



JKT-D

JKT-D10A
JKT-D18A



For household use

IH Rice Cooker

OPERATING INSTRUCTIONS

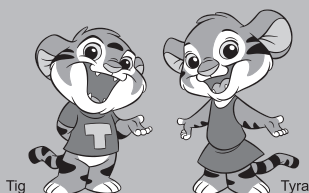
Thank you for purchasing this TIGER rice cooker/warmer.
Please read these instructions carefully before use and observe them during use.

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，请仔细阅读完本说明书，并妥善保存，以便随时参阅。



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Contents

1	Important Safeguards	4
2	Names and Functions of Component Parts.....	9
	Menu options and features	11
	Tips on making delicious rice.....	12
3	Before Cooking Rice	14
4	How to Cook Rice	16
	Appropriate amounts.....	17
	Cooking time guidelines.....	17
5	Once the Rice Is Done Cooking	18
6	Using the Timer Function	19
7	Keeping the Rice Warm.....	21
8	Reheating Cooked Rice.....	22
9	Slow Cooking (“Slow Cook” Menu)	23
10	Cleaning and Maintenance	26
11	If Rice Does Not Cook Properly	32
12	If Cooking Is Not Performed Properly	34
13	Troubleshooting.....	35
	If these indications appear	36
	Adjusting the steaming time (“Express-Limited Cups” menu).....	37
	Menu guide	38
	Setting the present time	43
	Specifications.....	44
	In case of a power outage.....	44
	Purchasing consumables and optional accessories	44

1 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 or death^{*1} when the product is handled improperly.

CAUTION

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

*1 "Serious injury" is defined here as loss of sight, physical injury, burns (high and low temperature), electric shock, broken bones, poisoning, or other injuries severe enough to involve permanent damage and require hospitalization or extended outpatient care.

*2 "Minor or moderate 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.

Use of any other power supply voltage may result in fire or electric shock.



Use an electrical outlet rated for 7 A or higher and insert a plug with the same rating directly into the outlet.

Connecting other devices to the same outlet may cause the outlet to overheat, resulting in fire.



Do not use a damaged power cord. 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, be sure to have it replaced by an authorized service representative.

Otherwise, a malfunction or accident may occur.



Insert the power plug completely into the outlet.

Failure to do so may cause electric shock, short circuits, smoke, or fire.



Do not use the rice cooker when the power cord or the power plug is damaged or the plug is loose in the outlet.

This is to avoid electric shock, short circuits, or fire.



WARNING



Do not touch the unit with wet hands

Do not handle the power plug with wet hands.

Doing so may cause electric shock or injury.



Never open the lid during cooking.

Touching them may cause burns.



Do not touch

Do not place your face or hands near the steam cap and steam vent.

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.



The 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. Unsupervised use may result in burns, electric shock, or injury.



Never immerse the unit in water or other liquid

Do not immerse the rice cooker in water or splash water over the rice cooker.

Doing so may cause short circuits and electric shock.



Disassembly is prohibited

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.



Do not place any metal objects, such as knives, forks, spoons, or pot lids, etc., on the rice cooker.

Metal objects may become very hot.



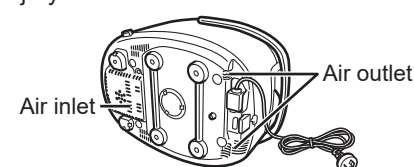
Do not expose the power plug to steam.

Doing so may cause electric shock or fire. When using the rice cooker on a sliding table top, 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 instruction.

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

- Cooking or steaming with a lot of oil



When the surface of the rice cooker is damaged, immediately turn the power off.

Failure to do so may cause electric shock.

1 Important Safeguards

! WARNING



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 and/or power plug become 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 wobbling 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/repair service.



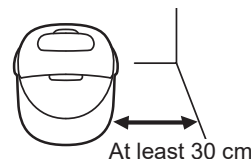
Do not use the rice cooker on an unstable surface, a heat sensitive table or mat, etc.

Doing so may cause fire or damage to the table or mat.



Do not use the rice cooker near walls or furniture.

Steam and heat may cause damage, discoloration, and/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.



! 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, and/or damage, discoloration, deformation, and/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. Check that the load bearing capacity is sufficient before use.



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, and/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 when the tab of the inner lid is broken.

Doing so may cause steam leaks or boiling over, resulting in burns or other injuries. Rice may not be cooked well.



Do not cook with the inner pot empty.

Doing so may cause overheating or malfunction.

! CAUTION



This rice cooker is for household use. It can also be used in the following environments:

- Store/office kitchens, etc.
- Agricultural facilities
- Hotel guest rooms or similar accommodation-type environments
- Guest houses or similar accommodation-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.

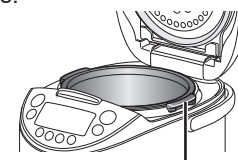


Do not touch high-temperature surfaces during or immediately after cooking.

Do not touch Doing so may result in burns.



Do not handle 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 may result in burns.



Inner pot handle



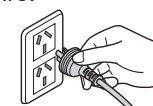
Unplug the power cord when not in use.

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 on 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 a magnetic sensitive object close to the rice cooker since it emits magnetic lines.

Noise may occur on a TV or radio. Content recorded in a credit card, magnet ID card, cassette tape, or video tape may be lost.



A person with cardiac pacemaker must consult a medical specialist before using the rice cooker.

Operation of the rice cooker may affect the cardiac pacemaker.



Do not operate the rice cooker using an external timer or remote controller.

Doing so may result in malfunction.



Wait until the rice cooker has cooled down before cleaning it.

Touching the hot surfaces may cause burns. Perform the procedures as described on P.26 to 31.



Do not wash the entire rice cooker.

Do not wash the main body or pour water into the main body or the base. Doing so may cause short circuits and electric shock.

1 Important Safeguards

CAUTION



Do not move the rice cooker while it is cooking.
Doing so may cause the contents to spill and cause burns.



Do not touch

Do not touch the open/lock 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 carrying handle during movement.



■ Safety instructions for the appliance to be used for many years

- Remove any cooked or 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 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 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.

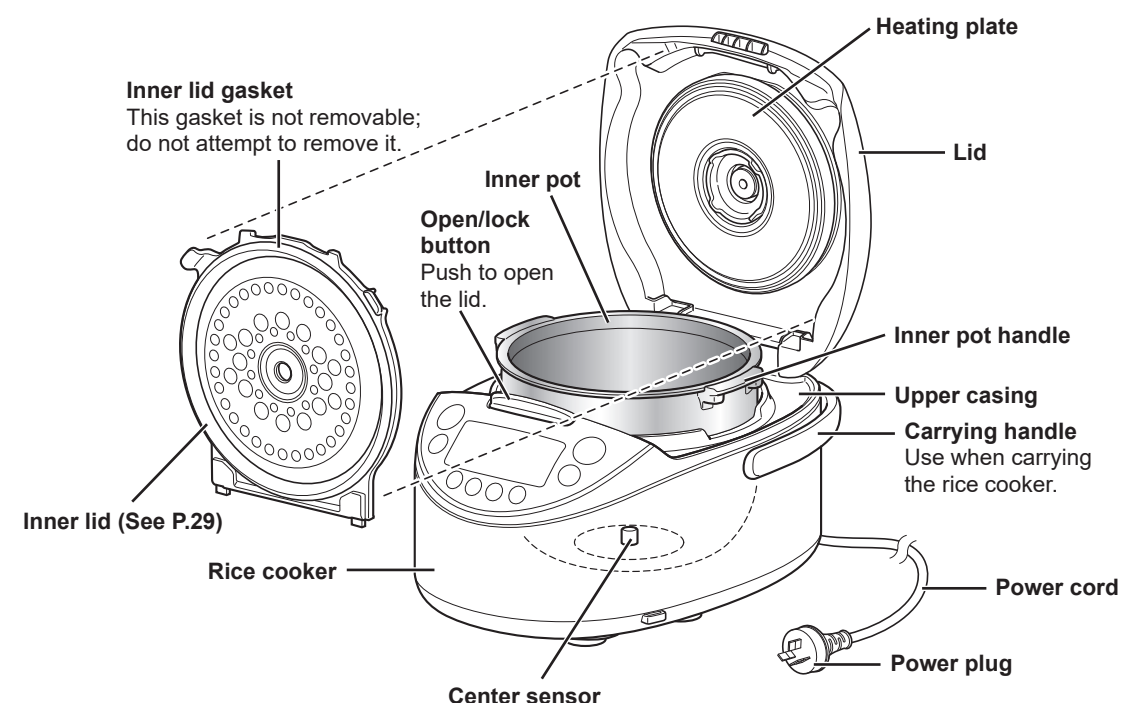
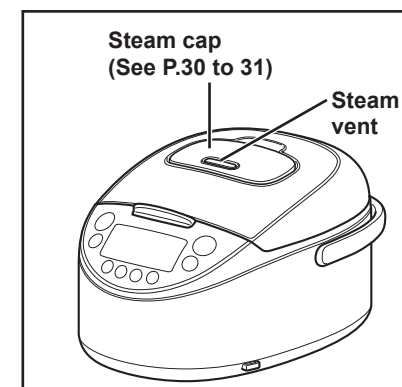


Use and cook an appropriate amount of ingredients that can foam or expand.

Otherwise, the ingredients may overflow, resulting in accidents or malfunction. Examples: Soy beans, black beans, white jelly ears, other ingredients that can foam easily

2 Names and Functions of Component Parts

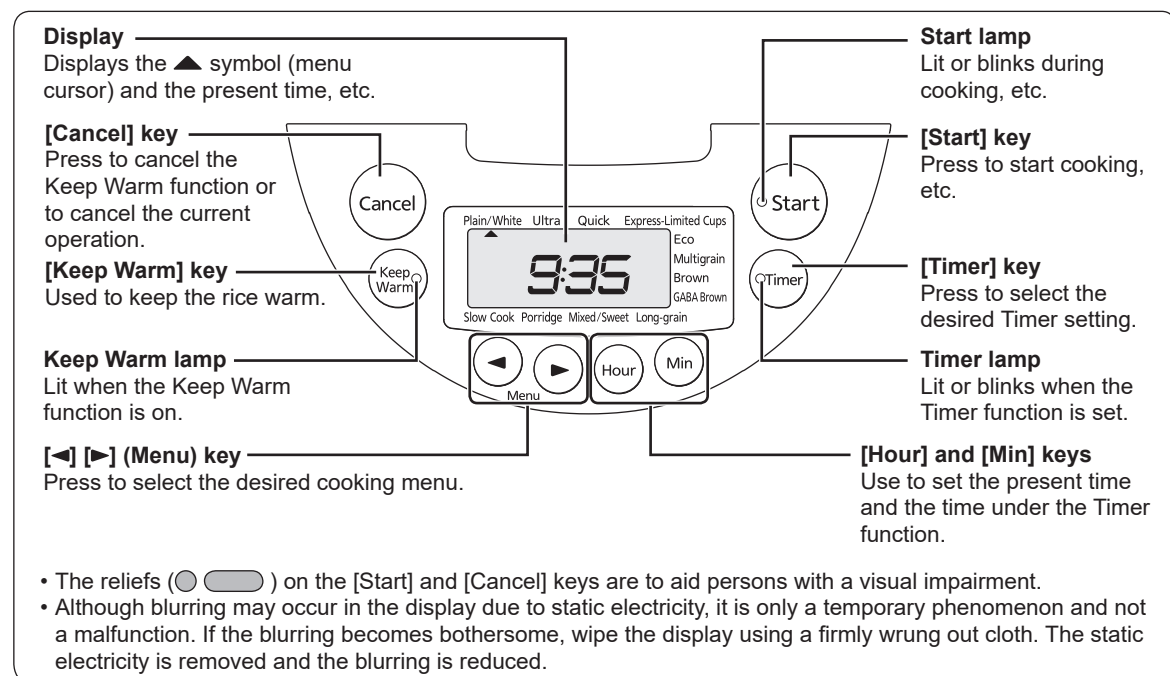
Check the following immediately after opening the packaging.



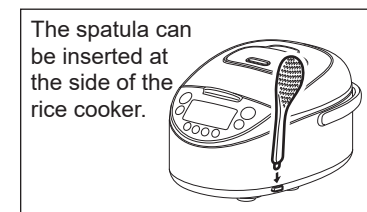
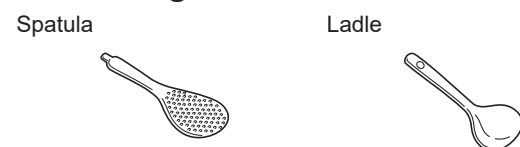
- Strictly observe the following instructions to keep the fluorocarbon resin coating of the inner pot from swelling, peeling, or deformation.
 - Do not place the inner pot directly over a gas or induction cooktop. Do not place in a microwave oven.
 - Use the Keep Warm function for white rice (rinse-free 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.

2 Names and Functions of Component Parts

Operation panel



■ Checking the accessories



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



■ For first time use

Wash the inner pot, inner lid, steam cap, and accessories before using them. (See P.26 to 31)

■ 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 is normal and does not indicate a problem:

- Humming (This is the sound of the rotating fan.)
- Buzzing or twittering (This is the sound of IH operation.)

■ Checking the present time

The time is displayed in a 24-hour format. It should be adjusted if the correct time is not displayed. (See P.43)

■ The lithium battery

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

- If the lithium battery runs out, "0:00" will blink on the display when the power cord is plugged back in. Normal cooking is still possible, but the present time, preset timer settings, and elapsed Keep Warm time will no longer be stored in memory when the power plug is disconnected. Set the time if necessary.

Note

- Do not attempt to replace the lithium battery yourself.

To replace the battery, contact the place of purchase. (A fee is required.)

Menu options and features

Menu	Keep Warm function availability	Timer function availability	Feature
Plain/White	○	○	Select when cooking white rice (rinse-free rice).
Ultra	○	○	Select when cooking white rice (rinse-free rice) to bring out its maximum sweetness, flavor, and stickiness. Cooking using this menu will soak the rice twice as long as with the "Plain/White" menu and take extra time to heat and cook delicious rice.
Quick	○	—	Select when cooking white rice quickly.
Express-Limited Cups	○	—	Select when cooking a small amount of white rice quicker than the "Quick" menu. The cooking time is shorter and cooked rice is slightly hard compared to the "Plain/White" menu. Cooking capacity: 1.0 L type: 1 to 2 cups, 1.8 L type: 2 to 3 cups
Eco	○	○	Select when cooking white rice. Cooking using this menu makes rice firmer compared to the "Plain/White" menu. However, power can be saved (approximately 6 to 23% reduction).
Multigrain	△	○	Select when cooking other grains (barley, foxtail millet, barnyard millet, black rice, red rice, etc.) together with white rice.
Brown	△	○	Select when cooking brown rice.
GABA Brown	△	○	Select when cooking brown rice so it is soft and easy to chew. (Cooking using this menu takes longer than the "Brown" menu.) In addition, GABA (gamma-aminobutyric acid), a nutrient currently attracting attention for its health benefits, can be increased compared to brown rice cooked using the "Brown" menu.
Porridge	○	○	Select when cooking porridge.
Mixed/Sweet	△	—	Select when cooking seasoned rice or steamed sweet rice.
Long-grain	○	○	Select when cooking long-grain rice.

See P.44 for cooking capacities.

△: Although the Keep Warm function is automatically activated, it is not recommended since the rice loses its flavor.

* When using the "Eco" menu, a large amount of condensation may be formed on the inner lid.

Note

Brown crisp rice

* Dark brown crisp rice may be formed when cooking rinse-free rice. If this is not desired, rinse the rice thoroughly by replacing the water once or twice before cooking.

* Dark brown crisp rice may be formed when cooking rice using the "Mixed/Sweet", "Multigrain", "Brown", or "GABA Brown" menu or cooking germinated brown rice, whole rice, or semi-polished rice.

Soaking rice

* Since the soaking time is included in the cooking time for each menu (the "Quick" and "Express-Limited Cups" menus are excluded), rice can be cooked immediately without soaking.

* As the "Quick" and "Express-Limited Cups" menus do not have a soaking process and cooking starts immediately, the cooking time is shorter.

Keeping rice warm

When using the "Porridge" menu, porridge can become pasty if kept warm for too long. Serve it as soon as possible.

Timer function

You can preset the time that you want cooking to be actually completed. (See P.19)

Express-Limited Cups

This is a menu for a small amount of rice to be cooked quickly. The cooking time is shorter and cooked rice is slightly hard.

Cooking capacity: 1.0 L type: 1 to 2 cups, 1.8 L type: 2 to 3 cups

Note: If cooked rice is too hard, adjusting the steaming time can change the hardness of cooked rice. (See P.37)

Tips on making delicious rice



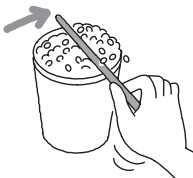
Read P.14 to 15 for preparations before cooking rice and P.16 to 20 for how to cook rice.

Select high quality rice and store it in a cool location.

Choose freshly polished, glossy rice with a uniform grain size. Store rice in a cool, dark, well-ventilated place.

Carefully measure the rice with the supplied measuring cup.

1 cup (level filling) is approximately 0.18 L. Use the supplied measuring cup for rinse-free rice as well.



Rinse the rice quickly.

Pour rice in the inner pot and 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.

When cooking germinated brown rice, whole rice, or semi-polished rice, select the "Multigrain" menu.

Cooking rinse-free rice

- Add the rinse-free rice and water, and then stir well from the bottom so that every individual grain of rice becomes immersed in the water. (Merely adding water to the rice will prevent it from soaking in the water and may result in improperly cooked rice.)
- If the added water turns white, we recommend you wash 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 burned rice, the contents boiling over, or improperly cooked rice.)

Adding other ingredients to the rice

The total amount of ingredients should be no more than 70 g per cup of rice (the "Porridge" menu is excluded). Stir in any seasoning well and then add the extra ingredients on top of the rice. If other ingredients are to be added to the rice, be sure to use no more than the acceptable maximum amount (refer to the table below).

Type of rice	1.0 L (5.5-cup) type	1.8 L (10-cup) type
Brown	3 cups	5 cups
Porridge • Firm	0.5 cups	1.5 cups
Mixed	4 cups	6 cups
Sweet	3 cups	5 cups

- Do not open the lid during cooking to add other ingredients.
- Add water prior to adding the ingredients. Adding water after the ingredients results in the cooked rice being too firm.
- The following cases may result in improperly cooked or burned rice.
 - When too much of seasonings such as soy sauce, sweet cooking rice wine, etc. are added
 - When seasonings have sunk to the bottom
 - When ketchup or tomato sauce is added
 - When other ingredients are mixed with rice
- When adding ingredients to porridge, 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.

Add water according to the type of rice and your personal preference.

● Amount of water to add

Type of rice	Corresponding scale (Use the corresponding scale on the inner pot as a guide and add water according to your personal preference.)
Plain/White Quick	"Plain/White" scale
Ultra Mixed	"Ultra" scale
Express-Limited Cups	"Express-Limited Cups" scale
Eco	"Eco" scale
Multigrain	More or less water to "Plain/White" scale
Brown GABA Brown	"Brown" scale
Porridge	Hard porridge: "Porridge • Firm" scale Soft porridge: "Porridge • Soft" scale
Sweet	"Sweet" scale
Long-grain	"Long-grain" scale

- When cooking rinse-free rice, use the "Plain/White" scale as a reference but add a little extra water (until it just covers the corresponding line).
- If you choose to use more or less water than the recommended amount, do not deviate from that amount by any more than 1/3 of one line.
- When cooking germinated brown rice, whole rice, or semi-polished rice, use the "Plain/White" scale as a reference.
- When cooking steamed sweet rice, use the "Sweet" scale as a reference.
When cooking sweet and non-sweet rice mixed together, use the scale between "Plain/White" and "Sweet" as a reference. (In this case, add a little extra water to the level used when cooking only sweet rice.)
- If the amount of water to add is specified on a package of germinated brown rice or multi-grain rice, follow those directions and add water according to your personal preference.

Cooking brown rice and/or multigrain brown rice mixed in 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.
- 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/White" menu. (The brown rice or multigrain brown rice should be soaked separately for 1 to 2 hours before cooking.)

Cooking sweet rice

When cooking sweet rice, select the "Mixed/Sweet" menu.

Wash the rice, and then level it out so that all of the rice is under water.

Cooking other grains together with white rice

- The amount of other grains rice should equal less than 20% of the volume of the white rice.
- The other grains should be placed on top of the white rice. Mixing them together may result in improperly cooked food.

Cooking other grains together with brown rice

- Always use the "Brown" menu.
- The maximum acceptable amount for the combination of brown rice and other grains is 3.5 cups with the 1.0 L type and 6 cups with the 1.8 L type.

Cooking long-grain rice

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

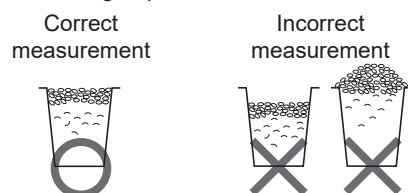
3 Before Cooking Rice

1 Measure the rice.

Always use the measuring cup supplied with the rice cooker (for rinse-free rice as well). A level filling of rice in the supplied measuring cup equals about 0.18 L (150 g).

Tips

- Fill the measuring cup as shown below.



Note

- If a rice dispenser is used, errors may occur and the rice may not cook properly.
- Always use the specified volume of rice (see "Specifications" on P.44). If other ingredients are to be added to the rice, see P.12.

2 Wash the rice. (This can be done using the inner pot.)

For rinse-free rice, see P.12.



Note

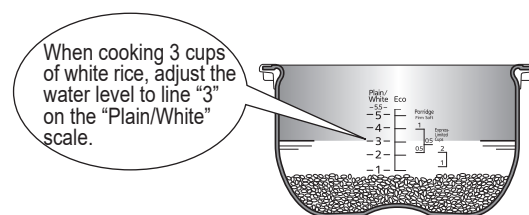
- Do not use hot water (over 35°C) to wash the rice or when adding water. It may prevent the rice from cooking properly.

3 Adjust the water level.

Place the inner pot on a level surface and adjust the water level to the appropriate line of the corresponding scale on the inside of the pot.

Tips

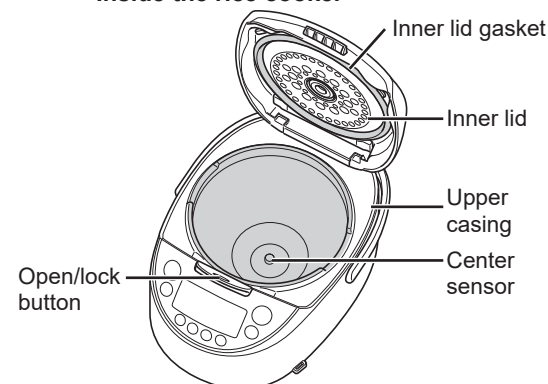
- The water level should be selected according to the type of rice and the selected cooking menu, but can be fine-adjusted to your personal preference. (See the guidelines on P.12)



4 Wipe off any water and rice, etc. <Outer surface and brim of the inner pot>



<Inside the rice cooker>

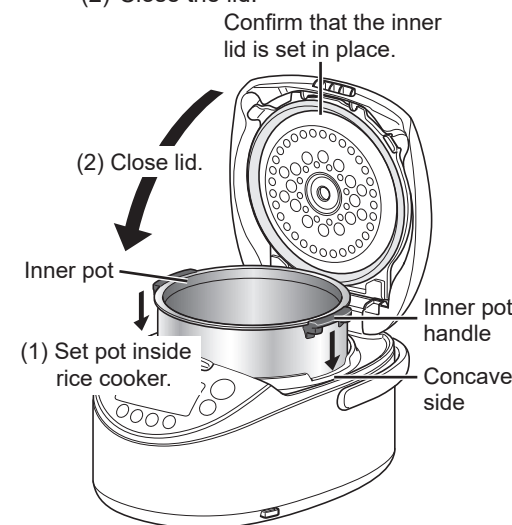


Caution

- Be sure to remove any rice or other material adhering to and around the center sensor, upper casing, and the open/lock button. (See P.28) Adhering material 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.

5 Place the inner pot in the rice cooker.

- Be sure to set the pot properly (not set at an angle).
- Close the lid.



6 Connect the power plug to an outlet.

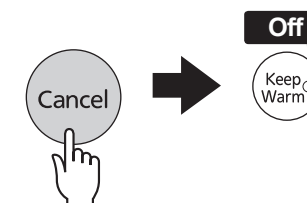


The power will turn on and the ▲ symbol will blink.



Note

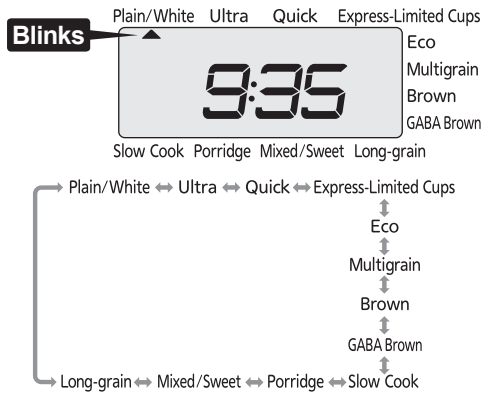
- If the Keep Warm lamp is on, press the [Cancel] key to turn off the lamp.



4 How to Cook Rice

1 Press the [◀] or [▶] key to select the desired menu.

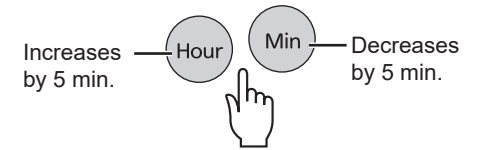
Each time the [Menu] key is pressed, the selected menu will change in the order shown below. The ▲ symbol will blink while the menu is being selected.



• It is not necessary to press the [Menu] key if the desired menu is already selected.

2 If you selected the “Porridge” menu, use the [Hour] and [Min] keys to set the desired cooking time.

- Each time the [Hour] key is pressed, the set time will increase by 5 minutes. Each time the [Min] key is pressed, that time will decrease by 5 minutes.
- The cooking time can be set to any 5-minute increment between 40 and 90 minutes.

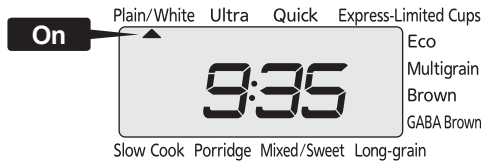


• The default setting is for 60 minutes. Adjust as desired.

3 Press the [Start] key.



When you selected the “Plain/White” menu, a one-short, one-long beep alarm will sound. In other menus, only a one-long beep alarm will sound.



Cooking will start.

Appropriate amounts

See P.12 to 13 for the appropriate amounts of other grains and ingredients.

Cooking time guidelines

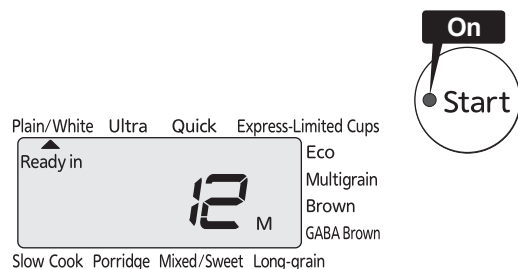
Type of rice	Plain/White	Ultra	Quick	Express-Limited Cups	Eco	Multigrain
Unit size						
1.0 L (5.5-cup) type	37 to 52 min	59 to 73 min	21 to 43 min	17 to 24 min	37 to 50 min	49 to 62 min
1.8 L (10-cup) type	42 to 56 min	63 to 76 min	23 to 47 min	20 to 26 min	39 to 53 min	54 to 68 min
Type of rice	Brown	GABA Brown		Mixed/Sweet	Long-grain	
Unit size						
1.0 L (5.5-cup) type	64 to 78 min	4 hours and 20 minutes to 4 hours and 32 minutes		34 to 65 min	18 to 34 min	
1.8 L (10-cup) type	67 to 87 min	4 hours and 26 minutes to 4 hours and 40 minutes		38 to 65 min	18 to 37 min	

- The above times indicate the amount of time to the end of steaming after cooking is completed when the rice is not soaked prior to cooking. (Voltage: 230 V, Room temperature: 23°C, Water temperature: 23°C, Amount of water: normal level)
- Cooking times will differ somewhat depending upon the amount being cooked, the type of rice, the type and quantity of ingredients, the room temperature, the water temperature, the amount of water, electrical voltage, and whether the Timer function is used or not, etc.

5 Once the Rice Is Done Cooking

Once the final steaming process begins, the remaining time will be displayed.

The time until steaming is completed will be shown on the display in 1-minute increments.



- Steaming times will vary depending upon the selected menu.

Once the rice is fully cooked, the Keep Warm function will automatically engage (the Start lamp will turn off).

The Keep Warm lamp will turn on and an alarm (8 long beeps) will sound.

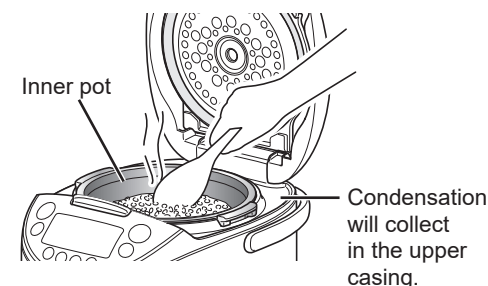


- If you added ingredients under the "Porridge" menu, or a longer cooking time is required, etc., you can set the desired additional cooking time. Simply press the [Hour] and [Min] keys once the Keep Warm lamp turns on, and then press the [Start] key. The cooking time can be extended up to 15 minutes in increments of 1 minute, a maximum of 3 times.
- Stir the rice well before reheating.

1 Stir and loosen the cooked rice.

Be sure to stir and loosen the rice as soon as cooking is complete.

- Due to the shape of the inner pot, the rice is slightly sunken at the center when cooking is finished.



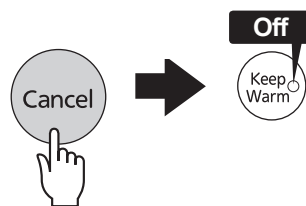
Note

- 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.

When you are done using the rice cooker...

1 Press the [Cancel] key to turn off the Keep Warm function.

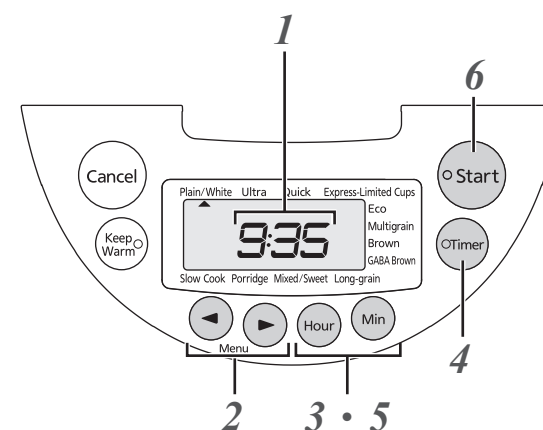
The Keep Warm lamp will turn off.



2 Disconnect the power plug from the outlet.

3 Clean the rice cooker. (See P.26 to 31)

6 Using the Timer Function



Timer function (Timer 1 / Timer 2)

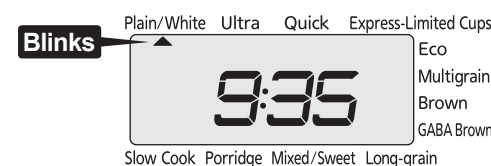
You can preset the time that you want cooking to be actually completed.

- Select either "Timer 1" or "Timer 2" and set the desired completion time. The start of cooking will be automatically adjusted so that the operation is completed at the preset time.
- Each timer can be set to different times. e.g. "Timer 1" for breakfast and "Timer 2" for dinner.
- The preset timer settings will be stored in memory.

Tips

- Example setting: If "Timer 1" is set to 13:30, cooking will be completed at 13:30.

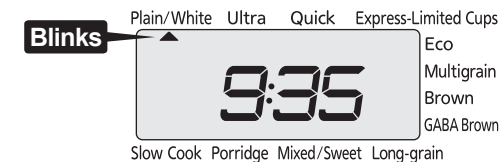
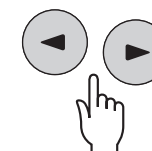
1 Check the present time.



- See P.43 for the procedure to set the present time.

2 Press the [◀] or [▶] key to select the desired menu.

The ▲ symbol will blink while the menu is being selected.



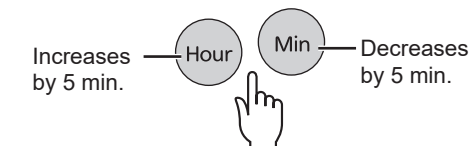
- Confirm that the Keep Warm lamp is off.



- It is not necessary to press the [Menu] key if the desired menu is already selected.

3 If you selected the "Porridge" menu, use the [Hour] and [Min] keys to set the desired cooking time.

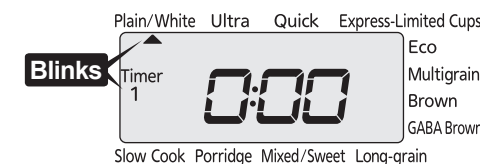
- Each time the [Hour] key is pressed, the set time will increase by 5 minutes. Each time the [Min] key is pressed, that time will decrease by 5 minutes.
- The cooking time can be set to any 5-minute increment between 40 and 90 minutes.



- The default setting is for 60 minutes. Adjust as desired.

4 Press the [Timer] key to select either "Timer 1" or "Timer 2".

The selected setting will switch back and forth between "Timer 1" and "Timer 2" each time the [Timer] key is pressed. Both the Timer lamp and the displayed "Timer 1" or "Timer 2" will blink.



- The previously preset time will be displayed. It is not necessary to set the timer again if the desired completion time is already displayed.

6 Using the Timer Function

Note

- The Timer function is not available in the following cases.
 - When the “Quick”, “Express-Limited Cups”, “Mixed/Sweet”, or “Slow Cook” menu is selected
 - When the preset time is less than that indicated in the following table.

Menu	Timer setting guideline
Plain/White	1 h
Ultra	1 h 20 min
Eco	55 min
Multigrain	1 h 10 min
Brown	1 h 30 min
GABA Brown	4 h 45 min
Porridge	Cooking time + 1 min
Long-grain	45 min

- When “0:00” is blinking on the display
- If the Keep Warm lamp is on, press the [Cancel] key to turn off the lamp. (The Timer function is not available while the Keep Warm lamp is on.)
- If you do not operate the rice cooker within about 30 seconds after pressing the [Timer] key, an alarm (3 beeps) will sound.
- If the [Timer] or [Start] key is pressed while the rice cooker is in a state where the Timer function is not available, an alarm (3 beeps) will sound.

5 Use the [Hour] and [Min] keys to set the desired completion time.

Press the [Hour] key to change the set time in 1-hour increments. Press the [Min] key to change that time in 10-minute increments. Hold down the corresponding key to change the time more rapidly.



- The time is displayed in a 24-hour format.

Note

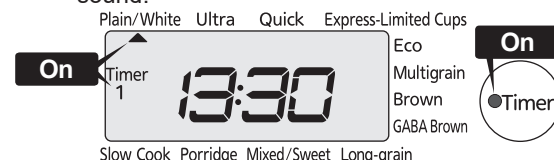
- Do not set the timer to more than 12 hours, as it may result in spoiled rice.

6 Press the [Start] key.

The Timer lamp will turn on and the Timer function is set.



When you selected the “Plain/White” menu, a one-short, one-long beep alarm will sound. In other menus, only a one-long beep alarm will sound.



- If you make a mistake or otherwise want to reset the timer, press the [Cancel] key and repeat the procedure from step 2 on P.19.

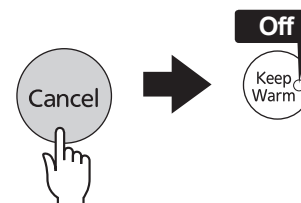
7 Keeping the Rice Warm

The Keep Warm function will especially maintain the shiny, delicious taste of white rice (rinse-free rice). The Keep Warm function will automatically engage when cooking is completed.

Turning off the Keep Warm function

Press the [Cancel] key.

The Keep Warm lamp will turn off.



Restarting the Keep Warm function

Confirm that the Keep Warm lamp is off and press the [Keep Warm] key.

The Keep Warm lamp will turn on.



Keeping a small amount of rice warm

Gather the rice at the center of the inner pot; serve as soon as possible.

Elapsed Keep Warm time display

Hold down the [Hour] key to display the elapsed Keep Warm time. The elapsed time will be displayed in 1-hour increments up to 24 hours (“24h”). After 24 hours have elapsed, “24” will blink and “h” will turn on.



Note

- Avoid the following, as they may result in unusual odors, dryness, discoloration, and spoiling of the rice, or corrosion of the inner pot.
 - Using the Keep Warm function with cold rice
 - Adding cold rice to rice that is being kept warm
 - Leaving a spatula in the inner pot while the Keep Warm function is on
 - Using the Keep Warm function with the power plug disconnected
 - Using the Keep Warm function for longer than 24 hours
 - Keeping less than the minimum required amount of rice warm (See “Specifications” on P.44)
 - Using the Keep Warm function for anything other than white rice (including rinse-free rice)
 - Keeping warm a circle of rice with a hole in the middle
- When using the “Porridge” menu, the porridge can become pasty if kept warm for too long; serve as soon as possible.
- Be sure to remove any grains of rice that adhere to the brim of the inner pot as well as to any gaskets. Failure to do so can result in dryness, discoloration, odors, and stickiness of the rice being cooked.
- Serve cooked rice as soon as possible in cold climates and high temperature environments.

8 Reheating Cooked Rice

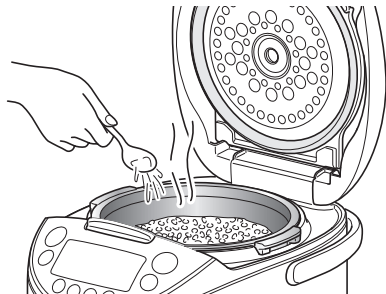
For piping hot rice, reheat the rice that is being kept warm before serving it.

Note

- Rice will not be fully heated if more than half of the inner pot is full.
- The rice will end up being dry if reheated under any of the following conditions.
 - The rice is still hot, such as immediately after cooking.
 - There is less than the minimum required amount of rice (1 cup with the 1.0 L type, 2 cups with the 1.8 L type).
 - The rice is reheated 3 times or more.

1 Stir and loosen the rice that was being kept warm.

2 Add 1 to 2 tablespoons of water evenly over the rice.



Tips

- Adding water will prevent the rice from drying out and result in plumper rice.

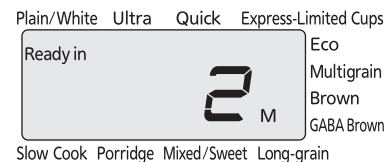
3 Make sure that the Keep Warm lamp is on.



- Reheating is not available if the Keep Warm lamp is not on. If the lamp is not on, press the [Keep Warm] key. (See P.21)

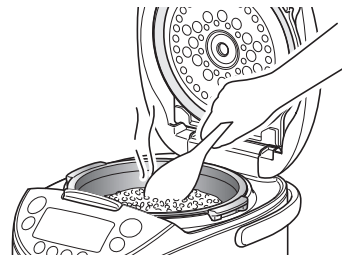
4 Press the [Start] key.

The Start lamp will blink and reheating will start. The remaining time will be displayed and an alarm (3 long beeps) will sound when the operation is completed.



- To stop reheating, press the [Cancel] key.
- Reheating is not available if the rice is too cold (55°C or lower as a guideline). In this case, a repeated beeping alarm will sound.

5 Stir and loosen the reheated rice well, and even it out in the inner pot.



9 Slow Cooking ("Slow Cook" Menu)

You can prepare the following dishes with ease. See the recipes listed in "Menu guide" (P.41 to 42) for directions.

"Slow Cook" menu

Food is first brought to near boiling and the heat is then lowered for simmering. The temperature is then lowered even further to continue simmering. By gradually lowering the heating temperature in this way, flavors are enhanced and the liquids do not boil down even when heated for a long period of time.

Simmered dishes and easy and quick dishes that can be ready in 20 minutes can be cooked.

Menu examples

- Simmered dishes: Vegetable and Chicken Pot-Au-Feu, Braised Pork
 - Quick dish: Chicken and shimeji mushrooms with tomato sauce
- See "Menu guide" (P.41 to 42).

Note

- Caution should be exercised when making dishes other than those described in "Menu guide", as they may boil over or burn.
- Stir well before cooking to prevent seasonings from settling at the bottom of the inner pot.
- When using hot dashi (Japanese soup stock) or other stock, cool it before cooking. Otherwise, cooking may not be performed properly.
- When using starch, add it at the end of cooking.
- Adjust the amount of paste products such as fish paste cakes as they expand with heat.
- Some ingredients such as milk and soymilk can boil over easily. Add them after heating is completed and heat them no more than 5 minutes at a time. Adding these ingredients at the beginning may cause them to boil over.

Basic cooking procedure

1 Prepare ingredients.

2 Add the ingredients to the inner pot and close the lid.

Note

- Use the "Plain/White" scale on the inside of the inner pot as a reference. (See the table below.)
- Using more than the maximum acceptable amount can prevent proper boiling or cause the contents to boil over. Be careful not to use less than the minimum required amount, as that can also cause the contents to boil over.
- Cooking may not be performed properly if too much ingredients are added when the cooking time is 20 minutes or less. In that case, reheat the ingredients.

Cooking time	"Plain/White" scale			
	1.0 L type		1.8 L type	
	Maximum	Minimum	Maximum	Minimum
20 min. or less	5.5 or below	1 or above	8 or below	2 or above
21 min. or more	5.5 or below	2 or above	8 or below	3 or above

3 Connect the power plug to an outlet.



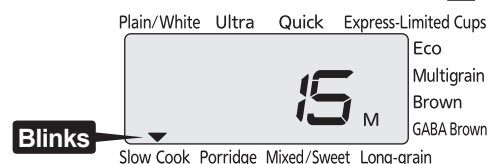
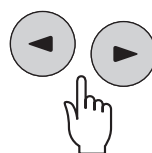
Power plug

Note

- If the Keep Warm lamp is on, press the [Cancel] key to turn off the lamp.

9 Slow Cooking (“Slow Cook” Menu)

- 4** Press the [◀] or [▶] key to select the “Slow Cook” menu.

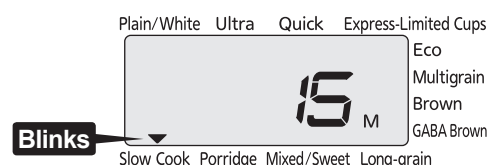
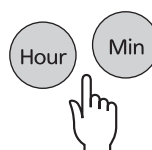


- 5** Set the desired cooking time.

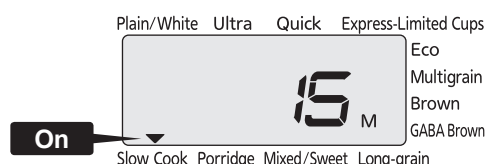
Use the [Hour] and [Min] keys to set the desired cooking time.

The cooking time can be set between 1 and 30 minutes in increments of 1 minute and between 30 and 180 minutes in increments of 5 minutes.

- Each time the [Hour] key is pressed, the set time increases. Each time the [Min] key is pressed, the time decreases.
- The default setting is 15 minutes.



- 6** Press the [Start] key. Cooking starts.

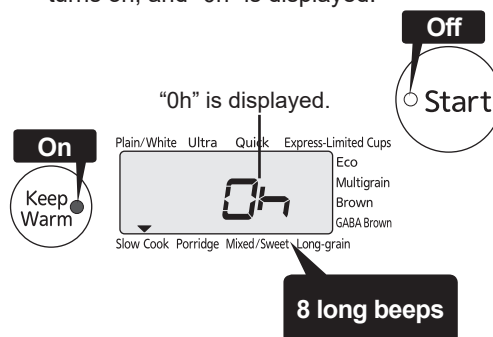


Note

- Do not open the lid during cooking.

- 7** Once cooking is completed, an alarm (8 long beeps) will sound (the Start lamp will turn off).

The rice cooker automatically switches to the Keep Warm setting, the Keep Warm lamp turns on, and “0h” is displayed.



- If a longer cooking time is required, press the [Hour] key to set the additional cooking time and press the [Start] key with the Keep Warm lamp lit. (The cooking time can be extended up to 30 minutes, for a maximum of 3 times.)
- When cooking is completed, the Keep Warm function is automatically activated and the elapsed Keep Warm time is displayed in increments of 1 hour from the first hour (“1h”) up to 6 hours (“6h”) after that. After 6 hours has elapsed, “6” blinks on the display.
- Do not use the Keep Warm function continuously for more than 6 hours as some foods lose their taste.
- For dishes containing ingredients high in acid, avoid keeping them warm for a long period of time and serve them as soon as possible.
- If you want food that is being kept warm to be piping hot before serving it, press the [Start] key when the Keep Warm lamp is on in order to reheat that food. The remaining reheating time is displayed and the rice cooker beeps 3 times (long beeps) when the reheating is completed. After reheating, the Keep Warm lamp turns on and the elapsed Keep Warm time is displayed.

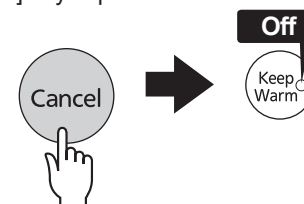
Note

- If a longer cooking time is required, do not press the [Cancel] key before extending that time. Doing so causes the Keep Warm lamp to go out and additional cooking cannot be performed. If you mistakenly pressed the [Cancel] key, perform the following procedure.
 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 inside the rice cooker.
 4. Repeat the procedure from step 4 on P.24.

Once cooking is completed...

- 1** Press the [Cancel] key.

The Keep Warm lamp turns off when the [Cancel] key is pressed.



- 2** Be sure to clean the inner pot and inner lid to remove any odors. (Removing odors (When odors remain in the rice cooker) → on P.31)

10 Cleaning and Maintenance

Any repair services not described in this manual should be performed by an authorized service representative.

To maintain cleanliness, always clean the rice cooker on the same day it is used. Also clean the rice cooker periodically.

The rice cooker should also be cleaned on the day that it is used in order to remove any odors that remain from cooking. (See P.31)

Note

- Be sure to disconnect the power plug and allow the rice cooker, inner pot, inner lid, and steam cap to cool down before cleaning.
- Always keep the inner pot and lid clean to prevent corrosion and odors.
- Do not clean the rice cooker or its parts using thinner, cleanser, bleach, chemically treated cloths, metal spatulas, nylon scrubbing sponges, or the like.
- Always clean each part separately.
- Do not use a dishwasher/dryer to clean the inner pot and other parts. Doing so may cause the rice cooker and/or its parts to become deformed or discolored.

◆When cleaning the rice cooker with a detergent, use only a mild detergent (for dishes and kitchen utensils).

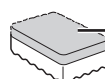
* Rinse the parts thoroughly since detergent remaining on them may result in deterioration and discoloration of parts' materials such as plastic.

* Using any detergent other than mild detergents can cause discoloration, corrosion, etc.

◆Clean using a soft sponge and cloth.

◆Do not use the abrasive side of a heavy-duty scrubbing sponge or melamine sponge. Doing so may damage the fluorocarbon resin coating of the inner pot.

Do not use the abrasive side of a heavy-duty scrubbing sponge.



■ Parts to wash after every use



Inner pot



Measuring cup



Spatula



Ladle

- (1) Wash it well using a sponge with detergent diluted with cold or lukewarm water.
- (2) Wipe off the water using a dry cloth and completely dry all parts.

Note

- Thoroughly clean the inside and outside of the inner pot after every use.
- 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.
- Do not immerse the measuring cup and spatula in hot water. Doing so may cause them to become deformed.



Steam cap
(Separate it into 2 parts.
See P.30 to 31)

The steam cap can be rinsed.

- (1) Wash it well using a sponge with detergent diluted with cold or lukewarm water.
- (2) Wipe off the water using a dry cloth and completely dry all parts.

Note

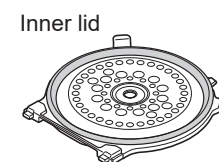
- Do not use the following methods to clean as the steam cap may be deformed.
 - Rinsing with hot water.
 - Soaking in water.
 - Washing hot parts under running water immediately after cooking.
- Be sure to clean the steam cap after cooking rice with barley or other grains (amaranth, etc.). The steam cap may clog and cause problems, like preventing the lid from opening, resulting in improperly cooked food.
- After cleaning the steam cap, wipe it off using a dry cloth immediately. Not drying the cap can leave water droplet marks.

- (1) Wash it well using a sponge with detergent diluted with cold or lukewarm water.
- (2) Wipe off the water using a dry cloth and completely dry all parts.

Condensation can be formed more easily on the dirty inner lid.

Note

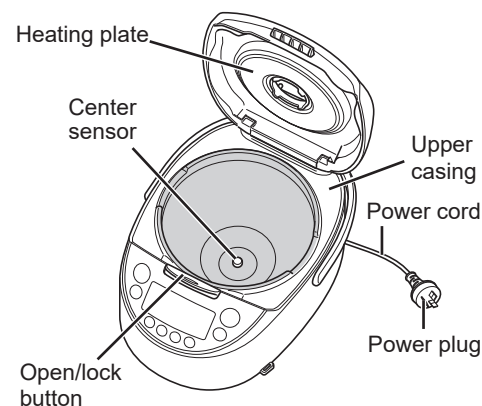
- Be sure to remove any cooked rice or grains of rice adhering to the inner lid. Any rice on the inner lid can prevent the lid from closing, allow steam to leak out during cooking, or enable the lid to open and the contents to spray out, resulting in burns or other injury.
- Be sure to clean the inner lid after cooking rice with barley or other grains (amaranth, etc.). Otherwise the inner lid may be clogged, causing a problem like the lid does not open or rice cannot be cooked properly.
- If there is any significant food staining, soak the part in lukewarm water.
- Thoroughly wipe the inner lid using a dry cloth after cleaning it so that no moisture remains in any gaps. Otherwise, water drops may leave marks on the inner lid.



Inner lid

10 Cleaning and Maintenance

■ Parts to wash when dirty



Inside and outside the rice cooker

Wet a towel or cloth, wring out excess water, and wipe.

Center sensor

Remove burned rice and any other adhering grains of rice.

If adhering objects are hard to remove, use commercially available sandpaper (around #320), then wet a towel or cloth, wring out excess water, and wipe.

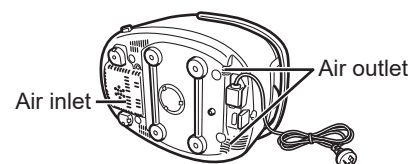
Around the upper casing and open/lock button

Remove any adhering grains of rice, etc.

Note

- Do not allow water to get inside the rice cooker unit.
- Do not immerse the power cord in or splash it with water. Doing so may result in short-circuiting or electric shock.

Air inlet and air outlet

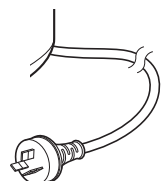


Remove dust using a cotton swab.

Note

- Do not use the rice cooker if dust is adhering to the air inlet or outlet. Otherwise the temperature increases inside the rice cooker, resulting in malfunction or fire.

Power cord and plug

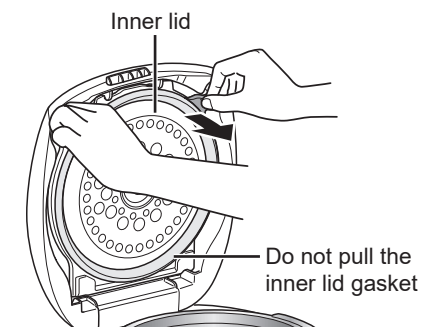


Wipe with a dry cloth.

Removing and attaching the inner lid

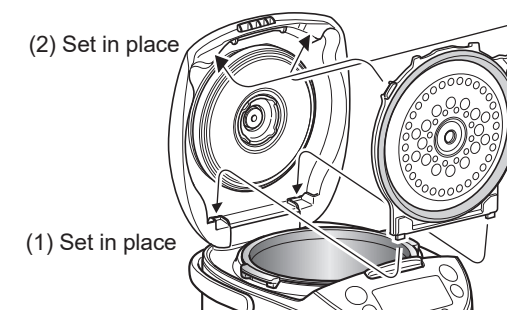
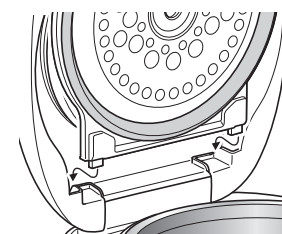
■ Removing the inner lid

Push down and pull the inner lid levers to the front to detach.



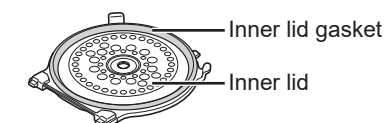
■ Attaching the inner lid

Set the inner lid securely in the lid as shown in the figure below.



Note

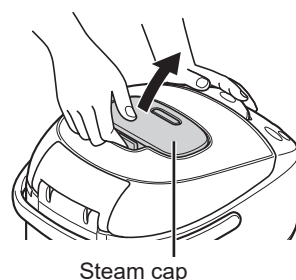
- Do not pull the lid gasket. Once it is detached, it cannot be reattached. If the lid gasket is detached, contact the place of purchase.



Removing and attaching the steam cap

■ Removing the steam cap

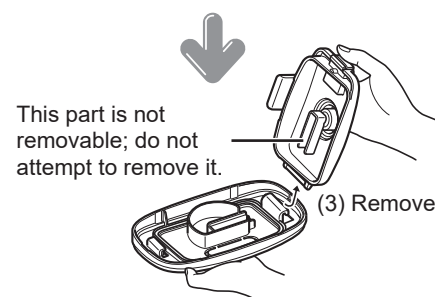
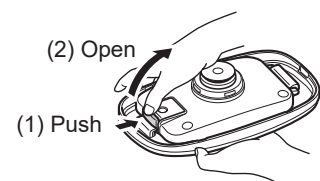
- 1 Insert your finger into the hole in the lid and lift the steam cap upward.



Note

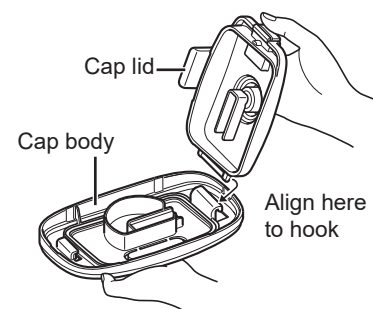
- Be careful of the hot steam contained in the steam cap immediately after cooking.

- 2 Flip the steam cap over and remove the cap lid as shown in the figure below.

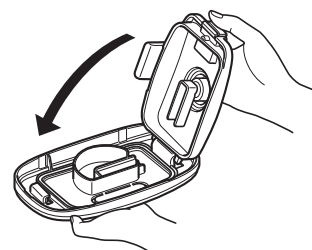


■ Attaching the steam cap

- 1 Hook the cap lid onto the cap.



- 2 Push the lid until you can hear it clicks.



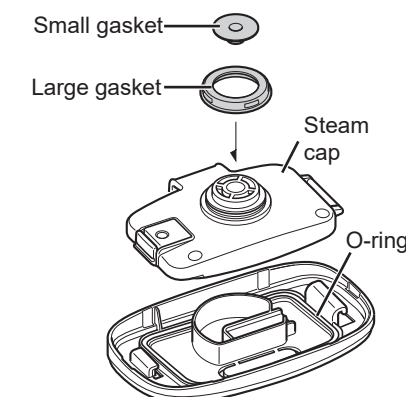
- 3 Attach the cap lid securely onto the cap body.

■ Installing the steam cap gaskets

Set the gaskets securely onto the steam cap as shown in the figure below. If the gaskets are not set securely, they can become loose and this may result in problems due to steam leaking out, etc.

Note

- Do not remove the O-ring. If it is removed, set it back in place securely. If it is difficult to attach, slightly moisten the O-ring with water to make it easier to attach.



Removing odors (When odors remain in the rice cooker)

The following procedure should be performed if odors become bothersome.

⚠ Caution

- Be careful of the hot inner pot and rice cooker after cleaning. Touching them may result in burns.

■ Rice cooker

- 1 Fill the inner pot to about 70 to 80% with water, select the "Plain/White" menu and press the [Start] key. Confirm that the Keep Warm lamp is on and press the [Cancel] key.

Note

- If odors become bothersome, use about 20 g of citric acid added to the water for more effective deodorizing. It may be impossible to remove some odors completely. In this case, contact the place of purchase.

- 2 Wash the inner pot, inner lid, and steam cap with a standard kitchen detergent, and then rinse sufficiently with water.
- 3 Allow the rice cooker and all parts to dry in a well-ventilated location.

11 If Rice Does Not Cook Properly

Check the following if you experience a problem with the cooked rice or with the operation of the rice cooker, etc.

Check point		Was there a power outage during cooking?	Was the rice stirred and loosened well?	Is the inner pot deformed?	Are there grains of cooked rice or water drops adhering to the outside of the inner pot or the center sensor, etc.?	Was the [Start] key pressed after cooking without turning off the Keep Warm function?	Was the Timer function used?	Was the correct menu selected?	Was cooking done with hard water like mineral water?	Was cooking done with alkaline ionized water (pH 9 or higher)?	Was more than the maximum acceptable amount cooked?	Was the amount of rice, ingredients, and water, or the ratio of other grains, correct?
Problem	Cooked rice	Is too hard	●	●	●	●	●	●	●	●	●	●
		Is too soft	●	●	●	●	●	●	●	●	●	●
		Is not cooked completely	●	●	●	●	●	●	●	●	●	●
		Has a hard center	●	●	●	●	●	●	●	●	●	●
		Dark brown crisp rice	●	●	●	●	●	●	●	●	●	●
	During cooking	Steam leaks	●	●	●	●	●	●	●	●	●	●
		Boils over	●	●	●	●	●	●	●	●	●	●
		The cooking time is excessively long	●	●	●	●	●	●	●	●	●	●
		Reference page	12 to 14, 44	44	—	—	16	—	18	14, 26 to 28	—	44

Check point		Was the rice cooker and its parts cleaned sufficiently?	Was cooking continued immediately after the initial cooking?	Were there a lot of cracked grains of rice?	Was the rice mixed with other ingredients or other grains? Were seasonings stirred well?	Was the lid closed securely?	Was cooking done with the air inlet or outlet blocked (rice cooker placed on a carpet)?	Was the rice left in a colander after washing?	Was the rice left soaking in the water too long after washing?	Was hot water (over 35°C) used to wash the rice or adjust the water level?	Was the rice (other than rinse-free rice) washed sufficiently?	Are there any grains of rice adhering to gaskets or the brim of the inner pot, etc.?
Problem	Cooked rice	Is too hard	●	●	●	●	●	●	●	●	●	●
		Is too soft	●	●	●	●	●	●	●	●	●	●
		Is not cooked completely	●	●	●	●	●	●	●	●	●	●
		Has a hard center	●	●	●	●	●	●	●	●	●	●
		Dark brown crisp rice	●	●	●	●	●	●	●	●	●	●
	During cooking	Smells like rice bran	●	●	●	●	●	●	●	●	●	●
		Steam leaks	●	●	●	●	●	●	●	●	●	●
		Boils over	●	●	●	●	●	●	●	●	●	●
		The cooking time is excessively long	●	●	●	●	●	●	●	●	●	●
		Reference page	14, 26 to 28	12, 14	14	—	—	7, 28	15	12	—	26 to 31

Problem	Cause
There is a thin film covering the rice.	A thin, tissue-like film is formed by melted and dried starch. This is not harmful to your health.
Rice sticks to the inner pot.	Soft rice and sticky rice can easily stick to the pot.

Check point	Problem		Was there a power outage during cooking?	Was the rice left in the rice cooker with the Keep Warm function turned off?	Was the Keep Warm function used continuously for more than 24 hours?	Was the Timer function set for more than 12 hours in advance?	Was the rice or food reheated 3 or more times?	Was the rice (other than rinse-free rice) washed sufficiently?	Are there any grains of rice adhering to gaskets, the brim of the inner pot, or the inner lid, etc.?	Was the cooked rice stirred and loosened well?	Are there grains of cooked rice or water drops adhering to the outside of the inner pot or the center sensor, etc.?	Was the amount of rice and water correct?
	Rice being kept warm	Has an odor	●	●	●	●		●	●		●	
		Is discolored	●		●		●	●	●		●	
		Is dry			●		●		●	●	●	●
		Is sticky	●	●	●	●			●			
	Reheated rice is dry						●				●	●
Reference page			44	–	21	20	22	12, 14	14, 26 to 28	18	14, 26 to 28	12 to 14, 44

Check point		Did you try to reheat rice that was just cooked and was still hot?	Was the rice cooker and its parts cleaned sufficiently?	Was a spatula left in the inner pot?	Was cold rice added?	Is the rice concentrated around the outer portions of the inner pot (less rice in the middle of the pot)?	Was less than the minimum required amount of rice being kept warm or reheated?	Is other than white rice or rinse-free rice being kept warm?
Problem	Rice being kept warm	Has an odor	●	●	●	●	●	●
		Is discolored	●	●	●	●	●	●
		Is dry	●	●	●	●	●	●
		Is sticky	●	●	●	●	●	●
		Reheated rice is dry	●	●	●	●	●	●
	Reference page	Reference page	21	21, 22	21	21	21	22

12 If Cooking Is Not Performed Properly

Check the following if you experience a problem with cooked food.

Check point	Were the appropriate ingredients and amounts used?	Were more than the maximum acceptable ingredients added?	Were less than the minimum required ingredients added?	Was the cooking time too short?	Was the cooking time too long?	Was a recipe other than those described in "Menu guide" used?	Are there any grains of cooked rice adhering to the gaskets, the brim of the inner pot, or the inner lid, etc.?	Was the lid closed securely?	Was there a power outage during cooking?
Problem									
Not boiled	●	●		●		●	●	●	●
Boils over	●	●	●			●			
Boils down	●		●		●	●			
Burned	●		●		●	●			
Reference page	23 ^{*1}	23		23 to 25		-	14, 26 to 28	15	44

*1 See "Menu guide".

13 Troubleshooting

Check the following before requesting repair service.

Symptom	Check point	Action	Reference page
The rice is not cooked at all. The food is not cooked at all.	Is the power plug properly connected to an outlet?	Insert the power plug fully into an outlet.	15, 23
The rice is not cooked completely at the preset time.	Does the display show the correct present time?	Set the correct present time.	43
	Check "The cooking time is excessively long" under "If Rice Does Not Cook Properly" and take the necessary action.		32
The Timer function cannot be set.	Does the display show the correct present time?	Set the correct present time.	43
	Is "0:00" blinking on the display?	Set the present time.	
	Was the "Quick", "Express-Limited Cups", "Mixed/Sweet", or "Slow Cook" menu selected?	The Timer function is not available under those menus.	20
	Was an unacceptable time set?	Set a time that is acceptable under the Timer function.	
The display is blurred.	Are there any grains of burned rice or any other remaining grains of rice adhering to gaskets or the brim of the inner pot?	Completely remove all remaining rice.	14, 26 to 28
	Is the outer surface of the inner pot wet?	Wipe with a dry cloth.	
Reheating is disabled.	An alarm (3 beeps) will sound if you press the [Start] key.	The rice is cold. Rice of below approximately 55°C cannot be reheated.	22
	Is the Keep Warm lamp off?	Press the [Keep Warm] key and check that the Keep Warm lamp lights up. Then, press the [Start] key again.	
Sound is heard during cooking, reheating, or when the Keep Warm function is on.	Do you hear a humming sound?	The fan is operating. It is not a malfunction.	10
	Do you hear a buzzing or twittering sound?	The IH is operating. It is not a malfunction.	
	Do you hear a completely different sound from the above?	Contact the place of purchase.	-
An alarm (3 beeps) will sound if you press the [Start] or [Keep Warm] key.	Is the inner pot set in the rice cooker?	Set the inner pot in the rice cooker.	15
An alarm (3 beeps) sounds when the Timer function is set.	The rice cooker beeps if no operation is performed within approximately 30 seconds after pressing the [Timer] key, however, the Timer function can be set without interruption.		20
Water or rice has gotten inside the rice cooker unit.	Water or rice inside the rice cooker unit may cause problems. Contact the place of purchase.		-
When setting the present time, pressing the [Hour] or [Min] key 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 Timer function is in use, or during reheating. The time cannot be set when the "Porridge" or "Slow Cook" menu is selected.		43
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 bothersome, wipe the display using a firmly wrung out cloth. The static electricity is removed and the blurring is reduced.	10
"6" blinks while the dish cooked using the "Slow Cook" menu is kept warm.	Was the Keep Warm function used continuously for more than 6 hours after cooking? After 6 hours has elapsed, "6" blinks. (Do not keep warm for more than 6 hours.)		24
The elapsed Keep Warm time blinks on the display when the [Hour] key is pressed while the Keep Warm function is on.	Was the Keep Warm function used continuously for more than 24 hours?	The elapsed Keep Warm time will blink on the display when the Keep Warm function has been on for more than 24 hours.	21

Symptom	Check point	Action	Reference page
The present time, preset timer settings, and elapsed Keep Warm time are lost when the power plug is disconnected.	Does "0:00" blink on the display when the power plug is connected again?	The lithium battery has run out. Contact the place of purchase.	10
The lid does not close or opens during cooking.	Are there any grains of rice adhering to the upper casing, inner lid gasket, or around the open/lock button?	Completely remove all remaining rice.	14, 26 to 28
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.		18
	Is the inner lid dirty? More condensation can be formed on the dirty inner lid.	Thoroughly clean the inner lid using a detergent.	27
	Is the "Eco" menu selected? When using the "Eco" menu, more condensation may be formed on the inner lid. If condensation becomes an issue, it is recommended to use the "Plain/White" menu.		11
Nothing happens when a key is pressed.	Is the power plug properly connected to an outlet?	Insert the power plug fully into an outlet.	15, 23
	Is the Keep Warm lamp on?	Press the [Cancel] key to turn off the Keep Warm function, then try the operation again.	21
Sparks fly from the power plug.	Inserting/disconnecting the power plug may sometimes cause small electric sparks. This is specific to the IH feature and therefore not a malfunction.		-
There is a smell of plastic.	Such smells may occur when the rice cooker is first used, but they should go away over time as the rice cooker gets used. If this is an issue, clean the rice cooker according to "Removing odors (When odors remain in the rice cooker)".		31
There are stripes or waves on plastic parts.	Such stripes and waves are produced when the resin is being molded. They do not affect the performance of the rice cooker.		-
Bubbles can be seen coming from the steam vent of the steam cap during cooking.	It is due to boiling and therefore not a malfunction.		-
The lid cannot be closed.	Is the inner lid attached?	Attach the inner lid.	29

If these indications appear

Display	Action	Reference page
"Err" appears on the display and a long-lasting or continuous beeping alarm sounds. Plain/White Ultra Quick Express-Limited Cups Eco Multigrain Brown GABA Brown Err Slow Cook Porridge Mixed/Sweet Long-grain	If the rice cooker is placed on the carpet or where the room temperature is high, the air inlet and outlet can be blocked, causing the temperature inside to rise. In this case, the rice cooker may not respond to any key operations. Resolve the problem according to the following procedure. (1) Disconnect the power plug. (2) Relocate the rice cooker to where the air inlet and outlet are not blocked and the room temperature is low. (3) Insert the power plug into the outlet again and operate the keys. If the rice cooker does not respond to key operations, it is a malfunction of the rice cooker. Disconnect the power plug and contact the place of purchase.	-

Plastic parts

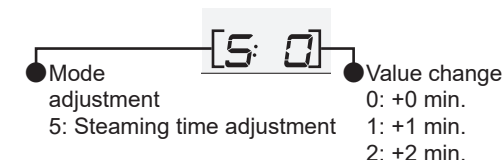
Plastic parts that come into contact with heat or steam will deteriorate over time. In this case, contact the place of purchase.

Adjusting the steaming time ("Express-Limited Cups" menu)

Complete the following procedure from steps (1) to (6) each 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 (slow cook), when the Keep Warm function is on, when the Timer function is set, when the Timer function is in use, during reheating, or during additional heating.

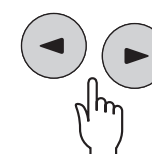
Note: To cancel adjustment of the steaming time, press the [Cancel] key.



■ Adjusting the steaming time

When selecting the "Express-Limited Cups" menu and adjusting the steaming time, perform the following procedure.

- (1) Press the [◀] or [▶] key to select the "Plain/White" menu.



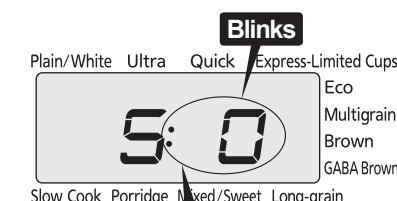
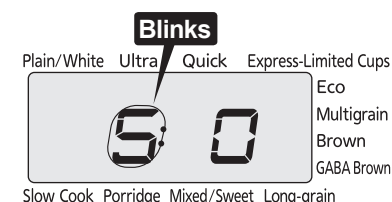
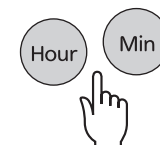
- (2) Hold down the [Timer] key for approximately 3 seconds or more.



- (3) Press the [Start] key.



- (4) Press the [Hour] and [Min] keys to adjust the time.



Steaming time adjustment
0: +0 min. (default setting)
1: +1 min.
2: +2 min.

- (5) Press the [Start] key.

- (6) When the [Timer] key is held down for approximately 3 seconds or more, the setting is completed and the current time is displayed again.

- This Menu guide uses an approximately 0.18 L measuring cup (included).
- A tablespoon is 15 mL.
- A teaspoon is 5 mL.
- When too much of seasonings such as soy sauce, sweet cooking rice wine, etc. are added, food may not be cooked properly.
- It is not necessary to rinse rinse-free rice.
- Use the calories in the recipes only as a guide.

Mixed/
Sweet
Menu

Gomoku Rice (Japanese Mixed Rice)



332kcal/
For 1 serving

Ingredients (for 6 servings)

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

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 from water for 4 to 5 minutes. Then, rinse it with water and cut it in the same way as the carrot.
6. Soak the dried shiitake mushrooms in water to rehydrate. Cut off the stems and slice them 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 "Ultra" scale. After mixing the rice and water well, place the kelp and other ingredients on top except the snow peas. Cook it using the "Mixed/Sweet" menu.
9. Remove the kelp and add the snow peas. Mix all the ingredients well and place the dish on a serving plate.

Note

- Adjust the amount of water to 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 too much ingredients are added. (The total amount of ingredients should be no more than approximately 70 g per cup of rice.)

Brown
Menu

Brown Rice Cooked with Salmon, Miso, and Butter



422kcal/
For 1 serving

Ingredients (for 6 servings)

- Brown rice...3 cups
- Lightly salted salmon...3 pcs.
- Maitake mushrooms...100 g
- Onion...1/2 pc.
- Carrot...50 g
- Asparagus...3 pcs.
- Garlic, minced...1 clove
- Ginger, minced...1 clove
- Butter...25 g
- Salad oil...As desired
- Seasoning mixture
Sake...1+1/2 tbsps. Sweet cooking rice wine...1+1/2 tbsps.
Miso paste...30 g Sugar...1/2 tbsps. Soy sauce...1/2 tbsps.
- Green onions, chopped...3 stalks

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.
2. Heat salad oil in a pan. Cook and flake the salmon.
3. Separate the maitake mushrooms and cut them into 2 cm width pieces. Chop the onion and carrot.
4. Peel off the skin from the bottom of the asparagus. Remove the triangular leaves and chop the asparagus into 1 cm width pieces.
5. Melt butter in a pan and 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 them until the liquid evaporates. Add the green onions and then add the salmon from step 2.
7. When the cooking is completed, mix the cooked rice with the ingredients from step 6 and place in a serving bowl.

Tips

- Sprinkle seven flavor chili pepper as desired.

Porridge
Menu

Seven-Herb Rice Porridge



115kcal/
For 1 serving

Ingredients (for 4 servings)

- Rice...1 cup
- Salt...1/3 tps.
- Seven herbs (water dropwort, shepherd's purse, cudweed, chickweed, henbit, turnip, and Japanese radish)...As desired

Directions

1. Prepare a few available herbs (approx. 100 g). Lightly boil and place them in water. Squeeze out water and chop finely.
2. Rinse rice in the inner pot and add water up to level 1 of the "Porridge • Firm" scale. Set the cooking time for 60 minutes and cook it using the "Porridge" menu.
3. When the cooking is completed, sprinkle it with the chopped herbs and salt and gently stir the porridge.

Note

- Serve cooked porridge as soon as possible before it turns into a sticky paste and the taste changes.

Multigrain
Menu

Multigrain Rice Cooked with Dried Fish and Hijiki



362kcal/
For 1 serving

Ingredients (for 6 servings)

- Rice...3 cups
- Mixed grains...4+1/2 tbsps. (40 g)
- Dried fish (barracuda, tilefish, etc.)...1
- Green onions, chopped...2 stalks
- Cooked mehijiki (bud of hijiki)
Mehijiki (dried)...12 g Carrot...30 g
Abura-age (thin deep-fried tofu) Sesame oil...1 tbsp.
...1/2 pc.
- Stock
Sugar...1 tbsp. Soy sauce...2 tbsps.
Sweet cooking rice wine Dashi (Japanese soup stock)
...1 tbsp. ...200 mL
Sake...1 tbsp.

Directions

1. Rinse rice in the inner pot, add water to level 3 of the "Plain/White" scale, and place mixed grains on top. Add 3 tablespoons of water for the added mixed grains and cook it using the "Multigrain" menu.
2. Grill the dried fish, debone, and flake it.
3. Soak the me hijiki 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 the ingredients.
5. Drain the ingredients from step 4, mix them and the fish from step 2 into the cooked rice with cutting strokes using a spatula.
6. Place the dish on a serving plate and sprinkle it with the green onions.

Mixed/
Sweet
Menu

Sekihan (Red Bean Rice)

329kcal/
For 1 serving

■ Ingredients (for 6 servings)

- Sweet rice...3 cups
- Red beans...80 g
- Salt with sesame...To taste

■ Directions

1. Rinse and place the red beans into a pot. Add water 5 times the volume of the red beans and place the pot on the stove. Bring the red beans to boil and discard the water. Add water approximately 5 times the volume of the red beans again and cook slightly hard at high heat.
2. Separate the red beans from the water. Pour the water into a bowl and quickly let it cool while ladling the water to expose it to air.
3. Rinse the sweet rice in the inner pot, add the water used for cooking the red beans to level 3 of the "Sweet" scale (add more water if not enough), and mix well.
4. Place the red beans from steps 2 on 3 and then cook them using the "Mixed/Sweet" menu.
5. When the cooking is completed, mix gently and place the dish on a serving plate with the salt with sesame.

Mixed/
Sweet
Menu

Chinese Style Steamed Sweet Rice

426kcal/
For 1 serving

■ Ingredients (for 6 servings)

- Sweet rice...3 cups
- Pork belly...110 g
- Dried shiitake mushrooms...2 pcs.
- Pine nuts...1 tsp.
- Peeled sweet roasted chestnuts...6 pcs.
- Ginger, thin strips...10 g
- Chicken soup...300 mL
- Pre-seasoning for pork
Sake...2 tps. Soy sauce...2 tps.
Ginger juice...1 tsp.
- Seasoning mixture
Sake...3 tps. Soy sauce...3 tps.
Sugar...1 tsp.
- Green onions, chopped...3 stalks
- Lard or vegetable oil...2 tps.
- Dried shrimp...10 g
- Bamboo shoot...20 g
- Carrot...10 g

■ 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 sweet 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 "Mixed/Sweet" menu.
6. When the cooking is completed, place the sweet roasted chestnuts on the rice. Toss the rice with cutting strokes. Place the dish on a serving plate and sprinkle it with the green onions.

Slow Cook
Menu

Freshly Cooked Dishes Made So Easily

Authentic dishes can be cooked easily by taking advantage of seasonal ingredients.

Note

- Stir well before cooking to prevent seasonings from settling at the bottom of the inner pot.
- When simmering ingredients in broth, cool the broth down before cooking.
- When using starch, add it at the end of cooking.
- Adjust the amount of paste products such as fish paste cakes as they expand with heat.
- Do not use hard utensils such as a metal ladle, spoon, or whisk.
- Remove odors after cooking. (See "Removing odors (When odors remain in the rice cooker)" on P.31)
- If a longer cooking time is required, do not press the [Cancel] key before extending that time. Doing so causes the Keep Warm lamp to go out and additional cooking cannot be performed. (If you press the key by mistake, remove the inner pot from the rice cooker and place it on a wet cloth. Leave the rice cooker lid open and cool down the rice cooker and the inner pot for approximately 10 minutes. Then set the inner pot back inside the rice cooker and cook.)

Slow Cook
Menu

Vegetable and Chicken Pot-Au-Feu

156kcal/
For 1 serving

■ Ingredients

	1.0 L type (for 4 servings)	1.8 L type (for 6 servings)
• Chicken wings	8 pcs.	12 pcs.
• Carrot	1 pc.	1+1/2 pcs.
• Celery	1 pc.	1+1/2 pcs.
• Onion	1 pc.	1+1/2 pcs.
• Potato	2 pcs.	3 pcs.
• Water	650 mL	1000 mL
• Bouillon (powder)	1+1/2 tps.	2+1/3 tps.
• 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 width pieces (after removing the strings from it), the onion into eight equal parts, and the potato into four equal parts.
3. Put all ingredients from steps 1 and 2 in the inner pot, add water, bouillon powder, salt, and pepper, and mix well. Heat it using the "Slow Cook" menu for 60 minutes.
4. When the cooking is completed, place the dish in a serving bowl.

Note

For simmered dishes, they become softer with enhanced flavor if kept warm after heating.

Slow Cook
Menu

Braised Pork

500kcal/
For 1 serving

■ Ingredients

	1.0 L type (for 4 servings)	1.8 L type (for 6 servings)
• Pork belly	400 g	600 g
• Bean curd knots	100 g	150 g
• Ginger, sliced	4 pcs.	6 pcs.
• Stock		
Thick soy sauce (Chinese soy sauce)	1+1/2 tps.	2+1/4 tps.
Shaoxing rice wine	1 tbsp.	1+1/2 tps.
Water	300 mL	450 mL
• Salt	To taste	To taste
• Sugar	To taste	To taste
• Green onions, chopped	As desired	As desired

■ Directions

1. Rinse the pork belly and cut it into bite-sized pieces. Place them in boiling water with the ginger to extract blood.
2. To remove the smell of beans from the bean curd knots, wash and then boil them in a pot.
3. Place the pork belly, ginger, and bean curd knots in the inner pot, and then add the stock.
4. Cook it using the "Slow Cook" menu for 60 minutes.
5. When the cooking is completed, add salt and sugar to taste and turn over the pork belly. Set the cooking time for 10 minutes and continue to cook it using the [Hour] key.
6. When the cooking is completed, place the dish on a serving plate and sprinkle it with the green onions.



Chicken and shimeji mushrooms with tomato sauce

Quick recipe



	1.0 L type (for 4 servings)	1.8 L type (for 6 servings)
■ Ingredients		
• Chicken thigh, cut into cubes	250 g	380 g
• Salt and pepper	To taste	To taste
• Shimeji mushrooms, cut	1 bag (approx. 130 g)	1+1/2 bags (approx. 200 g)
• Onion	1/2 pc. (approx. 100 g)	3/4 pc. (approx. 150 g)
• Black olives, sliced	25 g	40 g
• Tomato sauce	1 can (approx. 300 g)	1+1/2 cans (approx. 450 g)
• Chicken bouillon (powder)	1 tsp.	1+1/2 tsps.
• Water	100 mL	150 mL
• Parsley, minced	As desired	As desired
• Grated cheese	As desired	As desired

■ Directions

- Season the chicken thigh with salt and pepper.
- Slice the onion along the fibers into thick pieces.
- Place the chicken bouillon and water in the inner pot and mix them well. Add the ingredients from step 1 and 2, shimeji mushrooms, black olives, and tomato sauce in this order.
- Cook it using the "Slow Cook" menu for 15 minutes (18 minutes for 1.8 L type).
- When the cooking is completed, mix and season with salt and pepper to taste. Place the dish on a serving plate and sprinkle it with parsley and grated cheese as desired.

Setting the present time

The present time is displayed in a 24-hour format.

The time cannot be set while the following operations are performed.

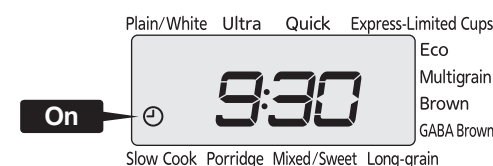
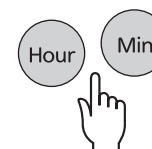
- During cooking (slow cook), when the Keep Warm function is on, when the Timer function is set, when the Timer function is in use, during reheating, or during additional heating
- When the "Porridge" or "Slow Cook" menu is selected

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

1 Connect the power plug to an outlet.

2 Display the time setting mode.

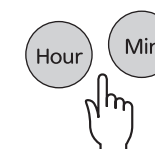
Press the [Hour] or [Min] key to display .



3 Set the current time.

Set the hour with the [Hour] key and the minute with the [Min] key.

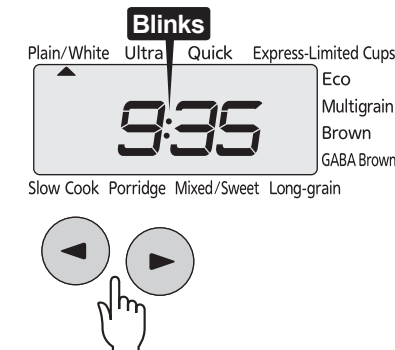
Hold down the corresponding key to change the time more rapidly.



4 Once you are finished setting the time, press the [◀] or [▶] key.

The present time is set.

will go out and ":" will blink on the display.



Note

- The present time setting may vary about 30 to 120 seconds a month from the actual time depending on room temperature and the conditions of use.

Specifications

Unit size			1.0 L (5.5-cups) type	1.8 L (10-cups) type
Rated voltage/Rated frequency			230 - 240 V ~ 50 - 60 Hz	
Rated power input (W)			1,080	1,198
Cooking capacity (L)	Plain/White		0.18 to 1.0 (1 to 5.5 cups)	0.36 to 1.8 (2 to 10 cups)
	Ultra		0.18 to 1.0 (1 to 5.5 cups)	0.36 to 1.8 (2 to 10 cups)
	Quick		0.18 to 1.0 (1 to 5.5 cups)	0.36 to 1.8 (2 to 10 cups)
	Express-Limited Cups		0.18 to 0.36 (1 to 2 cups)	0.36 to 0.54 (2 to 3 cups)
	Eco		0.18 to 1.0 (1 to 5.5 cups)	0.36 to 1.8 (2 to 10 cups)
	Multigrain		0.18 to 0.72 (1 to 4 cups)	0.36 to 1.44 (2 to 8 cups)
	Brown		0.18 to 0.63 (1 to 3.5 cups)	0.36 to 1.08 (2 to 6 cups)
	GABA Brown		0.18 to 0.63 (1 to 3.5 cups)	0.36 to 1.08 (2 to 6 cups)
	Porridge	Firm	0.09 to 0.18 (0.5 to 1 cups)	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)
	Mixed		0.18 to 0.72 (1 to 4 cups)	0.36 to 1.08 (2 to 6 cups)
	Sweet		0.18 to 0.54 (1 to 3 cups)	0.36 to 0.9 (2 to 5 cups)
Long-grain		0.18 to 1.0 (1 to 5.5 cups)	0.36 to 1.8 (2 to 10 cups)	
Outside dimensions (cm)*	Width	26.0	28.8	
	Depth	35.4	38.6	
	Height	21.3	25.0	
Weight (kg)*		4.0	5.0	
Cord length (m)*		1.5		

* Approximate values

Note

- One cup of white rice is about 150 g.

In case of a power outage

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

State when power outage occurs	Once power is restored
While the Timer function is set	The timer will resume 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 will immediately begin cooking.)
During cooking (reheating)	The rice cooker will resume cooking (reheating). Cooking may not be completed properly.
While the Keep Warm function is on	The Keep Warm function is cancelled in case of a power outage for over 30 minutes.

Purchasing consumables and optional accessories

Gaskets will need replacing over time. Though the amount of wear will vary according to conditions of use, gaskets will wear down as they are used. For stubborn dirt, odors, or serious damage, contact the place of purchase.

The inner pot's fluorocarbon resin coating may wear and peel with extended use. (See P.8)

目录

1	安全注意事项.....	46
2	各部件的名称与作用.....	50
	菜单选择功能与特长.....	52
	煮出美味可口米饭的秘诀.....	53
3	煮饭前的准备.....	55
4	煮饭方法.....	57
	关于配比量.....	58
	煮饭时间的标准.....	58
5	米饭煮好后.....	59
6	预约煮饭的方法.....	60
7	关于保温.....	62
8	再加热的方法.....	63
9	烹调 (“Slow Cook” 菜单).....	64
10	清洁保养方法.....	66
11	觉得米饭煮得不理想时.....	71
12	觉得烹调做得不理想时.....	73
13	认为发生故障时.....	74
	液晶显示屏上出现下列显示内容时.....	75
	焖饭时间的调整方法 (“Express-Limited Cups” 菜单).....	76
	食谱指南.....	77
	时间的调整方法.....	82
	产品规格.....	83
	停电后.....	83
	消耗品和单卖品的购买方法.....	83

1 安全注意事项

使用前请仔细阅读，并务必遵守。

- 此处标识的注意事项是为防止对使用者及他人造成危害及财产损失。此注意事项为安全相关的重要内容，请务必遵守。
- 请勿撕下贴在本体上的注意事项贴纸。

以下标志说明了忽视标识内容、采用错误的用法可能产生的危害及损害程度。



警告

该符号表示错误操作可能导致使用者死亡或重伤^{*1}。



注意

表示如果用户操作不当，可能会造成使用者受伤害^{*2}或财产损失^{*3}的内容。

- *1 重伤是指失明或因受伤、烫伤（高温、低温）、触电、骨折、中毒等会留下后遗症及需住院治疗或长期看门诊的伤害。
*2 伤害是指无需住院治疗或长期看门诊的受伤、烫伤或触电等。
*3 财产损失是指房子、物质资产及家畜、宠物等相关的放大性损害。

图标记号的说明



△记号表示警告、注意。具体的注意内容用图或文章标注在图标记号的中间或附近。



⊘记号表示禁止的行为。具体的禁止内容用图或文章标注在图标记号的中间或附近。



●记号表示强制行为或指示的内容。具体的指示内容用图或文章标注在图标符号的中间或附近。



警告



不可使用额定电压以外的电源。
以免造成火灾、触电。



请单独使用额定电流 7A 以上的插座。
以免因与其它电器同时使用，造成多头插座异常发热或起火。



请勿使用已破损的电源线。请勿损坏电源线。
(如加工、强行弯曲、接近高温部、拉扯、扭曲、捆扎、压在重物下、夹在物中等行为。)
以免造成火灾、触电。



如果电源插头上有灰尘，请及时擦拭干净。
以免造成火灾。



如电源线出现破损，必须由维修技术人员进行更换。
以免造成故障及事故。



请将电源插头完全插到底。
以免造成触电、短路、冒烟、起火。



电源线或电源插头破损或插座松动时，请勿使用。
以免造成触电、短路、起火。



禁止用湿手

请勿用湿手插入或拔出电源插头。
以免造成触电或受伤。



煮饭中，请勿打开上盖。
以免造成烫伤。



禁止触摸

请勿将脸或手靠近蒸汽盖或蒸汽孔。
以免造成烫伤。特别注意勿让婴幼儿触摸。



请勿让儿童独自使用，或在婴幼儿可以触碰到的地方使用。
以免造成烫伤、触电或受伤。



身体行动不便或没有充分理解使用方法的人在使用本产品时，请务必由充分理解使用方法的人从旁指导。
以免造成烫伤、触电或受伤。



禁止弄湿

请勿将产品浸于水中或向其泼水。
以免造成短路或触电。



禁止分解

请勿改装。除维修技术人员以外，不可拆卸修理。
以免造成火灾、触电、受伤。



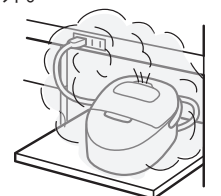
警告



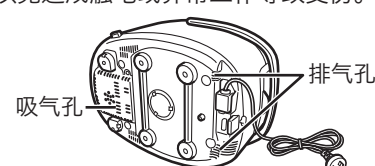
请勿将刀子、叉子、汤匙、锅盖等金属制品放在本产品上。
以免造成金属制品过热。



请勿让电源插头接触蒸汽。
以免造成火灾、触电、起火。若在滑动式桌子上使用，请将电源插头置于蒸汽影响范围外。



禁止将别针、铁丝等金属物和异物放入吸气孔和排气孔及缝隙中。
以免造成触电或异常工作导致受伤。



关闭上盖时，请务必清除附着于上框、上盖开关锁扣周围的饭粒、米粒等异物，并将上盖盖紧。
以免造成蒸汽漏气、上盖打开米汤溢出而导致受伤或烫伤事故。



请勿用于使用说明书记载内容以外的用途。
以免蒸汽或内容物溢出造成烫伤或受伤。
(不可烹调的事例)
• 将食材、调料等放入塑料袋中加热
• 使用了油纸、铝箔、保鲜膜烹调
• 使用大量的油进行烹调或做菜饭



如产品表面破损，请立刻切断电源。
以免造成触电。



发生异常或故障时，立即停止使用。
若继续使用，可能会造成火灾、触电、受伤。
(异常、故障事例)

- 使用中，电源线或电源插头异常发热。
- 从电饭煲中冒出烟雾，或有烧焦的异味。
- 电饭煲的部分位置开裂、松动或摇晃。
- 内锅变形。
- 有其它异常或故障。

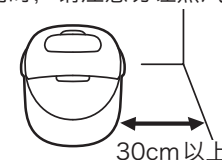
请立刻拔下电源插头，然后委托销售店进行检查及维修。



请勿在不稳定的场所、耐热性差的桌子及毛毯等上面使用。
以免造成火灾或使桌子、垫材受损。



请勿在墙壁或家具的附近使用。
蒸汽和热量会导致墙壁及家具受损、变形、变色，使用时请与墙壁和家具保持 30cm 以上的距离。在厨房内的储物架等位置使用时，请注意勿让蒸汽滞留其中。



⚠ 注意



请勿在操作面板可能接触到蒸汽的狭窄空间内使用本产品。
蒸汽和热量会导致操作面板变形及本体受损、变色、变形或故障。
放在抽出式桌子上使用电饭煲时，请拉出桌面，防止蒸汽接触操作面板。



请勿将电饭煲放在负重强度不足的抽出式桌子上使用。
以免电饭煲掉落导致受伤、烫伤或产品故障。
因此，请在使用前确认桌子具备足够的负重强度。



请勿在会淋到水或靠近烟火的地方使用。
以免造成触电、漏电、本体变形或引起火灾、故障。



请勿使用非专用内锅。
以免造成过热、运行异常。



请勿在内盖别扣折断的情况下使用。
以免因蒸汽冒出或沸腾溢锅造成烫伤或受伤。或是导致做出的饭菜不可口。



请勿空烧。
以免造成故障、过热或运行异常。



本产品为一般家庭用电器。
同样可以用于以下用途。
• 商店，办公室等的茶水间
• 农场设施
• 酒店等住宿设施的客房
• 民宿等简易住宿设施的客房



请勿在铝板、电热毯上使用本产品。
以免铝质材料发热，导致冒烟、起火。



请勿在吸气孔和排气孔有可能被堵塞或室温较高的场所使用本产品。
请勿将本产品放置在地毯、塑料袋等物品上面使用。
以免造成触电、漏电、火灾、产品故障。



请勿在电磁炉上使用。
以免造成故障。



打开上盖时请注意蒸汽。
以免造成烫伤。

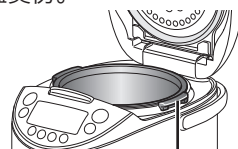


禁止触摸

请勿在使用中或刚使用完时触碰高温部。
以免造成烫伤。



使用中或刚使用完接触内锅把手时，应使用隔热手套，请勿直接用手接触。
以免高温烫伤。



内锅把手



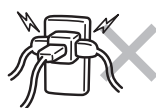
不使用时请从插座拔下电源插头。
以免受伤或烫伤及因绝缘体老化而造成触电、漏电火灾。



请务必手持电源插头拔下电源。
以免造成触电或短路而起火。



请勿使用多头插座。
以免造成火灾。



请小心使用。
坠落或强力冲击可能导致受伤或故障。



由于本产品的磁力线暴露在外，因此在使用时，请勿靠近不耐磁性的物体。
以免导致电视机、收音机等产生杂音。银行卡、交通卡、磁带、录影带等的记录也有可能被消除。



使用医疗用起搏器等器材的用户，在使用本产品时，请先咨询医生。
本产品工作时可能会影响起搏器。



请勿使用外用型定时器或遥控器操作本产品。
以免造成故障。

⚠ 注意



请待本体冷却后，再进行清洗。
以免因触碰高温部位而烫伤。
清洗方法请查阅P.66~70的说明。



请勿整机清洗。
请勿整体清洗本体，或让水进入本体内或底部。以免造成短路或触电。



煮饭过程中请不要移动本体。
以免造成烫伤或食物喷出。



移动本体时，请勿碰到上盖开关片。
以免导致上盖开启，造成受伤或烫伤。

禁止触摸



移动本体时，请勿提着上盖移动。
以免造成烫伤或受伤。请务必使用提手移动。



使用容易冒泡或膨胀的食材时，请注意用量。
以免因食材溢出，造成事故或产品故障。
〈例〉大豆、黑豆、银耳等容易冒泡的食材。

■ 为了能经久耐用，请注意以下事项。

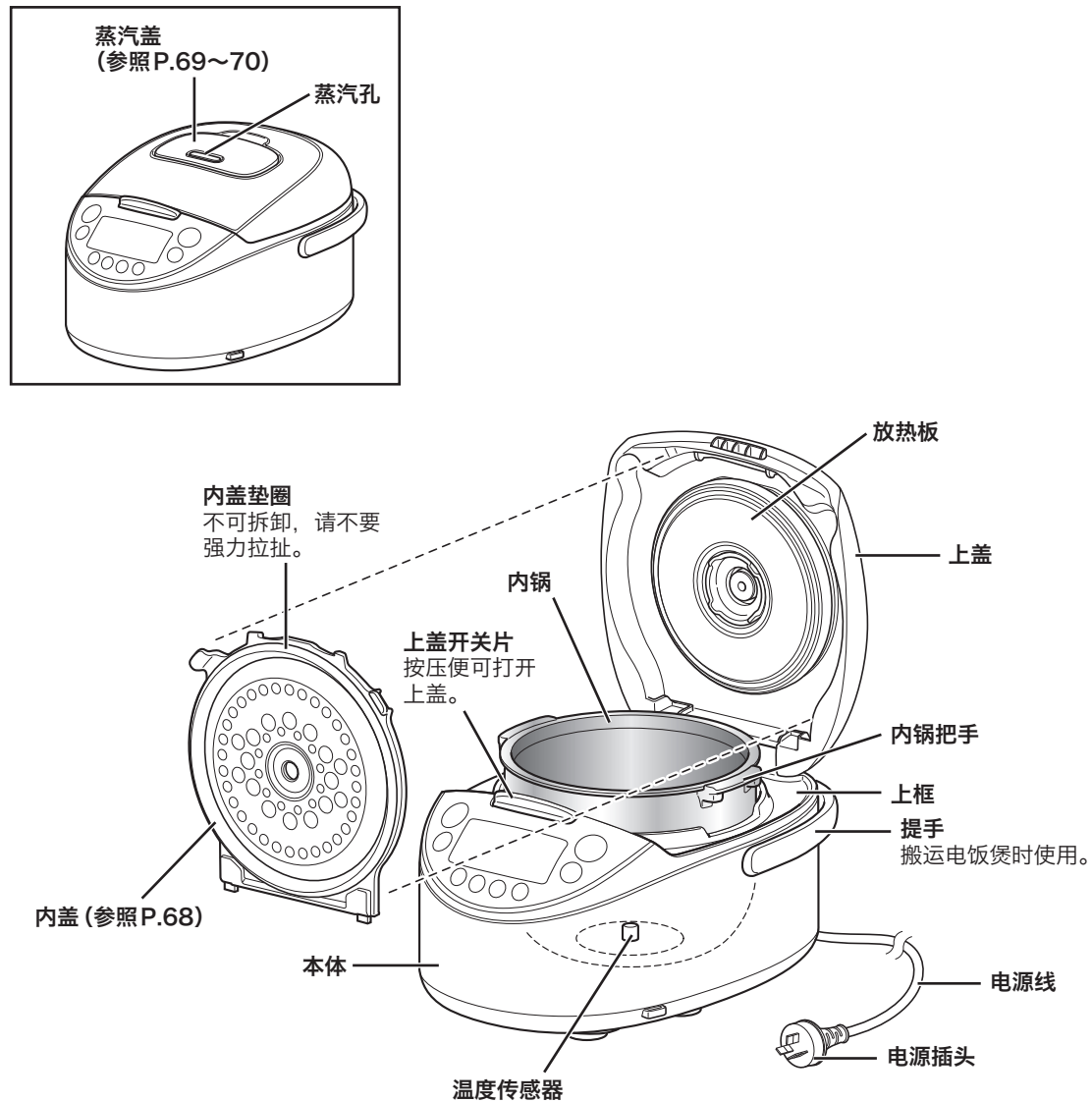
- 请清除粘附于本体和内锅上的焦饭粒和米粒等。
以免造成漏蒸汽、煮沸溢出、故障或煮饭不理想。
- 煮饭中，请勿将布等覆盖在本体上。
以免造成本体或上盖变形、变色。
- 请勿使用本产品对已冷却的米饭进行再加热（保温）。
以免造成异味等。
- 为维持本产品的功能和性能，在产品上设计有小孔，因此有可能会有虫子等进入引起故障。请注意使用市场上销售的防虫遮罩物等进行防护。另外，因虫子等异物进入引起的本产品故障属于有偿修理的范围。请向购买本产品的销售店咨询。
- 内锅的氟素加工会随着使用不断消耗，并可能剥落，但对人体无害且对煮饭或保温功能无影响。如果担心或发生变形和腐蚀现象时，可以购买并替换。请向购买本产品的销售店咨询。



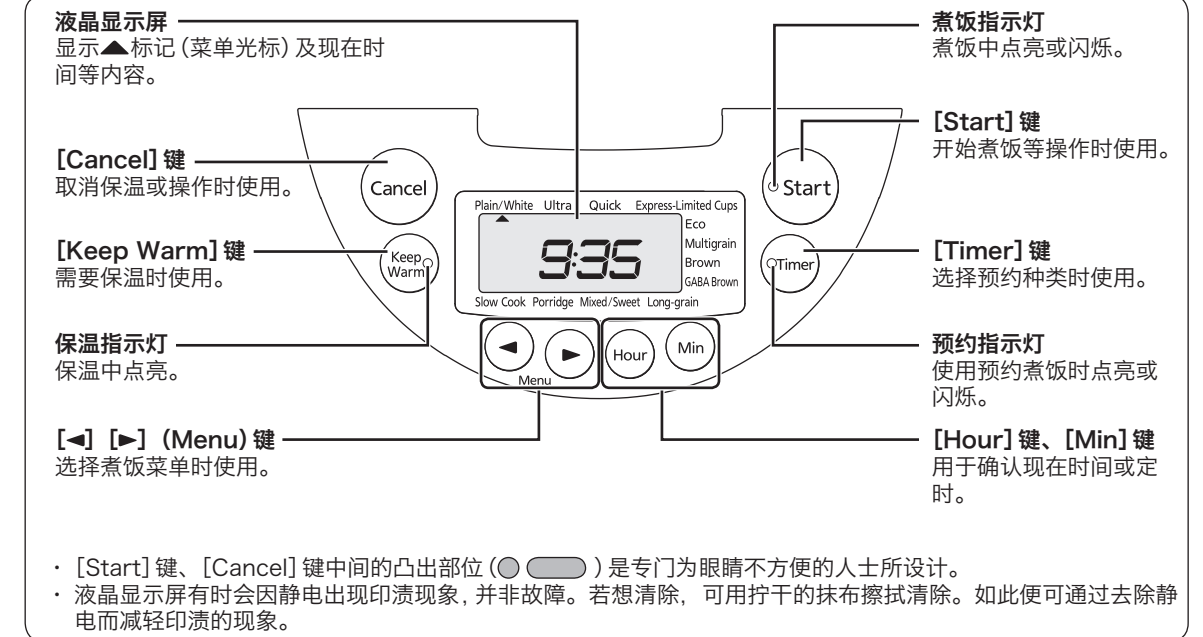
- 请务必遵守，以免内锅氟素加工面膨胀，剥落或变形。
- 请勿将内锅直接放在煤气上烧或放在电磁炉、微波炉中使用。
- 请勿保温白米（免洗米）以外的米饭（菜饭等）。
- 请勿在内锅中使用醋。
- 请勿使用附属品或木制品以外的饭勺。
- 请勿使用金属制的汤勺、汤匙、打蛋器等坚硬物品。
- 请勿在内锅中放入竹制蒸笼。
- 请勿将餐具等坚硬物放入内锅中清洗。
- 请勿使用钢丝球或尼龙刷等坚硬的物品来清洗。
- 请勿使用洗碗机或烘碗机等。

2 各部件的名称与作用

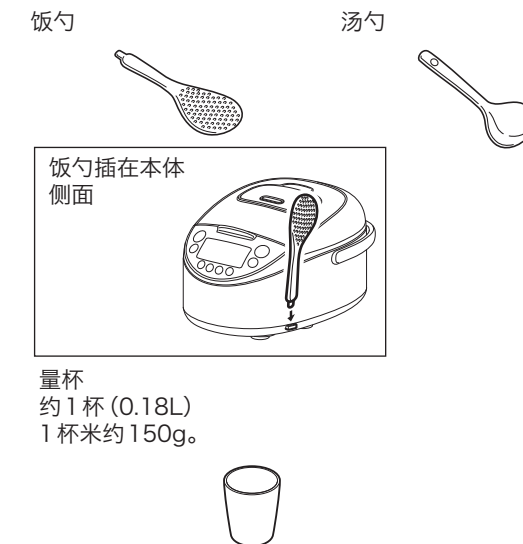
开箱后，首先请进行检查。



操作面板



■ 检查附属品



■ 时间确认

以24小时为单位显示时间。若时间不准确，请根据现在时间对时。(参照P.82)

■ 关于锂电池

因本产品内置锂电池，即使拔掉电源插头仍会继续记忆现在时间及预约时间。

- 锂电池没电时，插上电源插头后液晶显示屏显示“0:00”闪烁。此现象不会影响正常煮饭功能，但若拔掉电源插头后，现在时间、预约时间及保温时间的记忆将会消失。请重新设定时间。

Note

- 用户不可自己更换锂电池。

更换新锂电池时请向购买本产品的销售店洽询 (有偿)。

■ 首次使用时

请在清洗内锅、内盖、蒸汽盖、附属品后再开始使用。(参照P.66~70)

■ 关于提示音

在煮饭、保温、再加热过程中会发出以下提示音，并非产品异常。

- “嗡—”的声音 (风扇运转的声音)
- “叽—”或“嘀哩哩”的声音 (IH运转的声音)

菜单选择功能与特长

菜单	保温	预约选择	特长
Plain/White	○	○	煮白米(免洗米)时选择。
Ultra	○	○	想要炊煮出白米(免洗米)的甘甜、清香和粘稠口感时选择。此时将以2倍于“Plain/White”菜单的吸水时间来长时间加热，从而炊煮出口感浓郁、醇厚的米饭。
Quick	○	—	想迅速完成煮白米(免洗米)时选择。
Express-Limited Cups	○	—	想要比“Quick”菜单更快煮熟少量白米时选择。煮饭时间比“Plain/White”更短，煮出的白饭口感较硬。 煮饭容量：1.0L型：1~2杯、1.8L型：2~3杯
Eco	○	○	煮白米时选择。与“Plain/White”菜单相比，煮出的米饭口感较硬，但能以较低的耗电量(削减约6~23%)完成炊煮。
Multigrain	△	○	白米中加入杂粮(大麦、小米、稷子米、黑米、红米等)一起煮饭时选择。
Brown	△	○	煮糙米时选择。
GABA Brown	△	○	想要煮出软烂易于食用的糙米时选择。(煮饭时间比“Brown”菜单更长。)与“Brown”菜单相比，可以煮出更多有益于健康的GABA(伽马氨基酪酸)。
Porridge	○	○	煮粥时选择。
Mixed/Sweet	△	—	煮菜饭或糯米饭时选择。
Long-grain	○	○	煮长粒米时选择。

煮饭容量请参照P.83。
△：虽然可自动保温，但是由于会损坏米饭的美味，请不要保温。
* 选择“Eco”菜单煮饭时，内盖可能会聚集较多水蒸气。

Note

关于锅巴

- * 煮免洗米时，锅巴的颜色可能较深。如不希望出现锅巴，请用清水淘洗1~2次后再煮饭。
- * 选择“Mixed/Sweet”、“Multigrain”、“Brown”、“GABA Brown”菜单及使用发芽糙米、胚芽米、精米时，锅巴的颜色可能较深。

关于吸水

- * 各菜单的煮饭时间都包含吸水工序(“Quick”、“Express-Limited Cups”菜单除外)，无需在煮饭前另行泡米。
- * “Quick”、“Express-Limited Cups”菜单会立刻开始煮饭，不包含吸水工序，以此缩短煮饭时间。

关于保温

选择“Porridge”菜单时，如长时间保温，粥会变成糊状。请尽早食用。

关于预约煮饭

您可以设定预约煮饭，按照就餐时间煮好米饭。(参照P.60)

Express-Limited Cups

快速煮熟少量大米时的菜单。煮饭时间较短，煮好的饭口感偏硬。
煮饭容量：1.0L型：1~2杯、1.8L型：2~3杯
※ 如煮出的米饭口感过硬，可以通过调整焖饭时间调节口感。(参照P.76)

煮出美味可口米饭的秘诀

选择优质米，储存于阴凉场所

选择碾米日期新鲜、颗粒饱满且有光泽的大米。请把大米储存在通风好的阴凉位置。

使用附带的量杯正确计量

平满1杯约0.18L。免洗米也请用附带的量杯计量。



快速淘米

将大米放入内锅，一次性加入足量的水，然后快速淘洗，并倒掉淘米水。为避免污水被米吸收，请尽量用冷水快速淘米。

请选择“Multigrain”菜单炊煮发芽糙米、胚芽米和精米

煮免洗米时

- 往免洗米内倒入水后，从锅底自上而下充分搅拌，以便让每一粒米都能充分浸水。(若只从上倒入水不搅拌，会因为米粒不能充分浸水而导致煮好的米饭不可口。)
- 倒入水后若出现白浊现象，建议再用清水淘洗1~2次。(白浊现象是因为米中的淀粉而不是因为米糠，所以如果没有更换水就直接煮饭，有可能会造成烧焦、溢出、或使煮出的饭不可口。)

放入配料煮饭时

1杯米加入的配料量不超出70g(“Porridge”菜单以外)。充分搅拌均匀调料后，将配料放到米饭上面。请务必遵守放入配料煮饭时的最大煮饭量(下表)。

米饭的种类	1.0L型(5.5杯)	1.8L型(10杯)
Brown	3杯	5杯
Porridge・Firm	0.5杯	1.5杯
Mixed	4杯	6杯
Sweet	3杯	5杯

- 煮饭过程中请勿打开上盖或加入配料。
- 请在煮饭前加好水并放入食材。若先放配料再加水，则煮好的饭会比较硬。
- 下述情况可能会导致煮好的饭不可口或烧焦。
 - 放入过多酱油或甜料酒等调料时
 - 调料沉底时
 - 使用了番茄酱或番茄汁时
 - 将配料与米饭搅拌在一起时
- 在“Porridge”菜单里加入食材时，请确保添加食材后的水位不超过“Porridge”的最高水位刻度线。



煮饭前的准备工作请查阅P.55~56，
煮饭方法请查阅P.57~61。

加水时请配合米的种类与喜好的材料

●加水量标准表

米饭的种类	调整水量(以内锅内侧的刻度线为标准按照个人喜好进行调整)
Plain/White Quick	“Plain/White”的刻度线
Ultra Mixed	“Ultra”的刻度线
Express-Limited Cups	“Express-Limited Cups”的刻度线
Eco	“Eco”的刻度线
Multigrain	以“Plain/White”的刻度线为标准酌量增减。
Brown GABA Brown	“Brown”的刻度线
Porridge	煮稠粥时以“Porridge・Firm”的刻度线、煮稀粥时以“Porridge・Soft”的刻度线为标准
Sweet	“Sweet”的刻度线
Long-grain	“Long-grain”的刻度线

- 免洗米大致以“Plain/White”的刻度线为标准，稍微多加一点水(大概为刻度线刚刚被水覆盖)。
- 可根据标准刻度线适量的增加或减少一点水量，但增减的水量请不要超过标准刻度线的1/3以上。
- 炊煮发芽糙米、胚芽米和精米时，请以“Plain/White”菜单的刻度线为标准调整水量。
- 煮糯米饭时，请以“Sweet”的刻度线为标准调整水量。同时煮制糯米和粳米时，请以“Plain/White”和“Sweet”的刻度线之间为标准调整水量。(与只用糯米的情况相比，水量要多一些)
- 购买发芽糙米、杂粮米的包装上标有水量调整时，请根据该内容按照个人喜好酌量增减水量。

白米中加入糙米、杂粮糙米一起煮饭时

- 杂粮糙米是糙米中加了杂粮的米。
- 糙米、杂粮糙米比白米量多时，请选择“Brown”菜单煮饭。
- 糙米、杂粮糙米与白米同量，或白米量多时，请选择“Plain/White”菜单煮饭。(先将糙米、杂粮糙米浸泡1~2小时，使其吸水。)

煮糯米饭时

炊煮糯米饭时，请选择“Mixed/Sweet”菜单。淘完米后把糯米铺平，以免超出水面。

白米中加入杂粮一起煮饭时

- 请将杂粮米量控制在白米量的2成之内。
- 请将杂粮平铺在白米上煮饭。若搅拌在一起则煮出来的饭不可口。

糙米中加入杂粮一起煮饭时

- 请务必选择“Brown”菜单煮饭。
- 糙米和杂粮混合时的最大煮饭量为1.0L型：3.5杯；1.8L型：6杯。

煮长粒米时

- 煮制长粒米时，请选择“Long-grain”菜单。使用长粒米制作菜饭时，请选择“Mixed/Sweet”菜单。选择其他菜单时，可能会使煮好的饭不可口。

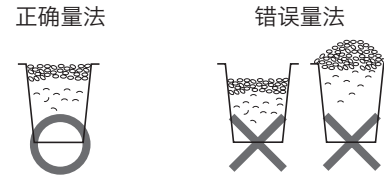
3 煮饭前的准备

1 量米

请务必使用附属的量杯计量（免洗米相同）。附带的量杯平满一杯约为0.18L（约150g）。

Tips

- 请按照下图说明平满一杯。



Note

- 使用计量米缸等会产生误差，导致煮好的米饭不可口。
- 请不要超过规定煮饭量标准（参照P.83规格表）煮饭。
加入配料煮饭时请参照P.53。

2 淘米（可用内锅淘米）

淘免洗米时，请参照P.53。



Note

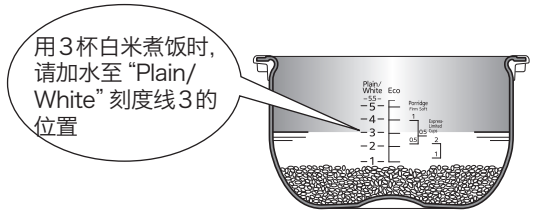
- 请不要用35℃以上的热水淘米或加入35℃以上的水。以免煮出来的饭不可口。

3 加水

请将内锅水平放置，按照内锅刻度线加水。

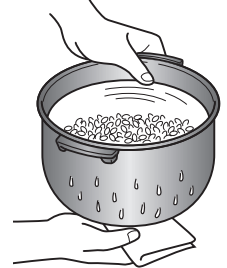
Tips

- 确认米的种类和菜单，然后按照自己的喜好酌量加减水量。（参照P.53标准表）

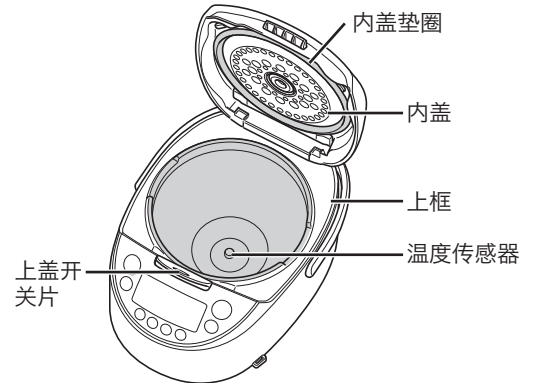


4 擦拭干净水滴和米粒

<内锅外侧及边缘>



<主体内侧>



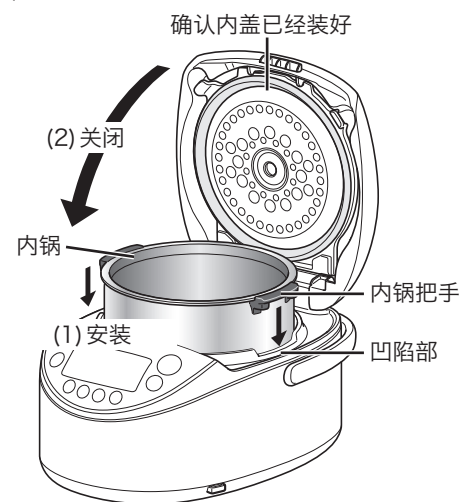
⚠注意

- 请务必擦拭干净温度传感器、上框、上盖开关片周围附着的饭粒、米粒等异物（参照P.67）。以免造成上盖无法盖好，或煮饭过程中出现蒸汽漏气、上盖打开米汤溢出而导致受伤或烫伤事故。

3 煮饭前的准备

5 将内锅装入本体

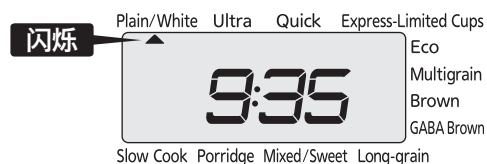
- (1) 应正确安装，不要使内锅倾斜
- (2) 盖上上盖



6 将电源插头插入插座

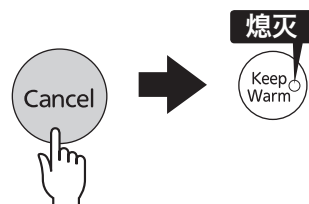


电源接通，▲标记闪烁。



Note

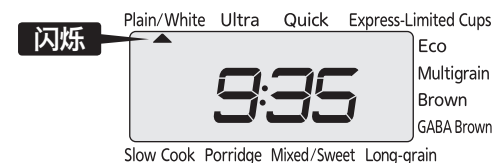
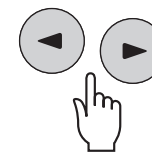
- 当保温指示灯点亮时，请按下 [Cancel] 键使其熄灭。



4 煮饭方法

1 按[←][→]键，选择煮饭菜单

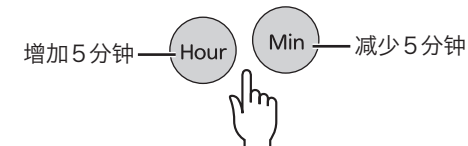
每按压一次，菜单将按顺序切换。
在选择菜单过程中，▲标记一直显示闪烁。



- 若已预先选定菜单，则不必再选择菜单。

2 选择“Porridge”菜单后按[Hour]或[Min]键设定烹调时间

- 每按压1次[Hour]键，时间将增加5分钟，
每按压1次[Min]键，时间将减少5分钟。
- 以5分钟为单位能够在40~90分钟之间设定。



- 初始设定为60分钟。请根据喜好调整时间。

3 按[Start]键



使用“Plain/White”菜单时发出“哔哔-”的声音，其他提示音则为“哔-”的声音。



开始煮饭。

关于配比量

配料及杂粮等的配比量请参照P.53～54内容。

煮饭时间的标准

规格 \ 米饭的种类	Plain/White	Ultra	Quick	Express-Limited Cups	Eco	Multigrain
1.0L 型 (5.5 杯)	37～52 分钟	59～73 分钟	21～43 分钟	17～24 分钟	37～50 分钟	49～62 分钟
1.8L 型 (10 杯)	42～56 分钟	63～76 分钟	23～47 分钟	20～26 分钟	39～53 分钟	54～68 分钟
规格 \ 米饭的种类	Brown	GABA Brown	Mixed/Sweet	Long-grain		
1.0L 型 (5.5 杯)	64～78 分钟	4 小时 20 分钟～4 小时 32 分钟	34～65 分钟	18～34 分钟		
1.8L 型 (10 杯)	67～87 分钟	4 小时 26 分钟～4 小时 40 分钟	38～65 分钟	18～37 分钟		

- 上述时间是从立即开始煮饭到焖饭结束的时间。（电压 230 V、室温 23℃、水温 23℃、按标准水位加水）
- 煮饭时间根据煮饭量、米的种类、配料种类及其量、室温、水温、水量、电压、预约时间等情况均有所不同。

开始焖饭时便会显示剩余时间
液晶显示屏以 1 分钟为单位显示焖饭剩余时间。

点亮

Start

Plain/White Ultra Quick Express-Limited Cups

Ready in

12 M

Eco Multigrain Brown GABA Brown

Slow Cook Porridge Mixed/Sweet Long-grain

• 焖饭时间因菜单选择而异。

饭煮好后自动开始保温（煮饭指示灯熄灭）
保温指示灯点亮，发出 8 次“哔-”的提示音。

熄灭

Start

Keep Warm

10:35

Plain/White Ultra Quick Express-Limited Cups

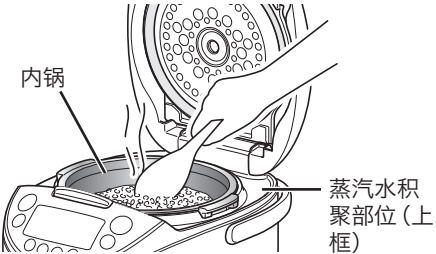
Eco Multigrain Brown GABA Brown

Slow Cook Porridge Mixed/Sweet Long-grain

• 因给“Porridge”菜单加入配料等，导致烹调时间不够用时，请在保温指示灯点亮的状态下按下 [Hour] 键与 [Min] 键，设定好所需追加的烹调时间后按下 [Start] 键。以 1 分钟为单位，可追加 3 次，每次最长可追加 15 分钟。

• 要追加加热时，请先搅拌均匀。

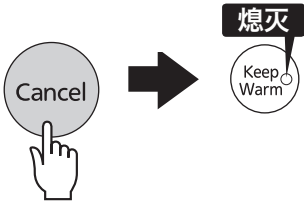
1 翻动米饭
米饭煮好之后请务必立刻均匀翻动米饭。
• 由于内锅形状上的特点，米饭的中央部会略有凹陷。



Note
• 饭刚煮好后或保温过程中打开上盖，蒸汽水流到上框或外侧时，请擦拭干净。

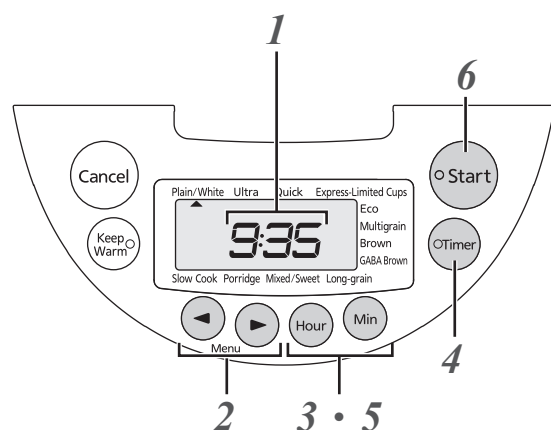
电饭煲使用结束后……

1 按下 [Cancel] 键取消保温
保温指示灯熄灭。



- 2 从插座上拔下电源插头
- 3 清洁保养 (参照 P.66～70)

6 预约煮饭的方法



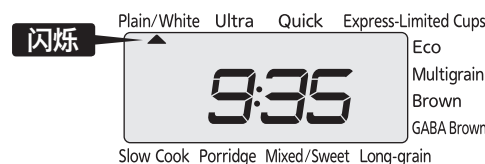
关于预约煮饭 (预约 1、2) 可以按照就餐时间煮好米饭。

- 选择“Timer1”或“Timer2”设定时间，便会按照设定的时间自动煮好饭。
- 可通过“Timer1”和“Timer2”设定2段煮饭时间。比如可以通过“Timer1”设定早餐时间，“Timer2”设定晚餐时间。
- 设定好的时间会被记忆。

Tips

- 比如，通过“Timer1”设定的时间为13:30，米饭便在13点30分自动煮好。

1 确认现在时间



- 要调整时间时，请参照P.82。

2 按下[◀] [▶] 键，选择煮饭菜单

在选择菜单过程中，▲标记一直显示闪烁。

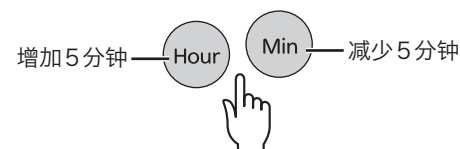


- 请确认保温指示灯呈熄灭状态。

- 若已预先选定菜单，则不必再选择菜单。

3 选择“Porridge”菜单后按[Hour]或[Min]键设定烹调时间

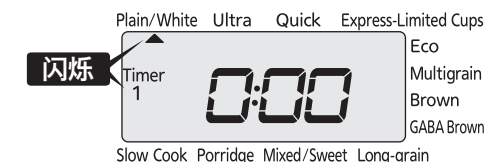
- 每按压1次[Hour]键，时间将增加5分钟，每按压1次[Min]键，时间将减少5分钟。
- 以5分钟为单位能够在40~90分钟之间设定。



- 初始设定为60分钟。请根据喜好调整时间。

4 按下[Timer]键后选择“Timer1”或“Timer2”

每按压一下，“Timer1”与“Timer2”便相互切换。预约指示灯与“Timer1”或“Timer2”便会显示闪烁。



- 若以前设定了预约时间，则该设定时间将被显示。如果预约时间相同，则无需再次设定时间。

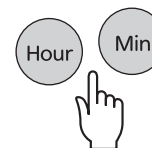
Note

- 下述情况无法预约煮饭。
 - “Quick”、“Express-Limited Cups”、“Mixed/Sweet”、“Slow Cook”菜单的情况。
 - 未达到下表时间的情况。

菜单	预约煮饭推荐时间
Plain/White	不足1小时
Ultra	不足1小时20分钟
Eco	不足55分钟
Multigrain	不足1小时10分钟
Brown	不足1小时30分钟
GABA Brown	不足4小时45分钟
Porridge	不足烹调时间+1分钟
Long-grain	不足45分钟

- 在液晶显示屏的时钟出现“0:00”闪烁的情况下。
- 当保温指示灯点亮时，请按下[Cancel]键使其熄灭。(点亮状态下无法预约。)
- 按下[Timer]键后，若30秒内不执行操作便会发出“哔哔”的提示音进行通知。
- 在不能定时煮饭的状态下进行设定时，按下[Timer]键或[Start]键便会发出“哔哔”的提示音进行通知。

5 按下[Hour]键或[Min]键设定米饭煮好时间



[Hour]键可进行以每小时为单位进行设定，[Min]键可以10分钟为单位设定。按住按键不放，便可快速变换时间。



- 本产品以24小时为单位显示时间。

Note

- 请将预约时间设定在12小时以内，以免造成食物变质。

6 按[Start]键

预约指示灯点亮，预约完成。



使用“Plain/White”菜单时发出“哔哔”的声音，其他提示音则为“哔”的声音。



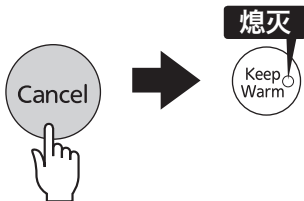
- 预约设定出错时，请按下[Cancel]键，从P.60步骤2开始重新设定。

7 关于保温

保留白米(免洗米)的色泽与美味。
煮饭结束后将自动切换到保温状态。

■ 中止保温时

按下 [Cancel] 键
保温指示灯熄灭。



■ 再次保温时

保温指示灯熄灭中按下
[Keep Warm] 键
保温指示灯点亮。

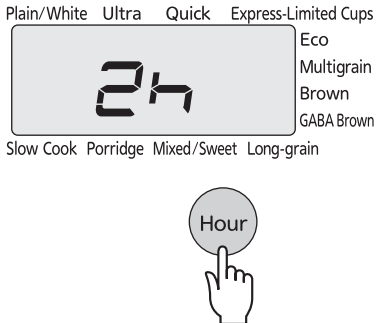


■ 少量米饭保温时

将米饭集中到内锅中央进行保温，并请尽早食用。

■ 关于保温经过时间的显示

按下 [Hour] 键时，保温经过时间在 24 小时 (24h)
内以 1 小时为单位显示。
超过 24 小时后，“24”闪烁，“h”点亮。



Note

- 请不要进行以下形式的保温，以免造成米饭出现异味、干巴巴、变色、变质或腐蚀内锅等情况。
 - 保温冷饭
 - 添加冷饭
 - 饭勺留在内锅里一起保温
 - 拔掉电源插头保温
 - 24 小时以上的保温
 - 少于最小煮饭量的保温 (参照 P.83 规格表)
 - 白米 (免洗米) 以外的保温
 - 将米饭围成一圈后进行保温
- “Porridge” 菜单若长时间持续保温会变成糨糊状，请尽早食用。
- 在内锅边缘和垫圈类上有饭粒粘着时，请擦拭干净。以免造成米饭干巴巴、变色、异味、粘呼呼等现象。
- 在寒冷地带或高温等恶劣环境下使用时，请尽早食用。

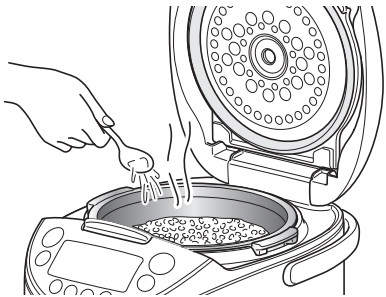
8 再加热的方法

食用之前将保温中的米饭重新加热，便可吃到热腾腾的米饭。

Note

- 米饭超过内锅一半以上时，因米饭量过多可能无法充分加热。
- 如果在以下情况下加热，米饭会变得干巴巴。
 - 米饭刚煮好等还没变凉的情况。
 - 米饭量少于最小煮饭量 (1.0L 型 1 杯、1.8L 型 2 杯) 的情况。
 - 重复加热 3 次以上的情况。

- 1 翻动保温中的米饭
- 2 洒入 1~2 大匙水后均匀翻动



Tips

- 洒水可以防止米饭变干，使热好的饭松软可口。

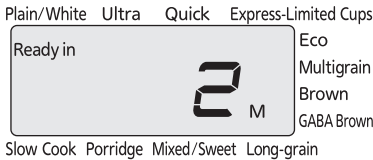
3 确认保温指示灯的点亮状态



- 若保温指示灯未点亮，则无法再加热。未点亮时请按下 [Keep Warm] 键。(参照 P.62)

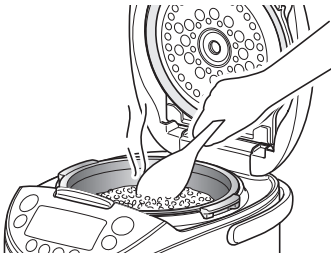
4 按下 [Start] 键

煮饭指示灯闪烁，开始再加热。
会显示出剩余时间，加热结束后发出 3 次“哔-”的提示音进行通知。



- 想停止再加热时按下 [Cancel] 键。
- 米饭变冷 (标准为在 55°C 以下) 时不能再加热。发出“哔哔哔...”的提示音通知。

5 充分翻动已加热好的米饭，使其变得均匀



9 烹调 (“Slow Cook” 菜单)

可以使用本产品轻松烹调下述料理。做菜方法请参照食谱指南 (P.80~81) 上介绍的菜谱。

“Slow Cook” 菜单

开始时使用接近沸点的高温煮沸后，将温度降低再炖煮一段时间。之后再次降低温度继续炖煮。逐渐降低温度炖煮，不仅可让食物更加入味，而且也无需担心长时间加热将汤汁熬干。

可以进行长时间炖煮和 20 分钟以内的快速烹调。

菜单示例

- 长时间炖煮……蔬菜鸡肉浓汤、红烧肉
 - 快速烹调……番茄酱鸡肉炖生口蘑
- 食谱指南 (参照 P.80~81)

Note

- 请注意，制作食谱指南上没有的菜肴时，可能出现食物溢出、烧焦的问题。
- 烹调时请充分搅拌，以免调料沉淀到内锅锅底。
- 如果使用热高汤或汤汁煮的话，会煮得不理想。请冷却后进行烹调。
- 如需使用淀粉进行勾芡，请在烹调的最后阶段放入。
- 竹轮及鱼糕等熬制食物在加热时会膨胀，请适量添加。
- 牛奶、豆奶等食物容易溢出，请在加热完毕后倒入，或每 5 分钟倒入一部分，一边观察一边加热。如果一开始就直接加入，可能导致溢出。

■ 烹调时的基本操作步骤

1 处理食材

2 将食材放入内锅，盖上上盖

Note

- 请以内锅内侧的“Plain/White”刻度线为标准加入食材。(参照下表)
- 当多于规定的最大量时可能无法炖煮或溢出。另外，即使少于最小量时也有可能溢出，请多加注意。
- 如选择 20 分钟以内且食材量过多，可能无法煮熟。此时，请继续加热。

烹调时间	“Plain/White”的刻度线			
	1.0L 型		1.8L 型	
	最大量	最小量	最大量	最小量
20 分钟以内	5.5 以下	1 以上	8 以下	2 以上
21 分钟以上	5.5 以下	2 以上	8 以下	3 以上

3 将电源插头插入插座

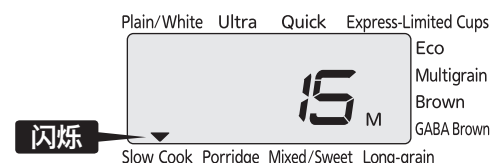
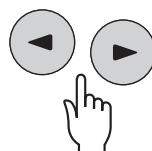


电源插头

Note

- 当保温指示灯点亮时，请按下 [Cancel] 键使其熄灭。

4 按下 [◀] [▶] 键，选择 “Slow Cook” 菜单



闪烁

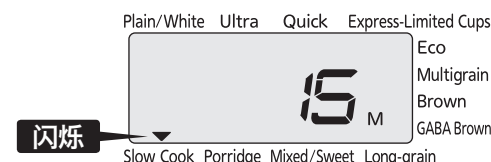
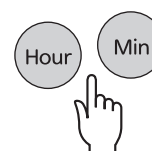
5 设定烹调时间

按 [Hour] 或 [Min] 键设定烹调时间。

1~30 分钟可以使用 1 分钟为单位进行设定，30~180

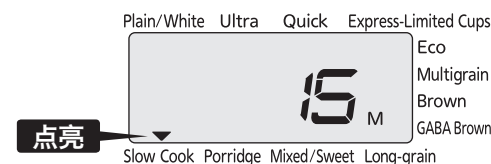
分钟可以使用 5 分钟为单位进行设定。

- 按下 [Hour] 将增加设定时间，按下 [Min] 键将减少设定时间。
- 初始设定为 15 分钟。



闪烁

6 按下 [Start] 键开始烹调。



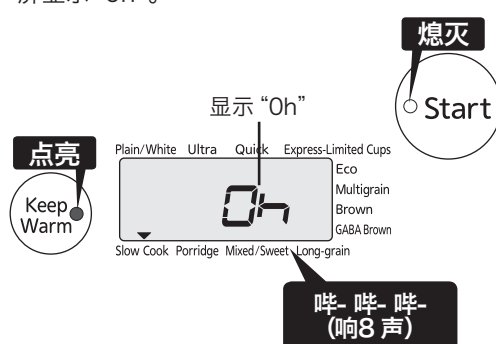
点亮

Note

- 烹调过程中请不要打开上盖。

7 烹调完成后，会发出 8 次 “哔-” 的提示音 (煮饭指示灯熄灭)

自动切换到保温，保温指示灯点亮，液晶显示屏显示 “Oh”。



点亮

Keep Warm

哔- 哔- 哔- (响 8 声)

- 如烹调时间不够，可以在保温指示灯点亮的状态下按下 [Hour] 键追加时间后，按下 [Start] 键。(可追加 3 次，每次最长可追加 30 分钟。)

- 烹调结束后将会继续保温，并以 1 小时为单位显示 1 (1h) 至 6 小时 (6h)。超过 6 小时， “6” 会开始闪烁。
- 各料理在持续保温后可能会变质，敬请注意。
- 使用了酸味较重的食材的菜肴请勿长时间保温，应尽快食用。
- 如需在烹调保温过程中加热菜肴 (加热到易于食用温度)，请在保温指示灯点亮的状态下按下 [Start] 键再加热。此时会显示再加热的剩余时间，并在再加热结束后发出 “哔- 哔- 哔-” 三声提示。再加热后，保温指示灯点亮，继续显示保温时间。

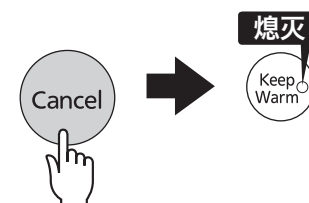
Note

- 烹调时间不足时，请不要在追加烹调时间前按下 [Cancel] 键。以免保温指示灯熄灭，导致无法继续烹调。如不慎按下此键，请按照以下步骤进行烹调。
 1. 取出内锅放置在湿布上。
 2. 打开本体的上盖等待 10 分钟左右，让本体与内锅冷却。
 3. 重新将内锅装入本体。
 4. 根据 P.64 第 4 步的内容进行烹调。

烹调结束后……

1 按下 [Cancel] 键

按下 [Cancel] 键保温指示灯熄灭。



- 2 请务必清洗内锅及内盖等部位，祛除异味 (异味去除方法 (本体有异味时) → P.70)

10 清洁保养方法

如需进行本手册中未记录的修理，请委托经本公司认可的修理技术人员。

使用结束后，为了下次能够随时干净方便地使用，请务必在当日将电饭煲清洗干净。此外，请定期进行清洁保养。烹调结束后容易有异味残留，请务必在当日进行清洗，祛除异味。（参照 P.70）

Note

- 请务必拔掉电源插头，等待本体、内锅、内盖、蒸汽盖冷却后再进行清洁保养。
- 为避免腐蚀及异味，请保持内锅与内盖的洁净。
- 请勿使用稀释剂、去污剂、漂白剂、化学性抹布、钢丝球、尼龙刷等清洁用具。
- 将各部分卸下后再进行保养。
- 请勿使用洗碗机或烘碗机等。以免导致变形、变色。

◆使用清洗剂清洁保养时，请使用家用的中性厨房用合成清洗剂（餐具用、烹调器具用）。

※ 洗涤剂残留会导致塑胶等材料老化、变色，请务必冲洗干净。

※ 使用中性以外的洗涤剂可能导致变色、腐蚀等问题。

◆请使用海绵或布等柔软的清洁用具。

◆请勿使用海绵的磨砂面或三聚氰胺海绵清洗。以免造成内锅的氟素加工面剥落。



■ 每次使用后应清洁的部位



内锅



量杯



饭勺



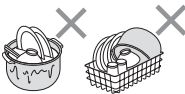
汤勺

(1) 用海绵蘸着凉水或温水稀释后的清洗剂进行清洗，然后用水冲洗干净。

(2) 用干布擦拭水分，使其充分干燥。

Note

- 每次使用内锅后，请仔细清洗内侧和外侧。
- 请勿将餐具放入内锅或将内锅作为洗碗盆一起清洗。此外在干燥内锅时，请不要将其覆盖到其他餐具上重叠放置。以免划伤或剥落氟素加工面。
- 切勿将量杯、饭勺浸泡在热水中。以免发生变形。



请进行冲洗。

(1) 用海绵蘸着凉水或温水稀释后的清洗剂进行清洗，然后用水冲洗干净。

(2) 用干布立即将水分擦干，使其充分干燥。

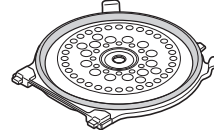
Note

- 请勿使用以下方式进行清洗，以免造成变形。
 - 用热水冲洗。
 - 放入水中浸洗。
 - 在煮完饭后的高温状态下清洗。
- 混合大麦、杂粮（苋属籽等）一起煮饭后，请务必清洁蒸汽盖。以免造成蒸汽盖堵塞、上盖打不开等故障，或者导致煮饭不理想。
- 清洗蒸汽盖后，请立即用干布将水擦干。如不擦干水分，则会造成“水印”残留。

蒸汽盖
(两个部分可以拆卸。
参照 P.69~P.70)



内盖



(1) 用海绵蘸着凉水或温水稀释后的清洗剂进行清洗，然后用水冲洗干净。

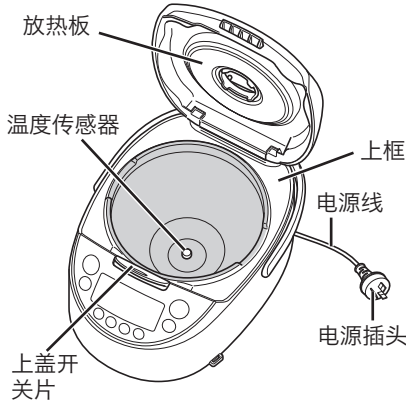
(2) 用干布擦拭水分，使其充分干燥。

若内盖变脏，则更容易凝结水珠。

Note

- 内盖上粘附饭粒或米粒时，请务必清除干净。以免造成上盖无法盖紧，或因煮饭时蒸汽喷出、上盖被顶开导致食物溢出等，造成烫伤或受伤。
- 混合大麦、杂粮（苋属籽等）一起煮饭后，请务必清洁内盖。以免造成内盖堵塞、上盖打不开等故障，或者导致煮饭不理想。
- 如污垢过多，请将其泡在温水中清洗。
- 清洗内盖后仔细擦拭干净，切勿使缝隙等中残留水滴。若残留水滴，就会留下“水滴”印。

■ 脏污后应立即清洁保养的部位



本体外侧 / 内侧

用拧干水的布擦拭。

温度传感器

若有焦饭粒、米粒等粘着时清除干净。

若清除困难时，请用市场上销售的磨砂纸（320 号左右）清除，并用拧干的抹布擦拭。

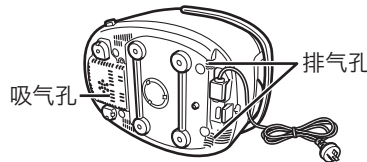
上框、上盖开关片附近等

若有饭粒、米粒等粘着时清除干净。

Note

- 请绝对不要让水进入本体内部。
- 请不要用水浸泡或淋湿电源线。以免发生短路、触电、故障。

吸气孔、排气孔

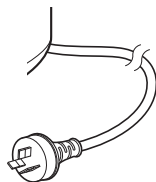


用棉签等清除灰尘。

Note

- 请勿在吸气孔、排气孔沾有灰尘的状态下使用。以免造成本体内部温度上升，导致故障或火灾。

电源插头、电源线

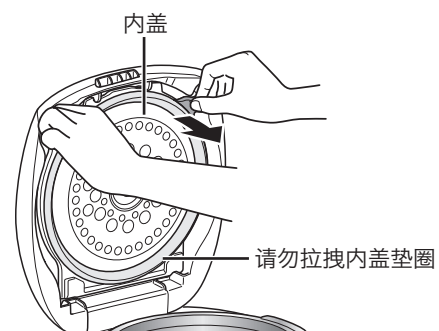


用干布擦拭。

内盖的拆卸与安装

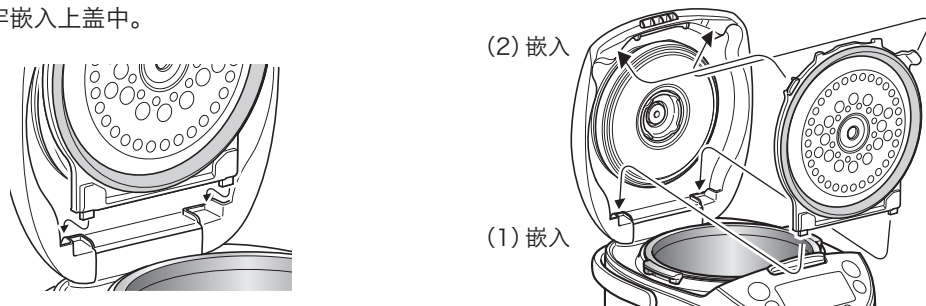
■ 拆卸方法

将内盖的抓手向下按，同时往面前拉从而卸除。



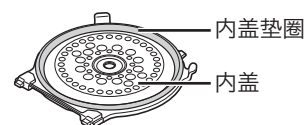
■ 安装方法

如图所示牢牢嵌入上盖中。



Note

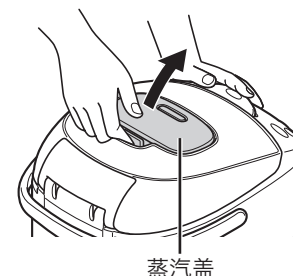
- 请勿拉拽内盖垫圈。一旦拆下便无法再次装回。如内盖垫圈脱落，请向购买本产品的销售店咨询。



蒸汽盖的拆卸与安装

■ 拆卸方法

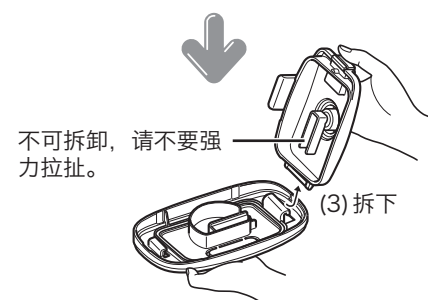
- 1 将手指插入上盖的凹槽内，向上拉起卸除蒸汽盖



Note

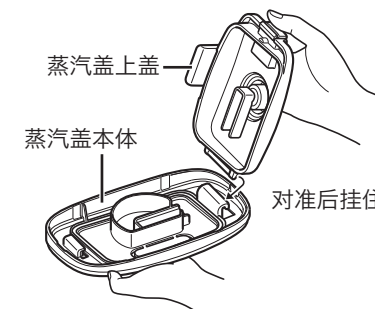
- 刚煮好饭时，蒸汽盖中聚集有热蒸汽，因此请多加注意。

- 2 翻转蒸汽盖，如图所示拆下蒸汽盖上盖

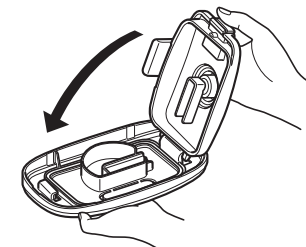


■ 安装方法

- 1 将蒸汽盖上盖挂到蒸汽盖本体上



- 2 往里按直至发出“喀嚓”声



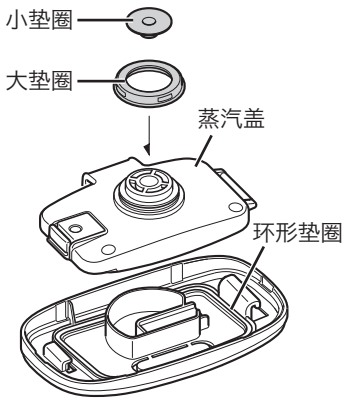
- 3 切实安装到本体上

■ 蒸汽盖用垫圈的安装

请按照图所示，小心、切实地嵌好垫圈。
若未切实嵌好则可能造成垫圈脱落、蒸汽泄漏等故障。

Note

- 请勿拆下环形垫圈。如环形垫圈脱落，请切实嵌回至原状。
难以安装时，只需稍稍打湿环形垫圈，即可简单安装好。



异味去除方法 (本体有异味时)

请在感觉有异味时，用以下方法进行清洗。

⚠ 注意

- 清洁保养后，内锅、本体会发热，请多加注意。以免造成烫伤。

■ 本体

1 内锅内加入7~8分满的水后，在“Plain/White”菜单下按下 [Start] 键切换到保温状态后，按下 [Cancel] 键

Note

- 若对异味非常在意时，在水中加入柠檬酸 (约20g) 实施，可彻底的清除异味。
有些异味很难被彻底清除。若无法彻底清除时，请向购买本产品的销售店洽询。

2 用厨房用合成清洗剂清洗内锅、内盖、蒸汽盖之后，请彻底用水清洗

3 将本体和各部放置在干燥通风的地方干燥

煮好的饭或电饭煲的运行状态等发生异常时，请检查确认以下几点。

检查事项	量错误	米量或配料量、杂粮的量、水	超过最大煮饭量	使用碱性离子水 (pH9以上) 煮饭	使用矿泉水等硬度高的水煮饭	菜单选择错误	已设定预约煮饭	使用完电饭煲后未取消保温直接按下 [Start] 键	内锅外侧、温度传感器类粘附焦饭粒或水滴等杂物	内锅变形	未充分翻动	中途曾停电
	发生情况											
煮好的饭	过硬	●	●		●	●			●	●	●	●
	过软	●		●		●	●		●	●	●	●
	夹生	●	●			●		●	●	●		●
	有硬米芯	●	●			●		●	●	●		●
	形成锅巴饭	●	●	●	●	●	●		●	●		●
煮饭中	蒸汽漏气	●	●						●	●		
	溢出	●	●			●			●			
	煮饭时间过长	●	●			●			●	●		●
参照页面		53~55 · 83	83	—	—	57	—	59	55 · 66 · 67	—	59	83

检查事项	杂物	垫圈类或内锅边缘等处粘着饭粒等	未充分淘米 (免洗米除外)	用热水 (35℃以上) 淘米或调整水位	淘米后长时间浸水	淘米后一直放置在筛盘上	在吸气孔、排气孔堵塞状态下煮饭 (在地毯上煮饭)	上盖没盖紧	与配料、杂粮等混合煮饭调料未充分混合	混入了很多碎米	饭煮好后又立刻继续煮饭	清洁保养不够彻底
	发生情况											
煮好的饭	过硬			●			●	●	●		●	●
	过软			●	●	●		●	●	●	●	
	夹生			●			●		●	●	●	●
	有硬米芯			●			●		●	●	●	●
	形成锅巴饭		●	●	●	●		●	●	●		●
煮饭中	有糠味		●									
	蒸汽漏气	●						●				●
	溢出	●	●			●			●	●		●
	煮饭时间过长	●					●					
参照页面		55 · 66 · 67	53 · 55	55	—	—	48 · 67	56	53	—	—	66~70

11 觉得米饭煮得不理想时

发生情况	理由
形成了薄膜	纸糊状的薄膜是淀粉被溶解后干燥所形成，并非有害物质。
米饭粘在内锅上	柔软的米饭或有黏性的米饭比较容易粘在锅上。

检查事项		煮饭量或加水量等错误	内锅外侧、温度传感器等上附着有焦饭粒或水滴等杂物	没有充分翻动煮好的米饭	垫圈类或内锅边缘、内盖等处粘着饭粒等杂物	未充分淘米（免洗米除外）	实施了3次以上再加热	预约煮饭时间设定在12小时以上	持续保温时间超过24小时	内锅里有米饭的情况下取消了保温	中途曾停电
发生情况											
保温中的米饭	异味		●		●	●		●	●	●	●
	变色		●	●	●	●	●		●		●
	干巴巴	●	●	●	●		●		●		
	发黏	●	●	●	●			●	●	●	●
	再加热后的米饭变得干巴巴的	●	●				●				
参照页面		53~55 ・83	55・66・67	59	55・66・67	53・55	63	61	62	—	83

检查事项		白米、免洗米以外的保温	少于最小煮饭量的保温或再加热	米饭呈圈形状保温	添加冷饭	饭勺放在锅内一起保温	清洁保养不够彻底	刚煮好的热饭又重新加热
发生情况								
保温中的米饭	异味	●	●		●	●	●	
	变色	●	●	●	●	●		
	干巴巴	●	●	●	●	●		
	发黏	●	●	●	●	●		
再加热后的米饭变得干巴巴的			●					●
参照页面		62	62・63	62	62	62	66~70	63

12 觉得烹调做得不理想时

如烹调好的菜肴出现异常时，请检查以下几点。

检查事项	食材的种类、分量选择错误	放入了超过最大规定量的食材	放入了少于最少规定量的食材	烹调的加热时间过短	烹调的加热时间过长	制作了食谱指南上没有的菜肴	垫圈类、内锅边缘、内盖等部位粘着饭粒等杂物	上盖没盖紧	中途曾停电
发生情况									
不能烹煮	●	●		●		●	●	●	●
溢出	●	●	●			●			
煮干	●		●		●	●			
烧焦	●		●		●	●			
参照页面	64※1	64		64~65		—	55・66・67	56	83

※1……参照食谱指南。

13 认为发生故障时

在委托修理前，请检查以下几点。

故障现象	确认事项	处理方法	参照 页面
米饭煮不熟 无法烹调	电源插头是否插入插座中。	请将电源插头切实插入插座。	56・ 64
未按照预约时间煮好	是否已正确设定了时间。	请正确设定时间。	82
	请确认“觉得饭煮得不理想时”的“煮饭时间过长”项目，并进行处理。		71
无法设定预约煮饭	是否已正确设定了时间。	请正确设定时间。	82
	显示屏是否闪烁“0：00”。	请设定时间。	
	是否选择了“Quick”、“Express-Limited Cups”、“Mixed/Sweet”、“Slow Cook”菜单。	左侧的菜单无法进行预约煮饭。	
	是否选择了不可预约煮饭的时间。	请预约可预约煮饭的时间。	
液晶显示屏有水汽	垫圈类、内锅边缘是否粘有焦饭粒或米粒等杂物。	请清除干净。	55・ 66・ 67
	内锅外侧是否有水。	请用干布擦拭干净。	
无法再加热	按下[Start]键，发出“哔哔”的警告音。	米饭是凉的。无法对约55℃以下的米饭再加热。	63
	保温指示灯是否熄灭。	先按下[Keep Warm]键，确认保温指示灯点亮后，请再次按下[Start]键。	
煮饭、保温、再加热过程中发出声音	是否听到“嗡——”的声音。	这是风扇运转的声音。 并非故障。	51
	是否听到“叽——”或“滴哩哩”的声音。	这是IH运转的声音。 并非故障。	
	是否听到与上述完全不同的声音。	请委托购买本产品的销售店修理。	
按下[Start]键或者[Keep Warm]键时，会发出“哔哔”的声音	内锅是否装好。	请装好内锅。	56
设定预约煮饭时，发出“哔哔”声提示	按下[Timer]键后，30秒内不进行任何操作便会发出提示音，但之后可以继续预约。		61
本体内进入了水或米	这是造成故障发生的原因，请委托购买本产品的销售店修理。		—
调整时间时，即使按下[Hour]或[Min]键也无法设置	煮饭过程中、保温中、设定预约中、预约煮饭中、再加热、选择“Porridge”、“Slow Cook”菜单过程中，无法调整时间。		82
液晶显示屏上有线状黑色印渍	液晶显示屏有时会因静电出现印渍现象，并非故障。	若想清除，可用拧干的抹布擦拭清除。可通过除静电减轻印渍。	51
烹调、汤羹的保温期间“6”闪烁	是否在烹调后持续保温6小时以上？ 超过6小时后，“6”开始闪烁通知。（无法保温6小时以上）		65
在保温中按下[Hour]键，保温经过时间开始闪烁	是否已持续保温24小时以上。	保温时间超过24小时后，保温经过时间开始闪烁通知。	62
拔下电源插头后时间、预约时间、保温经过时间等记忆时间消失	电源插头插入时，液晶显示屏上是否有“0：00”闪烁。	锂电池已用完。 请委托购买本产品的销售店修理。	51
上盖无法盖上、或煮饭过程中上盖打开	上框、内盖垫圈、上盖开关片周围是否粘附饭粒、米粒等杂物。	请清除干净。	55・ 66・ 67
水蒸气积聚在上框	煮饭后或者保温时，水蒸气有时会积存在上框，这并非故障。如上框凝聚了太多水蒸气，请用干布擦拭干净。		59
	内盖是否变脏？ 如内盖变脏，可能会导致水蒸气增加。	请用洗涤剂仔细清洗内盖。	67
	有无选择“Eco”？ 选择“Eco”煮饭时，可能会凝聚较多水蒸气。 如希望减少水蒸气，请选择“Plain/White”煮饭。		52
按下按键后没有反应	电源插头是否插入插座中。	请将电源插头切实插入插座。	56・ 64
	保温指示灯是否点亮。	请按下[Cancel]键取消保温之后再行操作。	62
电源插头处有火星溅出	插拔电源插头时有小火星溅出是IH方式固有的现象，并非故障。		—
产生塑胶等异味	刚开始使用时有时会产生塑胶等异味，之后会慢慢消失。如需清除异味，请参照「异味去除方法（本体有异味时）」进行清洁。		70
塑料部位有线状或波纹状现象	这是塑胶成型时产生的痕迹，并不妨碍产品使用品质。		—
煮饭过程中，蒸汽盖的蒸汽孔冒泡	这是因沸腾导致的现象，并非故障。		—

故障现象	确认事项	处理方法	参照 页面
上盖无法关上	内盖是否安装好。	请安装好内盖。	68

液晶显示屏上出现下列显示内容时

故障现象	处理方法	参照 页面
显示以下画面，并持续响起“哔——”的声音或“哔哔哔哔哔哔……”的声音 Plain/White Ultra Quick Express-Limited Cups  Slow Cook Porridge Mixed/Sweet Long-grain	如将本体放置在地毯等物品上或室温较高的场所内 ，有可能导致吸气孔和排气孔堵塞、温度上升、按下按键后没有反应。此时，请按以下步骤处理。 (1) 拔下电源插头 (2) 将电饭煲移动到室温较低的场所，以免吸气孔和排气孔堵塞 (3) 再次将电源插头插入插座中，进行按键操作。 如果还是没有反应，表明本体有异常。请在拔下电源插头后，委托购买本产品的销售店进行修理。	—

关于塑胶零部件

受热气或蒸汽喷射的塑胶零部件，并非因使用原因也可能发生损坏。请向购买本产品的销售店洽询。

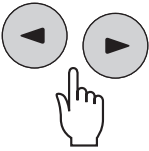
焖饭时间的调整方法 (“Express-Limited Cups” 菜单)

请在电源插头插入插座的状态下完成以下 (1) ~ (6) 步，每一步的操作间隔不得超过 30 秒。30 秒以上没有任何操作就会返回显示当前时刻，无法继续设定。如需再次设定，请重新来过。煮饭 (烹调)、保温、设定预约、预约煮饭、再加热、追加加热期间无法变更设定。
※ 如需在调整期间中断操作，请按 [Cancel] 键。

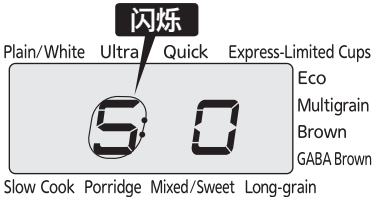
■ 如需调整焖饭时间

如需调整选择 “Express-Limited Cups” 菜单时的焖饭时间，请采取以下步骤。

(1) 按下 [◀] [▶] 键，选择 “Plain/White” 菜单。



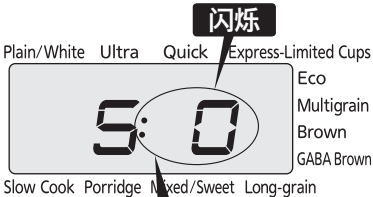
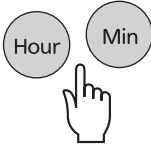
(2) 按住 [Timer] 键约 3 秒以上。



(3) 按下 [Start] 键。



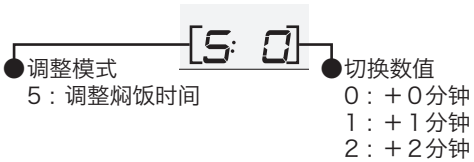
(4) 按下 [Hour]、[Min] 键调整时间。



调整焖饭时间
0 : + 0 分钟 (初始设定)
1 : + 1 分钟
2 : + 2 分钟

(5) 按下 [Start] 键。

(6) 按住 [Timer] 键约 3 秒以上便可完成设定，返回显示当前时间。



食谱指南

- 本食谱指南中使用的量杯容量为约 0.18L (附带的量杯)。
- 大勺容量为 15mL。
- 小勺容量为 5mL。
- 放入过多的酱油、甜料酒等调料可能导致做出的饭不可口。
- 煮制免洗米时，无需进行淘米。
- 各菜单下记载的卡路里数值仅供参考。

Mixed/
Sweet
菜单

五目饭



332kcal/
1 人份

■ 材料 (6 人份)

- 米……3 杯
- 鸡腿肉……60g
- 胡萝卜……40g
- 魔芋……1/8 块
- 豌豆角……8 个
- 混合调料
- 酱油……2 大勺
- 甜料酒……1/2 大勺
- 料酒、酱油、盐、醋……均适量
- 海带……3cm 长 1 片
- 炸豆腐……1/2 片
- 牛蒡……35g
- 干香菇……2 块
- 酒……1 大勺
- 盐……1/2 小勺

■ 做法

1. 鸡腿肉切成 1cm 长的方块，加入少许料酒、酱油进行腌制。
2. 炸豆腐去油后对半切开，然后切碎。
3. 胡萝卜去皮，切成 3cm 长的细条。
4. 用菜刀背面刮掉牛蒡皮，将牛蒡削成薄片后泡在醋水里。
5. 魔芋在水里煮 4~5 分钟后，用清水洗净，切成与胡萝卜同样的大小。
6. 干香菇用水泡发，去蒂切丝。
7. 豌豆角去掉筋，用盐水煮过后，过冷水使其不变色，然后切成丝。
8. 用内锅洗米后，加入调味用佐料并加水至 “Ultra” 的刻度线 3，充分混合搅拌后将除豌豆角以外的配料和海带加到上面，选择 “Mixed/Sweet” 菜单烹煮。
9. 煮好后，取出海带，加入豌豆角，搅拌均匀后盛入容器。

Note

- 请根据食材的种类调节水量。
- 如直接加入配料，请确保配料的量不超过米重量的约 45%。食材过多可能导致煮出的饭不可口。(1 杯米对应的食材约 70g 以下)

Brown
菜单

味增黄油酱炒鲑鱼糙米拌饭



422kcal/
1 人份

■ 材料 (6 人份)

- 糙米……3 杯
- 薄盐鲑鱼……3 片
- 灰树花……100g
- 洋葱……1/2 颗
- 胡萝卜……50g
- 混合调料
- 料酒……1 又 1/2 大勺
- 甜料酒……1 又 1/2 大勺
- 味增……30g
- 青葱 (切小段) ……3 根
- 芦笋……3 根
- 大蒜 (切末) ……1 片份
- 生姜 (切末) ……1 片份
- 黄油……25g
- 色拉油……适量
- 白糖……1/2 大勺
- 酱油……1/2 大勺

■ 做法

1. 用内锅洗糙米后，加水至 “Brown” 的刻度 3，选择 “Brown” 菜单烹煮。
2. 用平底锅加热色拉油，煎好鲑鱼后切块。
3. 剥开灰树花后切成 2cm 的大小，并将洋葱、胡萝卜切成小块。
4. 剥去芦笋坚硬部分的皮，取下叶鞘，切成 1cm 的大小。
5. 在平底锅上溶解黄油，放入大蒜、生姜煸炒。加入步骤 3 的材料煸炒至表面变软，然后加入步骤 4 的材料继续煸炒。
6. 往步骤 5 加入混合调料后一直炒至没有汤汁，然后放入青葱和步骤 2 中制作的料理。
7. 将刚煮好的糙米和步骤 6 制作的料理混合在一起盛入碗中。

Tips

- 可依个人喜好洒上七味辣椒粉。

Porridge
菜单

七草粥



115kcal/
1人份

■ 材料 (4人份)

- 米……1杯
- 盐……1/3小勺
- 七草[芹菜、荠菜、鼠曲草、繁缕草、宝盖草、大头菜(芜菁的嫩叶)、萝卜叶(白萝卜的嫩叶)] ……各适量

■ 做法

1. 选择七草中便于购买的2~3种, 准备100g左右, 简单焯一下后用水浸泡, 然后挤干水分并切碎。
2. 用内锅洗米后, 将水加到“Porridge•Firm”的刻度线1处, 然后选择“Porridge”菜单并定时60分钟进行烹煮。
3. 煮好后加入七草和盐, 然后搅拌均匀。

Note

- 做好后的粥放置时间越长, 就越容易变得粘腻及产生异味, 请尽快食用。

Multigrain
菜单

鱼干和羊栖菜杂粮饭



362kcal/
1人份

■ 材料 (6人份)

- 米……3杯
- 杂粮……4 又1/2大勺 (40g)
- 鱼干(梭子鱼、方头鱼等) ……1条
- 青葱(切小段) ……2根
- 煮羊栖菜芽
 - 羊栖菜芽(干燥) ……12g
 - 炸豆腐……1/2片
- 调味料
 - 砂糖……1大勺
 - 甜料酒……1大勺
 - 料酒……1大勺
 - 胡萝卜……30g
 - 芝麻油……1大勺
 - 酱油……2大勺
 - 高汤……200mL

■ 做法

1. 在内锅淘米后, 将水加到“Plain/White”刻度线3的位置, 然后将杂粮放在米上。放入杂粮后, 再倒入3大勺水, 然后使用“Multigrain”菜单进行烹饪。
2. 煮熟鱼干后, 去掉鱼骨, 将鱼肉打散。
3. 泡发羊栖菜芽后用水洗净, 然后挤出水分。炸豆腐去油切碎, 胡萝卜切碎。
4. 在小锅里倒入芝麻油, 将第3步的材料炒一下, 然后加入汤汁进行熬煮。
5. 去掉第4步的调味汁, 将菜放入第2步中煮好的杂粮饭中搅拌。
6. 将饭盛入容器, 撒上青葱。

Mixed/
Sweet
菜单

红豆饭



329kcal/
1人份

■ 材料 (6人份)

- 糯米……3杯
- 芝麻盐……少许
- 红小豆……80g

■ 做法

1. 将洗净的红小豆放入锅中, 加入5倍水熬煮。煮开后将水倒掉, 重新倒入约是红小豆5倍的水, 开大火将豆子煮硬。
2. 将红小豆与煮好的汁水分开, 把汁水倒入碗中, 用汤勺不断拨动, 加快散热速度。
3. 使用内锅淘洗糯米, 将熬煮红小豆的汁水倒入“Sweet”刻度线3 (如汁水不够可以加水), 搅拌均匀。
4. 将第2步的红小豆放在第3步的成品上面, 选择“Mixed/Sweet”菜单进行烹煮。
5. 煮好后, 将锅内成品搅拌均匀, 然后盛入容器, 撒上芝麻盐。

Mixed/
Sweet
菜单

虾仁板栗糯米饭



426kcal/
1人份

■ 材料 (6人份)

- 糯米……3杯
- 五花肉……110g
- 干香菇……2块
- 松子……1小勺
- 板栗(仁) ……6个
- 生姜(切丝) ……10g
- 鸡骨头汤……300mL
- 猪肉腌制料
 - 料酒……2小勺
 - 姜汁……1小勺
- 调料
 - 料酒……3大勺
 - 砂糖……1小勺
- 青葱(切小段) ……3根
- 猪油或色拉油……2大勺
- 干虾……10g
- 笋……20g
- 胡萝卜……10g
- 酱油……2小勺
- 酱油……3大勺

■ 做法

1. 干香菇、干虾泡发, 笋焯水。(泡发干香菇、干虾的汁水保留待用。)
2. 猪肉切成1cm的方块, 使用腌制料调味。胡萝卜、香菇、笋切成1cm的方块。
3. 平底锅里放猪油加热, 翻炒第2步的食材, 然后放到冷却。
4. 在内锅淘洗糯米, 然后倒入第1步泡发干香菇和干虾的汁水、调料、鸡骨头汤至“Sweet”刻度线3, 搅拌均匀。
5. 将第3步的成品和干虾、松子、姜丝放在第4步的成品上, 选择“Mixed/Sweet”菜单进行烹煮。
6. 煮好后, 加入板栗并搅拌均匀, 然后盛入容器, 撒上青葱。



轻松煮好一碗热腾腾的美味粥！

可以使用本产品轻松做出能发挥食材美味的正宗菜肴。

Note

- 烹调时请充分搅拌，以免调料沉淀到内锅锅底。
- 用汤汁炖煮时，请待冷却后再开始烹调。
- 如需使用淀粉进行勾芡，请在烹煮的最后阶段进行。
- 竹轮及鱼糕等熬制食物在加热时会膨胀。请适量添加。
- 请勿使用金属制的汤勺、汤匙、打蛋器等坚硬物品。
- 烹饪完毕后，请祛除异味。（参照P.70“异味去除方法（本体有异味时）”）
- 如烹调时间不够，在继续烹调前请勿按下[Cancel]键。以免保温指示灯熄灭，导致无法继续烹调。（万一按下，请将内锅从本体取出，放在湿布上，同时打开本体的上盖，放置10分钟左右，使本体和内锅冷却。然后将内锅放回本体，进行烹调。）



蔬菜鸡肉浓汤



156kcal/
1人份

■ 材料	1.0L型 (4人份)	1.8L型 (6人份)
● 鸡翅	8根	12根
● 胡萝卜	1根	1又1/2根
● 芹菜	1根	1又1/2根
● 洋葱	1个	1又1/2个
● 土豆	2个	3个
● 水	650mL	1,000mL
● 西式浓汤粉(颗粒)	1又1/2大勺	2又1/3大勺
● 盐、胡椒	均少许	均少许

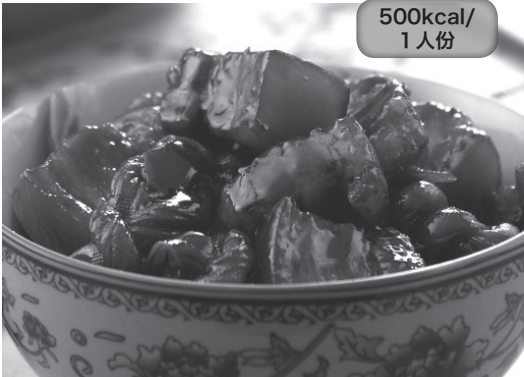
- 做法
1. 切除鸡翅的翅尖。
 2. 胡萝卜切成4等分，芹菜去筋后切成5cm的大小，洋葱切成8等分，土豆切成4等分。
 3. 将第1步和第2步的成品放入内锅，加入水、西式浓汤粉、盐、胡椒混合，然后选择“Slow Cook”菜单加热60分钟。
 4. 将做好的成品盛入容器。

Note

- 烹煮的菜肴可以在加热后保温一段时间，让食材更加入味、柔软。



红烧肉



500kcal/
1人份

■ 材料	1.0L型 (4人份)	1.8L型 (6人份)
● 五花肉	400g	600g
● 百叶结	100g	150g
● 生姜切薄片	4片	6片
● 汤汁		
浓酱油(老抽)	1又1/2大勺	2又1/4大勺
绍兴酒	1大勺	1又1/2大勺
水	300mL	450mL
● 盐	少许	少许
● 砂糖	少许	少许
● 青葱(切小段)	适量	适量

- 做法
1. 将五花肉清洗干净，切成一口大小，加入生姜，放入锅中烧开的水里去除血水。
 2. 为了去除百叶结的豆腥味，洗净后用锅煮。
 3. 在内锅中加入五花肉、生姜和百叶结，然后加入汤汁。
 4. 选择“Slow Cook”菜单加热60分钟。
 5. 加热完毕后加入盐和砂糖调味，将五花肉翻过来，按下[Hour]键追加加热10分钟。
 6. 将做好的成品盛入容器，撒上青葱。



番茄酱鸡肉炖丛生口蘑

快速烹调食谱



189kcal/
1人份

■ 材料	1.0L型 (4人份)	1.8L型 (6人份)
● 鸡腿肉(切成方块)	250g	380g
● 盐、胡椒	各少许	各少许
● 丛生口蘑(已切好)	1包 (约130g)	1又1/2包 (约200g)
● 洋葱	1/2个 (约100g)	3/4个 (约150g)
● 黑橄榄(切片)	25g	40g
● 番茄酱	1罐 (约300g)	1又1/2罐 (约450g)
● 西式鸡汤粉(颗粒)	1小勺	1又1/2小勺
● 水	100mL	150mL
● 香芹(切末)	适量	适量
● 芝士粉	适量	适量

- 做法
1. 在鸡腿肉中加入盐、胡椒。
 2. 沿着纤维纹理将洋葱切成厚片。
 3. 将西式鸡汤粉和水加入内锅后混合在一起，按1、2、丛生口蘑、黑橄榄、番茄酱的顺序依次加入。
 4. 选择“Slow Cook”菜单加热15分钟(1.8L型为18分钟)。
 5. 做好后搅拌均匀，用盐、胡椒调味，盛入容器，根据个人喜好撒上香芹和芝士粉。

时间的调整方法

以24小时为单位显示时间。
执行以下操作时，无法调整时间。

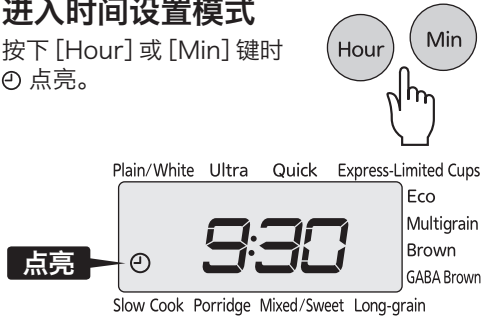
- 煮饭(烹调)、保温、设定预约、预约煮饭、再加热、追加加热期间
- 选择“Porridge”、“Slow Cook”菜单期间

■ 例如：将“9:30”调为“9:35”时

1 将电源插头插入插座

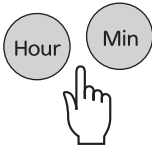
2 进入时间设置模式

按下[Hour]或[Min]键时
Ⓢ 点亮。



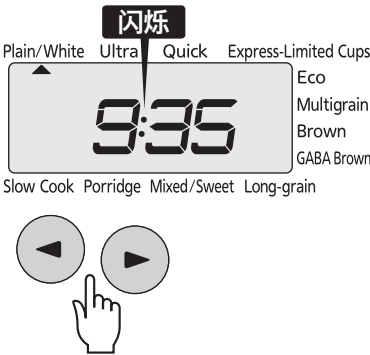
3 调整时间

“小时”用[Hour]键、“分钟”用[Min]键进行设定。
持续按键则会快进。



4 调整好时间后按下[<] [>] 键

完成调整时间。
Ⓢ 熄灭，“:”显示闪烁。



Note

- 设定的时间会因室温、使用方法的不同，在1个月内产生30秒至120秒左右的误差。

产品规格

容量	1.0L 型 (5.5 杯)	1.8L 型 (10 杯)
电源	230 - 240 V ~ 50 - 60 Hz	
额定电力 (W)	1,080	1,198
煮饭容量 (L)	Plain/White	0.18~1.0 (1~5.5 杯)
	Ultra	0.18~1.0 (1~5.5 杯)
	Quick	0.18~1.0 (1~5.5 杯)
	Express-Limited Cups	0.18~0.36 (1~2 杯)
	Eco	0.18~1.0 (1~5.5 杯)
	Multigrain	0.18~0.72 (1~4 杯)
	Brown	0.18~0.63 (1~3.5 杯)
	GABA Brown	0.18~0.63 (1~3.5 杯)
	Porridge	0.09~0.18 (0.5~1 杯)
	Firm	0.09 (0.5 杯)
	Soft	0.09~0.27 (0.5~1.5 杯)
	Mixed	0.18~0.72 (1~4 杯)
外形尺寸 (cm) *	深度	35.4
	高度	21.3
本体重量 (kg) *	4.0	5.0
电源线长度 (m) *	1.5	

*数字均为概数。

Note

- 1 杯 = 约 150g。

停电后

若万一发生停电，再次通电后仍然能够正常工作。

停电时的状态	通电后的运转
预约煮饭中	设定时间仍然有效。(若停电时间过长，已超过设定的时间时，通电后立刻开始煮饭。)
煮饭(再加热)过程中	继续煮饭(再加热)。 煮好的饭可能不够理想。
保温中	停电超过30分钟后，中止保温。

消耗品和单卖品的购买方法

垫圈类是消耗品。因使用方法而异，但随着使用均会逐渐老化。当脏污、异味、破损程度比较严重时，请向购买本产品的销售店洽询。
内锅涂覆的氟有可能伴随使用逐渐被消耗、脱落。(参照P.49)



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