



# FUZZY RICE COOKER

**HITACHI**  
Inspire the Next

## INSTRUCTION MANUAL

Models : RZ-XMC10Y/RZ-XMC18Y/RZ-VMC10Y/RZ-VMC18Y  
FOR HOUSEHOLD USE ONLY



Soft lemon Chocolate cake



Japanese pork curry

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- Please read this instruction manual before use for the proper usage of this product. After reading this, keep it for future reference.















# Important Safeguards

This product is for household use only. Do not use for industrial purpose.

 <b>WARNING</b>	<p>Indicate hazard that possibility causes death or injury when a user ignores it and mishandles the product.</p>
 <b>CAUTION</b>	<p>Indicate hazard that possibility causes human damage or property damage only when a user ignores it and mishandles the product.</p>

## About marks

Various marks are used in this instruction manual and product itself in order to ensure the users can use the product properly and to prevent from hazard to you and other people or loss damage to your properties. The marks and their meanings are on your right. Please make sure you understand them and read the instruction.

 <b>WARNING</b>	
<p><b>Do not remove or change any parts of this appliance.</b> Service such as repairing should be performed only by an authorized service representative. It may cause fire, electric shock or burn hazards. In case of service, contact the store where you purchased or customer service department of Hitachi company.</p>	<p><b>Use this product with a AC plug rated 5 A or higher alone. Do not use with another plug.</b> When used with other appliances, abnormally heated branching part may cause fire hazards.</p> 
<p><b>Do not attempt to use pin, cord, wire or any other metal particles.</b> It may cause electric shock or injury hazards due to malfunction.</p> 	<p><b>Always keep the AC plug clean.</b> It may cause fire.</p> 
<p><b>Always keep cooker out of reach of children.</b> It may cause electric shock, burn or injury hazards.</p> 	<p><b>Make sure the plug fits fully to the socket.</b> It may cause electric shock, short-circuit, smoke or fire hazards.</p> 
<p><b>Do not operate any appliance with a damage cord or plug.</b> It may cause electric shock, short-circuit or fire hazards.</p> 	<p><b>Use the product with 220, 230, 240, 220-240 V AC outlet only.</b> It may cause electric shock or fire hazards.</p> 
<p><b>Do not attempt to damage a cord in any manner and cord should not be attached near heating source.</b> Damaged cord may cause electric shock or fire hazards.</p> 	<p><b>Avoid immersing the main body in water or putting water in any part of the body.</b> It may cause electric shock or short-circuit hazards.</p> 
<p><b>Do not open the lid while cooking.</b> It may cause burn hazards.</p> 	<p><b>Avoid using wet hands to plug in or unplug.</b> It may cause electrocution.</p> 
<p><b>This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.</b> Children should be supervised to ensure that they do not play with the appliance.</p> 	<p><b>Do not touch the steam vent while using.</b> It may cause burn hazards. Keep cooker out of reach of children.</p> 

## Mark example















This mark indicates cautions (including dangers or warnings). Concrete descriptions are inside of or next to the mark.

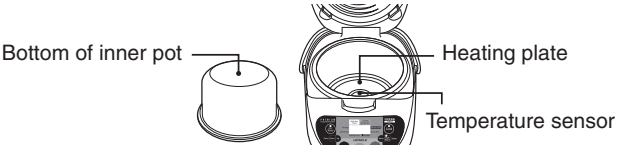


This mark indicates “prohibition”. Concrete descriptions are inside of or next to the mark.



This mark indicates “compelling”. Concrete descriptions are inside of or next to the mark.

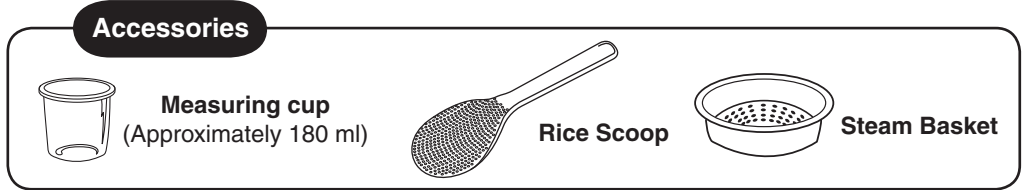
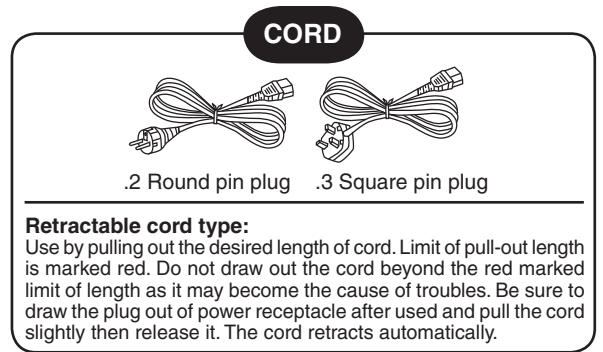
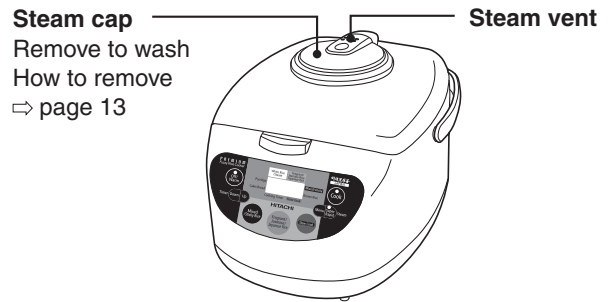
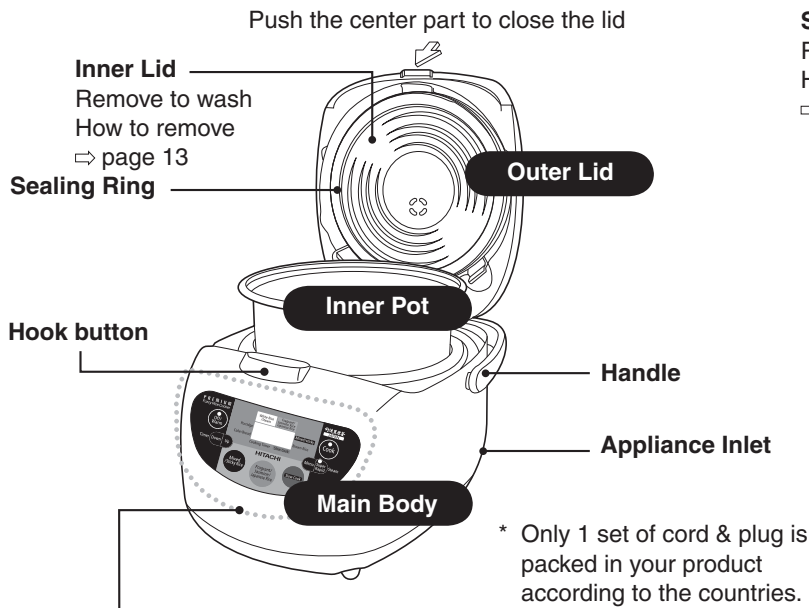
 <b>CAUTION</b>	
<p><b>Never use near water or fire.</b> It may cause electric shock or electric leakage.</p>	<p> <b>Unplug from the socket when not in use.</b> It may cause electric shock, electric leakage, burn or injury due to degraded insulating.</p> <p style="text-align: right;"> Unplug</p>
<p><b>Do not place the cooker on unstable surface or flammable surface such as a carpet or tablecloth.</b> It may cause fire.</p>	<p> <b>Remove the plug from the plug socket by pulling on the plug itself, rather than on the cord.</b></p> <p style="text-align: right;"></p> <p>It may cause electric shock, short-circuit, burn hazards.</p>
<p><b>Use only the dedicated inner pot.</b> It may cause heating or malfunction.</p>	<p> <b>Holding the plug while removing the cord.</b></p> <p style="text-align: right;"></p> <p>Pulling the cord can cause skin injury.</p>
<p><b>Do not touch lid release button when moving the cooker.</b> Opening lid may cause injury or burn hazards.</p>	<p> <b>Maintenance should be done after the cooker cooled down.</b></p> <p style="text-align: right;"></p> <p>Touching hot part may cause burn hazards.</p>
<p><b>Do not place the cooker close to house wall or any other furniture. Do not place the cooker inside kitchen storage cabinet because it may cause accumulated steam.</b> Steam or heat may damage such as discoloration or deformation of wall or furniture.</p>	<p> <b>The appliance normally cleaned after use.</b></p> <p style="text-align: right;"></p> <p><b>Do not touch hot parts such as inner pot or steam vent while using or cooking.</b></p> <p style="text-align: right;"> Do not touch</p> <p>It may cause burn hazards.</p>

<b>ATTENTION</b>	
<ul style="list-style-type: none"> <li>• <b>Do not place a damp cloth on the cooker.</b> It may cause discoloration, deformation or malfunction.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Eliminate any foreign object at the bottom of inner pot, or on heating plate or temperature sensor.</b> It may cause malfunction or improper cooking.</li> </ul>
<ul style="list-style-type: none"> <li>• <b>Do not stand the handle or move the cooker while cooking.</b> Steam may cause burn hazards.</li> </ul>	<div style="text-align: center;">  </div>
<ul style="list-style-type: none"> <li>• <b>Avoid direct light or oil.</b> It may cause discoloration, deformation.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Do not put the inner pot in contact with fire or use it in a microwave oven.</b> It may damage coated surface.</li> </ul>



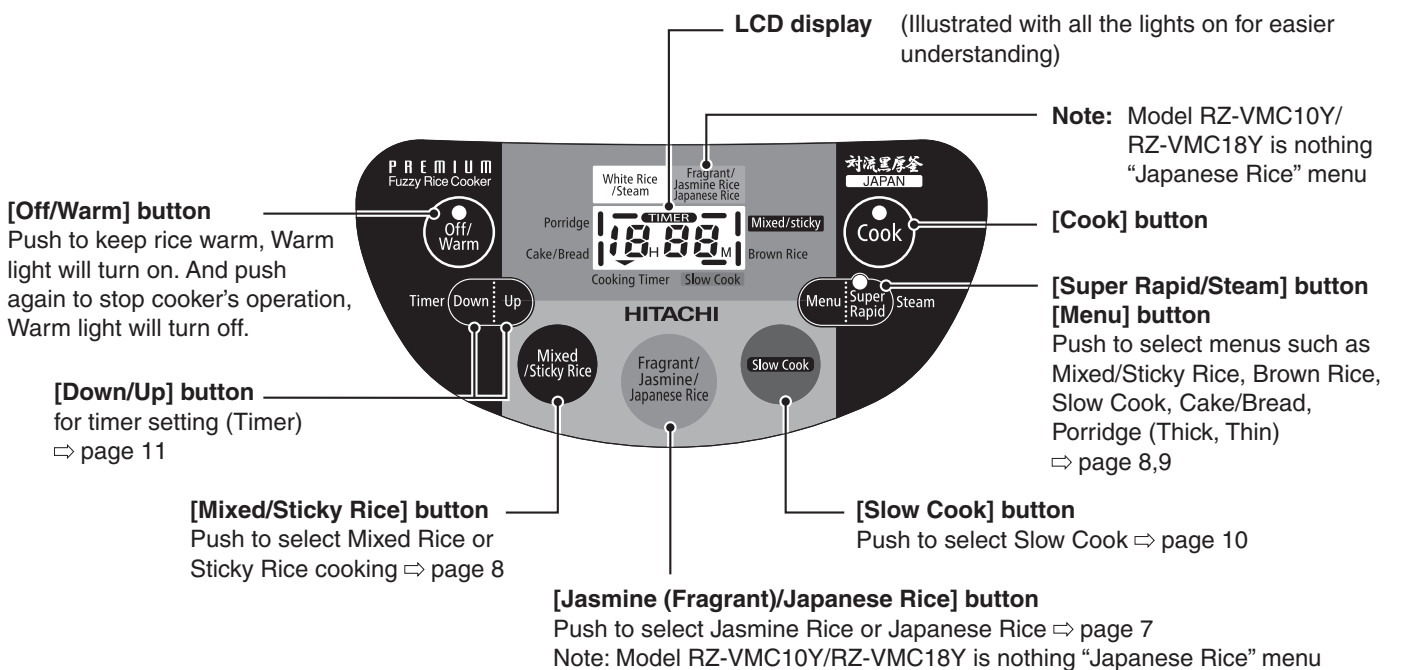
# Parts Identification

## Parts identification for rice cooker



Operation Area

## Operation Area



# Hints and tips for tasty rice

## To cook rice with good taste



### Measure rice correctly

- Please use the attached measuring cup to measure rice.
- Measuring rice bins may measure differently from the attached measuring cup in some cases.

### Clean rice quickly and adequately

- Rice absorbs the first water quickly. Drain the first rinse water immediately so that the rice doesn't smell like rice-bran.
- After cleaning, rinse the rice until water becomes clear.

### Stir rice after cooking

- Stir the rice at the bottom of inner pot without pressuring it. This will evaporate extra water and make it tasty.
- You should stir rice even if you want keep it warm after cooked.

## Warming up the rice with good taste



### Avoid the followings in order to warm up the rice with good taste

- Warm the cooked rice over 12 hours
- Re-warm cold rice again or add rice
- Warm up rice with a rice scoop inside
- Warm up other rice than rice cook (including sticky rice, brown rice, porridge (thick, thin))
- Warm up the cooked rice without cleaning well

### Small amount of rice

- When only small amount of rice is left, pile it at the center of inner pot. (This will prevent the rice from being dry or wet)

### Note

- When you keep rice cook warm over 12 hours, or for other kinds of rice, you can keep the rice tasty by wrapping it with plastic wrap and warm it with microwave oven every time.
- Stirring the rice occasionally during keeping warm can keep it tasty.
- When warming the rice cooked by other appliances, push Warm button to warm the inner pot before putting the rice in.

## Knowledge for Rice

### Water amount and different kinds of rice

- Fill water to suit each kind of rice and the way you like

KIND OF RICE	WATER LEVEL	MENU
Jasmine (Fragrant) rice	According to the scale of Jasmine rice (Fragrant)	JASMINE RICE (FRAGRANT)
Japanese rice	According to the scale of Japanese rice	JAPANESE RICE
Tahaeng rice Saohai rice Chaowang rice	According to the scale of white rice	WHITE RICE
Mixed rice	Detail follow P.8	MIXED RICE

- Super Rapid is the menu to cook in shorter time, within 22 minutes and less than 2 cups of rice. Heating and steaming time is set shorter than regular cooking time; the rice may be slightly harder or less tasty. We recommend using Cook Program unless you are in a hurry.

### Why cooked rice is burned?

Ripen rice should be pour water off for good scent and taste. If you prefer not to have burn, clean the rice very well so that it does not have any rice-bran left on the surface. White rice and other kinds of rice (not Jasmine (fragrant) rice) tend to have burnt part more often.

# Preparation for cooking

Example : When cooking 3 cups of rice in Rice Cook menu

## 1

### Measure rice with the attached measuring cup

- One exact cup measures approximately 180 ml



## 2

### Clean rice

- ① Use plenty of water to stir rice and drain it immediately.
- ② Repeat the procedure "Clean → Rinse" until the water becomes clear.

#### Note

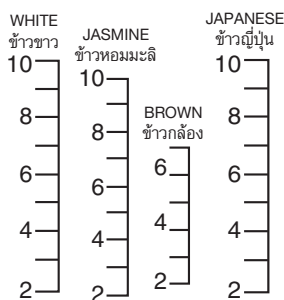
- The inner pot can be used for cleaning rice, but it is recommended to use a separate bowl to clean rice. The fluorine coating of inner pot will be more durable.
- Rinse it well. (It may burn the rice or add rice-bran odor)
- Use hands to clean rice, not a dasher.
- When cooking seasoned steamed rice, it cannot reach up to the maximum rice level. (7 cups for type 1.8L)

#### Cause of Overflow

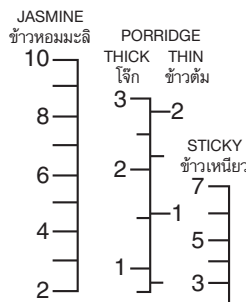
- Overflowing while cooking rice may caused by washing not clean enough or pour too much water.

## 3

### Pour water to the level suited with type of selected rice.



**Note:**  
Model RZ-VMC10Y/  
RZ-VMC18Y is nothing  
"JAPANESE" water level



#### Note

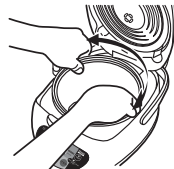
- Water levels are only rough standards. You can adjust amount of water as you desire.
- Flatten out the surface of rice and adjust the water level. (It may cause uneven cooking.)
- Do not use hot water. (It may cause wet rice)
- It may cook rice too wet when using too alkaline water.
- Do not use Rapid Cook menu for other rice than white rice and jasmine (fragrant) rice, including sticky rice, porridge, brown rice.

<Water level>

SELECT	MENU	RICE TO BE USED	WATER LEVEL
COOK	WHITE RICE	Taheang rice, Saohai rice Napee rice, Long-grain rice	WHITE
	JASMINE RICE (FRAGRANT)	Jasmine rice (Fragrant)	JASMINE
	JAPANESE RICE	Japanese rice	JAPANESE
	STICKY RICE	Glutinous rice	STICKY
	BROWN RICE	Brown rice	BROWN
	PORRIDGE	Taheang rice, Saohai rice Napee rice, Long-grain rice, Jasmine rice (Fragrant)	PORRIDGE (Thick, Thin)
	MIXED RICE	Detail follow P.8	Detail follow P.8
SUPER RAPID	WHITE RICE	Taheang rice, Saohai rice Napee rice, Long-grain rice	WHITE
	JASMINE RICE (FRAGRANT)	Jasmine rice (Fragrant)	JASMINE
	JAPANESE RICE	Japanese rice	JAPANESE

## 4

### Place the inner pot into the cooker.

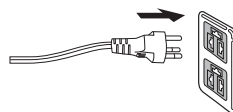


#### Note

- Dry the inside and the bottom of inner pot and wipe any foreign objects.
- Make sure that the pot has direct contact with the heating plate. Keep turning it slightly until it fits.

## 5

### Close the lid and plug in the cord.



#### Note

- Make sure that the inner lid and steam cap are attached.
- Close the lid slowly until you hear clicking sound.

How to cook rice White rice,  
Jasmine rice (Fragrant), Japanese rice

See P.7

How to cook Mixed rice,  
Sticky rice, Brown rice, Porridge

See P.8

How to bake a  
Cake, Bread

See P.9

How to bake  
Slow Cook

See P.10

How to set timer

See P.11

How to steam

See P.12

# How to cook rice

White Rice / Jasmine Rice (Fragrant Rice) / Japanese Rice

## Cooking time

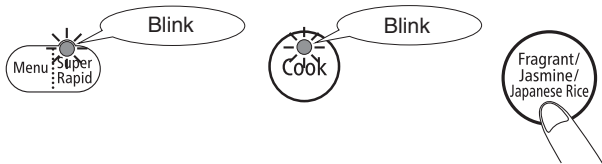
- \* Power supply 220, 230, 240, 220-240V, Room temperature 25°C, Water temperature 25°C.
- \* Cooking time depends on voltage, room temperature, water temperature and water level including type of rice.

Cooking time (approximately in maximum minute)

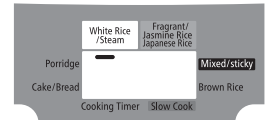
White rice	Jasmine (Fragrant)/Japanese rice	Mixed rice/Sticky rice	Brown rice	Porridge	Super Rapid cook
45~50	40~45	50~55	120~130	45~65	22 RZ-XMC10Y, RZ-VMC10Y: 1 cup of rice RZ-XMC18Y, RZ-VMC18 Y: 2 cups of rice

**Note :** For Super Rapid cook program with rice more than 2 cups, cooking time may increase.

### 1 Push [Jasmine (Fragrant)/Japanese Rice] button to select the menu.



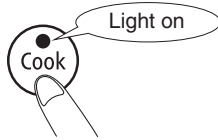
- When plug is in, current menu setting will be displayed.
- Every time is pushed, mark will show Jasmine rice/ Japanese rice.



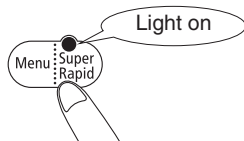
- The cooker always starts initial setting with WHITE RICE menu.
- The cooker will not remember the setting when you select JASMINE RICE/JAPANESE RICE, MIXED/STICKY RICE, BROWN RICE, SLOW COOK, PORRIDGE or CAKE/ BREAD menu. It will be set back to WHITE RICE next time.

### 2 There are 2 cooking method selections as following:

- 2.1 Normal cooking  
- Push [COOK] button



- 2.2 Super rapid cooking  
- Push [SUPER RAPID/STEAM] button



You will hear melody and it will start cooking.  
\* (Normal cooking and super rapid cooking have different melodies.)

- When [COOK] or [SUPER RAPID/STEAM] button is pushed, the time will not be shown. You will hear the melody and it will start cooking. (Normal cooking and super rapid cooking have different melodies.) At steaming stage, the time left (min.) will be displayed as below and will count down by a minute.

Type \ Method	Normal cooking	Super Rapid cooking
WHITE RICE	10	5
JASMINE RICE (FRAGRANT RICE)	15	
JAPANESE RICE		

#### Note for White rice cooking

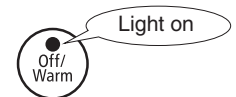
- Every time after plugging, you could select cooking method immediately by pushing button for normal cooking and pushing button for super rapid cooking.

### 3 Stir the rice as soon as it is cooked and you hear the melody.

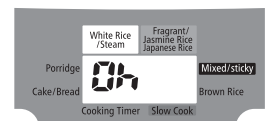
#### Keeping warm

- Though it could keep the rice warm over 12 hours. It is not recommended to do so, because it may cause odor and discoloration.
- Warming may cause dew drops accumulation inside of lid, inner lid or inner pot. This prevents the rice from getting dried, it is not the cooker's malfunction.

- Warm light will be on and warming system will automatically work. Please enjoy the rice as soon as possible after it is cooked.



- LCD display will show passed warming time from 0 h to 12 h. (When it reaches the 13<sup>th</sup> hour, it will be displayed same as when cooking is started.)



- If the rice is not stirred properly, it may absorb steam and become too glutinous or hard.
- You may see a slight dimple in the center of cooked rice, or white and soft rice where it contacts the inner pot.

When rice is cooked, it will be automatically switched to warming operation. If you do not want to warm, push button and unplug.

# How to cook rice

Mixed/Sticky Rice/Brown Rice/Porridge (Thick, Thin)

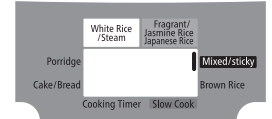
**1** Push [MENU] button to select menu.



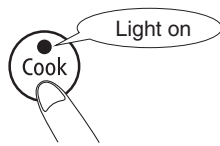
■ When plug is in, current menu setting will be displayed.

■ Every time [Menu] is pushed, Menu selection mark will be shown

with this order: MIXED/STICKY RICE → BROWN RICE → SLOW COOK → CAKE/BREAD → PORRIDGE. [Menu] will also be shifted one menu at a time.



**2** Push [COOK] button.



You will hear melody and it will start cooking.

- (MIXED/STICKY RICE, BROWN RICE, SLOW COOK, CAKE/BREAD, PORRIDGE cooking have same melodies.)

■ When [COOK] button is pushed, the time will not be shown. You will hear the melody and it will start cooking. At steaming stage, the time left (min.) will be displayed as below and will count down by a minute.

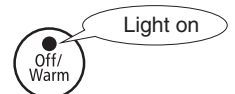
MIXED/STICKY RICE	BROWN RICE	PORRIDGE
10	10	5

**3** Stir the rice as soon as it is cooked and you hear the melody.

### Keeping warm

- Do not warm Porridge (Thick, Thin). It will become thick and sticky if you keep it warm for a long time.

■ Warm light will be on and warming system will automatically work. Please enjoy the rice as soon as possible after it is cooked.



### Note for Porridge cooking

- It is recommended to use broken rice for cooking. And after it is cooked, you should open the and stir it well before serving.
- For cooking porridge (brown rice), you should warm porridge for 10-15 minutes before serving.

When rice is cooked, it will be automatically switched to warming operation. If you do not want to warm, push [Off/Warm] button and unplug.

## Mixed rice

Type	Mixed ratio	Water level	Menu	Maximum amount of cooking	
				1.0 L	1.8 L
Jasmine rice : Sticky rice	3 : 1	Jasmine rice (Fragrant)	Mixed rice	5 cups	10 cups
(Fragrant) : Red rice	3 : 1	Brown rice	Mixed rice	4 cups	7 cups
: Brown jasmine rice	1 : 1	Brown rice	Mixed rice	4 cups	7 cups
Brown jasmine rice : Sticky rice	3 : 1	Jasmine rice (Fragrant)	Mixed rice	5 cups	10 cups
: Khao Tah Haeng	1 : 1	Brown rice	Mixed rice	4 cups	7 cups


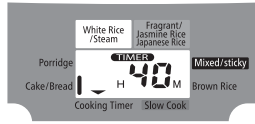
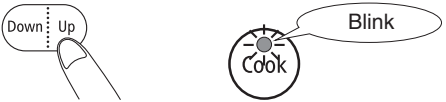

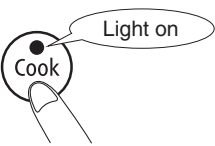
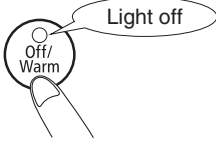
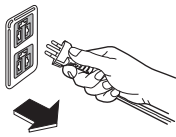
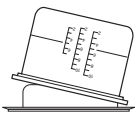
## For example

Type of Mixed rice Jasmine rice (Fragrant) : Sticky rice Mixed ratio 3 : 1 mean Jasmine rice (Fragrant) 3 cups : Sticky rice 1 cup

**Note** After cooking Jasmine rice (Fragrant) : Brown rice and Brown rice : Khao Tah Haeng, you should warm for 10-15 minutes. It will make soft rice and good taste.



# How to bake a Cake/Bread

1	<p>Prepare the ingredients for a cake/bread, the amount depends on size of the cooker which indicated in Cooking Book attached with the cooker.</p>	
2	<p>Spread butter around the inside and the bottom of the inner pot to prevent the cake to be sticked.</p>	
3	<p>Pour the ingredients into the inner pot.</p>	
4	<p>Place the inner pot into the cooker.</p>	<ul style="list-style-type: none"> <li>• Dry the inside and the bottom of inner pot and wipe any foreign objects.</li> <li>• Make sure that the inner pot contact directly with the heating plate. Keep turning slightly until it fits.</li> </ul>
5	<p>Close the lid and plug in the cord.</p>	<ul style="list-style-type: none"> <li>• Make sure that the inner lid and steam cap are attached.</li> <li>• Close the lid slowly until you hear clicking sound.</li> </ul>
6	<p>Push [MENU] button to select "CAKE" or "BREAD".</p> 	<ul style="list-style-type: none"> <li>• Every time [Menu] is pushed, Menu selection mark will be shown with this order: MIXED/STICKY RICE → BROWN RICE → CAKE/BREAD. [Menu] will be shifted one menu at a time until it reaches CAKE/BREAD.</li> </ul> 
7	<p>Push [DOWN/UP] button to set the time for cake/bread.</p> 	<ul style="list-style-type: none"> <li>• Each time you push [UP] button, time will increase 5 min. or each time you push [DOWN] time will decrease 5 min. For the above example, timer is set to 40 min for cake.</li> </ul> 
8	<p>Push [COOK] button.</p> 	<ul style="list-style-type: none"> <li>• You will hear melody and cooking light will be on. Then it will start baking cake with the amount of time as setting.</li> <li>• LCD will show time left which decrease by one minute.</li> <li>• During baking, do not open the lid, the cake/bread will be uncooked.</li> </ul> <div data-bbox="813 1444 1460 1545" style="border: 1px solid black; padding: 5px;"> <p><b>Note</b></p> <ul style="list-style-type: none"> <li>• Approximation of baking and bread duration: Refer to the attached Cooking Book.</li> </ul> </div>
9	<p>When the cake or bread is cooked, you will hear melody. Cooking light will be off, Warm light will be on instead. Push [Off/Warm] button to cancel cooking operation. Then open the lid immediately.</p> 	
10	<p>Unplug the cord and keep it well.</p> 	
11	<p>Lift up the inner pot from the cooker and left until it is cooled down, around 3-5 min.</p>	<ul style="list-style-type: none"> <li>• To remove a cake or bread from the inner pot, you should wear heat-protection gloves or use a piece of cloth to carry the inner pot.</li> </ul> 
12	<p>Cake : Decorate the cake as your desire. Bread : Spread butter or margarine as your desire.</p>	

# How to Slow Cook

**1** Prepare the ingredients for slow cooking, the amount depends on size of the cooker which some menus are described in Cooking Manual attached with the cooker.

**2** Pour the ingredients into the inner pot.


**3** Place the inner pot into the cooker.

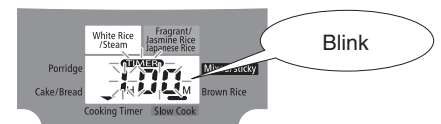
- Dry the inside and the bottom of inner pot and wipe any foreign objects.
- Make sure that the inner pot contact directly with the heating plate. Keep turning slightly until it fits.

**4** Close the lid and plug in the cord.

- Make sure that the inner lid and steam cap are attached.
- Close the lid slowly until you hear clicking sound.

**5** Push [SLOW COOK] button to select "slow cook".

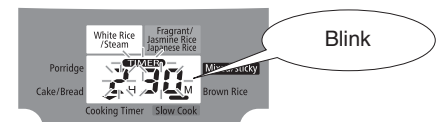
- Every time  is pushed, Menu selection mark will show "SLOW COOK".



And "COOKING TIMER" message will be shown and time setting for slow cooking will be blinked with cook light blinking while setting time.

**6** Push [DOWN/UP] button to set the time for slow cooking.

- Each time you push [UP] button, time will increase 30 min. or each time you push [DOWN] time will decrease 30 min. For the above example, timer is set to 2 hours 30 min for slow cooking.

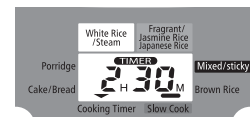
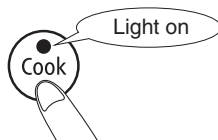


**Note :**

- Slow cooking time depends on each kind of food.


**7** Push [COOK] button.

- You will hear melody and cooking light will be on. Then it will start slow cooking with the amount of time as setting.
- LCD will show time left which decrease by one minute.



- When slow cooking reaches the setting time, cooking light will be off, warm light will be on and there will be buzzer sound to show cooking is finished.

**8** Unplug the cord.

- After slow cooking is finished, do not open the lid immediately. Please wait for 2-3 minutes.
- After using the cooker, always push [OFF/WARM] button  and unplug for safety.

# How to use the Timer

## When you set the time to finish (Programmed Cooking)

You can program the time within the maximum 12 hour 30 min.

### Note

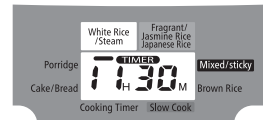
- Programmed Cooking can be used for WHITE RICE, JASMINE RICE, JAPANESE RICE, MIXED/STICKY RICE, BROWN RICE AND PORRIDGE (THICK, THIN).
- Please do not use Programmed Cooking for seasoned steamed rice or rice mixed with other ingredients, since they may not be properly cooked or not appetizing.

**(Example)** Current time is 7.00 PM. We want to finish Programmed Cooking for tomorrow at 6.30 AM. Therefore, timer should be set to 11 hours 30 min. according to time difference between time to finish and current time.

## 1 Push [DOWN/UP] button according to time difference.

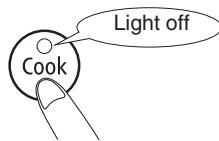


- Select menu
- Each time you push [DOWN] button, time will decrease 30 min. Or each time you push [UP] button, time will increase 30 min. For the above example, timer is set to 11 hours 30 min.





- Cook button light and LCD display will blink while timer is setting.

## 2 Push [COOK] button.




### Note

- You could not program cooking unless you push  button to turn on the cooker.

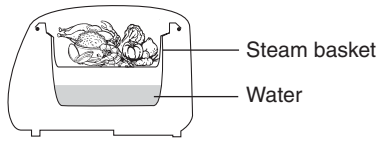
- Push  button, timer will start working. Cooking light will be off and there will be buzzer sound.
- LCD will show time left which decrease by one minute.
- When rice is cooked, warm light will be on and there will be buzzer sound to show cooking is finished.

### Tips

- Push  button to cancel programmed setting.
- Unplugging after setting timer will cancel the setting and timer will return to initial setting.
- Finishing time may slightly different from the set time depending on water temperature, room temperature, voltage or water level.

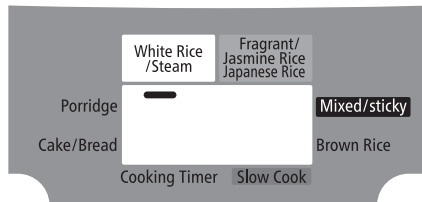
# How to steam


## 1 Steaming

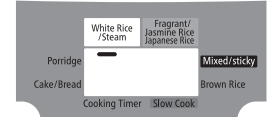


- Fill water into the inner pot.  
: 1.0 L at water level 3 cups (White Rice)  
: 1.8 L at water level 3 cups (White Rice)
- Put the steam basket in the inner pot.
- Put vegetable or food in the steam basket.
- How to place the inner pot.

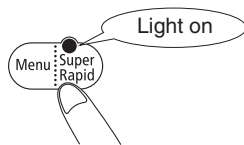
## 2 Plugging into the socket.




- Every time you plug in,  mark will be at WHITE RICE position.

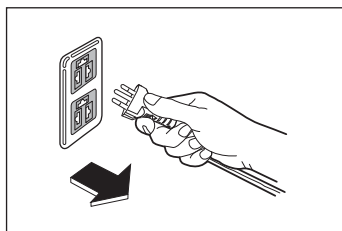



## 3 Push [SUPER RAPID] button.




- Push [SUPER RAPID] button . It will start steaming.
- While steaming, Super Rapid light will be on.
- When water is dried out or finishing time is reached, Super Rapid light will be off and Warm light will be on.

## 4 Unplugging from the socket.



- After steaming is finished, do not open the lid immediately. Please wait for 2-3 minutes.
- After using the cooker, always push  button and unplug for safety.

### Tips

- Super Rapid menu should be used with White Rice, Jasmine Rice and steaming only.
- Steaming time depends on each kind of food.
- To stop steaming, push  button.
- Fill water to suit with each kind of food.
- Do not let water in the pot dry out, it would make the food smell burned.
- After steaming is just finished, the steam basket will be very hot. Do not touch it directly, steam basket holder should be used for taking it.



# Clean and Care



## Cleaning method for rice cooker

- Make sure that you unplug cooker and the body is cold for maintenance.
- Avoid using benzene, thinner, polishing powder or scrub brush to clean the cooker. (It may damage the surface.)

### Body/Lid

Wipe with damp cloth.



### Rice Scoop/Measuring Cup/Steam Basket

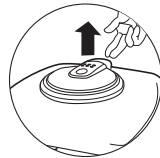
Wash with soft material such as sponge by using dish soap.

### Steam Cap

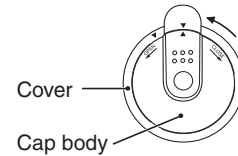
Remove from main body to wash with soft material such as sponge by using dish soap.

#### How to remove

- ① Remove it from main body

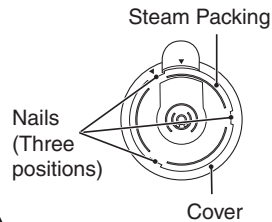


- ② Hold as illustrated below. Turn cap body counterclockwise and align ▲ mark on cap body with ▼ mark on cover to detach it.

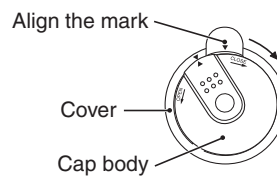


#### How to attach

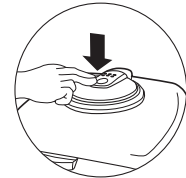
- ① Insert Steam packing under nails of the cover.



- ② Match ▲ mark on cap body. After that, turn cap body clockwise to attach to the cover.



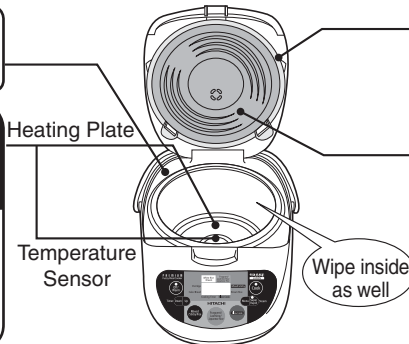
- ③ Push the center part of steam cap to put in all the way to the bottom.



Dew drops should be wiped after every usage.

### Heating Plate Temperature Sensor

If there is rust on heating plate or temperature sensor, use fine sandpaper (No. 600) to rub it off and then wipe with damp cloth.

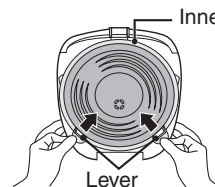


Remove rice or stickiness from the inner lid, since it may cause rice being dried out while warming.

### Inner Lid

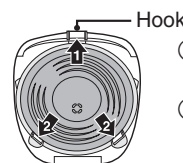
Remove from the lid and wash with soft material such as sponge by using dish soap, then dry.

#### How to remove



Push levers (both sides) toward the arrows to remove

#### How to attach



- ① Insert hook into a notch of the lid
- ② Push levers (both sides) until you hear clicking sounds

#### Note

- Do not disassemble lid heater protector plate. (Do not pull the inner lid with strong hand)
- Avoid using hair dryer or dishwashing machine with this product.

### Inner Pot

Wash with soft material such as sponge. When it doesn't get cleaned, use mild detergent (Dish detergent).


#### Note

- It may not cook properly if the inner pot is deformed. To avoid that, handle it with care.
- To avoid damaging fluorine coating,
  - Use attached rice scoop
  - Do not wash it with spoons or bowls in
  - Do not use vinegar
  - Do not scrub inside with polishing powder or scrubbing brush
  - Clean rice in another container
- Fluorine coating will be worn by repetitive use, handle it with care.

While using inner pot, no-evenly coloring may occur, which will not effect with rice cooking or your health.

# Problems and Solutions

Please check the following points before contacting for the repair service.

Check points/When... Problem		Amount of rice or water level is wrong	Did not rinse rice	The bottom of inner pot is deformed, or foreign objects are attached to Temperature sensor	Rice is stuck to the rim of inner pot or inner lid	Did not clean inner pot or inside of the lid	Forgot to attach steam cap	Select a wrong menu	Open the lid while cooking	Power failed	Used star-burst connection, or extension cord	Did not stir rice well	Warmed rice over 12 hours, or warmed other rice than rice cook	Unplug or push Off button while cooking
		Page to refer	5,6	5,6	6,13	6,13	13	6	7,8	6	—	—	7	5,7
Cooked rice	Is too hard	●		●	●			●	●	●	●	●		
	Is half-cooked	●	●	●	●			●	●	●	●			●
	Is too soft	●		●				●	●	●	●	●		
	Has odor		●			●								
Badly burned			●	●				●			●			
Boiled over		●	●	●	●	●	●	●						●
Steam leaks from the place other than steam vent					●									
Warm rice	Has odor		●			●				●		●	●	●
	Is yellow	●	●	●	●		●					●	●	
	Hardened	●			●		●					●	●	●
Warming temperature is too low					●									●
Too much dew drops										●		●		●
Water overflowing while cooking		●	●											
Cannot operate with buttons		<ul style="list-style-type: none"> <li>Is it fully plugged? → Insert a plug into outlet</li> <li>Isn't Warm light on? → Push  and operate with buttons again</li> </ul>												
The cooker makes sounds when in use		<ul style="list-style-type: none"> <li>It may make clicking sound while cooking, soaking or warming. It is not malfunction.</li> <li>Steam makes sound occasionally while cooking. It is not malfunction.</li> </ul>												
It has odor while cooking		<ul style="list-style-type: none"> <li>It may have odor after you purchased the product until you really cook for the first time. It will vanish as you use it.</li> </ul>												
Lid is impossible/hard to close		<ul style="list-style-type: none"> <li>Make sure there is not rice stuck to the rim of inner pot or inner lid.</li> <li>Make sure lid heating plate is properly installed. → See p.13</li> </ul>												

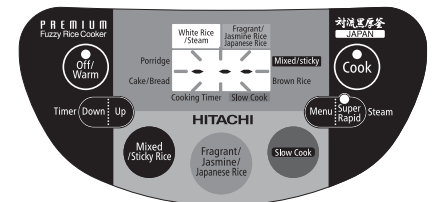
- After checking all the points above and you still experience problems, please contact the store Where you purchased the product.
- If inner pot is deformed or its fluorine coating is damaged, please purchase new one.
- If H1~H7 shown on the LCD display, please contact the store where you purchased the product.

## When a power failure occurs

- When a power failure occurs while cooking or warming rice, the Rice Cooker will stop working and the LCD display will go OFF. (nothing showing in the display)
- When power returns, a flashing “- -” mark will inform you that there was a power failure and the Rice Cooker had stopped.
- The “- -” mark will disappear if you push the “OFF/WARM” button.
- If the rice is not cooked yet, push “COOK” button to start cooking again.
- If the rice is already cooked and you want to keep the rice warm, push “OFF/WARM” button once and warm light will turn on.

### Note :

- ※1. When rice is not cooked well, check the LCD display every time. If “- -” mark is flashing, Rice Cooker is functioning normally by signaling a power failure.
- ※2. In case of long period of power failure and when the temperature of rice is low, the “- -” mark may not appear. Therefore, any time the rice is not cooked well, try cooking again.



# Specifications

Model		RZ-XMC10Y/RZ-VMC10Y	RZ-XMC18Y/RZ-VMC18Y
Cooking capacity		0.18 ~ 1.0 L	0.36 ~ 1.8 L
Power supply		220 V, 230 V, 240 V, 220-240 V	
Frequency		50/60 Hz	
Power consumption	During cooking	540 W	820 W
	During warming	38 Wh*	40 Wh*
Cord length		1.2 m	
Dimensions (Approximately)	Width	26 cm	30 cm
	Depth	34 cm	38 cm
	Height	23 cm	26 cm
Weight (Approximately)		3.5 kg	4.2 kg
Safety system (Thermal fuse)		152 °C	

\* The average power consumption per hour of keep warm at a room temperature of 25°C.

- Power consumption in Off status per hour is approximately 0.8 W.

