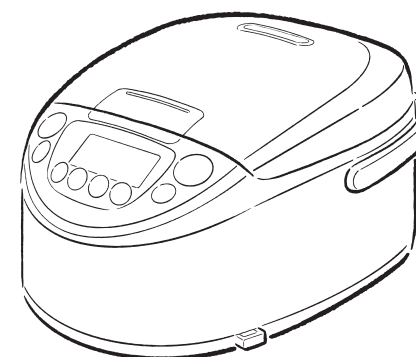


**JPW-G10A  
JPW-G18A  
JPW-18CA①**



**For household use**

## **Induction Heating Rice 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.

**Operating Instruction**

**家庭用**

## **IH电饭煲**

**使用说明书**

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。



**TIGER CORPORATION**

Head Office: 3-1 Hayami-cho, Kadoma City, Osaka 571-8571, Japan

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# IMPORTANT SAFEGUARDS

Read and follow all safety instructions before using the rice cooker.

- 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 rice cooker.


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\*<sup>1</sup> or death when the product is handled improperly.

---



## CAUTION

This symbol indicates there is a possibility of injury\*<sup>2</sup> or damage to property\*<sup>3</sup> 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.

## ⚠ WARNING



**Use only rated voltage power.**  
This is to avoid fire or electric shock.



**Use an electrical outlet rated 7 A or higher and do not plug in other devices at the same time.**  
Connecting other devices to the same outlet may cause the outlet to overheat, resulting in fire.



**Do not use a damaged power cord. Also, do not damage the power cord.**  
(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.)  
Doing so may cause fire or electric shock.



**Wipe the power plug thoroughly if dust or other foreign objects are collected on it.**  
This is to avoid fire.



**If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.**  
Otherwise, a malfunction or accident may occur.



**Insert the power plug completely into the outlet.**  
Failure to do so may cause electric shock, short circuit, smoke, or fire.



**Do not use the rice cooker when the power cord or power plug is damaged or the plug is loose in the outlet.**  
This is to avoid electric shock, short circuits, and fire.










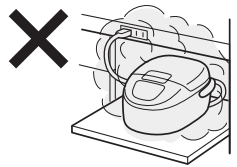

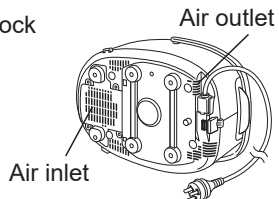
**Do not handle the power plug with wet hands.**  
Doing so may cause electric shock or injury.








**Never open the lid during cooking.**  
Contents may spray out, causing burns or other injuries.


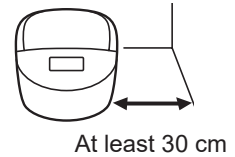


## IMPORTANT SAFEGUARDS

### WARNING


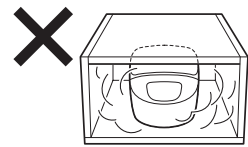










-  **Do not place your face or hands near the steam vents.**  
Doing so may cause burns. Never allow small children near the steam vent.
-  **Children should be supervised to ensure that they do not play with the appliance.**
-  **This appliance is not intended for use by persons (including children) 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.
-  **Do not immerse this appliance in water.**  
This is to avoid electric shock, shorting, or fire.
-  **Do not attempt to modify the rice cooker. Disassembly or repairs should only be performed by an authorized service representative.**  
Otherwise, fire, electric shock, or injury may occur.
-  **Metal objects such as knives, forks, spoons, and lids should not be placed on the appliance.**  
Metal objects may become very hot.
-  **Do not expose the power plug to steam.**  
Doing so may cause electric shock or fire. When using the rice cooker on a sliding tabletop, be careful not to expose the power plug to steam. 
-  **Do not insert any pins, wires, or other metal objects into the air inlet or air outlet, or any gaps between parts.**  
Doing so may cause electric shock or injury due to malfunction. 

-  **When closing the lid, remove any cooked rice or grains of rice adhering to the upper casing or around the hook, and close the lid firmly.**  
Steam may leak or contents may spray out from the opened lid, causing burns or other injuries.
-  **Do not use this product in any way not described in the operating instructions.**  
Steam or contents may spray out, causing burns or other injuries.  
Examples of cooking that is not allowed:
  - Heating ingredients or seasoning in a plastic bag, etc.
  - Using parchment paper, aluminum foil, or plastic wrap
  - Using a lot of oil
  - Cooking amaranth or other small grains that may cause clogging
-  **If the surface is cracked, switch off the appliance immediately.**  
Failure to do so may cause electric shock.
-  **Stop using the rice cooker immediately in case of any malfunction or failure.**  
Using the rice cooker with a problem may cause fire, electric shock, or injury.  
Examples of malfunction and failure:
  - The power cord or power plug becomes abnormally hot.
  - Smoke is emitted from the rice cooker or a burning odor is detected.
  - The rice cooker is cracked or there are loose or wobbly parts.
  - The inner pot is deformed.
  - There are other problems or abnormalities.
 Immediately disconnect the power cord from the outlet and contact the place of purchase for inspection and repair service.
-  **Do not use the rice cooker on an unstable surface, heat-sensitive table, mat, etc.**  
Doing so may cause fire or damage to the table or mat.

### WARNING

-  **Do not use the rice cooker near walls or furniture.**  
Steam and heat may cause damage, discoloration, or deformation. Use the rice cooker at least 30 cm away from walls or furniture. When using the rice cooker on a kitchen rack or cabinet, make sure that steam is not trapped. 
-  **Be careful to avoid any spillage on the connector during using.**
-  **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.

### CAUTION

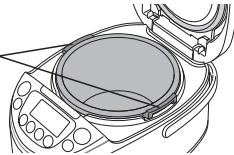
-  **Do not use the rice cooker in a small space where the operation panel is exposed to steam.**  
Steam and heat may result in deformation of the operation panel or damage, discoloration, deformation, or malfunction of the rice cooker. When using the rice cooker on a sliding tabletop, pull the tabletop out so that the operation panel is not exposed to the emitted steam. 
-  **Do not use the rice cooker on a sliding tabletop that does not have sufficient load-bearing capacity.**  
Otherwise, the rice cooker may fall, resulting in injury, burns, or malfunction. Before using the rice cooker, confirm that the sliding tabletop is sufficiently able to bear its weight.
-  **Do not use the rice cooker near a heat source or where it may be splashed with water.**  
Doing so may cause electric shock, electric leakage, fire, or deformation or malfunction of the rice cooker.
-  **Use only the inner pot made exclusively for this rice cooker.**  
Using any other pot may cause overheating or malfunction.
-  **Do not use the rice cooker if the tab of the inner lid is broken.**  
Doing so may cause steam leaks or boiling over, resulting in burns or other injuries. The rice may also not be cooked properly.
-  **Do not cook with the inner pot empty.**  
Doing so may cause overheating or malfunction.
-  **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.
-  **Do not use the rice cooker on an aluminum sheet or electric mat.**  
Aluminum material may generate heat, resulting in smoke or fire.
-  **Do not use the rice cooker with the air inlet/outlet blocked or in a hot room.**  
Do not place it on a carpet or plastic bag. Doing so may result in electric shock, electric leakage, fire, or malfunction.
-  **Do not use the rice cooker on an induction cooktop.**  
Doing so may result in malfunction.
-  **Be careful about any escaping steam when opening the lid.**  
Exposure to steam may result in burns.

## IMPORTANT SAFEGUARDS

### CAUTION

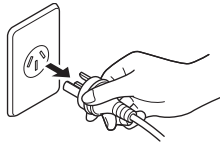
- Do not hold the inner pot handles with your bare hands when the rice cooker is in operation or immediately after cooking. Be sure to use oven mitts to pick up the inner pot handles. Touching the hot inner pot handle may result in burns.

Inner pot handle



- Disconnect the power plug when not in use. This is to avoid injury, burns, electric shock, electric leakage, or fire caused by insulation deterioration.

- Be sure to hold the power plug when removing it from an outlet. This is to avoid electric shock, short circuits, or fire.



- Do not use multiple appliances connected to the same outlet. Doing so may cause fire.



- Handle the rice cooker with care. Dropping the rice cooker or exposing it to a strong impact may cause injury or malfunction of the rice cooker.

- Do not place magnetic-sensitive objects close to the rice cooker since it produces a magnetic field. TVs and radios may experience interference. Content recorded on credit cards, magnetic ID cards, cassette tapes, or videotapes may be lost.

- People with cardiac pacemakers must consult a medical specialist before using the rice cooker. Operation of the rice cooker may affect cardiac pacemakers.

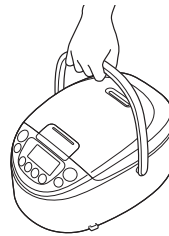
- The appliances are not intended to be operated by means of an external timer or separate remote-control system. Doing so may result in malfunction.

- Do not wash the entire rice cooker. Do not immerse this appliance in water or pour water on it. Doing so may cause electric shock, shorting, or fire.

- Do not move the rice cooker while it is cooking. Doing so may cause the contents to spill, resulting in burns.

- Do not touch the hook button while carrying the rice cooker. Doing so may cause the lid to open, resulting in injury or burns.

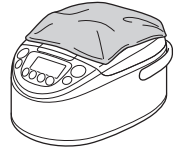
- Do not hold the lid when moving the rice cooker. Doing so may cause burns or other injuries. Be sure to hold the grips when moving this appliance.



- Use and cook an appropriate amount of ingredients that can foam or expand. Otherwise, the ingredients may overflow, resulting in accidents or malfunction. Examples: Soybeans, black beans, white jelly ears, and other ingredients that can foam easily.

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

- Remove any cooked or uncooked grains of rice adhering to the rice cooker and inner pot. Failure to do so may cause steam to leak or contents to boil over. This may also result in malfunction or improperly cooked rice.
- Do not cover the rice cooker with a cloth or other object during cooking. Doing so may cause the rice cooker or the lid to become deformed or discolored.
- Do not reheat (keep warm) cooled rice. Doing so may cause unpleasant odors.
- The holes in the rice cooker 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, etc., is recommended. If a malfunction does occur due to this problem, it will not be covered by warranty. In this case, 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 rice cooker. If deformation or corrosion is found on the inner pot, a new inner pot may be purchased. In this case, contact the place of purchase.
- Strictly observe the following instructions to keep the fluorocarbon resin coating of the inner pot from swelling, peeling, or becoming deformed.
  - Do not place the inner pot directly over a gas or induction cooktop. Do not place it in a microwave oven.
  - Use the Keep Warm function for white rice and rinse-free rice only. (Do not use for mixed or seasoned rice, etc.)
  - Do not use vinegar inside the inner pot.
  - Use only the supplied spatula or a wooden spatula.
  - Do not use hard or sharp utensils such as metal ladles, spoons, or whisks.
  - 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.



### WARNING

- The battery is hazardous and is to be kept away from children.
- Please be careful that the battery can cause severe or fatal injuries in 2 hours or less if it is swallowed or placed inside any part of the body.
- Medical attention should be sought immediately if it is suspected the battery has been swallowed or placed inside any part of the body.




# Menu Introduction

**16** menu choices

## 01 Plain


Select when cooking white rice.  
(Standard cooking)

 **1.0 L type** 0.5 to 5.5 cups  
**1.8 L type** 1 to 10 cups

 **Plain**


 **1.0 L type** 47 to 57 min.  
**1.8 L type** 48 to 65 min.

 **1 hr. 10 min. or more**

 **Available**

## 02 Premium


Soaking rice for twice the duration of the Plain menu item and heating it for a longer time makes rice with more flavor (sweetness, flavor, and stickiness).

 **1.0 L type** 0.5 to 5.5 cups  
**1.8 L type** 1 to 10 cups

 **Premium**


 **1.0 L type** 60 to 70 min.  
**1.8 L type** 57 to 75 min.

 **1 hr. 20 min. or more**

 **Available**

## 03 Eco


Select when you want to cook white rice with a lower power consumption (by approximately 3% to 16% less). Cooked rice is slightly harder than when using the Plain menu item.

 **1.0 L type** 0.5 to 5.5 cups  
**1.8 L type** 1 to 10 cups

 **Eco**

 **1.0 L type** 46 to 58 min.  
**1.8 L type** 48 to 64 min.

 **1 hr. 10 min. or more**

 **Available**

### Tips

- Select the Plain menu item if you want softer rice.
- A large amount of condensation may collect on the inner lid.


## 04 Sushi


Select when cooking rice for sushi. The texture is less sticky and slightly hard.

 **1.0 L type** 0.5 to 5.5 cups  
**1.8 L type** 1 to 10 cups

 **Sushi**


 **1.0 L type** 48 to 58 min.  
**1.8 L type** 47 to 65 min.

 **1 hr. 10 min. or more**

 **Available**

## 05 Quick


Select when you want to cook white rice quickly. The cooking time is shorter and cooked rice is slightly harder than when using the Plain menu item.

 **1.0 L type** 0.5 to 5.5 cups  
**1.8 L type** 1 to 10 cups

 **Plain**

 **1.0 L type** 23 to 41 min.  
**1.8 L type** 23 to 44 min.

 **Timer not available**


 **Available**


## 06 Exp. Limited Cups


Select when you want to cook a small amount of white rice quicker. The cooking time is shorter and cooked rice is slightly harder than when using the Plain menu item.

 **1.0 L type** 0.5 to 2 cups  
**1.8 L type** 1 to 3 cups

 **Exp. Limited Cups**

 **1.0 L type** 20 to 29 min.  
**1.8 L type** 23 to 30 min.

 **Timer not available**

 **Available**

### Tips

- If cooked rice is too hard, extending the steaming time can change its hardness. → **P. 47**

\*1: The cooking time guideline indicates the amount of time to the end of steaming when the rice is cooked without soaking.  
(Voltage: 220 to 230 V, Room temperature: 23°C, Water temperature: 23°C, Amount of water: normal level)  
Cooking times vary somewhat depending upon the type and quantity of rice, the type and quantity of other ingredients, the room temperature, the water temperature, the amount of water, the electrical voltage, whether the Timer function (Soak Timer) is used, etc.

## Menu Introduction

16 menu choices

## 07 Long-grain

Select when cooking long-grain rice.


 Cooking capacity

 Inner pot scale


 Cooking time guideline<sup>\*1</sup>

 Timer setting guideline


 Keep Warm function

 1.0 L type 0.5 to 5.5 cups  
1.8 L type 1 to 10 cups

 Long-grain

 1.0 L type 30 to 40 min.  
1.8 L type 31 to 43 min.

 45 min. or more


 Available

## Tips


- When cooking seasoned rice with various ingredients using long-grain rice, select the Mixed menu item. Selecting any other menu option may result in improperly cooked food.


## 08 Multigrain

Select when cooking other grains (foxtail millet, barnyard millet, black rice, red rice, etc.) together with white rice.

 1.0 L type 0.5 to 4 cups  
1.8 L type 1 to 8 cups

 Plain

 1.0 L type 52 to 62 min.  
1.8 L type 53 to 65 min.

 1 hr. 10 min. or more


 Available Serve as soon as possible.<sup>\*2</sup>


## Tips

- The amount of other grains should be no more than 20% of the volume of the white rice.
- Place the other grains on top of the white rice. Mixing them together may result in improperly cooked food.
- If the amount of water to add is specified on a package of commercially available germinated brown rice or mixed grains, follow those directions and add water according to your personal preference.
- Do not mix in amaranth or other small grains that may cause clogging.
- Select the Multigrain menu item when cooking germinated brown rice, whole rice, and semi-polished rice.

## 09 Mixed


Select when cooking seasoned rice.

 1.0 L type 0.5 to 4 cups  
1.8 L type 1 to 7 cups

 Mixed

 1.0 L type 38 to 52 min.  
1.8 L type 44 to 65 min.

 Timer not available


 Available Serve as soon as possible.<sup>\*2</sup>


## Instructions for adding other ingredients to rice


- You can add other ingredients to rice when using the Mixed, Sweet, Porridge • Firm, Brown Porridge, and Brown menu items. Do not add other ingredients when using any other menu item. Doing so may result in improperly cooked food.
- The total amount of ingredients should be no more than 70 g per cup of white, glutinous, and/or brown rice (except for the Porridge menu item).
- Mix seasonings well, and then add other ingredients on top of the rice.
- During cooking, do not open the lid to add other ingredients.
- If other ingredients are to be added to the rice, be sure to use no more than the allowed maximum amount.
- Add water prior to adding the ingredients. Adding water after the ingredients can result in the cooked rice being too firm.
- The following may result in improperly cooked or burned rice.
  - Adding too much seasoning such as soy sauce and sweet cooking rice wine
  - Seasoning sinking to the bottom
  - Adding ketchup or tomato sauce
  - Mixing other ingredients with rice
- When adding ingredients while using the Porridge menu item, add water to the rice so that the water level after the ingredients are added is not over the top line of the Porridge scale.

## 10 Sweet


Select when cooking glutinous rice.

 1.0 L type 1 to 3 cups  
1.8 L type 2 to 5 cups

 Glutinous and non-glutinous rice:  
Between Sweet and Plain  
Glutinous rice: Sweet

 1.0 L type 36 to 46 min.  
1.8 L type 38 to 48 min.

 Timer not available

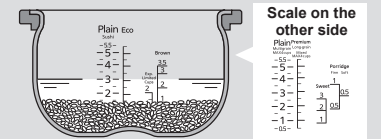
 Available Serve as soon as possible.<sup>\*2</sup>

## Tips

- Level the rice out so that all of the rice is under water.
- When using long-grain glutinous rice, add a large amount of water but not more than 1/3 of one line past the recommended amount.

## Inner pot scale (inside)

- Use the corresponding scale on the inner pot as a guide. Add water according to the type of rice and your personal preference.
- If adding more or less water than the recommended amount, do not deviate from that amount by more than 1/3 of one line. Doing so may cause the contents to boil over, etc.



## Rinse-free rice

- Use the supplied measuring cup for rinse-free rice as well. → P. 16, P. 18
- When cooking rinse-free rice, use the inner pot scale as a reference but add a little extra water (until it just covers the corresponding line).
- When cooking rinse-free rice, dark brown crisp rice may be formed.
- Add rinse-free rice and water, and then stir well from the bottom so that every individual grain of rice is fully wetted by the water. Just adding water to the rice may not fully wet the rice and may result in improper cooking.
- If the added water turns white, we recommend you rinse the rice thoroughly by replacing the water once or twice. The water turning white is due to the starch in the rice and not its bran. However, cooking it with the starch left in the water may result in improperly cooked or burned rice, or the contents boiling over.

## Soaking rice

- Since the soaking time is included in the cooking time for each menu item (except for the Quick and Exp. Limited Cups menu items), rice can be cooked immediately without presoaking.
- You can also manually set the soaking time. → P. 26

<sup>\*1</sup>: The cooking time guideline indicates the amount of time to the end of steaming when the rice is cooked without soaking. (Voltage: 220 to 230 V, Room temperature: 23°C, Water temperature: 23°C, Amount of water: normal level)

Cooking times vary somewhat depending upon the type and quantity of rice, the type and quantity of other ingredients, the room temperature, the water temperature, the amount of water, the electrical voltage, whether the Timer function (Soak Timer) is used, etc.

<sup>\*2</sup>: Although the Keep Warm function is automatically activated, serve rice as soon as possible since it loses its flavor after being kept warm.

Menu Introduction

16 menu choices

11 Porridge

Select when cooking porridge.

1.0 L type

Firm porridge: 0.5 to 1 cup  
Firm porridge with ingredients: 0.5 cups  
Soft porridge: 0.5 cups

1.8 L type

Firm porridge: 0.5 to 2 cups  
Firm porridge with ingredients: 0.5 to 1.5 cups  
Soft porridge: 0.5 to 1.5 cups



Firm porridge: Porridge • Firm  
Soft porridge: Porridge • Soft



The cooking time can be set  
between 40 and 90 minutes.



Cooking time + 1 min.



Available Serve as soon as possible.<sup>\*2</sup>

Tips

- Serve cooked porridge as soon as possible before it turns into a sticky paste.
- Instructions for adding other ingredients to rice → P. 11

12 Brown Porridge

Select when cooking brown porridge.

1.0 L type

Firm porridge: 0.5 to 1 cup  
Firm porridge with ingredients: 0.5 cups  
Soft porridge: 0.5 cups

1.8 L type

Firm porridge: 0.5 to 2 cups  
Firm porridge with ingredients: 0.5 to 1.5 cups  
Soft porridge: 0.5 to 1.5 cups



Firm porridge: Porridge • Firm  
Soft porridge: Porridge • Soft



1.0 L type 82 to 92 min.  
1.8 L type 88 to 104 min.



1 hr. 45 min. or more



Available Serve as soon as possible.<sup>\*2</sup>

Tips

- Serve cooked porridge as soon as possible before it turns into a sticky paste.
- Instructions for adding other ingredients to rice → P. 11

13 Brown

Select when cooking brown rice.

1.0 L type

Brown rice: 1 to 3.5 cups  
Brown rice with ingredients: 1 to 2 cups

1.8 L type

Brown rice: 2 to 6 cups  
Brown rice with ingredients: 2 to 4 cups



Brown



1.0 L type 68 to 81 min.  
1.8 L type 73 to 88 min.



1 hr. 30 min. or more



Available Serve as soon as possible.<sup>\*2</sup>

Tips

- Instructions for adding other ingredients to rice → P. 11
- **Cooking brown rice and/or multigrain brown rice mixed with white rice:**
  - Multigrain brown rice is brown rice mixed with other grains.
  - If the rice to be cooked includes more brown rice and/or multigrain brown rice than white rice, use the Brown menu item.
  - If there is an equal amount of brown rice or multigrain brown rice and white rice, or there is more white rice than brown rice or multigrain brown rice, use the Plain menu item. In this case, the brown rice or multigrain brown rice should be soaked for 1 to 2 hours before cooking.
- The maximum allowed amount when combining brown rice, multigrain brown rice, and white rice is 3.5 cups for the 1.0 L type, and 6 cups for the 1.8 L type.
- **Cooking other grains together with brown rice:**
  - Be sure to select the Brown menu item.
  - The maximum allowed amount when combining brown rice and other grains is 3.5 cups for the 1.0 L type, and 6 cups for the 1.8 L type.

14 Brown GABA

Select when you want to cook brown rice to be soft and easy to chew. (Cooking using this menu item takes longer than the Brown menu item.) In addition, the amount of GABA (gamma-aminobutyric acid), a nutrient currently attracting attention for its health benefits, is more than for brown rice cooked using the Brown menu item.



1.0 L type 1 to 3.5 cups  
1.8 L type 2 to 6 cups



Brown



1.0 L type 4 hr. 16 min. to 4 hr. 26 min.  
1.8 L type 4 hr. 19 min. to 4 hr. 31 min.



4 hr. 35 min. or more



Available Serve as soon as possible.<sup>\*2</sup>

Cooking capacity

Inner pot scale

Cooking time guideline<sup>\*1</sup>

Timer setting guideline

Keep Warm function

<sup>\*1</sup>: The cooking time guideline indicates the amount of time to the end of steaming when the rice is cooked without soaking. (Voltage: 220 to 230 V, Room temperature: 23°C, Water temperature: 23°C, Amount of water: normal level)  
Cooking times vary somewhat depending upon the type and quantity of rice, the type and quantity of other ingredients, the room temperature, the water temperature, the amount of water, the electrical voltage, whether the Timer function (Soak Timer) is used, etc.

<sup>\*2</sup>: Although the Keep Warm function is automatically activated, serve rice as soon as possible since it loses its flavor after being kept warm.

## Menu Introduction

16 menu choices

### 15 Cook•Soup

→ P. 28, P. 29

Select when cooking or making soup. Set the cooking time to slowly simmer the ingredients.

#### Tips

- Be sure to use the Cook•Soup menu item when cooking foods other than rice and grains.
- Otherwise, steam or contents may spray out, causing burns or other injuries, or the inner pot may be burnt or damaged.
- Simmered dishes become softer and have enhanced flavor if kept warm after heating.

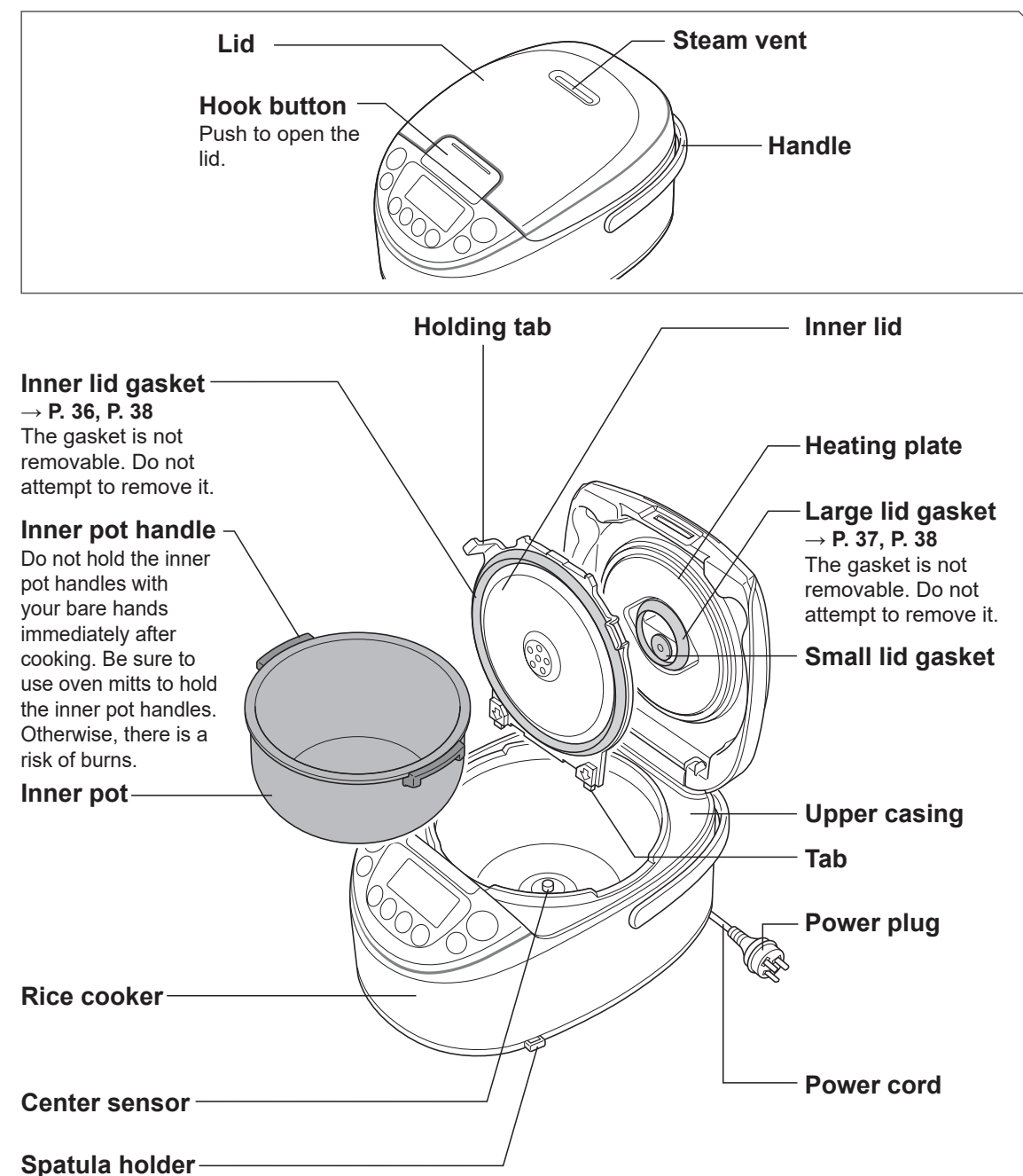
### 16 Cake

→ P. 30, P. 31

Select when making a cake.

## Names of Component Parts and Accessories

◇ Check the following immediately after opening the packaging.

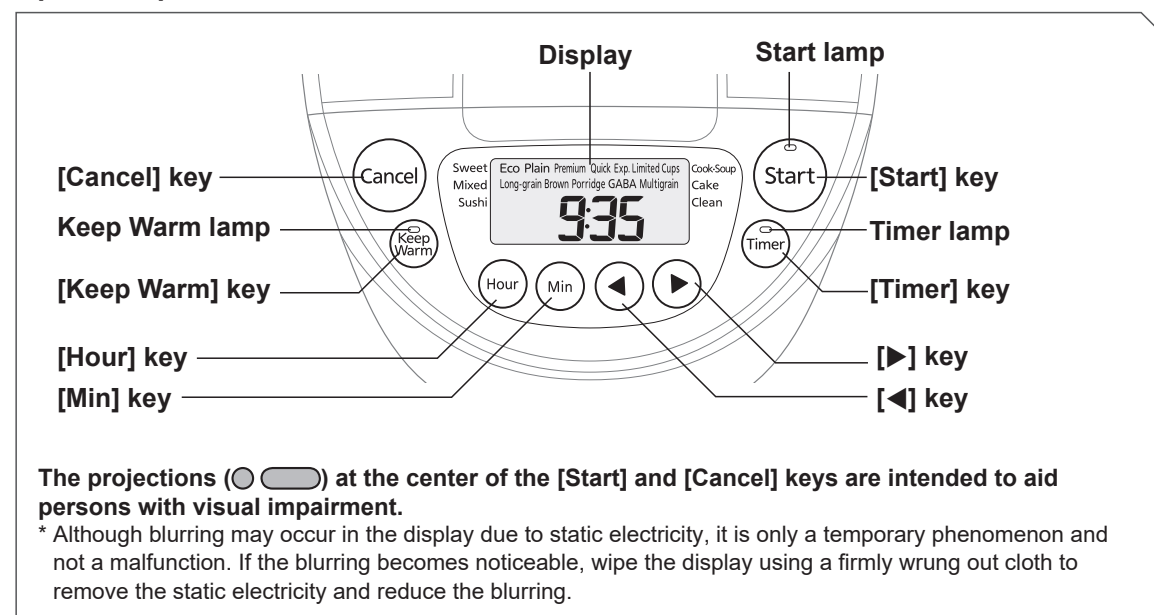


Be sure to hold the handle when moving the rice cooker.  
 \* Be sure to use oven mitts when the rice cooker is hot.  
 Otherwise, there is a risk of burns.



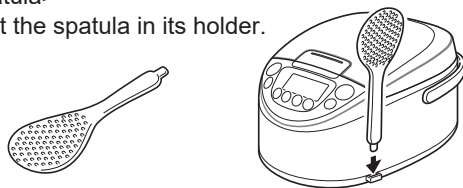
## Names of Component Parts and Accessories

### Operation panel



### Checking the accessories

<Spatula>  
Insert the spatula in its holder.



<Ladle>



<Measuring cup>  
Approximately 1 cup  
(approximately 0.18 L)  
One level cup of rice is  
approximately 150 g.



### About the inner pot (ceramic coating)

The inner pot is coated with materials included in a ceramic pot to achieve the same unique flavor as when rice is cooked in this type of pot.

### Sounds emitted by the rice cooker

The following sounds coming from the rice cooker during cooking, reheating, or when the Keep Warm function is on are normal and do not indicate a problem:

- Humming (sound of the fan rotating)
- Buzzing or twittering (sound of induction heating operation)

### Lithium battery

The rice cooker has a built-in lithium battery that stores the current time and the preset timer settings even with the power plug disconnected.

- If the lithium battery runs out, 0:00 blinks when the power plug is plugged back in. The rice cooker can still cook normally, however, the current time, preset timer settings, and the elapsed Keep Warm time are deleted when the power plug is disconnected.

### CAUTION

- Do not attempt to replace the lithium battery by yourself. To replace the battery, contact the place of purchase. (A fee is required.)

### For first time use

Wash the inner pot, inner lid, and accessories before using them. → P. 36 to 38

### Checking the current time

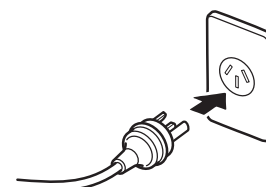
The current time is displayed in the 24-hour format. Adjust the time if the correct time is not displayed. → P. 17

## Setting the Current Time

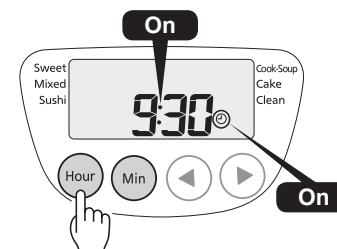
The current time is displayed in the 24-hour format.

\* The time cannot be set during cooking (and cleaning); when the Keep Warm function is on; when the Timer function is set; when the Timer function (Soak Timer) is in use; or when the Porridge, Cook•Soup, or Cake menu item is selected.

Example: When changing the time from 9:30 to 9:35



1 Connect the power plug to an outlet.



2 Press [Hour] or [Min] to display the time setting mode.

◇ Pressing [Hour] or [Min] makes ⌚ light up.



3 Set the current time.

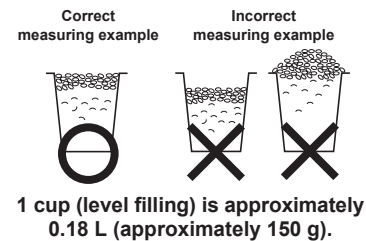
- ◇ Press [Hour] to change the set time in increments of 1 hour. Press [Min] to change that time in increments of 1 minute.
- ◇ Hold down the corresponding key to change the time more rapidly.
- ◇ To cancel the setting of the time, press [Cancel].



4 Press [Start].

◇ ⌚ turns off, indicating that the time has been set.

# How to Cook Rice



## 1 Measure the rice with the supplied measuring cup.

- ◇ Be sure to use the supplied measuring cup. If another rice dispenser is used, errors may occur or the rice may not cook properly.
- ◇ Use the supplied measuring cup for rinse-free rice as well.

**CAUTION**

- Always use the specified volume of rice. Otherwise the rice may not be cooked properly. → P. 8 to 14, P. 49
- Do not mix in amaranth or other small grains that may cause clogging.



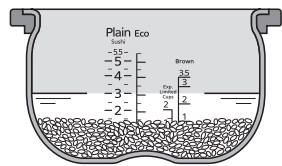
Rice can be rinsed in the inner pot.

## 2 Rinse the rice.

- ◇ First, add plenty of water, lightly stir the rice, and discard the water quickly. Use cold water and quickly rinse the rice so that the rice does not absorb the starchy water.
- ◇ Replace water for rinsing two to three times until the water does not turn as white.
- ◇ When cooking rinse-free rice, stir it well from the bottom. → P. 11

**CAUTION**

- Do not use hot water (35°C or hotter) to rinse the rice. Doing so may prevent the rice from being cooked properly.

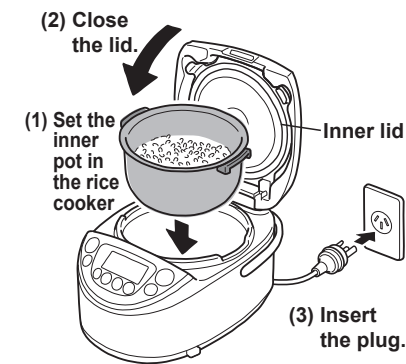


## 3 Adjust the water level.

- ◇ Place the inner pot on a level surface and level the rice out.
- ◇ Adjust the water level to the appropriate line of the corresponding scale on the inside of the inner pot. → P. 11

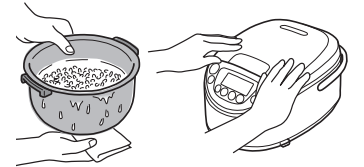
**CAUTION**

- Do not use hot water (35°C or hotter) when adding water. Doing so may prevent the rice from being cooked properly.



## 4 Place the inner pot into the rice cooker, close the lid, and connect the power plug to an outlet.

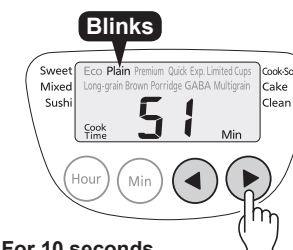
- ◇ Wipe off any water drops adhering to the outside of the inner pot before placing it into the appliance. Otherwise the rice may not be cooked properly.
- ◇ Close the lid firmly using both hands.
- ◇ If the Keep Warm lamp is on, press [Cancel] to turn it off.



**CAUTION**

- Be sure to remove any cooked rice or grains of rice adhering to the upper casing, around the hook button, and to the inner lid. Failing to follow this instruction may prevent the lid from closing or cause the lid to open during cooking.
- The lid cannot be closed unless the inner lid is set in place.
- Confirm that the lid is completely closed.
- If [Start] or [Keep Warm] is pressed without the inner pot being set, the rice cooker beeps 2 times (short beeps).
- The volume can be adjusted if desired. → P. 48

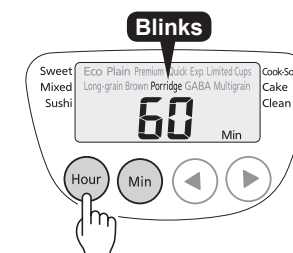
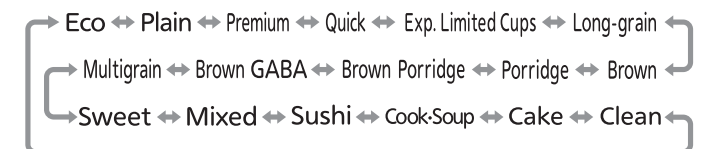
Sounds emitted by the rice cooker



For 10 seconds after a menu item is selected, the cooking time (reference) for that item is displayed.

## 5 Press [◀] or [▶] to select a menu item. → P. 8 to 14

- ◇ Each time the key is pressed, the selected menu item changes, with the item or ◀▶ blinking.



## 6 When you select the Porridge menu item, use [Hour] or [Min] to set the desired cooking time.

- ◇ The default setting is 60 minutes. Adjust the time as desired.
- ◇ The time can be set between 40 and 90 minutes in increments of 5 minutes.
- ◇ Pressing [Hour] increases the time by 5 minutes while pressing [Min] decreases it by 5 minutes.

## How to Cook Rice



The remaining time before cooking is completed appears on the display.

Plain:  
Short and long beeps  
Other menu items:  
Long beep

### 7 Press [Start].

- ⚠ WARNING**
- Do not place your face or hands near the steam vent during cooking. Exposure to steam may result in burns or injury.
  - If you need to cancel cooking before it is completed**
    - Press [Cancel] to cancel cooking.
    - Check that no steam is coming out, and then press the hook button.

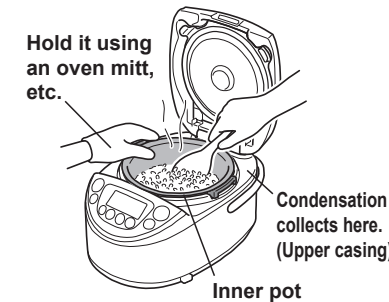
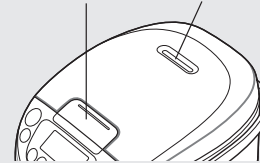
\* Opening the lid immediately after pressing [Cancel] may result in burns.
  - To start cooking again**  
Replace the rice and water in the inner pot and let the rice cooker cool down completely before cooking again.  
\* When [Cancel] is pressed, the cooking is canceled.  
Cooking again without replacing the rice and water in the inner pot may result in burned rice or improperly cooked rice as the semi-cooked rice is cooked again from the beginning.
- ⚠ CAUTION**
- Be sure to let the rice cooker cool down in the following cases.
    - Cooking continuously
    - Cooking immediately after turning off the Keep Warm function

Otherwise the cooking time may become longer or rice may not be cooked properly.

\* Cooking time (reference) for each menu item → **P. 8 to 14**

**Hook button**  
Push to open the lid.

**Steam vent**  
Make sure that steam is not coming out.



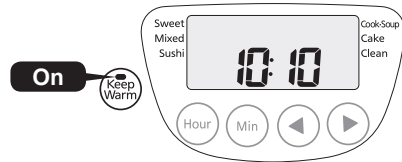
### 8 Stir and loosen the rice as soon as cooking is completed.

- Once the rice is fully cooked, the rice cooker beeps 8 times (long beeps) and the Keep Warm function is automatically activated. (Menu items for which the Keep Warm function is available → **P. 8 to 14**; Keeping rice warm → **P. 22**)
- Excess water is evaporated if you stir and loosen the rice soon after it is cooked.
- Level the rice out so that grains of rice do not remain adhered to the inner sides of the inner pot. (As a feature of the inner pot shape, a well may be created at the center of the rice.)
- After using the rice cooker, press [Cancel], disconnect the power plug, and wait until the rice cooker has cooled down before cleaning it.
- If ingredients have been added when using the Porridge and Brown Porridge menu items or a longer cooking time is required, etc., simply press the [Hour] and [Min] with the Keep Warm lamp lit or blinking to set the additional cooking time, and then press the [Start]. The cooking time can be extended up to 15 minutes in increments of 1 minute, for a maximum of 3 times.
- Stir the rice well before pressing [Start].
- Serve cooked porridge as soon as possible before it turns into a sticky paste.

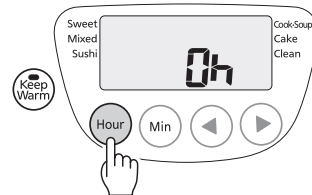
- ⚠ WARNING**
- Before opening the lid, make sure that steam is not coming out of the steam vent. Otherwise, there is a risk of burns or injury.
- ⚠ CAUTION**
- If you disconnect the power plug without canceling the Keep Warm function, the next time you turn on the rice cooker, the Keep Warm lamp turns on and you cannot cook.
  - Be sure to wipe off any hot water that collects on the upper casing or that runs onto the outside of the rice cooker when you open the lid immediately after cooking or while the Keep Warm function is on. A large amount of condensation may collect depending on the menu item.

# Keeping Rice Warm

The Keep Warm function is particularly good for maintaining the shine and taste of white rice (or rinse-free rice). The rice cooker automatically switches to the Keep Warm setting when cooking is finished. (Menu items for which the Keep Warm function is available → P. 8 to 14)



The elapsed Keep Warm time (up to 24 hours) is displayed in increments of 1 hour while [Hour] is held down. After 24 hours have elapsed, 24 blinks and h lights up on the display.



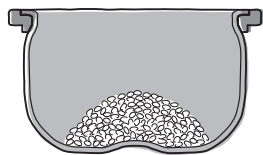
## Turning off the Keep Warm function

Press [Cancel]. (The Keep Warm lamp turns off.)



## Keeping a small amount of rice warm

Collect the rice at the center of the inner pot, keep the rice warm, and serve as soon as possible.

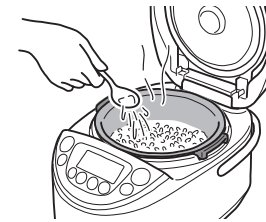


### CAUTION

- Avoid the following, as they may result in unpleasant odors, dryness, discoloration, and spoiling of the rice or corrosion of the inner pot.
  - Keeping rice warm with the power plug disconnected
  - Canceling the Keep Warm function with cooked rice still in the inner pot
  - Using the Keep Warm function with cold rice
  - Adding cold rice to rice that is being kept warm
  - Leaving the spatula in the inner pot while the Keep Warm function is on
  - Leaving only a small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) in the inner pot
  - Using the Keep Warm function for anything other than white rice (or rinse-free rice)
  - Keeping warm a circle of rice with a hole in the middle
  - Using the Keep Warm function for longer than 24 hours
- Be sure to wipe off any hot water that collects on the upper casing or that runs onto the outside of the rice cooker when you open the lid immediately after cooking or while the Keep Warm function is on. A large amount of condensation may collect depending on the menu item.
- Do not lift up the inner pot while keeping rice warm. Doing so cancels the Keep Warm function.
- Be sure to remove any cooked rice 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 of the rice being cooked.
- Serve cooked rice as soon as possible in cold climates and high-temperature environments.

# Reheating Cooked Rice

◇ You can turn rice being kept warm into piping hot rice by reheating it before eating.



## 1 Stir and loosen the rice that is being kept warm, and add 1 to 2 tablespoons of water evenly over the rice.

◇ Adding water can prevent the rice from drying out and result in plumper rice.



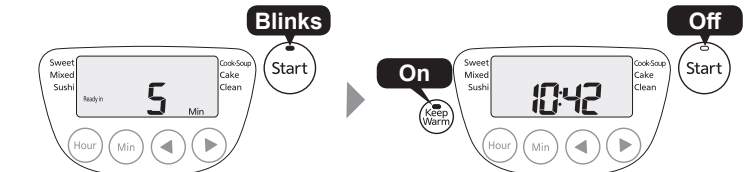
## 2 Make sure that the Keep Warm lamp is on.

◇ Reheating is not available if the Keep Warm lamp is not on. If the lamp is not on, press [Keep Warm].



## 3 Press [Start].

◇ The remaining reheating time starts appearing on the display when 5 minutes remain. When reheating is finished, the rice cooker beeps 3 times (long beeps) and the Keep Warm lamp turns on.



- ◇ To cancel reheating, press [Cancel].
- ◇ If the rice is too cold (under approximately 55°C), the rice cooker beeps twice (short beeps) and reheating is not available.

## 4 Stir and loosen the reheated rice well and even it out in the inner pot.



◇ After stirring and loosening the rice, close the lid firmly using both hands.

### CAUTION

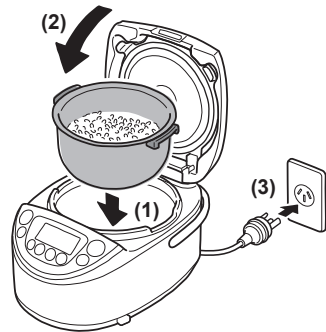
- Rice cannot be fully heated if more than half of the inner pot is full.
- Rice will end up dry if reheated under any of the following conditions.
  - The rice is still hot, for example, immediately after cooking.
  - There is a small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type).
  - The rice is reheated 3 times or more.
- Reheating is not available when using the Porridge, Brown Porridge, Cake, and Clean menu items.



# Using the Timer Function

- ◇ You can preset the time that you want cooking to be actually finished.
- ◇ Select either Timer1 or Timer2 and set the desired completion time. The cooking will be finished at the preset time.
- ◇ The preset timer settings are stored in memory for both Timer1 and Timer2.
- ◇ It is useful to set the times that you use most often.

**Example: If Timer1 is set to 13:30, cooking finishes at 13:30.**



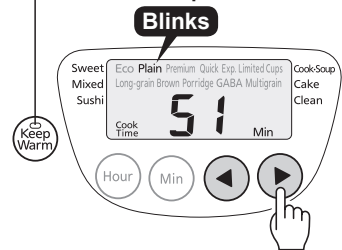
## 1 Place the inner pot into the rice cooker, close the lid, and connect the power plug to an outlet.

- ◇ Follow steps 1 to 4 in How to Cook Rice → P. 18, P. 19.

## 2 Check the current time.

- ◇ Setting the Current Time → P. 17
- ◇ If the Keep Warm lamp is on, press [Cancel] to turn it off. (This timer function is not available while the lamp is lit.)

Check that the lamp is off.

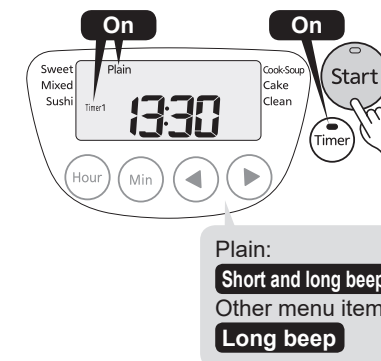
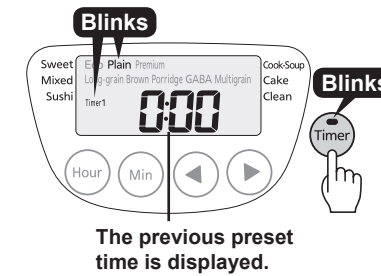


## 3 Press [◀] or [▶] to select a menu item.

- ◇ It is not necessary to select a menu item if the desired item is already selected.

## 4 When you select the Porridge menu item, use [Hour] or [Min] to set the desired cooking time.

- ◇ The default setting is 60 minutes. Adjust the time as desired.
- ◇ The time can be set between 40 and 90 minutes in increments of 5 minutes.
- ◇ Pressing [Hour] increases the time by 5 minutes while pressing [Min] decreases it by 5 minutes.



## 5 Press [Timer] to select either Timer1 or Timer2.

- ◇ The selected setting switches between Timer1, Timer2, and Soak Timer each time the key is pressed.
- ◇ The previously preset time is displayed. It is not necessary to set the timer again if the desired completion time is already displayed. (Go to step 7.)
- ◇ The above is not displayed for menu items for which the Timer function is not available.

## 6 Press [Hour] or [Min] to set the desired completion time.

- ◇ Press [Hour] to change the set time in increments of 1 hour. Press [Min] to change that time in increments of 10 minutes.
- ◇ Hold down the corresponding key to change the time more rapidly.
- ◇ When the preset time is less than the timer setting guideline → P. 8 to 14, cooking may not be finished at the preset time.

## 7 Press [Start] once.

- ◇ If you make a mistake or otherwise want to reset the timer, press [Cancel] and repeat the procedure.

### ⚠ CAUTION

- The Timer function is not available in the following cases.
  - When Quick, Exp. Limited Cups, Mixed, Sweet, Cook•Soup, Cake, or Clean is selected
  - When 0:00 is blinking on the display
  - When the inner pot is not set
- Dark brown crisp rice may be formed when the timer setting is extended. If this is an issue, rinse the rice well.
- Do not set the timer to more than 12 hours, as it may result in spoiled rice.

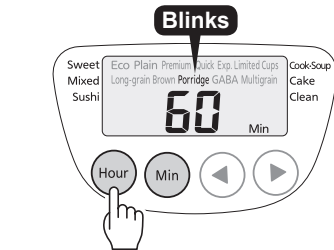
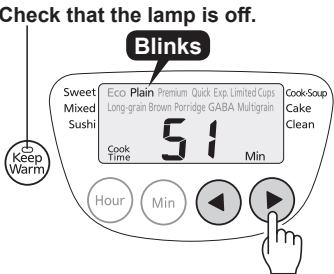
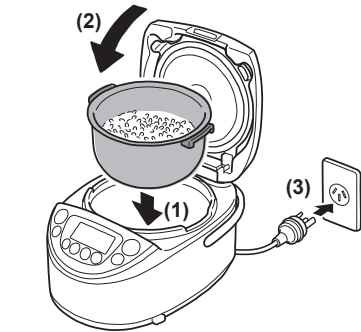
### Sounds emitted by the rice cooker

- If you do not operate the rice cooker within approximately 30 seconds after pressing [Timer], the rice cooker beeps 2 times (short beeps).
- If [Timer] is pressed while the rice cooker is in a state where the Timer function is not available, the rice cooker beeps 2 times (short beeps).
- The volume can be adjusted if desired. → P. 48

# Setting the Soak Timer Function

- ◇ You can set the time for rice to be soaked naturally.
- ◇ Select Soak Timer and set the soaking time. Cooking will start automatically when the set time has elapsed.
- ◇ The soaking time can be set in increments of 10 minutes from 10 to 60 minutes.

**Example: If Soak Timer is set to 50 minutes, cooking starts after 50 minutes.**



## 1 Place the inner pot into the rice cooker, close the lid, and connect the power plug to an outlet.

- ◇ Follow steps 1 to 4 in How to Cook Rice → P. 18, P. 19.
- ◇ If the Keep Warm lamp is on, press [Cancel] to turn it off. (This timer function is not available while the lamp is lit.)

## 2 Press [◀] or [▶] to select a menu item.

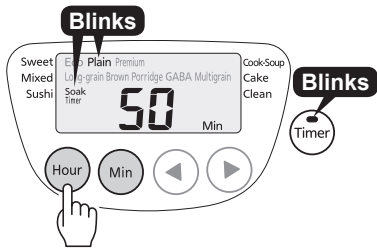
- ◇ It is not necessary to select a menu item if the desired item is already selected.

## 3 When you select the Porridge menu item, use [Hour] or [Min] to set the desired cooking time.

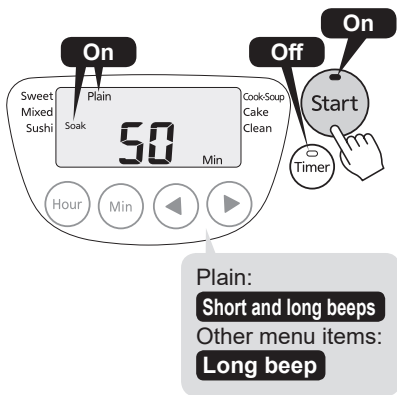
- ◇ The default setting is 60 minutes. Adjust the time as desired.
- ◇ The time can be set between 40 and 90 minutes in increments of 5 minutes.
- ◇ Pressing [Hour] increases the time by 5 minutes while pressing [Min] decreases it by 5 minutes.

## 4 Press [Timer], and then select Soak Timer.

- ◇ The selected setting switches between Timer1, Timer2, and Soak Timer each time the key is pressed.
- ◇ The above is not displayed for menu items for which the Soak Timer function is not available.



The current time is displayed in the 24-hour format.



## 5 Press [Hour] or [Min] to set the desired soaking time.

- ◇ The time can be set in increments of 10 minutes from 10 to 60 minutes.
- ◇ Pressing [Hour] increases the time by 10 minutes while pressing [Min] decreases it by 10 minutes.
- ◇ Setting a long soaking time provides the cooked food with a soft texture.

## 6 Press [Start] once.

- ◇ If you make a mistake or otherwise want to reset the timer, press [Cancel] and repeat the procedure.

### ⚠ CAUTION

- The Soak Timer function is not available in the following cases.
  - When Quick, Exp. Limited Cups, Mixed, Sweet, Cook•Soup, Cake, or Clean is selected
  - When 0:00 is blinking on the display
  - When the inner pot is not set

### Sounds emitted by the rice cooker

- If you do not operate the rice cooker within approximately 30 seconds after pressing [Timer], the rice cooker beeps 2 times (short beeps).
- If [Timer] is pressed while the rice cooker is in a state where the Soak Timer function is not available, the rice cooker beeps 2 times (short beeps).
- The volume can be adjusted if desired. → P. 48

# How to Make Other Foods (Cook•Soup)

◇ The food is boiled at a temperature close to boiling, and then the temperature is lowered, and the food is simmered for a long time. Simmering then continues at an even lower temperature. Simmering at gradually lowering temperatures allows more of the flavor to soak into the food and eliminates concerns about food boiling down even when it is heated for a long period of time. For recipes, see the Menu Guide.

## Examples of cooking that is not allowed



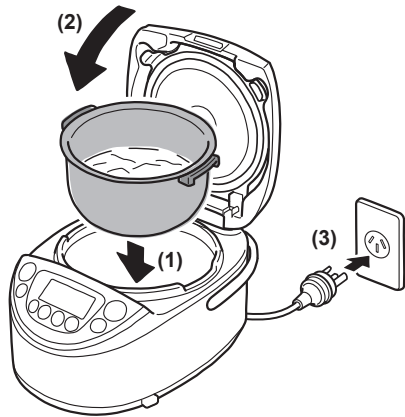
- Heating ingredients or seasoning in a plastic bag, etc.
- Using parchment paper, aluminum foil, or plastic wrap
- Using a lot of oil

## 1 Prepare the ingredients and put them in the inner pot.

◇ Use the Plain scale on the inside of the inner pot as a reference.

	1.0 L type	1.8 L type
Maximum	5.5 or below	8 or below
Minimum	2 or above	3 or above

## 2 Place the inner pot into the rice cooker, close the lid, and connect the power plug to an outlet.



### CAUTION

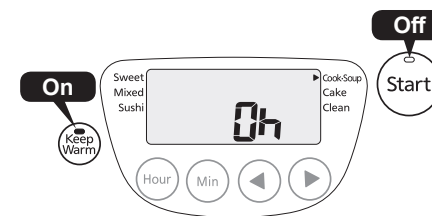
- Be careful not to use more than the maximum allowed amount, as that can prevent proper boiling or cause the contents to boil over. Also be careful not to use less than the minimum required amount, as that can also cause the contents to boil over.
- Stir well before cooking to prevent seasonings from settling at the bottom of the inner pot.
- Using hot dashi (Japanese soup stock) or other stock may result in improper cooking, so cool it before cooking.
- Use only the supplied spatula or a wooden spatula. Do not use hard or sharp utensils such as metal ladles, spoons, or whisks.
- Caution should be exercised when making dishes other than those described in the Menu Guide, as they may boil over or burn.
- Since milk and soymilk can boil over particularly easily, add them after heating is finished and heat them no more than 5 minutes at a time.

## 3 Press [◀] or [▶] to select Cook•Soup.

◇ The default setting is 60 minutes.



The remaining time appears.



The elapsed Keep Warm time is displayed as 0 to 6 hours (0 to 6h).

## 4 Press [Hour] or [Min] to set the desired cooking time.

- ◇ The time can be set between 5 and 180 minutes in increments of 5 minutes.
- ◇ Pressing [Hour] increases the time by 5 minutes while pressing [Min] decreases it by 5 minutes.
- ◇ Hold down the corresponding key to change the time more rapidly.

## 5 Press [Start].

◇ Cooking starts.

### CAUTION

- Do not open the lid during cooking.

## 6 When cooking is finished...

- ◇ The rice cooker beeps 8 times (long beeps) and automatically switches to the Keep Warm setting, the Keep Warm lamp turns on, and 0h is displayed.
- ◇ Steps for additional heating (for insufficient cooking or cooking using roux or starch)
  - (1) Check that the Keep Warm lamp is on.
  - (2) Press [Hour] to set the additional cooking time. (Up to 30 minutes)
  - (3) Press [Start]. (Additional cooking can be repeated up to 3 times.)
- ◇ If you want food that is being kept warm to be piping hot before serving, press [Start] when the Keep Warm lamp is on in order to reheat that food.
- ◇ When cooking is finished, the Keep Warm function is automatically activated and the elapsed Keep Warm time is displayed in increments of 1 hour up to 6 hours after that. After 6 hours have elapsed, 6 blinks on the display. Serve it as soon as possible.
- ◇ After cooking, press [Cancel] to remove odors. (How to Perform Cleaning → P. 39)

### CAUTION

- Do not use the Keep Warm function continuously for more than 6 hours as some foods may lose their taste.
- If a longer cooking time is required, do not press [Cancel] before extending that time. Doing so causes the Keep Warm lamp to turn off, preventing additional cooking. If you have mistakenly pressed the key, perform the following procedure.
  - (1) Remove the inner pot and set it on a wet cloth.
  - (2) Remove the inner lid, leave the rice cooker lid open, and cool down the rice cooker and the inner pot for approximately 10 minutes.
  - (3) Place the inner pot back into the rice cooker.
  - (4) Repeat the procedure from step 2 on P. 28.

# How to Make Cakes

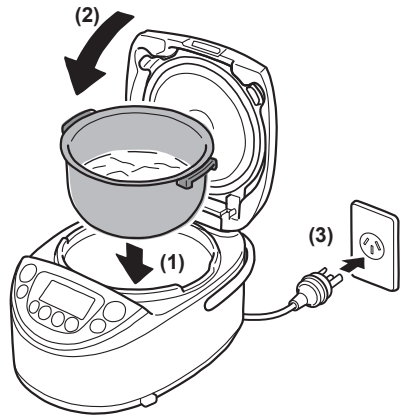


- 1 Prepare the ingredients, pour the batter into the inner pot, and remove any air from the batter.**

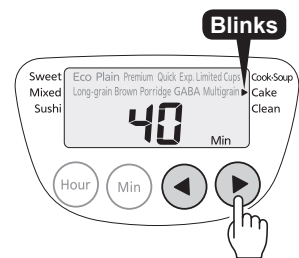
◇ Drop the inner pot onto a cloth about 3 times from a height of approximately 5 cm to remove the air from the batter.

## CAUTION

- Caution should be exercised when making cakes other than those described in the Menu Guide, as they may boil over or may not be cooked properly.
- Remove any air from the batter by lifting the inner pot about an inch from the counter and dropping it a couple of times. Be sure to place a cloth on the counter before doing so to prevent deformation or damage to the inner pot.



- 2 Place the inner pot into the rice cooker, close the lid, and connect the power plug to an outlet.**



- 3 Press [◀] or [▶] to select Cake.**

◇ The default setting is 40 minutes.



- 4 Press [Hour] or [Min] to set the desired heating time.**

- ◇ The time can be set between 5 and 80 minutes in increments of 5 minutes.
- ◇ Pressing [Hour] increases the time by 5 minutes while pressing [Min] decreases it by 5 minutes.
- ◇ Hold down the corresponding key to change the time more rapidly.

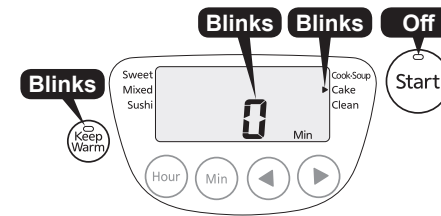


- 5 Press [Start].**

◇ Heating starts.

## CAUTION

- Do not open the lid during cooking.



- 6 When cooking is finished, open the lid and insert a toothpick into the center of the cake.**

- ◇ When cooking is finished, the rice cooker beeps 8 times (long beeps), and the Keep Warm lamp and 0 blink.
- ◇ The cake is ready if the toothpick comes out clean.
- ◇ If batter sticks to the toothpick, press [Hour] to set the additional heating time with the Keep Warm lamp blinking and press [Start]. (The time can be extended up to 15 minutes, a maximum of 3 times.)

## CAUTION

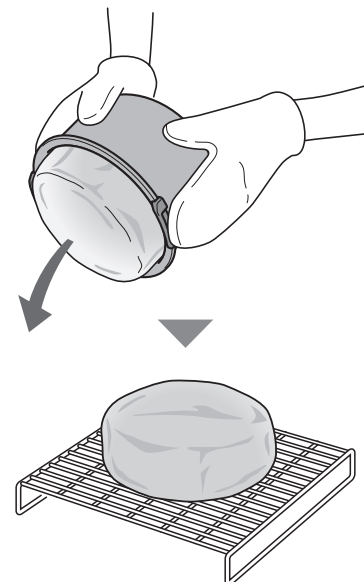
- Do not press [Cancel] before extending additional heating. Doing so causes the Keep Warm lamp to turn off, preventing additional baking. If you have mistakenly pressed the key, perform the following procedure for heating.
- (1) Remove the inner pot and set it on a wet cloth.
- (2) Leave the rice cooker lid open and cool down the rice cooker and the inner pot for approximately 10 minutes.
- (3) Place the inner pot back into the rice cooker.
- (4) Repeat the procedure from step ③ on P. 30.

- 7 Remove the inner pot using oven mitts and remove the cake to cool it.**

◇ After making a cake, press [Cancel] to remove odors. (How to Perform Cleaning → P. 39)

## CAUTION

- Do not handle the inner pot with bare hands. Be sure to use oven mitts to pick up the inner pot. Otherwise, burns may be caused by hot surfaces.
- Remove the cake as soon as the cooking is finished. A cake left in the rice cooker can become sticky as condensation on the inner lid drips onto it.





# Menu Guide

- This Menu Guide uses a 0.18 L measuring cup (included).
- A tablespoon is 15 mL. • A teaspoon is 5 mL.
- Adding too much seasoning such as soy sauce and sweet cooking rice wine may prevent food from being cooked properly.
- \* It is not necessary to rinse rinse-free rice. \* The calories in the recipes are only intended as a guide.

Mixed  
menu item

## Gomoku Rice (Japanese Mixed Rice)

Ingredients (for 6 servings)

- Rice...3 cups
- Kombu (kelp)...3 cm square
- Seasoning mixture [soy sauce...2 tbsp, sake...1 tbsp, sweet cooking rice wine...1/2 tbsp, salt...1/2 tsp]
- Chicken thigh...60 g
- Abura-age (thin deep-fried tofu)...1/2
- Carrot...40 g
- Gobo (burdock root)...35 g
- Konnyaku...1/8 block
- Dried shiitake mushrooms...2
- Snow peas...8
- Sake, soy sauce, salt, and vinegar...To taste

Directions

- (1) Cut the chicken thigh into 1 cm cubes, and then season with a dash of sake and soy sauce.
- (2) Rinse off excess oil from the abura-age. Cut it lengthwise into halves and then into thin strips.
- (3) Peel the carrot and cut it into 3 cm-long thick strips.
- (4) Shave the skin off the burdock root using the back of a knife. Then, shred it into thin strips and soak it in vinegar water.
- (5) Boil the konnyaku in water for 4 to 5 minutes. Then, rinse it with fresh water and cut it in the same way as the carrot.
- (6) Soak the dried shiitake mushrooms in water to rehydrate. Remove and discard the stems, and then slice the caps into thin strips.
- (7) Remove the strings from the snow peas and boil them in salted water. Place the peas in cold water so they retain their color, and then cut them into thin pieces.
- (8) Rinse rice in the inner pot, add the seasoning mixture, and add water up to level 3 of the Premium scale. After mixing the rice and water well, place the kelp and other ingredients on top except the snow peas. Cook using the **Mixed** menu item.
- (9) When the cooking in (8) is finished, remove the kelp and add the snow peas. Mix all the ingredients well and arrange on a serving plate.

- CAUTION**
- Adjust the amount of water you add depending on the ingredients.
  - The amount of ingredients to add at the beginning should be no more than approximately 45% of the weight of rice. Cooking may not be performed properly if the quantity of added ingredients is too great. (The total amount of ingredients should be no more than approximately 70 g per cup of rice.)

Sweet  
menu item

## Chinese Style Glutinous Rice

Ingredients (for 6 servings)

- Glutinous rice...3 cups
- Pork backribs...110 g
- Dried shiitake mushrooms...2
- Dried shrimp...10 g
- Bamboo shoot...20 g
- Carrot...10 g
- Pine nuts...1 tsp
- Peeled sweet roasted chestnuts...6
- Ginger, thin strips...10 g
- Chicken soup...300 mL
- Pre-seasoning for pork [sake...2 tsp, soy sauce...2 tsp, ginger juice...1 tsp]
- Seasoning mixture [sake...3 tbsp, soy source...3 tbsp, sugar...1 tsp]
- Green onions, chopped...3 stalks
- Lard or vegetable oil...2 tbsp

Directions

- (1) Soak the dried shiitake mushrooms and shrimp in water to rehydrate and soften them. Pre-boil the bamboo shoot. (Keep the water used for soaking the dried shiitake mushrooms and shrimp.)
- (2) Cut the pork into 1 cm cubes, and then season it. Cut the carrot, shiitake, and bamboo shoot into 1 cm cubes.
- (3) Heat the lard in a pan. Stir-fry the ingredients from step (2) and let them cool.
- (4) Rinse the glutinous rice in the inner pot. Add the water used for soaking the dried shiitake mushrooms and shrimp from step (1) and the seasoning mixture. Add the chicken soup up to level 3 of the Sweet scale. Thoroughly mix everything together.
- (5) Add the ingredients from step (3), dried shrimp, pine nuts, and ginger to (4). Cook it using the **Sweet** menu item.
- (6) When cooking is finished, place the sweet roasted chestnuts on the rice. Toss the rice as though you were cutting it with a spatula. Place on a serving plate and sprinkle it with the green onions.



322 kcal per serving



426 kcal per serving

Sushi  
menu item

## Hand-Rolled Sushi

Ingredients (for 5 servings)

- Sushi rice [rice...3 cups, kombu (kelp)...3 cm square]
- Blended vinegar [vinegar...4 1/2 tbsp, sugar...1 1/2 tbsp, salt...1 1/2 tsp]
- Roasted seaweed...As desired
- Ingredients (your favorite ingredients)  
[tuna, yellowtail, salmon, squid, shrimp, salmon roe, conger eel, cucumber, white radish sprouts, green asparagus, carrot, rolled egg, pickled daikon radish, shiso (Japanese basil), etc. ...As desired]
- Soy sauce...As desired • Wasabi...As desired

Directions

- (1) Rinse rice in the inner pot, add water to level 3 of the Sushi scale, and place the kelp on top. Cook it using the **Sushi** menu item.
- (2) Mix vinegar, sugar, and salt in a bowl to make blended vinegar.
- (3) Transfer the cooked rice to a sushi bowl and pour the blended vinegar from step (2) over the rice. Toss the rice as though you were cutting it with a spatula, while cooling the rice using a fan or the like.
- (4) Cut the ingredients into sticks.
- (5) Place some rice from step (3) onto roasted seaweed, top with your desired ingredients, and then roll it.

- CAUTION**
- Do not mix the rice and vinegar in the inner pot.

Tips

- Clean the kelp using a damp, tightly wrung out dishcloth.
- Lightly wet the sushi bowl with vinegar water.



341 kcal per serving  
(Calories of sushi rice only)

Multigrain  
menu item

## Multigrain Rice Cooked with Dried Fish and Hijiki

Ingredients (for 6 servings)

- Rice...3 cups
- Mixed grains...4 1/2 tbsp (40 g)
- Dried fish (barracuda, tilefish, etc.)...1
- Green onions, chopped...2 stalks
- Cooked mehijiki (hijiki buds)  
[mehijiki (dried)...12 g, abura-age (thin deep-fried tofu)...1/2, carrot...30 g, sesame oil...1 tbsp]
- Stock  
[sugar...1 tbsp, sweet cooking rice wine...1 tbsp, sake...1 tbsp, soy sauce...2 tbsp, dashi (Japanese soup stock)...200 mL]

Directions

- (1) Rinse rice in the inner pot, add water to level 3 of the Plain scale, and place mixed grains on top. Add 3 tablespoons of water for the added mixed grains and cook it using the **Multigrain** menu item.
- (2) Grill the dried fish, debone, and break it into flakes.
- (3) Soak the mehijiki in water to rehydrate and then drain. Rinse off excess oil from the abura-age and cut it into thin strips. Cut the carrot into thin strips as well.
- (4) Add the sesame oil into a small pot. Stir-fry the ingredients from step (3), add the stock and simmer.
- (5) Drain the ingredients from step (4) and mix them along with the fish from step (2) into the cooked rice as though you were cutting it with a spatula.
- (6) Place on a serving plate and sprinkle with the green onions.



362 kcal per serving

Menu Guide

Porridge  
menu item

Porridge Topped with Thick Seafood Sauce



261 kcal per serving

Ingredients (for 4 servings)

- Rice...1 cup
- Squid...60 g
- Japanese scallion...1/2 stalks
- Salad oil...As desired
- Shrimp...8
- Carrot...20 g
- Chinese soup stock...400 mL
- Pre-seasoning for seafood [sake, salt, and pepper...to taste; beaten egg and starch...1/2 tsp]
- Seasonings for sauce [sake...2 tbsp, sugar...1 tsp, pepper...to taste, oyster sauce...1 tsp, salt...2/3 tsp]
- Salt...1/3 tsp
- Scallops...4
- White jelly ears...5 g
- Starch and water...3 tbsp total
- Pak choi (Chinese white cabbage)...1
- Ginger...10 g
- Sesame oil...2 tsp

Directions

- (1) Rinse rice in the inner pot, add water with salt to level 1 of the Porridge  
• Firm scale, mix well, and cook it using the **Porridge** menu item with a heating time of 60 minutes.
- (2) Score the squid and cut it into thin bite-sized pieces. Peel and devein the shrimp and cut the scallops in half horizontally.
- (3) Season the ingredients from step (2), leave them for approximately 10 minutes, and coat them with beaten egg and starch.
- (4) Cut pak choi into bite-sized pieces, cut Japanese scallion into chunks, and slice carrot and ginger.
- (5) Soak white jelly ears in lukewarm water to rehydrate and remove the hard stems.
- (6) Heat salad oil in a pan, stir-fry the ingredients from steps (3), (4), and (5), and add the seasonings for sauce and Chinese soup stock.
- (7) After it boils, simmer it lightly, add starch and water to thicken the sauce, and top with sesame oil.
- (8) Place the cooked porridge from step (1) in a serving bowl and pour the thick sauce from step (7) over the top.

**CAUTION** • Seafood turns tough if heated too much. Finish cooking the sauce together with the seafood quickly.

Brown  
menu item

Brown Rice Cooked with Salmon, Miso, and Butter



422 kcal per serving

Ingredients (for 6 servings)

- Brown rice...3 cups
- Garlic, minced...1 clove
- Ginger, minced...1 clove
- Butter...25 g
- Seasoning mixture [sake...1 1/2 tbsp, sugar...1/2 tbsp, sweet cooking rice wine...1 1/2 tbsp, soy sauce...1/2 tbsp, miso paste...30 g]
- Green onions, chopped...3 stalks
- Asparagus...3
- Maitake mushrooms...100 g
- Onion...1/2
- Carrot...50 g
- Salad oil...As desired
- Lightly salted salmon...3 pieces

Directions

- (1) Rinse brown rice in the inner pot, add water to level 3 of the Brown scale, and cook it using the **Brown** menu item.
- (2) Heat salad oil in a pan. Cook and flake the salmon.
- (3) Separate the maitake mushrooms and cut them into 2 cm wide pieces. Chop the onion and carrot.
- (4) Peel the skin from the bottom of the asparagus. Remove the triangular leaves and chop the asparagus into 1 cm pieces.
- (5) Melt butter in a pan, then add and stir the garlic and ginger. Add the ingredients from step (3) to the pan. Cook them until they are soft. Add and cook the asparagus from step (4).
- (6) Add the seasoning mixture to the ingredients from step (5) and cook until the liquid evaporates. Chop the green onions and add the salmon from step (2).
- (7) When cooking is finished, mix the cooked rice with the ingredients from step (6) and place in a serving bowl.

**Tips**

- Season with shichimi chili pepper as desired.

Cook•Soup  
menu item

Vegetable and Chicken Pot-Au-Feu



156 kcal per serving

Ingredients (1.0 L type: For 4 servings, 1.8 L type: For 6 servings)

	1.0 L type	1.8 L type
• Chicken wings	8	12
• Carrot	1	1 1/2
• Celery	1	1 1/2
• Onion	1	1 1/2
• Potato	2	3
• Water	650 mL	1,000 mL
• Bouillon (powder)	1 1/2 tbsp	2 1/3 tbsp
• Salt and pepper	To taste	To taste

Directions

- (1) Cut off the ends of the chicken wings.
- (2) Cut the carrot into quarters, the celery into 5 cm pieces (after removing the strings), the onion into eighths, and the potato into quarters.
- (3) Put all ingredients from steps (1) and (2) in the inner pot, add water, bouillon powder, salt, and pepper, and mix well. Select **Cook•Soup**, set the heating time to 60 minutes, and press [Start].
- (4) When cooking is finished, place in a serving bowl.

Cake  
menu item

Sponge Cake



309 kcal per 1/8 piece (1.0 L type) (Excluding fruit)

Ingredients (for 1 cake)

	1.0 L type	1.8 L type
• Eggs (medium)	4	5
• Sugar (superfine sugar)	120 g	150 g
• Cake flour	120 g	150 g
• Unsalted butter	40 g	50 g
• Unsalted butter (to be spread in the inner pot)	As desired	As desired
For decoration		
• Heavy cream (dairy)	200 mL	250 mL
• Granulated sugar	24 g	30 g
• Strawberries, blueberries	As desired	As desired

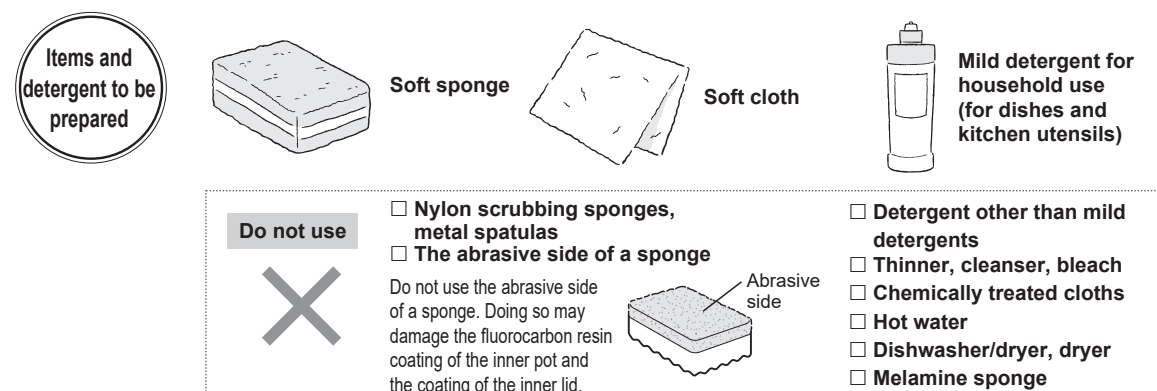
Directions

- (1) Bring the eggs to room temperature and sift the cake flour. Melt the unsalted butter.
  - (2) Place the eggs and sugar in a bowl and lightly mix them.
  - (3) Warm the bowl from step (2) in hot water at 40°C and mix the ingredients until the sugar dissolves. Remove the bowl from the hot water.
  - (4) Beat (3) at a high speed using a hand mixer. Beat (3) until it becomes whitish and thick and falls slowly from the whisk. Whip (3) for 1 minute at a low speed to make it fluffy.
  - (5) Add the cake flour from step (1) to (4) and fold in lightly until the flour is just combined using a rubber spatula. Fold in the unsalted butter from step (1).
  - (6) Pour the batter from step (5) into the lightly buttered inner pot. Remove the air by dropping the inner pot an inch or so onto a soft cloth, and then select the **Cake** menu item and bake for 35 minutes (40 minutes for the 1.8 L type).
  - (7) When baking is finished, take the cake out of the inner pot and cool it down. Decorate the cake with sweetened whipped cream, strawberries, and blueberries.
- \* If the cake is not cooked well enough, press [Hour] with the Keep Warm lamp blinking, set the additional bake time, and then press [Start].

**CAUTION** • Remove odors after making a cake. (How to Perform Cleaning → **P. 39**)

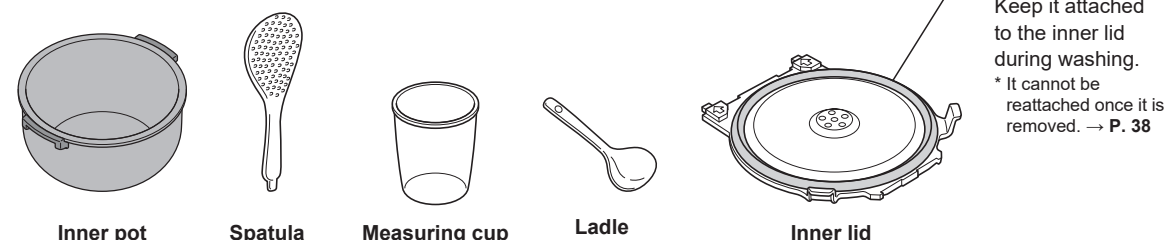
# How to Clean

- ◇ Any repair services not described in this manual should be performed by an authorized service representative.
- ◇ Be sure to disconnect the power plug and allow the rice cooker, inner pot, and inner lid to cool down before cleaning.
- ◇ To maintain cleanliness, always clean the rice cooker on the same day it is used.
- ◇ The rice cooker should also be cleaned on the day that it is used in order to remove any odors that remain from cooking or cake baking. → P. 39



## 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.



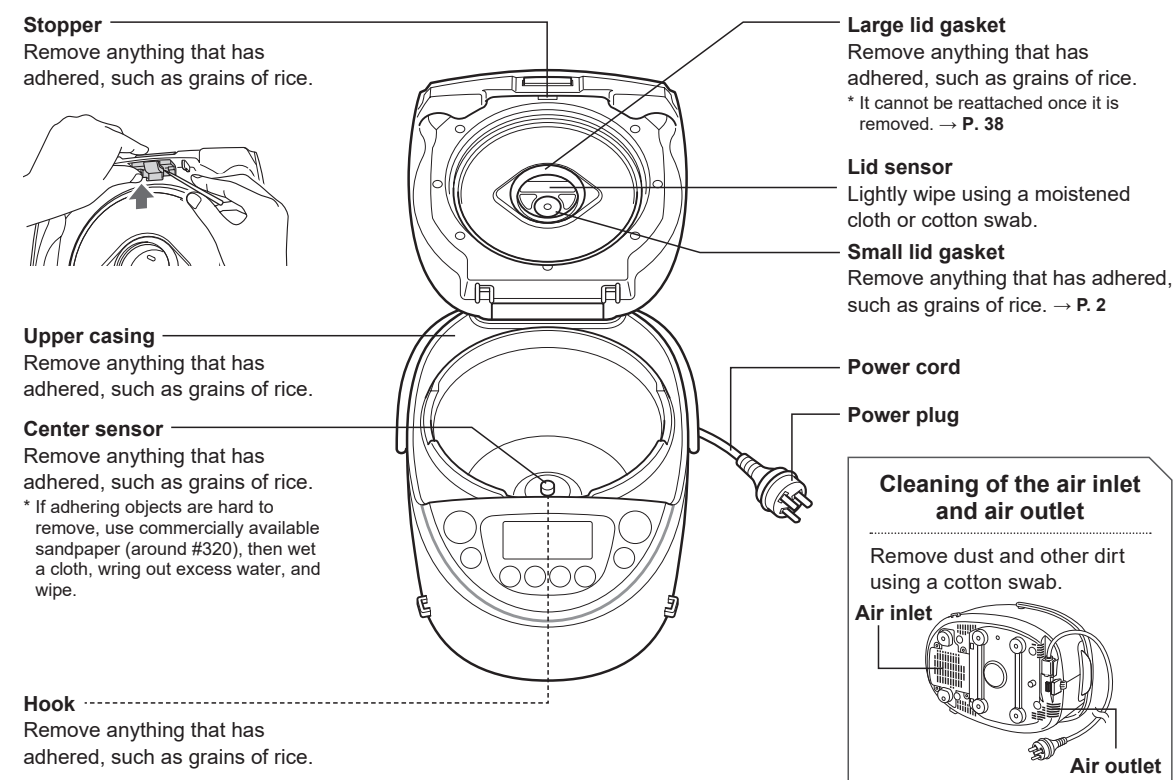
### ⚠ CAUTION

- Always keep the inner pot and lid clean to prevent corrosion and odors.
- Rinse the parts thoroughly, since detergent remaining on them may result in deterioration and discoloration of materials such as plastic. (Only washable parts)
- Be sure to clean the inner lid after cooking rice with mixed grains. Otherwise they may be clogged, causing problems like the lid not opening, contents boiling over, or rice not cooking properly.
- After cleaning the inner lid, wipe it off using a dry cloth immediately. Otherwise, water drops may leave marks on this part.
- Be sure to remove any cooked rice that has adhered to 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, etc. 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 rice cooker (outside and inside) using a firmly wrung out cloth.
- Wipe the power cord and plug using a dry cloth.



### ⚠ CAUTION

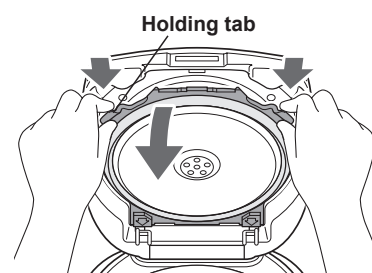
- Do not allow water to get inside the rice cooker unit. Doing so may allow electric shock, electric leakage, fire, and/or deformation or malfunction of the rice cooker to occur.
- Do not use the rice cooker if dust is adhered to the air inlet or outlet. Doing so will cause the temperature to increase inside the rice cooker, resulting in malfunction or fire.



# How to Remove and Attach Each Component Part

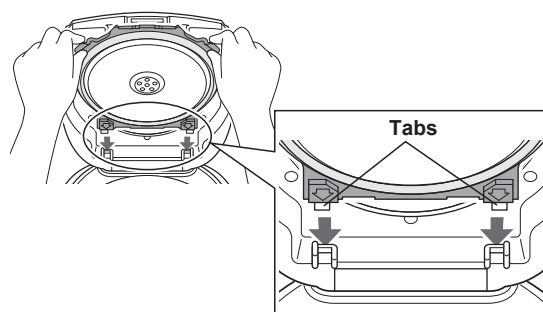
## Removing the inner lid

Grasp the holding tab of the inner lid, and then pull it toward you to remove it.

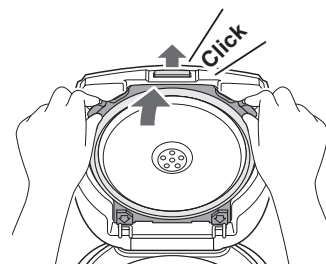


## Attaching the inner lid

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

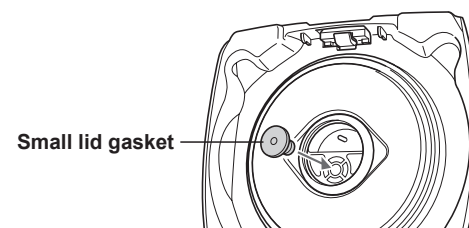


**2** Push in until it clicks.



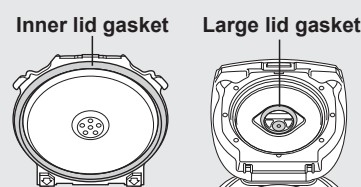
## Attaching the small lid gasket

If the small lid gasket has come off, securely fit it in its slot.



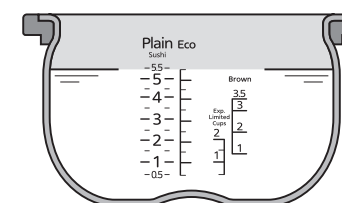
### ⚠ CAUTION

- Do not pull on the large lid gasket and inner lid gasket. They cannot be reattached once removed.
- When the large lid gasket or inner lid gasket comes off, contact the place of purchase.
- Do not remove the large lid gasket or inner lid gasket. Do not press or pull them forcibly. Doing so may cause steam leaks or sticking of the lid, resulting in malfunction.



# How to Perform Cleaning

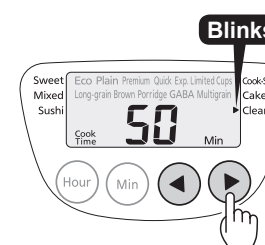
The following procedure should be performed each time after cooking or cake baking, or if odors become noticeable.



**1** Pour water in the inner pot and set it in the rice cooker.

- For the 1.0 L type, pour water to level 5.5 of the Plain scale.
- For the 1.8 L type, pour water to level 10 of the Plain scale.
- Place the inner pot in the rice cooker and connect the power plug to an outlet. → P. 19
- If odors become noticeable, use citric acid (approximately 20 g) added to the water for more effective deodorizing.

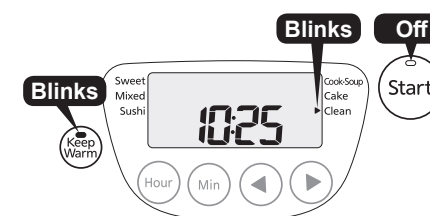
**2** Press [◀] or [▶] to select Clean.



**3** Press [Start]. (Cleaning starts.)



**4** When cleaning is finished, the rice cooker beeps 8 times (long beeps), and ► and the Keep Warm lamp blink.



- Press [Cancel] and disconnect the power plug from the outlet.
- When the rice cooker has cooled down, drain the hot water remaining in the inner pot and clean the parts. → P. 36

### ⚠ CAUTION

- Be careful with the inner pot and rice cooker as they are hot after cleaning.
- When cleaning continuously, be sure to let the rice cooker cool down. Cleaning may not finish properly as the rice cooker becomes hot.
- It may be impossible to remove some odors completely. In this case, contact the place of purchase.



# If Rice Does Not Cook Properly

Check the following points if you experience problems with cooked rice.

Check this first!

- Are there any grains of cooked rice or water drops adhering to the center sensor or lid sensor?

- Is the lid closed securely?
- Are there any grains of cooked rice adhering to the inner lid or gasket?
- Is the inner pot deformed?
- Are there any water drops remaining on the outside of the inner pot?
- Are the rice cooker and its parts sufficiently clean?
- Has a power outage occurred during cooking?
- Was the correct menu item selected?




## Problems with rice

Symptom	Rice	Water	Cooking
Steam leaks	<ul style="list-style-type: none"><li>• The amount of rice, ingredients, or mixed grains was not correct.</li><li>• More than the maximum allowed amount was cooked. → P. 8 to 14, P. 49</li></ul>	<ul style="list-style-type: none"><li>• The amount of water was not correct. → P. 8 to 14</li></ul>	
Boils over	<ul style="list-style-type: none"><li>• The amount of rice, ingredients, or mixed grains was not correct.</li><li>• There were a lot of cracked grains of rice.</li><li>• More than the maximum allowed amount was cooked. → P. 8 to 14, P. 49</li></ul>	<ul style="list-style-type: none"><li>• The amount of water was not correct. → P. 8 to 14</li><li>• The rice was not rinsed sufficiently (except for rinse-free rice).</li><li>• The rice was left in a strainer after rinsing.</li></ul>	<ul style="list-style-type: none"><li>• The rice was mixed with other ingredients or grains.</li><li>• Seasoning was not stirred well.</li></ul>
It takes a long time before cooking is finished.	<ul style="list-style-type: none"><li>• The amount of rice, ingredients, or mixed grains was not correct.</li><li>• More than the maximum allowed amount was cooked. → P. 8 to 14, P. 49</li></ul>	<ul style="list-style-type: none"><li>• The amount of water was not correct. → P. 8 to 14</li></ul>	<ul style="list-style-type: none"><li>• Cooking was repeated continuously. → P. 20</li><li>• Cooking was performed immediately after the Keep Warm function had been turned off. → P. 20</li></ul>
There is a thin film covering the rice.	<ul style="list-style-type: none"><li>• A thin, tissue-like film is formed by melted and dried starch. This is not harmful to your health.</li></ul>		

## Problems with rice

Symptom	Rice	Water	Cooking
Rice sticks to the inner pot.	<ul style="list-style-type: none"><li>• Soft rice and sticky rice can easily stick to the pot.</li></ul>		
Smells like rice bran, etc.		<ul style="list-style-type: none"><li>• The rice was not rinsed sufficiently (except for rinse-free rice).</li></ul>	<ul style="list-style-type: none"><li>• The Timer function was set for more than 12 hours.</li></ul>
Too soft	<ul style="list-style-type: none"><li>• The amount of rice, ingredients, or mixed grains was not correct.</li><li>• There were a lot of cracked grains of rice.</li></ul>	<ul style="list-style-type: none"><li>• The amount of water was not correct. → P. 8 to 14</li><li>• The rice was cooked with alkaline ionized water (pH 9 or higher).</li><li>• Hot water (35°C or higher) was used to rinse the rice or adjust the water level.</li><li>• The rice was left soaking in the water too long after rinsing.</li><li>• The rice was left in a strainer after rinsing.</li></ul>	<ul style="list-style-type: none"><li>• The Timer function was used.</li><li>• The rice was mixed with other ingredients or grains.</li><li>• Seasoning was not stirred well.</li><li>• The cooked rice was not stirred and loosened well.</li><li>• Cooking was repeated continuously. → P. 20</li><li>• Cooking was performed immediately after the Keep Warm function had been turned off. → P. 20</li></ul>
Too hard	<ul style="list-style-type: none"><li>• The amount of rice, ingredients, or mixed grains was not correct.</li><li>• More than the maximum allowed amount was cooked. → P. 8 to 14, P. 49</li></ul>	<ul style="list-style-type: none"><li>• The amount of water was not correct. → P. 8 to 14</li><li>• The rice was cooked with hard water, such as mineral water.</li><li>• Hot water (35°C or higher) was used to rinse the rice or adjust the water level.</li></ul>	<ul style="list-style-type: none"><li>• The rice was mixed with other ingredients or grains.</li><li>• Seasoning was not stirred well.</li><li>• The cooked rice was not stirred and loosened well.</li><li>• Cooking was repeated continuously. → P. 20</li><li>• Cooking was performed immediately after the Keep Warm function had been turned off. → P. 20</li></ul>
Dark brown crisp or burned rice	<ul style="list-style-type: none"><li>• The amount of rice, ingredients, or mixed grains was not correct.</li><li>• More than the maximum allowed amount was cooked. → P. 8 to 14, P. 49</li><li>• There were a lot of cracked grains of rice.</li></ul>	<ul style="list-style-type: none"><li>• The amount of water was not correct. → P. 8 to 14</li><li>• The rice was cooked with alkaline ionized water (pH 9 or higher).</li><li>• The rice was cooked with hard water, such as mineral water.</li><li>• Hot water (35°C or higher) was used to rinse the rice or adjust the water level.</li><li>• The rice was not rinsed sufficiently (except for rinse-free rice).</li><li>• The rice was left soaking in the water too long after rinsing.</li><li>• The rice was left in a strainer after rinsing.</li></ul>	<ul style="list-style-type: none"><li>• The Timer function was used.</li><li>• The rice was mixed with other ingredients or grains.</li><li>• Seasoning was not stirred well.</li></ul>
Not cooked completely	<ul style="list-style-type: none"><li>• The amount of rice, ingredients, or mixed grains was not correct.</li><li>• More than the maximum allowed amount was cooked. → P. 8 to 14, P. 49</li><li>• There were a lot of cracked grains of rice.</li></ul>	<ul style="list-style-type: none"><li>• The amount of water was not correct. → P. 8 to 14</li><li>• Hot water (35°C or higher) was used to rinse the rice or adjust the water level.</li></ul>	<ul style="list-style-type: none"><li>• The rice was mixed with other ingredients or grains.</li><li>• Seasoning was not stirred well.</li><li>• Cooking was repeated continuously. → P. 20</li><li>• Cooking was performed immediately after the Keep Warm function had been turned off. → P. 20</li><li>• The rice was left after cooking without turning off the Keep Warm function but pressing [Start].</li></ul>

Problems with rice

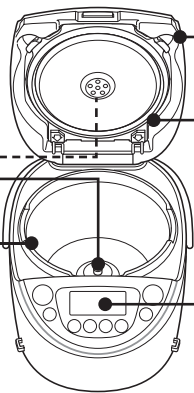
Symptom	 Rice	 Water	 Cooking
Rice being kept warm smells.	<ul style="list-style-type: none"><li>The amount of rice, ingredients, or mixed grains was not correct.</li></ul>	<ul style="list-style-type: none"><li>The rice was not rinsed sufficiently (except for rinse-free rice).</li></ul>	<ul style="list-style-type: none"><li>Anything other than white rice or rinse-free rice was kept warm.</li><li>Cold rice was added.</li><li>A spatula was left in the inner pot.</li><li>A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm or reheated. → P. 22, P. 23</li><li>The Keep Warm function has been used continuously for more than 24 hours.</li><li>The rice was left in the rice cooker with the Keep Warm function turned off.</li><li>The Timer function was set for more than 12 hours.</li><li>Odors were not removed after cooking or cake baking.</li></ul>
Rice being kept warm discolors.	<ul style="list-style-type: none"><li>The amount of rice, ingredients, or mixed grains was not correct.</li></ul>	<ul style="list-style-type: none"><li>The rice was not rinsed sufficiently (except for rinse-free rice).</li></ul>	<ul style="list-style-type: none"><li>The cooked rice was not stirred and loosened well.</li><li>Anything other than white rice or rinse-free rice was kept warm.</li><li>The rice was concentrated along the wall of the inner pot (less rice in the middle of the pot).</li><li>Cold rice was added.</li><li>A spatula was left in the inner pot.</li><li>A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm or reheated. → P. 22, P. 23</li><li>The Keep Warm function has been used continuously for more than 24 hours.</li><li>The rice was reheated 3 or more times.</li></ul>
Rice being kept warm is dry.	<ul style="list-style-type: none"><li>The amount of rice, ingredients, or mixed grains was not correct.</li></ul>	<ul style="list-style-type: none"><li>The amount of water was not correct. → P. 8 to 14</li></ul>	<ul style="list-style-type: none"><li>The cooked rice was not stirred and loosened well.</li><li>Anything other than white rice or rinse-free rice was kept warm.</li><li>The rice was concentrated along the wall of the inner pot (less rice in the middle of the pot).</li><li>Cold rice was added.</li><li>A spatula was left in the inner pot.</li><li>A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm or reheated. → P. 22, P. 23</li><li>The Keep Warm function has been used continuously for more than 24 hours.</li><li>The rice was reheated 3 or more times.</li></ul>
Rice being kept warm is sticky.	<ul style="list-style-type: none"><li>The amount of rice, ingredients, or mixed grains was not correct.</li></ul>	<ul style="list-style-type: none"><li>The amount of water was not correct. → P. 8 to 14</li></ul>	<ul style="list-style-type: none"><li>The cooked rice was not stirred and loosened well.</li><li>Anything other than white rice or rinse-free rice was kept warm.</li><li>The rice was concentrated along the wall of the inner pot (less rice in the middle of the pot).</li><li>Cold rice was added.</li><li>A spatula was left in the inner pot.</li><li>A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm or reheated. → P. 22, P. 23</li><li>The Keep Warm function has been used continuously for more than 24 hours.</li><li>The rice was left in the rice cooker with the Keep Warm function turned off.</li><li>The Timer function was set for more than 12 hours.</li></ul>
Reheated rice is dry.	<ul style="list-style-type: none"><li>The amount of rice, ingredients, or mixed grains was not correct.</li></ul>	<ul style="list-style-type: none"><li>The amount of water was not correct. → P. 8 to 14</li></ul>	<ul style="list-style-type: none"><li>The rice was reheated 3 or more times.</li><li>A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm or reheated. → P. 22, P. 23</li><li>Rice that was just cooked and still hot was reheated.</li></ul>

If Other Food or Cakes Are Not Made Properly

Check the following points if you experience a problem with cooked dishes or cakes.



Check this first!

- Was a recipe other than those described in the Menu Guide used?
- Are there any grains of cooked rice or water drops adhering to the center sensor or lid sensor?
- Is the inner pot deformed?
- Are there any water drops remaining on the outside of the inner pot?





- Is the lid closed securely?
- Are there any grains of cooked rice adhering to the inner lid or gasket?
- Has a power outage occurred during cooking?
- Was the correct menu item selected?

Problems with cooking

Symptom	 Ingredients	 Time
Does not boil	<ul style="list-style-type: none"><li>Inappropriate ingredients or amounts were used.</li><li>More than the maximum allowed ingredients were added.</li></ul>	<ul style="list-style-type: none"><li>The cooking time was short.</li></ul>
Boils over	<ul style="list-style-type: none"><li>Inappropriate ingredients or amounts were used.</li><li>More than the maximum allowed ingredients were added.</li><li>Less than the minimum required ingredients were added.</li></ul>	
Boils down	<ul style="list-style-type: none"><li>Inappropriate ingredients or amounts were used.</li><li>Less than the minimum required ingredients were added.</li></ul>	<ul style="list-style-type: none"><li>The cooking time was too long.</li></ul>
Burns	<ul style="list-style-type: none"><li>Inappropriate ingredients or amounts were used.</li><li>More than the maximum allowed ingredients were added.</li><li>Less than the minimum required ingredients were added.</li></ul>	<ul style="list-style-type: none"><li>The cooking time was too long.</li></ul>

Problems with cake baking

Symptom	 Ingredients	 Time
Not baked	<ul style="list-style-type: none"><li>Inappropriate ingredients or amounts were used.</li></ul>	<ul style="list-style-type: none"><li>The baking time was too short.</li></ul>
Boils over	<ul style="list-style-type: none"><li>Inappropriate ingredients or amounts were used.</li></ul>	
Burned	<ul style="list-style-type: none"><li>Inappropriate ingredients or amounts were used.</li></ul>	<ul style="list-style-type: none"><li>The baking time was too long.</li></ul>
Uneven burned color	<ul style="list-style-type: none"><li>See Check this first! on P. 43.</li></ul>	
Sticky surface		<ul style="list-style-type: none"><li>The cake was not taken out immediately after being baked.</li></ul>


# Troubleshooting

◇ Check the following before requesting repairs.



Symptom	Point to check	Action to take	Page to check
<ul style="list-style-type: none"> <li>• Rice is not completely cooked.</li> <li>• Cooking is not possible.</li> <li>• Cake cannot be made.</li> </ul>	Is the power plug connected to an outlet?	Connect the power plug securely to an outlet.	19 24 26 28 30
• Cooking has not been finished by the preset time.	Is the current time correctly set in the rice cooker?	Set the time correctly.	17
	See It takes a long time before cooking is finished on P. 40 and take the necessary action.		40
	When the preset time is less than the timer setting guideline, cooking may not be finished at the preset time.		8 to 14
• The Timer or Soak Timer function cannot be set.	Is 0:00 blinking on the display?	Set the current time.	17
	Is Quick, Exp. Limited Cups, Mixed, Sweet, Quick Cook, Cook•Soup, Cake, or Clean selected? The Timer function is not available when using those menu items.		25 27
• Reheating is disabled.	The rice cooker beeps 2 times (short beeps) when [Start] is pressed.	The rice is cold. Rice below approximately 55°C cannot be reheated.	23
	Is the Keep Warm lamp off?	Press [Keep Warm] and check that the Keep Warm lamp lights up. Then, press [Start] again.	
	Is Porridge, Brown Porridge, Cook•Soup, Cake, or Clean selected? Reheating is not available when using those menu items.		
• The display is foggy.	Are there any grains of burned rice or any other remaining grains of rice adhering to the gaskets or the rim of the inner pot?	Completely remove all remaining rice.	40 43
	Is the outer surface of the inner pot wet?	Wipe using a dry cloth.	
	Due to a temperature difference between the rice cooker and 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, while the Keep Warm function is on, or during reheating.	A humming sound can be heard during fan rotation and is not a malfunction. A buzzing or twittering sound can be heard during induction heating operation and is not a malfunction.		16
	A completely different sound from the above can be heard.	Contact the place of purchase for repair service.	—

Symptom	Point to check	Action to take	Page to check
• When [Start] or [Keep Warm] is pressed, the rice cooker beeps 2 times (short beeps).	Is the inner pot set in the rice cooker?	Set the inner pot.	19
• The remaining time does not change from XX Min or the displayed time suddenly changes.	According to the cooking conditions or changes to the adjustment setting, the displayed remaining time may not be updated or may decrease or increase suddenly, not gradually. However, this is not a malfunction.		20
	Did you start cooking when the rice cooker 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 rice cooker has cooled.	20 40
• The rice cooker beeps 2 times (short beeps) when the Timer function (Soak Timer) is set.	The rice cooker beeps if no operation is performed within approximately 30 seconds after pressing [Timer], however, the Timer function can be set without interruption.		25 27
• Water or rice has entered the main body of the rice cooker.	Water or rice inside the rice cooker unit may cause problems. Contact the place of purchase for repair service.		—
• When setting the current time, pressing [Hour] or [Min] does not access the time setting mode.	The time cannot be set during cooking; when the Keep Warm function is on; when the Timer function is set; when the Soak Timer is in use; during reheating; during additional heating; or when the Porridge, Cook•Soup, or Cake menu is selected.		17
• The Keep Warm lamp blinks. • Rice has not been kept warm.	Is the Cake or Clean menu item selected?	The Keep Warm function is not available with Cake and Clean. Serve the cake as soon as possible before it turns sticky.	22 31
• A blurred black line is shown in the display.	Although blurring may occur in the display due to static electricity, it is only a temporary phenomenon and not a malfunction.	If the blurring becomes noticeable, wipe the display using a firmly wrung out cloth. The static electricity is removed and the blurring is reduced.	16
• 6 blinks while cooked food is kept warm.	Has the Keep Warm function been used continuously for more than 6 hours after cooking? After 6 hours have elapsed, 6 blinks on the display. (Do not keep warm for more than 6 hours after cooking.)		29
• 24 blinks on the display when [Hour] is pressed while the Keep Warm function is on.	Has the Keep Warm function been used continuously for more than 24 hours? After 24 hours have elapsed, 24 blinks on the display.		22

## Troubleshooting

Symptom	Point to check	Action to take	Page to check
• 0:00 blinks on the display when the power plug is connected.	Are the saved current time, timer setting, and elapsed Keep Warm time lost when the power plug is connected again? → [Cancel] and [Timer] were pressed at the same time.	The lithium battery has run out. (Normal cooking can be performed.) Contact the place of purchase for repair service. → Set the correct time.	16 17
• The lid does not close or opens during cooking.	Are there any cooked rice or grains of rice adhering to the upper casing, inner lid gasket, or around the hook catch?	Completely remove all remaining rice.	37
• There is a gap between the lid and rice cooker.	Although a gap is generated between the lid and rice cooker due to their designs 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 lid does not close.	Is the inner lid set in place?	Set the inner lid.	38
• Condensation collects in the upper casing.	Condensation may collect in the upper casing immediately after rice is cooked or while the Keep Warm function is on but it is not a malfunction. Wipe the upper casing using a dry cloth when condensation collects. → Is Eco selected? → When using the Eco menu item, more condensation may be formed on the inner lid. If condensation becomes an issue, it is recommended to use the Plain menu item.		— 8
• Nothing happens when a key is pressed.	Is the power plug connected to an outlet? → Is the Keep Warm lamp on?	Connect the power plug securely to an outlet. → Press [Cancel] to turn off the Keep Warm function, and then try the operation again.	17-19 24-26 28-30 22
• The power plug sparks.	A tiny spark specific to the induction heating method may occur when the power plug is connected or disconnected, however, it is not a malfunction.		—
• There is a smell of plastic.	Such smells may occur when the rice cooker is first used, however, they should go away over time. If this is an issue, clean the rice cooker according to How to Perform Cleaning.		39
• 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 rice cooker.		—
• Rice has not been completely cooked. • dE:~o appears on the display.	When [Cancel] is pressed, the following appears on the display. 	The rice cooker is in the demo mode. In this case, contact the place of purchase.	—

## Error Displays and Actions to Be Taken

Display	Action to take	Page to check
• E:02 appears on the display and the rice cooker beeps continuously. 	When the rice cooker is placed on a carpet, the air inlet and outlet are blocked, the temperature of the rice cooker goes up, and the rice cooker may not respond even if a key is pressed. When the rice cooker is placed in a high temperature place, the temperature of the rice cooker goes up and similar conditions may be found. Perform the following procedure in such a case. (1) Disconnect the power plug. (2) Move the rice cooker to a location where there is nothing to block the air inlet and outlet and the ambient temperature is not high. (3) Connect the power plug to the outlet again and press a key. * If the rice cooker still does not respond, there is a malfunction in the rice cooker. Disconnect the power plug and contact the place of purchase for repair service.	4
• E:11 appears on the display. 		
• A code starting with E other than E:02 or E:11 appears on the display.	There is a possibility of malfunction. Disconnect the power plug, and then contact the place of purchase.	—

### Plastic parts

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


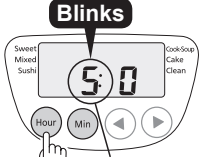
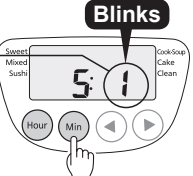
## Adjusting the Steaming Time (Exp. Limited Cups Menu)

- \* Complete the following procedure from steps ① to ⑦ within 30 seconds with the power plug connected to the outlet. If no operation is performed within 30 seconds, the current time is displayed again and the steaming time cannot be set. Restart the procedure to set the steaming time again.
- \* The setting cannot be changed during cooking, during cleaning, when the Keep Warm function is on, when the timer function is set or in use, when the Soak Timer is in use, during reheating, or during additional heating.
- \* To cancel adjustment of the steaming time, press [Cancel].

	Value change
Mode adjustment	0: 0 min.
5:Steaming time adjustment	1: +1 min.
	2: +2 min.

### Procedure for adjusting the steaming time

When selecting Exp. Limited Cups and adjusting the steaming time, perform the following procedure.

- Press [◀] or [▶] to select Plain.
- Hold down [Timer] for approximately 3 seconds or more.  

- Press [Hour] to set the mode to 5.  

- Press [Start].
- Press [Hour] or [Min] to adjust the time.  
**Steaming time adjustment**  
0: 0 min. (default setting)  
1: +1 min.  
2: +2 min.  

- Press [Start].
- Hold down [Timer] for approximately 3 seconds or more to complete the setting and display the current time again.

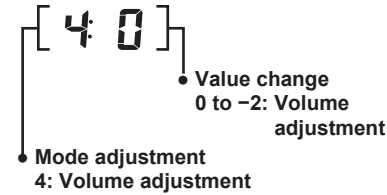


## Adjusting the Sound Volume

\* Complete the following procedure from steps ❶ to ❷ within 30 seconds with the power plug connected to the outlet. If no operation is performed within 30 seconds, the current time is displayed again and the steaming time cannot be set. Restart the procedure to set the sound volume again.

\* The setting cannot be changed during cooking, during cleaning, when the Keep Warm function is on, when the timer function is set or in use, when the Soak Timer is in use, during reheating, or during additional heating.

\* To cancel adjustment of the steaming time, press [Cancel].

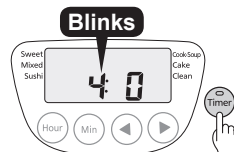


### Procedure for adjusting the sound volume (key operation sound and alarm sound)

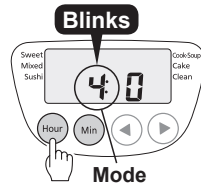
If the key operation and alarm sounds are too loud, adjust the volume according to the following procedure.

❶ Press [◀] or [▶] to select Plain.

❷ Hold down [Timer] for approximately 3 seconds or more.



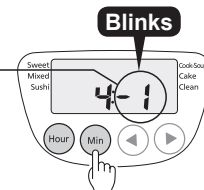
❸ Press [Hour] to set the mode to 4.



❹ Press [Start].

❺ Press [Hour] or [Min] to adjust the volume.

Volume adjustment  
0: High (default setting)  
-1: Medium  
-2: Low



❻ Press [Start].

❼ Hold down [Timer] for approximately 3 seconds or more to complete the setting and display the current time again.

## Specifications

Unit size			1.0 L (5.5-cup) type	1.8 L (10-cup) type
Rated voltage/Rated frequency			230-240 V~/50-60 Hz	
Rated power input (W)			1088	1206
Cooking capacity (L)	Plain		0.09 to 1.0 (0.5 to 5.5 cups)	0.18 to 1.8 (1 to 10 cups)
	Premium		0.09 to 1.0 (0.5 to 5.5 cups)	0.18 to 1.8 (1 to 10 cups)
	Eco		0.09 to 1.0 (0.5 to 5.5 cups)	0.18 to 1.8 (1 to 10 cups)
	Sushi		0.09 to 1.0 (0.5 to 5.5 cups)	0.18 to 1.8 (1 to 10 cups)
	Quick		0.09 to 1.0 (0.5 to 5.5 cups)	0.18 to 1.8 (1 to 10 cups)
	Exp. Limited Cups		0.09 to 0.36 (0.5 to 2 cups)	0.18 to 0.54 (1 to 3 cups)
	Long-grain		0.09 to 1.0 (0.5 to 5.5 cups)	0.18 to 1.8 (1 to 10 cups)
	Multigrain		0.09 to 0.72 (0.5 to 4 cups)	0.18 to 1.44 (1 to 8 cups)
	Mixed		0.09 to 0.72 (0.5 to 4 cups)	0.18 to 1.26 (1 to 7 cups)
	Sweet		0.18 to 0.54 (1 to 3 cups)	0.36 to 0.9 (2 to 5 cups)
	Porridge	Firm	0.09 to 0.18 (0.5 to 1 cup)	0.09 to 0.36 (0.5 to 2 cups)
		Soft	0.09 (0.5 cups)	0.09 to 0.27 (0.5 to 1.5 cups)
	Brown Porridge	Firm	0.09 to 0.18 (0.5 to 1 cup)	0.09 to 0.36 (0.5 to 2 cups)
		Soft	0.09 (0.5 cups)	0.09 to 0.27 (0.5 to 1.5 cups)
Brown		0.18 to 0.63 (1 to 3.5 cups)	0.36 to 1.08 (2 to 6 cups)	
Brown GABA		0.18 to 0.63 (1 to 3.5 cups)	0.36 to 1.08 (2 to 6 cups)	
Outside dimensions* (cm)		Width	26.0	28.8
		Depth	35.4	38.6
		Height	20.1	23.8
Weight* (kg)			4.1	5.1
Cord length* (m)			1.5	

\* Approximate values

- The current time setting may vary approximately 30 to 120 seconds per month from the actual time depending on the room temperature and the conditions of use.
- One cup of rice is approximately 150 g.

## If There Is a Power Outage

If a power outage does occur, the rice cooker resumes its normal functions once power is restored.

State when a power outage occurs	Once power is restored
When the Timer or Soak Timer Function is in use	The timer resumes operation. (If the power outage lasts for an extended period of time and the preset time has passed when power is restored, the rice cooker immediately begins cooking.)
During cooking (reheating)	The rice cooker resumes cooking (reheating). Cooking may not finish properly.
While the Keep Warm function is on	The Keep Warm function is canceled in case of a power outage that lasts for 30 minutes or more.

## Purchasing Consumables and Optional Accessories

- 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. 7