



FUZZY RICE COOKER

HITACHI
Inspire the Next

INSTRUCTION MANUAL

MODEL : RZ-D10VFY / RZ-D18VFY

FOR HOUSEHOLD USE



Mixed Rice with Chicken and Green Curry Sauce



Shanghai Style Steamed Chicken

Before Using

| | |
|----------------------------|---|
| Important Safeguards | 2 |
| Parts Identification | 4 |

Before Cooking Rice

| | |
|-------------------------------------|---|
| Hints and Tips for Tasty Rice | 5 |
| Preparation for Cooking | 6 |

How to Cook Rice

| | |
|--|----|
| How to Cook Rice (White rice, Jasmine rice, Japanese Rice, Brown rice, Mixed Rice, Porridge (Thick,Thin), Sticky rice) | 7 |
| How to Use Auto Recipe (20 Auto Recipe Cook Book) | 8 |
| How to Warm Rice | 9 |
| How to Use Double Cook Program | 10 |
| How to Bake a Cake | 11 |
| How to Slow Cook | 12 |
| How to Use Timer | 13 |
| How to Steam Manually | 14 |
| Clean and Care | 15 |
| Problems and Solutions | 16 |

Cook Book (For Auto Recipe Program)

| | |
|---|----|
| Mixed Rice with Chinese Chicken Sausage / Chicken Rice | 17 |
| Pineapple Rice / Mixed Rice with Chicken and Green Curry Sauce | 18 |
| Tom Yum Braised Beef / Stewed Beef | 19 |
| Steamed White Snapper with Ginger and Soy Bean Paste / Steamed Chicken with Soy Sauce | 20 |
| White Snapper and Rice Porridge / Rice Porridge with Shrimp | 21 |
| Clay Pot Rice with Chestnut and Chicken / Devil Curry Chicken | 22 |
| Or Kuih (Yam Cake) / Yong Tofu | 23 |
| Healthy Rice Porridge / Multi Colors Mixed Rice | 24 |
| Stewed Chicken with Five Fruits / Braised Fish with Spring Onion | 25 |
| Steamed Egg / Mushroom and Shrimp Porridge | 26 |

Cook Book (For Double Cook Program)

| | |
|--|----|
| Steamed Prawns with Soy Sauce / Shanghai Style Steamed Chicken | 27 |
| Steamed Blue Crab with Chili Sauce / Steamed Cod Fish with Soy Sauce | 28 |
| Steamed Tofu in Brown Sauce / Thai Style Gado Gado | 29 |
| Steamed Eggs with Shrimps / Braised Snakehead Fish with Soy Sauce | 30 |
| Chicken with Green Curry Paste / Mixed Vegetables | 31 |

Cook Book

| | |
|---|----|
| Butter Cake / Pork Rib Stew | 32 |
| Fried Rice with Shrimp Paste / Fish Maw in Red Soup | 33 |



Specifications

| | |
|----------------------|----|
| Specifications | 34 |
|----------------------|----|

- 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.

| | |
|--|---|
|  WARNING | Indicate a potential hazard that could result in death or serious injury. |
|  CAUTION | Indicate a potential hazard that may result in minor or moderate injury or damage to the appliance or property. |

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. This marks and their meanings are on your right. Please make sure you understand them and read the instruction.

|  WARNING | |
|---|--|
| Risk of burn injury with jumping out ingredients, blowing out hot water or by suddenly opened lid. To surely close the lid, push the center front of the lid until the “click” sound is made. Do not use this appliance for purposes other than the rice cooking and cooking menu described in Instruction Manual and Cook Book. | Do not remove or change any parts of this appliance. 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.  |
| Do not attempt to use pin, cord, wire or any other metal particles. It may cause electric shock or injury hazards due to malfunction. | Use this product with a AC plug rated 5 A or higher only. Do not use with another plug. When used with other appliances, abnormally heated branching part may cause fire hazards.  |
| Always keep this appliance out of the reach of children It may cause electric shock, burn or injury hazards. | Always keep the AC plug clean. Otherwise it may cause fire.  |
| Do not operate this appliance with a damaged cord or plug. It may cause electric shock, short-circuit or fire hazards. | Make sure the plug fully fits to the socket. It may cause electric shock, short-circuit, smoke or fire hazards.  |
| Do not attempt to damage a cord in any manner Also, do not attach the cord near heating source. Damaged cord may cause electric shock or fire hazards. | Use the product with 220 voltages AC outlet only. It may cause electric shock or fire hazards.  |
| Do not open the lid while cooking. It may cause burn hazards. | Avoid immersing the main body in water or putting water in any part of the body. It may cause electric shock or short-circuit hazards.  |
| 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. Children should be supervised to ensure that they do not play with the appliance. | Avoid using wet hands to plug in or unplug. It may cause electrocution.  |
| | Do not touch the steam vent while using. It may cause burn hazards. Keep this appliance out of the reach of children  |

Mark example














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

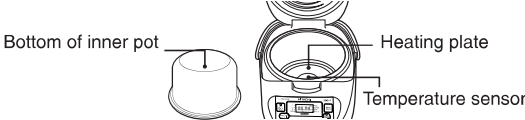


This mark indicates “prohibition”.
Concrete descriptions are inside of
or next to the mark.



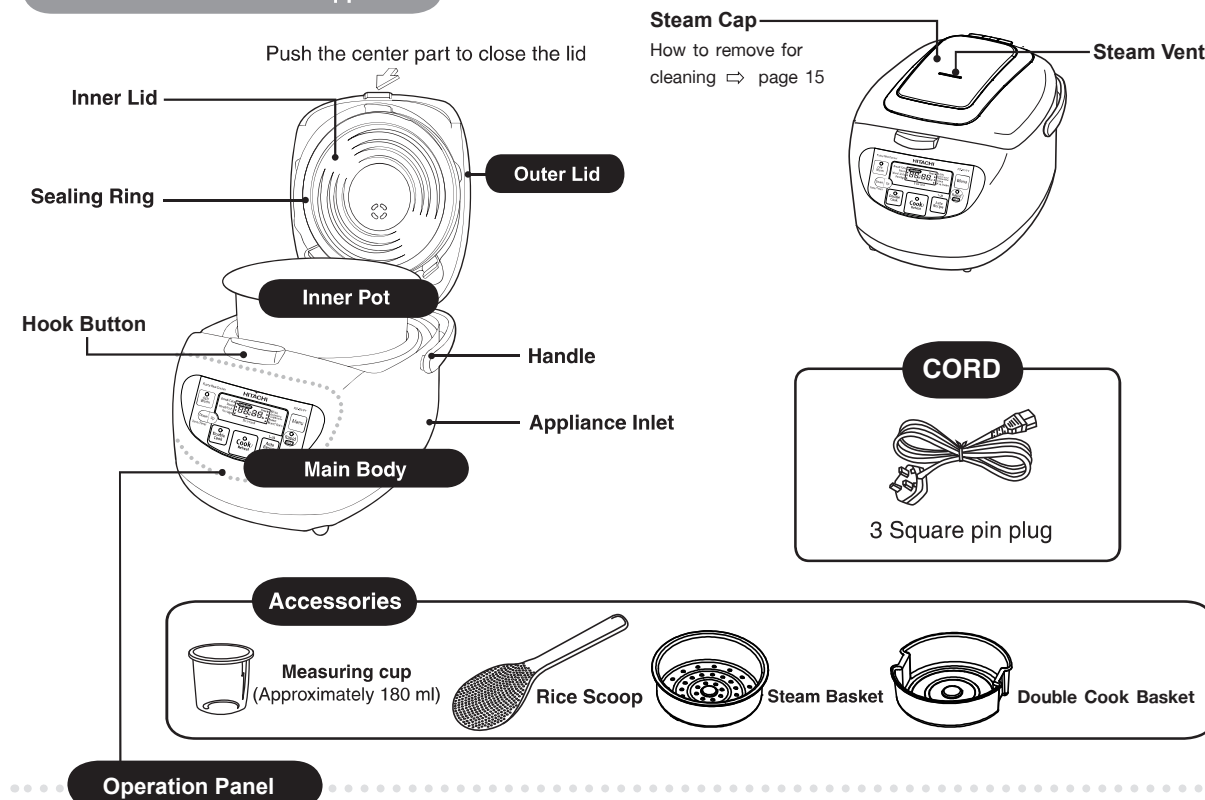
This mark indicates “compelling”.
Concrete descriptions are inside of
or next to the mark.

|  CAUTION | |
|--|--|
| Never use near water or fire. It may cause electric shock or electric leakage.  | Unplug from the socket when not in use. It may cause electric shock, electric leakage, burn or injury due to degraded insulation.  Unplug |
| Do not place this appliance on unstable surface or flammable surface such as a carpet or tablecloth. It may cause fire.  | Remove the plug from the plug socket by pulling the plug itself, rather than pulling the cord. It may cause electric shock, short-circuit, burn hazards.  |
| Use only the dedicated inner pot. Otherwise it may cause heating or malfunction.  | Maintenance should be done after this appliance cooled down. Touching hot part may cause burn hazards.  |
| Do not touch lid release button when moving this appliance. Opening lid may cause injury or burn hazards.  | Clean this appliance after use.  |
| Do not place this appliance close to house wall or any other furniture. Do not place the cooker inside kitchen storage cabinet because it may cause accumulated steam. Steam or heat may damage such as discoloration or deformation of wall or furniture.  | |
| | Do not touch hot parts such as inner pot or steam vent while cooking with this appliance. It may cause burn hazards.  Do not touch |

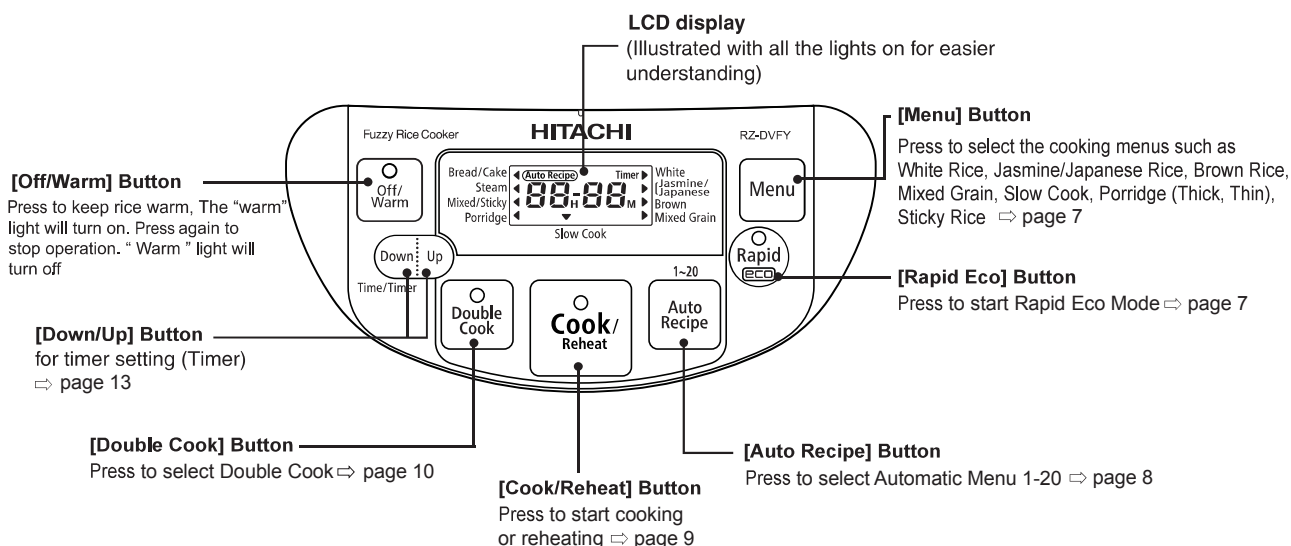
| ATTENTION | |
|---|---|
| <ul style="list-style-type: none"> • Do not place a damp cloth on this appliance. It may cause discoloration, deformation or malfunction. | <ul style="list-style-type: none"> • Eliminate any foreign object at the bottom of inner pot, or on heating plate or temperature sensor. It may cause malfunction or improper cooking.  |
| <ul style="list-style-type: none"> • Do not stand the handle or move this appliance while cooking. Steam may cause burn hazards. | |
| | <ul style="list-style-type: none"> • Do not use the inner pot that dropped. |
| <ul style="list-style-type: none"> • Avoid from exposing this appliance to direct sunlight or oil. It may cause discoloration or deformation. | <ul style="list-style-type: none"> • Do not put the inner pot in contact with fire or use it in a microwave oven. It may damage coated surface. |

Parts Identification

Parts identification of this appliance



Operation Panel



Remark Cook button has  convex marks for visually impaired people.

Hints and Tips for Tasty Rice

Hints and Tips for Tasty Rice

Measure rice correctly

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

Clean rice quickly and adequately

- Rice absorbs the first rinse 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 the rice even if you want to keep it warm after cooked.

Warm the rice with good taste

Avoid the following items in order to warm up the rice with good taste

- Warm the cooked rice for more than 12 hours
- Re-warm cold rice again or add rice
- Warm up rice with a rice scoop inside
- Warm other kinds of rice than White Rice (such as Sticky Rice, Brown Rice, Porridge or Mixed Rice).
- Warm the cooked rice which is not washed before cooking

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 need to warm the rice cooked more than 12 hours ago, you can have tasty rice by wrapping it with plastic wrapping paper and warm it in microwave oven.
- Stirring the rice occasionally during keeping warm can keep it tasty.
- When warming the rice cooked by other appliances, press the "Warm" button to warm the inner pot before putting the rice in.

Tips for Rice Cooking

Water amount and different kinds of rice

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

| KIND OF RICE | WATER LEVEL | MENU |
|--|--|---------------|
| Jasmine rice | According to the scale for Jasmine rice | Jasmine rice |
| Japanese rice | According to the scale for Japanese rice | Japanese rice |
| Tahaeng rice Saohai rice Chaowang rice | According to the scale for White rice | White rice |
| Mixed rice | According to Mixed Grain Table | Mixed Grain |

- Rapid **[Rapid]** is the menu to cook less than 5 cups of rice for RZ-D18VFY in shorter time, within 30 minutes and less than 4 cups of rice for RZ-D10VFY. 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.

Scorched Rice

Sometimes we find the rice is burned like scorched rice. This is because an excessive moisture is removed. The rice becomes more rich in flavor. However if you prefer not having scorched rice, wash the rice well before cooking to remove rice bran completely. White rice is more likely to have scorched than other kinds of rice.

Mixed Grain

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

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

Note

When you cook the following kinds of rice, it is recommended to wait as below to steam the rice to make it soften and more tasty. Jasmine Rice (Fragrant Rice): 10 minutes / Brown Rice and Khao Tah Haeng : 15 minutes

Preparation for Cooking

Example : When cooking 3 cups of rice in Rice Cooker 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 become clear.

Note

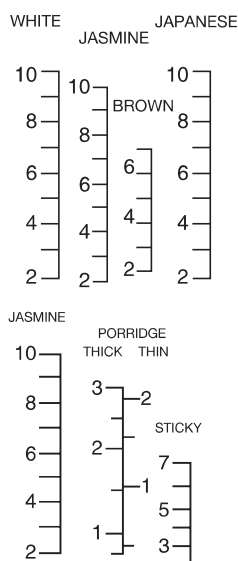
- The inner pot can be used for cleaning rice, but it is recommended to use a separate bowl to clean rice. The fluorine coating of inner pot will be more durable.
- Rinse it well. (It may burn the rice or add rice-bran odor)
- Use hands to clean rice, not a dasher.
- When cooking seasoned steamed rice, it should be lower than the maximum rice level. (4 cups for type 1.0 L and 7 cups for type 1.8 L)

Cause of Overflow

- Overflowing while cooking rice may be caused by not cleaning enough or by pouring too much water.

3

Pour water to the level suited with type of selecte rice.



Note

- Water levels are only rough standards. You can adjust amount of water as you desire. For sticky rice, the amount of water specified above is for Kiew Ngoo sticky rice. The amount of water can be adjusted according to the kind of rice.
- Flatten out the surface of rice and adjust the water level. (It may cause uneven cooking)
- Do not use hot water. (Rice might contain an excess of water)
- Using water with too much alkaline may make rice contained an excess of water.
- Do not use "Rapid Cook" mode for sticky rice, porridge, mixed grain or 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 | Jasmine rice | JASMINE |
| | JAPANESE RICE | JAPANESE RICE | JAPANESE RICE |
| | 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 Grain | See detail in page 5 | See detail in page 5 |
| Rapid eco | WHITE RICE | Taheang rice, Saohai rice Napee rice, Long-grain rice, | WHITE |
| | JASMINE RICE | Jasmine rice (Fragrant) | JASMINE |
| | JAPANESE RICE | JAPANESE RICE | JAPANESE RICE |

4

Place the inner pot into the body

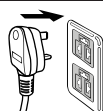


Note

- Dry the inside and the bottom of inner pot and wipe out to remove any foreign object.
- Make sure that the pot has direct contact with the heating plate, slightly turn it 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 the clicking sound.

How to Cook Rice

See P.7

How to Use Auto Recipe

See P.8

How to Warm Rice

See P.9

How to Double Cook

See P.10

How to Bake a Cake

See P.11

How to Slow Cook

See P.12

How to Use Timer

See P.13

How to Steam Manually

See P.14

How to Cook Rice

White rice, Jasmine rice, Japanese rice, Brown rice, Mixed Grain, Porridge (Thick, Thin), Sticky rice

Cooking time

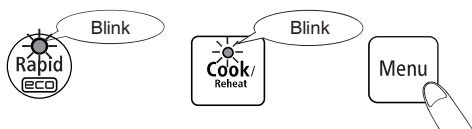
- * Power supply 220 V, Room temperature 25 °C, Water temperature 25 °C.
 - * Cooking time depends on voltage, room temperature, water temperature and water level including type of rice.
- Cooking time (approximately in maximum minutes)

| White rice | Jasmine rice / Japanese rice | Sticky rice | Brown rice | Porridge | Rapid Eco Cook |
|------------|------------------------------|-------------|------------|----------|--|
| 45~50 | 40~45 | 30~55 | 70~90 | 60~80 | 30 RZ-D10VFY 4 Cup of rice RZ-D18VFY 5 Cup of rice |

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

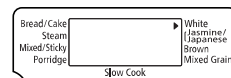
1

Press [MENU] button to select the menu.



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

■ Each time [Menu] is pressed,



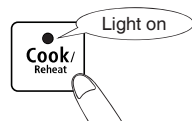
▶ mark will show Jasmine rice/Japanese rice/Brown rice/Mixed rice/Porridge (Thick, Thin)/Sticky rice.

- The cooker always starts initial setting with White rice menu.
- When you select White → Jasmine/Japanese → Brown → Mixed Grain → Slow Cook → Porridge → Sticky → Steam → Cake, setting will be returned to White rice from the next time.

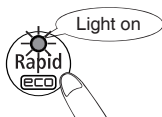
2

There are 2 cooking method selections as following:

- 2.1 Normal cooking
- Press [Cook/Reheat] button



- 2.2 Rapid eco cooking
- Press [Rapid eco] button



You will hear a melody and cooking will start.

- * (Normal cooking and rapid eco cooking have different melodies.)

■ When [Cook] or [Rapid eco] button is pressed, the time will not be shown. You will hear the melody and it will start cooking. (Normal cooking and rapid eco cooking have different melodies.) At steaming stage, the time left (min.) will be displayed as below and will count down by a minute.

| Method Type | Normal cooking | Rapid eco cooking |
|-----------------------|----------------|-------------------|
| White rice | 10 | 5 |
| Jasmine rice | 15 | |
| Japanese rice | 15 | 5 |
| Brown rice | 10 | - |
| Sticky rice | 5 | - |
| Porridge (Thick/Thin) | 10 | - |

Note for White rice cooking

- Each time after plugging in, you could select cooking method immediately by pressing [Cook/Reheat] button for normal cooking and pressing [Rapid eco] button for rapid eco cooking.

3

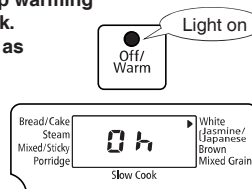
When the rice is cooked, you will hear a melody. Stir the rice as soon as possible to remove an excessive moisture. The rice may become more tasty.

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 malfunction of this appliance.

■ Warm light will be on and keep 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 0h to 12h. (When 13 hours have passed, 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.

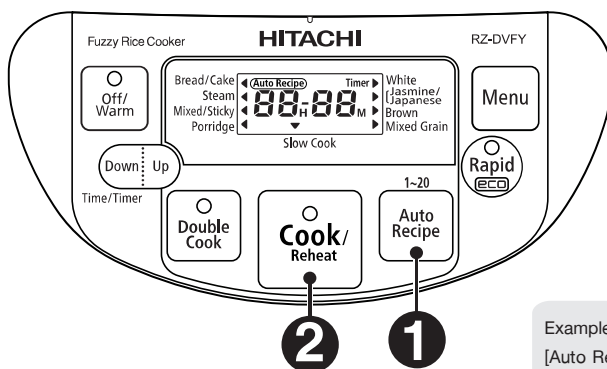
When rice is cooked, it will be automatically switched to keep warming operation. If you do not want to warm, pressed [Off/Warm] button and unplug.

Before Using

How to cook rice

How to Use Auto Recipe (20 Auto Recipe Cook Book)

- Time and cooking methods, please refer to Auto Recipe Cook Book.



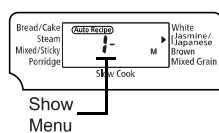
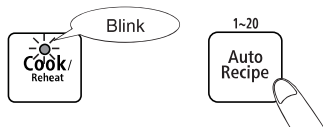
Warning

- Do not use the Cook Book for other purpose instead of cooking.
- Do not open the lid while cooking. If it is necessary, press Off button to stop the cooking procedure. Then open the lid. (Be careful of the steam)

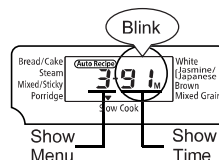
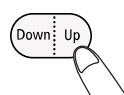
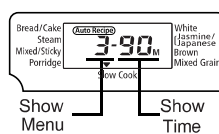
Example

[Auto Recipe] Menu 3, Setting time : 91 minutes.

1 Press to select the Cook book.

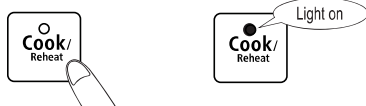


- Each time you press [Auto Recipe], the number of menu will be changed one by one, starting from 1 to 20 and recirculate to 1 again.



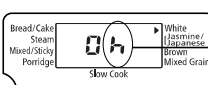
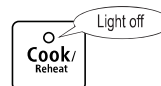
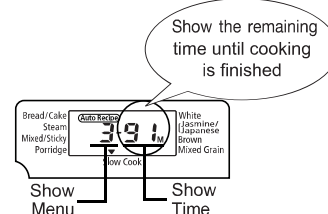
- Timer can be applied to some menu, which you can see in the Cook Book appendix.
- Each time you press [Up] the time will increase by 1 minute or press [Down] the time will decrease by 1 minute.
- Time of cooking depends on each menu. Please see the user manual before set the time properly.

2 Press a melody will ring to start heating.



- [Cook/Reheat] light will be on.
- When a melody rings, the cooking is finished. Put the cooked food in other container.

Note: ● Do not warm or keep the cooked food in the pot (fluorine coating on the inner pot may be damaged).



Hour is shown as "h"

How to Warm Rice

Tips for keeping rice tasty

- When the cooking is finished, the cooker will automatically be switched to "Warm" mode. "Warm" mode may generate smell or makes the rice sticky. "Warm" advice is as follows :

| Type of rice | Cooking mode | Warming | |
|------------------|------------------|---|--|
| WHITE | WHITE | <ul style="list-style-type: none"> When the cooking is finished, the cooking mode be changed to "Warm" mode automatically (Warm light will be on). | <ul style="list-style-type: none"> Warm Mode can run for 24 hours. Warming for more than 24 hours may cause odor or color changing. |
| JASMINE JAPANESE | JASMINE JAPANESE | | |
| BROWN | BROWN | <ul style="list-style-type: none"> Stop Warm. (Warming may affect quality, smell or consistency of the rice). | <ul style="list-style-type: none"> To stop Warming, press [off] (Warm light will be off). |
| STICKY | STICKY | | |
| MIXED | MIXED RICE | | |
| WHITE BROWN | PORRIDGE | | |

- Warming may accumulate moisture inside the lid, inner lid or inner pot. This prevent the rice get dried. This is normal for the appliance.

Tip for Warming Tasty Rice

- Stir rice occasionally while Warming.
- If the rice quantity is small, accumulate the rice in the middle of the pot (to prevent the rice from getting dried or clumped).
- Use "Warm" as less as possible for the some rice, do not warm rice for more than 24 hours. (Warming more than 24 hours can cause odor or color changing.)
- Do not warm other rice than White rice, Jasmine rice or Japanese rice (Brown, Porridge, Mixed / Sticky).
- Stir well the rice before warming. Do not leave rice scoop in the pot while warming and do not reheat the cold rice.
- You can keep the rice tasty by wrapping it with plastic wrapping paper and warm it in microwave oven.



How to cook rice

How to Reheat the rice by Warm mode

- You can warm the rice again if the rice became cold.
- It is recommended that the rice level should be lower than level 3 of [WHITE] water level.

1 Stir rice and keep the surface flat.

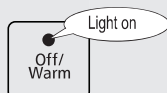
Note: Do not warm the rice many times (it may cause the rice to get dried or burned).

2 Press  during Warming mode

- [Cook/Reheat] light blink
- New warming mode will start automatically in around 10 minutes.

- When the rice is still hot after cooking or when the rice has been cooled down, the warning sound will peep and you cannot warm the rice again).

3 When the cooking is finished, cooker will start automatically. Warm light will be on.



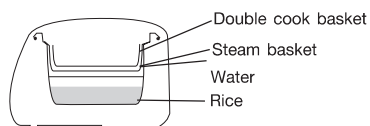
- To stop warming, press OFF (Warm light will be off)

How to Use Double Cook Program

1 Prepare the rice and food to be steamed.

- Preparation for cooking ⇨ page 6
- Preparation for steaming food ⇨ page 27-31
- Amount of rice for Double Cook Program
2 cups of rice for type 1.0 L
3 cups of rice for type 1.8 L

2 Place the inner pot into this appliance and put the food to be steamed in the Double Cook basket.

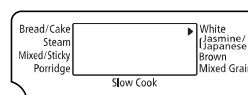


- Dry the inside and the bottom of inner pot and wipe any foreign objects.
- Make sure that the inner pot contact directly with the heating plate. Keep moving slightly until it fits.

3 Close the lid and put the plug in the wall socket.

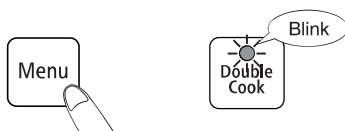


- Each time you plug in, the mark will show ▶ “White rice”

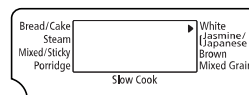


- Make sure that the inner lid and steam cap are attached.
- Close the lid slowly until you hear the clicking sound.

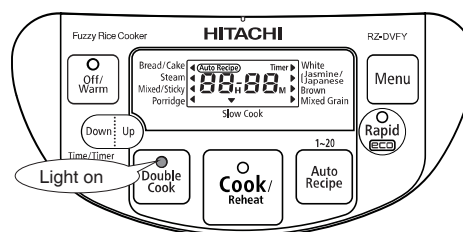
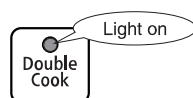
4 Press [Menu] button to select [White Rice] or [Jasmine Rice]



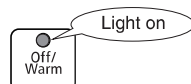
- Double Cook mode is only available with [White Rice] or [Jasmine Rice]
- Double Cook button will not blink with other modes.



5 Press [Double Cook] button . Melody is played when the cooking is started. (Type of melody differs from that of [Normal Cooking] or [Double Cooking]).



6 When the [Double Cook] mode is completed. [Double Cook] button is turned off and [Keep-warm] light will be turned on.





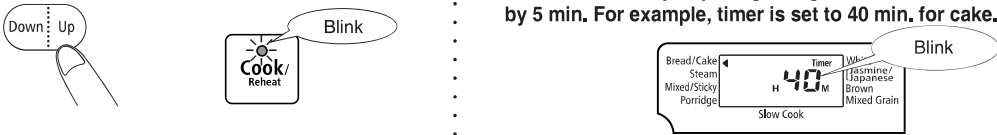
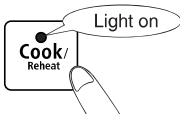

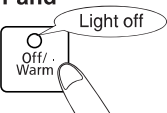
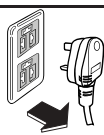
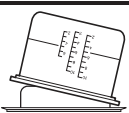
- * Open the lid and take out the steam basket
- * Stir the rice as soon as it is cooked.

- [Keep-warm] light will be turned on and Keep-warm mode automatically starts.
- Please enjoy tasting the freshly cooked rice.
- How to use [Keep-warm] mode ⇨ page 7

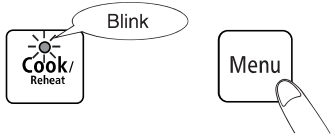

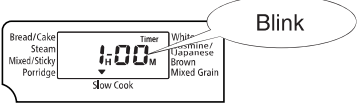

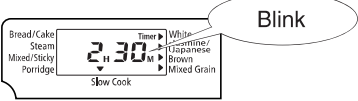
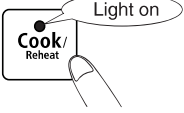

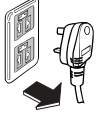



When the rice is cooked, [Keep-warm] mode starts automatically. If you do not want to use [Keep-warm] mode, please press button and unplug the power cord.

How to Bake a Cake

| | | |
|----|--|---|
| 1 | Prepare the ingredients for a cake, the amount depends on size of the cooker which is indicated in Cook Book (page 32). | |
| 2 | Spread butter to the inside and the bottom of the inner pot to prevent the cake becomes sticky to the inner pot. | |
| 3 | Pour the ingredients into the inner pot. | |
| 4 | Place the inner pot into the cooker. | <ul style="list-style-type: none"> ■ Dry the inside and the bottom of inner pot and wipe out to remove any foreign objects. ■ Make sure that the inner pot contact directly with the heating plate. Keep moving slightly until it fits. |
| 5 | Close the lid and plug in the cord. | <ul style="list-style-type: none"> ■ Make sure that the steam cap is attached. ■ Close the lid slowly until you hear the clicking sound. |
| 6 | Press [Menu] button to select "Cake" | <ul style="list-style-type: none"> ■ Each time  is pushed ▶ mark will show the menu and will be shifted one menu [White rice → Jasmine rice/Japanese rice → Brown rice → Mixed Grain → Slow Cook → Sticky rice → Steam → Cake]  |
| 7 | Press [Down/Up] button to set the time for "Cake" | <ul style="list-style-type: none"> ■ Each time you push [Up] button, time will increase by 5 min. Each time you push [Down] button time will decrease by 5 min. For example, timer is set to 40 min. for cake.  |
| 8 | Press [Cook/Reheat] button. | <ul style="list-style-type: none"> ■ You will hear a melody and cooking light will be on. Then it will start baking cake with the setting time. ■ LCD will display the remaining time for every minute. ■ During baking, do not open the lid, the cake will be uncooked. <div> Note <ul style="list-style-type: none"> • Baking duration: Refer to Cook Book (page 32). </div>  |
| 9 | When the cake is cooked, you will hear a melody. Cooking light will be off and warm light will be on. Press  button to cancel cooking operation. Then open the lid immediately. |  |
| 10 | Unplug the cord. |  |
| 11 | Lift up the inner pot from the cooker and leave it until it is cooled down, for 3-5 min. Then put the pot upside down on a tray or any prepared vessel. | <ul style="list-style-type: none"> ■ To remove a cake from the inner pot, you should wear heat-protection gloves or use a piece of cloth to carry the inner pot.  |
| 12 | Decorate the cake as your desire. | |

How to Slow Cook

| | | |
|---|---|---|
| 1 | Prepare the ingredients for slow cooking, the amount depends on size of the cooker which is indicated in Cook Book (page 32). | |
| 2 | Pour the ingredients into the inner pot. | |
| 3 | Place the inner pot into the cooker. | <ul style="list-style-type: none"> ■ Dry the inside and the bottom of inner pot and wipe out to remove any foreign objects. ■ Make sure that the inner pot contact directly with the heating plate. Keep moving slightly until it fits. |
| 4 | Close the lid and plug in the cord. | <ul style="list-style-type: none"> ■ Make sure that the steam cap is attached. ■ Close the lid slowly until you hear the clicking sound. |
| 5 | Press [Menu] button to select [Slow Cook]. <div data-bbox="363 958 699 1093">  </div> | <ul style="list-style-type: none"> ■ Every time  is pressed, Menu selection mark will be Shown in the following order : White rice → Jasmine rice/Japanese rice → Brown rice→ Mixed Grain → Slow Cook Mark ▶ Slow Cook <div data-bbox="986 958 1345 1059">  </div> <p>“▼” mark will be shown at “Timer” position and time setting for slow cooking will be blinked with cook light while setting time.</p> |
| 6 | Press [Down/Up] button to set the time for slow cooking. <div data-bbox="308 1328 722 1462">  </div> | <ul style="list-style-type: none"> ■ Each time you press [Up] button, time will increase by 30 mins. Each time you press [Down] time will decrease by 30 mins. For example, timer is set to 2 hours 30 mins for slow cooking <div data-bbox="959 1317 1318 1417">  </div> <div data-bbox="815 1429 1369 1518"> <p>Note</p> <ul style="list-style-type: none"> • Slow Cook duration : Refer to Cook Book (page 32). </div> |
| 7 | Press [Cook/Reheat] button. <div data-bbox="459 1630 643 1742">  </div> | <ul style="list-style-type: none"> ■ You will hear a melody and cooking light will be on. Then it will start slow cooking with the setting time. ■ LCD will display the remaining time every minute. <div data-bbox="970 1637 1193 1715">  </div> <ul style="list-style-type: none"> ■ When slow cooking completes the setting time, cooking light will be off and warm light will be on. There will be buzzer sound when cooking is finished. |
| 8 | Unplug the cord. <div data-bbox="619 1839 715 1951">  </div> | <ul style="list-style-type: none"> ■ After slow cooking is finished, do not open the lid immediately. Please wait for 2-3 minutes. After using the cooker, always press [Off/Warm] button  and unplug for safety. |

How to Use Timer

When you set the time to finish (Programmed Cooking)

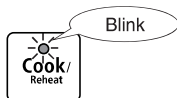
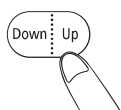
You can set the timer up to 12 hour 30 min.

Note

- Programmed Cooking can be used for White rice, Jasmine rice, Brown rice, Mixed Grain rice, Porridge and Sticky rice.
- 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 Press [Down/Up] button according to time difference.



Select menu

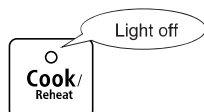
- Each time you press [Down] button, time will decrease by 30 mins. Each time you press [Up] button, time will increase by 30 mins.

For above example, timer is set to 11 hours 30 mins.


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




2 Press [Cook/Reheat] button.




Note

- You can not use program cooking unless you press  button to turn on the cooker.

- Press  button, timer will start working. Cooking light will be off and there will be buzzer sound.
- LCD will display the remaining time every minute.
- When rice is cooked, warm light will be on and there will be buzzer sound when cooking is finished.

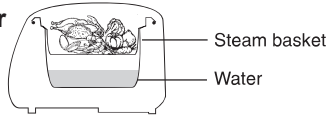
Tips

- Press  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 Manually

1

Steaming other Ingredients.



- Fill water into the inner pot
- : 1.0L at water level 3 cups (Jasmine rice)
- : 1.8L at water level 4 cups (Jasmine rice)
- Put the steam basket in the inner pot.
- Put vegetable or other ingredients in the steam basket
- How to place the inner pot. (See details at Page 6)

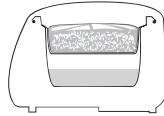
2

**Steaming Sticky Rice :
(Preparation of steaming Sticky Rice)
Measure the sticky rice with supplied
measuring cup.**

- Fill enough amount of and water, rinse the rice. Then pour the water immediatly
- Repeat the process "rinse amount of and ⇄ pour" until the water becomes clear.
- Soak the rice in the clean water for 1 hour.

3

Steaming Sticky Rice



※ Before cooking, soak the Sticky Rice in water for 1 hour.

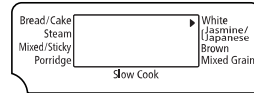
- Fill water into the inner pot
- : 1.0L at water level 3 cups (Jasmine rice)
- : 1.8L at water level 4 cups (Jasmine rice)
- Place the damp cheesecloth into the steam basket and put the steam basket in the inner pot.
- Put the soaked rice into the steam basket.
- Fold the ends of cheesecloth over the rice and close the lid. (If do not use the cheesecloth, cannot cook Sticky Rice well.)

4

Plug into the socket.

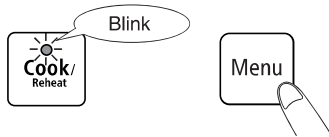


- Every time you plug in, ▶ mark will be at White rice position.

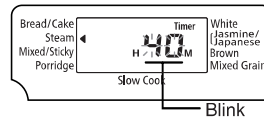


5

Press [Menu] button to select [Steam].

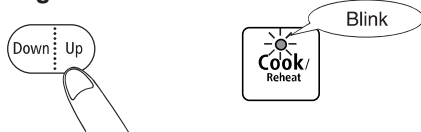


- Each time [Menu] is pressed, ▶ mark will show the menu and will be shifted in the following order [White rice → Jasmine rice/Japanese rice → Brown rice → Mixed Grain → Slow Cook → Porridge (Thick/Thin) → Sticky rice → Steam → Cake]
- "Timer" message will be shown and time setting for slow cooking will be blinked with cook light while setting time.

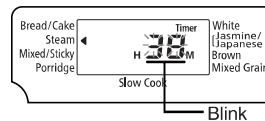


6

Press [Down/Up] button to set the time for steaming.

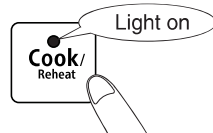


- Each time you press [Up] button, time will increase by 1 minute and each time you press [Down] button, time will decrease by 1 minute. For the above example, the steaming time is set for 30 minutes.



7

Press [Cook/Reheat] button.



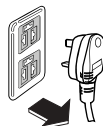
- You will hear a melody and cooking light will be on. The displayed time for steaming will stop blinking. Then it will start steaming
- When water in inner pot is boiled, timer starts and LCD will display the remaining time for every minute.



- When steaming completes the setting time, cooking light will be off, warm light will be on instead and the buzzer sounds when steaming is finished.

8

Unplug from the socket.



- After steaming is finished, do not open the lid immediately. Please wait for 2-3 minutes.
- After using the cooker, always press [Off/Warm] button and unplug for safety.




Clean and Care ✨

Cleaning method for rice cooker

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

Body/Lid

Wipe with damp cloth.



Steam cap (Wash every time after use)

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

■ How to remove

- ① Remove steam cap from the lid
- ② Remove steam cap cover from the steam cap

Press steam button and then remove the steam cap cover from steam cap

Rice Scoop/Measuring Cup/Steam Basket/Double Cook Basket

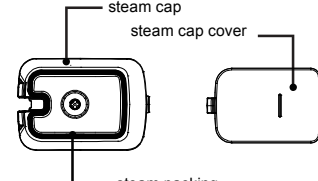
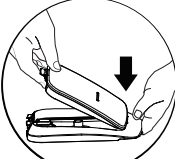

Wash with soft material such as sponge by using dish soap.

③ Cleaning

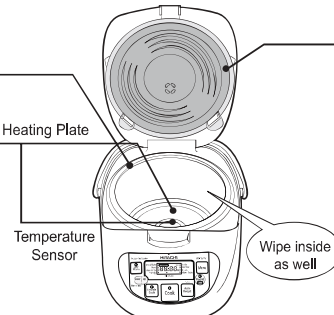
■ How to attach

- ① Insert the claw and lock into the steam cap.
- ② Insert steam cap to the lid

Push the center part off steam cap to push in all the way to the bottom

Dew drops should be wiped after every usage.



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

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.

Wipe inside as well

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
 - Wash 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 affect with rice cooking or your health.

Problems and Solutions

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

| Problem | | Check points/When... | Amount of rice or water level is wrong | | | | | | | | | | | | | Did not rinse rice | The bottom of inner pot is deformed, or foreign object 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 start-hurst connection, or extension cord | Did not stir rice well | Warmed rice over 12 hours, or warmed other rice than rice cook | Unplug or press off button while cooking | | | |
|--|----------------|----------------------|--|-----|-----|------|------|----|---|-----|---|---|---|---|-----|--------------------|---|--|--|----------------------------|---------------------|----------------------------|--------------|--|------------------------|--|--|--|--|--|
| | | | Page to refer | 5.6 | 5.6 | 6.15 | 6.15 | 15 | 6 | 7.8 | 6 | — | — | 7 | 5.7 | — | | | | | | | | | | | | | | |
| Cooked rice | Is too hard | | ● | | ● | ● | | | ● | ● | ● | ● | | | | | | | | | | | | | | | | | | |
| | Is half-cooked | | ● | ● | ● | ● | | | | ● | ● | ● | ● | | | | | | | | | | | ● | | | | | | |
| | Is too soft | | ● | | ● | | | | | ● | ● | ● | ● | ● | | | | | | | | | | | | | | | | |
| | Has odor | | | ● | | | | ● | | | | | | | | | | | | | | | | | | | | | | |
| Badly burn | | | | ● | ● | | | | ● | | | | ● | | | | | | | | | | | | | | | | | |
| 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 | | | • Is it fully plugged? ⇨ Insert a plug into outlet | | | | | | | | | | | | | | • Isn't Warm light on? ⇨ press  and operate with buttons again | | | | | | | | | | | | | |
| The cooker makes sounds when in use | | | • It may make clicking sound while cooking, soaking or warming. It is not malfunction. | | | | | | | | | | | | | | • Steam makes sound occasionally while cooking. It is not malfunction. | | | | | | | | | | | | | |
| It has odor while cooking | | | • It may have odor after you purchased the product until you really cook for the first time. It will vanish as you use it. | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Lid is impossible/hard to close | | | • Make sure there is not rice stuck to the rim of inner pot or inner lid. | | | | | | | | | | | | | | | | | | | | | | | | | | | |

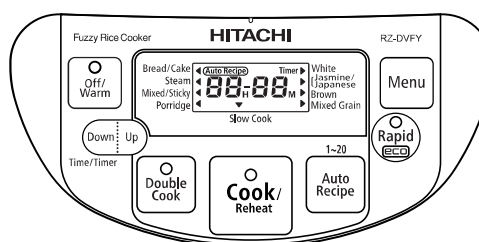
- After checking all the points above and you still experience problems, please contact the store where you purchased the product.
- If inner pot is deformed or its fluorine coating is damaged, please purchase new one.
- If H1~H7 shown on the LCD display, please contact the store where you purchased 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 will be shown in the display)
- When power returns, a flashing "--" mark will inform you that there was a power failure and the rice cooker has stopped.
- The "--" mark will disappear if you press the [Off/Warm] button.
- If the rice is not cooked yet, press [Cook/Reheat] button to start cooking again.
- If the rice is already cooked and you want to keep the rice warm, press [Off/Warm] button once and warm light will turn on.

Note

- 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.
- 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.



Cook Book (For Auto Recipe Program)

MENU
1

Mixed Rice with Chinese Chicken Sausage



Ingredients [4-5 servings]

2 cups jasmine rice
3/4 cup chinese chicken sausage cut into 3/4 inches long
1/4 cup carrot, diced
1/3 cup green bean, cut into pieces
1/2 cup cooked Lotus seeds
2 tablespoons soaked dried shitake mushroom, finely sliced
10 finely sliced ginger
5 cloves garlic, crushed
3 coriander roots, crushed
2 tablespoons seasoning sauce
3 tablespoons mushroom sauce
1/4 teaspoon salt
1 teaspoon sugar
1/2 teaspoon ground pepper
1 3/4 cups stock or plain water
2 tablespoons vegetable oil
1 teaspoon sesame oil

For Decoration

1 bunch coriander leaves

Instruction

1. Rinse the rice well and drain in a colander. Set aside.
2. Put all the ingredients in the inner pot. Stir to combine. Press [Auto Recipe] button. Select 1. Press [Cook] button.
Rice will be cooked when [Off/Warm] button light is green. Fluff the rice to loosen. Dish up rice on a serving plate. Sprinkle with coriander leaves and serve hot.

MENU
2

Chicken Rice



Ingredients [4-5 servings]

1 3/4 cups jasmine rice
1/4 cup glutinous rice
500 grams chicken thigh, bone attached
3 coriander leaves
8 sliced ginger
5 big cloves garlic
1 tablespoon vegetable oil
2 teaspoons sesame oil
2 cups plain water
1/2 teaspoon salt

For Decoration

1 bunch coriander leaves
3 sliced cucumbers

Fermented Soybean Sauce

6 tablespoons fermented soybean
3 tablespoons light soy sauce
1 teaspoon seasoning sauce
2 red chili, sliced
6 tablespoons vinegar
2 1/4 teaspoons sugar
3 tablespoons finely chopped ginger
1 1/2 tablespoons sweetened dark soy sauce

Instruction :

1. Put all ingredients in a blender and process until fine. Put in a sauce bowl and serve with chicken rice.

Instruction

1. Mix jasmine rice with glutinous rice and rinse well. Place in a colander and set aside.
2. Put all the ingredients in the inner pot. Stir to combine. Close the lid. Press [Auto Recipe] button. Select 2. Press [Cook] button.
Rice will be cooked when [Off/Warm] button light is green. Fluff the rice to loosen. Dish up rice on a serving plate. Cut chicken into pieces and place on top. Serve with coriander leaves and sliced cucumbers and fermented soybean sauce.

MENU
3

Pineapple Rice



For Decoration

1/2 - 3/4 cup crispy fried cashew nut

1 spring onion, 1 Coriander leave

Cucumber, Lime wedges

Instruction

1. Rinse the rice well and drain in a colander. Set aside.
2. Put **all** the ingredients in the inner pot. Stir to combine. Close the lid. Press [Auto Recipe] button. Select 3. Press [Cook] button. Rice will be cooked when [Off/Warm] button light is green. Fluff the rice to loosen. Place rice in a serving plate and garnish with cashew nut and coriander leaves. Serve with sliced cucumber, spring onion and lime wedge.

Ingredients [4-5 servings]

2 cups jasmine rice
 1 1/2 cups chicken breast cut into
 1 cm. cube
 1/2 cup carrot, small diced
 1 1/2 cups pineapple cut into
 1 1/2 cm. cubes
 1 tablespoon finely chopped garlic
 3 tablespoons vegetable oil
 1/4 cup onion cut into 1/2 cm dices
 1 cup plain water
 1 1/2 tablespoons light soy sauce
 1 1/2 tablespoons fish sauce
 1/2 tablespoon sugar
 2 tablespoons mushroom sauce
 1/8 teaspoon coarse salt
 1/2 teaspoon ground pepper

MENU
4

Mixed Rice with Chicken and Green Curry Sauce



Ingredients [4-5 servings]

2 cups jasmine rice
 300 grams chicken breast cut
 into small pieces
 1/4 cup green curry paste
 2 tablespoons vegetable oil
 1/4 cup coconut cream
 1 1/2 cups plain water
 1/2 cup pea eggplant
 4 Thai eggplants, quartered
 2 long red chilies, sliced
 2 kaffir lime leaves, shredded
 2 tablespoons fish sauce
 1/2 teaspoon salt
 2 teaspoons sugar
 1/2 cup sweet basil leaves

Instruction

1. Rinse the rice well and drain in a colander. Set aside.
2. Put all the ingredients in the inner pot. Stir to combine. Close the lid. Press [Auto Recipe] button. Select 4. Press [Cook] button. Rice will be cooked when [Off/Warm] button light is green. Fluff the rice to loosen. Dish up rice on serving plate.

MENU
5

Tom Yum Braised Beef



For Decoration

1 bunch coriander leaves to decorate

Instruction

1. Put the "Ingredients for Braised Beef" into a pot. Close the lid. Press [Auto Recipe] button. Select 5.
Cooking time is automatically set for 90 minutes. Press [Cook] button. Cooking is completed when [Off/Warm] button light is green.
Open the lid and add the "Ingredients for Tom Yum Seasoning".
Stir well. Transfer to serving bowl and sprinkle with coriander leaves. Serve hot.

Ingredients [4-5 servings]

500 grams beef chuck with fat cut into 3/4 inch cube
4 1/2 cups plain water
1 teaspoon salt
5 slices galangal
3 – 4 lemongrasses crushed
3 kaffir lime leaves, shredded
6 shallots, crushed

Ingredients for Tom Yum Seasoning

10 – 15 bird's eye chillies, crushed
2 tablespoons fish sauce
2 tablespoons lime juice
1/2 teaspoon sugar
1 cilantro cut into small pieces

MENU
6

Stewed Beef



Instruction

1. Put all ingredients in the inner pot. Stir to combine. Press [Auto Recipe] button. Select 6.
Cooking time is automatically set for 90 minutes. Press [Cook] button.
Cooking is completed when [Off/Warm] button light is green. Serve hot in a serving bowl.

Ingredients [4-5 servings]

500 grams beef chuck with fat, cut into 1 1/2 inch cube
1/3 cup onion, finely chopped
2 tablespoons salted butter
100 grams carrot, julienned into 1/2 to 1 inch
5 pearl onions
150 grams potato, cut into 1 inch cube
10 cherry tomatoes
3 tablespoon tomato paste
1 teaspoon Worcestershire sauce
6 tablespoon ketchup
1 1/2 teaspoons course salt
1/2 teaspoon ground pepper
3-4 bay leaves
1 1/2 cups stock or plain water
2 teaspoons all purpose flour

MENU
7

Steamed White Snapper with Ginger and Soy Bean Paste



For Decoration

1 tablespoon finely sliced long red chili

Instruction

1. Clean and rinse the fish well. Pat fish dry with kitchen paper.
2. Place the fish in a plate. Sprinkle all over the fish with mushroom, ginger and celery.
3. Mix fermented soy bean with light soy sauce, oyster sauce, sesame oil and vegetable oil and stir to combine. Pour the oil mixture over the fish.
4. Fill water to 4 – 5 marks in the inner pot. Place steam tray in the pot. Place fish plate on the tray. Close the lid. Press [Auto Recipe] button. Select 7. Cooking time is automatically set for 25 minutes. Press [Cook] button. Cooking is completed when [Off/Warm] button light is green. Open the lid and remove the steam tray. Sprinkle over the fish with sliced long red chili. Serve hot.

Ingredients [2-3 servings]

220 grams or 2 filets of white snapper
 2 tablespoons sliced ginger
 2 tablespoons sliced soaked shitake mushroom
 1 tablespoon fermented soy bean
 2 Chinese celery cut into 1/2 inch long and leaves picked
 1 tablespoon light soy sauce
 1 tablespoon oyster sauce
 2 teaspoons vegetable oil
 1 teaspoon sesame oil
 Plain water for steaming

Remarks :

- Alternatively, pomfret, snowfish or salmon can also be used for this recipe.

MENU
8

Steam Chicken with Soy Sauce



Ingredients [2-3 servings]

450 grams whole chicken legs
 3 - 4 coriander roots, crushed
 5 cloves garlic, crushed
 1/4 cup finely sliced ginger
 6 - 7 fresh shitake mushroom
 3 tablespoons light soy sauce
 1 1/2 teaspoons sugar
 1 teaspoon ground pepper
 1/4 teaspoon coarse salt
 Plain water for steaming

For Decoration

1 spring onion, finely chopped
1 long red chili, sliced
1 bunch coriander leaves

Instruction

1. Marinate chicken with salt, light soy sauce, sugar and pepper. Set aside for 20 - 30 minutes.
2. Place chicken on a plate. Place coriander root, garlic, mushroom and ginger on the meat.
3. Fill water to 2 marks in the inner pot. Put steam tray in the inner pot. Place chicken plate on the steam tray and close the lid.
4. Press [Auto Recipe] button. Select 8. Cooking time is automatically set for 50 minutes. Press [Cook] button. Cooking is completed when [Off/Warm] button light is green. Arrange chicken in a serving. Garnish with spring onion, red chili and coriander leaves. Serve hot.

MENU
9

White Snapper and Rice Porridge



Ingredients [3-4 servings]

1 cup jasmine rice
7 cups plain water
1 cube chicken stock
1 tablespoon seasoning sauce
1/2 tablespoon mushroom sauce
1 tablespoon light soy sauce
Marinated white snapper filets

White Snapper Marinated

200 grams white snapper
filet cut into 1/2 by 4 cm
1 tablespoon oyster sauce
1 tablespoon light soy sauce
1/2 teaspoon ground pepper

For Garnish

1 tablespoon crispy fried garlic
1/2 teaspoon ground pepper
1 - 2 tablespoons finely sliced ginger
1 - 2 tablespoons Chinese celery cut into pieces
1 tablespoon spring onion, finely chopped

Instruction

1. Marinate the fish with seasoning ingredients and set aside for 20 minutes.
2. Rinse the rice well and drain in a colander.
3. Put all ingredients in the inner pot. Close the lid. Press [Auto Recipe] button. Select 9. Press [Cook] button.
Cooking is completed when [Off/Warm] button light is green. Serve in a serving bowl and sprinkle with pepper, crispy garlic, ginger slices, celery and spring onion. Serve hot.

Remarks :

- for 1.0 Litre model, ingredients must be reduced by half.

MENU
10

Rice Porridge with Shrimp



Ingredients [3-4 servings]

1 cup jasmine rice
10 - 12 fresh shrimps, deveined
6 cups plain water
1 cube chicken stock
1 tablespoon light soy sauce
1 tablespoon mushroom sauce
1 tablespoon seasoning sauce
1/2 teaspoon coarse salt

For Garnish

1 teaspoon ground pepper
1 - 2 tablespoon finely sliced ginger
1 - 1 1/2 tablespoons crispy fried garlic
3 tablespoon finely chopped spring onion
1 tablespoon chinese celery
1 tablespoon finely sliced coriander

Fermented Soy bean Sauce

1/4 cup fermented soy bean
3 bird's eye chillied
3 cloves garlic
1 - 1 1/2 tablespoon finely sliced ginger
3 tablespoons vinegar
1 1/2 teaspoons sugar
2 tablespoons preserved garlic juice

Instruction

Mix all ingredients in a blender and process finely.

Instruction

1. Rinse the rice well and drain in a colander
2. Put the ingredients in the inner pot. Close the lid
Press [Auto Recipe] button. Select 10. Press [Cook] button.
Cooking is completed when [Off/Warm] button light is green. Serve in a serving bowl and sprinkle with pepper, crispy garlic, celery, spring onion coriander and ginger slices. Serve with fermented soya bean sauce.

MENU
11

Clay Pot Rice with Chesnut and Chicken



Ingredients [4-5 servings]

- 2 cup jasmine rice
- 300 grams chicken thigh cut 2 by 2 cm. size
- 2 tablespoons vegetable oil
- 1 3/4 cups plain water
- 1 tablespoon finely chopped ginger
- 130 grams freshly roasted chesnuts
- 110 grams chines chicken sausage finely cut diagonally
- 1 tablespoon chopped garlic
- 1 tablespoon light soy sauce
- 1 teaspoon sweetened dark soy sauce
- 1 1/2 tablespoons oyster sauce
- 2 teaspoons mirin
- 1 teaspoon sesame oil
- 1/2 teaspoon ground pepper
- 1/8 teaspoon coarse salt

For Decoration

- 2 tablespoons crispy fried sliced shallot
- 2 tablespoons finely sliced spring onion

Instruction

1. Rinse rice well with the water. Place in a colander to drain water.
2. Put **all** ingredients in the inner pot. Stir to combine. Close the lid Press Auto Recipe button. Select 11. Press [Cook] button.
Cooking is completed when [Off/Warm] button light is green. Fluff the rice and arrange in a serving plate.
Sprinkle with finely chopped spring onion and crispy fried shallot. Serve hot.

MENU
12

Devil Curry Chicken



Ingredients [3-4 servings]

- 450 grams chicken breast
cut into 1 inch cubes
- 1 teaspoon mustard cream
- 150 grams potato cut into
1 1/2 inch cubes
- 1 1/2 tablespoons vegetable oil
- 1/2 cup plain water
- 1/2 tablespoon tamarind paste
- 1 teaspoon vinegar
- 1 teaspoon coarse salt
- 1 teaspoon sugar

Spice Paste

- 5 - 7 dried long red chilies,
soaked and deseeded
- 1/4 cup shallot, coarsely chopped
- 2 tablespoons garlic,
coarsely chopped
- 2 tablespoons thinly sliced
lemongrass
- 1 1/2 tablespoons finely chopped
ginger
- 1/4 teaspoon ground turmeric
- 1/2 teaspoon curry powder
- 1 1/2 tablespoons vegetable oil

For Decoration

- 1 bunch coriander leaves

Instruction

1. Put all spice paste ingredients in a blender and process to get finely homogeneous paste.
2. Put all ingredients in the inner pot. Close the lid. Press [Auto Recipe] button. Select 12. Cooking time is automatically set for 60 minutes. Press [Cook] button.
Cooking is completed when [Off/Warm] button light is green. Place Devil Curry Chicken in a serving plate.
Garnish with coriander leaves and serve hot.

Yam Cake (Or Kuih)

**Ingredients [3-4 servings]**

375 grams steamed yam, cut into cube size 1 1/2 - 2 cm

3/4 cup rice flour

3 tablespoons potato flour

1 cup boiling water

1/4 cup dried shrimp, soaked and chopped

1/3 cup dried scallop, soaked in hot water for 30 - 60 minutes and shredded

1/3 cup dried shitake mushroom, soaked and sliced

1/3 cup crispy fried shallot

1 teaspoon five spices powder

1 1/4 teaspoons salt

1 teaspoon sugar

1/2 ground pepper

3 tablespoons vegetable oil

Plain water for steaming

For Decoration

Crispy fried shallot

Spring onion, finely chopped

Long red chili, finely sliced

Dried shrimps, soaked and chopped

Dried scallop, soaked in hot water for 30 - 60 minutes and chopped

Instruction

- Put half of the two flour ingredients in a mixing bowl. Pour boiling water in the flour and beat to combine. Add the remaining halves and beat until well mixed.
- Add dried shrimps, dried scallop, reserve some for garnish, shitake mushroom, crispy fried shallots and season with salt and pepper, five spices powder. Add vegetable oil and yam.
- Line food wrapping film in the bottom and sides of a mould. Put yam mixture in the mould and level the top. Garnish with chopped dried shrimp and chopped dried scallop.
- Fill water to 4 - 5 marks in the inner pot. Place yam mould in the steam tray and put in the pot. Close the lid. Press [Auto Recipe] button. Select 13. Cooking time is automatically set for 30 minutes. Press [Cook] button. Cooking is completed when [Off/Warm] button light is green. Remove from mould and cut into rectangular pieces. Garnish with crispy fried shallot, spring onion, long red chili, chopped dried shrimps, and shredded scallops. Serve hot.

Yong Tofu

**Ingredients [3-4 servings]**

300 grams Cha Ca Fish Meat Emulsion

6 red chillies, deseeded for stuffing

6 green okras, deseeded and slit in the middle

6 hard tofu, cut into 1 inch cube and scoop half the meat off

2 tablespoons red chillies, deseeded and chopped

2 tablespoons spring onion, chopped

2 teaspoons sesame oil

1/2 teaspoon ground pepper

1 teaspoon salt

Plain water for steaming

Sauce

2 tablespoons light soy sauce

1 tablespoon chopped garlic

1 tablespoon sugar

1/4 cup plain water

1/2 teaspoon corn starch

2 teaspoons vegetable oil

For Decoration

1 bunch coriander leaves

Instruction

- Mix the fish emulsion with red chili, spring onion, sesame oil, ground pepper and salt, beat together to form a paste.
- Mix sauce ingredients together. Stir to combine.
- Insert the fish paste in the chillies, okras, and tofus. Level the top with a knife's blade. Place the stuffed vegetables and tofu on a plate. Pour mixed sauce over the pour mixed source.
- Fill water to 4-5 marks in the inner pot. Place the pour mixed source plate on the steam tray and put in the pot. Close the lid. Press [Auto Recipe] button. Select 14. Cooking time is automatically set for 15 minutes. Press [Cook] button. Cooking is completed when [Off/Warm] button light is green. Arrange the stuffed vegetables and tofu in a serving plate and garnish with coriander leaves. Serve hot.

Remark:

- To substitute for Cha Ca Fish Meat Emulsion, cut skinned fresh fish filet into small pieces and process finely. Mix with 1 tablespoon all purpose flour and beat until thickened and sticky.

MENU
15

Healthy Rice Porridge



Ingredients [4-5 servings]

- 1 cup jasmine rice
- 1 1/2 cups chicken, cut into a pieces
- 8 cups plain water
- 1 cup boiled peanuts
- 1/2 cup cooked spinach, chopped
- 2 tablespoons mushroom sauce
- 1 cube chicken stock
- 1/2 teaspoon coarse salt
- 1 tablespoon light soy sauce
- 1/2 teaspoon ground pepper

Remark

- For 1.0 Litre model, Ingredients must be reduced by half.

Instruction

1. Rinse the rice well and drain in a colander. Set aside.
2. Put all ingredients in the inner pot. Stir to combine. Close the lid. Press [Auto Recipe] button. Select 15.
Cooking is completed when [Off/Warm] button light is green.
Serving hot in a serving bowl.

MENU
16

Multi Colors Mixed Rice



Ingredients [4-5 servings]

- 2 cups jasmine rice
- 2 1/2 cups plain water
- 2 cups Chicken Gio-Vietnamese chicken ham diced 1 cm
- 1/2 cup onion, diced
- 1/3 cup carrot, diced
- 1/2 cup green pea
- 3 eggs
- 1/4 - 1/2 teaspoon salt
- 1 tablespoon light soy sauce
- 1 tablespoon seasoning sauce
- 2 tablespoons oyster sauce
- 1 teaspoon sugar
- 1 teaspoon rice wine or white wine
- 1/2 teaspoon ground pepper
- 3 tablespoons vegetable oil
- 1 tablespoon chopped garlic

For Decoration

- 1 bunch coriander leaves

Instruction

1. Rinse rice well with water. Place in a colander to drain water.
2. Put all ingredients in the inner pot. Stir to combine. Close the lid. Press [Auto Recipe] button. Select 16. Press [Cook] button.
Cooking is completed when [Off/Warm] button light is green. Fluff the rice gently. Put rice in a serving plate.
Sprinkle with coriander leaves.

MENU
17

Stewed Chicken with Five Fruit



For Decoration

1 bunch coriander leaves

Instruction

1. Mix chicken with marinate ingredients and leave for 1 hour.
2. Put chicken with the remaining ingredients in the inner pot. Stir to combine. Close the lid. Press [Auto Recipe] button. Select 17. Cooking time is automatically set for 60 minutes. Press [Cook] button.
Cooking is completed when [Off/Warm] button light is green. Put chicken in a serving bowl and garnish with coriander leaves. Serve hot.

Ingredients [4-5 servings]

5 water chesnuts, halved
60 grams chesnut
35 grams carrot, cut into pieces
50 grams lotus seed
1 red apple, peeled and cut to 1 1/2 inch cube
3 soaked dry shitake mushroom, halved
2 tablespoons mushroom sauce
1 tablespoon light soy sauce
1/2 teaspoon ground pepper
1/4 teaspoon coarse salt
1 1/2 - 2 cups plain water

Marinated chicken

300 grams chicken breast cut into 1 inch cube
2 teaspoons oyster sauce
1 teaspoon light soy sauce
1/4 teaspoon coarse salt
1 teaspoon sugar
1/4 cup violet onion, cut into pieces
1 tablespoon garlic, chopped

MENU
18

Braised Fish with Spring Onion



Instruction

1. Arrange the fish and the remaining ingredients in the inner pot. Close the lid.
Press [Auto Recipe] button. Select 18. Cooking time is automatically set for 30 minutes. Press [Cook] button.
Cooking is completed when [Off/Warm] button light is green.
Arrange the fish in a serving bowl and garnish with spring onion. Serve hot.

Ingredients [3-4 servings]

350 grams sweet water fish cut into 1 inch long
15 grams finely sliced ginger
1 teaspoon coarse salt
1 teaspoon sugar
1/2 teaspoon ground pepper
2 tablespoons vegetable oil
1 long red chili sliced
1 1/2 teaspoons light soy sauce
1 teaspoon sweetened dark soy sauce
40 grams shallot cut crosswise 1/2 cm. thick
1 1/4 - 1 1/2 cups plain water

For Decoration

2 - 3 tablespoons spring onion cut into small pieces

MENU
19

Steamed Egg



Ingredients [2-3 servings]

2 eggs size 1
2 tablespoons fresh shrimps cut crosswise
2 tablespoons chopped shallot
2 tablespoons straw mushrooms finely sliced
1 teaspoon finely chopped garlic
1/4 - 1/3 cup chicken stock
1 1/4 teaspoons fish sauce
1/8 teaspoon ground pepper
Plain Water for steaming

For Decoration

2 - 3 pieces of 1 cm. floral cut carrots
1 tablespoon finely chopped spring onion

Instruction

1. Beat eggs until fluffy. Add remaining ingredients and stir to combine.
2. Fill water to 4 - 5 marks in the pot. Place steam tray in the pot. Place egg bowl on the tray. Close the lid.
Press [Auto Recipe] button. Select 19. Cooking time is automatically set for 18 minutes.
Press [Cook] button. Cooking is completed when [Off/ Warm] button light is green.
3. Remove the custard and serve hot.

MENU
20

Mushroom and Shrimp Porridge



Ingredients [4-5 servings]

1 cup jasmine rice
1 cup fresh shrimps cut crosswise
1/4 cup dried scallop, soaked in hot water for
30 - 60 minutes and shredded
120 grams shimeji mushrooms
1 cube chicken stock
8 cups plain water
1 tablespoon mushroom sauce
1 tablespoon light soy sauce
1/2 teaspoon salt
1 teaspoon seasoning sauce

For Decoration

1/3 cup finely sliced ginger
Ground pepper
Chopped spring onion and coriander leaves

Remark

- For 1.0 Litre model, Ingredients must be reduced by half.

Instruction

1. Rinse rice well with water. Place in a colander to drain water.
2. Put all ingredients in the inner pot and stir to combine. Close the lid. Press [Auto Recipe] button. Select 20.
Press [Cook] button
Cooking is completed when [Off/Warm] button light is green.
Spoon rice in a serving bowl. Sprinkle with finely chopped spring onion, ginger, pepper and coriander leaves.
Serve hot.

Cook Book (For Double Cook Program)

* Amount of rice for Double Cook Program

2 cups of rice for type 1.0 L and 3 cups of rice for type 1.8L

Steamed Prawns with Soy Sauce



Ingredients [2-3 servings]

- 3 prawns 120-140 grams each
- 1 teaspoon finely ground coriander roots
- 1 teaspoon finely ground garlic
- 1/8 teaspoon ground pepper
- 2 teaspoons mushroom sauce
- 1 tablespoon light soy sauce
- 1 teaspoon sugar
- 1 tablespoon sesame oil
- Fresh coriander leaves for garnish
- Long red chili sliced
- Rice
- Plain water

Instruction

1. Rinse prawns, cut off the antennas and legs. With a sharp knife cut down the back of the prawns into two pieces.
2. Mix coriander root with garlic, pepper and seasonings.
3. Place prawns in the Double cook basket and pour prepared seasonings over the prawns.
4. Put rice* in the pot, add water up to the marked level. Place steam basket and prawn tray on top.
Close the lid. Press [Menu] to select the type of rice.
5. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the tray out.
Arrange the food in the serving plate, garnish with red chili and coriander leaves. Serve while hot.

Shanghai Style Steamed Chicken



Ingredients [2-3 servings]

- 2 chicken breast 180 grams each
- 1 spring onion cut into 1" long
- 3 bunches coriander leaves
- 1/2 long red chili, finely sliced lengthwise
- 1/4 cup spring onion, finely chopped
- Japanese cucumber, sliced [or any available cucumber]
- Rice, Plain water

Shanghai Sauce Seasoning

- 1 1/2 tablespoons Shoyu [Japanese Sauce]
- 2 teaspoons Chinese black vinegar
- 2 teaspoons sesame oil
- 2 teaspoons peanut butter
- 1 teaspoon garlic, finely minced
- 1/4 teaspoon pepper
- 1 tablespoon ginger, chopped

Instruction

1. Trim chicken breast and rinse well. Let it dry.
2. Mix all seasoning ingredients with chicken breasts. Leave to marinate for 1 hour.
3. Place chicken in the Double cook basket and pour prepared seasonings over the chicken.
4. Put rice* in the pot, add water up to the marked level. Place steam basket and chicken tray on top.
Close the lid. Press [Menu] to select the type of rice.
5. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the chicken tray out. Slice the chicken into pieces.
6. Arrange the cucumbers and place chicken in the serving plate. Pour the sauce from the tray over the chicken, garnish with coriander leaves, spring onion and red chili.

Steamed Blue Crab with Chili Sauce



Ingredients [2-3 servings]

1 fresh blue crab [500 grams]
 1/3 cup long red chili, sliced for grounding
 1 long red chili, seeded and chopped
 2 tablespoons shallot, finely sliced
 1 tablespoon ginger, finely sliced
 1 tablespoon garlic, chopped
 1/2 cup onion, chopped
 4 tablespoons ketchup
 1 tablespoon vegetable oil
 3 tablespoons Thai chili paste
 1 teaspoon rice vinegar
 2 tablespoons chicken stock
 5 teaspoons sugar
 1 1/2 teaspoons coarse salt
 1 teaspoon tapioca starch
 1 egg
 1 spring onion, cut into 1" long
 3 bunches coriander leaves
 Rice, Plain water

Instruction

1. Rinse and clean the crab well. Break the shell and cut into pieces. Set aside.
2. Ground the chili with shallots, garlic finely.
3. Mix ketchup with vegetable oil, Thai chili paste, rice vinegar, sugar, coarse salt, tapioca starch, chicken stock, egg, grounded chili, onion, chopped red chili and spring onion. Mix it well.
4. Add crab into the mixture and stir it. Place in the Double cook basket.
5. Put rice* in the pot. Add water up to the marked level. Place steam basket and crab tray on top.
Close the lid. Press [Menu] to select the type of rice.
6. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the crab tray out.
7. Stir the mixture and arrange it in the serving plate. Garnish with coriander leaves and serve while hot.

Remark : - The taste is a bit spicy

Steamed Cod Fish with Soy Sauce



Ingredients [2-3 servings]

2 Cod fish 100 g each
 30 grams pork belly, finely sliced
 1 to 1 1/2 tablespoons light soy sauce
 1 teaspoon sesame oil
 3 tablespoons ginger, finely sliced
 1 spring onion, finely sliced
 1/2 long red chili, finely sliced
 Rice
 Plain water

Instruction

1. Rinse and clean the fish well. Place on a colander to dry.
2. Place snow fish in the Double cook basket, add pork belly, ginger, season with light soy sauce and sesame oil.
3. Put rice* in the pot, add water up to the marked level. Place steam basket and fish tray on top.
Close the lid. Press [Menu] to select the type of rice.
4. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the vegetables tray out.
5. Arrange the fish in the serving plate. Garnish with spring onion and chili. Serve while hot.

Steamed Tofu in Brown Sauce



Instruction

1. Mix vegetable oil with garlic and season with mushroom sauce, light soy sauce, sugar, sesame oil, pepper, chicken stock and tapioca starch. Stir to combine.
2. Add shitake mushroom, tofu and onion spring and stir to combine. Transfer mixture to the Double cook basket.
3. Put rice* in the pot, add water up to the marked level. Place steam basket and tofu tray on top. Close the lid, Press [Menu] button to select the type of rice.
4. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and the tofu tray out.
5. Arrange tofu in the serving plate. Garnish with chili. Serve while hot.

Ingredients [3-4 servings]

250 grams soft tofu, cut into pieces
 1 tablespoon garlic, chopped
 6 fresh shitake mushrooms, halved
 1 tablespoon vegetable oil
 1 tablespoon mushroom sauce
 2 teaspoons light soy sauce
 1 teaspoon sugar
 2 teaspoons sesame oil
 1/4 teaspoon pepper
 1/2 cup chicken stock
 2 teaspoons tapioca starch
 2 spring onion, cut into 1" long
 1/2 long red chili, diagonal sliced
 Rice, Plain water

Thai Style Gado Gado



Instruction (For Gado Gado)

1. Put cabbage, carrot, potatoes, water spinach, string beans and bean sprouts in the Double cook basket.
2. Put rice* in the pot, add water up to the marked level. Place steam basket and cabbages tray on top. Close the lid. Press [Menu] to select the type of rice.
3. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the cabbages tray out.
4. Arrange steamed and fresh vegetables in the serving plate. Add tofu and eggs and serve with peanut sauce.

Instruction (For Peanut Sauce)

1. Ground the chili with salt [1] in a mortar and add shallot, garlic and chili paste, continue grinding until the paste is fine.
2. Pour vegetable oil in the pot. Press Rapid eco button. When the pot is hot. add the prepared chili and stir fry for 5 minutes.
3. Add chicken stock and season with salt [2], tamarind paste, lime juice, palm sugar, sweet soy sauce and peanut. Stir to combine. Close the lid. Frequently check until the sauce thickened. Press stop and transfer the sauce into sauce bowl.

Ingredients [3-4 servings]

1.0L 1.8L

4 4 boiled eggs, quartered
 20 20 pieces fried tofu, cut into rectangles
 2 2 cucumbers, sliced
 2 2 tomatoes, sliced crosswise
 35 70 grams cabbage, cut into pieces
 25 50 grams carrot, cut into sticks
 50 100 grams potatoes, peeled and cut into pieces
 50 100 grams Thai water spinach, cut into pieces
 25 50 grams string bean, cut into 1" long
 25 50 grams bean sprouts

Peanut sauce

Rice, Plain water

Peanut sauce ingredients

1/3 cup dried long red chili, seeded and soaked
 3 tablespoons shallot, finely sliced
 2 tablespoons garlic, finely sliced
 1 teaspoon coarse salt [1]
 1 teaspoon kapi [Thai chili paste]
 3/4 cup roasted peanut, grounded
 2 cup chicken stock
 1 1/2 - 2 teaspoons coarse salt [2]
 2 tablespoons tamarind paste
 1 tablespoon lime juice
 4 tablespoons palm sugar
 1 1/2 tablespoons sweet soy sauce
 2 tablespoons vegetable oil

Steamed Eggs with Shrimps



Ingredients [3-4 servings]

| 1.0L | 1.8L | |
|-------------|-------|--|
| 2 | 2 | tablespoons fresh shrimps, sliced |
| 3 | 3 | boiled fresh shrimps for topping |
| 2 | 3 | eggs |
| 1/2 | 3/4 | cup chicken stock |
| 1 | 1 1/2 | teaspoons light soy sauce |
| 1/4 | 1/4 | teaspoon coarse salt |
| 2 | 2 | tablespoons spring onion, sliced |
| 3 | 3 | bunches coriander leaves |
| 2 | 2 | shitake mushroom, blanched for topping |
| Rice | | |
| Plain water | | |

Instruction

1. Break the eggs in a mixing bowl. Beat well. Add salt, light soy sauce and sliced shrimps. Mix well.
2. Gradually pour chicken stock into the mixture while beating. Pour mixture into a serving bowls or the Double cook basket cover with aluminum foil.
3. Put rice* in the pot, add water up to the marked level. Place steam basket and egg bowls on top.
Close the lid. Press [Menu] to select the type of rice.
4. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the eggs tray out.
5. Garnish steamed eggs with boiled shrimps, mushroom, spring onion and coriander leaves.

Braised Snakehead Fish with Soy Sauce



Ingredients [3-4 servings]

| | |
|-----------|---------------------------------|
| 350 grams | snakehead fish, cut crosswise |
| 4 | medium size shallots, sliced |
| 2 | tablespoons garlic, chopped |
| 2 | bird chili, crushed |
| 2 | tablespoons ginger, sliced |
| 4 | tablespoons honey |
| 1 | tablespoon fish sauce |
| 1/2 | teaspoon coarse salt |
| 1 | teaspoon sweet soy sauce |
| 1/2 | teaspoon black pepper, grounded |
| 2 | tablespoon vegetable oil |
| 1 | spring onion, cut into 1" long |
| 1 | bunch coriander leaves |

Instruction

1. Rinse and clean the fish well. Let it dry.
2. Mix vegetable oil with honey, fish sauce, salt, sweet soy sauce and pepper. Mix well.
3. Add garlic, Shallots, bird chili, spring onion, ginger and snakehead fish and stir it well.
Transfer mixture to the Double cook basket.
4. Put rice* in the pot, add water up to the marked level. Place steam basket and fish tray on top.
Close the lid. Press [Menu] to select the type of rice.
5. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the fish tray out.
6. Arrange the fish in a serving plate and garnish with coriander leaves. Serve while hot.

Chicken with Green Curry Paste



Ingredients [3-4 servings]

250 grams chicken breast
 2 1/2 tablespoons green curry paste
 1 tablespoon vegetable oil
 1/3 cup coconut cream
 1 tablespoon pea eggplants
 90 grams Thai eggplants, cut into pieces
 2 kaffir lime leaves, shredded
 1/4 cup sweet basil leaves
 1/4 cup long green, red and yellow chilies, diagonally sliced
 1 1/2 teaspoons fish sauce
 1 teaspoon palm sugar
 Rice
 Plain water

Instruction

1. Rinse and clean chicken and cut into 1/2 cm long.
2. Mix vegetable oil with green curry paste, coconut cream and season with fish sauce and palm sugar. Stir it well.
3. Mix chicken with the prepared seasonings. Add Thai eggplants, pea eggplant, chilies, kaffir lime leaves and sweet basil leaves. Place mixtures in the Double cook basket.
4. Put rice* in the pot, add water up to the marked level. Place steam basket and chicken tray on top. Close the lid. Press [Menu] to select the type of rice.
5. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the chicken tray out. Arrange in the serving plate. Serve while hot.

Remarks : - When using ready-made curry paste, be cautious before adding fish sauce since fish sauce taste might be already included in the ready-made paste.
 - Place eggplants around the edge of inner basket to help thorough cooking.

Mixed Vegetables



Ingredients [2-3 servings]

70 grams broccoli, cut into floral
 50 grams shitake mushroom, halved
 70 grams cauliflower, cut into floral
 35 grams baby corn, halved
 25 grams asparagus, cut into 1 1/2" long
 35 grams carrot, sliced
 20 grams sweet pea
 3 tablespoons mushroom sauce
 2 teaspoons light soy sauce
 1 1/2 teaspoons sugar
 2 tablespoons chicken stock
 1 1/2 teaspoons tapioca starch
 1 tablespoon garlic, chopped
 1 tablespoon vegetable oil
 Rice, Plain water

Instruction

1. Mix mushroom sauce with light soy sauce, sugar, chicken stock, tapioca starch, vegetable oil and garlic. Mix well.
2. Add all vegetables and mix it well. Transfer to the Double cook basket.
3. Put rice* in the pot, add water up to the marked level. Place steam basket and vegetables tray on top. Close the lid. Press [Menu] to select the type of rice.
4. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the vegetables tray out.
5. Arrange vegetables in the serving plate and serve.

Cook Book

Butter Cake



Instruction

1. Beat butter until it rises. Add eggs then mix. Add butter cake mix and water in alternate and continue to beat for 3 minutes. Pour the mixture into the inner pot. Press [Menu] button select Cake menu then press [Cook] button and set for 30-35 minutes. Once the cake is baked, the Warm light will show, Press the Off button.
2. Remove the inner pot. Flip the cake onto a grill and leave to cool down.
3. Slice the cake into 3 layers. Coat the whipped cream on each layer of the cake and then around the cake. Decorate with fruits like peach, kiwi and sweetened red cherry.

Ingredients

300 grams Instant butter cake mix
4 eggs
30 grams water
180 grams salted butter
500 grams whipped cream
Fruits (e.g. peach, kiwi, sweetened red cherry) for garnish

Pork Rib Stew



Instruction

1. Marinate the ribs in mustard, ground salt, and ground pepper. Mix well and leave for 10-15 minutes.
2. Put butter, garlic and chopped onion into the inner pot, Press [Rapid eco] button. Close the lid and leave 5 minutes until aromatic.
3. Add ribs, tomato sauce, chili sauce, Worcestershire sauce, brown sugar, ground salt, and bay leaves then stir well. Press the [Rapid eco] button. Close the lid and let it cook for 10 minutes until the contents mix.
4. Add carrot, potato, onion, tomato and stock into the inner pot, Press the menu button select [Slow cook] menu and setting timer 1-2 hours then press [Cook] let it cook until Warm light shows or until the contents are cooked. Press the Off button and serve hot.

Ingredients

600 grams pork spare ribs
2 teaspoons mustards
1/2 teaspoon ground salt for marination
1/2 teaspoon ground pepper
6-7 large cherry tomato
3 small onion (about 100 grams, halved)
100 grams carrot (1 cm. thick pieces)
150 grams tomato (1 1/2 cm. thick cubes)
1 tablespoon finely chopped onion
1 tablespoon finely chopped garlic
2 bay leaves
1/3 cup tomato sauce
1/4 cup chili sauce
1 tablespoon worcestershire sauce
1 teaspoon brown sugar
1/2 teaspoon ground salt
2 tablespoons salt butter
1 cup stock or water

Fried Rice with Shrimp Paste



Ingredients

- | | |
|---|--|
| 1 cup jasmine rice | |
| 1 cup brown rice | |
| 3 tablespoons shrimp paste | |
| 1 tablespoon vegetable oil | |
| 10 shrimps, deveined | |
| 1 tablespoon fish sauce | |
| 1/4 teaspoon salt | |
| 1 teaspoon sugar | |
| 3 teaspoons carrot, fine diced | 2 tablespoons fresh green peppercorn |
| 1/2 cup shimeji mushroom, cut | 1/2 cup roast, or fried cashew nuts |
| 3 tablespoons lemongrass, finely sliced | 1 tablespoon kaffir leaves finely sliced |
| 3 tablespoons fingerroot (Krachai), finely sliced | 1 cup raw mango, finely sliced |
| | A bunch coriander |
| | Bird's Eye Chilies, finely chopped |
| | Water |

Instruction

1. Combine two rice and rinse well, Place in a calander to drain.
2. Put shrimp paste and oil in the pot. Press [Cook] button and cook for 7-8 minutes. Add shrimps and stir until cooked. Removed shrimps from the pot and set aside.
3. Put rice in the pot and close the lid. When rice is hot, open the lid and stir for 5-8 minutes until rice turns transparent.
4. Add water to second mark at the pot (brown rice). Season to taste with fish sauce, salt and sugar. Add carrots, mushroom and stir. Close the lid. Press [Menu] and select [Brown rice]. Press [Cook] button. When rice is cooked [Off/Warm] button light is on.
5. Open the lid and add lemongrass, fingerroot, peppercorn, kaffir leaves, cashew nuts and cooked shrimps. Stir to combine. Transfer to serving plate and decorate with coriander and chopped chilies.

Remarks : - Mid-year crop jasmine rice is recommended, as new crop will yield muddy rice when cooked.
- Use rice measuring cup of rice cooker.

Fish Maw in Red Soup



Ingredients

- | | |
|---|---|
| 100 grams dried fish maw (soaked until soft) | |
| 150 grams boiled, sliced bamboo shoots | |
| 8 small shiitake mushroom (soaked until soft) | 2 tablespoons shiitake mushroom sauce |
| 1 tablespoon chinese wolfberry seeds | 1 tablespoon oyster sauce |
| 1 tablespoon chinese whisky | 2 teaspoon crystalline sugar |
| 1 bashed old ginger | 6 cups stock |
| 2 shallot | 10 boiled quail eggs |
| 2 coriander | 1/3 cup corn starch |
| 1 teaspoon ground salt | (dissolved in small amount of water) |
| 1 teaspoon ground pepper | 100 grams boiled pig or duck blood cake |
| 1 teaspoon dark soy sauce | 50 grams crab meat |
| 1 teaspoon sweet soy sauce | 100 grams boiled, stranded chicken |
| 2 tablespoons light soy sauce | Water |

Instruction

1. Immerse dried fish maw in plain water until it is soft. Squeeze out the water.
2. Put water, soaked fish maw, bashed ginger, chinese whisky and shallot into the inner pot. Press the [Rapid eco] button and let it cook for 10-15 minutes. Open the lid, remove the fish maw, clean and squeeze.
3. Put stock and chinese wolfberry seeds into the inner pot. Close the lid and press the [Rapid eco] button. Once the water is boiled, add fish maw, bamboo shoots, mushrooms and pig or duck blood cake. Season with sweet soy sauce, dark soy sauce, light soy sauce, shiitake mushroom sauce, oyster sauce, ground salt and crystalline sugar. Close the lid and continue to cook for 5-10 minutes.
4. Add dissolved corn starch into the contents. Stir until the starch becomes clear. Press the [Off] button.
5. Add boiled, stranded chicken, crab meat and boiled quail eggs. Stir well.
6. Serve garnished with coriander and ground pepper, with pickled chili and chinese black vinegar on the side.

Specifications

| Model | | RZ-D10VFY | RZ-D18VFY |
|------------------------------|----------------------|--------------|--------------|
| Cooking capacity (L) | | 0.18 ~ 1.0 L | 0.36 ~ 1.8 L |
| Power supply (V) | | 220 V | |
| Frequency (Hz) | | 50/60 Hz | |
| Power consumption | During cooking (W) | 540 W | 820 W |
| | During warming (W/h) | 38 W/h* | 40 W/h* |
| Cord length (m) | | 1.2 m | |
| Dimensions (Approximately) | Width (cm) | 26 cm | 30 cm |
| | Depth (cm) | 34 cm | 38 cm |
| | Height (cm) | 23 cm | 27 cm |
| Weight (Approximately) (kg) | | 3.8 kg | 4.6 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 1 W.