

TOSHIBA

Vacuum Pressure IH Rice Cooker (for household use)

Instruction Manual / Recipes

1.8 L type

Model No.

RC-18VXWVN RC-18VXWTH



The interior of the pressure-type rice cooker develops a high pressure. Improper use will cause a hazardous situation. For proper and safe use, please read this instruction manual carefully.

Make sure that the rating of the electrical outlet is 220V-240V AC.

Thank you for purchasing this Toshiba Vacuum Pressure IH Rice Cooker.

- Please use this rice cooker for household purposes only. (It is not intended for commercial use.)
- For proper and safe use, please read this Instruction Manual carefully before use.
- Please be sure to keep this instruction manual at hand for quick reference in the future.

For proper and safe use of this rice cooker, please read "Instructions for safety" and "Attention". (Pages 2 to 7)

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Instructions for safety

Please follow these instructions without fail


These instructions include important information for safe and correct usage in order to prevent damage to people and property.


■ Hazards and damage caused by failure to observe instructions for using this product are classified according to their degree, and are indicated by the following safety icons.


 **WARNING** This indicates that incorrect use may result in death or severe injury to the user.

 **CAUTION** This indicates that incorrect use may result in injury to the user or property damage.

■ Instructions to be observed are indicated according to the following classifications.

 Shows things you are prohibited from doing.

 Shows instructions you need to observe.

 Shows notes you need to pay attention to.

WARNING To avoid fire, burn, electric shock, electrical leak, short circuit, etc.

This product should not be used by the following persons:

- Children;
- Those who have less physical, perceptual, or intellectual ability; and
- Those who do not have sufficient experience and knowledge (including babies and children).

Please make sure to prevent babies and children from playing with this product, and put it out of the reach of babies and children.

Stop using the product immediately if it malfunctions or breaks down.

Immediately unplug the power plug, and contact the store from which the product was purchased.

《Examples of malfunction or breakdown》

- The power plug or cord becomes abnormally hot.
- The main body smells like something burning.
- The main body is partly cracked, loose or rattling.
- The inner pot, steam vent, outer lid or inner lid is deformed or damaged.
- The bottom fan is not running during cooking.

Do not use the product inappropriately or for any other purpose than those described in the instruction manual.

It may cause fire, burns, injury or electric shock. Toshiba is not responsible for any harm that may occur if the product is used inappropriately or for any purpose not described in this manual.

Do not attempt to disassemble, repair or modify the product.

For repairs, contact the store from which the product was purchased.



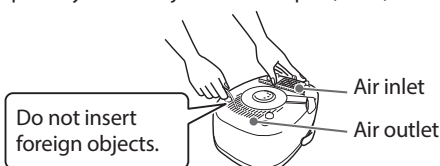
Do not disassemble.

Do not immerse the main body, the power plug and the power cord in water, pour water over them or wash them in water. Do not pour water or liquids into the cooker.

Do not allow persons unfamiliar with its use or children to use the cooker and keep it out of the reach of children. In particular, keep a good eye on children when rice is being cooked and directly after it has cooked.

Do not put foreign objects into the air inlet, air outlet or any gap.

Especially metal objects such as pins, wire, etc.



Do not insert foreign objects.

Do not open the outer lid of the product or move or carry the product when it is in operation.

* The pictures are for reference only, please refer to the actual product.



WARNING

To avoid fire, burn, electric shock, electrical leak, short circuit, etc.

Use the power plug, power cord and electrical outlet correctly.



Do not allow pins or dust to adhere to the power plug (power supply side/main body side).

Do not use if the power plug (power supply side/main body side) or the power cord is damaged and/or the power plug does not fit into an electrical outlet.

Always replace the damaged power cord with the specified one.

Do not use a power cord other than the specified one.

Do not use the power cord for other appliances.

Do not damage the power plug and cord.

Do not forcibly bend, pull, twist, or pinch the cord, do not bundle it during power distribution, do not place cord near hot parts of the appliance, do not place heavy objects on the cord, and do not modify the cord in any way.

Do not allow children to lick the power plug (power supply side/main body side).

Make sure that children and infants do not lick the power plug.



No wet hands.

Do not plug or unplug the power plug (power supply side/main body side) with wet hands.

Ensure that your hands are dry before touching the plug.



Plug the product into a 220V-240V AC outlet with a rating of 10A or more. Do not share the outlet with other appliances.

Sharing the outlet with another appliance may cause a fire due to heat generation.

In case of using an extension cord, use the one rated at 10A or more. Do not share it with other appliances.

Plug in the power plug (power supply side / main body side) fully.

Regularly remove dust from the power plug (power supply side/main body side).

If dust accumulates on the power plug and becomes damp, this may cause insulation failure and lead to a fire. Wipe off dust with a dry cloth.

Make sure that the power cord is out of reach of children.

Do not allow the cord to dangle from a table or counter. If the cord is pulled, the product may fall from the table or counter and cause injury.

Be sure not to stumble or trip on the power cord when the cooker is in use.

It may cause injury, or the cord may become damaged and cause a fire or electric shock.

Use a properly earthed outlet.

The power plug of this product is designed to be used with an earthed outlet. If the outlet is not properly earthed, it may cause malfunction or electrical shock due to electrical leaks.

! WARNING

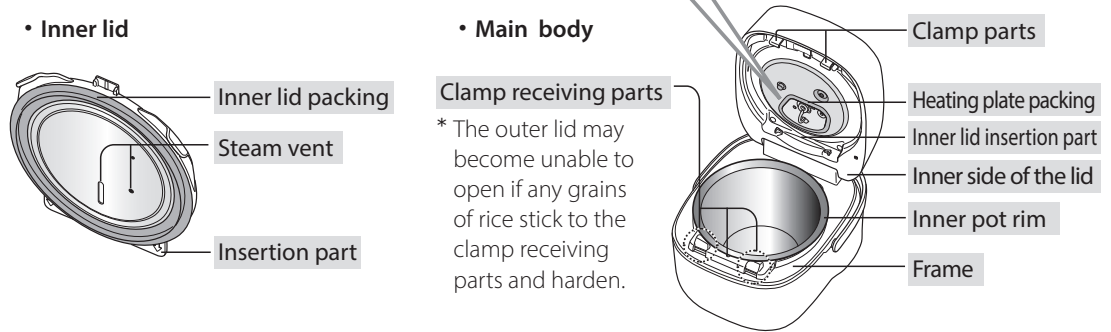
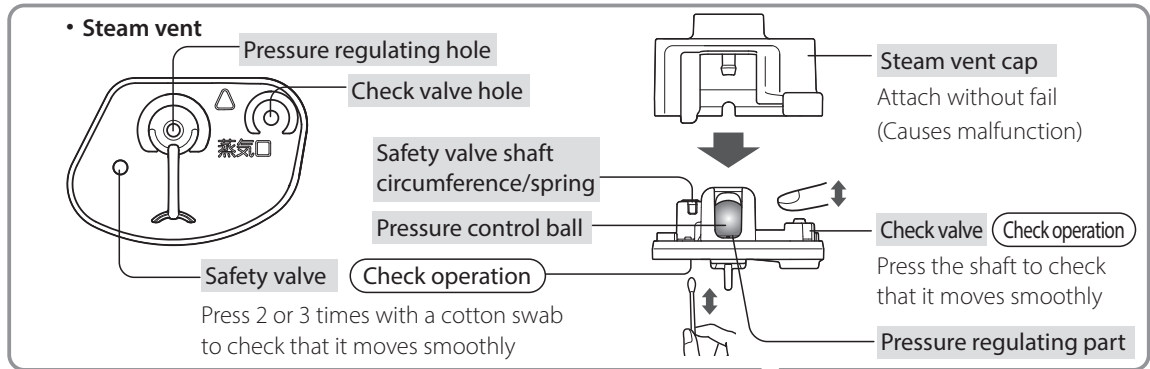
Be sure to observe the following precautions when using this pressure-type rice cooker.

The cooker develops high pressure during cooking. Improper use may cause a hazardous situation.

To prevent burns and other injuries caused by sudden opening of the outer lid, releasing of high-temperature steam, spouting of contents, and boiling over:

! Inspect the following before cooking.

- Check that the safety valve and check valve move, and that there is no foreign object attached to any parts. If there is a foreign object or water droplets, wipe it away (Cleaning ... pages 28 and 29)



! Attach the steam vent securely. Ensure to close the outer lid until it clicks.

Press the front center of the outer lid.



Do not put your hands above or move your face near the steam vent. The steam vent is extremely hot.

In particular, keep the cooker out of the reach of babies or children.



Do not shake or carry the main body while cooking.



Do not use the product for any other purpose than those described in the instruction manual.

《Do not cook the following》

- Ingredients that expand after cooking such as fish pastes, steamed beans and noodles;
- Ingredients using baking soda or other ingredients that bubble rapidly;
- Thick ingredients such as curry and stews;
- Ingredients using a large amount of oil;
- Ingredients that can easily boil over, for examples, beans, jam, etc.;
- Ingredients that put in a plastic bag, do not heat it in a rice cooker; and
- Steaming of ingredients while cooking rice or congee.



Do not put anything in the cooker that can block the steam vent of the inner lid or steam vent (pressure regulating part, safety valve and check valve).

《Do not cook the following》

- Green vegetables, tomatoes, beans, or other thin-skinned ingredients
- Cooking sheets, aluminum foil, plastic wraps, or removing sheets
- Ingredients that put in a plastic bag, do not heat it in a rice cooker



Do not do the following.

- Do not select the <White/Quick & Delicious> or other such cooking course for cooking mixed rice.
As rice is cooked on high heat when the < White/ Quick & Delicious> course is selected, ingredients may easily get stuck to the inner lid and steam vent.
- Do not select the <White/Quick & Delicious> or other such cooking course for cooking congee, brown rice, rice with mixed grains or soup, which require more water.
- Do not add water exceeding the MAX water level on the inner pot for cooking.
- Do not increase the amount of water too much.
The allowable additional amount of water is up to 2 mm over the regular water level scale as a guide.



Always use the <Congee> course to make congee.



Do not open the outer lid when the **Pressure indicator is lit or flashing.**

Before opening the outer lid after having touching the  key while cooking, or when there has been a power outage, first check that the **Pressure** indicator has gone out and then open the outer lid.




If the open button is hard to push and the outer lid does not open, do not push it forcibly.


Wait until the main body cools and the pressure goes down before opening.



Follow the following steps if you must open the outer lid during cooking.

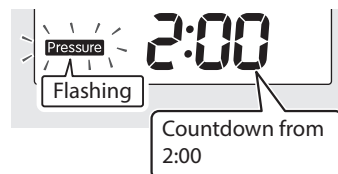
- 1 Make sure there is no one nearby
- 2 Touch the  key for 2 or more seconds to stop cooking (4 short beeps)

Wait for 2 minutes

* If you hear a long beep and **Pressure** is not displayed when the  key is touched, you can open the outer lid.

- 3 First check that the buzzer has sounded and the **Pressure** indicator has gone out, and then open the outer lid

(When you resume cooking, start the cooking procedure again from the start. However, rice may not be properly cooked.)





CAUTION

To prevent an injury, burn, electric shock, electrical leak, fire and property damage



Do not use at any of the following places.

- **Close to fire**
Be careful with the accessories as well.
- **A location where water can splash, accumulate, or is on top of anything containing water**
- **An unstable place or on a mat which easily catches fire**
It may cause burns, injury or fire.
- **A place where the air inlet / outlet will be blocked**
On paper, fabric, carpet, plastic bags, etc.
- **On aluminum sheet or an electric carpet**
The aluminum sheet may generate heat.
- **A place near curtains that are not heatproof**
- **Outdoors**



● A place near walls and furniture

In the case of using the cooker in a kitchen storage shelf etc or using the cooker near some item that produce steam, you should use that the steam does not come in contact with the cooker or build up within the storage shelf.

In the case of using a sliding table, you should pulled out and leave more than 10 cm between the steam outlet and the ceiling.



● On a sliding table with insufficient load strength

Use the table with load strength of 20 kg or more.

- **A place where the outer lid cannot be fully opened**
It may cause burns or damage.

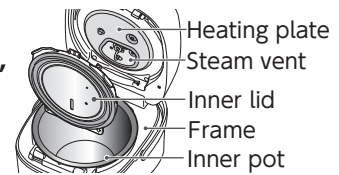
■ To prevent injuries and burns



Do not touch.

Do not touch the hot parts (the inner lid, inner pot, steam vent, heating plate, frame, etc.) during use and for a while after use.

Be careful not to touch the inner lid or inner pot with hand when loosening the rice after it has cooked.



Observe the following

- **Watch out for steam coming out of the cooker and hot water droplets falling from the inner lid when opening the outer lid after cooking.**
- **Use a dry cloth or mitten to remove the inner pot when it is still hot.**
Do not touch it directly with your hands.
- **Before cleaning the cooker, unplug the power plug and wait until the cooker has cooled.**
Hot water may accumulate in the steam vent.
- **Be careful not to get your hand or fingers caught when closing the outer lid.**



Do not do the following

- **Do not use the cooker while the inner pot is empty.**
It may cause failure, overheating or malfunction.
- **Do not touch the open button or hold the outer lid when carrying the main body.**
Hold the cooker by the handle.
- **Do not shake the appliance while holding the handle.**
- **Do not raise the handle while rice is being cooked.**
- **Remove all packaging.**

Handle



■ Handling the power plug and power cord



Unplug the power plug (power supply side) from an electrical outlet when the product is not in use.

Otherwise the insulation may deteriorate and result in an electric shock or fire due to an electrical leak.

Hold the power plug when unplugging it from the electrical outlet or the main body.

It may cause an electric shock or catch fire due to a short circuit. Do not pull the cord.



Do not apply steam to the power plug and other electrical appliances.

Be especially careful when placing the product on a kitchen shelf, etc.

■ For safe use of the product



If you use a heart pacemaker, consult a doctor before using this product.

The operation of this product may affect pacemakers.



Do not do the following

- **Do not use a deformed inner pot or an unspecified one.**
- **Do not use the cooker if there are any small metallic objects or aluminum foils, etc. in it.**
Aluminum foils, etc. become extremely hot.
- **Do not use the product for purposes other than home use (such as use in stores for an extended period of time or use by an unspecified number of people).**
Failure to do so may cause a damage to the product, smoke emission or fire.

Attention

Please follow these instructions to prevent product failure and malfunction.

Location to place and surrounding environment

Do not place the cooker in any place exposed to direct sunlight, or spattering of oil or other liquids.

It may cause discoloration or deformation.

Keep the main body and its surrounding area clean.

Otherwise, dust or insects will enter the main body through its air inlet/outlet which maintains the function of the cooker, resulting in malfunction.

Do not place objects susceptible to magnets near the cooker.

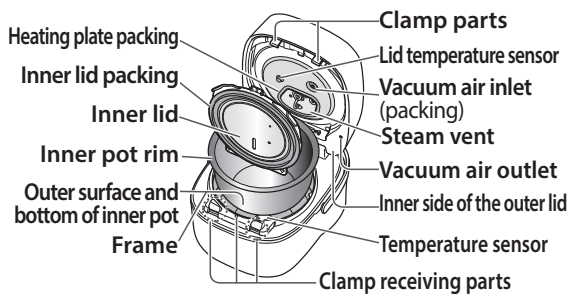
The memory on objects such as cash cards, smart cards, etc. may be erased.

Noise may be generated on appliances such as TVs, radios and telephones.

Using the cooker

Do not use the following parts if there is foreign material or water drops.

It may result in poorly-cooked rice, the outer lid not closing, failure to achieve a vacuum, deformation of the outer lid, and/or malfunction.



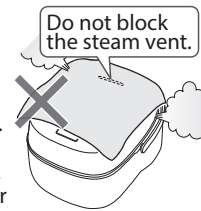
Do not use without the steam vent cap.

Failure to do so may result in the cooker not cooking well, failure to achieve a vacuum, the outer lid not opening, deformation of the outer lid, and/or damage to the cooker



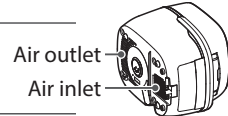
Do not cover the outer lid, especially the steam vent with a dishcloth, towel, Rice scoop etc.

Do not use in a narrow place where the operation panel may be exposed to steam. Steam may become trapped causing fogging of the display or deformation, discoloration, malfunction of the outer lid, steam vent, operation panel.



Do not use the cooker on an induction heating cooker.

It may cause malfunctions.



Regularly check the air inlet / outlet on the bottom of the main body, and remove any dust.

Stop using the product if it is dropped and a crack or rattling is found.

Contact the store from where the product was purchased in order to have it inspected or repaired.

This product is not intended to be operated by means of an external timer or separate remote control system.

Handling the inner pot

Do not put the inner pot on a gas cooking stove or induction heating cooker, or in a microwave oven or other similar appliance.

It may cause deformation or discoloration, resulting in malfunction.

Do not drop the inner pot or hit it against hard objects.

Scratches and deformation to the inner pot may lead to improper cooking or malfunction of the cooker.

Do not damage the fluorine resin coating of the inner pot.

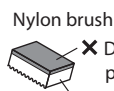
It may lead to peeling of the non-stick surface.



To avoid scratching or peeling-off of fluorine resin coating on the inner surface of the inner pot, do not use the inner pot in any of the ways below.

Avoid scratching and be careful with salt, acid and detergent.

- Do not put dishes in the inner pot and use it as a washing-up bowl.
- Do not use a scrubbing brush, or dishwasher/dryer for cleaning it.



- ✗ Do not use the polishing surface
- Soft side of sponge

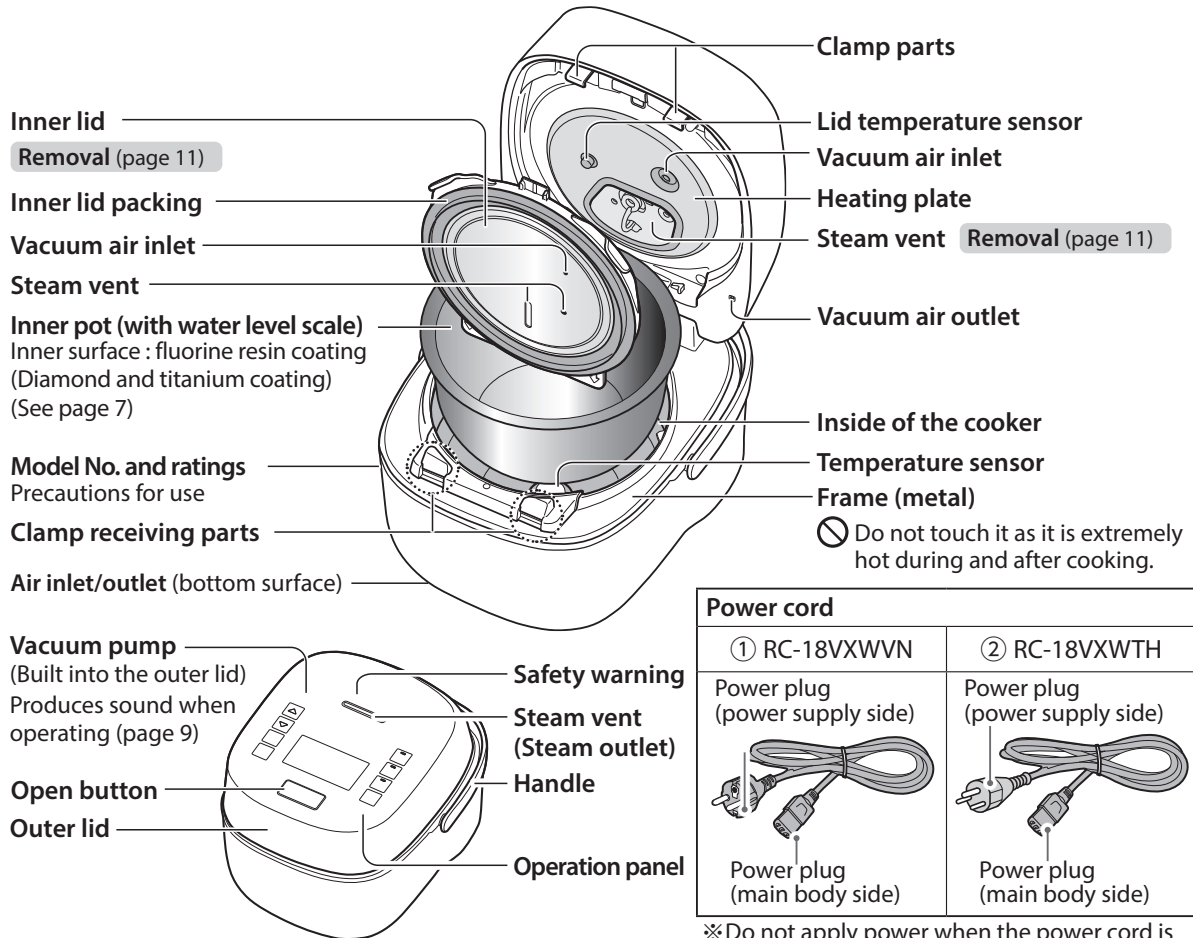
- Do not use cleanser, bleach, etc. (Use neutral detergent for kitchen use.)
- Do not keep mixed rice and soup warm. (Clean the inner pot immediately after using seasonings.)
- Do not use vinegar.
- Do not hit or strongly scrape inner pot with spatula. Do not hit the cooker with sieve.
- Do not use a metal ladle, whisk, etc.

The surface of the fluorine resin coating may become uneven color with use. This does not affect the cooking, keep warm performance and hygienic quality. Also, fluorine resin is harmless even when ingested. You can use it without any problem. Even when the coated outer surface of the inner pot is scratched, you can use the cooker to cook rice and keep it warm without any problems. When using the inner pot for washing rice, place a cloth, etc. under the inner pot, so that the bottom of its outer surface will not be easily scratched.

Names and handling of parts

Main body

- Wash the inner pot, inner lid, steam vent, and accessories before using the cooker for the first time. (page 28)
- The cooker may have a plastic-like smell at the first use but the smell will disappear with use. If concerned, try "Cleaning by boiling". (page 29)



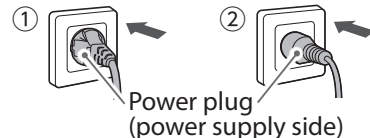
Power cord connection

- 1 Insert the power plug (main body side) into the plug insertion hole in the side of the main body.

Power plug (main body side)

⚠ Insert the power plug into the hole completely.

- 2 Insert the power plug (power supply side) into an electrical outlet.



※ Do not apply power when the power cord is bundled. Please remove the band before use.

Accessories

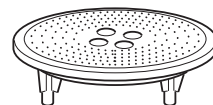
Material : Polypropylene (PP)



Measuring cup
(About 180 ml)



Rice scoop
Can be stood on its end.



Steaming stand
Use only the included steaming stand.

Operation panel

● This is the factory default display.

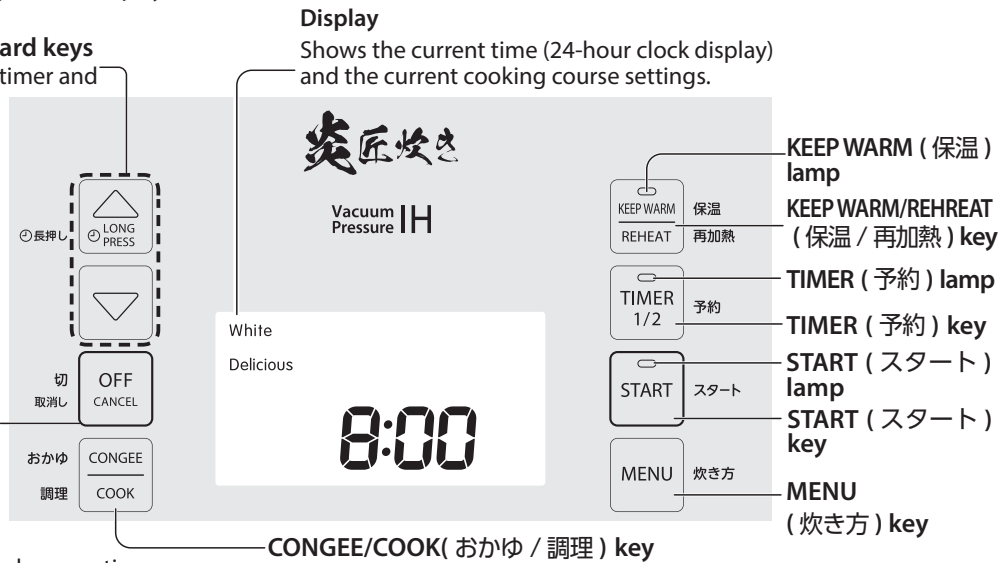
Go back/Go forward keys

Used for adjusting timer and clock settings.

If you touch the  key during use of the cooking, timer, or keep warm functions, the current time will be displayed only for as long as the key is held down.

OFF (切 / 取消し) key

Used to cancel operations such as cooking, timer, and keep warm. To change a timer setting, first cancel it.



Display

Shows the current time (24-hour clock display) and the current cooking course settings.

KEEP WARM (保温) lamp

KEEP WARM/REHEAT (保温 / 再加熱) key

TIMER (予約) lamp

TIMER (予約) key

START (スタート) lamp

START (スタート) key

MENU (炊き方) key

CONGEE/COOK (おかゆ / 調理) key

Information is shown on the display in the following cases

Vacuum Vacuum indicator:

Lit ... Indicates a vacuum inside the inner pot

Flashing ... Indicates the vacuum pump is operating (the vacuum pump makes noise)

If you touch the open button or open the outer lid in the timer setting mode or keeping rice warm, the vacuum is released and the light goes out.

Pressure Pressure indicator (lit or flashing)

Indicates pressure is being applied to the inner pot

Touch key operations

Insert the power plug and lightly touch keys with the pad of your finger. Do not press keys forcefully.

Keys may not respond if the length of time they are touched is too short or if your finger or the keys are wet or dirty. In addition, the response of keys may change depending on the ambient temperature/humidity, the physical condition of the user, and the operational status of nearby electric appliances.

Keys may respond if brushed when opening or closing the outer lid.

Attention

Do not attach seals to touch keys.

(Otherwise, it may causes poor response.)

The following types of sounds are made during cooking, in the timer setting mode or Keep Warm mode

If the sound of the vacuum pump bothers you, you can change operational settings (page 30)

"Humming"	Vacuum pump operation sound	"Buzzing"	Sound of IH operation
"Bubbling "	Sound of the vacuum pump sucking in water vapor and discharging the water formed	"Clicking" "Hissing"	Sound of adjusting the pressure
"Hissing"	Sound of steam coming out of the steam vent	"Humming"	Sound of the bottom intake/exhaust fan spinning

The vacuum

Vacuum soaking ▶ When cooking or scheduled cooking starts, the air in the inner pot is evacuated, forcing water into the core of the rice

Whether white rice or brown rice, the rice can be cooked immediately after washing it. The vacuum pump activates when cooking or scheduled cooking starts.

Keep Warm with Vacuum ▶ While keeping rice warm, the air in the inner pot is evacuated and the inner pot sealed to keep the loss of moisture inner the rice to a minimum

The vacuum pump operates regularly.

Notice

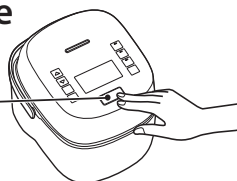
● A vacuum will not result in following cases

- When rice is cooked while the inside of the cooker or the inner lid is warm
- It takes about 1 to 3 hours after the rice is ready
It is depending on the amount of rice and how well it has been loosened. If there is a large volume of rice and it is not loosened, it can take up to 5 hours to reach a vacuum. It can take less than 1 hour to reach a vacuum if there is not much rice and it has been loosened quickly.
- For 30 minutes after the outer lid has been opened or the open button is accidentally pressed in the timer setting mode or Keep Warm mode
The cooker can be used as is because scheduled cooking or keeping rice warm operations will continue even if the vacuum is released. In the timer setting mode, a vacuum will not be created any more, but when keeping rice warm, a vacuum will be created automatically after about 30 minutes.
- After keeping rice warm for over 41 hours
- After changing to a setting that does not use the vacuum pump (page 30)

Opening and closing the outer lid

Opening the outer lid

Press the open button.



Closing the outer lid

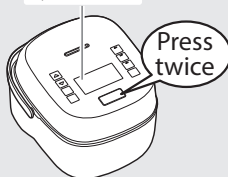
! Make sure there is no foreign matter in the clamp receiving parts or on the rim of the inner pot, and press the center front until it clicks.



⊘ **Do not open the outer lid while cooking.** (It may cause burns or the rice to cook improperly)
(If you need to open the outer lid while cooking ... page 5)

- As the cooker creates a vacuum, the outer lid seals very efficiently, and it may take time before the outer lid can be opened or it may be difficult to close the outer lid.
- When the unit is warm, such as during keep warm operation, it may take longer to open or feel harder to close than when it is cold.
- The outer lid cannot be closed when the inner lid is not attached to prevent misuse without the inner lid.

Vacuum



When the vacuum indicator lights in the timer setting mode or Keep Warm mode

The outer lid opens when the open button is pressed twice

The first press releases the vacuum and the second press opens the outer lid.

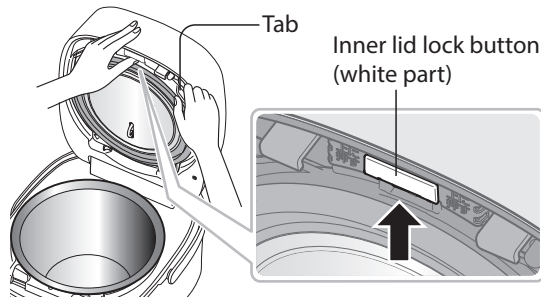
- The first press causes a beeping sound.
- Depending on the way the open button is pressed (for example, if it is pressed for a while), the outer lid may open after it is pressed once. This is not a malfunction.
- A clicking sound can be heard when the open button is pressed.

Attaching and removing the inner lid

CAUTION

Both during and after use, wait for the cooker to cool down before attaching or removing this part (Touching high-temperature parts or hot steam can cause burns)

Removal Hold the tab with one hand, and while pushing up the inner lid lock button, pull the tab toward you.



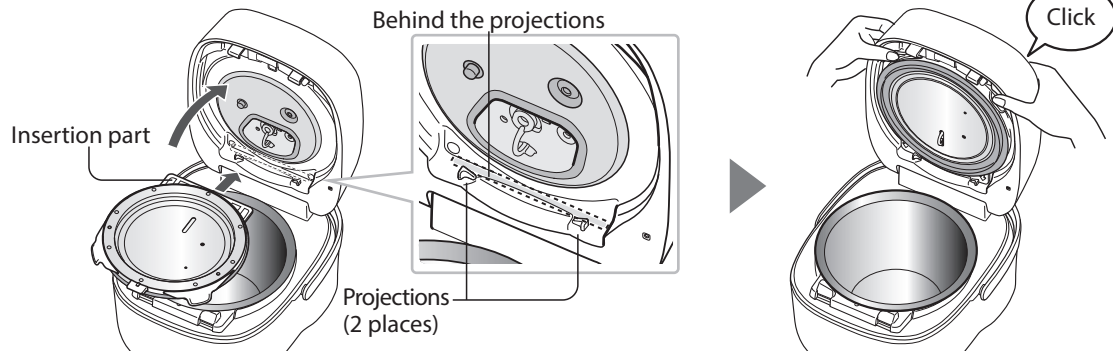
- Hold the tab with one hand to keep the inner lid from falling forward.

The outer lid cannot be closed when the inner lid is not attached to prevent misuse without the inner lid.

The inner lid may seem to fit tightly during attachment and removal due to the packing.

Attachment

- ① Place the insertion part behind the projections.
- ② Push the upper side of the inner lid until a clicking sound is heard.



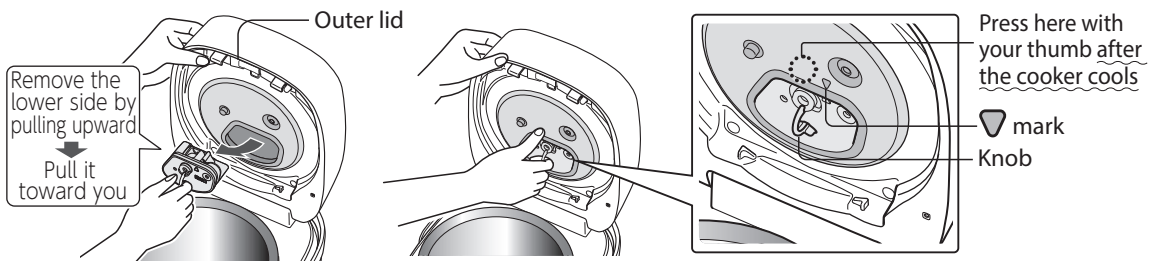
Removing the steam vent

CAUTION

Both during and after use, wait for the cooker to cool down before attaching or removing this part (Touching high-temperature parts or hot steam can cause burns)

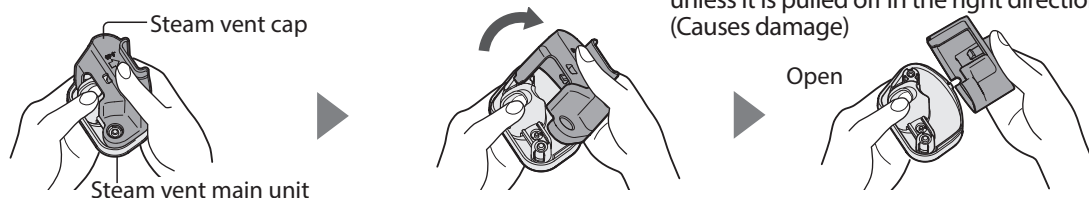
- ① Holding the outer lid with one hand, hook your finger through the knob, and pull out upward at an angle

- Strength is needed to pull it out when you first start using the cooker. If it seems tight, make sure the cooker is cool and pull upward at an angle while pressing down to the left of the ▼ mark with your thumb.
- Depending on how you pull it out, the steam vent cap may be left in the outer lid.



- ② Holding the steam vent main unit with one hand, pull the steam vent cap off in the direction shown to open

- The fit may seem tight when you first start using the cooker.
- The steam vent cap cannot be opened unless it is pulled off in the right direction. (Causes damage)



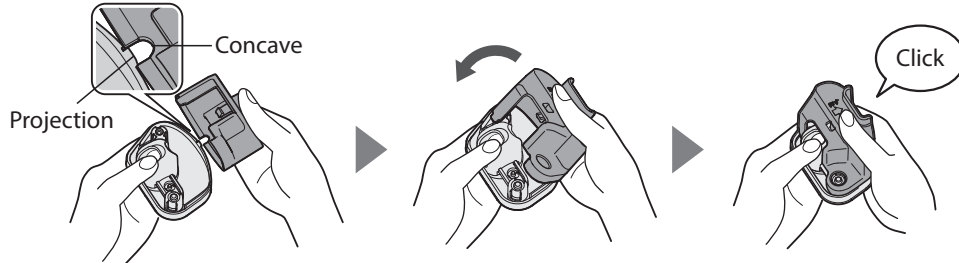
Attaching the steam vent



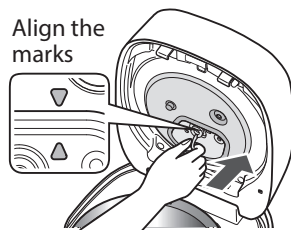
CAUTION

Both during and after use, wait for the cooker to cool down before attaching or removing this part (Touching high-temperature parts or hot steam can cause burns)

- ① Aligning the projection and the concave part (with the fulcrum), close the steam vent cap, and push it onto the steam vent main unit until it clicks



- ② Insert into the outer lid



- When you put the inner lid on, the steam vent unit will be pushed into the correct position.
- Do not attach without the steam vent cap. (When you attach without the steam vent cap ... page 34)

Setting the clock to the current time

- 1 Plug in the power plug, and touch  key for 2 seconds or longer. Time on the display flashes.

- 2 Use   keys to change the time.

Hold down the key to change the time quickly in units of 10 minutes.


- The time is displayed using a 24 hour clock. (Midnight: 0:00/Noon: 12:00)

- The clock cannot be set while cooking or keeping rice warm or when the timer is set.
- When setting the time, the following sound will be made.

- ♪ 12 midnight a pattern of beeps
- ♪ 12 noon the pattern of beeps is repeated twice

- 3 Touch  key to complete the clock setting. The clock display stops flashing.

When the indicator flashes when the power plug is plugged in

The lithium battery installed in the main body is used up. Touching the  key will cause the indicator to stop flashing and you can use the cooker as usual, but be sure to set to the current time before using the timer.

- The lithium battery is used to work the clock when the power plug is unplugged, and memorize cooking courses. The battery wears out with use.
- To replace the battery, contact the store from which the product was purchased. (Cost borne by user) The special lithium battery is attached to electronic parts built into the main body. You cannot replace it by yourself.

Tips for cooking tasty rice

- **Use the freshest rice possible.**

Buy rice that has been recently milled, in quantities that can be used within two weeks to a month and store it in an airtight container in a cool, dark place.

Measure

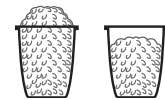
- **Level off the included measuring cup without shaking.**

If you shake the measuring cup, an excessive amount of rice will be put in the cup. There may be errors in measurement if a standard measuring cup for cooking (200 ml) is used. The included measuring cup can be used for all types of rice.

[Good example]



[Bad example]

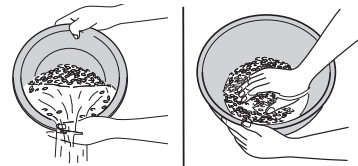


One level cup is about 180 ml.

Wash

- **Gently and quickly wash the rice with water so as not to damage it.**

- (1) First, add plenty of water, stir the rice in water roughly and drain the water immediately. (Washing rice in hot water or washing slowly may cause an odor of rice bran.)
- (2) Stir, rinse with water 4 to 5 times, and finally rinse 2 times.
- (3) Adjust the water immediately. (Leaving the rice in a colander may cause the rice to break or become soggy.)



You can wash rice in the inner pot.

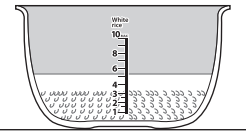
- **For prewashed rice (rice that has been processed so as not to require rinsing to be cooked), blend the rice with water.**

Stir from the bottom. If the water becomes cloudy, rinse once or twice. (Otherwise, it may cause poor cooking outcome or scorching.)

Adjust water

- **Level the rice and adjust water on a level surface.**

Adjust the water to the water level scale according to the number of cups of rice to be cooked. (For water level scale for each course, see pages 14 and 15.)



- **Adjust based on preference.** (! within 2 mm of the recommended water level scale)

Adjust the amount of water according to your preference and the condition of the rice. The condition of rice varies depending on the rice brand, place of origin, and storage conditions.

For harder rice	Put less water against the scale.	For freshly-harvested rice	Put less water against the scale.
For softer rice	Put more water against the scale.	For old rice, During the rainy season and in summer	Put more water against the scale.

- **Use water that is suitable for cooking rice (tap water or water from a water purifier).**

Water that is not appropriate for cooking



Mineral water with a hardness of 100 or higher
(It causes drying out or hardening of rice)



Alkaline ionized water with a pH9 or higher
(It causes a yellow discoloration or mushy rice.)

Water temperature of 30°C or less

Use cold water in summer.



Cold water is recommended when cooking rice with timer in hot weather.

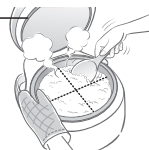
(It causes poor cooking results or bad odor if the water temperature is high.)

Loosening the rice

- **Loosen rice immediately after it has been cooked.** (recommended within 10 min.)


While holding the inner pot with a dry cloth or mitten, split the rice into four equal parts and turn them over one by one to loosen them. This will prevent the rice clumping and being mushy. If there is dew on the lid packing, wipe it off.

Inner lid packing



Using different rice cooking courses

Be sure to select the correct course and fill to the correct water level scale for the rice you want to cook. (For Steam, Cake, and Soup courses, see page 21.)

Type of rice to cook	Situation				
White rice Prewashed rice	<p>For especially tasty rice The < White/ Delicious > course is recommended at first, then later adjusting the setting according to your texture preference.</p>	<p>Use default settings. If it does not suit your preference, try the following courses.</p> <div style="display: flex; align-items: center; justify-content: center;">  <table border="1" style="margin-left: 10px;"> <tr> <td>For grainier, harder rice</td> </tr> <tr> <td>Recommended texture with good balance of firmness and stickiness</td> </tr> <tr> <td>Sticky and fluffy rice</td> </tr> </table> </div>	For grainier, harder rice	Recommended texture with good balance of firmness and stickiness	Sticky and fluffy rice
	For grainier, harder rice				
	Recommended texture with good balance of firmness and stickiness				
	Sticky and fluffy rice				
	For delicious cooking of prewashed rice	Special course for cooking prewashed rice			
	For quick cooking	Quick and tasty			
	For rice seasoned and cooked with various ingredients (page 16)	Making mixed rice with ingredients and seasonings and sweet rice more tasty. When adding ingredients and seasonings to congee or brown rice, use the respective cooking course.			
Cooking sweet rice (page 16)					
For sushi rice	See page 23 for how to make Sushi rice. ⊘ Do not mix vinegar in the inner pot (may cause corrosion)				
For congee (page 16)	Special course that slowly heats and cooks the rice				
Brown rice	Cooking brown rice	Making brown rice more tasty (To cook mixture of brown and white rice, see page 16.)			
Mixed grain rice	Cooking white rice with mixed grains (page 16)	Cooking mixed grain or partially milled rice When adding mixed grains to congee or brown rice, use the respective cooking course.			
Partially milled rice	For partially milled rice (page 16)				

- Estimated cooking time is based on 220V-240V AC power input, room and water temperature of 23°C, and standard water level. The actual cooking time may vary by about 10 minutes depending on the amount of rice cooked, water temperature, and amount of water.
- If the "Timer" column is marked with "x", do not use the timer. If the "Keep Warm" column is marked with "⊙", keep the rice warm for up to 40 hours; if it is marked with "○", keep it warm for up to 12 hours. "x" means do not use the Keep Warm function. (This may deteriorate or spoil the rice or corrode the inner pot, inner lid or steam vent.)
- To cook softer congee, use less rice or more water. However, do not add more water than the maximum water level scale for "Congee".

⊘ Do not increase the amount of water too much.
(The allowable additional amount of water is up to 2 mm over the regular water level scale as a guide.)

⊘ Do not select the <White/ Quick & Delicious> or other such cooking course for cooking congee, brown rice, or soup, which require more water.
(Use of other cooking courses may cause boiling over or burns.)

Course	Water level scale	Cooking volume (Rice quantity) Unit: Cups () indicates the max. cooking volume when adding ingredients	Approximate cooking time	Timer	Keep warm	Pressure
White Delicious	White rice or Pre-washed rice	1 to 10	55 to 70 minutes 6 cups take about 60 minutes	○	⊙	○
White Hard			35 to 50 minutes 6 cups take about 38 minutes	○	⊙	×
White Regular			40 to 55 minutes 6 cups take about 43 minutes	○	⊙	○
White Sticky			45 to 60 minutes 6 cups take about 48 minutes	○	⊙	○
Washed			45 to 60 minutes 6 cups take about 48 minutes	○	⊙	○
White Quick & Delicious			28 to 38 minutes 6 cups take about 30 minutes	○	⊙	○
White Mixed rice		2* to 6*	45 to 55 minutes 4 cups take about 50 minutes	×	×	×
White Regular	Sweet rice	3 to 6	40 to 55 minutes 4 cups take about 43 minutes	×	×	○
White Hard	Sushi rice	2 to 10	35 to 50 minutes 6 cups take about 38 minutes	○	⊙	○
Congee	Congee	0.5 to 1.5 (1)	95 to 105 minutes 1 cup take about 100 minutes	○	×	×
Brown	Brown rice	1 to 8 (6)	105 to 115 minutes 5 cups take about 110 minutes	○	○	○
Grains	White rice or Pre-washed rice	1* to 8* (6)	55 to 65 minutes 5 cups take about 60 minutes	×	○	○
White Regular	White rice	1 to 8 (6)	40 to 50 minutes 5 cups take about 43 minutes	×	○	○

★: The minimum and maximum rice-cooking volumes differ from the respective water level scales on the inner pot.

*: When cooking white rice, use the water level scale for "White rice", and when cooking prewashed rice, use the water level scale for "Pre-washed rice".

For tips on cooking with each course or on adding ingredients and seasonings, please carefully read page 16.

Using different rice cooking courses (continued)

Sweet rice Recipes for "Mixed rice with ingredients", "Sweet rice with red beans" (page 22)

- If you cook sweet rice alone, the rice will turn out too soft, so mix 2 cups of sweet rice with 1 cup of ordinary rice.
- When cooking sweet rice alone, use less water than the water level scale for "Sweet rice".

Congee **Do not use any course option other than Congee.**
(may cause boiling over or burns)

- Use the <Congee> course.
- Depending on the quality of the rice, water temperature, and washing method, a small amount of rice extract may come out of the steam vent.
- This is not a course for making congee from cooked rice.
- Seasonings should be added after the rice is cooked.

Partially milled rice

- Wash well if loose bran is abundant

White rice mixed with brown rice

(If cooking with brown rice and white rice mixed together.)

- Use 1 cup of brown rice with 2 cups of white rice. Soak brown rice for 2 hours and cook it in <White / Sticky > with water adjusted to the "White rice" level.

Rice with mixed grains

Do not cook mixed grains alone.

(this may cause boiling over and burns)

- Follow the labeling on commercial grains for the amount to be mixed with rice (if not indicated, 1 tablespoon of grain for each cup of rice is recommended).
- Adjust the water to the water level scale, and then mix in the grain.

When mixing minor grains that float on water, soak only the minor grains separately from the rice for 2 to 3 hours beforehand. Once the minor grains no longer float, use them in cooking the rice.

(Floating grains may block the steam vent, causing steam leaks, or the deformation or damage of the cooker.)

- If the grains do not sink into the water after soaking, cook with less rice (up to 2 cups) .

When you add ingredients and seasonings Important

Do not cook with <White/Quick&Delicious>.

Do not open the outer lid to add ingredients while cooking.

Do not mix greens in from the start.

Boil the greens and add them after the rice is cooked. (A clogged steam vent may cause burns.)

● **Observe the max. cooking volume.** (pages 14 and 15)

● **After washing the rice, soak the rice in water for about 30 minutes.**

Sweet rice takes about 1 hour, brown rice about 2 hours.

(Adding seasonings makes it harder for the rice to absorb water.)

● **After soaking, drain the rice in a colander.**

Do not let the rice sit after draining the water.

(When the starch settles on the bottom, the rice will burn easily.)

● **Add seasonings to congee only after it is cooked.** (Otherwise, a poor cooking outcome will occur.)

● **Add seasonings, adjust the water level to the scale, stir well from the bottom and level the rice.**

● **Then start the cooking immediately.** (If time elapses, the ingredients will settle at the bottom, causing poor cooking results.)

● **Ingredients** ... Cut into small pieces and place in a ring formation on top of the rice without mixing them with the rice. (Mixing with the rice may result in a poor cooking outcome.)

... The amount of ingredients should be up to 70 g per cup of rice. (up to 30 g of dried beans per cup)


● **Do not use the Keep Warm mode or the timer.** (It may cause discoloration, spoiling of the rice or corrosion of the inner pot, steam vent, or inner lid.)

● **Do not cook rice or keep it warm with vinegar added.** (Vinegar may cause discoloration and damage.)

● **Clean the inner lid and steam vent as soon as possible.** (Otherwise, it may get rusty.)


If you use ingredients listed in commercially available recipes, or if you replace water with other liquid (for example, tomato juice, etc.), the cooked rice may not turn out tasty.

Cooking rice

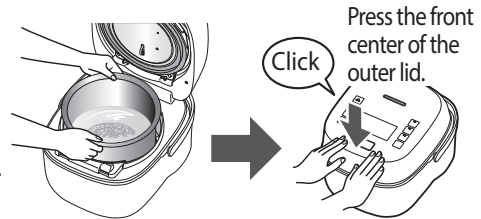
Preparation  Inspect each part and remove any foreign material or water drops according to "Inspect the following before cooking," on page 4.

1 After connecting the power cord, wash the rice, adjust the water level, place the inner pot into the main unit, and close the outer lid

Wipe off any moisture from the outer surface of the inner pot.

 Push the outer lid until it clicks.

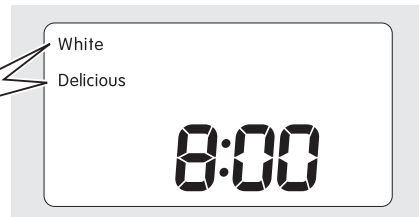
Soaking of the rice is done automatically, so you can cook rice immediately after washing it, or you can soak it first if you like, and it will come out a little softer.




2 Confirm rice cooking course settings

- No change in cooking course → 4

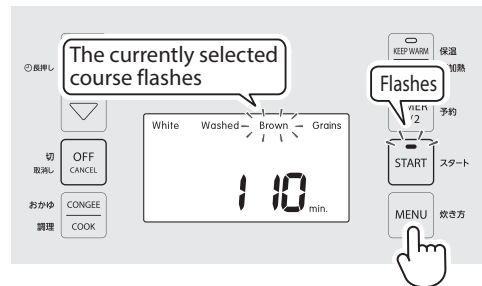
The selected rice cooking courses



3 Touch to select



Touching  cycles between course. The time until rice cooking is complete is displayed.

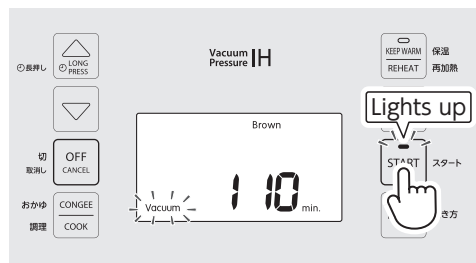
- When using the <Congee>, see page 18.



Continued on next page →

Cooking rice (continued)

- 4** Touch  **to start cooking the rice**
- ♪ 1 short beep
 - ♪ 3 short beeps, 1 long beep
- The vacuum pump soon starts operating and produces sound for a few minutes.
- The outer lid locks. When you close the outer lid after touching , the outer lid is not securely locked and may be opened during cooking.



- If the inner pot is not set, the buzzer will sound and the cooking will not start.

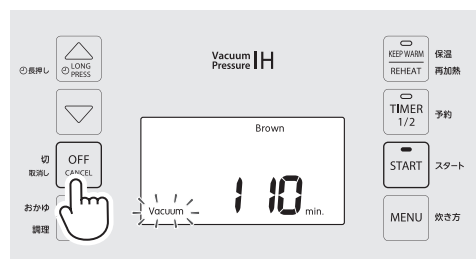
Cooking courses other than <Mixed rice> can be stored in memory, so there is no need to make the same settings again the next time you want to cook rice with the same course settings.

Time until cooking completion

The time until completion is displayed in increments of 5 minutes after the rice starts cooking, and then in increments of 1 minute after the steaming process begins. Please note that the time displayed may move forward or stop to adjust the time until the steaming process begins, so the time displayed is approximate.

Touch if you select the wrong operation

Reconfirm the currently selected cooking course, and reset the operation.



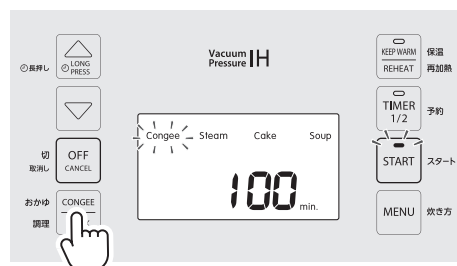
Attention

If you want to cook rice again right after cancelling the Keep Warm mode, or just continue cooking a new batch, allow the inner lid and the inside of the chamber to cool down before cooking or setting the timer. (Otherwise, this may cause the rice to cook improperly or burn, or a failure to create a vacuum at the start of cooking rice.)

Use to select <Congee >

- 1** Touch  to select Congee


Congee → Steam → Cake → Soup



- 2** Touch  to start cooking
- ♪ 1 short beep
 - ♪ 3 short beeps, 1 long beep

Setting the timer


The cooking will be completed at the set time. Two timer settings can be made, which are convenient for morning and evening meals.

Preparation  Inspect each part and remove any foreign material or water drops according to "Inspect the following before cooking." on page 4.

After connecting the power cord, wash the rice, adjust the water level, place the inner pot into the main unit, and close the outer lid.

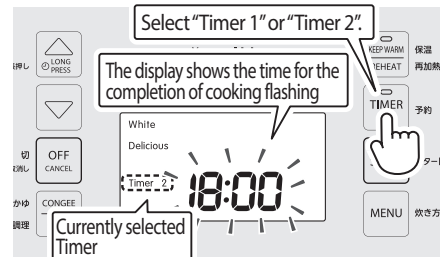
1 Confirm the current time
 ● Setting the clock to the current time (page 12)

2 Touch  to select "Timer 1" or "Timer 2"

The display changes between "Timer 1" and "Timer 2", each time the  key is touched.

● Cooking without changing the cooking completion time → **4**

Example: Setting "Timer 2" to 18:30




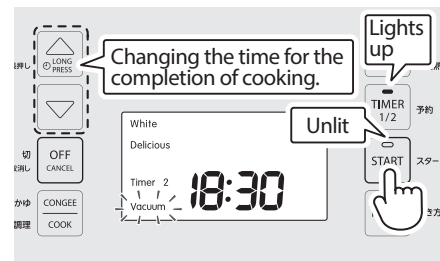
(The START lamp will flash.)

3 Touch   to set the time for the completion of cooking

The timer clock can be set in units of 10-minutes. If you hold down the keys, the time will change quickly.

4 Check the course
 ● To change the course, see Steps 3 on page 17



 **Always use the <Congee> course to make congee.**
 (May cause boiling over or burns.)
 To change the course, see page 18.



5 Touch  to complete the settings

♪ 1 short beep
 ♪ 1 long beep, 2 short beeps

The vacuum pump soon starts operating and produces sound for a few minutes. For a setting that does not exceed 2 hours, cooking may start immediately.

- After touching the  key, if the  key is not touched, the cooker will beep every 30 seconds.
- If the inner pot is not set, the buzzer will sound and the Timer settings will not be completed.

As the cooking completion time is stored in the memory, there is no need to readjust it the next time you use the same time setting.

To cancel the Timer or change the Timer settings, touch the  key.

First, cancel the Timer settings, reconfirm the currently selected cooking course, and redo the Timer operation.

Attention Please adhere to the following

- If the "Timer" column of the table on pages 14 and 15 is marked with "x", do not use the timer. (Otherwise, it may deteriorate or spoil the rice or corrode the inner inner pot, inner lid or steam vent.)
- Avoid setting the timer for longer than 14 hours (8 hours in summer). (Long use of Timer may cause the rice to ferment and develop an odor.) It is recommended that cold water or ice water be used during the summer.

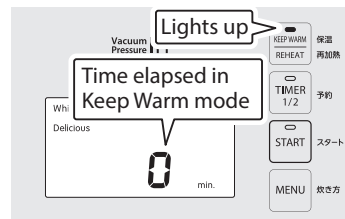
Notice

- If the rice is cooked slightly soft, reduce the amount of water as you like.
- In case of cooking with the timer set, the rice on the bottom of the inner pot may become light brown because the starch settles at the bottom of the inner pot. If it bothers you, wash the rice well.
- The actual time for completing the cooking may be delayed by about 10 minutes when the room temperature or water temperature is low, or when the amount of water in the inner pot is increased.

Keep Warm mode

When the cooking is completed, the system will sound a buzzer and switch to the Keep Warm operation. You can restart the cancelled Keep Warm mode or reheat the rice being kept warm.

- The elapsed time for Keep Warm mode is displayed in 10 minute units, and 1-hour units after 1 hour.
- To keep the rice warm without spoiling its flavor, the cooker controls the keep-warm temperature depending on the operating conditions.
- When the inner pot is removed, the Keep Warm mode is automatically canceled.
- Unplug the power supply after use and clean the unit as soon as it cools down. (pages 28 and 29)




Reheating the rice being kept warm

1 Loosen the rice being kept warm, and close the outer lid

- When there is too much rice, it may not warm up sufficiently. (As a guideline, keep the amount less than half of the inner pot)

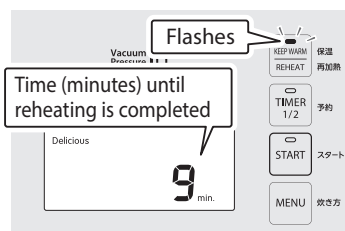
2 Touch until the buzzer sounds to start reheating (for 9 minutes)

- ♪ 1 short beep
- ♪ 1 long beep, 2 short beeps

- To cancel Reheat operation midway, touch  again to switch back to Keep Warm mode.

3 A buzzer will sound when completed

It will automatically switch to Keep Warm.



To restart the cancelled Keep Warm mode, touch  ♪ 1 short beep
♪ 3 short beeps, 1 long beep

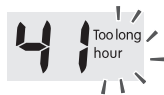
- If the inner pot is not set, the buzzer will sound and the Keep Warm mode will not restart.

Attention Pay attention to the following to prevent odors, drying, and discoloration

- **Stay within the Keep Warm time limits** If the "Keep warm" column of the table on pages 14 and 15 is marked with "◎", the rice can be kept warm for up to 40 hours; if "○", up to 12 hours; if "×", do not use Keep Warm mode.

- After cooking rice with ingredients and seasonings, do not keep the rice warm. Wash the inner pot, inner lid, and steam vent immediately after cooking. (Otherwise, it may deteriorate or spoil the rice or corrode the inner pot, inner lid, or steam vent.)
- Since rice with mixed grains, brown rice, and partially milled rice are more prone to odor and discoloration than white rice, it is recommended that they be consumed soon after being cooked or kept frozen.
- If used in an area with extreme cold or heat and humidity, consume the rice as soon as possible.

When the "Toolong" flashes during Keep Warm operation, stop using Keep Warm.



- It flashes when the elapsed time is longer than the time it should be kept.
- After 41 hours, it will continually flash and will not create a vacuum. For <Brown> <Grains> settings, it will continually flash after 13 hours.

- Do not leave a rice scoop in the inner pot.
- Do not use the Reheat mode repeatedly. Do not use the Keep Warm mode for cold rice or to reheat it.
- Do not leave rice in inner pot after cancelling Keep Warm mode.
- Take good care of the cooker and wash the rice thoroughly. If a bad odor occurs, clean the cooker by boiling. (page 29)

Notice

- If you are concerned about the rice being mushy, push the rice toward the center, away from the sides so that no rice grains will remain stuck to the sides of the inner pot, and stir it occasionally.
- Instead of keeping the rice warm for a long time or keeping a small volume of rice or mixed rice warm, it is recommended that it be stored in the freezer.
- The rice is more likely to turn yellow if it is not washed well, if there is not enough water when cooking, if the outer lid is opened and closed too often, or if the amount of rice is too small.

Cooking

Cooking courses that maintain a constant temperature.

<Steam>	...	about 100°C
<Cake>	about 115°C
<Soup>	about 90°C

(<Steam>, <Cake> and <Soup>)

⚠ WARNING

Do not use ingredients or do cooking not described on pages 24 to 27.

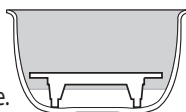
Failure to do so may cause steam to spout or the contents to boil over, resulting in burns, injuries, or malfunction. The inner pot may develop corrosion or take on an odor.

Preparation Inspect each part and remove any foreign material or water drops according to "Inspect the following before cooking." on page 4.

After connecting the power cord, place the inner pot containing the food to be cooked into the main unit, and close the outer lid.

Preparation for steaming

- Fill the inner pot with water up to the **water level scale 2** for "White rice".
 - Place the steaming stand included in the package.
- Place the food to be steamed on the steaming stand and make sure the outer lid closes.



- Be sure that the food placed in the inner pot does not block the steam vent in the center of the inner lid.
- Do not include plastic wrap, aluminum foil, cooking sheet, etc., as they tend to rise to the surface.

Keep Warm mode / Cooking(<Steam>, <Cake> and <Soup>)

1 Touch to select "Cooking courses" with < Steam>, < Cake> and < Soup>

Each time you touch, the course will be changed.

(The course you are currently selecting flashes)

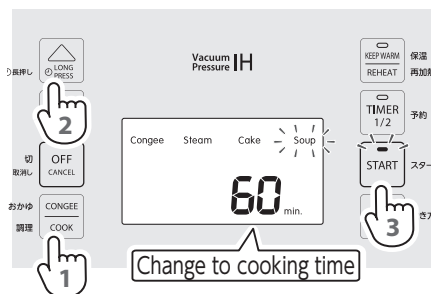


- Timer cannot be used.
- If no change to cooking time → 3

2 Touch to change the cooking time

The cooking time can be changed from 1 to 60 minutes in increments of 1 minute. Hold the key down to change in increments of 10 minutes.

- The cooking time begins from the time the cooking temperature is reached.



3 Touch to start cooking

♪ 1 short beep

♪ 3 short beeps, 1 long beep

- After the cooking temperature is reached, the time will decrease each minute, ending with a buzzer sound.
- If the inner pot is not set, the buzzer will sound and cooking will not start.

⚠ When removing the inner pot, use a dry cloth or mittens. (Otherwise, it may cause burns.)

Attention

- After cooking, do not leave food in the inner pot, and clean it as soon as possible. (Otherwise, it may cause odors and spoilage.)
- Use plastic or wooden cooking utensils to avoid damage to the inner pot.

Notice

- The time settings for the recipes are approximate. The outcome may vary depending on the ingredients, room temperature, and other factors.

Recipes

- Use the measuring cup provided to measure the rice. (1 cup = about 180 ml)
- 1 tablespoon (tbsp) = 15 ml, 1 teaspoon (tsp) = 5 ml

Please also carefully read "When you add ingredients and seasonings". (page 16)

Mixed rice with ingredients

Mixed rice Up to 6 cups

Ingredients (for four people)


White rice 3 cups
 Carrot 60 g
 Boiled bamboo shoots 60 g
 2 dried shiitake mushrooms
 Chicken breast 60 g
 Fried tofu
 20 g (about 1/2 piece)
 Sake 1 tbsp
 Salt 1 tsp
A Soy sauce 1 tbsp
 Japanese soup powder
 1/2 tsp
 Water that the shiitake
 mushrooms were soaked in

Cooking Notes

If you want the rice to be scorched browner, you can add a little more seasoning such as sake, soy sauce, sugar, sesame oil. The more seasoning you add, the browner the rice will be. Please be careful not to add too much seasoning, which causes the taste of rice to become strong.

- 1 Wash the rice quickly until water becomes clear, and **soak it in plenty of water for 30 minutes.**
- 2 Reconstitute the dried shiitake mushrooms in water, and cut them into thin strips. Pour boiling water on the fried tofu and cut it into thin strips. Cut the carrot into thin strips, the boiled bamboo shoots into thin slices, and the chicken into small pieces.
- 3 **Drain the rice in a sieve basket,** and then put the rice in the inner pot. Add **A** to the inner pot, add water that the shiitake mushrooms were soaked in and fresh water up to **water level scale 3** for "White rice", and **mix well.**
- 4 **Place the cut ingredients on the rice in a ring shape** and close the outer lid.



- 5 Select the **<White / Mixed rice>** course and touch the  key.
- 6 When the rice is cooked, loosen all of the rice with a rice scoop.



Sweet rice with red beans (Cooked sweet rice)

Sweet rice Up to 6 cups

Ingredients (for four people)

The rice { Sweet rice 2 cups
 White rice
 (non-glutinous rice) 1 cup
 Cow-peas (or red beans)
 50 g

When using sweet rice only


Use less water.

- Wash quickly until the water is clear, then let rest in a sieve for approx. 30 minutes.
- Add the sweet rice and cooled cow-pea broth to the inner pot.
- For three cups, add enough water to water level scale 3 for "Sweet rice". Then remove approx. 60 ml of water and stir. (Remove approx. 20 ml of water for each cup of sweet rice.)

Sweet rice with red beans
 (Steamed sweet rice)
 ➔ See page 24.

- 1 Put the cow-peas in cold water and bring it to the boil. Drain the water when it starts boiling. Add 600 ml of fresh water, bring it to a boil and then turn the heat to low. Simmer the cow-peas until they are 80 to 90% cooked. When the cow-peas are soft enough to be pressed flat between fingers, separate the peas from the broth and leave them to cool down.
- 2 Wash the rice quickly until water becomes clear, and **soak it in plenty of water for 1 hour.**
- 3 **Drain the rice in a sieve basket,** and then put the rice in the inner pot. Add the cooled pea broth to the inner pot to **water level scale 3** for "Sweet rice" and **mix well.**
- 4 **Place the boiled peas on the rice in a ring shape** and close the outer lid.



- 5 Select the **<White / Regular>** course and touch the  key.
- 6 When the rice is cooked, loosen all of the rice with a rice scoop.

⚠ CAUTION

Make sure that the water level does not exceed the maximum water level scale of "Congee" when putting ingredients/seasonings/water in the inner pot.



(Putting too much in the inner pot may cause it to boil over, causing burns.)

Chicken congee

Congee Up to 1.5 cups

Ingredients (for four to five people)

White rice 1 cup
 Chicken breast ... 100 g
 1 thumb of ginger
 1 green onion
 Sake 1 tbsp
 Water 1000 ml
 Salt ½ tsp
 Mitsuba (honewort)
 as required

- 1** Wash the chicken well and place it in a inner pot with water, chopped green onion, grated ginger and sake. Bring the inner pot to a boil on a medium heat, and remove the scum on the surface to create broth. Pass it through a sieve and leave to cool.
- 2** Cut the chicken from step 1 into 1 cm cubes, and sprinkle them with salt.
- 3** Wash the rice quickly until water becomes clear and drain it in a sieve basket.
- 4** Put the rice from step 3 and the broth from step 1 in the inner pot, and add water up to **water level scale 1** for "Congee". Stir the mixture well.
- 5** Touch the  key to set to <Congee>, and touch the  key.



- 6** When the rice is done, add the chicken meat in step 2 and mix lightly.
- 7** Serve the food, and add mitsuba (honewort - similar to flat leaf parsley) to decorate if desired.

Sushi rice


Ingredients (for four people)

White rice 3 cups
 Sweet vinegar dressing
 (mix beforehand)
 Vinegar 6 tbsp
 Sugar 2 ½ tbsp
 Salt 1 ½ tsp

⊘ Do not mix vinegar in the inner pot. (It may cause corrosion.)

Cooking Notes

- If the sweet vinegar dressing is mixed when the rice is still hot, the rice can absorb the sweet vinegar dressing well.
- If you use a wooden sushi bowl, the bowl will absorb the excess moisture so the rice will not be mushy.
- If you use chilled seaweed stock instead of water, the taste will be enhanced.

- 1** Wash the rice quickly until water becomes clear, add water to **water level scale 3** for "Sushi rice", and close the outer lid.
- 2** Select the <White / Hard> course and touch the  key.
- 3** Wipe a wooden sushi bowl with a washcloth soaked in vinegar water, and move the cooked rice in the bowl.
- 4** Sprinkle the sweet vinegar dressing evenly onto the rice, and mix as though you are cutting the rice.



Fan the rice while mixing to make it glossier.



Recipes (continued)

Steam

⚠ WARNING

Do not block the steam vent in the inner lid with the ingredients in the inner pot.

(Otherwise, the cooker may boil over or you may get burned.)

Do not put plastic wrap, aluminum foil or oven sheets in the inner pot as they may easily float.

(Otherwise, the cooker may boil over or you may get burned.)

Sweet rice with red beans (Steamed sweet rice)

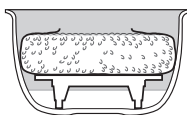
Max. cooking volume
Up to 2 cups

Ingredients

Sweet rice 2 cups
Cow-peas (or red beans) 30 g
Water for sprinkling 80 ml
(40 ml per cup of rice)

- 1 Parboil the cow-peas (see step 1 in "Sweet rice with red beans (Cooked sweet rice)" on page 22). Separate the peas from the broth and leave them to cool.
- 2 Wash the rice quickly until water becomes clear, soak it in water with the pea broth added for 2 hours, and then place it in a sieve basket to drain the excessive water. Keep the water used to soak the rice for sprinkling.
- 3 Add water to the inner pot to **water level scale 2** for "White rice", and place a steaming cloth on the steaming stand provided in the inner pot.

- 4 Mix the rice from step 2 and the peas from step 1. Place them on the steaming cloth so as to make a flat rice surface with several dents in it, and close the lid. Make sure that the steaming cloth does not stick out from the outer lid.



- ⊘ Do not block the steam port at the center of the inner lid with the steaming cloth.

- 5 Set the cooking course and cooking time (page 21), and touch the **START** key.

Cooking course	Cooking time
Steam	30 min.

- 6 When the buzzer sounds, sprinkle half of the water evenly onto the rice, mix the rice and close the outer lid.

- 7 Set the cooking course and cooking time (page 21), and touch the **START** key.

Cooking course	Cooking time
Steam	10 min.

- 8 When the buzzer sounds, sprinkle water once again and steam the rice again. (Repeat steps 6 and 7 again.)

- 9 When the buzzer sounds, move the cooked rice to another container and loosen it. If the cooked rice is hard, sprinkle more water, mix the rice, and steam it for about 10 minutes.



Shumai (pork dumplings)

Max. cooking volume
The amount in the recipe (10 pieces)

Ingredients (for 10 pieces)

Minced pork 100 g
Peeled shrimp ... 50 g
1/4 of a green onion
Ginger juice 1 tsp
Soy sauce 2/3 tsp
Sugar 1 tsp
A Sesame oil 1 tsp
Salt 1/3 tsp
Potato starch 2 tsp
A small amount of pepper
10 shumai wrappers
10 green peas
A few cabbage or napa cabbage leaves

- 1 Finely chop the peeled shrimp and green onion.

- 2 Put the mince and the ingredients in **A** in a bowl, and mix well until a paste state is formed. Divide the mixture into 10.

- 3 Make a circle with the fingers of your left hand and place a shumai wrapper on top. Place the mixture from step 2 on the wrapper and push it down using a knife or spatula so as to form a cylinder. Stick the end of the wrapper to the filling, and decorate with a green pea.

- 4 Add water for steaming into the inner pot up to **water level scale 2** for "White rice", place the **steaming stand** provided in the inner pot, and cover it with cabbage or napa cabbage.

- 5 Place the shumai from step 3 on the steaming stand.

- 6 Set the cooking course and cooking time (page 21), and touch the **START** key.

Cooking course	Cooking time
Steam	15 min.

Steam

Steamed gyoza (potstickers)


Max. cooking volume
The amount in the recipe (10 pieces)

Ingredients (for 10 pieces)

- Minced pork 70 g
- A**
- 1/3 of a green onion
 - Garlic chives 1 stalk
 - Garlic ... 1/3 of a clove
 - Ginger ... 1/3 of a thumb
 - A pinch of salt
 - Soy sauce 2/3 tsp
 - Sake 2/3 tsp
 - Sesame oil 2/3 tsp
- 10 dumpling wrappers
- For the seasoned agar jelly
- B**
- Powdered agar 1 g
 - Water 80 ml
 - Chinese soup powder
 - 1/3 tsp
- A few cabbage or napa cabbage leaves

- 1** Make the seasoned agar jelly. Put the ingredients in **B** in an inner pot and bring to the boil while stirring constantly for 2 minutes until dissolved. Transfer into a container to solidify. When the jelly has solidified, tear it into small pieces.
- 2** Finely chop the green onion, garlic chives, garlic and ginger.
- 3** Put the mince, the jelly from step 1, and the ingredients in **A** into a bowl. Mix the contents well until a paste state is formed, and divide the mixture into 10.
- 4** Place the mixture from 3 onto a dumpling wrapper, and seal the edges of the wrapper firmly.



- 5** Add water for steaming in the inner pot up to **water level scale 2** for "White rice", place the **steaming stand provided** in the inner pot, and cover it with cabbage or napa cabbage.
- 6** Place the gyoza from step 4 on the steaming stand.
- 7** Set the cooking course and cooking time (page 21), and touch the  **START** key.

Cooking course	Cooking time
Steam	15 min.


Cake

Pineapple coconut cake

Max. cooking volume
Wheat flour - Up to 120 g

Ingredients

- A**
- Wheat flour 100 g
 - Coconut flour 2 tbsp
 - Baking powder 1 1/2 tsp
 - Granulated sugar 80 g
 - A pinch of salt
- Milk 70 ml
- Small eggs 2 pcs
- Cooking oil 2 tbsp
- A few drops of vanilla oil
- Pineapple in syrup
(canned pineapple slices) 75 g
- Finely shredded coconut 15 g
- For the topping
- Apricot jam 1 tbsp
 - Rum 2 tsp
 - Finely shredded coconut ... 5 g
 - Pineapple in syrup
(canned pineapple slices)... 2 slices
- Melted butter for greasing the inner pot

- 1** Wipe excess syrup from the pineapple. Chop the slices for the cake mixture into 5 mm cubes, and cut the two slices for the topping into 8 even pieces.
- 2** Mix the dry ingredients in **A** and sift into a bowl. Add the milk, eggs and cooking oil in this order. Mix them with a whisk, then add the vanilla oil, chopped pineapple for the cake mixture and finely shredded coconut, and mix well.
- 3** Grease the inner pot with melted butter and pour in the mixture from step 2.
- 4** Set the cooking course and cooking time (page 21), and touch the  **START** key.
- 5** When the buzzer sounds, put a bamboo skewer into the cake to check that it is cooked through. If the skewer comes out clean the cake is cooked. If you find some dough on it, add some more time to cook the cake.
- 6** Use a mitten, etc. to remove the inner pot and place the cake on a dish, etc.
- 7** Spread the apricot jam and rum mixture onto the cake while it is hot. Decorate with pineapple, and sprinkle shredded coconuts for topping. This moist cake is made simply by mixing the ingredients together.

Cooking course	Cooking time
Cake	35 min.



Recipes (continued)

Cake

Dome sponge cake

Max. cooking volume
Wheat flour - Up to 120 g

Ingredients

Wheat flour 120 g
Baking powder 1/2 tsp
Medium eggs 4 pcs
Granulated sugar 100 g
A few drops of vanilla essence
Melted butter 30 g
A dab of butter to grease the inner pot
Milk 30 ml
Apricot jam (pureed) ... 4 tbsp (80 g)
For the icing
A [Powder sugar 50 g
Lemon juice 1 1/2 tsp



1 Mix and sift the wheat flour and baking powder. Grease the inner pot lightly with melted butter.

2 Crack the eggs in a dry bowl and add the granulated sugar. Mix the eggs and the sugar lightly with a whisk, then immerse the bowl in hot water. When the egg mixture has warmed up to body temperature (about 40°C), take the bowl out of the hot water and whisk.



Do not beat it in the inner pot.

3 Beat the mixture well with the whisk until it becomes white and thick, and add 2 or 3 drops of vanilla essence.




4 Sift the flour mixture from step 1 into the egg mixture from step 3 gradually, in two or three times. Mix it quickly with a wooden spatula so that the foam bubbles may not be broken until the mixture is well mixed.



5 Sprinkle the melted butter and the milk on the mixture from step 4, and mix it quickly so that the foam bubbles may not be broken.



6 Pour the mixture from step 5 into the inner pot, and pat the inner pot once or twice to break the larger air bubbles. Put the inner pot in the cooker and close the outer lid.

7 Set the cooking course and cooking time (page 21), and touch the  key.

Cooking course	Cooking time
Cake	40 min.

8 When the buzzer sounds, put a bamboo skewer into the cake to check that it is cooked through. If the skewer comes out clean the cake is cooked. If you find some dough on it, add some more time to cook the cake.

9 Use a mitten, etc. to remove the inner pot and place the cake on a dish, etc. to cool.

10 Apply apricot jam to the surface of the cake with a brush. Mix the ingredients in **A** to make icing, and put the icing on the cooled cake. Then let the icing dry.

Cooking Notes

- Before beating, wipe off any grease or water from the bowl and whisk.
- You can use an electric mixer for easy beating. (Do not use it inside the inner pot.)
- The top of the cake will not turn brown. Turn the cake upside down before decorating.
- If the icing is too hard or soft, adjust the amount of lemon juice and powder sugar.
- You can decorate the cake with whipped cream and/or cut fruit instead of icing.

Soup

⚠ WARNING

Do not put the following things in the inner pot.

(It may boil over and cause burns.)

- Fish pastes, beans, noodles, baking soda, roux (for example, curry roux, stew roux), large amounts of oil, ingredients such as milk that will bubble up easily.
- Things that float easily to the surface such as greens, plastic wrap, aluminum foil, oven sheets and scum removing sheets.

⚠ CAUTION

Make sure that the water level does not exceed the "Soup MAX" level scale when putting ingredients/seasonings/water in the inner pot.

(Putting too much in the inner pot may cause it to boil over, causing burns.)

Attention

- In the <Soup> course, the heating power is reduced after boiling, so add ingredients from the beginning. (Excluding greens and ingredients that cook fast.)


White radish and pork spare rib soup

Maximum volume

- up to the Soup MAX level scale (1.2L)

Ingredients

Pork spare ribs 80 g
 White radish 160 g
 Half an onion
 Water 500 ml
 A [Salt as required
 A pinch of MSG
 A small amount of
 sesame oil

- 1 Cut the spare ribs into 3 cm wide pieces. Slice the white radish thinly, and finely chop the onion.
- 2 Put the ingredients from step 1 in the inner pot, pour in 500 ml of water and close the outer lid.
- 3 Set the cooking course and cooking time (page 21), and touch the  key.

Cooking course	Cooking time
Soup	60 min.

- 4 When the buzzer sounds, skim off any floating oil, and add the ingredients in **A**.
 If the ingredients are not fully cooked, increase the cooking time.


White radish, corn and pork backbone meat soup

Maximum volume

- up to the Soup MAX level scale (1.2L)

Ingredients

Pork backbone (chine) 120 g
 White radish 60 g
 Carrot 30 g
 Ear of corn 30 g
 Ginger as required
 Water 500 ml
 A [Salt as required
 A pinch of MSG
 A few drops of vinegar...optional

- 1 Cut the backbone into 1.5 cm cubes, and cut the ear of corn into 3 cm pieces. Cut the white radish and carrot into cubes, and grate the ginger.
- 2 Put the ingredients from step 1 in the inner pot, pour in 500 ml of water and close the outer lid.
- 3 Set the cooking course and cooking time (page 21), and touch the  key.

Cooking course	Cooking time
Soup	60 min.

- 4 When the buzzer sounds, skim off any floating oil, and add the ingredients in **A**.
 If the ingredients are not fully cooked, increase the cooking time.
 After serving, add vinegar to your liking. (Do not pour vinegar in the inner pot.)

Cleaning

! Before cleaning the cooker, unplug the power plug and wait until the cooker has cooled.
(Otherwise, you may get burned.)

Attention Please adhere to the following

● Do not clean with the following items

- Dishwasher / dryer
- Any other washing agent than neutral detergent for kitchen use
- Benzine, thinner, alcohol, cleanser or bleach
- Items that can easily cause scratching such as the abrasive surface of a nylon scrubber or melamine sponges
(This may cause deformation, corrosion, rust, discoloration, cracks and scratches)



● Always keep the cooker clean, free of foreign matter, seasonings, and moisture. Especially after cooking with seasonings, do not keep the rice warm, and clean the cooker soon after cooking (Causes odor and rust)

● Clean the steam vent and steam port after each cooking.

(Causes spoilage and odors)

● Do not try to pull, push, or scratch the rubber packing.

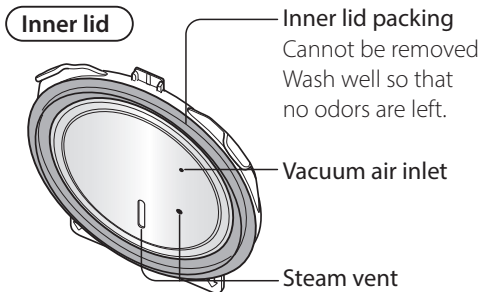
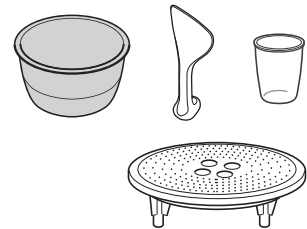
The rubber packing of the main unit and inner lid cannot be removed (causes tearing of rubber packing)

■ Wash with a soft sponge and mild kitchen detergent, then rinse well with water

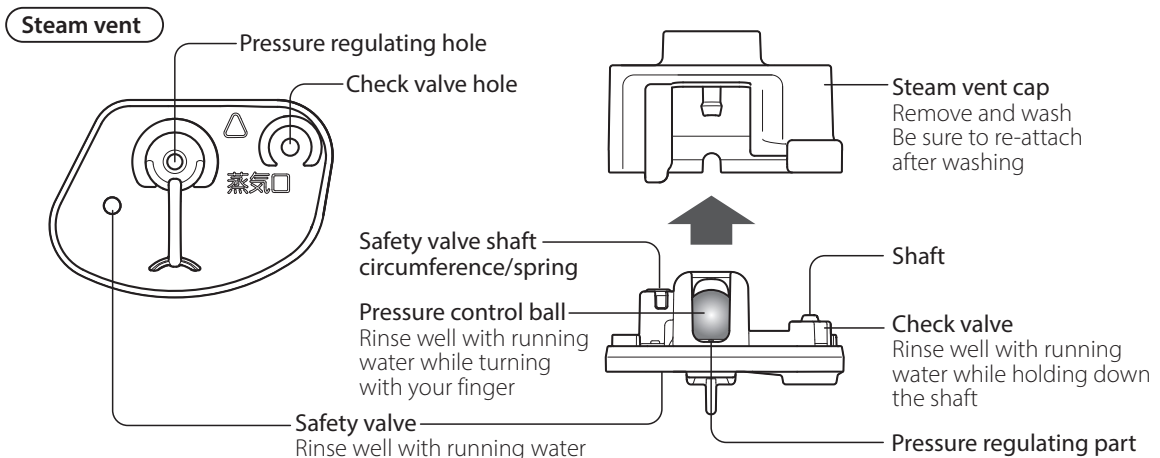
After each use

● Inner pot, inner lid, steam vent, rice scoop, steaming stand and measuring cup

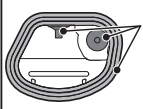
- Wash soon after the parts are cooled.
(Soak in lukewarm water before washing to help remove grime.)
- After cleaning, wipe dry with a clean, dry dishcloth.
- Remove foreign objects on each part using a bamboo skewer or toothpick.



Rusting can occur if there are any scratches and the parts remain uncleaned or moist.
Especially after cooking with seasonings, do not keep the rice warm. Wash the inner lid and steam vent soon after cooking and wipe off the moisture.

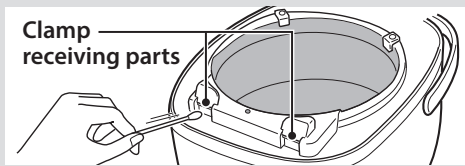


Wipe with a clean, soft, firmly-wrung cloth. (After each use) Do not immerse the cooker in water, pour water over it, or wash it with water.

- **Clamp parts**
Remove any foreign objects (The outer lid will open during cooking, resulting in burns or injuries)
- **Rubber packing**
The parts are not detachable.
 Wipe off grime (causes odors or a failure to create a vacuum)
- **Lid temperature sensor**
- **Temperature sensor**
Wipe off grime and remove foreign material (cause of poor cooking)
If any dirt is stuck to the temperature sensor
Lightly rub with a fine abrasive paper and wipe off.
- **Clamp receiving parts**
Remove any foreign objects (The outer lid will open during cooking, resulting in burns or injuries)
- **Heating plate, Vacuum air inlet**
Wipe away moisture (cause of odor)
- **Steam port**
Wipe off grime and water droplets (causes spoilage and odors)
- **Vacuum air outlet**
Wipe off water droplets
- **Inner side of the outer lid, frame**
Remove foreign material (The outer lid will open during cooking, resulting in burns or injuries)
Wipe off fluid on the frame or seasonings stuck to it. (Otherwise, it may get rusty)
- **The inner pot stopper rubbers**
Cannot be removed (4 positions).
- **Inside the rice cooker**
- **Outer surface of the main body**

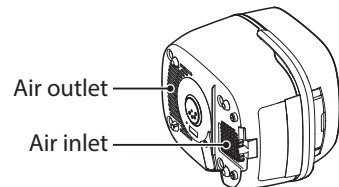
If any rice grains or other objects have got stuck in the clamp receiving parts, remove them with a cotton swab.

- The lid may become unable to open if any grains of rice are stuck in the clamp receiving parts and harden.



Cleaning with vacuum cleaner (Regularly)

- **Air inlet / outlet**
Remove dust and dirt about once a month
(Dust buildup may cause the operation to stop during cooking ... page 35)





Cleaning by boiling (about once a week) Makes it easier to remove odors and stains.

1 Fill the inner pot with water up to the water level scale 2 for "White rice" and close the outer lid

- Never add anything other than water (detergent, baking soda, etc.).

2 Touch  to select the <Steam> course, set to 30 minutes, and touch  to start cleaning


- The boiling time can be changed between 1 and 60 minutes by the   keys. If odors and stains are difficult to remove, try a longer time.
- After the boiling temperature is reached, the displayed time will decrease each minute. (The actual time will be longer than the displayed time.)

3 When the buzzer sounds, touch  and clean the parts after the unit has cooled down

- Do not continuously repeat cleaning by boiling.
- Some odors may not be completely removed.

Changing settings

Preparation Insert the power plug into an electrical outlet. (Settings cannot be changed during cooking in the timer setting mode or Keep Warm mode)

Touch  for 5 seconds or longer, a display for changing the settings appears **1-1** Default setting when shipped

To change the responsiveness of touch keys


You can shorten or lengthen the time it takes keys to respond to being touched.

1 Touching  4 times shows "7-0" Default setting when shipped

2 Touching   changes the setting

7-1 Makes the time until keys respond shorter. (More responsive)

7-3 Makes the time until keys respond longer. (Less responsive)

Touching the  key completes the setting (The display returns to showing the time)


If the sound of adjusting pressure when cooking rice (when soaking) is too noisy

You can change settings to reduce the number of times clicking and hissing sounds are made during soaking in the <White/Delicious> setting. Settings for other cooking methods cannot be changed.

1 Touching  2 times shows "4-0" Default setting when shipped

2 Touch  to change the setting **4-2** Reduces the number of times pressure is adjusted


Touch  to restore the setting.

Touching the  key completes the setting (The display returns to showing the time)


To stop the vacuum pump from making noise when cooking

You can change settings to lessen the 'buzzing' operational sound of the vacuum pump during cooking.

1 Touching  3 times shows "6-0" Default setting when shipped

2 Touch  to change the setting **6-2** Lessens the operational sound of the vacuum pump


Touch  to restore the setting.

Touching the  key completes the setting (The display returns to showing the time)


If the vacuum pump is too noisy when the timer is set

You can change settings so the vacuum pump is not activated in the timer setting mode.

1 Touching  once shows "2-0" Default setting when shipped

2 Touch  to change the setting **2-2** The vacuum pump does not operate in the timer setting mode.

Touch  to restore the setting.

Touching the  key completes the setting (The display returns to showing the time)

To stop the vacuum pump from making noise when keeping rice warm


You can change settings to change the interval between vacuum pump operations or so that it does not operate when keeping rice warm.

Touch  to change the setting **1-1** Default setting when shipped

1-2 Makes the interval between operations longer than the default setting.
● Rice cannot be kept warm for more than 33 hours.

1-3 The vacuum pump does not operate in the Keep Warm mode. (No vacuum is created in the Keep Warm mode)

● Do not keep rice warm for 25 hours or more using this setting.

Touch  to restore the setting.


Touching the  key completes the setting (The display returns to showing the time)

Troubleshooting

Please check the cause of the problem before requesting for a repair. If you cannot find the cause, contact the store from which the product was purchased.



Problem ▶ What to check (reference pages)





- Measure the rice and water accurately.
- The texture of rice varies depending on the type of rice and storage period, etc. Select the cooking course and water level that suit what you want to cook, adjust the amount of water to your liking, or try another course.

Problem	What to check (reference pages)
Rice	
<p>... does not cook well ... is not tasty</p>	<ul style="list-style-type: none"> ● Cook the rice after first cooling the inside of the cooker and the inner lid. (page 18) ● Rice cooked in the <White / Quick & Delicious> course may be slightly mushy or hard. Try cooking rice using the <White / Delicious> course. (pages 14 and 15) ● Inspect all parts as described in "Inspect the following before cooking." on page 4, and confirm that there are no deformations or foreign objects on any of the parts. ● Remove any foreign objects from the temperature sensor or outer surface of the inner pot. ● Be sure to securely attach the inner lid and steam vent. (pages 11 and 12) ● If a power failure occurs while you are cooking rice, it may not cook well.
<p>... is soft ... is mushy ... clumps ... is not tasty</p>	<ul style="list-style-type: none"> ● If you are cooking newly harvested rice, soaking the rice before cooking it, using the timer, or if you prefer your rice to be slightly firm, use less water or cook with the <White / Hard> course. ● Loosen the rice immediately after it is cooked. (page 13) ● Washing rice too hard or leaving it in a sieve basket for a long time will cause rice grains to crack and/or break, resulting in mushy rice.(page 13) ● Did you use hot water or alkaline ionized water with a pH of 9 or higher? (page 13) ● When using the Keep Warm mode, push the rice toward the center, away from the sides so that no rice grains will remain stuck to the sides of the inner pot, and stir it occasionally. (page 20)
<p>... scorches *Rice becoming golden brown is not a malfunction.</p>	<p>In the following cases, the rice may easily be scorched.</p> <ul style="list-style-type: none"> ● When rice is not washed sufficiently, when pre-washed rice or whole rice is cooked, when rice is soaked for a long time, or when rice is cooked using the timer. (pages 13 and 19) ● When cooking rice with mixed ingredients. If adding seasonings, mix the rice well and cook it immediately. (page 16) ● When any dirt, grime or foreign objects are attached on the temperature sensor, lid temperature sensor, etc. (page 29) ● Did you use the <White / Mixed rice> cooking course ? The color of the okoge (slightly browned and crispy rice) varies depending on the quality of the rice, how the rice was washed, the amount of water and the seasonings used.
<p>... is hard ... dries out ... is not tasty</p>	<ul style="list-style-type: none"> ● Soak the rice in advance, increase the amount of water, or use the <White / Delicious> <White / Sticky> course. ● Using water with a hardness (mineral content) of 100 or more may cause rice to be dry and hard. (page 13)
<p>... smells bad *If you are concerned about the smell, perform boiling and cleaning of the cooker before using it. (pages 28 and 29)</p>	<ul style="list-style-type: none"> ● Do not use the Keep Warm mode in the following ways. Warming over a long period; repeated long-term warming; warming for rice with mixed ingredients, for cold rice, or with the rice scoop left inside the inner pot . ● Rice with mixed grains, brown rice or partially milled rice can be kept warm. However, It is recommended to eat it as soon as possible or store it in the freezer because keeping it warm could easily cause bad odors or discoloration. ● Remove grime from the inner lid, steam vent, and main body of the cooker. Be sure to remove the inner lid, clean and dry it with a clean cloth every time you cook. Also wipe off water droplets in the steam port every time. (pages 28 and 29) ● Insufficient washing of the rice may cause it to have an odor of bran. (page 13) ● Setting a long timer period may cause odor. (page 19) ● Switch off the Keep Warm mode after removing the rice. If the inner pot is removed or an extended power failure occurs during warming, or if the  key is touched accidentally, the Keep Warm function will shut off.
<p>... dries out ... becomes discolored</p>	<ul style="list-style-type: none"> ● Check all the items according to "Inspect the following before cooking." on page 4. <ul style="list-style-type: none"> • Check for foreign objects on the inner lid packing, inner pot rim, heating plate packing and top of the main body frame. • Remove any foreign objects from the temperature sensor or outer surface of the inner pot. ● Attach the inner lid and steam vent. (pages 11 and 12) ● Do not use the Keep Warm mode repeatedly for long periods of time or use the Reheat mode repeatedly. (page 20)

Troubleshooting (continued)









Before requesting for repair, please check the following.

Problem	What to check (reference pages)
Rice	<p>Mixed-ingredients rice does not cook well.</p> <ul style="list-style-type: none"> Mixing ingredients in with the rice can cause it to not cook well. See "When you add ingredients and seasonings" on page 16.
	<p>... is not hot enough</p> <ul style="list-style-type: none"> Reheat the rice before serving. (page 20)
Opening/closing of the outer lid	<p>The outer lid takes time to open. The outer lid does not open.</p> <ul style="list-style-type: none"> Because the cooker creates a vacuum, the outer lid is sealed very effectively, and so it takes some time from pressing the open button before the outer lid opens. Especially when the unit is warm, such as during Keep Warm mode, it may take longer to open than when it is cool. (page 10) If the open button is stiff and the outer lid does not open, there may be pressure inside the inner pot which means it is dangerous to open the outer lid. For your safety, do not try to open the outer lid by forcing the open button. Instead, touch the  key and wait until the unit cools and the pressure drops (about 40 minutes). When the outer lid opens, remove any foreign objects from the inner lid, steam vent, clamp receiving parts, and clamp parts. (pages 28 and 29) If the vacuum lamp is lit during Keep Warm mode, press the open button twice. (page 10)
	<p>The outer lid is hard to close. The outer lid does not close.</p> <ul style="list-style-type: none"> The outer lid cannot be closed when the inner lid is not attached to prevent misuse without the inner lid. Remove any foreign objects from the inner lid, clamp receiving parts, or clamp parts. (pages 28 and 29) Because the cooker creates a vacuum, the outer lid is sealed very effectively, and so it may feel difficult to close. When the unit is warm, such as during Keep Warm mode, it is harder to close. Push the center of the outer lid front part until it clicks. (page 10) Because the outer lid is locked during cooking, if you try to close the lid after touching the  key, it will not close. (page 18)
	<p>The outer lid opens during cooking.</p> <ul style="list-style-type: none"> Push the center of the outer lid front part until it clicks. Remove any foreign objects from the clamp receiving parts. (page 29)
Timer setting	<p>Cooking starts immediately after setting the timer. Cooking does not finish at the preset time. The timer cannot be set.</p> <ul style="list-style-type: none"> For a timer setting within after an hour or two, cooking starts on the spot. Check the current time before setting the timer. The cooker uses a 24-hour clock, so please be aware of this when setting the timer. (Example: 7 AM = 7:00, 7 PM = 19:00) The actual time for finishing the cooking may be delayed when the room temperature or water temperature is low, or when the amount of water in the inner pot is increased. (page 19) The timer setting cannot be completed if the inner pot is not in place. Set the timer once the inner pot is in place. (page 19)
Cooking / Keeping warm	<p>Steam leaks out of cooker. *Check the reason after cooking is finished.</p> <ul style="list-style-type: none"> Remove any foreign objects from the inner lid packing, inner pot rim, heating plate packing, or top of the main body frame. (pages 28 and 29) If the inner lid packing is damaged or the inner lid or inner pot is deformed, it may cause steam to leak out.
	<p>There are water droplets near the steam vent outlet.</p> <ul style="list-style-type: none"> Water droplets may form when the steam cools. This is not a problem.
	<p>There are water droplets on the inner lid and inner pot.</p> <ul style="list-style-type: none"> Water droplets may form on the inner lid or inner pot to prevent the rice from drying out. This is not a problem.
	<p>When the outer lid is opened, water drips from the packing, etc.</p> <ul style="list-style-type: none"> Water may drip onto the frame, etc., depending on the timing of opening the outer lid, the room temperature, and so on. Wipe it off. Remove any foreign objects from the temperature sensor or outer surface of the inner pot.

Problem	What to check (reference pages)
Cooking / keeping warm	<p>The cooker boils over ... spatters</p> <ul style="list-style-type: none"> ● The vigorous emission of steam and water droplets from the steam vent during cooking is to release pressure and is not a malfunction. ● Measure the rice and water accurately and wash the rice thoroughly until the water is clear. (page 13) ● Check that the cooking course and water level match what you want to cook. (pages 14 and 15) ● If cooking congee (rice porridge), use the <Congee> mode. ● Inspect all parts as described in "Inspect the following before cooking" on page 4, and confirm that there is no grime or foreign objects on any of the parts. ● If there is a power failure while cooking, the cooker may boil over.
	<p>A thin film forms on the inner pot.</p> <ul style="list-style-type: none"> ● A thin film like wafer paper is dried starch from the rice (the part that gives it its sweetness). This is not a problem.
	<p>The center of the rice has sunk down.</p> <ul style="list-style-type: none"> ● This is caused by the inner pot heating itself in the unique IH cooking system. This is not a problem.
Display / keys	<p>Key operation is not possible.</p> <ul style="list-style-type: none"> ● Plug in the power plug and set the inner pot in place. ● If an indicator such as "C○○" or "F○○" appears on the display, take action according to "Error display". (page 35) ● Wipe off any water or grime on the keys with a soft cloth. ● Wipe off any moisture on your hands or fingers with a dry cloth. ● If you touch two or more keys at the same time, there will be no response. ● The labels surrounded by  are touch keys. If you touch any area other than a touch key, there will be no response. ● Lightly touch the center of the key with the pad of your fingertip. ● You can change the key responsiveness settings. (page 30)
	<p>The lamp went out. The cooker stopped before finishing.</p> <ul style="list-style-type: none"> ● If you remove the inner pot during use, the timer, Keep Warm, and cooking functions will be cancelled. ● If you touch the  key accidentally during use, the rice-cooking, timer, Keep Warm, and cooking functions, etc. will be cancelled. ● If there is a long power outage, the Keep Warm function will be cancelled.
	<p>Operation occurs even though no keys were touched. The display changes by itself.</p> <ul style="list-style-type: none"> ● If there is any water or grime on a key, it may cause it to respond. Wipe off any water or grime with a soft cloth. ● If you place something such as a cloth or towel over the operation panel, the keys may respond. ● Keys may respond if brushed when opening or closing the outer lid. ● When the cooker is in use, the current time will be displayed while you touch . ● You can change the key responsiveness settings. (page 30)
	<p>Vacuum does not light up, goes out, or is flashing. (Vacuum is not possible or is released.)</p> <ul style="list-style-type: none"> ● See "Vacuum indicator" on page 9 and "Notice" on page 10.
	<p>Want to set the current time.</p> <ul style="list-style-type: none"> ● See "Setting the clock to the current time" on page 12.
	<p>Too long is flashing</p> <ul style="list-style-type: none"> ● This indicates that the Keep Warm function has gone on for too long, so stop using Keep Warm mode. (page 20) ● After 41 hours, it will flash continually and will not form a vacuum. For <Grains> and <Brown>, since the maximum time for using the Keep Warm function is just 12 hours, it will flash after 13 hours.
	<p>Pressure on the display is lit up or flashing.</p> <ul style="list-style-type: none"> ● Do not open the outer lid while the Pressure indicator is lit up or flashing. There is pressure inside the inner pot and it is dangerous to open the outer lid. If the power is shut off during pressure cooking due to touching the  key or unplugging the unit, etc., the Pressure indicator will flash.
	<p>The buzzer sounds and C○○ or F○○ is displayed.</p> <ul style="list-style-type: none"> ● See "Error display" on page 35.

Troubleshooting (continued)


Before requesting for repair, please check the following.



Problem	What to check (reference pages)
Display / keys	<p>The display disappears when the power plug is pulled out. The course or timer memory has disappeared. The display flashes "0:00".</p>  <ul style="list-style-type: none"> The lithium battery installed in the main body has run out. See page 12.
	<p>Display of remaining time is different from the actual cooking time.</p> <ul style="list-style-type: none"> Although it may differ from the actual cooking time, this is not a malfunction. See "Time until cooking completion" on page 18 for details.
	<p>The "1-1" display appears when the  key is touched.</p> <ul style="list-style-type: none"> If you touch the  key for 5 seconds or longer, a display for changing the settings will appear. Touch the  key and try again from the start. (page 30)
	<p>The display is fogged.</p> <ul style="list-style-type: none"> Wipe off all moisture from the outer surface of the inner pot and the inner lid. The display may become fogged during cooking and for a while after using the Keep Warm mode due to the difference in temperature between the inside of the cooker and the surrounding environment, but this will disappear with use.
Other problems	<p>The cooker makes noises while in use. Turning off or changing the sound</p> <ul style="list-style-type: none"> See page 9 regarding operating sounds of the vacuum pump or other parts of the cooker. It is not possible to turn off or change the volume of buzzer sounds and operating sounds.
	<p>Plastic parts have line marks or wavy portions.</p> <ul style="list-style-type: none"> These come from plastic molding and they are not abnormal. You can use the cooker to cook rice and keep it warm without any problems.
	<p>There is a plastic-like smell.</p> <ul style="list-style-type: none"> The cooker may smell at first, but the smell will disappear with use. If you are concerned about the smell, ventilate the room or clean the cooker by boiling. (page 29)
	<p>There is a gap between the outer lid and the main body.</p> <ul style="list-style-type: none"> The outer lid is sealed by the inner lid packing. During cooking, the gap may widen a little due to pressure, but this is not a problem.
	<p>The coating on the inner or outer surface of the inner pot is scratched or dirty.</p> <ul style="list-style-type: none"> See "Handling the inner pot" on page 7.
	<p>The steam vent was inserted into the outer lid without attaching the steam vent cap.</p> <ul style="list-style-type: none"> Remove the steam vent by pulling it upward at an angle. If any rubber packings come off, contact the store from which the product was purchased.
	<p>Small sparks appear at the power plug.</p> <ul style="list-style-type: none"> Small sparks may occur when plugging in or unplugging the power plug. This is inherent to the IH (induction heating) method and is not a malfunction.
	<p>During cooking ... the circuit breaker is tripped. ... a power failure occurs. ... the power plug becomes unplugged.</p> <ul style="list-style-type: none"> If you use the cooker simultaneously with other electrical appliances, it may exceed the rating and trip the circuit breaker. Plug the cooker into a separate outlet from other appliances. After power is restored, the cooking and Keep Warm functions will resume; however, the rice may not cook well, the power may shut off, or the rice may take longer to cook than the setting on the timer.  If the power is cut off during pressure cooking, steam may be vigorously emitted from the steam vent. Exercise caution.  Do not open the outer lid while the pressure indicator is flashing. Even if a power failure occurs during pressurization, there will still be pressure inside the inner pot. (page 5)
	<p>A buzzer sounds and cooking cannot be started, the timer cannot be set, or the Keep Warm mode cannot be started.</p> <ul style="list-style-type: none"> The  key or the  key has been touched without the specified inner pot in place. Put the inner pot in place and try the setting again.

Error display

If "C ○ ○" is displayed, check the cause of the problem again.

Unplug the power plug (power supply side) from an electrical outlet, and take the following suited action(s).

C 10	<ul style="list-style-type: none"> Remove dust from the air inlet / outlet at the bottom part of the main body. Do not use the rice cooker on a soft surface such as paper, cloth, carpet, plastic bags etc., or in a place where the air inlet /outlet is blocked. 	<p style="text-align: center;">Resetting the display</p> <p>After taking the recommended action(s), plug in the power plug, and touch  key.</p> <p>(Error display is reset.)</p> <p style="text-align: center;">↓</p> <p>Resume the operation after cooling down the inside of the body, inner pot and inner lid.</p>
C 11	<ul style="list-style-type: none"> Remove foreign objects such as rice grains adhered to the outer bottom part of the inner pot and the temperature sensor. Has too much water been added ? (Reduce the amount of water) Are you using the same electrical outlet with other appliances ? → Use a 220V-240V AC outlet with a rating of 10 A or more. Do not share the outlet with other appliances. 	
C 14	<ul style="list-style-type: none"> This error alerts you to prevent damage to some parts when high voltage is applied. 	
C 15	<ul style="list-style-type: none"> Are you using an inner pot other than the specified one ? → Use the specified inner pot. 	

F 01 to F 14	<p>When "F13" is displayed, the  and  lamps flash and the buzzer sounds continuously.</p> <ul style="list-style-type: none"> These displays indicate the malfunctioning of the printed circuit boards, temperature sensors, etc. Immediately stop using the cooker, unplug the power plug, and contact the store from which the product was purchased.
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Contact the store from which the product was purchased in the following cases.


- When you put rice or water directly into the cooker instead of the inner pot.
- When you have damaged or lost the inner pot, inner lid, steam vent or power cord.
- When any plastic parts or rubber packings become damaged. (They may become damaged after several years of use.)

When a power failure occurs

After recovering from a power failure, the cooker will resume cooking rice or keeping it warm.

However, the rice may not cook well, the power may be cut off, or the preset finishing time may be delayed.

This may also occur when you unplug the power plug or the circuit breaker is tripped.

 **If the power is cut off during pressure cooking, steam may be vigorously emitted from the steam vent. Exercise caution.**

 **Do not open the lid while the Pressure indicator is flashing. There is pressure inside the inner pot.** Even when the Pressure indicator is not displayed, if the open button is hard to push, do not open it forcibly.

Lithium battery

The lithium battery embedded in the main body is used to work the clock and memorize cooking courses when the power plug is unplugged.

If the lithium battery is exhausted

When the power plug is unplugged, the display will disappear, and the timer settings and memorized cooking courses will be cleared.

To use the rice cooker, plug it in, and touch the  key to stop the 0:00 display from flashing. The cooker can then be used normally.

(Be sure to set the current time before using the timer.)

➔ **To replace the battery, contact the store from which the product was purchased. (Cost borne by user.)**

The lithium battery is embedded in the main body. Do not disassemble the main body. You cannot replace it by yourself.

Specifications

Model No.		RC-18VXWVN • RC-18VXWTH
Power supply		220V-240V~, 50-60 Hz
Rated power consumption (Cook)		1250 W
Size (Approx.)	Width	30.0 cm
	Depth	36.4 cm
	Height	26.4 cm
Weight (Approx.)		7.2 kg
Length of power cord		1.2 m

- See pages 14 to 15 for cooking capacity.
- See the pages listed below and page 21 for information on the <Steam>, < Cake>, and <Soup> courses.
 - <Steam> : pages 24 and 25
 - <Cake> : pages 25 and 26
 - <Soup>: page 27
- This product is not intended to be used at altitudes of over 2000 m.

Warranty

- Please refer to the warranty card or the website.


Repair service

Please contact the store from which the product was purchased for any questions or service.

Based on the Warranty, your product is repaired free of charge during the warranty period.

Any repair service will be charged after the warranty period.

All the costs of shipping, packing, parts and repair of the service are the responsibility of the customer.

 <p>Regular check up</p>	<p>Inspect the Rice Cooker you have been using for a long time!</p>	<p>Please check "Instructions for safety" and "Attention" regularly when using the cooker. Parts may deteriorate with heating, humidity, dust, etc. due to improper use or long-term use of the Rice Cooker, resulting in malfunction or accidents.</p>
	<p>Does your cooker have any of following problems?</p> <p>Remove dust accumulated on the power plug and the electrical outlet.</p>	<ul style="list-style-type: none"> • The power plug or cord becomes abnormally hot. • The main body smells burnt. • The main body has a crack, looseness or rattling. • The inner pot, steam vent, outer lid or inner lid is deformed or damaged. • The bottom fan does not run during cooking. • Other abnormalities or failures are observed.

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