

JPK-G10A
JPK-G18A



For household use

Pressure Induction Heating Rice Cooker

Operating Instruction

Thank you for purchasing this product. Please read all information in this manual before using the appliance. Afterward, keep this manual in a handy location for future reference by anyone who will use this product.

Improper handling of a pressure induction heating rice cooker can present a danger due to the high pressure inside. To avoid such risk, please read this manual to ensure proper use of the product.

家庭用

压力IH电饭煲

使用说明书

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

由于压力IH电饭煲内部为高压，错误的使用会产生危险，所以请阅读本使用说明书，正确使用。



TIGER CORPORATION

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Important Safeguards

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

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

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

WARNING

This symbol indicates there is a possibility of serious injury 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 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 7 A or higher and do not plug in other devices at the same time.

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



Do not use a damaged power cord. Also, do not damage the power cord.

(Do not forcefully bend, pull, twist, fold, or modify the cord. Do not place the cord near high temperature surfaces or under/between heavy objects.)
Doing so may cause fire or electric shock.



Wipe the power plug thoroughly if dust or other foreign objects are collected on it.

This is to avoid fire.



If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Otherwise, a malfunction or accident may occur.



Insert the power plug completely into an outlet.

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



WARNING



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, and fire.



Do not handle the power plug with wet hands.

Doing so may cause electric shock or injury.



Never open the lid during cooking.

Contents may spray out, causing or other injuries. If you need to open lid, check that the "Pressure" indication on the operation panel is off and no steam is coming out.
→ P. 22



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

Doing so may cause burns. Never allow small children near the steam vents.



Children should be supervised to ensure that they do not play with the appliance.



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

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



Do not soak this appliance in water or pour water on it.

This is to avoid electric shock, shorting, or fire.



Do not attempt to modify the rice cooker. Disassembly or repairs should only be performed by an authorized service representative.

Otherwise, fire, electric shock, or injury may occur.

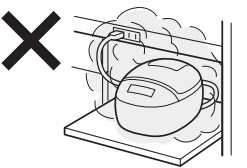


Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.



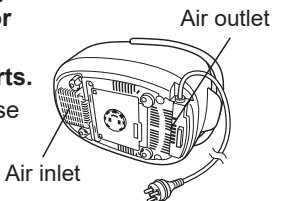
Do not expose the power plug to steam.

Doing so may cause electric shock or fire. When using the rice cooker on a sliding tabletop, be careful not to expose the power plug to steam.



Do not insert any pins, wires, or other metal objects into the air inlet or air outlet, or any gaps between parts.

Doing so may cause electric shock or injury due to malfunction.




When closing the lid, remove any cooked rice or grains of rice adhering to the upper casing or around the hook, and close the lid firmly.

Steam may leak or contents may spray out from the opened lid, causing burns or other injuries.

Important Safeguards


WARNING

-  Do not use this product in any way not described in the operating instructions. Always make sure that the pressure adjusting hole, safety valve, and pressure valve reducing hole are not clogged.


If the pressure adjusting holes, safety valve, or pressure valve reducing hole is clogged, steam or contents may spray out, causing burns or other injuries.

Examples of cooking that is not allowed:

- Thickened foods such as curry sauce, stew, jam, etc.
- Foods that use baking soda or such other agent that causes sudden foaming
- Cooking and seasoning rice in commercially available recipe books for rice cookers
- Heating ingredients or seasoning in a plastic bag, etc.
- Cooking and seasoning rice using tomatoes and greens that can clog pressure adjusting holes
- Using parchment paper, aluminum foil, or plastic wrap that may clog pressure adjusting holes
- Fish paste, beans (to be simmered), etc. that expand in volume (Before using beans for dishes such as sekihan (red bean rice), boil them in a different pot.)
- Using a lot of oil
- Cooking amaranth or other small grains that may cause clogging

-  If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Failure to do so may cause electric shock.


-  Stop using the rice cooker immediately in case of any malfunction or failure.

Using the rice cooker with a problem may cause fire, electric shock, or injury.


Examples of malfunction and failure:

- The power cord 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 wobbly parts.
- The inner pot is deformed.
- There are other problems or abnormalities.

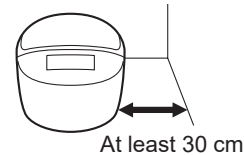
Immediately disconnect the power cord from the outlet and contact the place of purchase for inspection and repair service.

-  Do not use the rice cooker on an unstable surface, 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.




-  Be careful to avoid any spillage on the connector during cooking or cleaning.


-  There are risks of injuries if you do not use this appliance correctly.

-  Do not touch The heating element surface retains residual heat after use. Do not touch high-temperature surfaces during or immediately after cooking.

Doing so may result in burns.

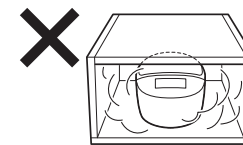
-  Wait until the rice cooker has cooled down before cleaning it. (Read P. 44 to 48 for how to clean the appliance.)


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. Before using the rice cooker, confirm that the sliding tabletop is sufficiently able to bear its weight.

-  Do not use the rice cooker near a heat source or where it may be splashed with water.


Doing so may cause electric shock, electric leakage, fire, 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. Otherwise the rice may not be cooked properly.


-  Do not cook with the inner pot empty. Doing so may cause overheating or malfunction.


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

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

-  Do not use the rice cooker on an aluminum sheet or electric mat. Aluminum material may generate heat, resulting in smoke or fire.

-  Do not use the rice cooker with the air inlet/outlet blocked or in a hot room. Do not place it on a carpet or plastic bag. Doing so may result in electric shock, electric leakage, fire, or malfunction.

-  Do not use the rice cooker on an induction cooktop. Doing so may result in malfunction.

-  Be careful about any escaping steam when opening the lid. Exposure to steam may result in burns.

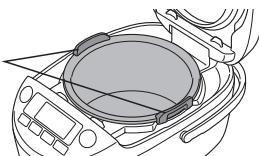
Important Safeguards

CAUTION

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

Touching the hot inner pot handle may result in burns.

Inner pot handles

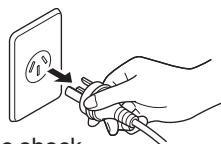


- Disconnect the power plug when not in use.

This is to avoid injury, burns, electric shock, electric leakage, or fire caused by insulation deterioration.

- Be sure to hold the power plug when removing it from an outlet.

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



- Do not use multiple appliances connected to the same outlet.

Doing so may cause fire.



- Handle the rice cooker with care.

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

- Do not place a magnetic sensitive object close to the rice cooker, since it produces a magnetic field.

TVs and radios may experience interference.
Content recorded on credit cards, magnetic ID cards, cassette tapes, or video tapes may be lost.

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

Operation of the rice cooker may affect cardiac pacemakers.

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Such operation may cause a malfunction.

- Do not wash the entire rice cooker.

Do not soak this appliance in water or pour water on it. Doing so may cause short circuits and electric shock.

- Do not move the rice cooker while it is cooking.

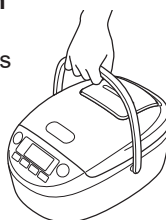
Doing so may cause the contents to spill and cause burns.

- Do not touch the hook button while carrying the rice cooker.

Doing so may cause the lid to open, resulting in injury or burns.

- Do not hold the lid when moving the rice cooker.

Doing so may cause burns or other injuries.
Be sure to hold the grips during movement.



- 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, and other ingredients that can foam easily.

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

- Remove any cooked or grains of rice adhering to the rice cooker and inner pot.

Failure to do so may cause steam to leak or contents to boil over. This may also result in malfunction or improperly cooked rice.

- Do not cover the rice cooker with a cloth or other object during cooking.

Doing so may cause the rice cooker or the lid to become deformed or discolored.

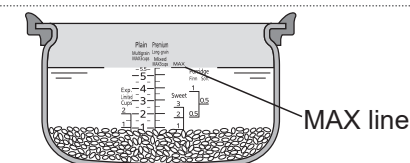


- Do not reheat (keep warm) cooled rice.

Doing so may cause unpleasant odors.

- Do not exceed the MAX line of the inner pot for cooking.

Doing so may cause burns. It may also cause the contents to spill.



- The holes in the rice cooker are designed to maintain its functions and performance. In extremely rare cases, insects may enter these holes and cause a malfunction. To prevent this, a commercially available insect prevention sheet, etc., is recommended. If a malfunction does occur due to this problem, it will not be covered by warranty. In this case, contact the place of purchase.

- The fluorocarbon resin coating on the inner pot may wear and peel with extended use. It is harmless to humans and does not interfere with actual cooking or the heat insulating capability of the rice cooker. If deformation or corrosion is found on the inner pot, a new inner pot may be purchased. In this case, contact the place of purchase.

- Strictly observe the following instructions to keep the fluorocarbon resin coating of the inner pot from swelling, peeling, or 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 and rinse-free rice only. (Do not use for mixed or seasoned rice, etc.)
- Do not use vinegar inside the inner pot.
- Use only the supplied spatula or a wooden spatula.
- Do not use hard or sharp utensils such as metal ladles, spoons, or whisks.
- Do not place a strainer inside the inner pot.
- Do not wash dishes or other hard objects inside the inner pot.
- Do not clean the inner pot using hard materials such as wire wool or nylon scrubbing sponges.
- Do not use a dishwasher/dryer to clean the inner pot and other parts.




































WARNING



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

Menu Introduction

20 menu choices

<div><div>Cooking capacity</div></div> <div><div>Inner pot scale</div></div> <div><div>Cooking time guideline*1</div></div> <div><div>Timer setting guideline</div></div> <div><div>Keep Warm function</div></div>	<div><div>01 Plain</div><div>Pressure</div></div> <div>Select when cooking white rice. (Standard cooking)</div> <div><div><div>1.0 L type 0.5 to 5.5 cups 1.8 L type 2 to 10 cups</div></div><div><div>Plain</div></div><div><div><div>1.0 L type 42 to 54 min 1.8 L type 46 to 59 min</div></div><div><div>1 hr or more</div></div><div><div>Available</div></div></div></div>	<div><div>02 Premium</div><div>Pressure</div></div> <div>Soaking rice for a twice the duration of the Plain menu item and heating for a longer time makes rice with more flavor (sweetness, flavor, and stickiness).</div> <div><div><div>1.0 L type 0.5 to 5.5 cups 1.8 L type 2 to 10 cups</div></div><div><div>Premium</div></div><div><div><div>1.0 L type 57 to 70 min 1.8 L type 58 to 70 min</div></div><div><div>1 hr 15 min or more</div></div><div><div>Available</div></div></div></div>	<div><div>03 Eco</div><div>Pressure</div></div> <div>Select when cooking white rice with a lower power consumption (by approximately 3 to 14% less). Cooked rice is slightly harder than when using the Plain menu item.</div> <div><div><div>1.0 L type 0.5 to 5.5 cups 1.8 L type 2 to 10 cups</div></div><div><div>Eco</div></div><div><div><div>1.0 L type 36 to 50 min 1.8 L type 41 to 58 min</div></div><div><div>1 hr or more</div></div><div><div>Available</div></div></div><div><div>Tips</div><div><ul style="list-style-type: none">• Select the Plain menu item if you want softer rice.• A large amount of condensation may collect on the inner lid.</div></div></div>	<div><div>04 Sushi</div></div> <div>Select when cooking rice for sushi. The texture is less sticky and slightly hard.</div> <div><div><div>1.0 L type 0.5 to 5.5 cups 1.8 L type 2 to 10 cups</div></div><div><div>Sushi</div></div><div><div><div>1.0 L type 47 to 58 min 1.8 L type 50 to 61 min</div></div><div><div>1 hr 5 min or more</div></div><div><div>Available</div></div></div></div>	<div><div>05 Quick</div><div>Pressure</div></div> <div>Select when cooking white rice quickly. The cooking time is shorter and cooked rice is slightly harder than when using the Plain menu item.</div> <div><div><div>1.0 L type 0.5 to 5.5 cups 1.8 L type 2 to 10 cups</div></div><div><div>Plain</div></div><div><div><div>1.0 L type 23 to 39 min 1.8 L type 25 to 44 min</div></div><div><div>Timer not available</div></div><div><div>Available</div></div></div></div>	<div><div>06 Exp. Limited Cups</div><div>Pressure</div></div> <div>Select when cooking a small amount of white rice quicker. The cooking time is shorter and cooked rice is slightly harder than when using the Plain menu item.</div> <div><div><div>1.0 L type 0.5 to 2 cups 1.8 L type 2 to 3 cups</div></div><div><div>Exp. Limited Cups</div></div><div><div><div>1.0 L type 15 to 23 min 1.8 L type 20 to 24 min</div></div><div><div>Timer not available</div></div><div><div>Available</div></div></div><div><div>Tips</div><div><ul style="list-style-type: none">• If cooked rice is too hard, extending the steaming time can change its hardness. → P. 57</div></div></div>
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Pressure This indicates a menu item for cooking rice with pressure. During pressure cooking, attention should be paid to any rapid increase in the amount of steam as the pressure is adjusted during cooking. Otherwise, there is a risk of burns or injury.

*1: The cooking time guideline indicates the amount of time to the end of steaming when the rice is cooked without soaking. (Voltage: 230-240 V, Room temperature: 23°C, Water temperature: 23°C, Amount of water: normal level)
Cooking times vary somewhat depending upon the type and quantity of rice, the type and quantity of other ingredients, room temperature, water temperature, amount of water, electrical voltage, and whether the Timer function (Soak Timer) is used or not, etc.

Menu Introduction

20 menu choices

07 Long-grain

Pressure

Select when cooking long-grain rice.

1.0 L type 0.5 to 5.5 cups
1.8 L type 2 to 10 cups

Long-grain

1.0 L type 26 to 36 min
1.8 L type 31 to 42 min

45 min or more

Available

Tips

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

08 Multigrain

Pressure

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

1.0 L type 0.5 to 3 cups
1.8 L type 2 to 6 cups

Plain

1.0 L type 43 to 53 min
1.8 L type 46 to 56 min

55 min or more

Available Serve as soon as possible.*2

Tips

- The amount of other grains should be less than 20% of the volume of the white rice.
- Place the other grains on top of the white rice. Mixing them together may result in improperly cooked food.
- If the amount of water to add is specified on a package of commercially available germinated brown rice or mixed grains, follow those directions and add water according to your personal preference.
- Do not mix in amaranth or other small grains that may cause clogging.
- Select the Multigrain menu item when cooking germinated brown rice, whole rice, and semi-polished rice.

09 Mixed

Pressure

Select when cooking seasoned rice.

1.0 L type 0.5 to 3 cups
1.8 L type 2 to 6 cups

Premium

1.0 L type 42 to 53 min
1.8 L type 44 to 59 min

Timer not available

Available Serve as soon as possible.*2

Instructions for adding other ingredients to rice

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

10 Sweet

Select when cooking glutinous rice.

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

Glutinous and non-glutinous rice:

Between Sweet and Plain
Glutinous rice: Sweet

39 to 49 min

Timer not available

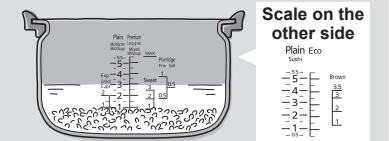
Available Serve as soon as possible.*2

Tips

- Level the rice out so that all of the rice is under water.

Inner pot scale (inside)

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



Rinse-free rice

- Use the supplied measuring cup for rinse-free rice as well. → P. 18, P. 20
- When cooking rinse-free rice, use the inner pot scale as a reference but add a little extra water (until it just covers the corresponding line).
- When cooking rinse-free rice, dark brown crisp rice may be formed.
- Add rinse-free rice and water, and then stir well from the bottom so that every individual grain of rice is fully wetted by the water. Just adding water to the rice may not fully wet the rice and may result in improper cooking.
- If the added water turns white, we recommend you rinse the rice thoroughly by replacing the water once or twice. The water turning white is due to the starch in the rice and not its bran. However, cooking it with the starch left in the water may result in improperly cooked or burned rice, or the contents boiling over.

Soaking rice

- Since the soaking time is included in the cooking time for each menu item (except for the Quick and Exp. Limited Cups menu items), rice can be cooked immediately without presoaking.
- You can also manually set the soaking time. → P. 28

Cooking capacity
Inner pot scale
Cooking time guideline**
Timer setting guideline
Keep Warm function

Pressure This indicates a menu item for cooking rice with pressure. During pressure cooking, attention should be paid to any rapid increase in the amount of steam as the pressure is adjusted during cooking. Otherwise, there is a risk of burns or injury.

*1: The cooking time guideline indicates the amount of time to the end of steaming when the rice is cooked without soaking. (Voltage: 230-240 V, Room temperature: 23°C, Water temperature: 23°C, Amount of water: normal level)
Cooking times vary somewhat depending upon the type and quantity of rice, the type and quantity of other ingredients, room temperature, water temperature, amount of water, electrical voltage, and whether the Timer function (Soak Timer) is used or not, etc.

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

Menu Introduction

20 menu choices

11 Porridge

Select when cooking porridge.

1.0 L type

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

1.8 L type

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



Cooking capacity



Inner pot scale



Cooking time guideline*1



Timer setting guideline



Keep Warm function

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



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



Cooking time + 1 min



Available Serve as soon as
 possible.*2

Tips

- Serve cooked porridge as soon as possible before it turns into a sticky paste.
- Instructions for adding other ingredients to rice → **P. 13**

12 Brown Porridge

Select when cooking brown porridge.

1.0 L type

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

1.8 L type

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



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



1.0 L type 85 to 99 min
1.8 L type 85 to 101 min



1 hr 40 min or more



Available Serve as soon as
 possible.*2

Tips

- Serve cooked porridge as soon as possible before it turns into a sticky paste.
- Instructions for adding other ingredients to rice → **P. 13**

13 Brown

Pressure

Select when cooking brown rice.

**1.0 L type**

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

1.8 L type

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



Brown



1.0 L type 68 to 79 min
1.8 L type 68 to 82 min



1 hr 25 min or more



Available Serve as soon as
 possible.*2

Tips

- Instructions for adding other ingredients to rice → **P. 13**
- **Cooking brown rice or multigrain brown rice mixed with white rice:**
- Multigrain brown rice is brown rice mixed with other grains.
- If the rice to be cooked includes more brown rice or multigrain brown rice than white rice, use the Brown menu item.
- If there is an equal amount of brown rice or multigrain brown rice and white rice, or there is more white rice than brown rice or multigrain brown rice, use the Plain menu item. In this case, the brown rice or multigrain brown rice should be soaked for 1 to 2 hours before cooking.
- The maximum allowed amount when combining brown rice or multigrain brown rice with white rice is 3.5 cups for the 1.0 L type, and 6 cups for the 1.8 L type.
- **Cooking other grains together with brown rice:**
- Be sure to select the Brown menu item.
- The maximum allowed amount 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.

14 Brown GABA

Pressure

Select when cooking brown rice to be soft and easy to chew. (Cooking using this menu item takes longer than the Brown menu item.) In addition, GABA (gamma-aminobutyric acid), a nutrient currently attracting attention for its health benefits, can be increased as compared to brown rice cooked using the Brown menu item.

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

Brown



1.0 L type 4 hr 19 min to 4 hr 29 min
1.8 L type 4 hr 21 min to 4 hr 31 min



4 hr 35 min or more



Available Serve as soon as
 possible.*2

Pressure This indicates a menu item for cooking rice with pressure. During pressure cooking, attention should be paid to any rapid increase in the amount of steam as the pressure is adjusted during cooking. Otherwise, there is a risk of burns or injury.

*1: The cooking time guideline indicates the amount of time to the end of steaming when the rice is cooked without soaking. (Voltage: 230-240 V, Room temperature: 23°C, Water temperature: 23°C, Amount of water: normal level)
 Cooking times vary somewhat depending upon the type and quantity of rice, the type and quantity of other ingredients, room temperature, water temperature, amount of water, electrical voltage, and whether the Timer function (Soak Timer) is used or not, etc.

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

Menu Introduction

20 menu choices

15 Quick Cook

→ P. 29, P. 30

Select when cooking easy and quick dishes. After boiling, the rice cooker continues heating at high temperature.

16 Slow Cook

→ P. 29, P. 31

Select when cooking simmered dishes slowly. After boiling, the rice cooker decreases the heat and steam to simmer the contents slowly.

17 Soup

→ P. 29, P. 30

Select when making soup.

Tips

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

18 Bread Fermentation

→ P. 32 to 35

Select when fermenting bread.

19 Bread Bake

→ P. 32 to 35

Select when baking bread.

20 Cake

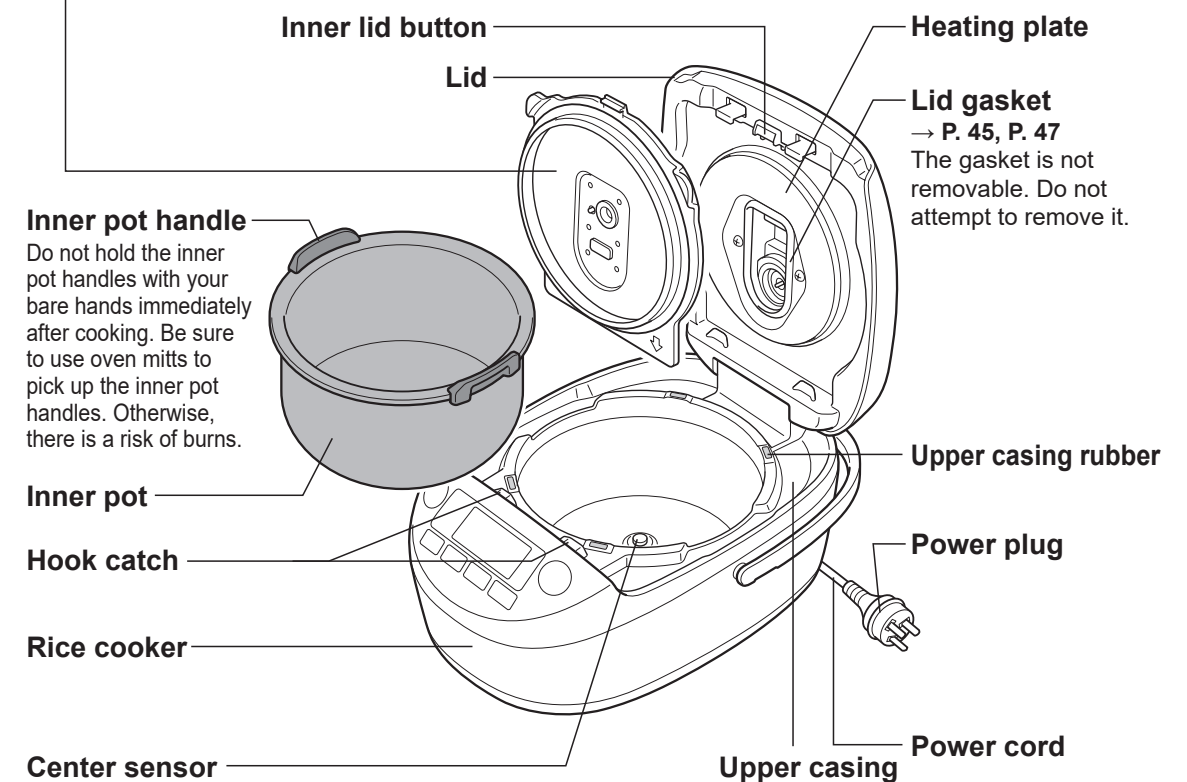
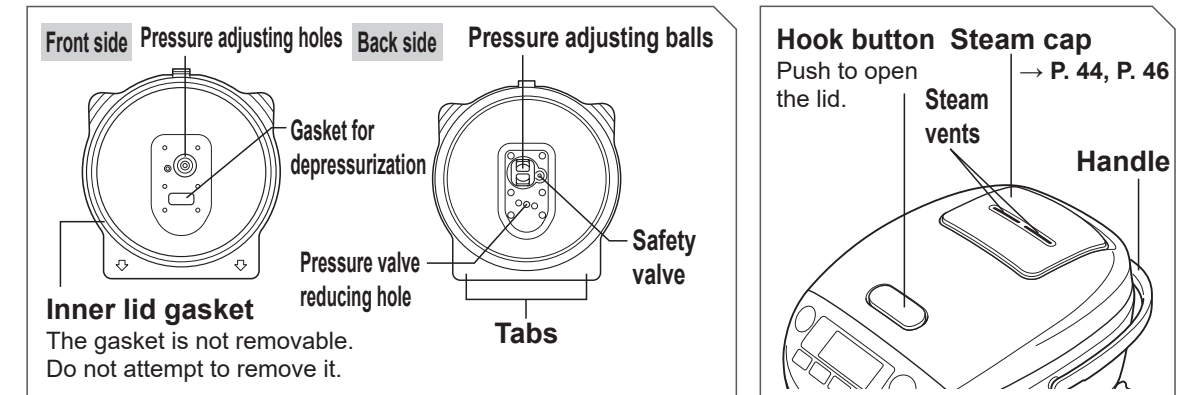
→ P. 36, P. 37

Select when making a cake.

Names of Component Parts and Accessories

◇ Check the following immediately after opening the packaging.

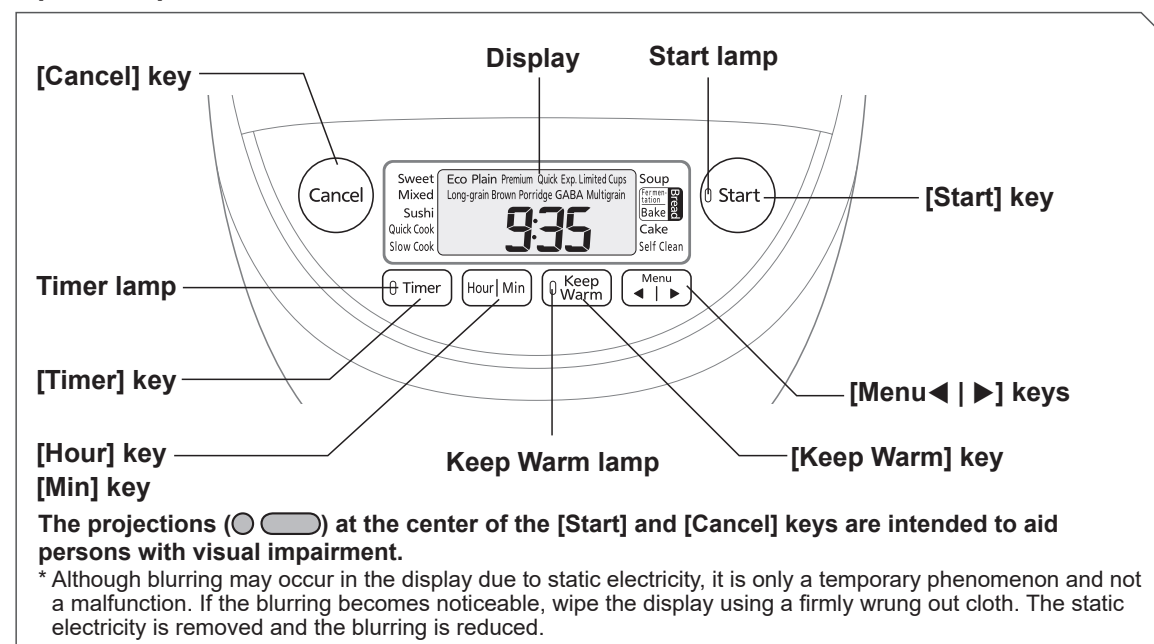
Inner lid → P. 44, P. 47



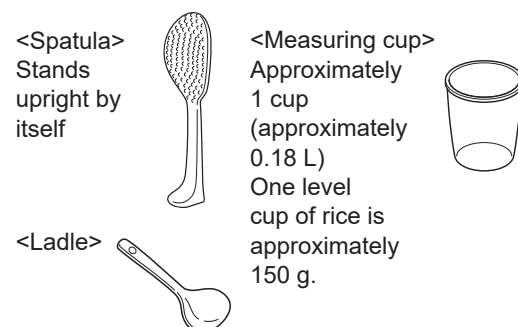
Be sure to hold the handle when moving the rice cooker.
 * Be sure to use oven mitts when the rice cooker is hot. Otherwise, there is a risk of burns.

Names of Component Parts and Accessories

Operation panel



Checking the accessories



About the inner pot (ceramic coating)

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

Sounds emitted by the rice cooker

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

- Humming (sound of the rotating fan)
- Buzzing or twittering (sound of induction heating operation)
- Hissing or bubbling sounds (sound of boiling)
- Clicking sounds (sound of pressure adjustment)

Lithium battery

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

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

CAUTION

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

For first time use

Wash the inner pot, inner lid, steam cap, and accessories before using them. → P. 44 to 47

Checking the current time

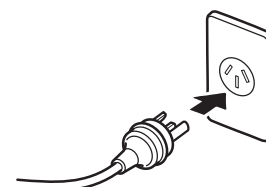
The current time is displayed in a 24-hour format. Adjust the time if the correct time is not displayed. → P. 19

Setting the Current Time

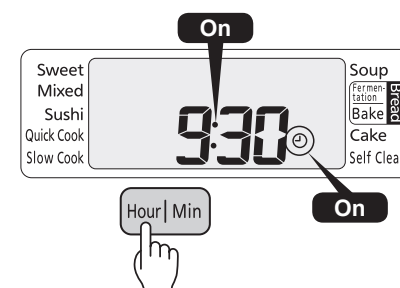
The current time is displayed in a 24-hour format.

* The time cannot be set during cooking, when the Keep Warm function is on, when the Timer function is set, when the Timer function (Soak Timer) is in use, or when the Porridge, Quick Cook, Slow Cook, Soup, Bread Fermentation, Bread Bake, or Cake menu items are selected.

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

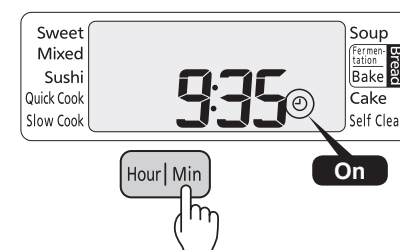


1 Connect the power plug to an outlet.



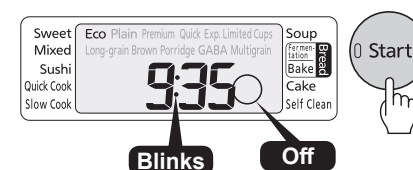
2 Press [Hour] or [Min] to display the time setting mode.

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



3 Set the current time.

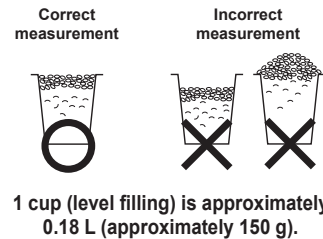
- ◇ Press [Hour] to change the set time in increments of 1 hour. Press [Min] to change that time in increments of 1 minute.
- ◇ Hold down the corresponding key to change the time more rapidly.
- ◇ To cancel setting of the time, press [Cancel].



4 Press [Start].

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

How to Cook Rice



1 Measure the rice with the supplied measuring cup.

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

CAUTION

- Always use the specified volume of rice. Otherwise the rice may not be cooked properly. → P. 10 to 16, P. 59
- Do not mix in amaranth or other small grains that may cause clogging. Doing so may cause a clogged pressure adjusting hole or pressure valve reducing hole, which may lead to steam leaks or boiling over, resulting in burns or other injuries.



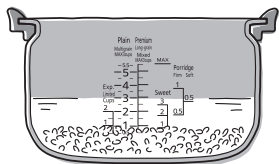
Rice can be rinsed in the inner pot.

2 Rinse the rice.

- ◇ First, add plenty of water, lightly stir the rice, and discard the water quickly. Use cold water and quickly rinse the rice so that the rice does not absorb the starchy water.
- ◇ Replace water for rinsing two to three times until the water does not turn as white.
- ◇ When cooking rinse-free rice, stir it well from the bottom. → P. 13

CAUTION

- Do not use hot water (over 35°C) to rinse the rice. Otherwise the rice may not be cooked properly.

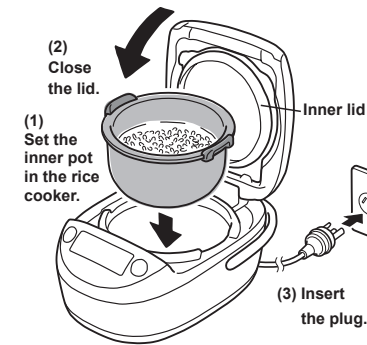


3 Adjust the water level.

- ◇ Place the inner pot on a level surface and level the rice out.
- ◇ Adjust the water level to the appropriate line of the corresponding scale on the inside of the pot. → P. 13

CAUTION

- Do not use hot water (over 35°C) when adding water. Otherwise the rice may not be cooked properly.



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

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



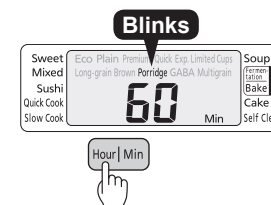
CAUTION

- Be sure to remove any cooked rice or grains of rice adhering to the upper casing, around the hook button, and to the inner lid. Any rice on the inner lid can prevent the lid from closing, allow steam to leak out during cooking, or allow the contents to spray out, resulting in burns or other injury.
- The lid cannot be closed unless the inner lid is set in place.
- Confirm that the lid is completely closed. As the inner pot of the pressure induction heating rice cooker has high hermetic sealing, the lid may be difficult to close.
- If [Start] is pressed or [Keep Warm] is held down without the inner pot being set, the rice cooker beeps 2 times (short beeps).
- The volume can be adjusted if desired. → P. 58



5 Press [Menu◀ | ▶] to select a menu item. → P. 10 to 16

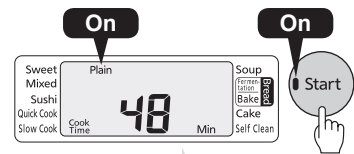
- ◇ Each time the key is pressed, the selected menu item changes, with the item or ◀▶ blinking.



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

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

How to Cook Rice



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

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

7 Press [Start].

- ◇ The Pressure indication lights up when pressure application starts. It goes off 2 minutes after the pressure is released. (Menu items for which Pressure is not lit → **P. 10 to 16**)

⚠ WARNING

- Do not place your face or hands near the steam vents during cooking. You may be burned or otherwise injured by steam coming out of the steam vents with a large sound.
- Do not open the lid when the Pressure indication is lit.

• If you need to cancel cooking before it is completed

- (1) Make sure that no person is near the steam cap.
- (2) Press [Cancel] to cancel cooking. (Be careful since hot steam comes out of the steam vents forcefully.)
- (3) Wait approximately 2 minutes until the Pressure indication goes off. Check that no steam is coming out and then press the hook button.

* Opening the lid immediately after pressing [Cancel] may result in burns.

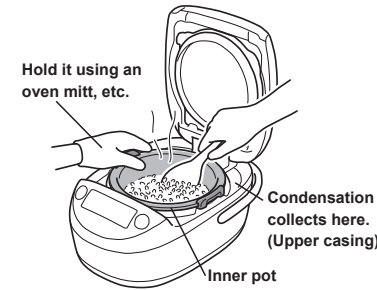
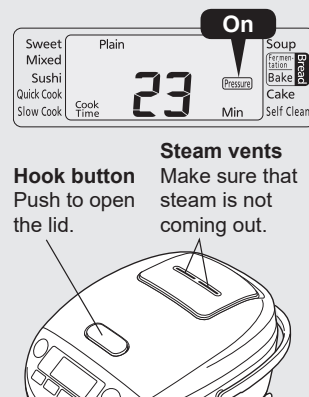
• To start cooking again

Replace the rice and water in the inner pot and let the rice cooker cool down completely before cooking again.

* When [Cancel] is pressed, the cooking is canceled. Cooking again without replacing the rice and water in the inner pot may result in burned rice or improperly cooked rice as the semi-cooked rice is cooked again from the beginning.

⚠ CAUTION

- Be sure to let the rice cooker cool down in the following cases.
 - Cooking continuously
 - Cooking immediately after turning off the Keep Warm function
 Otherwise the cooking time may become longer or rice may not be cooked properly.
- * Cooking time (reference) for each menu item → **P. 10 to 16**



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

- ◇ Once the rice is fully cooked, the rice cooker beeps 8 times (long beeps) and the Keep Warm function is automatically activated. (Menu items for which the Keep Warm function is available → **P. 10 to 16**; Keeping rice warm → **P. 24**)
- ◇ Excess water is evaporated if you stir and loosen the rice soon after being cooked.
- ◇ Level the rice out so that grains of rice do not remain adhered to the inner sides of the inner pot. (As a feature of the inner pot shape, a well may be created at the center of rice.)
- ◇ After using the rice cooker, press [Cancel], disconnect the power plug, and wait until it has cooled down before cleaning.
- ◇ If ingredients have been added when using the Porridge and Brown Porridge menu items or a longer cooking time is required, etc., simply press the [Hour] and [Min] with the Keep Warm lamp lit or blinking to set the additional cooking time and then press the [Start]. The cooking time can be extended up to 15 minutes in increments of 1 minute, for a maximum of 3 times.
- ◇ Stir the rice well before pressing the [Start].
- ◇ Serve cooked porridge as soon as possible before it turns into a sticky paste.

⚠ WARNING

- Before opening the lid, make sure that steam is not coming out of the steam vents and that the Pressure indication goes off. Otherwise, there is a risk of burns or injury. → **P. 10 to 16**

⚠ CAUTION

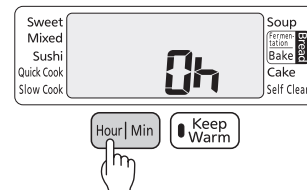
- If you disconnect the power plug without canceling the Keep Warm function, the next time you turn on the rice cooker, the Keep Warm lamp turns on and you cannot cook.
- Be sure to wipe off any hot water that collects on the upper casing or that runs onto the outside of the rice cooker when you open the lid immediately after cooking or while the Keep Warm function is on.

Keeping Rice Warm

The Keep Warm function is particularly good for maintaining the shine and taste of white rice (or rinse-free rice). The rice cooker automatically switches to the Keep Warm setting when cooking is finished. (Menu items for which the Keep Warm function is available → P. 10 to 16)

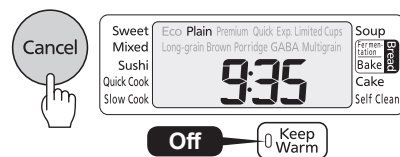


The elapsed Keep Warm time (24 hours) is displayed in increments of 1 hour while [Hour] is held down. After 24 hours have elapsed, 24 blinks and h lights up on the display.



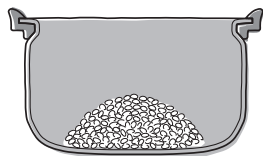
Turning off the Keep Warm function

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



Keeping a small amount of rice warm

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

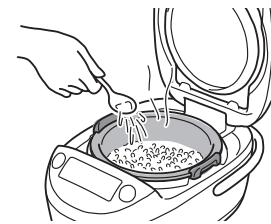


⚠ CAUTION

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

Reheating Cooked Rice

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



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

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



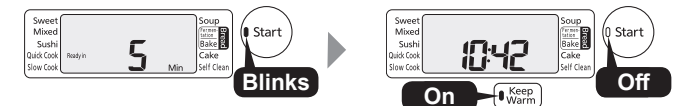
2 Make sure that the Keep Warm lamp is on.

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



3 Press [Start].

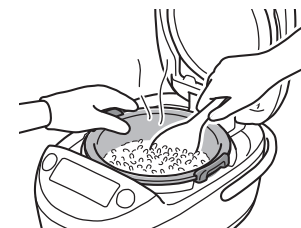
◇ The remaining reheating time starts appearing on the display when 5 minutes remain. When reheating is finished, the rice cooker beeps 3 times (long beeps) and the Keep Warm lamp turns on.



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

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

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



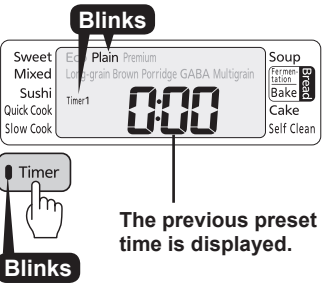
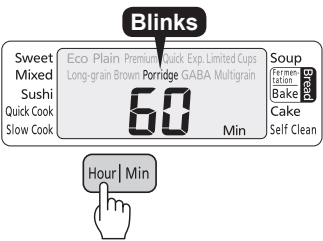
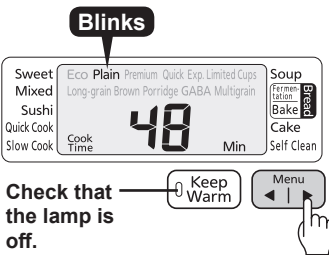
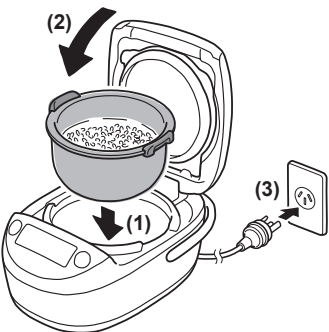
⚠ CAUTION

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

Using the Timer Function

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

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



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

- ◇ Follow steps 1 to 4 in How to Cook Rice → P. 20, P. 21.

2 Check the current time.

- ◇ Setting the Current Time → P. 19

3 Press [Menu◀ | ▶] to select the desired menu.

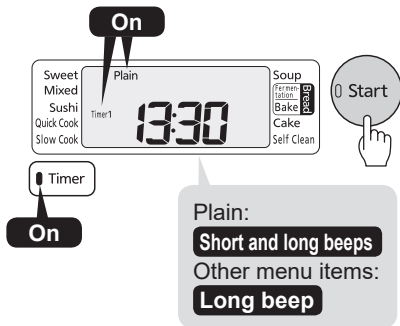
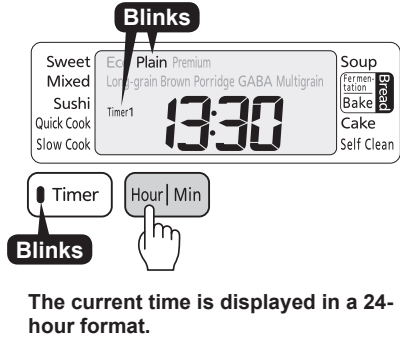
- ◇ It is not necessary to select a menu item if the desired item is already selected.
- ◇ If the Keep Warm lamp is on, press [Cancel] to turn it off. (This timer function is not available while the lamp is lit.)

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

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

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

- ◇ The selected setting switches between Timer1, Timer2, and Soak Timer each time the key is pressed.
- ◇ The previously preset time is displayed. It is not necessary to set the timer again if the desired completion time is already displayed. (Go to step 6)
- ◇ The above is not displayed for menu items for which the Timer function is not available.



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

- ◇ Press [Hour] to change the set time in increments of 1 hour. Press [Min] to change that time in increments of 10 minutes.
- ◇ Hold down the corresponding key to change the time more rapidly.
- ◇ When the preset time is less than the timer setting guideline → P. 10 to 16, cooking may not be finished at the preset time.

7 Press [Start] once.

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

CAUTION

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

Sounds emitted by the rice cooker

- If you do not operate the rice cooker within approximately 30 seconds after pressing [Timer], the rice cooker beeps 2 times (short beeps).
- If [Timer] is pressed while the rice cooker is in a state where the Timer function is not available, the rice cooker beeps 2 times (short beeps).
- The volume can be adjusted if desired. → P. 58

Setting the Soak Timer Function

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

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

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

- ◇ Follow steps 1 to 4 in How to Cook Rice → P. 20, P. 21.

2 Press [Menu◀ | ▶] to select the desired menu.

- ◇ It is not necessary to select a menu item if the desired item is already selected.
- ◇ If the Keep Warm lamp is on, press [Cancel] to turn it off. (This timer function is not available while the lamp is lit.)

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

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

4 Press [Timer] and then select Soak Timer.

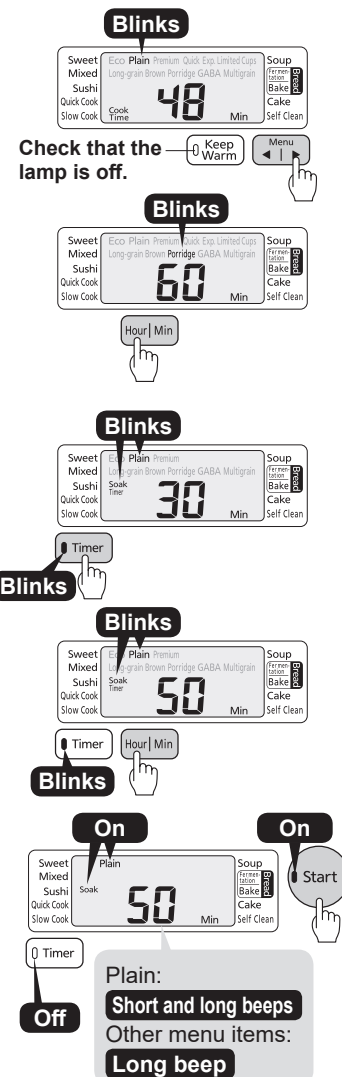
- ◇ The selected setting switches between Timer1, Timer2, and Soak Timer each time the key is pressed.
- ◇ The above is not displayed for menu items for which the Soak Timer function is not available.

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

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

6 Press [Start] once.

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



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

Sounds emitted by the rice cooker

- If you do not operate the rice cooker within approximately 30 seconds after pressing [Timer], the rice cooker beeps 2 times (short beeps).
- If [Timer] is pressed while the rice cooker is in a state where the Soak Timer function is not available, the rice cooker beeps 2 times (short beeps).
- The volume can be adjusted if desired. → P. 58

How to Make Other Foods (Quick Cook/Slow Cook/Soup)

- ◇ Quick Cook Select when cooking easy and quick dishes. After boiling, the rice cooker continues heating at high temperature. (Settable time: 1 to 30 min)
- ◇ Slow Cook Select when cooking simmered dishes slowly. After boiling, the rice cooker decreases the heat and steam to simmer the contents slowly. This menu item helps prevent ingredients falling apart and liquids from boiling down. (Settable time: 30 to 360 min)
- ◇ Soup Select when making soup. (Settable time: 5 to 180 min)

Examples of cooking that is not allowed



- Thickened foods such as curry sauce, stew, jam, etc. (when using roux or starch, first cook ingredients only and then add roux or starch and use additional heating)
- Using baking soda or such other agent that causes sudden foaming
- Recipes in commercially available cookbooks for rice cookers

- Heating ingredients or seasoning in a plastic bag, etc.
- Using unpeeled tomatoes or leafy vegetables that may clog a pressure adjusting hole
- Using parchment paper, aluminum foil, or plastic wrap that may clog a pressure adjusting hole
- Fish paste, beans (to be simmered), and noodles that expand in volume
- Using a lot of oil

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

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

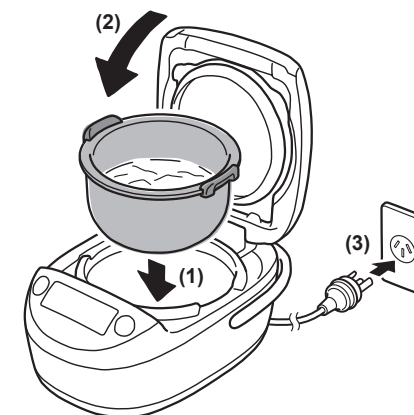
Quick Cook

	1.0 L type	1.8 L type
Maximum	5 or below	8 or below
Minimum	1 or above	2 or above

Slow Cook & Soup

	1.0 L type	1.8 L type
Maximum	5 or below	8 or below
Minimum	2 or above	3 or above

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

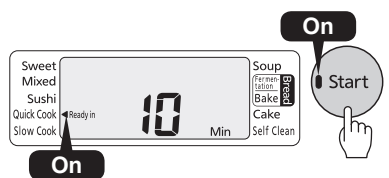
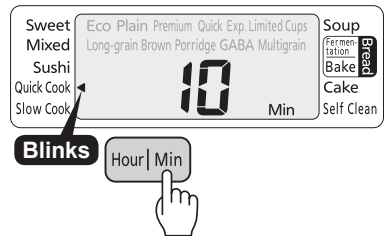
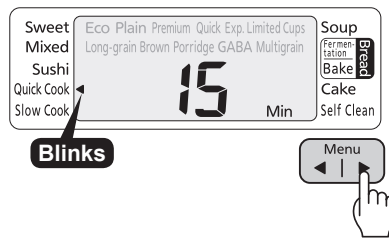


CAUTION

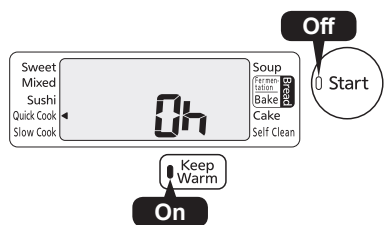
- Be careful that using more than the maximum allowed amount can prevent proper boiling or cause the contents to boil over. Also be careful not to use less than the minimum required amount, as that can also cause the contents to boil over.
- Stir well before cooking to prevent seasonings from settling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

How to Make Other Foods

Quick Cook & Soup



The remaining time appears.



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

3 Press [Menu◀ | ▶] and select Quick Cook or Soup.

- ◇ The default setting for Quick Cook is 15 minutes.
- ◇ The default setting for Soup is 60 minutes.

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

- ◇ With Quick Cook, the time can be set between 1 and 30 minutes in increments of 1 minute.
- ◇ For Quick Cook, pressing [Hour] increases the time by 1 minute while pressing [Min] decreases it by 1 minute.
- ◇ With Soup, the time can be set between 5 and 180 minutes in increments of 5 minutes.
- ◇ For Soup, pressing [Hour] increases the time by 5 minutes while pressing [Min] decreases it by 5 minutes.
- ◇ Hold down the corresponding key to change the time more rapidly.

5 Press [Start].

- ◇ Cooking starts.

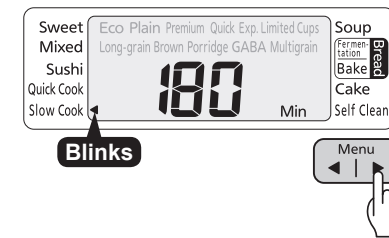
⚠ CAUTION • Do not open the lid during cooking.

6 When cooking is finished...

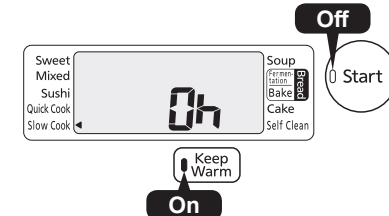
- ◇ The rice cooker beeps 8 times (long beeps) and automatically switches to the Keep Warm setting, the Keep Warm lamp turns on, and 0h is displayed.
- ◇ Steps for additional heating (for insufficient cooking or cooking using roux or starch)
 - (1) Check that the Keep Warm lamp is on.
 - * When using roux or starch, put it in the inner pot and stir the entire pot well.
 - (2) Press [Hour] to set the additional cooking time. (Up to 30 minutes)
 - (3) Press [Start]. (Additional cooking can be repeated up to 3 times.)
- ◇ If you want food that is being kept warm to be piping hot before serving, press [Start] when the Keep Warm lamp is on in order to reheat that food.
- ◇ When cooking is finished, the Keep Warm function is automatically activated and the elapsed Keep Warm time is displayed in increments of 1 hour up to 6 hours after that. After 6 hours have elapsed, 6 blinks on the display. Serve it as soon as possible.
- ◇ After cooking, press [Cancel] to remove odors. (How to Self Clean → P. 48)

⚠ CAUTION • Do not use the Keep Warm function continuously for more than 6 hours as some foods may lose their taste.
• When using roux or starch to thicken the sauce, be sure to use additional heating since the pressure adjusting holes, safety valve, or pressure valve reducing hole may be clogged, increasing the internal pressure. Otherwise, steam or contents may spray out, causing burns or other injuries.

Slow Cook



The remaining time appears.



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

3 Press [Menu◀ | ▶] to select Slow Cook.

- ◇ The default setting is 180 minutes.

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

- ◇ The time can be set in increments of 10 minutes from 30 to 360 minutes.
- ◇ Pressing [Hour] increases the time by 10 minutes while pressing [Min] decreases it by 10 minutes.
- ◇ Hold down the corresponding key to change the time more rapidly.

5 Press [Start].

- ◇ Cooking starts.

⚠ CAUTION • Do not open the lid during cooking.

6 When cooking is finished...

- ◇ The rice cooker beeps 8 times (long beeps) and automatically switches to the Keep Warm setting, the Keep Warm lamp turns on, and 0h is displayed.
- ◇ Steps for additional heating (for insufficient cooking or cooking using roux or starch)
 - (1) Check that the Keep Warm lamp is on.
 - * When using roux or starch, put it in the inner pot and stir the entire pot well.
 - (2) Press [Hour] to set the additional cooking time. (Up to 60 minutes)
 - (3) Press [Start]. (Additional cooking can be repeated up to 3 times.)
- ◇ With Slow Cook, reheating is not available when the Keep Warm lamp is on.
- ◇ When cooking is finished, the Keep Warm function is automatically activated and the elapsed Keep Warm time is displayed in increments of 1 hour up to 6 hours after that. After 6 hours have elapsed, 6 blinks on the display. Serve it as soon as possible.
- ◇ After cooking, press [Cancel] to remove odors. (How to Self Clean → P. 48)

• If a longer cooking time is required, do not press [Cancel] before extending that time. Doing so causes the Keep Warm lamp to go out and additional cooking cannot be performed. If you have mistakenly pressed the key, perform the following procedure.
(1) Remove the inner pot and set it on a wet towel or cloth. (2) Leave the rice cooker lid open and cool down the rice cooker and the inner pot for approximately 10 minutes. (3) Place the inner pot back into the rice cooker. (4) Repeat the procedure from step 2 on P. 29.

How to Make Bread (Bread Fermentation/Bread Bake)

CAUTION

- Do not make bread other than those described in Menu Guide. Do not cook with more ingredients than indicated. Doing so may result in improper cooking.
- Use dry yeast.

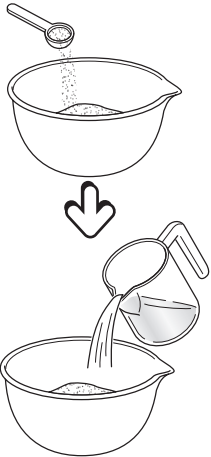
Bread Fermentation/Bread Bake
menu item

Sandwich bread

113 kcal (1.0 L type, per 1/8 piece)

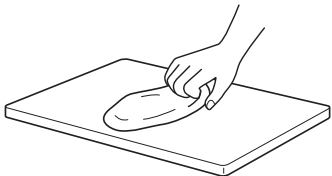
Ingredients

	1.0 L type: For 2 to 3 servings	1.8 L type: For 3 to 4 servings
• Bread flour	200 g	300 g
• Dry yeast	3 g (less than 1 tsp)	4.5 g (1 1/2 tsp)
• Sugar	6 g (2 tsp)	9 g (1 tbsp)
• Salt	2 g (1/3 tsp)	3 g (1/2 tsp)
• Butter	15 g	25 g
• Skim milk	8 g (1 tbsp + 1 tsp)	12 g (2 tbsp)
• Lukewarm water (approximately 30°C)	130 mL	200 mL



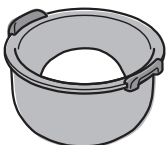
1 Put all ingredients in a bowl and bring them together with your hands.

- Sift the flour and bring the butter to room temperature to soften it beforehand.
- Put the flour in a bowl, add, in order, the skim milk, sugar, and dry yeast. Add salt so that it does not directly come into contact with the dry yeast.
- Add the butter and pour lukewarm water over the dry yeast.
- Mix the entire bowl using a wooden spatula and then bring them together with your hands.

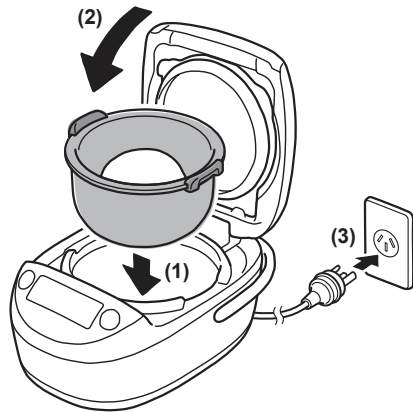


2 After they have been brought together to some extent, move the dough to a board and knead it for approximately 20 minutes.

- Knead it well by repeatedly stretching and folding it. Kneading is finished when the dough becomes smooth and can be stretched thinly without tearing.



3 Make the dough from step 2 round and put it in the center of the inner pot.

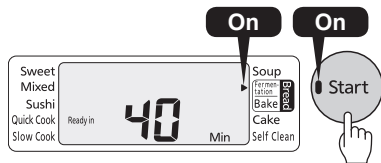


4 Place the inner pot into the rice cooker, close the lid, and connect the power plug to an outlet.

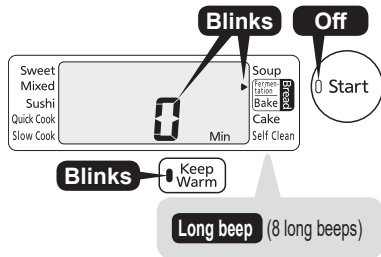


5 Ferment the dough for 40 minutes. (Primary fermentation)

- Press [Menu◀|▶] to select Bread Fermentation.
 - The time can be set between 5 and 60 minutes in increments of 5 minutes.
 - Pressing [Hour] increases the time by 5 minutes while pressing [Min] decreases it by 5 minutes.

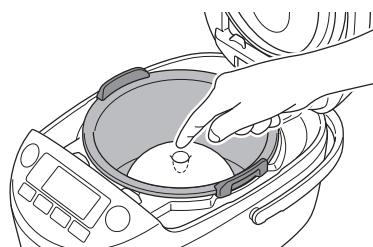


(2) Press [Start].

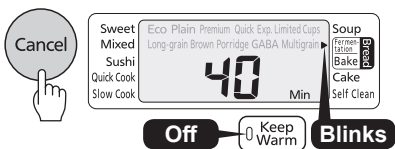


6 When primary fermentation is finished...

- The Keep Warm lamp and 0 blink on the display.

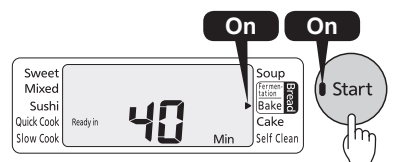
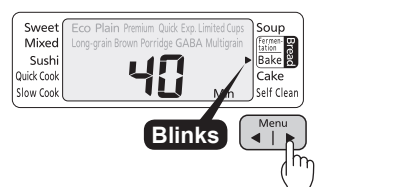
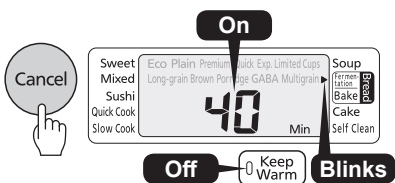
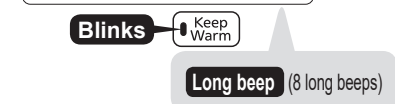
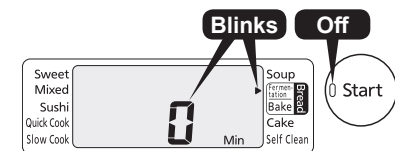
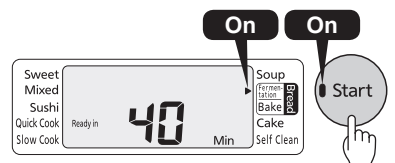
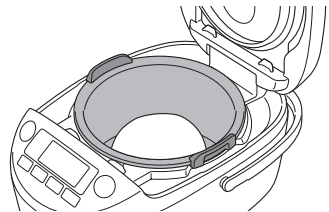
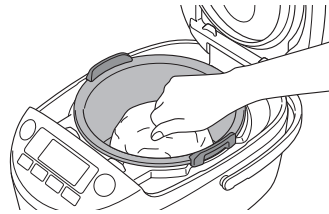


- Open the lid and check how the dough has fermented.
 - After primary fermentation, the dough should have risen until it is 2 to 2.5 times its original volume.
 - Coat your finger with bread flour and poke the center of the dough. If the finger mark remains, primary fermentation is finished.
 - * If the mark bounces back, the fermentation needs more time. In this case, press [Hour] with the Keep Warm lamp blinking, set the additional fermentation time, and then press [Start]. (The time can be extended up to 15 minutes, a maximum of 3 times.)



(2) Press [Cancel].

How to Make Bread



- 7** Press down the entire dough lightly to remove gas.

- 8** Form the dough from step 7 into a proper round shape again, put it in the center of the inner pot, and close the lid.

Tips

Remember the size of this dough. After the secondary fermentation is finished, you will check if the dough has risen to approximately 1.5 to 2 times its original volume.

- 9** Ferment the dough for 40 minutes. (Secondary fermentation)

- (1) Make sure that Bread Fermentation is selected and that 40 Min is displayed.
- (2) Press [Start].

- 10** When secondary fermentation is finished...

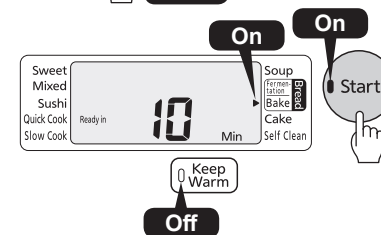
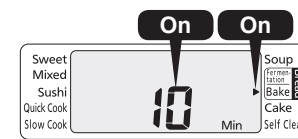
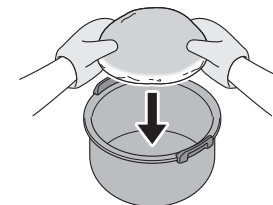
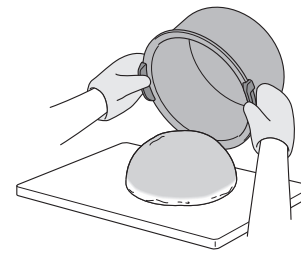
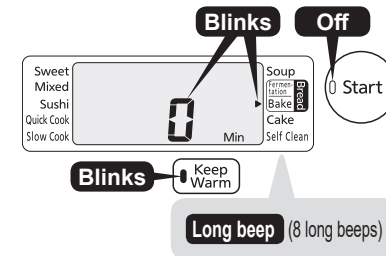
- ◇ The Keep Warm lamp and 0 blink on the display.

- (1) Open the lid and check if the dough has risen to be approximately 1.5 to 2 times the size it was when you checked in step 8 after degassing.
- (2) Close the lid and press [Cancel].

- 11** Bake the bread for 40 minutes.

- (1) Press [Menu◀▶] to select Bread Bake.
 - ◇ The time can be set between 5 and 60 minutes in increments of 5 minutes.
 - ◇ Pressing [Hour] increases the time by 5 minutes while pressing [Min] decreases it by 5 minutes.

- (2) Press [Start].



- 12** When baking is finished...

- ◇ The Keep Warm lamp and 0 blink on the display.
- (1) Open the lid and insert a toothpick into the center of the bread. (The bread is ready if the toothpick comes out clean.)
 - * If the toothpick does not come out clean, press [Hour] with the Keep Warm lamp blinking, set the additional bake time, and then press [Start]. (The time can be extended up to 15 minutes, a maximum of 3 times.)
 - (2) Remove the inner pot and turn it upside down to take the bread out.

CAUTION

- Do not press [Cancel] before additional baking or nicely browning the surface. Doing so causes the Keep Warm lamp to go out and additional baking cannot be performed. If you have mistakenly pressed the key, perform the following procedure for baking.
 - (1) Remove the inner pot and set it on a wet towel or cloth.
 - (2) Leave the rice cooker lid open and cool down the rice cooker and the inner pot for approximately 10 minutes.
 - (3) Place the inner pot back into the rice cooker.
 - (4) Select Bread Bake, set the additional time, and press [Start].
- Do not handle the inner pot with bare hands. Be sure to use oven mitts to pick up the inner pot. Otherwise, burns may be caused by hot surfaces.
- Remove the bread as soon as the baking is finished. Bread left in the rice cooker can become sticky as condensation on the inner lid drips onto it.

- 13** If you want to nicely brown the surface, turn the bread upside down to bake it for another 10 minutes.

- (1) Put the bread in the inner pot with the non-baked surface facing downward.

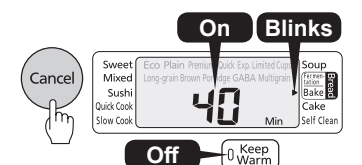
CAUTION

- Be sure to use oven mitts to avoid burns.

- (2) Set the inner pot in the rice cooker again.
- (3) Press [Hour] with the Keep Warm lamp blinking, set the time to 10 minutes, and then press [Start].

Once bread baking is finished...

- (1) Press [Cancel].



- (2) Remove odors using the procedure on P. 48.

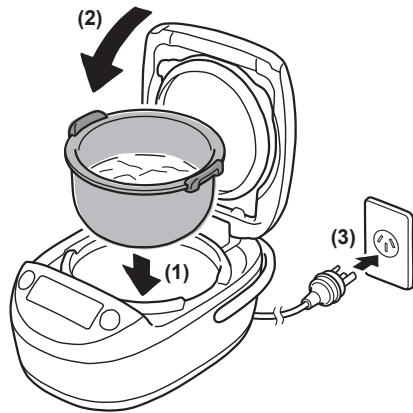
How to Make Cakes



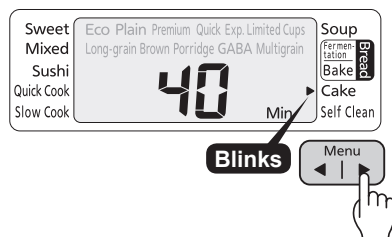
- 1** Prepare the ingredients, pour the batter into the inner pot, and remove any air from the batter.

CAUTION

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



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



- 3** Press [Menu◀|▶] to select Cake.

◇ The default setting is 40 minutes.



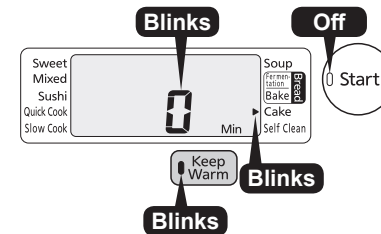
- 4** Press [Hour] or [Min] to set the desired heating time.

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



- 5** Press [Start].

◇ Heating starts.

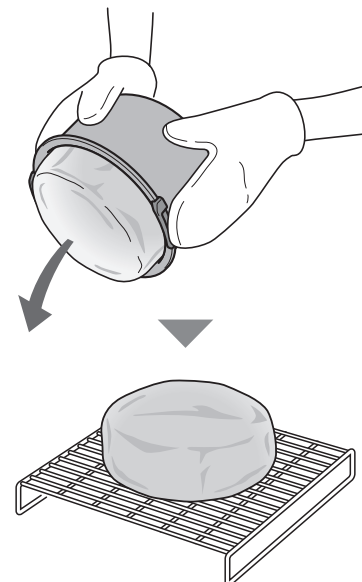


- 6** When cooking is finished, open the lid and insert a toothpick into the center of the cake.

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

CAUTION

- Do not press [Cancel] before extending additional heating. Doing so causes the Keep Warm lamp to go out and additional baking cannot be performed. If you have mistakenly pressed the key, perform the following procedure for heating.
- (1) Remove the inner pot and set it on a wet towel or cloth.
- (2) Leave the rice cooker lid open and cool down the rice cooker and the inner pot for approximately 10 minutes.
- (3) Place the inner pot back into the rice cooker.
- (4) Repeat the procedure from step ③ on P. 36.



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

◇ After making a cake, press [Cancel] to remove odors. (How to Self Clean → P. 48)

CAUTION

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

Menu Guide

- This Menu Guide uses a 0.18 L measuring cup (included).
 - A tablespoon is 15 mL.
 - A teaspoon is 5 mL.
 - 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. * The calories in the recipes are only intended as a guide.

Mixed menu item

Gomoku Rice (Japanese Mixed Rice)



322 kcal per serving

Ingredients (for 6 servings)

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

Directions

- (1) Cut the chicken thigh into 1 cm cubes and then season with a dash of sake and soy sauce.

(2) Rinse off excess oil from the abura-age. Cut it lengthwise into halves and then into thin strips.

(3) Peel the carrot and cut it into 3 cm-long thick strips.

(4) Shave the skin off the burdock root using the back of a knife. Then, shred it into thin strips and soak it in vinegar water.

(5) Boil the konnyaku in water for 4 to 5 minutes. Then, rinse it with fresh water and cut it in the same way as the carrot.

(6) Soak the dried shiitake mushrooms in water to rehydrate. Remove and discard the stems and then slice the caps into thin strips.
- (7) Remove the strings from the snow peas and boil them in salted water. Place the peas in cold water so they retain their color and then cut them into thin pieces.

(8) Rinse rice in the inner pot, add the seasoning mixture, and add water up to level 3 of the Premium scale. After mixing the rice and water well, place the kelp and other ingredients on top except the snow peas. Cook using the **Mixed** menu item.

(9) When the cooking in (8) is finished, remove the kelp and add the snow peas. Mix all the ingredients well and arrange on a serving plate.

CAUTION

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

Sweet menu item

Chinese Style Glutinous Rice



426 kcal per serving

Ingredients (for 6 servings)

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

Directions

- (1) Soak the dried shiitake mushrooms and shrimp in water to rehydrate and soften them. Pre-boil the bamboo shoot. (Keep the water used for soaking the dried shiitake mushrooms and shrimp.)

(2) Cut the pork into 1 cm cubes and then season it. Cut the carrot, shiitake, and bamboo shoot into 1 cm cubes.

(3) Heat the lard in a pan. Stir-fry the ingredients from step (2) and let them cool.
- (4) Rinse the glutinous rice in the inner pot. Add the water used for soaking the dried shiitake mushrooms and shrimp from step (1) and the seasoning mixture. Add the chicken soup up to level 3 of the Sweet scale. Thoroughly mix everything together.

(5) Add the ingredients from step (3), dried shrimp, pine nuts, and ginger to (4). Cook it using the **Sweet** menu item.

(6) When cooking is finished, place the sweet roasted chestnuts on the rice. Toss the rice as though you were cutting it with a spatula. Place on a serving plate and sprinkle it with the green onions.

Sushi menu item

Hand-Rolled Sushi



341 kcal per serving*

*Calories of sushi rice only

Ingredients (for 5 servings)

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

Directions

- (1) Rinse rice in the inner pot, add water to level 3 of the Sushi scale, and place the kelp on top. Cook it using the **Sushi** menu item.

(2) Mix vinegar, sugar, and salt in a bowl to make blended vinegar.

(3) Transfer the cooked rice to a sushi bowl and pour the blended vinegar from step (2) over the rice. Toss the rice as though you were cutting it with a spatula, while cooling the rice using a fan or the like.
- (4) Cut the ingredients into sticks.

(5) Place some rice from step (3) onto roasted seaweed, top with your desired ingredients, and then roll it.

CAUTION

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

Tips

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

Multigrain menu item

Multigrain Rice Cooked with Dried Fish and Hijiki



362 kcal per serving

Ingredients (for 6 servings)

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

Directions

- (1) Rinse rice in the inner pot, add water to level 3 of the Plain scale, and place mixed grains on top. Add 3 tablespoons of water for the added mixed grains and cook it using the **Multigrain** menu item.

(2) Grill the dried fish, debone, and break it into flakes.

(3) Soak the mehijiki in water to rehydrate and then drain. Rinse off excess oil from the abura-age and cut it into thin strips. Cut the carrot into thin strips as well.

(4) Add the sesame oil into a small pot. Stir-fry the ingredients from step (3), add the stock and simmer.
- (5) Drain the ingredients from step (4), mix them along with the fish from step (2) into the cooked rice as though you were cutting it with a spatula.

(6) Place on a serving plate and sprinkle with the green onions.

Menu Guide

Porridge menu item

Porridge Topped with Thick Seafood Sauce

Ingredients (for 4 servings)

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

Directions

- (1) Rinse rice in the inner pot, add water with salt, to level 1 of the Porridge • Firm scale, mix well, and cook it using the **Porridge** menu item set to a heating time of 60 minutes.

(2) Score the squid and cut it into thin bite-sized pieces. Peel and devein the shrimp and cut the scallops in half horizontally.


(3) Season the ingredients from step (2), leave them for approximately 10 minutes, and coat them with beaten egg and starch.

(4) Cut pak choi into bite-sized pieces, cut Japanese scallion into chunks, and slice carrot and ginger.
- (5) Soak white jelly ears in lukewarm water to rehydrate and remove the hard stems.

(6) Heat salad oil in a pan, stir-fry the ingredients from steps (3), (4), and (5), and add the seasonings for sauce and Chinese soup stock.

(7) After it boils, simmer it lightly, add starch and water to thicken the sauce, and top with sesame oil.

(8) Place the cooked porridge from step (1) in a serving bowl and pour the thick sauce from step (7) over the top.

**CAUTION**

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



Brown menu item

Brown Rice Cooked with Salmon, Miso, and Butter

Ingredients (for 6 servings)

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

Directions

- (1) Rinse brown rice in the inner pot, add water to level 3 of the Brown scale, and cook it using the **Brown** menu item.

(2) Heat salad oil in a pan. Cook and flake the salmon.

(3) Separate the maitake mushrooms and cut them into 2 cm wide pieces. Chop the onion and carrot.

(4) Peel the skin from the bottom of the asparagus. Remove the triangular leaves and chop the asparagus into 1 cm pieces.
- (5) Melt butter in a pan, then add and stir the garlic and ginger. Add the ingredients from step (3) to the pan. Cook them until they are soft. Add and cook the asparagus from step (4).

(6) Add the seasoning mixture to the ingredients from step (5) and cook until the liquid evaporates. Chop the green onions and add the salmon from step (2).

(7) When cooking is finished, mix the cooked rice with the ingredients from step (6) and place in a serving bowl.

Tips

- Season with shichimi chili pepper as desired.



Soup menu item

Vegetable and Chicken Pot-Au-Feu

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

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

Directions

- (1) Cut off the ends of the chicken wings.

(2) Cut the carrot into quarters, the celery into 5 cm pieces (after removing the strings), the onion into eighths, and the potato into quarters.
- (3) Put all ingredients from steps (1) and (2) in the inner pot, add water, bouillon powder, salt, and pepper, and mix well. Select **Soup**, set the heating time to 60 minutes, and press [Start].

(4) When cooking is finished, place in a serving bowl.



Quick Cook menu item

Chicken and shimeji mushrooms with tomato sauce

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

	1.0 L type	1.8 L type
• 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 (approx. 100 g)	3/4 (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 tsp
• Water	100 mL	150 mL
• Parsley, minced	As desired	As desired
• Grated cheese	As desired	As desired

Directions

- (1) Season the chicken thigh with salt and pepper.

(2) Slice the onion into thick pieces in the direction of its fibers.

(3) Place the chicken bouillon and water in the inner pot and mix well. Add the ingredients from step (1) and (2), in order, shimeji mushrooms, black olives, and tomato sauce.
- (4) Select **Quick Cook**, set the heating time to 15 minutes (18 minutes for the 1.8 L type), and press [Start].

(5) When cooking is finished, mix and season with salt and pepper to taste. Place on a serving plate and sprinkle with parsley and grated cheese as desired.



Menu Guide

Slow Cook
menu item

Spareribs Simmered in Orange Sauce



696 kcal per serving

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

	1.0 L type	1.8 L type		1.0 L type	1.8 L type
• Spareribs	600 g	900 g	• Salt	To taste	To taste
• Pepper	To taste	To taste	• Flour	As desired	As desired
• Salad oil	1 tbsp	1 1/2 tbsp	• Garlic	1 clove	1 1/2 cloves
• Ginger	1 clove	1 1/2 cloves	• Herbs (bay leaf, clove, thyme, rosemary, etc.)	To taste	To taste
• Japanese scallion, thinly sliced	1/2 stalk	3/4 stalk	• Fresh coriander	As desired	As desired
For stock					
• White wine	200 mL	300 mL	• Orange juice	200 mL	300 mL
• Marmalade	65 g	100 g	• Soy sauce	80 mL	120 mL
• Sugar	1 tbsp	1 1/2 tbsp	• Red pepper, sliced into rings	1 stalk	1/2 stalk

Directions

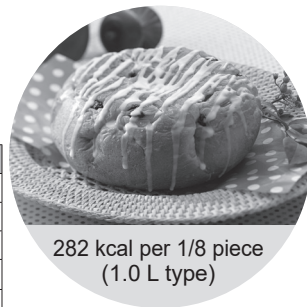
- (1) Slice the garlic and ginger.
- (2) Wash the spareribs, wipe off moisture, season them with salt and pepper, and flour them.
- (3) Heat a pan, add salad oil, and sear the surface of the spareribs from step (2).
- (4) Put the spareribs from step (3), the stock, the ingredients from step (1), and herbs in the inner pot, select **Slow Cook**, set the heating time to 2 hours, and press [Start].
- (5) After cooking is finished, keep it warm for 1 hour as is.
- (6) Arrange on a serving plate and sprinkle with the thinly sliced Japanese scallion and fresh coriander.

Tips

- Add herbs as desired.

Bread Fermentation/Bread Bake
menu item

Apple Cinnamon Rolls

282 kcal per 1/8 piece
(1.0 L type)

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

	1.0 L type	1.8 L type		1.0 L type	1.8 L type
• Cinnamon sugar	15 g	30 g	For dough		
• Raisins	50 g	75 g	• Bread flour	280 g	420 g
For icing			• Dry yeast	3 g	6 g
• Powdered sugar	50 g	75 g	• Beaten egg (medium)	1/2	1
• Water	10 g	15 g	• Sugar	35 g	52.5 g
For apple preserves			• Salt	4 g	6 g
• Apple	1	1 1/2	• Unsalted butter	40 g	60 g
• Sugar	40 g	60 g	• Skim milk	6 g	9 g
• Unsalted butter	10 g	15 g	• Water	160 mL	240 mL
• Lemon juice	1/2 tsp	1 tsp			

Directions

- (1) Peel the apple, remove the core, and quarter the apple.
- (2) Put the apple from step (1) in a heatproof container, sprinkle with sugar, unsalted butter, and lemon juice and mix them with the apple. Cover the container with plastic wrap and heat it for 3 minutes at 600 W in a microwave oven.
- (3) Put the ingredients for the dough in a bowl and mix them. Move the dough to a board and knead until the surface is smooth.
- (4) Put the dough in the inner pot and ferment it using **Bread Fermentation** for 40 minutes (50 minutes for the 1.8 L type).
- (5) Once the dough rises to 2 times its initial volume, divide it into 6 pieces (8 pieces for the 1.8 L type), form each piece into a ball, cover with a damp cloth, and leave them to rest for approximately 10 minutes.
- (6) Roll out each dough ball using a rolling pin with light pressure, sprinkle cinnamon sugar over the entire surface, and spread with cooled apple preserves and sprinkle with raisins. Roll the dough away from you and seal the end by pressing with your fingers.
- (7) Arrange them evenly in the inner pot and ferment them using **Bread Fermentation** for 40 minutes.
- (8) Check that fermentation was successful and then bake them using **Bread Bake** for 40 minutes (55 minutes for the 1.8 L type).
- (9) Insert a toothpick into a roll. If the toothpick comes out clean, turn the rolls upside down, press [Hour] and set the additional heating time to 10 minutes, and then press [Start].
- (10) As soon as the baking is finished, press [Cancel] and take the rolls out.
- (11) Mix powdered sugar and water thoroughly to make icing. After the rolls cool, drizzle with the icing.

Cake
menu item

Sponge Cake

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

Ingredients (for 1 cake)

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

Directions

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

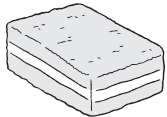
CAUTION

- Remove odors after making a cake. (How to Self Clean → P. 48)

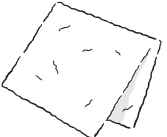
How to Clean

- ◇ Any repair services not described in this manual should be performed by an authorized service representative.
- ◇ Be sure to disconnect the power plug and allow the rice cooker, inner pot, inner lid, and steam cap to cool down before cleaning.
- ◇ To maintain cleanliness, always clean the rice cooker on the same day it is used.
- ◇ The rice cooker should also be cleaned on the day that it is used in order to remove any odors that remain from cooking. → P. 48


Items and detergent to be prepared



Soft sponge



Soft cloth



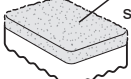
Mild detergent for household use (for dishes and kitchen utensils)

Do not use

✗

☐ Nylon scrubbing sponges, metal spatulas
☐ The abrasive side of a sponge

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

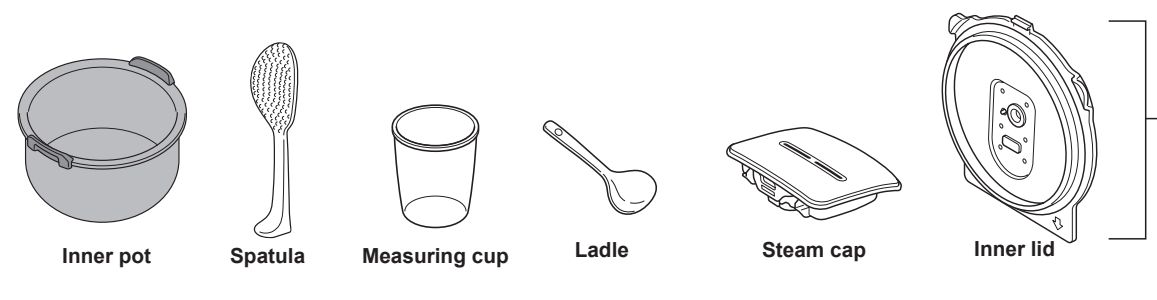


Abrasive side

☐ Detergent other than mild detergents
☐ Thinner, cleanser, bleach
☐ Chemically treated cloths
☐ Hot water
☐ Dishwasher, dryer
☐ Melamine sponge

Parts to wash after every use

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



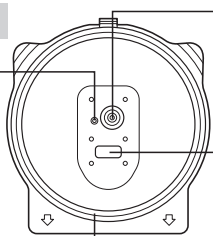
Cleaning of each part of the inner lid

Inner lid (front side)

Safety valve
From the front side of the inner lid, tightly push it a few times with your finger to check for clogging and wash the inside under running water.

Inner lid gasket

Keep it attached to the inner lid during washing. It cannot be reattached once it is removed.



Pressure adjusting holes

If any grains of cooked rice have adhered, wash them well under running water.

Gasket for depressurization

Keep it attached to the inner lid during washing. If it comes off, match the direction and attach it. → P. 47

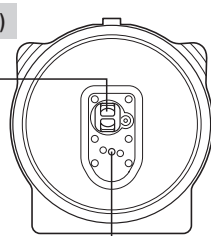
Inner lid (back side)

Pressure adjusting balls

If any grains of cooked rice have adhered, wash them well under running water.

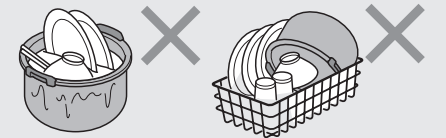
Pressure valve reducing hole

If any grains of cooked rice have adhered, wash them well under running water.



CAUTION

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

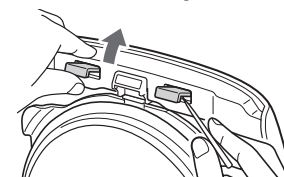


Parts to wash when dirty

Wipe the rice cooker (outside and inside) using a firmly wrung out cloth.
Wipe the power cord and plug using a dry cloth.

Stoppers

Remove anything that has adhered, such as grains of rice.



Lid gasket

Remove anything that has adhered, such as grains of rice.
* It cannot be reattached once it is removed. → P. 47

Lid sensor

Lightly wipe using a moistened cloth or cotton swab.

Upper casing

Remove anything that has adhered, such as grains of rice.

Upper casing rubbers

Do not remove or pull them forcibly.

Center sensor

Remove anything that has adhered, such as grains of rice.

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

Upper casing rubbers

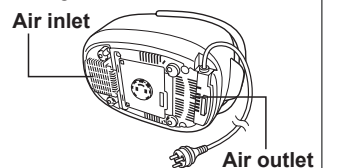
Do not remove or pull them forcibly.

Hooks

Remove anything that has adhered, such as grains of rice.

Cleaning of the air inlet and air outlet

Remove dust and other dirt using a cotton swab.



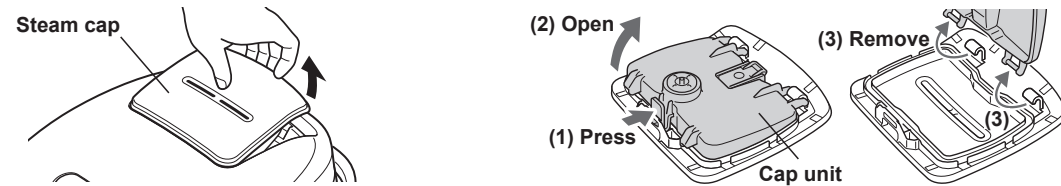
CAUTION

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

How to Remove and Attach Each Component Part

Removing the steam cap

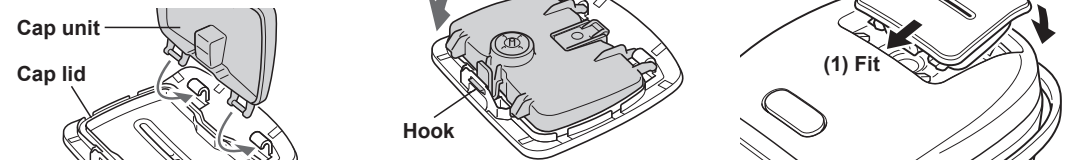
- 1 Insert your fingers into the opening of the lid and pull up the steam cap to remove it.
- 2 Remove it as shown below.



Attaching the steam cap

- 1 Fit and engage the cap unit with the cap lid.
- 2 Push it until the hook is engaged with the tabs.
- 3 Firmly fit the steam cap in at the front first.

◇ Unless they are engaged firmly, they may come off or steam may leak out of the rice cooker, resulting in malfunction.



⚠ CAUTION

Fit the steam cap in securely. Otherwise, rice may not be cooked properly or the contents may boil over, resulting in burns.

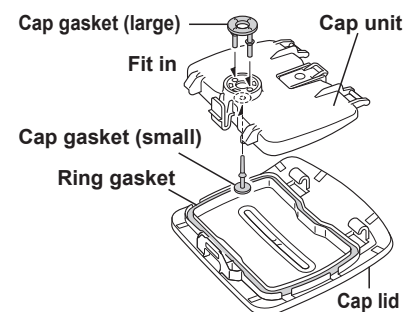


Attaching the steam cap gaskets

When the steam cap gasket, etc. comes off, carefully set the gasket in place as shown in the figure.

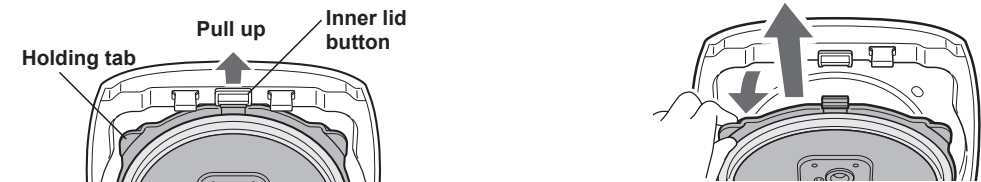
⚠ CAUTION

- Be sure to use the rice cooker with all gaskets in place. Otherwise, steam may leak out and rice may not be cooked properly.
- Fit all gaskets in securely. Otherwise, they may come off or steam may leak out of the rice cooker, resulting in malfunction.
- Do not remove the ring gasket. If it comes off, attach it as it was. (If it is hard to attach, moisten it with water for easier attachment.)



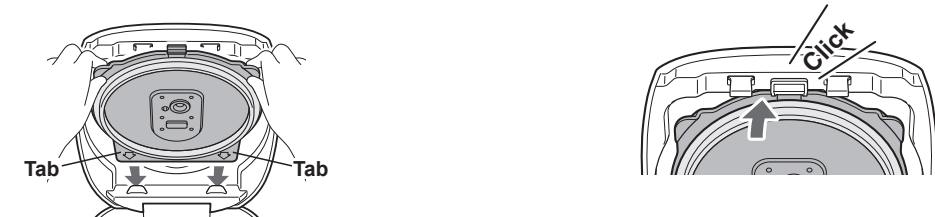
Removing the inner lid

- 1 Pull up the inner lid button.
- 2 Remove the inner lid toward you.



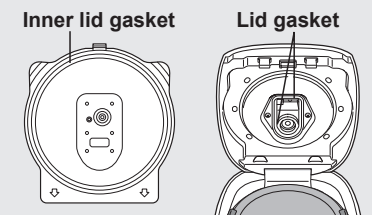
Attaching the inner lid

- 1 Set the left and right tabs of the inner lid in the slots securely.
- 2 Push in until it clicks.



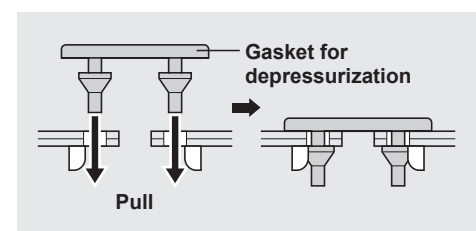
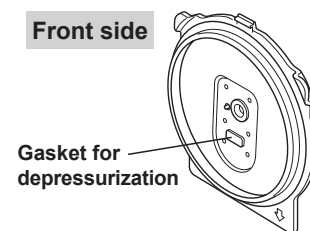
⚠ CAUTION

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



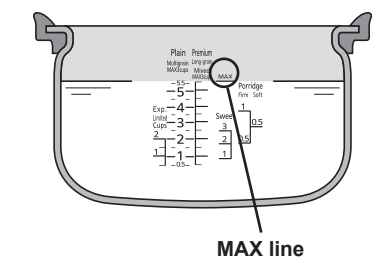
Attaching the gasket for depressurization

Be sure to attach it in the correct direction. Otherwise rice may not be cooked properly. If the gasket for depressurization is hard to attach, moisten it with water for easier attachment.



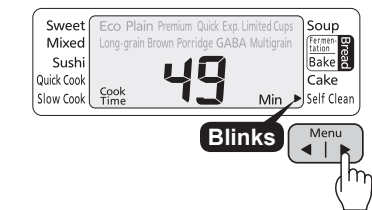
How to Self Clean

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



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

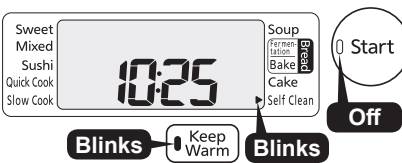
- ◇ Add water up to the MAX line.
- ◇ Place it in the rice cooker and connect the power plug to an outlet. → P. 21
- ◇ If odors become noticeable, use citric acid (approximately 20 g) added to the water for more effective deodorizing.



2 Press [Menu◀ | ▶] to select Self Clean.



3 Press [Start]. (Cleaning starts.)



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

- ◇ Press [Cancel] and disconnect the power plug from the outlet.
- ◇ When the rice cooker has cooled down, drain the hot water remaining in the inner pot and clean the parts. → P. 44

⚠ CAUTION

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

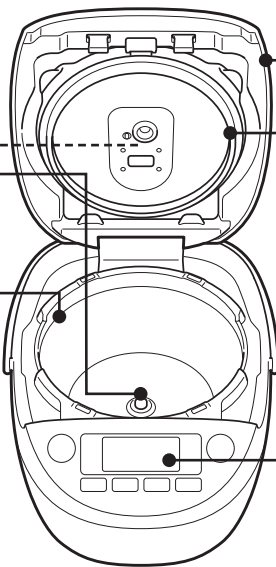
If Rice Does Not Cook Properly

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



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

- Is the inner pot deformed?
- Are there any water drops remaining on the outside of the inner pot?






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




Problems with rice

Symptom	Rice	Water	Cooking
Steam leaks	<ul style="list-style-type: none">• The amount of rice, ingredients, or mixed grains was not correct.• More than the maximum allowed amount was cooked. → P. 10 to 16, P. 59	<ul style="list-style-type: none">• The amount of water was not correct. → P. 10 to 16	
Boils over	<ul style="list-style-type: none">• The amount of rice, ingredients, or mixed grains was not correct.• There were a lot of cracked grains of rice.• More than the maximum allowed amount was cooked. → P. 10 to 16, P. 59	<ul style="list-style-type: none">• The amount of water was not correct. → P. 10 to 16• The rice was not rinsed sufficiently (except for rinse-free rice).• The rice was left in a strainer after rinsing.	<ul style="list-style-type: none">• The rice was mixed with other ingredients or grains.• Seasonings were not stirred well.
It takes a long time before cooking is finished.	<ul style="list-style-type: none">• The amount of rice, ingredients, or mixed grains was not correct.• More than the maximum allowed amount was cooked. → P. 10 to 16, P. 59	<ul style="list-style-type: none">• The amount of water was not correct. → P. 10 to 16	<ul style="list-style-type: none">• Cooking was repeated continuously. → P. 22• Cooking was performed immediately after the Keep Warm function had been turned off. → P. 22
There is a thin film covering the rice.	<ul style="list-style-type: none">• A thin, tissue-like film is formed by melted and dried starch. This is not harmful to your health.		

Problems with rice

Symptom	 Rice	 Water	 Cooking
Rice sticks to the inner pot.	<ul style="list-style-type: none">Soft rice and sticky rice can easily stick to the pot.		
Smells like rice bran, etc.		<ul style="list-style-type: none">The rice was not rinsed sufficiently (except for rinse-free rice).	<ul style="list-style-type: none">The Timer function was set for more than 12 hours.
Too soft	<ul style="list-style-type: none">The amount of rice, ingredients, or mixed grains was not correct.There were a lot of cracked grains of rice.	<ul style="list-style-type: none">The amount of water was not correct. → P. 10 to 16The rice was cooked with alkaline ionized water (pH 9 or higher).Hot water (35°C or higher) was used to rinse the rice or adjust the water level.The rice was left soaking in the water too long after rinsing.The rice was left in a strainer after rinsing.	<ul style="list-style-type: none">The Timer function was used.The rice was mixed with other ingredients or grains.Seasonings were not stirred well.The cooked rice was not stirred and loosened well.Cooking was repeated continuously. → P. 22Cooking was performed immediately after the Keep Warm function had been turned off. → P. 22
Too hard	<ul style="list-style-type: none">The amount of rice, ingredients, or mixed grains was not correct.More than the maximum allowed amount was cooked. → P. 10 to 16, P. 59	<ul style="list-style-type: none">The amount of water was not correct. → P. 10 to 16The rice was cooked with hard water, such as mineral water.Hot water (35°C or higher) was used to rinse the rice or adjust the water level.	<ul style="list-style-type: none">The rice was mixed with other ingredients or grains.Seasonings were not stirred well.The cooked rice was not stirred and loosened well.Cooking was repeated continuously. → P. 22Cooking was performed immediately after the Keep Warm function had been turned off. → P. 22
Dark brown crisp or burned rice	<ul style="list-style-type: none">The amount of rice, ingredients, or mixed grains was not correct.More than the maximum allowed amount was cooked. → P. 10 to 16, P. 59There were a lot of cracked grains of rice.	<ul style="list-style-type: none">The amount of water was not correct. → P. 10 to 16The rice was cooked with alkaline ionized water (pH 9 or higher).The rice was cooked with hard water, such as mineral water.Hot water (35°C or higher) was used to rinse the rice or adjust the water level.The rice was not rinsed sufficiently (except for rinse-free rice).The rice was left soaking in the water too long after rinsing.The rice was left in a strainer after rinsing.	<ul style="list-style-type: none">The Timer function was used.The rice was mixed with other ingredients or grains.Seasonings were not stirred well.
Not cooked completely	<ul style="list-style-type: none">The amount of rice, ingredients, or mixed grains was not correct.More than the maximum allowed amount was cooked. → P. 10 to 16, P. 59There were a lot of cracked grains of rice.	<ul style="list-style-type: none">The amount of water was not correct. → P. 10 to 16Hot water (35°C or higher) was used to rinse the rice or adjust the water level.	<ul style="list-style-type: none">The rice was mixed with other ingredients or grains.Seasonings were not stirred well.Cooking was repeated continuously. → P. 22Cooking was performed immediately after the Keep Warm function had been turned off. → P. 22The rice was left after cooking without turning off the Keep Warm function but pressing [Start].

Problems with rice

Symptom	 Rice	 Water	 Cooking
Rice being kept warm smells.		<ul style="list-style-type: none">The rice was not rinsed sufficiently (except for rinse-free rice).	<ul style="list-style-type: none">Anything other than white rice or rinse-free rice was kept warm.Cold rice was added.A spatula was left in the inner pot.A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm or reheated. → P. 24, P. 25The Keep Warm function has been used continuously for more than 24 hours.The rice was left in the rice cooker with the Keep Warm function turned off.Odors were not removed after cooking.
Rice being kept warm discolors.			<ul style="list-style-type: none">The cooked rice was not stirred and loosened well.Anything other than white rice or rinse-free rice was kept warm.The rice was concentrated along the wall of the inner pot (less rice in the middle of the pot).Cold rice was added.A spatula was left in the inner pot.A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm or reheated. → P. 24, P. 25The Keep Warm function has been used continuously for more than 24 hours.The rice was reheated 3 or more times.
Rice being kept warm is dry.	<ul style="list-style-type: none">The amount of rice, ingredients, or mixed grains was not correct.	<ul style="list-style-type: none">The amount of water was not correct. → P. 10 to 16	<ul style="list-style-type: none">The cooked rice was not stirred and loosened well.Anything other than white rice or rinse-free rice was kept warm.The rice was concentrated along the wall of the inner pot (less rice in the middle of the pot).Cold rice was added.A spatula was left in the inner pot.A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm or reheated. → P. 24, P. 25The Keep Warm function has been used continuously for more than 24 hours.The rice was reheated 3 or more times.
Rice being kept warm is sticky.	<ul style="list-style-type: none">The amount of rice, ingredients, or mixed grains was not correct.	<ul style="list-style-type: none">The amount of water was not correct. → P. 10 to 16	<ul style="list-style-type: none">The cooked rice was not stirred and loosened well.Anything other than white rice or rinse-free rice was kept warm.The rice was concentrated along the wall of the inner pot (less rice in the middle of the pot).Cold rice was added.A spatula was left in the inner pot.A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm or reheated. → P. 24, P. 25The Keep Warm function has been used continuously for more than 24 hours.The rice was left in the rice cooker with the Keep Warm function turned off.The Timer function was set for more than 12 hours.
Reheated rice is dry.	<ul style="list-style-type: none">The amount of rice, ingredients, or mixed grains was not correct.	<ul style="list-style-type: none">The amount of water was not correct. → P. 10 to 16	<ul style="list-style-type: none">The rice was reheated 3 or more times.A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm or reheated. → P. 24, P. 25Rice that was just cooked and still hot was reheated.

If Other Food, Bread, or Cakes Are Not Made Properly

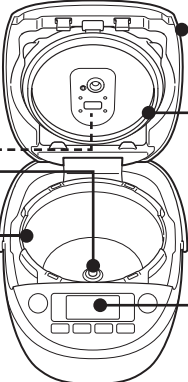
Check the following points if you experience a problem with cooked dishes, bread, or cakes.

Check this first!

• Was a recipe other than those described in Menu Guide used?

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

• Is the inner pot deformed?
• Are there any water drops remaining on the outside of the inner pot?



• Is the lid closed securely?

• Are there any grains of cooked rice adhering to the inner lid or gasket?

• Has a power outage occurred during cooking?

• Was the correct menu item selected?

Problems with cooking

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

Problems with bread fermentation

Symptom	Ingredients	Time
The dough does not rise at all or doesn't rise enough.	<ul style="list-style-type: none">• Inappropriate ingredients or amounts were used.• The ingredients were not stirred well.	<ul style="list-style-type: none">• An incorrect fermentation time was set.• Fermentation was not sufficient.*1• The kneaded dough was not fermented immediately, but, for example, was put in a refrigerator (the temperature of the dough was low).
The dough rises too much.	<ul style="list-style-type: none">• Inappropriate ingredients or amounts were used.	<ul style="list-style-type: none">• An incorrect fermentation time was set.• The dough was fermented for too long.*2
Dough is sticky.	<ul style="list-style-type: none">• Inappropriate ingredients or amounts were used.• The ingredients were not stirred well.	

Problems with bread baking

Symptom	Ingredients	Time
Small and hard	<ul style="list-style-type: none">• Inappropriate ingredients or amounts were used.• The ingredients were not stirred well.	<ul style="list-style-type: none">• An incorrect fermentation time was set.• Fermentation was not sufficient.*1
Rough texture and dry	<ul style="list-style-type: none">• Inappropriate ingredients or amounts were used.	<ul style="list-style-type: none">• An incorrect fermentation time was set.• The dough was fermented for too long.*2
Doughy inside (undercooked)	<ul style="list-style-type: none">• Inappropriate ingredients or amounts were used.• The ingredients were not stirred well.	<ul style="list-style-type: none">• The baking time was too short.
Sticking to the inner lid (rising to much)	<ul style="list-style-type: none">• Inappropriate ingredients or amounts were used.	<ul style="list-style-type: none">• The dough was fermented for too long.*2
Burned	<ul style="list-style-type: none">• Inappropriate ingredients or amounts were used.	<ul style="list-style-type: none">• The baking time was too long.
Not browned	<ul style="list-style-type: none">• Inappropriate ingredients or amounts were used.	<ul style="list-style-type: none">• The baking time was too short.• Only one side was baked.
Doesn't smell good	<ul style="list-style-type: none">• The ingredients were not stirred well.	<ul style="list-style-type: none">• The dough was fermented for too long.*2
Wrinkled surface	<ul style="list-style-type: none">• Inappropriate ingredients or amounts were used.	<ul style="list-style-type: none">• The bread was not taken out immediately after baking finished.
Uneven burned color	<ul style="list-style-type: none">• See Check this first! on P. 52.	
Sticky surface	<ul style="list-style-type: none">• Inappropriate ingredients or amounts were used.	<ul style="list-style-type: none">• The bread was not taken out immediately after baking finished.

*1: Low dough temperature, wrong types or amounts of ingredients, and short fermentation times may result in insufficient fermentation.
*2: High dough temperature, wrong types or amounts of ingredients, and long fermentation times may result in excessive fermentation.

Problems with cake baking

Symptom	Ingredients	Time
Not baked	<ul style="list-style-type: none">• Inappropriate ingredients or amounts were used.	<ul style="list-style-type: none">• The baking time was too short.
Boils over	<ul style="list-style-type: none">• Inappropriate ingredients or amounts were used.	
Burned	<ul style="list-style-type: none">• Inappropriate ingredients or amounts were used.	<ul style="list-style-type: none">• The baking time was too long.
Uneven burned color	<ul style="list-style-type: none">• See Check this first! on P. 52.	
Sticky surface		<ul style="list-style-type: none">• The cake was not taken out immediately after being baked.


Troubleshooting

◇ Check the following before requesting repairs.



Symptom	Point to check	Action to take	Page to check
<ul style="list-style-type: none"> • Rice is not completely cooked. • Cooking is not possible. • Bread cannot be made. • Cake cannot be made. 	Is the power plug connected to an outlet?	Connect the power plug securely to an outlet.	21 26 28 29 33 36
• Cooking has not been finished by the preset time.	Is the current time correctly set in the rice cooker? See It takes a long time before cooking is finished on P. 49 and take the necessary action. When the preset time is less than the timer setting guideline, cooking may not be finished at the preset time.	Set the time correctly.	19 49 10 to 16
• The Timer or Soak Timer function cannot be set.	Is 0:00 blinking on the display? Is Quick, Exp. Limited Cups, Mixed, Sweet, Quick Cook, Slow Cook, Soup, Bread Fermentation, Bread Bake, Cake, or Self Clean selected? The Timer function is not available when using those menu items.	Set the current time.	19 27 28
• Reheating is disabled.	The rice cooker beeps 2 times (short beeps) when [Start] is pressed. Is the Keep Warm lamp off? Is Porridge, Brown Porridge, Slow Cook, Bread Fermentation, Bread Bake, Cake, or Self Clean selected? Reheating is not available when using those menu items.	The rice is cold. Rice below approximately 55°C cannot be reheated. Press [Keep Warm] and check that the Keep Warm lamp lights up. Then, press [Start] again.	25
• The display is foggy.	Are there any grains of burned rice or any other remaining grains of rice adhering to the gaskets or the rim of the inner pot? Is the outer surface of the inner pot wet? Due to a temperature difference between the rice cooker and room temperature, condensation may collect on the liquid crystal display. Repeated use can improve the condition. If the problem persists, contact the place of purchase for repair service.	Completely remove all remaining rice. Wipe using a dry cloth.	49 52 —
• Sounds can be heard during cooking, while the Keep Warm function is on, or during reheating.	A humming sound can be heard during fan rotation and is not a malfunction. A buzzing or twittering sound can be heard during induction heating operation and is not a malfunction. Steam suddenly comes out of the steam vent with a hissing or bubbling sound due to boiling and it is not a malfunction. There is a clicking sound during cooking. This is caused when pressure is adjusted. It is not a malfunction. A completely different sound from the above can be heard.	Contact the place of purchase for repair service.	18 —

Symptom	Point to check	Action to take	Page to check
• When [Start] or [Keep Warm] is pressed, the rice cooker beeps 2 times (short beeps).	Is the inner pot set in the rice cooker?	Set the inner pot.	21
• The remaining time does not change from XX Min or the displayed time suddenly changes.	According to the cooking conditions or changes to the adjustment setting, the displayed remaining time may not be updated or may decrease or increase suddenly, not gradually. However, this is not a malfunction. Did you start cooking when the rice cooker was still warm (e.g. repeated cooking, or cooking immediately after the Keep Warm function had been turned off)?	Be sure to start cooking only after the rice cooker has cooled.	22 22 49
• The rice cooker beeps 2 times (short beeps) when the Timer function (Soak Timer) is set.	The rice cooker beeps if no operation is performed within approximately 30 seconds after pressing [Timer], however, the Timer function can be set without interruption.		27 28
• Water or rice has entered the main body of the rice cooker.	Water or rice inside the rice cooker unit may cause problems. Contact the place of purchase for repair service.		—
• When setting the current time, pressing [Hour] or [Min] does not access the time setting mode.	The time cannot be set during cooking, when the Keep Warm function is on, when the Timer function is set, when the Soak Timer is in use, during reheating, during additional heating, or when the Porridge, Quick Cook, Slow Cook, Soup, Bread Fermentation, Bread Bake, or Cake menu is selected.		19
• The Keep Warm lamp blinks. • Rice has not been kept warm.	Is the Bread Fermentation, Bread Bake, Cake, or Self Clean menu item selected?	The Keep Warm function is not available with Bread Fermentation, Bread Bake, Cake, and Self Clean. Serve the bread or cake as soon as possible before it turns sticky.	24 35 37
• A blurred black line is shown in the display.	Although blurring may occur in the display due to static electricity, it is only a temporary phenomenon and not a malfunction.	If the blurring becomes noticeable, wipe the display using a firmly wrung out cloth. The static electricity is removed and the blurring is reduced.	18
• 6 blinks while cooked food is kept warm.	Has the Keep Warm function been used continuously for more than 6 hours after cooking? After 6 hours have elapsed, 6 blinks on the display. (Do not keep warm for more than 6 hours after cooking.)		30 31
• 24 blinks on the display when [Hour] is pressed while the Keep Warm function is on.	Has the Keep Warm function been used continuously for more than 24 hours? After 24 hours have elapsed, 24 blinks on the display.		24
• 0:00 blinks on the display when the power plug is connected.	Are the saved current time, timer setting, and elapsed Keep Warm time lost when the power plug is connected again? [Cancel] and [Timer] were pressed at the same time.	The lithium battery has run out. (Normal cooking can be performed.) Contact the place of purchase for repair service. Set the correct time.	18 19

Troubleshooting

Symptom	Point to check	Action to take	Page to check
• The lid does not close or opens during cooking.	Are there any cooked rice or grains of rice adhering to the upper casing, inner lid gasket, or around the hook catch?	Completely remove all remaining rice.	45
• There is a gap between the lid and rice cooker.	Although a gap is generated between the lid and rice cooker due to their designs when the lid is closed, this is not a problem as long as steam does not leak during cooking or while the Keep Warm function is on.		—
• The clearance between the lid and rice cooker becomes larger during cooking.	Pressure is applied during cooking and the lid is lifted. The clearance between the lid and rice cooker may become larger, however, the performance of the rice cooker is not affected.		—
• The lid does not close.	Is the inner lid set in place?	Set the inner lid.	47
	Is the lid being closed just after loosening cooked rice?	The inner lid of the pressure rice cooker is highly air-tight. The lid may be slightly hard to close but it is not a malfunction. Close the lid slowly.	21
• Condensation collects in the upper casing.	Condensation may collect in the upper casing immediately after rice is cooked or while the Keep Warm function is on but it is not a malfunction. Wipe the upper casing using a dry cloth when condensation collects.		—
	Is the inner lid dirty? More condensation can collect if the inner lid is dirty.	Thoroughly clean the inner lid using a mild detergent for household use.	44 45 47
	Is Eco selected? When using the Eco menu item, more condensation may be formed on the inner lid. If condensation becomes an issue, it is recommended to use the Plain menu item.		10
• Nothing happens when a key is pressed.	Is the power plug connected to an outlet?	Connect the power plug securely to an outlet.	19, 21 26, 28 29, 33 36
	Is the Keep Warm lamp on?	Press [Cancel] to turn off the Keep Warm function and then try the operation again.	24
• The power plug sparks.	A tiny spark specific to the induction heating method may occur when the power plug is connected or disconnected, however, it is not a malfunction.		—
• There is a smell of plastic.	Such smells may occur when the rice cooker is first used, however, they should go away over time. If this is an issue, clean the rice cooker according to How to Self Clean.		48
• There are stripes or waves on the plastic parts.	Such stripes and waves are produced when the resin is being molded. They do not affect the performance of the rice cooker.		—
• Rice has not been completely cooked. • E:00 appears on the display.	When [Cancel] is pressed, the following appears on the display. 	The rice cooker is in the demo mode. In this case, contact the place of purchase.	—

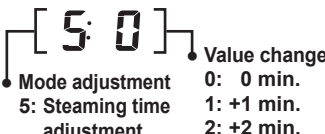
Error Displays and Actions to Be Taken

Display	Action to take	Page to check
• E:02 appears on the display and the rice cooker beeps continuously. 	When the rice cooker is placed on a carpet, the air inlet and outlet are blocked, the temperature goes up, and the rice cooker may not respond even if a key is pressed. When the rice cooker is placed in a high temperature place, the temperature goes up and similar conditions may be found. Perform the following procedure in such a case. (1) Disconnect the power plug. (2) Move the rice cooker to a location where there is nothing to block the air inlet and outlet and the ambient temperature is not high. (3) Connect the power plug to the outlet again and press a key. * If the rice cooker still does not respond, there is a malfunction in the rice cooker. Disconnect the power plug and contact the place of purchase for repair service.	5
• E:11 appears on the display. 		
• A code starting with E other than E:02 or E:11 appears on the display.	There is a possibility of malfunction. Disconnect the power plug and then contact the place of purchase.	—

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

Adjusting the Steaming Time (Exp. Limited Cups Menu)

* Complete the following procedure from steps ① to ⑦ 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, when the Keep Warm function is on, when the timer function is set, when the Soak Timer is in use, during reheating, or during additional heating.
* To cancel adjustment of the steaming time, press [Cancel].

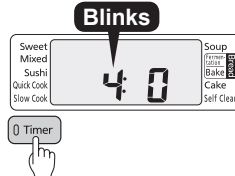


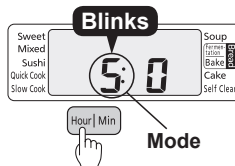
Value change
0: 0 min.
1: +1 min.
2: +2 min.

Procedure for adjusting the steaming time

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

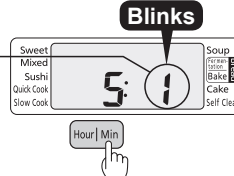
- ① Press [Menu◀|▶] to select Plain.

② Hold down [Timer] for approximately 3 seconds or more.


③ Press [Hour] to set the mode to 5.

- ④ Press [Start].

⑤ Press [Hour] or [Min] to adjust the time.

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



⑥ Press [Start].

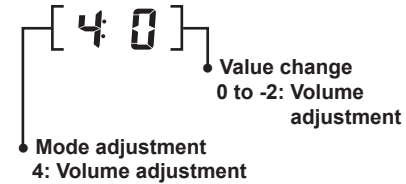
⑦ When [Timer] is held down for approximately 3 seconds or more, the setting is completed and the current time is displayed again.

Adjusting the Sound Volume

* Complete the following procedure from steps ❶ to ❷ 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 sound volume cannot be set. Restart the procedure to set the sound volume again.

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

* To cancel adjustment of the sound volume, press [Cancel].

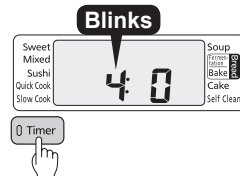


Procedure for adjusting the sound volume (key operation sound and alarm sound)

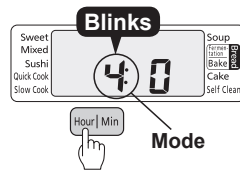
If the key operation and alarm sounds are too loud, adjust the volume according to the following procedure.

1 Press [Menu◀ | ▶] to select Plain.

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



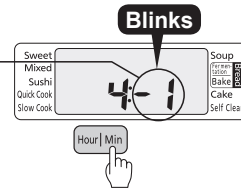
3 Check that the mode is set to 4.
◇ If the mode is set to 5, press [Hour] or [Min] to set the mode to 4.



4 Press [Start].

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

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



6 Press [Start].

7 When [Timer] is held down for approximately 3 seconds or more, the setting is completed and the current time is displayed again.

Specifications

Unit size	1.0 L (5.5 cup) type	1.8 L (10 cup) type
Rated voltage/Rated frequency	230-240 V~/50-60 Hz	
Rated power input (W)	1100	1210
Cooking capacity (L)	Plain	0.09 to 1.0 (0.5 to 5.5 cups)
	Premium	0.09 to 1.0 (0.5 to 5.5 cups)
	Eco	0.09 to 1.0 (0.5 to 5.5 cups)
	Sushi	0.09 to 1.0 (0.5 to 5.5 cups)
	Quick	0.09 to 1.0 (0.5 to 5.5 cups)
	Exp. Limited Cups	0.09 to 0.36 (0.5 to 2 cups)
	Long-grain	0.09 to 1.0 (0.5 to 5.5 cups)
	Multigrain	0.09 to 0.54 (0.5 to 3 cups)
	Mixed	0.09 to 0.54 (0.5 to 3 cups)
	Sweet	0.18 to 0.54 (1 to 3 cups)
	Porridge	Firm 0.09 to 0.18 (0.5 to 1 cup) Soft 0.09 (0.5 cups)
	Brown Porridge	Firm 0.09 to 0.18 (0.5 to 1 cup) Soft 0.09 (0.5 cups)
	Brown	0.18 to 0.63 (1 to 3.5 cups)
	Brown GABA	0.18 to 0.63 (1 to 3.5 cups)
Outside dimensions* (cm)	Width	27.0
	Depth	38.0
	Height	20.8
Weight* (kg)	5.4	6.6
Cord length* (m)	1.5	

* Approximate values

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

If There Is a Power Outage

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

*Beware of sudden discharge of hot steam when the pressure inside the rice cooker is released during pressurized cooking.

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

Purchasing Consumables and Optional Accessories

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

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

114 -音量调整方法

115 -规格

115 -中途停电时


115 -关于消耗品、另购品的购买

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 重伤是指因失明、外伤、烫伤(高温、低温)、触电、骨折、中毒等留下的后遗症及需要住院治疗或长期看门诊的伤害。
*2 伤害是指无需住院治疗、长期看门诊的外伤、烫伤、触电等。
*3 财产损失是指损害扩大到房屋、家产及家畜、宠物等。


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字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字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字标注在图标记号的中间或附近。

**警告**


不使用额定电压以外的电源。
以免造成火灾、触电。

**注意**


单独使用额定电流7A以上的插座。
与其它电器同时使用时, 多头插座部异常发热可能起火。

**警告**


不使用已破损的电源线。也不要损坏电源线。
(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)
以免造成火灾、触电。

**注意**


电源插头上附着灰尘时, 请仔细擦拭干净。
以免造成火灾。

**注意**


如果电源线损坏, 为了避免危险, 必须由制造商, 其维修部或类似部门的专业人员更换。
以免造成故障、事故。

**警告**


将电源插头切实插到底。
以免造成触电、短路、冒烟、起火。

**警告**

电源线或电源插头破损或插座松动时, 不要使用。
以免造成触电、短路、起火。

**禁止用湿手**

不要用湿手插入或拔出电源插头。
以免造成触电、外伤。

**警告**

煮饭中, 请勿打开上盖。
以免内容物溢出造成烫伤或受伤。不得不打开上盖时, 请确认操作面板的“Pressure”指示灯熄灭, 不会喷出蒸汽后再打开。→P.78

安全注意事项

警告



不要将脸、手靠近蒸汽盖、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。



请不要让身体行动不便或没有充分理解
使用方法的人单独使用。
如需使用时务必要有充分理解使用方法
的人在旁指导确认。
以免造成烫伤、触电及受伤。



请勿将产品浸于水中或向其泼水。
以免造成短路·触电。



不要改装。维修技术人员以外的人不要
拆解或者修理。
以免造成火灾、触电、外伤。



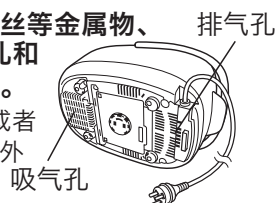
请勿将刀子、汤匙、锅盖等金属制品放
在本产品上面。
以免造成金属制品过热。



不要让蒸汽熏到电源插头。
以免造成火灾、触
电、起火。在抽出式
桌台上使用时,在
蒸汽熏不到电源插
头的位置使用。



不要将别针、铁丝等金属物、
异物插入吸气孔和
排气孔、缝隙中。
以免造成触电,或者
因异常动作导致外
伤。



关闭上盖时,清除附着在上框、开关片
部位周围的饭粒、米粒等,并将上盖盖
紧。
以免蒸汽漏出,或者打开上盖时内容物喷
出,导致烫伤、外伤。



请勿用于使用说明书记载内容以外的
用途。另外,应随时检查调压孔、安全
阀、减压孔是否堵塞。

调压孔、安全阀、减压孔堵塞,蒸汽、内容物
喷出,可能导致烫伤、外伤。

〈不可烹调的事例〉

- 烹调咖喱、炖菜、果酱等会产生糊状的菜肴
- 使用会激烈产生气泡的“小苏打”等烹调
- 市场上销售的料理书籍等中介绍的用电饭煲制作的烹调、菜饭
- 将食材、调料等放入塑料袋中加热烹调
- 有可能堵塞调压孔的番茄、叶菜类蔬菜的烹调、菜饭
- 使用了有可能堵塞调压孔的烤盘纸、铝箔、保鲜膜烹调
- 烹调分量会增加的鱼浆制品或煮豆子等豆类(如需在红豆饭等中使用豆类,请用其他锅煮制后使用)
- 加入大量油的烹调
- 加入容易造成堵塞的苋属籽等小粒杂粮进行烹调



如果该表面有裂纹,关掉器具以避免可
能出现的电击。
以免造成触电。



发生异常、故障时,立即停止使用。
若继续使用,可能会造成火灾、触电、外伤。
〈异常、故障事例〉

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

立刻拔下电源插头,然后委托销售店进行
检查及维修。

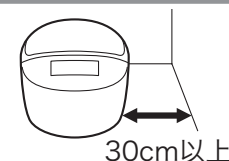


不要在不稳定的地方、不耐热的桌子、
垫材等上使用。
以免造成火灾或使桌子、垫材受损。

警告



不要在贴近墙壁、家具的附近使用。
蒸汽和热量会导致受损、变色、变形,使用时与墙壁和家具保持
30cm以上的距离。在厨房内的储物架等的地方使用时,注意不
要让蒸汽滞留其中。



防止溢漏到连接器上。



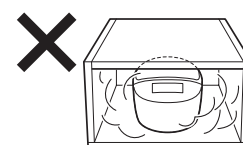
使用后,加热元件表面可能留有余热。
使用中、刚使用完时不要触碰高温部。
以免造成烫伤。



注意



不要在操作面板可能接触到蒸汽的狭
窄空间内使用。
蒸汽和热量会导致操作面板变形、本体受
损、变色、变形、故障。
在抽出式桌台上使用时,拉出到在蒸汽熏
不到的位置使用。



不要在负重强度不足的抽出式桌台上
使用。
以免电饭煲掉落导致外伤、烫伤、故障。
使用前确认负重强度足够。



不要在会淋到水、靠近火源的场所使用。
以免造成触电、漏电、本体变形或引起火灾、
故障。



不要使用非专用内锅。
以免造成过热、异常动作。



不要在内盖的别扣折断的情况下使用。
以免因蒸汽漏出、沸腾溢锅造成烫伤、外伤。
以免导致做出的米饭不可口。



如使用方法不正确可引致受伤。



等待本体冷却后,再进行保养。
(请参照P.100~104的记载内容
来进行清洗保养。)



不要干烧。
以免造成故障、过热、异常动作。



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



不要在铝板、电热毯上使用。
以免铝质材料发热,导致冒烟、起火。



不要在吸气孔和排气孔有可能堵塞或、
室温较高的场所使用。
不要放在地毯、塑料袋等物品上。以免造成
触电、漏电、火灾、故障。



不要在IH电磁灶上使用。
以免造成故障。



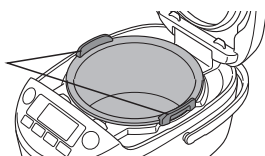
打开上盖时注意蒸汽。
以免造成烫伤。

安全注意事项

⚠ 注意

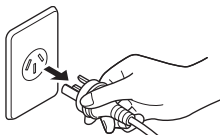
- 使用中、刚使用完接触内锅把手时, 应使用隔热手套, 不要直接用手接触。由于处于高温状态, 可能引起烫伤。

内锅把手



- 不使用时从插座拔掉电源插头。以免引起外伤、烫伤及因绝缘体老化而造成触电、漏电火灾。
必须拔出插头

- 务必手持电源插头拔出。以免造成触电、短路而起火。



- 不要使用多头插座。以免造成火灾。



- 请小心使用。坠落或强力冲击可能导致外伤、故障。

- 由于磁力线暴露在外, 不要靠近不耐磁的物体。可能使电视机、收音机等产生杂音。银行卡、交通卡、磁带、录影带等也有可能被消磁。

- 使用医疗用起搏器等的用户在使用本产品时, 请先仔细咨询专业医生。本产品动作时可能会影响起搏器。

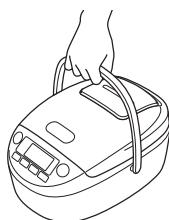
- 器具不能在外接定时器独立的遥控控制系统的方式下运行。以免造成故障。

- 不要整体清洗。不要整体清洗本体, 或将本体浸于水中或向其泼水。以免造成短路、触电。

- 煮饭中不要移动本体。以免造成烫伤或食物喷出。

- 搬动本体时, 不要触碰上盖开关片。上盖打开可能造成外伤、烫伤。
禁止触摸

- 移动本体时, 不要握住上盖移动。以免造成烫伤、外伤。务必握持把手移动。



- 本产品具调理功能, 请勿过度使用容易出现泡沫或容易膨胀的食材。以避免食材溢出导致事故的发生或产品故障。(如: 黄豆, 黑豆, 白木耳, 等... , 容易产生泡沫, 溢出的食材。)

为了能经久耐用, 注意以下事项

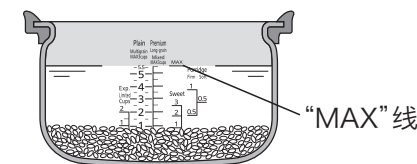
- 清除粘附于本体、内锅上的饭粒和米粒等。以免造成漏蒸汽、煮沸溢出、故障或煮饭的结果不理想。

- 煮饭中, 不要将布等覆盖在本体上。以免造成本体、上盖变形、变色。



- 不要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。

- 煮饭时, 加水不要超过内锅里的“MAX”线。以免造成烫伤。以免造成食物溢出。



- 为维持功能、性能, 产品上设有小孔, 但是有可能因虫子等进入而引发故障。请注意使用市场上销售的防虫遮罩物等。另外, 因虫子等进入引起的故障属于有偿修理的范围。请向购买本产品的销售店洽询。

- 内锅的氟涂层会随着使用不断消耗, 并可能剥落, 但对人体无害, 且煮饭、保温性能也无问题。如果担心或发生变形和腐蚀现象时, 可以购买。请向购买本产品的销售店洽询。

- 请务必遵守, 以免内锅氟涂层面膨胀, 剥落或变形。
 - 不要将内锅直接放在煤气上烧或放在IH电磁灶上、微波炉中使用。
 - 不要保温白米、免洗米以外的米饭(菜饭等)。
 - 不要在内锅中使用醋。
 - 不要使用附属品或木制品以外的饭勺。
 - 不要使用金属制的汤勺、汤匙、打蛋器等坚硬物品。
 - 不要在内锅中放入竹制蒸笼。
 - 不要将餐具等坚硬物放入内锅中一起清洗。
 - 不要使用钢丝球、尼龙刷等坚硬物品来清洗。
 - 不要使用洗碗机、烘碗机等。

⚠ 警告

- 电池有危险, 请放置在儿童无法接触的位置。
- 若将电池吞入或放入体内任何部位, 可能会在2小时甚至更短的时间内造成严重或致命的伤害。
- 若怀疑电池被吞下或放入体内任何部位, 请立即就医。

菜单介绍

可选择的 20 个菜单



煮饭容量



内锅刻度线



煮饭时间的标准*1



预约时间的标准



保温

01 Plain

压力

煮白米时选择。
煮饭的标准选项。



1.0L型

0.5 ~ 5.5杯

1.8L型

2 ~ 10杯



Plain



1.0L型

42 ~ 54分钟

1.8L型

46 ~ 59分钟



1小时以上



可保温

02 Premium

压力

吸水时间是“Plain”菜单的2倍，会花更长的时间进行加热，煮出味道香甜、可口、有粘性的米饭。



1.0L型

0.5 ~ 5.5杯

1.8L型

2 ~ 10杯



Premium



1.0L型

57 ~ 70分钟

1.8L型

58 ~ 70分钟



1小时15分钟以上



可保温

03 Eco

压力

想要以小的耗电量（大约削减3 ~ 14%）煮白米时选择。与“Plain”相比，煮出的米饭口感略硬。



1.0L型

0.5 ~ 5.5杯

1.8L型

2 ~ 10杯



Eco



1.0L型

36 ~ 50分钟

1.8L型

41 ~ 58分钟



1小时以上



可保温

要点

- 在意硬度时，请用“Plain”菜单煮饭。
- 内盖上可能会附着较多水蒸气。

04 Sushi

煮寿司饭时选择。煮好的饭不带粘性且口感较硬。



1.0L型

0.5 ~ 5.5杯

1.8L型

2 ~ 10杯



Sushi



1.0L型

47 ~ 58分钟

1.8L型

50 ~ 61分钟



1小时5分钟以上



可保温

05 Quick

压力

想要快速煮白米时选择。煮饭时间比“Plain”菜单短，所以煮出的米饭口感较硬。



1.0L型

0.5 ~ 5.5杯

1.8L型

2 ~ 10杯



Plain



1.0L型

23 ~ 39分钟

1.8L型

25 ~ 44分钟



不可预约



可保温

06 Exp. Limited Cups

压力

想要更快煮少量白米时选择。煮饭时间比“Plain”菜单短，所以煮出的米饭口感较硬。



1.0L型

0.5 ~ 2杯

1.8L型

2 ~ 3杯



Exp. Limited Cups



1.0L型

15 ~ 23分钟

1.8L型

20 ~ 24分钟



不可预约



可保温

要点

- 如煮出的米饭口感过硬，延长焖饭时间，可以调整硬度。→P.113

压力 这是加压煮饭的菜单。在压力煮饭的情况下，由于在煮饭中调整压力，蒸汽量会突然增多，因此请注意。以免造成烫伤、外伤。

*1：煮饭时间的标准是指从立即开始煮饭到焖饭结束的时间。
(电压230-240V、室温23度、水温23度、按标准水位加水)
煮饭时间会根据煮饭容量、米的种类、食材种类及其用量、室温、水温、水量、电压、预约煮饭(吸水)等情况而有所不同。

简体中文

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菜单介绍

可选择的 20 个菜单

07 Long-grain

压力

煮长粒米时选择。

1.0L型 0.5 ~ 5.5杯
1.8L型 2 ~ 10杯

Long-grain

1.0L型 26 ~ 36分钟
1.8L型 31 ~ 42分钟

45分钟以上

可保温

要点

- 使用长粒米煮菜饭时，请选择“Mixed”菜单。选择其他菜单时，可能会使煮好的米饭不可口。

08 Multigrain

压力

将杂粮（小米、稗子、黑米、红米等）与白米一起煮时选择。

1.0L型 0.5 ~ 3杯
1.8L型 2 ~ 6杯

Plain

1.0L型 43 ~ 53分钟
1.8L型 46 ~ 56分钟

55分钟以上

可保温 请尽快食用*2

要点

- 杂粮的量请勿超出白米的2成。
- 请将杂粮平铺在白米上煮饭。若搅拌在一起，可能会使煮出来的米饭不可口。
- 市面上销售的杂粮、发芽糙米的包装上有调整水量等的记载时，请遵照该内容，按照自己的嗜好调整水量。
- 请不要混合易堵塞网眼的苋属籽等颗粒尤其小的杂粮煮饭。
- 煮发芽糙米、胚芽米、半精米时，选择“Multigrain”菜单吧。

09 Mixed

压力

煮菜饭时选择。

1.0L型 0.5 ~ 3杯
1.8L型 2 ~ 6杯

Premium

1.0L型 42 ~ 53分钟
1.8L型 44 ~ 59分钟

不可预约

可保温 请尽快食用*2

10 Sweet

煮糯米饭时选择。

1.0L型 1 ~ 3杯
1.8L型 2 ~ 5杯

<糯米和粳米>
Sweet与Plain之间
<糯米>Sweet

39 ~ 49分钟

不可预约

可保温 请尽快食用*2

要点

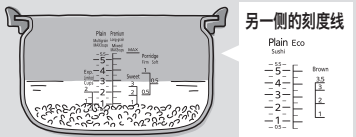
- 请把米摊平，以免超出水面，然后煮饭。

放入食材煮饭时的注意事项

- 可加入食材煮饭的菜单有“Mixed”、“Sweet”、“Porridge·Firm”、“Brown Porridge”、“Brown”。其他菜单可能会使煮好的米饭不可口，所以请不要加入食材。
- 1杯白米、糯米、糙米请加入70g以下的食材。（“Porridge”菜单以外）
- 充分搅拌均匀调料后，将食材放到米上面。
- 煮饭中请勿打开上盖加入食材。
- 请务必遵守放入食材煮饭时的最大煮饭容量。
- 请先调整水量，然后放入食材。若先放食材再调整水量，煮好的饭会比较硬。
- 下述情形可能导致煮出来的米饭不可口，煮糊等。
 - 酱油、甜料酒等调料过多时
 - 调料沉入锅底时
 - 使用番茄酱、番茄酱时
 - 混合食材时
- 为“Porridge”加入食材时，请确保添加食材后的水位不超过“Porridge”的最高刻度线。

内锅刻度线（内侧）

- 内锅的刻度线是大致标准。请根据米的种类、个人喜好调整水量。
- 相对于标准刻度线增加或减少水量时，请避免1/3以上刻度线的增减。以免造成食物溢出等。



关于免洗米

- 免洗米也请用附带的量杯计量。→P.74・76
- 免洗米以内锅刻度为标准，稍微多加一点水（刻度线刚刚被水淹没的程度）。
- 煮免洗米时，有时出现锅巴颜色变深的情况。
- 加入免洗米和水后，从锅底自上而下充分搅拌，以便让每一粒米都能充分浸水。如果只是从上倒入水，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，建议换水1 ~ 2次淘洗。白浊现象源自米中的淀粉而非米糠，但是如果直接煮饭，有可能会造成煮糊、溢出，或煮出的米饭不可口。

关于吸水

- 各菜单的煮饭时间已经包含了吸水过程（“Quick”、“Exp. Limited Cups”菜单除外），因此煮饭前您无需泡米，可以马上煮饭。
- 您也可以进行预约吸水。→P.84

煮饭容量

内锅刻度线

煮饭时间的标准*1

预约时间的标准

保温

压力 这是加压煮饭的菜单。在压力煮饭的情况下，由于在煮饭中调整压力，蒸汽量会突然增多，因此请注意。以免造成烫伤、外伤。

*1：煮饭时间的标准是指从立即开始煮饭到焖饭结束的时间。（电压230-240V、室温23度、水温23度、按标准水位加水）
煮饭时间会根据煮饭容量、米的种类、食材种类及其用量、室温、水温、水量、电压、预约煮饭（吸水）等情况而有所不同。

*2：虽然可自动切换为保温，但是会损坏米饭的美味，所以请不要保温，尽快食用。

菜单介绍

可选择的 20 个菜单

煮饭容量

内锅刻度线

煮饭时间的标准*1

预约时间的标准

保温

⑪ Porridge

煮粥时选择。

1.0L型

<稠粥> 0.5 ~ 1杯

<加食材的稠粥> 0.5 ~ 1杯

<稀粥> 0.5杯

1.8L型

<稠粥> 0.5 ~ 2杯

<加食材的稠粥> 0.5 ~ 2杯

<稀粥> 0.5 ~ 1.5杯

<稠粥> Porridge・Firm

<稀粥> Porridge・Soft

可将烹调时间设定在40 ~ 90分钟
的范围内。

烹调时间+1分钟

可保温 请尽快食用*2

要点

- 如果煮好后放置不管，会变成浆糊状，或者黏糊糊的，所以请尽早食用。
- 放入食材煮饭时的注意事项→P.69

⑫ Brown Porridge

煮糙米粥时选择。

1.0L型

<稠粥> 0.5 ~ 1杯

<加食材的稠粥> 0.5杯

<稀粥> 0.5杯

1.8L型

<稠粥> 0.5 ~ 2杯

<加食材的稠粥> 0.5 ~ 1.5杯

<稀粥> 0.5 ~ 1.5杯

<稠粥> Porridge・Firm

<稀粥> Porridge・Soft

1.0L型 85 ~ 99分钟

1.8L型 85 ~ 101分钟

1小时40分钟以上

可保温 请尽快食用*2

要点

- 如果煮好后放置不管，会变成浆糊状，或者黏糊糊的，所以请尽早食用。
- 放入食材煮饭时的注意事项→P.69

⑬ Brown

压力

煮糙米时选择。

1.0L型

<糙米> 1 ~ 3.5杯

<加食材的糙米> 1 ~ 2杯

1.8L型

<糙米> 2 ~ 6杯

<加食材的糙米> 2 ~ 4杯

Brown

1.0L型 68 ~ 79分钟

1.8L型 68 ~ 82分钟

1小时25分钟以上

可保温 请尽快食用*2

要点

- 放入食材煮饭时的注意事项→P.69
- 【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”菜单煮饭。此时，先将糙米、杂粮糙米浸泡1 ~ 2小时，使其吸水。
- 糙米、杂粮糙米和白米加在一起的最大量为1.0L 型=3.5杯、1.8L 型=6杯。
- 【将糙米和杂粮一起煮时】
- 请务必选择“Brown”菜单。
- 糙米和杂粮加在一起的最大量为1.0L 型=3.5杯、1.8L 型=6杯。

⑭ Brown GABA

压力

想要煮出软烂易于食用的糙米饭时选择。
(煮饭时间比“Brown”菜单更长。)另外，
与“Brown”菜单相比，还可以煮出更多有
益于健康的GABA（伽马氨基丁酸）。

1.0L型 1 ~ 3.5杯

1.8L型 2 ~ 6杯

Brown

1.0L型 4小时19分钟 ~ 4小时29分钟以上

1.8L型 4小时21分钟 ~ 4小时31分钟以上

4小时35分钟以上

可保温 请尽快食用*2

要点

- 放入食材煮饭时的注意事项→P.69
- 【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”菜单煮饭。此时，先将糙米、杂粮糙米浸泡1 ~ 2小时，使其吸水。
- 糙米、杂粮糙米和白米加在一起的最大量为1.0L 型=3.5杯、1.8L 型=6杯。
- 【将糙米和杂粮一起煮时】
- 请务必选择“Brown”菜单。
- 糙米和杂粮加在一起的最大量为1.0L 型=3.5杯、1.8L 型=6杯。

压力 这是加压煮饭的菜单。在压力煮饭的情况下，由于在煮饭中调整压力，蒸汽量会突然增多，因此请注意。以免造成烫伤、外伤。

*1：煮饭时间的标准是指从立即开始煮饭到焖饭结束的时间。（电压230-240V、室温23度、水温23度、按标准水位加水）
煮饭时间会根据煮饭容量、米的种类、食材种类及其用量、室温、水温、水量、电压、预约煮饭（吸水）等情况而有所不同。

*2：虽然可自动切换为保温，但是会损坏米饭的美味，所以请不要保温，尽快食用。

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简体中文

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菜单介绍

可选择的 20 个菜单

15 Quick Cook

→ P.85 · 86

轻松地进行短时间烹调时选择。沸腾后，依靠高温继续加热。

16 Slow Cook

→ P.85 · 87

长时间进行炖煮烹调时选择。沸腾后火力变弱，抑制蒸汽，慢慢炖煮。

17 Soup

→ P.85 · 86

熬汤时选择。

要点

- 请务必用“Quick Cook”、“Slow Cook”或“Soup”菜单进行烹调。
- 如果用煮饭的菜单进行烹调，蒸汽、内容物喷出，可能导致烫伤、外伤，或者内锅煮糊等，造成损伤。
- 炖煮的菜肴可以在加热后保温的状态放置一段时间，让食材更加入味、柔软。

18 Bread Fermentation

→ P.88 ~ 91

使面包发酵时选择。

19 Bread Bake

→ P.88 ~ 91

烤面包时选择。

20 Cake

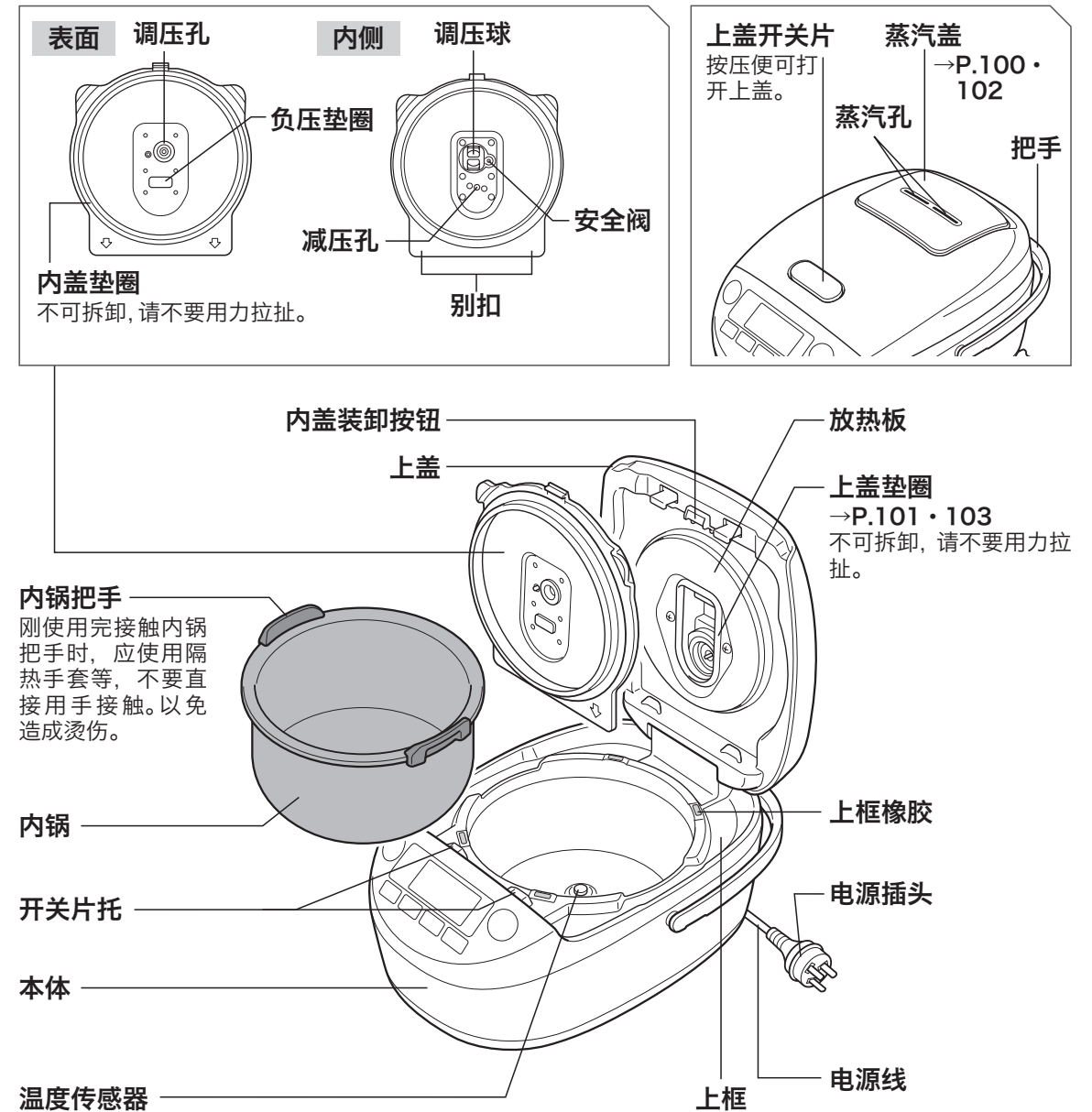
→ P.92 · 93

做蛋糕时选择。

各部的名称及附属品

◇开箱后，首先请进行检查。

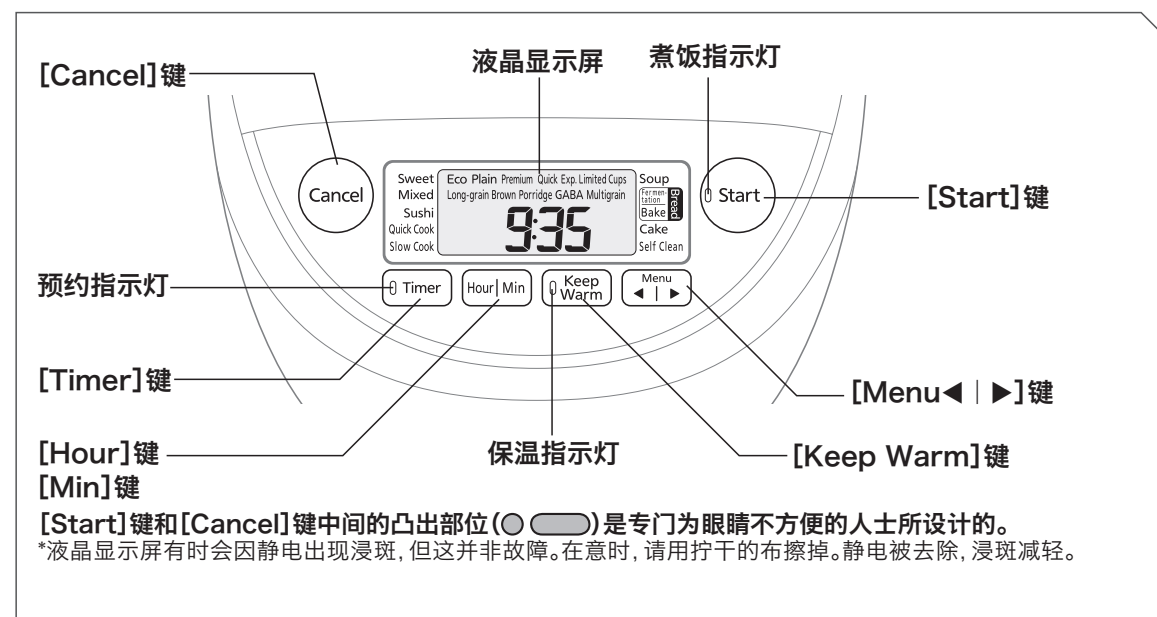
内盖 → P.100 · 103



使本体移动时，务必握住把手移动。
*如本体温度高，请务必使用隔热手套等。
以免造成烫伤。

各部的名称及附属品

操作面板



确认附属品

〈饭勺〉
饭勺可直立
摆放。



〈量杯〉
约1杯
(约0.18L)
1杯米约
150g。



〈汤勺〉



关于内锅(土锅涂层)

为了煮出接近于用土锅煮饭的香味,在内锅上进行了土锅所含材料的涂层加工。

关于提示音

在煮饭中、保温中、再加热中会发出以下提示音,并非异常现象。

- “呼——”声(风扇运行的声音)
- “吱——”或“叽哩哩哩...”声(IH运行的声音)
- “噗”、“咕咚咕咚”声(沸腾声)
- “咔嚓咔嚓”声(调整压力的声音)

关于锂电池

因本产品内置有锂电池,即使拔掉电源插头仍会继续记忆当前时间、预约时间。

- 如锂电池没电了,在插入电源插头时“0:00”闪烁。此现象不会影响正常煮饭功能,但是若拔下电源插头,当前时间、预约时间及保温经过时间的记忆将会消失。

⚠ 注意

- 客户无法自行更换锂电池。如需更换新锂电池时,请委托购买本产品的销售店进行更换。(有偿)

首次使用时

请在清洗内锅、内盖、蒸汽盖、附属品后再使用。
→P.100 ~ 103

确认时间

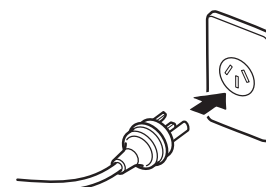
时间以24小时制显示。若时间不准,请对准当前时间。→P.75

当前时间的调整方法

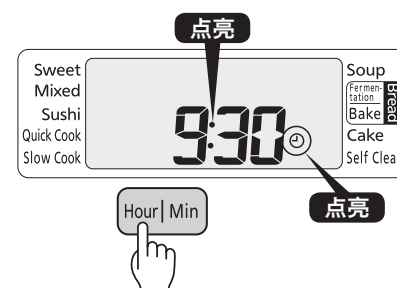
时间以24小时制显示。

*煮饭(烹调)中、保温中、设定预约中、预约煮饭(吸水)中、选择了“Porridge”、“Quick Cook”、“Slow Cook”、“Soup”、“Bread Fermentation”、“Bread Bake”、“Cake”时,不能调整时间。

例：将“9:30”调为“9:35”时

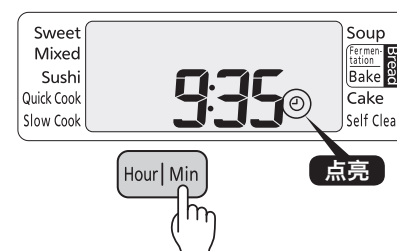


1 将电源插头插入插座。



2 按下[Hour]或者[Min],进入时间设定模式。

◇按下[Hour]或者[Min], 点亮。



3 调整时间。

- ◇按下[Hour],可以1小时为单位调整时间;按下[Min],可以1分钟为单位调整时间。
- ◇按住不放会使数字快速跳动。
- ◇如想中途取消时间调整,请按下[Cancel]。




4 按下[Start]。

◇ 熄灭,时间调整完成。

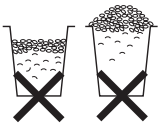
煮饭方法

《正确量法》



平满1杯：约0.18L=约150g

《错误量法》



1 用附带的量杯计量米。

- ◇ 务必使用附属的量杯。
- ◇ 使用计量米缸等会产生误差。
- ◇ 免洗米也用附带的量杯同样地计量。

注意

- 不要超出规定的煮饭容量煮饭。以免导致做出的米饭不可口。→P.66 ~ 72 · 115
- 不要混合易堵塞网眼的苋属籽等颗粒尤其小的杂粮煮饭。以免调压孔、减压孔的网眼堵塞，蒸汽漏出、喷出造成烫伤、外伤。

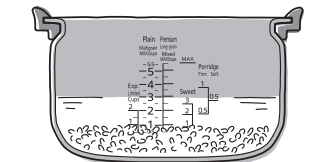


2 淘米。

- ◇ 先加入足量的水，略微淘洗，迅速倒掉淘米水。为避免污水被米吸收，请尽量用冷水快速淘米。
- ◇ 替换2 ~ 3次水淘米，直到水的浑浊减轻。
- ◇ 从底部充分混合免洗米。→P.69

注意

- 不要使用温水(约35度以上)淘米。以免导致煮好的米饭不可口。

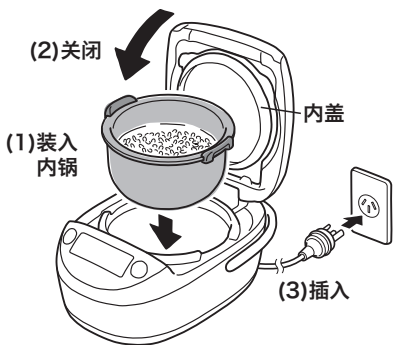


3 调整水量。

- ◇ 水平放置内锅，摊平米。
- ◇ 请按照内锅内侧的刻度线，按照自己的嗜好调整水量。→P.69

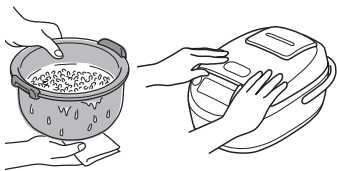
注意

- 不要使用温水(约35度以上)调整水量。以免导致煮好的米饭不可口。



4 将内锅装入本体，关闭上盖，将电源插头插入插座。

- ◇ 请仔细擦拭附着在内锅外侧的水滴，然后设置。以免导致做出的米饭不可口。
- ◇ 请用双手切实关闭上盖。
- ◇ 请正确装入，不要使内锅倾斜。
- ◇ 当保温指示灯点亮时，请按下[Cancel]使其熄灭。

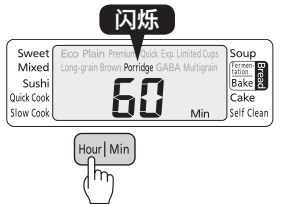
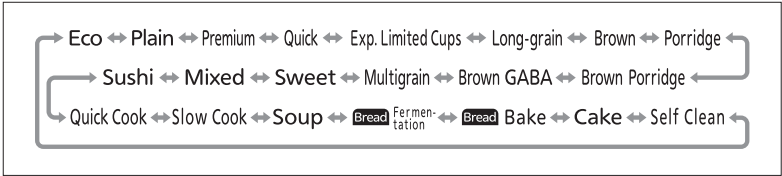


- 注意**
- 务必清除附着在上框、上盖开关片、内盖上的饭粒、米粒。以免造成上盖无法盖紧，或因煮饭中蒸汽漏出或内容物喷出，造成烫伤、外伤。
 - 如果内盖未被设置，上盖关不上。
 - 务必确认上盖已盖紧。由于压力IH电饭煲的内锅内部密闭度高，上盖可能会难以盖上。
- 《关于提示音》**
- 在没有设置内锅的状态按下[Start]时或者按下[Keep Warm]时，会发出“哔哔”的提示音。
 - 如果您在意提示音，可以调整音量。→P.114



5 按下[Menu◀|▶]，选择菜单。→P.66 ~ 72

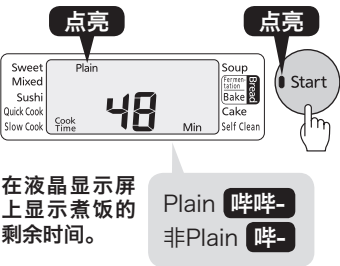
◇ 每按一次，菜单或者◀▶就会闪烁，菜单依次切换。



6 选择“Porridge”菜单时，按下[Hour]或者[Min]，调整煮饭时间。

- ◇ 初始设定为60分钟。请根据个人喜好调整时间。
- ◇ 可以5分钟为单位，在40 ~ 90分钟范围内进行设定。
- ◇ 每按一次[Hour]增加5分钟，每按一次[Min]减少5分钟。

煮饭方法



7 按下[Start]。

◇开始加压后，“Pressure”会点亮。如果压力被释放，2分钟后“Pressure”指示灯熄灭。（“Pressure”不点亮的菜单→P.66～72）

警告

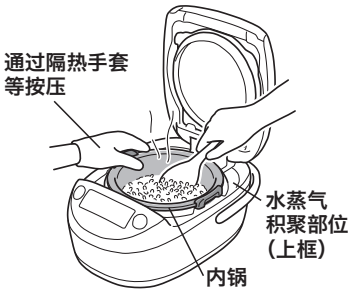
- 煮饭中不要将脸、手靠近蒸汽孔。蒸汽孔会猛地喷出蒸汽，可能导致烫伤、外伤。
- 在“Pressure”点亮时，不要打开上盖。
- <如不得不中断煮饭时>**
 - (1)确认蒸汽盖附近没有人。
 - (2)按下 [Cancel]，中断煮饭。（由于蒸汽孔会猛地喷出高温蒸汽，需要注意）
 - (3)等待大约2分钟后，“Pressure”熄灭，确认没有蒸汽冒出后，按下上盖开关片。

*如果在刚刚按下 [Cancel] 后立刻打开上盖，可能会导致烫伤。

- <重新煮饭时>**
 - 换掉内锅中的米和水，等待本体充分冷却，重新煮饭。
 - *如果先按[Cancel]，会在中途停止煮饭。如果不换掉内锅中的米和水就重新煮饭，会导致煮到一半的米被重新煮，导致煮糊或者做出的米饭不可口。

注意

- 对于下述情形，务必冷却本体后煮饭。
 - 连续煮饭时
 - 中断保温马上煮饭时
- 以免导致煮饭时间延长，或者做出的米饭不可口。
- *各菜单的煮饭时间（大致标准）→P.66～72



8 煮好后，立刻翻动米饭。

- ◇米饭煮好后，“哔-”的声音响8次，自动保温。（可保温的菜单→P.66～72 / 关于保温→P.80）
- ◇立刻翻动米饭，使多余的水分蒸发掉。
- ◇请摊平米饭，避免在内锅侧面留下饭粒。（因内锅的形状特征，米饭中部会稍稍凹陷）
- ◇使用后，请按[Cancel]，拔出电源插头，冷却后保养。
- ◇通过“Porridge”、“Brown Porridge”菜单加入食材时，煮饭时间不够用时，请在保温指示灯点亮或闪烁的状态按下[Hour]、[Min]，调整追加的煮饭时间，然后按下[Start]。以1分钟为单位，每次最长可追加15分钟，共可追加3次。
- ◇进行追加加热时，请在按下[Start]前充分搅拌。
- ◇长时间持续保温会使粥变成浆糊状，所以请尽早食用。

警告

- 打开上盖时，确认蒸汽孔已经没有蒸汽冒出、“Pressure”已经熄灭，然后打开。以免造成烫伤、外伤。→P.66～72

注意

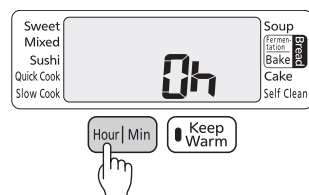
- 如果没有取消保温就拔下电源插头，下次使用时保温指示灯点亮，不能煮饭。
- 饭刚煮好后或保温中打开上盖，导致水蒸气落进上框、外面等时，擦拭干净。根据菜单的不同，有时会出现较多水蒸气附着的情况。

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。
(可保温的菜单→P.66 ~ 72)

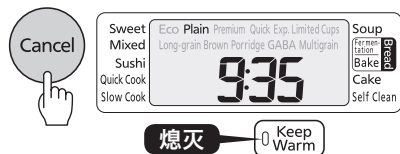


在按住[Hour]期间，将以1小时为单位显示保温经过时间，直至经过24小时(24h)。超过24小时后，“24”闪烁，“h”点亮。



中断保温时

按下[Cancel]。(保温指示灯熄灭)



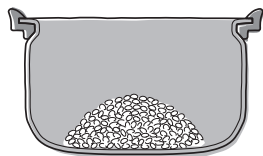
再次保温时

按下[Keep Warm]。



对少量米饭保温时

请将米饭集中到内锅中央进行保温，并尽快食用。

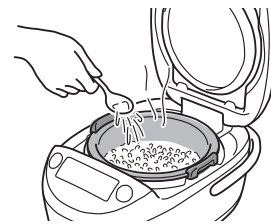


△ 注意

- 请不要进行以下形式的保温，以免造成米饭异味、干巴巴、变色、变质或腐蚀内锅等情况。
 - 拔掉电源插头进行保温
 - 米饭在电饭煲内的情况下取消保温
 - 冷饭的保温、添加冷饭
 - 在饭勺留在电饭煲内的情况下保温
 - 米饭量少时
 - (1.0L 型：1杯以下、1.8L 型：2杯以下)
 - 白米(免洗米)以外的保温
 - 将米饭围成一圈后进行保温
 - 保温24小时以上
- 饭刚煮好后或保温中打开上盖，导致水蒸气落进上框、外面等时，擦拭干净。根据菜单的不同，有时会出现较多水蒸气附着的情况。
- 如果内盖变脏，可能会导致水蒸气大量附着。
- 如果在保温中拿起内锅，保温将被取消，故要注意。
- 在内锅边缘和垫圈类上有饭粒附着时，清除干净。以免造成干燥、变色、异味、发粘。
- 在恶劣环境(寒冷地带或高温等)下使用时，请尽早食用。

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。



1 翻动保温中的米饭，均匀洒入1 ~ 2大勺水。

◇ 洒水可以防止米饭变干，使热好的饭松软可口。



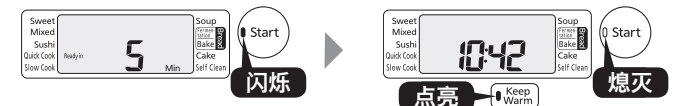
2 确认保温指示灯处在点亮状态。

◇ 若保温指示灯未点亮，则不能再加热。
已经熄灭时，请按下[Keep Warm]。



3 按下[Start]。

◇ 在再加热还剩5分钟时，显示剩余时间。
再加热结束后发出“哔”的3次提示音，保温指示灯点亮。



◇ 想中途取消再加热时，按下[Cancel]。
◇ 米饭变冷(约55度以下)时，发出“哔哔”的声音，不能再加热。



4 全面翻动加热后的米饭，使其变得均匀。

◇ 翻动米饭后，请用双手切实关闭上盖。

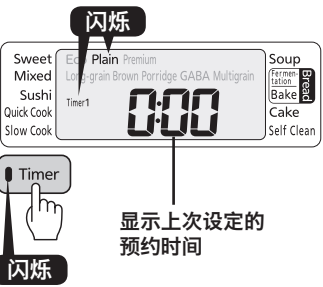
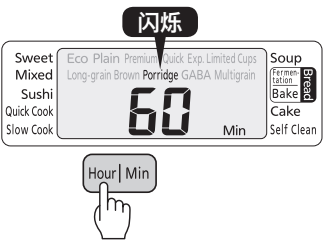
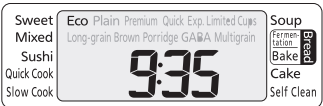
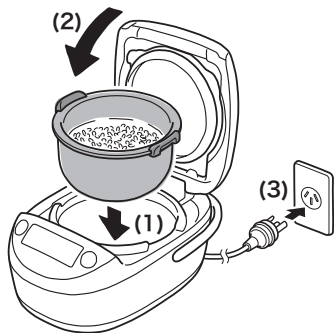
△ 注意

- 米饭超过内锅一半以上时，因米饭量过多无法充分加热。
- 如果在以下情况进行再加热，会导致米饭变干。
 - 米饭刚煮好等还是热的时候
 - 米饭量少时(1.0L 型：1杯以下、1.8L 型：2杯以下)
 - 再加热重复3次以上时
- “Porridge”、“Brown Porridge”、“Slow Cook”、“Bread Fermentation”、“Bread Bake”、“Cake”、“Self Clean”不能再加热。

预约煮饭的方法

- ◇您可以在想吃的时间煮好米饭。
- ◇选择“Timer1”或“Timer2”，设定时间，就能按照设定的时间煮好饭。
- ◇本产品会记录设定过的时间，可以设定“Timer1”、“Timer2”的2个时间。
- ◇您可以分别设定常用的时间，便于使用。

例：将“Timer1”设定为“13:30”，就能在13时30分煮好饭。



1 将内锅设置在本体上，关闭上盖，将电源插头插入插座。

◇煮饭方法→请按照P.76・77的①～④步骤进行。

2 确认当前时间。

◇当前时间的调整方法→P.75

3 按下[Menu◀|▶]，选择想煮饭的菜单。

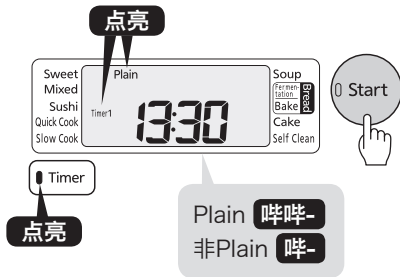
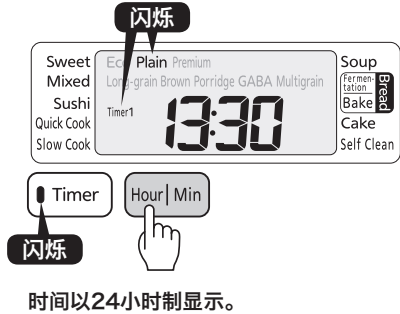
- ◇如已经预先选好菜单，则无需再次选择。
- ◇当保温指示灯点亮时，请按下[Cancel]使其熄灭。（在保温指示灯点亮时不能预约）

4 选择“Porridge”菜单时，按下[Hour]或者[Min]，调整煮饭时间。

- ◇初始设定为60分钟。请根据个人喜好调整时间。
- ◇可以5分钟为单位，在40～90分钟范围内进行设定。
- ◇每按一次[Hour]增加5分钟，每按一次[Min]减少5分钟。

5 按下[Timer]，选择“Timer1”或“Timer2”。

- ◇每按一次，就会按照“Timer1”→“Timer2”→“Soak Timer”的顺序依次切换。
- ◇产品会自动显示上次设定的预约时间，所以以相同的时间进行预约煮饭时，无需设定时间。（进入步骤⑥）
- ◇不显示不能预约煮饭的菜单。



6 按下[Hour]或者[Min]，调整希望米饭煮好的时间。

- ◇按下[Hour]，可以1小时为单位调整时间；按下[Min]，可以10分钟为单位调整时间。
- ◇按住不放可以快速调整时间。
- ◇如设定的时间短于预约时间的标准→P.66～72，则可能无法在预约的时间完成煮饭。

7 按下[Start] 1次。

◇弄错预约设定时，请按下[Cancel]，重新设定。

△ 注意

- 下述情况无法预约煮饭。
 - “Quick”、“Exp. Limited Cups”、“Mixed”、“Sweet”、“Quick Cook”、“Slow Cook”、“Soup”、“Bread Fermentation”、“Bread Bake”、“Cake”、“Self Clean”的情形
 - 液晶显示屏的时钟闪烁显示“0:00”时
 - 没有设置内锅时
- 如果将预约时间设长，可能出现锅巴颜色变深的情况。若在意锅巴的颜色，充分淘米。
- 将预约煮饭设定在12小时以内，以免造成食物变质。

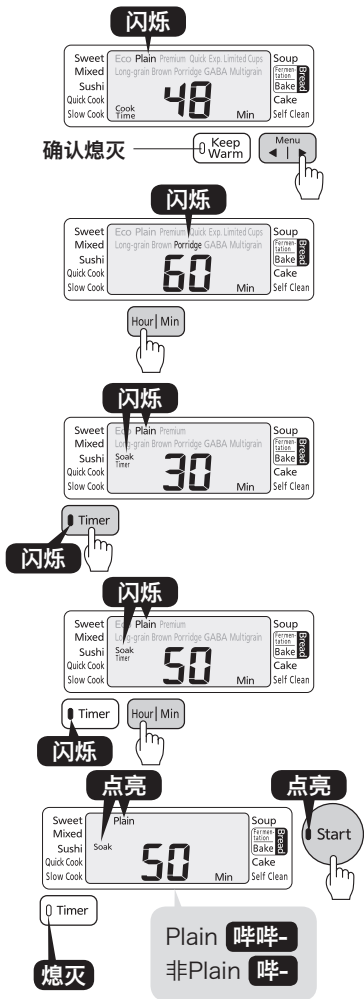
《关于提示音》

- 如按下[Timer]后约30秒内不执行任何操作，会发出“哔哔”的提示音。
- 如在无法进行预约煮饭的状态按下[Timer]，发出“哔哔”的提示音。
- 如果您在意提示音，可以调整音量。→P.114

预约吸水的方法

- ◇可以设定让米自然吸水(浸泡)的时间。
- ◇如果选择“**Soak Timer**”设定吸水时间,就能在经过设定的时间后开始煮饭。
- ◇可以10分钟为单位,在10 ~ 60分钟范围内设定吸水时间。

例：如果将“**Soak Timer**”设定为50分钟,就会在50分钟后开始煮饭。



1 将内锅设置在本体上,关闭上盖,将电源插头插入插座。

◇煮饭方法→请按照P.76・77 的①~④步骤进行。

2 按下[Menu◀|▶],选择想煮饭的菜单。

- ◇如已经预先选好菜单,则无需再次选择。
- ◇当保温指示灯点亮时,请按下[Cancel]使其熄灭。(在保温指示灯亮时不能预约)

3 选择“Porridge”菜单时,按下[Hour]或者[Min],调整煮饭时间。

- ◇初始设定为60分钟。请根据个人喜好调整时间。
- ◇可以5分钟为单位,在40 ~ 90分钟范围内进行设定。
- ◇每按一次[Hour]增加5分钟,每按一次[Min]减少5分钟。

4 按下[Timer],选择“**Soak Timer**”。

- ◇每按一次,就会按照“Timer1”→“Timer2”→“**Soak Timer**”的顺序依次切换。
- ◇不显示不能预约吸水的菜单。

5 按下[Hour]或者[Min],调整吸水时间。

- ◇可以10分钟为单位,在10 ~ 60分钟范围内进行设定。
- ◇每按一次[Hour]增加10分钟,每按一次[Min]减少10分钟。
- ◇如果延长吸水时间,则煮好的饭较软。

6 按下[Start] 1次。

◇弄错预约设定时,请按下[Cancel],重新设定。

⚠ 注意

- 下述情况下无法进行预约吸水。
 - “Quick”、“Exp. Limited Cups”、“Mixed”、“Sweet”、“Quick Cook”、“Slow Cook”、“Soup”、“Bread Fermentation”、“Bread Bake”、“Cake”、“Self Clean”的情形
 - 液晶显示屏的时钟闪烁显示“0:00”时
 - 没有设置内锅时

《关于提示音》

- 如按下[Timer]后约30秒内不执行任何操作,会发出“哔哔”的提示音。
- 如在无法进行预约吸水的状态按下[Timer],发出“哔哔”的提示音。
- 如果您在意提示音,可以调整音量。→P.114

烹调方法 (Quick Cook/Slow Cook/Soup)

- ◇Quick Cook…轻松地进行短时间烹调时选择。沸腾后,依靠高温继续加热。(可设定时间:1 ~ 30分钟)
- ◇Slow Cook…长时间进行炖煮烹调时选择。沸腾后火力变弱,抑制蒸汽,慢慢炖煮。不容易煮烂,不必担心煮干。(可设定时间:30 ~ 360分钟)
- ◇Soup ……熬汤时选择。(可设定时间:5 ~ 180分钟)

不可烹调的事例

×

- 烹调咖喱、炖菜、果酱等会产生糊状的烹调(使用料理块、淀粉进行烹调时,首先只用食材进行烹调后,加入料理块、淀粉进行追加加热)
- 使用会激烈产生气泡的“小苏打”等烹调
- 市场上销售的料理书籍等中介绍的用电饭煲制作的烹调
- 将食材、调料等放入塑料袋中加热烹调
- 有可能堵塞调压孔的带皮番茄或叶类蔬菜的烹调
- 使用了有可能堵塞调压孔的烤盘纸、铝箔、保鲜膜烹调
- 烹调分量会增加的鱼浆制品或煮豆子等豆类、面类
- 加入大量油的烹调

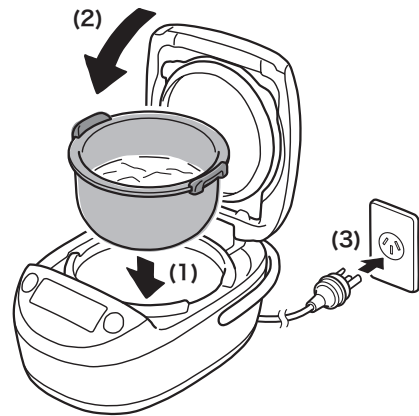
1 处理食材,放入内锅。

◇请以内锅内侧的“Plain”刻度线为标准加入食材。

	1.0L 型	1.8L 型
最大量	刻度线 5以下	刻度线 8以下
最少量	刻度线 1以上	刻度线 2以上

	1.0L 型	1.8L 型
最大量	刻度线 5以下	刻度线 8以下
最少量	刻度线 2以上	刻度线 3以上

2 将内锅装入本体,关闭上盖,将电源插头插入插座。



⚠ 注意

- 多于最大量无法炖煮或溢出,故要注意。即使少于最少量时也会溢出,故要注意。
- 烹调时请充分搅拌,以免调料堆积内锅锅底。
- 如果使用热的高汤或汤汁,有时会煮得不理想。在高汤或汤汁冷却后开始烹调。
- 不要使用金属制的汤勺、汤匙、打蛋器等坚硬物品。
- 制作食谱指南中没有记载的菜肴时,可能出现食物溢出、煮糊的问题,故要注意。
- 牛奶、豆奶等食物尤其容易溢出,所以在加热完毕后倒入,每5分钟进行追加加热,一边观察一边加热。

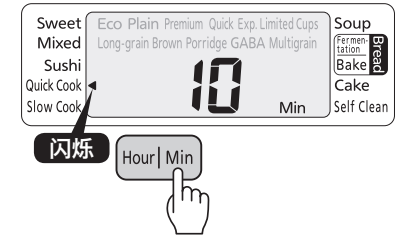
烹调方法

Quick Cook · Soup的情形



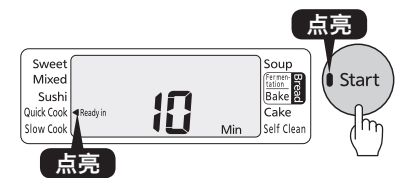
3 按下[Menu◀|▶], 选择“Quick Cook”或者“Soup”。

- ◇ “Quick Cook” 初始设定为15分钟。
- ◇ “Soup” 初始设定为60分钟。



4 按下[Hour]或者[Min], 调整烹调时间。

- ◇ 可以1分钟为单位, 在1 ~ 30分钟范围内设定“Quick Cook”。
- ◇ “Quick Cook” 时每按一次 [Hour] 增加1分钟, 每按一次 [Min] 减少1分钟。
- ◇ 可以5分钟为单位, 在5 ~ 180分钟范围内设定“Soup”。
- ◇ “Soup” 时每按一次 [Hour] 增加5分钟, 每按一次 [Min] 减少5分钟。
- ◇ 按住不放会使数字快速跳动。

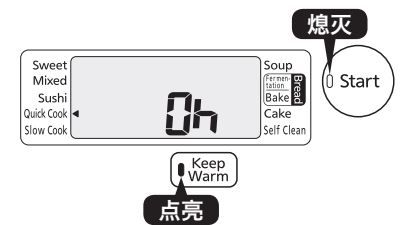


5 按下[Start]。

- ◇ 开始烹调。

注意

- 烹调中途不要打开上盖。



6 煮好后…

- ◇ “哔-”的声音响8次, 自动切换到保温, 保温指示灯点亮, 液晶显示屏显示“0h”。
- ◇ 追加加热的方法(烹调不足时, 使用料理块、淀粉进行烹调时)
 - (1) 确认保温指示灯已经点亮。
 - *使用料理块、淀粉等时, 将料理块、淀粉等加入内锅, 全面地搅拌均匀。
 - (2) 按下[Hour], 调整追加的烹调时间。(最大30分钟)
 - (3) 按下[Start]。(可追加烹调3次)
- ◇ 在保温中想重新加热时(想加热到易于食用的温度), 请在保温指示灯点亮时按[Start]进行再加热。
- ◇ 烹调结束后将会继续保温, 并以1小时为单位显示至6小时。超过6小时后, “6”闪烁。请尽快食用。
- ◇ 烹调后, 请按[Cancel], 去除异味。(清洗方法→P.104)

注意

- 有的料理在持续保温后口味可能会变差, 故要注意。
- 使用料理块、淀粉等制作浆糊时, 调压孔、安全阀、减压孔堵塞, 内部可能变成高压, 所以务必通过使用追加加热的方法进行烹调。烹调时请注意, 蒸汽、内容物喷出, 可能引起烫伤、外伤。

Slow Cook的情形



3 按下[Menu◀|▶], 选择“Slow Cook”。

- ◇ 初始设定为180分钟。



4 按下[Hour]或者[Min], 调整烹调时间。

- ◇ 可以10分钟为单位, 在30 ~ 360分钟范围内进行设定。
- ◇ 每按一次 [Hour] 增加10分钟, 每按一次 [Min] 减少10分钟。
- ◇ 按住不放会使数字快速跳动。

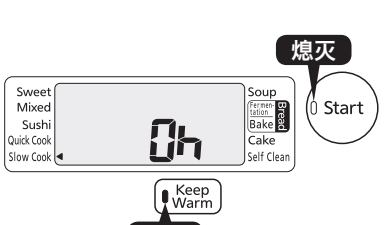


5 按下[Start]。

- ◇ 开始烹调。

注意

- 烹调中途不要打开上盖。



6 煮好后…

- ◇ “哔-”的声音响8次, 自动切换到保温, 保温指示灯点亮, 液晶显示屏显示“0h”。
- ◇ 追加加热的方法(烹调不足时, 使用料理块、淀粉进行烹调时)
 - (1) 确认保温指示灯已经点亮。
 - *使用料理块、淀粉等时, 将料理块、淀粉等加入内锅, 全面地搅拌均匀。
 - (2) 按下[Hour], 调整追加的烹调时间。(最大60分钟)
 - (3) 按下[Start]。(可追加烹调3次)
- ◇ Slow Cook时在保温中不能重新加热(再加热)。
- ◇ 烹调结束后将会继续保温, 并以1小时为单位显示至6小时。超过6小时后, “6”闪烁。请尽快食用。
- ◇ 烹调后, 请按[Cancel], 去除异味。(清洗方法→P.104)

- 烹调不足时, 通过追加进行烹调前, 请不要按[Cancel]。以免保温指示灯熄灭, 无法继续烹调。如不慎按下此键, 按照以下步骤进行烹调。
 - (1) 取出内锅, 放在湿布上。
 - (2) 在打开本体的上盖的情况下放置10分钟左右, 冷却本体和内锅。
 - (3) 重新将内锅装入本体。
 - (4) 根据从P.85的②开始的要领进行烹调。

面包的做法 (Bread Fermentation/Bread Bake)

△ 注意

- 不要制作食谱指南中没有记载的面包。不要超过记载的量制作。可能做得不好。
- 使用干酵母。

Bread Fermentation/Bread Bake
菜单

方形吐司面包
113kcal (1.0L 型、每一1/8切片)

材料

	1.0L 型：2~3人份	1.8L 型：3~4人份
• 高筋粉	200g	300g
• 干酵母	3g (1小勺弱)	4.5g (1又1/2小勺)
• 砂糖	6g (2小勺)	9g (1大勺)
• 盐	2g (1/3小勺)	3g (1/2小勺)
• 黄油	15g	25g
• 脱脂奶粉	8g (1大勺和1小勺)	12g (2大勺)
• 温水(约30度)	130mL	200mL



1 将材料全部放入碗中，用手揉成团。

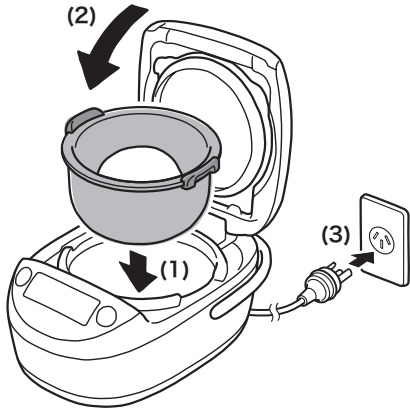
- (1)高筋粉过筛，黄油恢复到室温，弄柔软。
(2)将高筋粉放入碗中，依次加入脱脂奶粉、砂糖、干酵母，添加时盐不要直接接触干酵母。
(3)进一步加入黄油，将温水洒在干酵母上。
(4)用木铲全面搅拌均匀，然后用手揉成团。

2 揉到一定程度后，拿出来放在台上，揉合大约20分钟。

◇请拉长后折叠，充分揉合。如果面团变得光滑，拉长过程中不断裂，就揉好了。

3 揉圆②，放在内锅中间。

4 将内锅装入本体，关闭上盖，将电源插头插入插座。

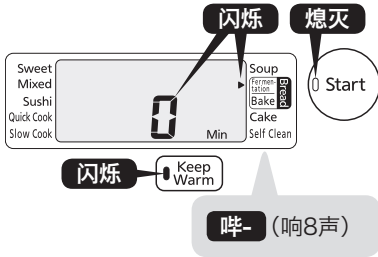
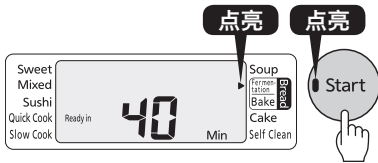


5 使其发酵40分钟。(1次发酵)

- (1)按下[Menu◀|▶]，选择“Bread Fermentation”。
◇可以5分钟为单位，在5～60分钟范围内进行设定。
◇每按一次[Hour]增加5分钟，每按一次[Min]减少5分钟。



(2)按下[Start]。

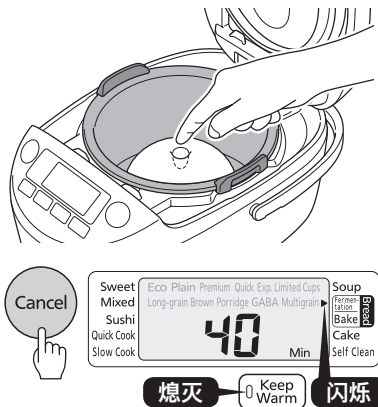


6 1次发酵结束后…

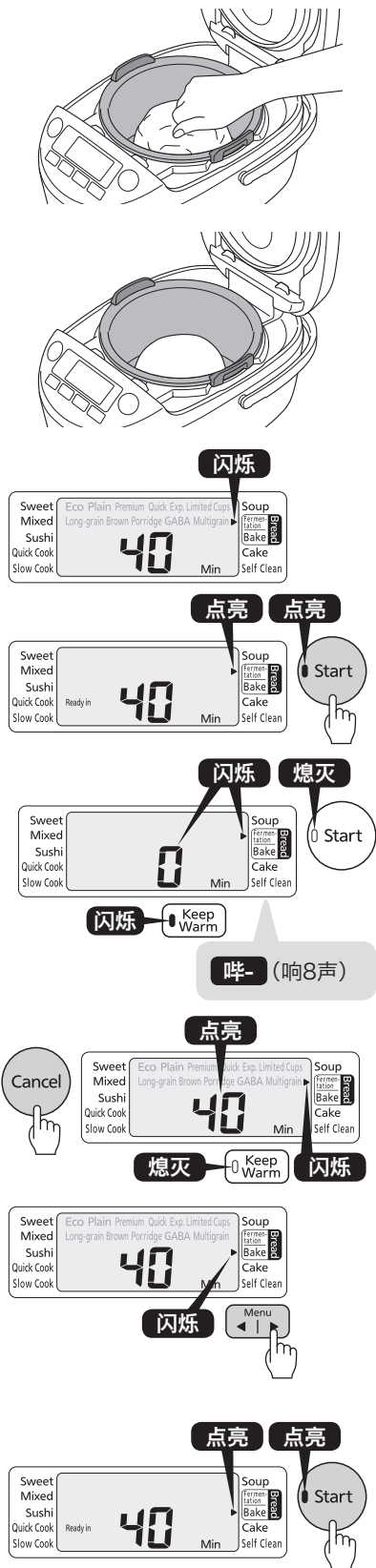
◇保温指示灯和液晶显示屏的“0”闪烁。

- (1)打开上盖，确认面团的发酵。
◇1次发酵后，面团膨胀到最初的2～2.5倍。
◇用手指沾上高筋粉，按面团的中间，要是孔保留下来，1次发酵结束。
*如果孔恢复，表明发酵不足，所以请在保温指示灯闪烁的状态按下[Hour] 调整追加的发酵时间，然后按下[Start]。(最多可追加3次，每次15分钟。)

(2)按下[Cancel]。



面包的做法



7 轻轻按整个面团，排出气体。

8 重新揉圆⑦，弄好形状，放在内锅中间，关闭上盖。

《要点》

为了在2次发酵结束后，确认面团是否膨胀1.5～2倍，记住面团的大小。

9 使其发酵40分钟。（2次发酵）

(1)确认“Bread Fermentation”被选择，显示40分钟。

(2)按下[Start]。

10 2次发酵结束后…

◇保温指示灯和液晶显示屏的“0”闪烁。

(1)打开上盖，确认面团膨胀至在⑧排出气体后的1.5～2倍大小。

(2)关闭上盖，按下[Cancel]。

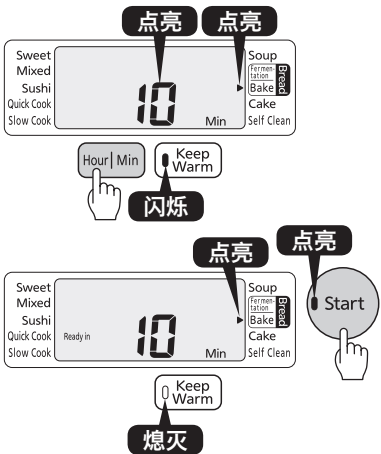
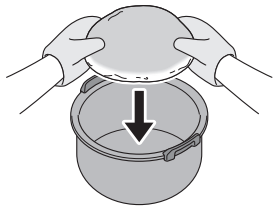
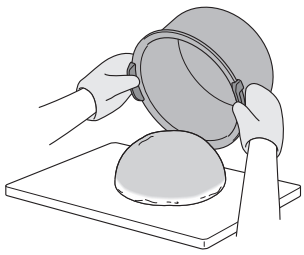
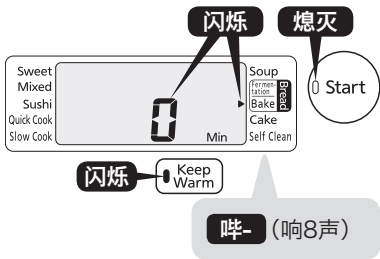
11 烤40分钟。

(1)按下[Menu◀|▶]，选择“Bread Bake”。

◇可以5分钟为单位，在5～60分钟范围内进行设定。

◇每按一次[Hour]增加5分钟，每按一次[Min]减少5分钟。

(2)按下[Start]。



12 烤好之后…

◇保温指示灯和液晶显示屏的“0”闪烁。

(1)打开上盖，用竹签刺向面包的中间。（如果没有面团附着，说明内部已烤熟。）

*附着了面团时，请在保温指示灯闪烁的状态按下[Hour]调整追加的烤制时间，然后按下[Start]。（最多可追加3次，每次15分钟。）

(2)取出内锅，倒扣过来，取出面包。

△注意

- 在追加烤制或者表面出现烤制颜色前请不要按下[Cancel]。以免保温指示灯停止闪烁，无法继续烤制。若不慎按下按键时，请按照以下步骤烤制。
 - (1)取出内锅，放在湿布上。
 - (2)在打开本体的上盖的情况下放置10分钟左右，冷却本体和内锅。
 - (3)重新将内锅设置在本体上。
 - (4)选择“Bread Bake”，设置追加时间，按下[Start]。
- 取出内锅时，务必使用隔热手套等，注意不要直接用手接触。以免造成烫伤。
- 烤好后立刻取出面包。如果放置不管，内盖上附着的水蒸气会滴下来，发粘。

13 想使表面出现烤制颜色时，将面包翻过来，继续烤10分钟。

(1)将面包的表面（没有烤过的面）朝下，放进内锅。

△注意

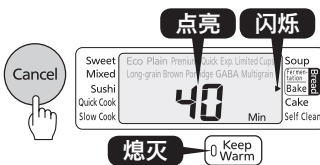
- 务必使用隔热手套等，注意烫伤。

(2)重新将内锅装入本体。

(3)在保温指示灯闪烁的状态按下[Hour]设置10分钟，然后按下[Start]。

面包完成后…

(1)按下[Cancel]



(2)按照P.104的要领去除异味

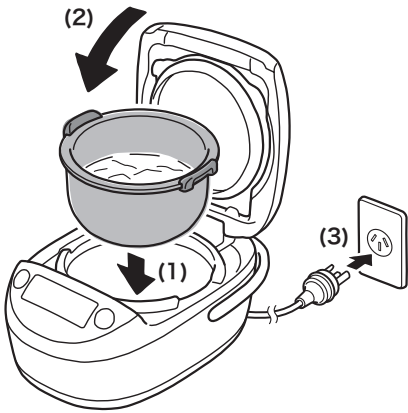
蛋糕的做法



1 处理食材，将面团倒进内锅，排出面团内的空气。

注意

- 如果制作食谱指南中没有记载的蛋糕，可能出现溢出、做得不好的问题，故要注意。
- 排出面团内的空气时，在柔软的布上进行。以免造成内锅变形、破损。

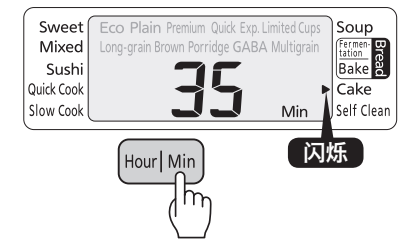


2 将内锅设置在本体上，关闭上盖，将电源插头插入插座。



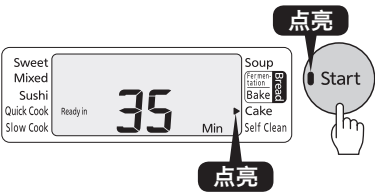
3 按下[Menu◀|▶]，选择“Cake”。

◇ 初始设定为40分钟。



4 按下[Hour]或者[Min]，调整加热时间。

- ◇ 可以5分钟为单位，在5 ~ 80分钟范围内进行设定。
- ◇ 每按一次[Hour]增加5分钟，每按一次[Min]减少5分钟。
- ◇ 按住不放会使数字快速跳动。

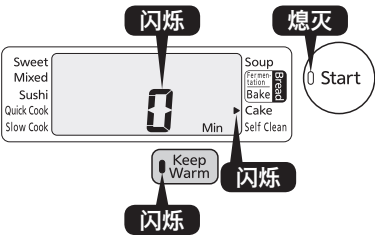


5 按下[Start]。

◇ 开始加热。

注意

- 烹调中途不要打开上盖。

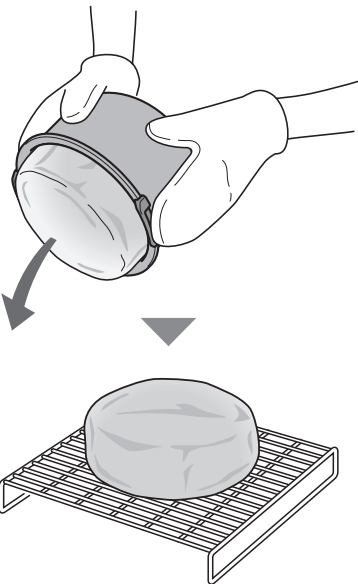


6 做好后，打开上盖，用竹签刺向蛋糕中央。

- ◇ 做好后，“哔-”的声音响8次，保温指示灯和“0”闪烁。
- ◇ 如果面团没有粘在竹签上，说明内部已烤熟。
- ◇ 面团粘在竹签上时，在保温指示灯闪烁的状态按下[Hour]调整追加的加热时间，然后按下[Start]。（最多可追加3次，每次15分钟。）

注意

- 通过追加进行加热前，不要按[Cancel]。以免保温指示灯停止闪烁，无法继续烤制。如不慎按下此键，按照以下步骤进行加热。
- (1)取出内锅，放在湿布上。
- (2)在打开本体的上盖的情况下放置10分钟左右，冷却本体和内锅。
- (3)重新将内锅设置在本体上。
- (4)根据P.92的③开始的要领进行加热。



7 用隔热手套等取出内锅，取出蛋糕，使其冷却。

◇ 制作蛋糕后，请按[Cancel]，去除异味。（清洗方法→P.104）

注意

- 取出内锅时，务必使用隔热手套等，注意不要直接用手接触。以免造成烫伤。
- 做好后立刻取出蛋糕。如果放置不管，内盖上附着的水蒸气会滴下来，发粘。

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。
 - 如果酱油、甜料酒等调料过多，可能导致做出的米饭不可口。
- *煮免洗米时，无需进行淘米。 *各菜单记载的卡路里数值是大致标准。

Mixed 菜单

五目饭

- 材料(6人份)
- 米…3杯
 - 海带…3cm方块1片
 - 混合调料[酱油…2大勺、料酒…1大勺、甜料酒…1/2大勺、盐…1/2小勺]
 - 鸡腿肉…60g
 - 油炸豆腐…1/2片
 - 胡萝卜…40g
 - 牛蒡…35g
 - 魔芋…1/8块
 - 干香菇…2块
 - 豌豆角…8块
 - 料酒、酱油、盐、醋…均适量

做法

- (1)鸡腿肉切成1cm方块，各加入少许料酒、酱油进行腌制。
- (2)油炸豆腐去油后纵向对半切开，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)干香菇用水泡软，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)用内锅淘米，加然后入混合调料，并加水至“Premium”的刻度线3，充分混合搅拌后将除豌豆角以外的食材和海带加到上面，选择“Mixed”菜单烹煮。
- (9)第(8)步完成后，取出海带，加入豌豆角，搅拌均匀后盛入容器。



322kcal/1人份



注意

- 请根据食材的种类调整水量。
- 如果一开始就加入食材，请确保食材的量不超过米重量的约45%。食材过多可能导致煮出的米饭不可口。（1杯米对应的食材约70g以下）

Sweet 菜单

虾仁板栗糯米饭

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

做法

- (1)分别将干香菇、干虾泡发，笋焯水。（泡发干香菇、干虾的汁水保留待用。）
- (2)将猪肉切成1cm的方块，使用腌制料调味。将胡萝卜、香菇、笋切成1cm的方块。
- (3)在平底锅里放猪，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)步泡发的干香菇的汁水和干虾的汁水、混合调料，加入鸡骨头汤至“Sweet”刻度线3，搅拌均匀。
- (5)将第(3)步的食材和干虾、松子、姜丝放在第(4)步的食材上，选择“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。



426kcal/1人份

Sushi 菜单

手卷寿司

材料(5人份)

- 寿司饭[米…3杯、海带…3cm方块1片]
- 混合醋[醋…4又1/2大勺、砂糖…1又1/2大勺、盐…1又1/2小勺]
- 烤海苔…适量
- 食材(根据个人喜好选择)
[金枪鱼、青甘鱼、三文鱼、鱿鱼、虾、鱼籽、星鳗、黄瓜、萝卜苗、绿芦笋、胡萝卜、煎蛋、萝卜干、青紫苏等…适量]
- 酱油…适量 • 芥末…适量

做法

- (1)用内锅淘米后，将水加到“Sushi”的刻度线3，然后铺上海苔，选择“Sushi”菜单进行烹煮。
- (2)将醋、砂糖、盐放入碗中，调成混合醋。
- (3)将煮好的饭放入浅木桶，淋上第(2)步的混合醋，然后一边用饭勺均匀搅拌，一边用扇子等扇风使其冷却。
- (4)将食材分别切成长条。
- (5)把(3)的米饭盛到烤海苔上，放入自己喜欢的食材，将海苔卷起。



341kcal/1人份
(仅寿司饭的卡路里)



注意

- 不要使用内锅混合米饭和醋。

《要点》

- 将海苔以拧干水份的湿布擦干。
- 浅木桶应事先用醋水稍微沾湿。

Multigrain 菜单

鱼干和羊栖菜杂粮饭

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根份
- 煮羊栖菜芽
[羊栖菜芽(干燥) …12g、油炸豆腐…1/2片、胡萝卜…30g、芝麻油…1大勺]
- 汤汁
[砂糖…1大勺、甜料酒…1大勺、料酒…1大勺、酱油…2大勺、高汤…200mL]

做法

- (1)用内锅淘米后，将水加到“Plain”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)烤好鱼干后，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。油炸豆腐去油切碎，胡萝卜也切碎。
- (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)步的汤汁，与第(2)步煮好的食材一起放入煮好的饭中搅拌。
- (6)将饭盛入容器，撒上青葱。



362kcal/1人份

食谱指南

Porridge
菜单

海鲜勾芡粥

材料(4人份)

- 米…1杯
 - 鱿鱼…60g
 - 白葱…1/2根
 - 色拉油…适量
 - 虾…8只
 - 胡萝卜…20g
 - 中华高汤…400mL
 - 海鲜腌制料[料酒、盐、胡椒…各少许、搅匀的蛋液、淀粉…各1/2小勺]
 - 芡粉的调料[料酒…2大勺、砂糖…1小勺、胡椒…少许、蚝油…1小勺、盐…2/3小勺]
- 盐…1/3小勺
 - 干扇贝…4个
 - 木耳…5g
 - 水溶淀粉…3大勺
 - 小白菜…1颗
 - 生姜…10g
 - 芝麻油…2小勺

做法

- (1)用内锅淘米后，加盐，加水至“Porridge・Firm”的刻度线1，搅拌均匀，然后选择“**Porridge**”菜单将加热时间设为60分钟，进行烹煮。

(2)在鱿鱼上切出口，切成一口大的薄片。剥掉虾壳，去掉虾线，朝横向对半切薄干扇贝。

(3)对(2)的食材进行处理，放置10分钟左右，涂上搅匀的蛋液和淀粉。
- (4)将小白菜切成一口大，将白葱切成大块，切薄胡萝卜、生姜。

(5)用温水泡发木耳，去掉硬的根部。

(6)用平底锅加热色拉油，炒(3)、(4)、(5)的食材，加入芡粉的调料和中华高汤。

(7)煮开后略微炖煮，用水溶淀粉调成浆糊，倒入芝麻油。

(8)做好的成品(1)盛入容器，浇上(7)的芡粉。

⚠ 注意

- 鱼介类过火过度会变硬。快速地做好芡粉吧。



261kcal/1人份

Brown
菜单

味增黄油酱炒鲑鱼糙米拌饭

材料(6人份)

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

做法

- (1)用内锅淘洗糙米后，加水至“Brown”的刻度线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的宽度，并将洋葱、胡萝卜切成粗末。

(4)剥去芦笋坚硬部分的皮，取下叶鞘，切成1cm的宽度。
- (5)在平底锅上溶解黄油，放入大蒜、生姜煸炒。加入第(3)步的食材煸炒至表面变软，然后加入第(4)步的食材继续煸炒。

(6)往第(5)步的食材加入混合调料后一直炒至没有汤汁，然后放入青葱和第(2)步中制作的食材。

(7)将刚煮好的米饭和第(6)步的食材混合在一起，盛入碗中。

《要点》

- 可依个人喜好洒上七味辣椒粉。



422kcal/1人份

Soup
菜单

蔬菜鸡肉浓汤

材料(1.0L 型：4人份/1.8L 型：6人份)

	【1.0L 型】	【1.8L 型】
• 鸡翅	8根	12根
• 胡萝卜(小)	1根	1又1/2根
• 芹菜	1根	1又1/2根
• 洋葱(中)	1个	1又1/2个
• 土豆(小)	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	各少许	各少许

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的宽度，洋葱切成8等分，土豆切成4等分。
- (3)将第(1)步和第(2)步的食材放入内锅，加入水、西式浓汤粉、盐、胡椒混合均匀，然后选择“**Soup**”菜单将加热时间设为60分钟，按[Start]。

(4)将做好的成品盛入容器。



156kcal/1人份

Quick Cook
菜单

番茄酱鸡肉炖丛生口蘑

材料(1.0L 型：4人份/1.8L 型：6人份)

	【1.0L 型】	【1.8L 型】
• 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

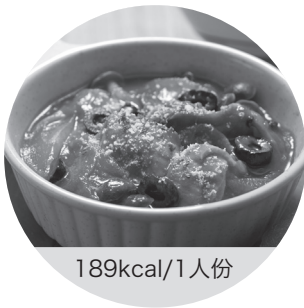
做法

- (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“**Quick Cook**”菜单将加热时间设为15分钟(1.8L型为18分钟)，按[Start]。

(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。



189kcal/1人份

食谱指南

Slow Cook
菜单

橙汁炖猪排骨

材料(1.0L 型：4人份/1.8L 型：6人份)

	【1.0L 型】	【1.8L 型】		【1.0L 型】	【1.8L 型】
• 猪排骨	600g	900g	• 盐	少许	少许
• 胡椒	少许	少许	• 小麦粉	适量	适量
• 色拉油	1大勺	1又1/2大勺	• 大蒜	1片	1又1/2片
• 生姜	1片	1又1/2片	• 香草(月桂叶、丁香、百里香、迷迭香等)	少许	少许
• 白发葱丝	1/2根份	3/4根份	• 香菜	适量	适量
<汤汁>					
• 白葡萄酒	200mL	300mL	• 橙汁	200mL	300mL
• 香橙果酱	65g	100g	• 酱油	80mL	120mL
• 砂糖	1大勺	1又1/2大勺	• 辣椒圈	1根份	1/2根份

做法

- (1)切薄大蒜和生姜。
- (2)用水清洗猪排骨的表面，然后擦掉水分，用盐、胡椒调味，撒上小麦粉。
- (3)加热平底锅后倒进色拉油，炒(2)的食材的表面。
- (4)将第(3)步的食材、汤汁、第(1)部的食材、香草加入内锅，选择“**Slow Cook**”菜单将加热时间设为2小时，按[Start]。
- (5)做好后，直接保温1小时。
- (6)盛入容器，用白发葱丝和香菜装饰。

《要点》

• 请根据个人喜好添加香草。



696kcal/1人份

Bread Fermentation/Bread Bake
菜单

苹果肉桂卷

材料(1.0L 型：4人份/1.8L 型：6人份)

	【1.0L 型】	【1.8L 型】		【1.0L 型】	【1.8L 型】
• 肉桂糖	15g	30g	<面团>		
• 葡萄干	50g	75g	• 高筋粉	280g	420g
<糖霜>			• 干酵母	3g	6g
• 糖粉	50g	75g	• 搅匀的蛋液(M)	1/2个	1个
• 水	10g	15g	• 砂糖	35g	52.5g
<苹果蜜饯>			• 盐	4g	6g
• 苹果	1个	1又1/2个	• 无盐黄油	40g	60g
• 砂糖	40g	60g	• 脱脂奶粉	6g	9g
• 无盐黄油	10g	15g	• 水	160mL	240mL
• 柠檬汁	1/2小勺	1小勺			

做法

- (1) 剥掉苹果皮，去核，切成银杏叶状。
- (2) 将(1)的苹果加入耐热容器，蘸上砂糖、无盐黄油、柠檬汁，用保鲜膜包好，用600W微波炉加热3分钟。
- (3) 将面团的材料放进碗里混合，放在台上充分揉合，直到表面滑顺。
- (4) 放进内锅，用“**Bread Fermentation**”发酵40分钟(1.8L 型为50分钟)。
- (5) 等到面团膨胀2倍后，分成6个(1.8L 型为8个)，揉圆面团，盖上湿布，放置10分钟左右。
- (6) 一边用擀面杖轻轻压面团，一边拉长，在整个面团上撒上肉桂糖，撒上冷却的苹果蜜饯和葡萄干，从跟前卷，在卷完边缘处用手指捏紧固定。
- (7) 均匀地摆放在内锅里面，用“**Bread Fermentation**”使其发酵40分钟。
- (8) 确认发酵状态，用“**Bread Bake**”烤40分钟(1.8L 型为55分钟)。
- (9) 插进竹签，如果面团没有粘在竹签上，翻面后按下[Hour] 将追加的加热时间设为10分钟，然后按[Start]。
- (10)烤好后，按下[Cancel]，立刻取出面包。
- (11)向糖粉加水后充分搅拌，制作糖霜，面包余热散去后，从上方撒上。



282kcal/1/8块
(1.0L 型)

Cake
菜单

海绵蛋糕

材料(1个份)

	【1.0L 型】	【1.8L 型】
• 鸡蛋(M)	4个	5个
• 砂糖(绵白糖)	120g	150g
• 低筋粉	120g	150g
• 无盐黄油	40g	50g
• 无盐黄油(涂内锅用)	适量	适量
<装饰用>		
• 鲜奶油(动物性)	200mL	250mL
• 细砂糖	24g	30g
• 草莓、蓝莓	各适量	各适量

做法

- (1)鸡蛋回温到室温，低筋粉过筛。预先融化无盐黄油。
- (2)将鸡蛋、砂糖放入碗中，轻轻混合搅拌。
- (3)将第(2)步的碗放入40摄氏度的热水中隔水混合搅拌，直至看不到砂糖颗粒，搅拌好后从热水中取出。
- (4)用打蛋机高速打发第(3)步的食材。打到发白后，拿起打蛋器，查看蛋液是否呈带状缓慢落下。最后以低速打发1分钟左右，打出泡沫。
- (5)将第(1)步的低筋粉加入第(4)步的食材，用橡胶刮刀大幅度混合搅拌，直至看不到粉的颗粒。然后加入融化的无盐黄油混合。
- (6)将第(5)步的面团倒入涂过一层薄薄的黄油的内锅，在柔软的布上排出空气，然后选择“**Cake**”菜单，烤35分钟(1.8L 型为40分钟)。
- (7)烤完后，从内锅中取出冷却，用加入细砂糖后起泡的鲜奶油和草莓、蓝莓进行装饰。
- *如烤制时间不够，请在保温指示灯闪烁的状态按下[Hour]调整追加的加热时间，然后按下[Start]继续烤。

⚠ 注意

• 做完蛋糕后，请去除异味。(清洗方法→P.104)

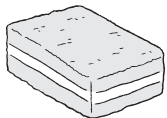



309kcal/1/8块
(1.0L 型)
不包括水果


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。
- ◇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保养。
- ◇使用后, 为了保持锅体干净, 请务必在当日内保养。
- ◇烹调后, 制作面包、蛋糕后容易有异味残留, 请务必在当日进行清洗, 去除异味。→P.104

要准备的用具、洗涤剂

 柔软的海绵

 柔软的布

 家用的中性厨房用合成清洗剂 (餐具用、烹调器具用)

不能使用的东西

☐ 尼龙刷、金属锅铲等

☐ 海绵的研磨粒子部分

☐ 中性以外的洗涤剂

☐ 稀释剂类、去污剂、漂白剂

☐ 化学抹布

☐ 热水

☐ 洗碗机、烘碗机

☐ 密胺海绵

研磨粒子部分

不要研磨粒子部分清洗。以免内锅的氟涂层、内盖的涂料剥落。

每次使用后应清洁的部位

1. 用海绵蘸稀释洗涤剂的凉水或温水, 然后用水漂洗。
2. 用干布擦拭水分, 使其充分干燥。



内盖的各部位的保养

内盖(表面)

安全阀
从内盖表面开始, 一边用手指轻轻按 2~3 次, 一边确认有无堵塞, 用流水清洗内部。

内盖垫圈
在安装在内盖上的情况下进行清洗。若取下将无法再次安装。

调压孔
附着了饭粒等时, 用流水冲洗干净。

负压垫圈
在安装在内盖上的情况下进行清洗。脱落时, 注意方向进行安装。→P.103

内盖(内侧)

调压球
附着了饭粒等时, 用流水冲洗干净。

减压孔
附着了饭粒等时, 用流水冲洗干净。

注意

- 为防止免腐蚀、异味, 请随时保持内锅与内盖的洁净。
- 洗涤剂残留会导致树脂等材料老化、变色, 务必冲洗干净。(仅限可清洗的零部件)
- 清洗蒸汽盖、内盖后, 立即用干布将水擦干。若残留水滴, 可能会留下水滴的痕迹。
- 混合杂粮煮饭后, 务必保养蒸汽盖、内盖。以免造成堵塞, 上盖打不开等故障, 或者导致米饭溢出, 煮饭的结果不理想。
- 务必将内盖上粘附的饭粒等清除干净。以免造成上盖无法盖紧, 或因煮饭中蒸汽漏出、上盖打开内容物喷出, 导致烫伤、外伤。
- 不要将餐具放入内锅将内锅作为洗碗盆使用。此外, 在干燥内锅时, 不要将其覆盖到餐具上等, 不要重叠放置。以免氟涂层面损伤或剥落。



脏污后应立即保养的部位

用拧干的布擦净本体(外侧、内侧)。
使用干布擦拭电源线、电源插头。

止动件单元
附着了饭粒等时, 清除干净。

上盖垫圈
附着了饭粒等时, 清除干净。
*若取下将无法再次安装。→P.103

上盖传感器
用布或棉签等沾水后轻轻擦拭。

上框
如附着了煮糊的饭粒等, 清除干净。

电源线

电源插头

温度传感器
如附着了煮糊的饭粒等, 清除干净。
*如难以清除, 请用市面上销售的砂纸(320号左右)将其清除, 然后用拧干的布擦拭。

上框橡胶
不要取下。不要强行拉扯。

上框橡胶
不要取下。不要强行拉扯。

开关片部位
附着了饭粒等时, 清除干净。

吸气孔、排气孔的保养

用棉签等清除灰尘、垃圾。

吸气孔

排气孔

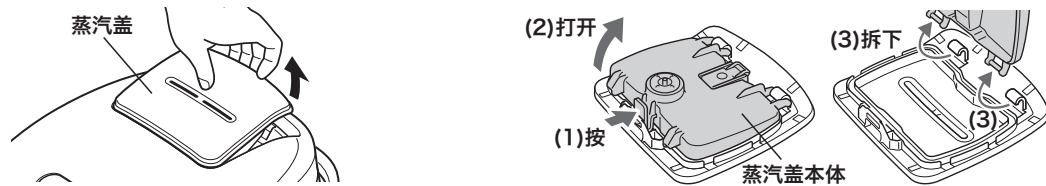
注意

- 绝对不要让水进入本体内部。以免造成触电、漏电、本体变形或引起火灾、故障。
- 不要在吸气孔、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、火灾。

各部的拆卸、安装方法

蒸汽盖的拆卸

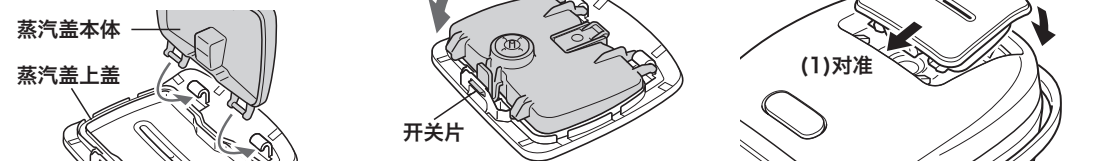
- 1 将手指插入上盖的凹槽内,向上提起后拆下。
- 2 像下图那样拆下。



蒸汽盖的安装

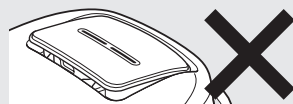
- 1 对准蒸汽盖本体,卡在蒸汽盖上盖上。
- 2 一直插入到别扣卡在开关片上。
- 3 将蒸汽盖从前方切实嵌入本体。

◇如未切实卡上,会导致脱落、蒸汽漏出等故障。



△注意

切实嵌入蒸汽盖。如未被切实嵌入,可能造成做出的米饭不可口、沸腾溢锅、烫伤。

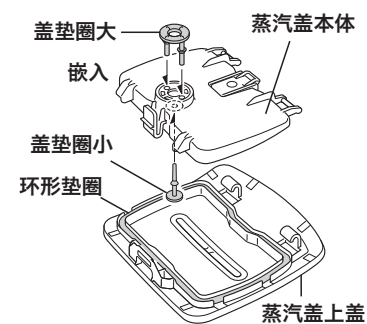


蒸汽盖用垫圈的安装

如蒸汽盖的垫圈类脱落,如图所示,将垫圈类重新装好。

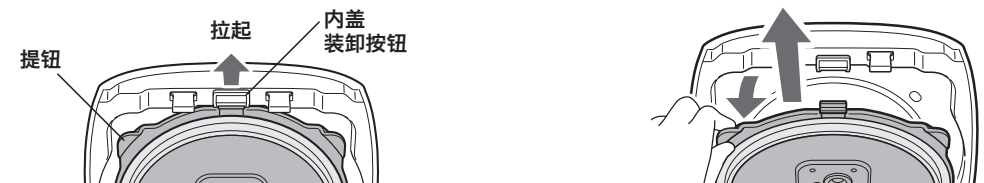
△注意

- 请务必安装垫圈类后使用本产品。如没有安装,可能因蒸汽漏出而导致做出的米饭不可口。
- 切实嵌入垫圈类。如未切实嵌入,会导致脱落或者蒸汽漏出等故障。
- 不要拆卸环形垫圈。如环形垫圈脱落,请照原样切实嵌入。(安装困难时,如果在垫圈上沾少许水,将易于嵌入)



内盖的拆卸

- 1 拉起内盖装卸按钮。
- 2 朝正面拆下内盖。



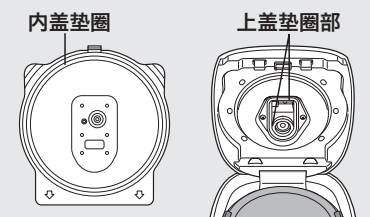
内盖的安装

- 1 将内盖的左右的别扣完全嵌入槽中。
- 2 一直插入到发出“咔嚓”声。



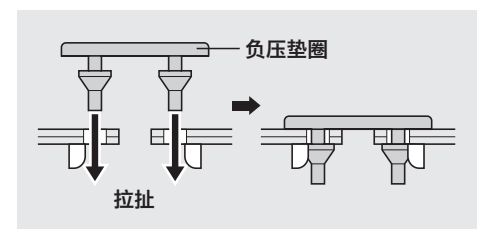
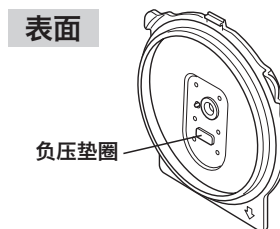
△注意

- 不要拉扯上盖垫圈、内盖垫圈。若取下将无法再次安装。
- 若上盖垫圈或内盖垫圈脱落,请咨询购买本产品的销售店。
- 上盖垫圈部: 不要拆下垫圈。不要强行按压安装或者拉扯。以免导致蒸汽漏出或上盖无法打开,或者导致故障。



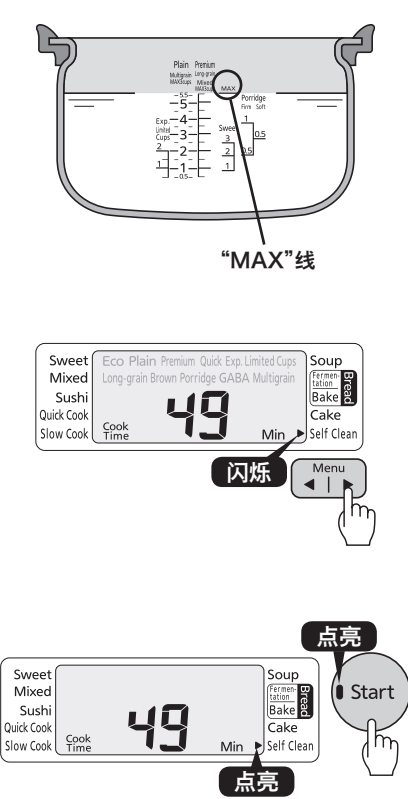
负压垫圈的安装

请务必注意安装方向进行安装。以免导致做出的米饭不可口。若安装困难,可在负压垫圈上沾少许水,这样容易安装。



清洗方法

在意异味时, 在烹调后、制作面包和蛋糕后, 进行清洗。



1 向内锅里加水, 设置在本体上。

- ◇加水至“MAX”线。
- ◇内锅装入本体内, 将电源插头插入插座。→P.77
- ◇在意异味时, 如果在水中加入柠檬酸(约20g)进行搅拌, 可更好地去除异味。

2 按下[Menu◀|▶], 选择“Self Clean”。

3 按下[Start]。(开始清洗)

4 在清洗结束后发出“哔-…”的8次提示音, ▶和保温指示灯闪烁。

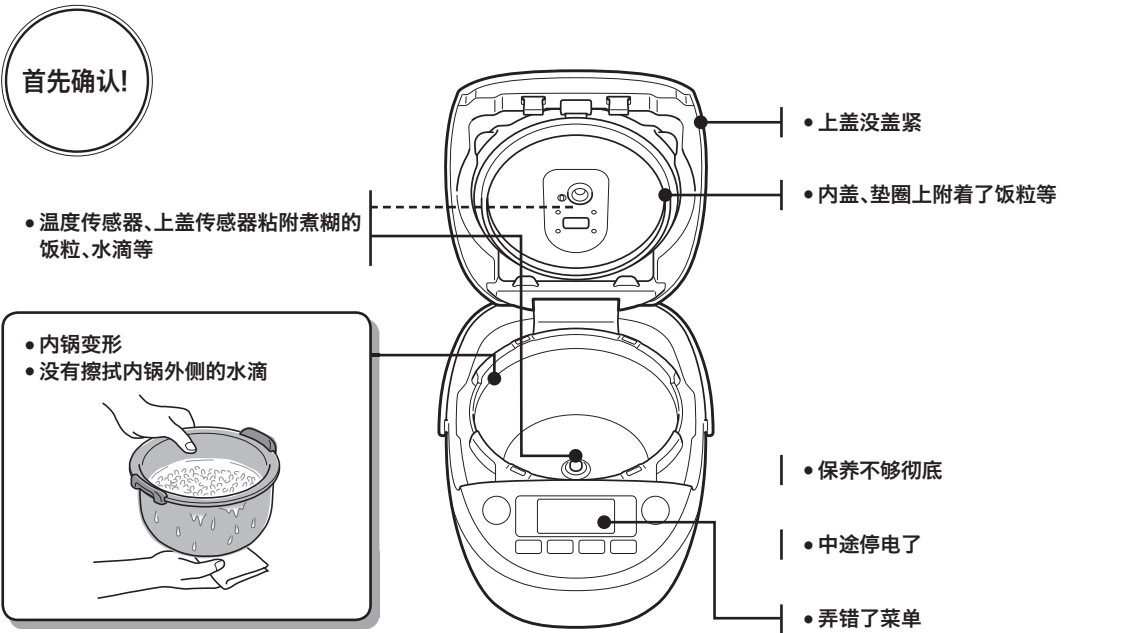
- ◇按下[Cancel], 从插座拔下电源插头。
- ◇等待本体冷却后, 倒出内锅中残留的热水, 进行保养。→P.100

△ 注意

- 清洗后内锅和本体温度高, 故要注意。
- 连续清洗时, 务必等本体冷却后进行。由于本体处于高温状态, 可能导致清洗不顺利。
- 有些异味可能难以被彻底清除。如无法彻底清除, 请咨询购买本产品的销售店。

做出的米饭不可口时

做出的米饭不可口时, 请检查以下几点。



煮饭的难题

故障现象	大米	水	煮饭
蒸汽漏出	<ul style="list-style-type: none">●弄错了米量、食材量、杂粮量●超过最大煮饭容量煮饭→P.66 ~ 72 · 115	<ul style="list-style-type: none">●加水量有误→P.66 ~ 72	
溢出	<ul style="list-style-type: none">●弄错了米量、食材量、杂粮量●混入了大量碎米●超过最大煮饭容量煮饭→P.66 ~ 72 · 115	<ul style="list-style-type: none">●加水量有误→P.66 ~ 72●未充分淘米(免洗米除外)●淘米后, 将捞出的大米长时间放置	<ul style="list-style-type: none">●混合了食材、杂粮煮饭●调料没有搅拌均匀
花费较长时间才煮好	<ul style="list-style-type: none">●弄错了米量、食材量、杂粮量●超过最大煮饭容量煮饭→P.66 ~ 72 · 115	<ul style="list-style-type: none">●加水量有误→P.66 ~ 72	<ul style="list-style-type: none">●连续煮饭→P.78●中断保温后马上煮饭→P.78
形成了薄膜	<ul style="list-style-type: none">●纸糊状的薄膜是淀粉被溶解后干燥所形成, 并非有害物质。		

煮饭的难题

故障现象	大米	水	煮饭
米饭粘在内锅上	<ul style="list-style-type: none">柔软的米饭或有黏性的米饭比较容易粘在锅上。		
有糠味、异味		<ul style="list-style-type: none">未充分淘米(免洗米除外)	<ul style="list-style-type: none">预约煮饭的时间设定为12小时以上
过软	<ul style="list-style-type: none">弄错了米量、食材量、杂粮量混入了大量碎米	<ul style="list-style-type: none">加水量有误→P.66 ~ 72使用碱性离子水 (pH9以上)煮饭使用了热水 (35度以上)淘米、调整水量淘米后长时间浸泡淘米后, 将捞出的大米长时间放置	<ul style="list-style-type: none">进行了预约煮饭混合了食材、杂粮煮饭调料没有搅拌均匀没有充分翻动煮好的米饭连续煮饭→P.78中断保温后马上煮饭→P.78
过硬	<ul style="list-style-type: none">弄错了米量、食材量、杂粮量超过最大煮饭容量煮饭→P.66 ~ 72・115	<ul style="list-style-type: none">加水量有误→P.66 ~ 72使用矿泉水等硬度高的水煮饭使用了热水 (35度以上)淘米、调整水量	<ul style="list-style-type: none">混合了食材、杂粮煮饭调料没有搅拌均匀没有充分翻动煮好的米饭连续煮饭→P.78中断保温后马上煮饭→P.78
形成锅巴、煮糊	<ul style="list-style-type: none">弄错了米量、食材量、杂粮量超过最大煮饭容量煮饭→P.66 ~ 72・115混入了大量碎米	<ul style="list-style-type: none">加水量有误→P.66 ~ 72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使用了热水 (35度以上)淘米、调整水量未充分淘米(免洗米除外)淘米后长时间浸泡淘米后, 将捞出的大米长时间放置	<ul style="list-style-type: none">进行了预约煮饭混合了食材、杂粮煮饭调料没有搅拌均匀
半生半熟、夹生	<ul style="list-style-type: none">弄错了米量、食材量、杂粮量超过最大煮饭容量煮饭→P.66 ~ 72・115混入了大量碎米	<ul style="list-style-type: none">加水量有误→P.66 ~ 72使用了热水 (35度以上)淘米、调整水量	<ul style="list-style-type: none">混合了食材、杂粮煮饭调料没有搅拌均匀连续煮饭→P.78中断保温后马上煮饭→P.78使用后没有取消保温, 就直接按下了[Start], 然后就这样不管了

煮饭的难题

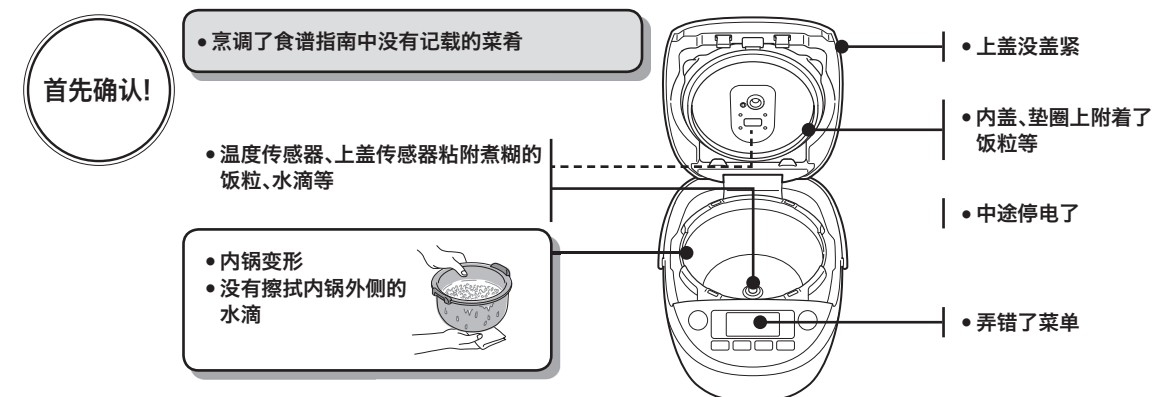
故障现象	大米	水	煮饭
保温中的米饭有异味		<ul style="list-style-type: none">未充分淘米(免洗米除外)	<ul style="list-style-type: none">对白米、免洗米以外的食材进行了保温添加了冷饭将饭勺放在锅内一起保温1.0L 型: 1杯以下、1.8L 型: 2杯以下的量进行了保温或者再加热→P.80・81持续保温超过24小时在内锅里有米饭的情况下取消了保温烹调后或者制作面包、蛋糕后, 没有清除异味
保温中的米饭变色			<ul style="list-style-type: none">没有充分翻动煮好的米饭对白米、免洗米以外的食材进行了保温将米饭围成一圈后进行保温添加了冷饭将饭勺放在锅内一起保温1.0L 型: 1杯以下、1.8L 型: 2杯以下的量进行了保温或者再加热→P.80・81持续保温超过24小时再加热3次以上
保温中的米饭变干	<ul style="list-style-type: none">弄错了米量、食材量、杂粮量	<ul style="list-style-type: none">加水量有误→P.66 ~ 72	<ul style="list-style-type: none">没有充分翻动煮好的米饭对白米、免洗米以外的食材进行了保温将米饭围成一圈后进行保温添加了冷饭将饭勺放在锅内一起保温1.0L 型: 1杯以下、1.8L 型: 2杯以下的量进行了保温或者再加热→P.80・81持续保温超过24小时再加热3次以上
保温中的米饭发粘	<ul style="list-style-type: none">弄错了米量、食材量、杂粮量	<ul style="list-style-type: none">加水量有误→P.66 ~ 72	<ul style="list-style-type: none">没有充分翻动煮好的米饭对白米、免洗米以外的食材进行了保温将米饭围成一圈后进行保温添加了冷饭将饭勺放在锅内一起保温1.0L 型: 1杯以下、1.8L 型: 2杯以下的量进行了保温或者再加热→P.80・81持续保温超过24小时在内锅里有米饭的情况下取消了保温预约煮饭的时间设定为12小时以上
再加热后的米饭变干	<ul style="list-style-type: none">弄错了米量、食材量、杂粮量	<ul style="list-style-type: none">加水量有误→P.66 ~ 72	<ul style="list-style-type: none">再加热3次以上1.0L 型: 1杯以下、1.8L 型: 2杯以下的量进行了保温或者再加热→P.80・81将刚煮好的热饭进行再加热

简体中文

烹调、面包、蛋糕不可口时

遇到难题时

烹调、面包、蛋糕不可口时, 请检查以下几点。



烹调的难题

故障现象	材料	时间
煮不熟	• 弄错了材料的种类、分量 • 放入了超过最大规定量的材料	• 烹调时间短
溢出	• 弄错了材料的种类、分量 • 放入了超过最大规定量的材料 • 放入了少于最少规定量的材料	
煮干	• 弄错了材料的种类、分量 • 放入了少于最少规定量的材料	• 烹调时间过长
煮糊	• 弄错了材料的种类、分量 • 放入了超过最大规定量的材料 • 放入了少于最少规定量的材料	• 烹调时间过长

面包发酵时的难题

故障现象	材料	时间
面团没有膨胀、膨胀不足	• 弄错了材料的种类、分量 • 没有充分揉合材料	• 弄错了发酵时间 • 发酵不足*1 • 将和的面团放进冰箱等, 没有马上发酵 (面团的温度低)
面团膨胀过度	• 弄错了材料的种类、分量	• 弄错了发酵时间 • 发酵过头*2
面团发粘	• 弄错了材料的种类、分量 • 没有充分揉合材料	

烤面包时的难题

故障现象	材料	时间
小而硬	• 弄错了材料的种类、分量 • 没有充分揉合材料	• 弄错了发酵时间 • 发酵不足*1
面皮粗糙, 变干	• 弄错了材料的种类、分量	• 弄错了发酵时间 • 发酵过头*2
里面黏糊糊的 (面包未烤透)	• 弄错了材料的种类、分量 • 没有充分揉合材料	• 烤制时间过短
粘在内盖上 (膨胀过度)	• 弄错了材料的种类、分量	• 发酵过头*2
烤焦	• 弄错了材料的种类、分量	• 烤制时间过长
没有烤出颜色	• 弄错了材料的种类、分量	• 烤制时间过短 • 只烤了一面
香味差	• 没有充分揉合材料	• 发酵过头*2
表面起皱	• 弄错了材料的种类、分量	• 没有立刻取出烤好的面包, 将其放置不管
烤出的颜色不均匀	• 请确认P.108的“首先确认!”	
表面发粘	• 弄错了材料的种类、分量	• 没有立刻取出烤好的面包, 将其放置不管

*1...如果面团的温度低, 或者材料的种类、分量错误, 或者发酵时间短, 会导致发酵不足。
*2...如果面团的温度高, 或者材料的种类、分量错误, 或者发酵时间长, 会导致发酵过头。

烤蛋糕时的难题

故障现象	材料	时间
烤不熟	• 弄错了材料的种类、分量	• 烤制时间过短
溢出	• 弄错了材料的种类、分量	
烤焦	• 弄错了材料的种类、分量	• 烤制时间过长
烤出的颜色不均匀	• 请确认P.108的“首先确认!”	
表面发粘		• 没有立刻取出烤好的蛋糕, 将其放置不管

简体中文

认为发生故障时

◇在委托修理前, 请确认。



故障现象	请确认这里	请这样处理	参照 页面
•无法煮饭 •无法烹调 •无法制作面包 •无法制作蛋糕	→ 电源插头是否已插入插座？	→ 将电源插头切实插入插座。	→ 77 82 84 85 89 92
•未按照预约时间煮好	→ 当前时间是否正确设置？ → 确认P.105 “花费较长时间才煮好” 的项目，并进行处理。 → 如设定的时间短于预约时间的标准，则可能无法在预约的时间完成煮饭。	→ 正确设置时间。 →	→ 75 105 66~72
•不能设定预约煮饭、 预约吸水	→ 显示时间是否闪烁“0:00”？ → 有无选择“Quick”、“Exp. Limited Cups”、“Mixed”、“Sweet”、“Quick Cook”、“Slow Cook”、“Soup”、“Bread Fermentation”、“Bread Bake”、“Cake”、“Self Clean”？这些菜单无法进行预约设定。	→ 设置当前时间。 →	→ 75 83 84
•无法再加热	→ 按下【Start】后，发出“哔哔”的提示音。 → 保温指示灯是否已熄灭？ → 有无选择“Porridge”、“Brown Porridge”、“Slow Cook”、“Bread Fermentation”、“Bread Bake”、“Cake”、“Self Clean”？这些菜单无法进行再加热。	→ 米饭凉了。米饭温度约55度以下时无法再加热。 → 按下【Keep Warm】，确认保温指示灯点亮后，再次按下【Start】。 →	→ 81
•液晶显示屏起雾	→ 垫圈类、内锅边缘没有粘付煮糊的饭粒、米粒等吗？ → 内锅外侧没有被打湿吗？ → 受到电饭煲本体内部和室温的温差影响，液晶显示屏上可能会出现凝结现象。只需使用几次就可以得到改善。没有改善时，请委托购买本产品的销售店修理。	→ 请清除干净。 → 请用干布擦拭干净。 →	→ 105 108 -
•在煮饭中、保温中、 再加热中发出声音	→ “呼—”声音为风扇运转的声音，并非故障。 → “吱—”或“叽哩哩哩…”声为IH运行的声音，并非故障。 → 在发出“噗”、“咕咚咕咚”的声音的同时，从蒸汽孔冒出大量蒸汽。这是由于沸腾造成，并非故障。 → 煮饭中发出的“咔嚓咔嚓”声是压力调整的声音。并非故障。 → 出现与上述完全不同的声音。	→ “吱—”或“叽哩哩哩…”声为IH运行的声音，并非故障。 → → 请委托购买本产品的销售店修理。 →	→ 74 -

故障现象	请确认这里	请这样处理	参照 页面
•按下【Start】时 或者按下【Keep Warm】时，发出了 “哔哔”的提示音	→ 内锅是否没有装好？	→ 装好内锅。	→ 77
•一直显示剩余时间 “○○分钟”不变， 或者显示的时间迅速 改变	→ 随着煮饭条件、调整内容的设定变更，剩余时间的显示未被更新，或者不是慢慢改变，而是迅速变短或者变长。哪种现象都不是故障。 → 连续煮饭，或者中断保温后马上煮饭等，在本体温度高的状态煮饭了吗？	→ 务必冷却本体后煮饭。	→ 78 78 105
•进行预约煮饭、吸水 时，发出“哔哔”的 提示音	→ 按下【Timer】后约30秒内未进行任何操作，就会发出提示音，但是仍可继续预约。	→	→ 83 84
•水或米进入了本体内	→ 可能导致故障，请委托购买本产品的销售店修理。	→	→ -
•调整时间时，按下 【Hour】或【Min】 也无法进入时间设定 模式	→ 煮饭（烹调）中、保温中、设定预约中、预约煮饭和吸水中、再加热中、追加加热中，选择了“Porridge”、“Quick Cook”、“Slow Cook”、“Soup”、“Bread Fermentation”、“Bread Bake”、“Cake”时，不能调整时间。	→	→ 75
•保温指示灯闪烁 •未保温	→ 有无选择“Bread Fermentation”、“Bread Bake”、“Cake”、“Self Clean”的菜单？	→ “Bread Fermentation”、“Bread Bake”、“Cake”、“Self Clean”不能保温。如果放置不管，面包、蛋糕会变得黏糊糊的，请尽早食用。	→ 80 91 93
•液晶显示屏上有线状 黑色浸斑	→ 液晶显示屏有时会因静电出现浸斑，并非故障。	→ 在意时，请用拧干的布擦掉。静电被去除，浸斑减轻。	→ 74
•烹调保温中“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”闪烁。（请勿在烹调后保温6小时以上。）	→	→ 86 87
•保温中按下【Hour】， “24”闪烁	→ 是否将米饭保温24小时以上？保温时间超过24小时，就会闪烁“24”提示。	→	→ 80
•插入电源插头时，液 晶显示屏上“0:00” 闪烁	→ 如果重新插入电源插头，当前时间、预约时间、保温经过时间等的记忆是否消失？ → 同时按下【Cancel】和【Timer】。	→ 锂电池没电了。（可进行通常的煮饭）请委托购买本产品的销售店修理。 → 请正确调整时间。	→ 74 75

认为发生故障时

故障现象	请确认这里	请这样处理	参照页面
●上盖无法盖上或煮饭中上盖打开	→ 上框、内盖垫圈、开关片托周围是否附着有饭粒、米粒等？	→ 请清除干净。	→ 101
●在上盖与本体之间有间隙	→ 关闭上盖时，在结构上会在上盖与本体之间产生间隙，但是只要煮饭和保温中不漏蒸汽，并非异常。		→ -
●在煮饭中，上盖与本体的间隙变大	→ 煮饭中会承受压力，所以可能导致上盖被上推，上盖与本体的间隙变大，但这并不影响产品正常使用。		→ -
●上盖无法关闭	→ 有无设置内盖？	→ 请设置内盖。	→ 103
	→ 是否在煮饭完毕并刚翻动米饭后，关闭了上盖？	→ 由于本产品为压力式煮饭，上盖密闭度较高。因此有时会感觉较难关闭，并非故障。请缓慢重新关闭上盖。	→ 77
●水蒸气积聚在上框	→ 刚煮好饭后或保温中，水蒸气可能凝聚在上框，但这并非故障。如上框凝聚了太多水蒸气，请用干布擦拭干净。		→ -
	→ 内盖是否变脏？ → 如内盖变脏，可能会导致水蒸气增加。	→ 用家用中性厨房用合成清洗剂，充分清洗内盖。	→ 100 101 103
	→ 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”煮饭。		→ 66
●按下按键后没有反应	→ 电源插头是否已插入插座？	→ 将电源插头切实插入插座。	→ 75·77 82·84 85·89 92
	→ 保温指示灯是否点亮？	→ 按下 [Cancel]，取消保温，然后进行操作。	→ 80
●电源插头有火花飞溅	→ 插拔电源插头时出现小火花是IH产品的特征，并非故障。		→ -
●产生塑胶等的异味	→ 产品刚开始使用时会产生塑胶等的异味，过段时间即会自动消失。在意时，请参照“清洗方法（在意异味时，在烹调后、制作面包和蛋糕后，进行清洗）”进行保养。		→ 104
●塑料部分有线状、波浪状的地方	→ 属于树脂成型时产生的痕迹，不影响使用上的品质。		→ -
●米饭没有煮熟 ●液晶显示屏显示“dE no”	→ 按下 [Cancel]，会显示如下图所示的图案。 	→ 产品进入了测试模式。请向购买本产品的销售店咨询。	→ -

错误显示和处置方法

显示	请这样处理	参照页面
●显示“E:02”，发出“哔哔哔哔哔哔...”声 	→ 如将本体放置在地毯等物品上，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。此外，将本体放在室温较高的地方使用，也可能导致温度上升，出现同样的症状。此时，请按以下步骤进行处理。 (1)拔出电源插头。 (2)移到不会堵塞吸气孔、排气孔且室温较低的地方。 (3)重新将电源插头插入插座，进行按键操作。 *如果还是没有反应，则是本体出现异常。请拔出电源插头后，委托购买本产品的销售店进行修理。	→ 62
●显示“E:11” 		
●显示“E:02”、“E:11”之外“E”开头的代码	→ 可能存在故障。请拔出电源插头后，咨询购买本产品的销售店。	→ -

关于树脂部件
接触热和蒸汽的树脂部件可能会伴随着使用而出现损坏。请向购买本产品的销售店洽询。

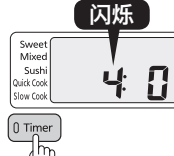
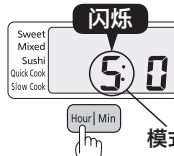
焖饭时间的调整方法（“Exp. Limited Cups”菜单）

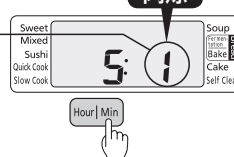
*请在电源插头插入插座的状态下完成以下①～⑦步，每一步的操作都在30秒内完成。30秒以上没有任何操作就会返回显示当前时间，无法继续设定。如需再次设定，请重新来过。
*煮饭（烹调）中、保温中、设定预约中、预约煮饭和吸水中、再加热中、追加加热中不能变更设定。
*在中途停止调整时，请按下[Cancel]。



想调整焖饭时间时

想选择“Exp. Limited Cups”菜单调整煮饭时的焖饭时间时，请按照以下步骤调整时间。

- 1 按下[Menu◀|▶]，选择“Plain”。
- 2 按住[Timer]约3秒以上。

- 3 按下[Hour]，将模式调为[5]。


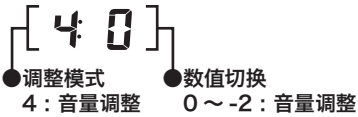
- 4 按下[Start]。
- 5 按下[Hour]或者[Min]，调整时间。

调整焖饭时间
0：0分钟（初始设定）
1：+1分钟
2：+2分钟
- 6 按下[Start]。
- 7 如果按住[Timer]约3秒以上，设定完成，返回显示当前时间。

音量调整方法

*请在电源插头插入插座的状态下完成以下❶～❷步, 每一步的操作都在30秒内完成。30秒以上没有任何操作就会返回显示当前时间, 无法继续设定。如需再次设定, 请重新来过。

*煮饭(烹调)中、保温中、设定预约中、预约煮饭和吸水中、再加热中、追加加热中不能变更设定。

*在中途停止调整时, 请按下[Cancel]。



想调整音量(按键音、提示音)时

如果您对按键音、提示音的音量不满意, 请按以下步骤进行调整。

❶ 按下[Menu◀|▶], 选择“Plain”。

❷ 按住[Timer]约3秒以上。

❸ 确认模式为[4]。
◇模式为[5]时, 请按下[Hour]或[Min]调为模式[4]。

❹ 按下[Start]。

❺ 按下[Hour]或者[Min], 调整音量。

❻ 按下[Start]。

❼ 如果按住[Timer]约3秒以上, 设定完成, 返回显示当前时间。

闪烁

4 0

0 Timer

闪烁

4 0

Hour Min

模式

音量调整

0: 大(初始设定)

- 1: 中

- 2: 小

闪烁

4 - 1

Hour Min

规格

规格			1.0L (5.5杯) 型	1.8L (10杯) 型
额定电压/额定频率			230-240V~/50-60Hz	
额定功率 (W)			1100	1210
煮饭容量 (L)	Plain		0.09~1.0 (0.5~5.5杯)	0.36~1.8 (2~10杯)
	Premium		0.09~1.0 (0.5~5.5杯)	0.36~1.8 (2~10杯)
	Eco		0.09~1.0 (0.5~5.5杯)	0.36~1.8 (2~10杯)
	Sushi		0.09~1.0 (0.5~5.5杯)	0.36~1.8 (2~10杯)
	Quick		0.09~1.0 (0.5~5.5杯)	0.36~1.8 (2~10杯)
	Exp. Limited Cups		0.09~0.36 (0.5~2杯)	0.36~0.54 (2~3杯)
	Long-grain		0.09~1.0 (0.5~5.5杯)	0.36~1.8 (2~10杯)
	Multigrain		0.09~0.54 (0.5~3杯)	0.36~1.08 (2~6杯)
	Mixed		0.09~0.54 (0.5~3杯)	0.36~1.08 (2~6杯)
	Sweet		0.18~0.54 (1~3杯)	0.36~0.9 (2~5杯)
	Porridge	Firm	0.09~0.18 (0.5~1杯)	0.09~0.36 (0.5~2杯)
		Soft	0.09 (0.5杯)	0.09~0.27 (0.5~1.5杯)
	Brown Porridge	Firm	0.09~0.18 (0.5~1杯)	0.09~0.36 (0.5~2杯)
		Soft	0.09 (0.5杯)	0.09~0.27 (0.5~1.5杯)
Brown		0.18~0.63 (1~3.5杯)	0.36~1.08 (2~6杯)	
Brown GABA		0.18~0.63 (1~3.5杯)	0.36~1.08 (2~6杯)	
外形尺寸* (cm)		宽度	27.0	28.8
		长度	38.0	40.7
		高度	20.8	24.4
本体重量* (kg)			5.4	6.6
电源线的长度* (m)			1.5	

*为大概数值。

- 受室温、使用方法影响, 时钟每个月可能会产生约30秒至120秒的误差。
- 1杯=约150g。

简体中文

中途停电时

若万一发生停电, 再次通电后仍然能够正常工作。

*压力煮饭中内部压力释放, 蒸汽会猛地喷出, 故要注意。

停电时的状态	再次通电后的状态
预约煮饭和吸水中	定时器继续工作。 (如停电时间过长, 导致超过了设定的时间, 会在通电后立刻开始煮饭。)
煮饭(再加热)期间	继续煮饭(再加热)。可能会使煮好的米饭不可口。
保温中	停电超过30分钟后, 取消保温。

关于消耗品、另购品的购买

- 垫圈类为消耗品。垫圈类的状态可能会因使用方法而异, 但都会随着使用而出现老化。当脏污、异味、破损程度比较严重时, 请咨询购买本产品的销售店。
- 内锅的氟涂层会随着使用而消耗、剥落。→P.65