

**Operating Instructions and
Cook Book**

Hitachi **IH** Rice Cooker **Household Use**

使用说明书 · 料理集

日立 **IH** 电饭锅 **家庭用**

使用說明書 · 食譜

日立 **IH** 電飯煲 **家庭用**

English

简体中文

繁體中文

Thank you very much for purchasing the Hitachi **IH** Rice Cooker.

After reading the Operating Instructions, keep it well for future reference.

Please read the "Safety Precautions" → P.8-11 and then use the rice cooker correctly.

This rice cooker is a home appliance. Do not use this cooker for commercial applications.

非常感谢您购买日立 **IH** 电饭锅。
在仔细阅读完毕后，请妥善保管，以便随时查阅。

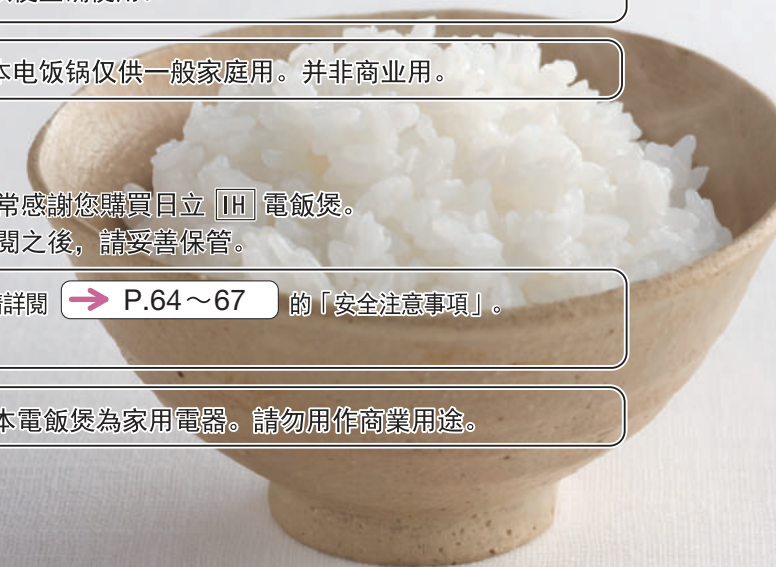
[安全注意事项] 请参阅 → P.36~39 以便正确使用。

本电饭锅仅供一般家庭用。并非商业用。

非常感谢您購買日立 **IH** 電飯煲。
詳閱之後，請妥善保管。

請詳閱 → P.64~67 的「安全注意事項」。

本電飯煲為家用電器。請勿用作商業用途。



AFTER-SALES SERVICE

關於售後服務

Please contact the following Hitachi Service Centre if power cord is damaged or service is required. If some malfunction occurs during operation, unplug the power plug immediately and contact the service centre to repair the rice cooker.

電源線受損或需要維修時，請直接洽詢下列日立服務中心。

使用中出現異常現象時，請立即拔掉電源插頭以及聯絡售後服務中心以進行修理。

• Hong Kong
Hitachi (Hong Kong) Ltd.
18/F, Ever Gain Centre, 28 On Muk Street, Shatin,
N.T., Hong Kong, China
Tel: +852-2753-5386
Fax: +852-2753-0993

• 香港
香港日立有限公司
中國香港新界沙田安睦街 28 號 永得利中心 18 樓
Tel: +852-2753-5386
Fax: +852-2753-0993

Hitachi Tokyo Japan

Model / 型号 / 型號 **RZ-WS2YH**

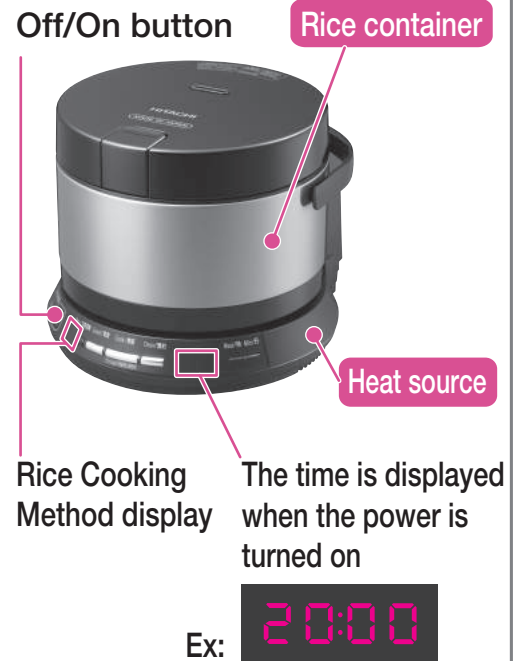


CAUTION

About Off/On button

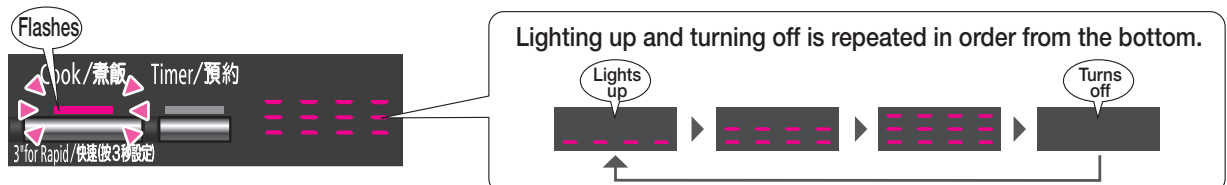
This rice cooker has a Off/On button.

- You cannot make any operations without pressing the Off/On button.
- If you press the Off/On button to turn on the power, all Rice Cooking Method displays will be turned on and then off and the current time will be displayed.
- If you do not perform any operations with the power turned on, the power will be turned off automatically after 10 minutes.
- If you remove the rice container from the heat source during operation, the power will be turned off automatically after 30 seconds.
To perform any new operation, press the Off/On button.
- If you press the Off/On button during any operation such as cooking, timer setting, and warming, the operation will be canceled and the power will be turned off.
If you turn off the power by mistake during cooking, you can restore the original cooking status by turning on the power immediately and pressing the Cook button while the Cook lamp is blinking (about 30 seconds).
When the timer is set or during warming, reset cooking.



Hot warning display

- If you remove the rice container from the heat source when the temperature of the heat source is high, the Cook lamp and Hour/Min display flashes as shown in the figure below to indicate Hot Warning.
- Even if the power is turned off with the Off/On button, the hot warning display does not disappear while the temperature is high.
It is turned off automatically when the temperature drops.



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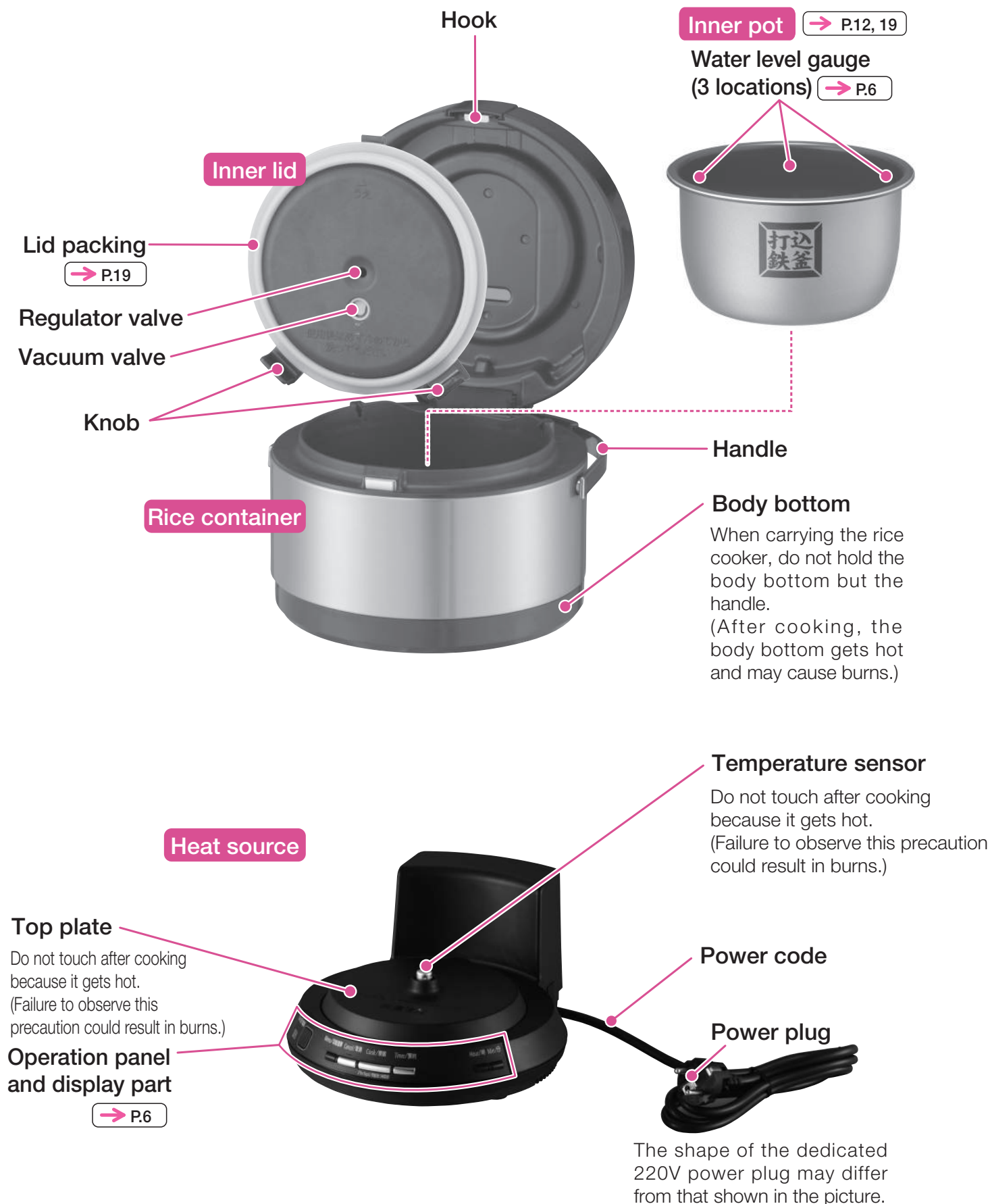
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Specifications

Model		RZ-WS2YH
Rice cooking capacity		0.09L (0.5 Japanese cups) to 0.36L (2 Japanese cups)
Power		220V AC
Rated frequency		50Hz
Rated power		500 W
Cord length		1.5 m
Size	Width	21.7 cm (width of the rice container is 21.1cm)
	Depth	26.0 cm (depth of the rice container is 21.9cm)
	Height	18.7 cm (height of the rice container is 13.9cm)
Weight		Approx. 3.3 kg (weight of the rice container is approx. 1.8 kg)

Component Names, Accessories, Operation

Body



Panel, Display Part

The numbers of  P.OO show the page containing the main explanation.

Lid

When closing the lid, push down slowly on the front of the lid (front side) until you hear the latch catch.

Hook button

To open the lid, press and release the concave portion. Do not open the lid during cooking. (You could get burned.)

ATTENTION

- Since this is a regulator type, air is hard to leak and you may feel the lid is heavy when closing it. Close it slowly while applying a strong pressure.



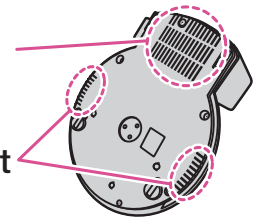
Steam vent

Keep your hands and face away from the vent, as steam will escape from here during cooking. (You could get burned.)

Bottom surface of the body (heat source)

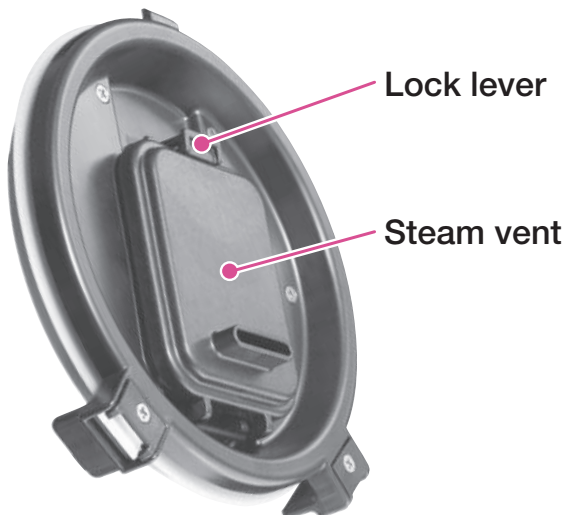
Intake vent

Exhaust vent



Do not cover the hole of the intake vent or exhaust vent with a rug, etc. (Failure to observe this precaution could result in malfunction)

Inner lid back



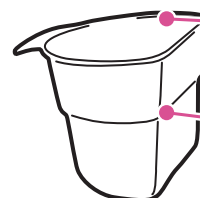
Accessories

Rice scoop



You can place it upright

Measuring cups



To the brim
Approx. 180 mL
(Approx. 1 Japanese cup)

To the central level
Approx. 90 mL
(Approx. 0.5 Japanese cup)

● How to remove/attach the inner lid  P.19

● How to remove/attach the steam vent  P.19

Component Names, Accessories, Operation Panel, Display Part - continued

Operation panel and display part

For explanation, all of the displays are lit up in the figure.

Off/On button
Turn on and off the power.

Cancel button
To stop cooking or "Warm", and to cancel the timer for cooking.

Cook button
To start cooking, "3" for Rapid" and "Warm", or the Timer.

Timer button
To invoke the timer time when setting the timer.

Hour/Min display
This shows the remaining cooking time, current time, warming time, etc.

Rice Cooking Method display
To display the Menu selection status when warming, "Mix", or making "Porridge".

Cook lamp
To notify by lighting up during cooking, or flashing before the completion of "Warm", "Mix", making "Porridge", or setting the timer for cooking.

Timer lamp
To be lit when the timer is set.

Time Setting button
To set the current time or timer time.

Menu button
Select the menu from "Warm", "Mix", or "Porridge". *It is not necessary to press the Menu button in the case of "Normal" or "3"for Rapid" cooking. *When cooking brown rice, select "Mix(Flash)" course.

Hot warning display

- If you remove the rice container from the heat source when the temperature of the heat source is high, the Cook lamp and Hour/Min display flashes as shown in the figure below to indicate Hot Warning.
- Buttons other than the Off/On and Cancel buttons do not respond while the Hot Warning is displayed.
- Even if the power is turned off with the Off/On button, the hot warning display does not disappear while the temperature is high.
- The display turns off automatically when the temperature of the rice cooker drops.

The followings are for someone who is visually impaired.

Convex symbol

The convex symbols, and , are attached above the Cook button and Cancel button, respectively.

Lighting up and turning off is repeated in order from the bottom.

Flashes

Lights up

Turns off

Water level gauge for the inner pot

Adjust the amount of water according to the type of rice and the menu.

White rice, rinse-free rice, mixed rice, rice cereals, brown rice

Porridge

Sticky Rice (red bean rice)

White Rice (Mix Rice)

2 — Soft
1.5 — Hard
1 —
0.5 —

Porridge

0.5 —

Sticky Rice

2 —
1.5 —
1 —


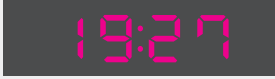


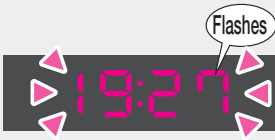




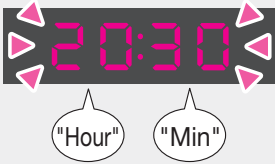

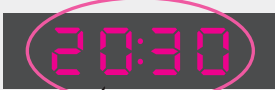
Adjust the amount of water to your taste between the levels: "Soft" and "Hard". Do not add water above the guideline of "Soft". (Failure to observe this precaution could result in hot water spraying out)

Setting the Current Time

At room temperature, the clock time will show an error of approximately 2 minutes after one month. Use the following procedure to adjust the current time setting.



Ex: To change "19:27" to "20:30"

1	<p>Plug in the power plug.</p>	
2	<p>Press  to display the time.</p>	
3	<p>Press  or  for about 1 second to cause the time display to flash.</p>	
4	<p>Press   to set the time to "20:30".</p> <ul style="list-style-type: none"> ● The time changes each time the button is pressed. ●  changes in increment of 1 hour and  changes in increment of 1 minute. ● Continue pressing to speed up the incremental change. 	
5	<p>Press  to light up the time display.</p>	

● The time cannot be adjusted during cooking or when the timer is set.

● The clock is a 24-hour format; for example, 0:00 for 12 a.m. and 12:00 for 12 p.m.

● If the Cancel button is not pressed, the time setting will automatically complete after about 1 minute.

To check the current time during cooking or when the timer is set






The current time is displayed for 3 seconds when the "Hour" or "Min" Time Setting button is pressed, and then the clock returns to the original display.

Safety Precautions

This rice cooker is a home appliance. Do not use this cooker for commercial applications. Observing the following instructions will prevent injury to the user and others and damage to property. In addition, the precautions provided throughout this manual should be read carefully and the rice cooker should be used correctly.


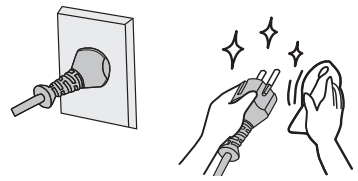




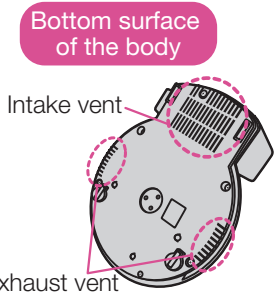

■Precautions Shown Here

The harm or damage that could result from ignoring the following precautions and incorrectly using the rice cooker are classified and explained using the following symbols and messages.

 Warning	This symbol designates information that, if not followed, "could result in death or serious injury."	Examples of symbols	
 Caution	This symbol designates information that, if not followed, "could result in injury or property damage."		 The information calls for "warning or caution."
			 The information "prohibits" what must not be done.
		 The information gives "instructions" about what must be done.	

⚠ Warning

To Prevent Electric Shock, Short Circuits, Ignition, and Fires

 <ul style="list-style-type: none"> ● Use a 220VAC power outlet by itself. ● Push the power plug all the way into the power outlet. ● Wipe off any dust from the plug prongs. 	
 <p>Do not disassemble</p> <ul style="list-style-type: none"> ● Do not modify the rice cooker <p>The rice cooker should only be disassembled and repaired by a service technician.</p>  <p>Wet hands prohibited</p> <ul style="list-style-type: none"> ● Do not insert or remove the plug with wet hands. 	 <p>Wetting prohibited</p> <ul style="list-style-type: none"> ● Do not put the rice container, body of the heat source, power plug, or power cord in water or get water on them. Do not place the rice cooker where there is water. ● Do not use the body nor power plug if it is wet. (Failure to observe this precaution could result in electrical leakage, shock, or malfunction)
 <ul style="list-style-type: none"> ● Do not use the rice cooker if the power cord or power plug is damaged or if the power plug is loose when plugged into the power outlet. ● Do not damage, process, bend forcibly, pull out, twist, or tuck the power cord, move it close to any hot components, or place something heavy on it. ● If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. ● Do not insert a metal object, such as a pin or needle, or other foreign object in the intake vent, exhaust vent, or gaps between the components. ● Do not allow unsupervised use by children and keep out of the reach of children. 	 <p>Bottom surface of the body</p> <p>Intake vent</p> <p>Exhaust vent</p>
 <ul style="list-style-type: none"> ● Immediately stop using the rice cooker if anything is abnormal or malfunctioning. <ul style="list-style-type: none"> • If the power cord or power plug is abnormally hot. • If the electricity stops and starts flowing when the power cord is bent. • If the rice cooker is hotter than normal or if you smell smoke or scorching. • If you get shocked when touching the rice cooker. • If the rice cooker sometimes does not turn off automatically. • If the motor stops turning, turns slowly, or turns unevenly. • If there are abnormal sounds during operation. • If there are water leaks. • If there is another abnormality or malfunction. 	

Warning

- 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.
- Make sure that children do not play with this appliance.

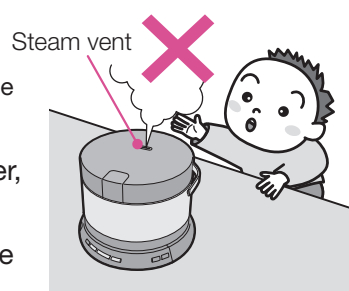
Warning

During rice cooking To prevent burns



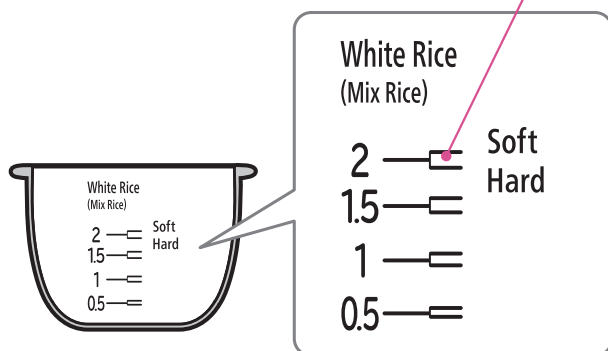
Hot steam could spray out and cause burns


- Keep your hands and face away from the steam vent.
Hot steam could spray out during rice cooking. In particular, keep out of the reach of children.
- Do not touch the steam vent.
The steam vent could still be hot during or immediately after rice cooking even if steam is not coming out of it.
- During rice cooking, do not open the lid, shake the rice cooker, or carry/move it.
- Do not allow unsupervised use by children and keep out of the reach of children.



Food or hot water could spray out or the lid could open suddenly causing burns.

Do not fill the inner pot with water above the "Soft" water level.



- Do not use the rice cooker for any purpose other than to cooking rice and the cooking menu items stated in the Operating Instructions and Cook Book included.
Do not cook the following types of foods.
 - Pasty foods (liquid-absorbing spongy food, etc.) or stewing items that swell when heated, such as beans and noodles.
(When making rice with red beans, cook the rice after adding separately boiled cowpeas. Refer to the Cook Book for details.  P.28)
 - Cooking that uses ingredients that suddenly foam up, like baking soda.
 - Cooking that uses lots of oil.
 - Cooking that uses starchy ingredients, such as the base for curry or stew.
 - Ingredients that bubble, such as jam.
 - Cooking that requires plastic or other bags containing food to be heated in the rice cooker.
- Vegetables with thin skins that can float up, such as greens and tomatoes, cooking containing chunky ingredients, and cooking that uses cooking sheets, aluminum foil, or plastic wrap.

Safety Precautions - continued

Caution

Handling the Power Plug



Pull out the power plug

- Unplug the power plug from the power outlet when not using the rice cooker. (A fire, burns, or injuries could result from electric shock or electrical leakage due to the deterioration of insulation.)



- When unplugging the power plug, hold the power plug and do not pull on the cord. (Failure to observe this precaution could result in injury or a fire.)

To prevent burns



- Confirm the menu when cooking rice. If you mistakenly use another cooking method to cook "Porridge", which uses a large amount of water, it is dangerous because much hot water could spray out.
- Treat the rice cooker with caution after unplugging the power plug and waiting for the rice cooker to cool down. (Failure to observe this precaution could result in burns.)
- Remove the inner lid/steam vent after it has been cooled. (Failure to observe this precaution could result in burns.)
- Completely open the lid before dishing out the rice. (Hot juices could drip from it.)



Contact prohibited

- Do not touch hot components, such as the inner pot, inner lid, or steam vent during or immediately after rice cooking.
- Do not touch the top plate of the heat source, temperature sensor, or the body bottom of the rice container, while Hot Warning is displayed.
- Do not touch the hook button when carrying the rice cooker. (Touching the hook button could cause the lid to open.)
- Do not lift the handle during rice cooking. (The steam could make the handle hot.)

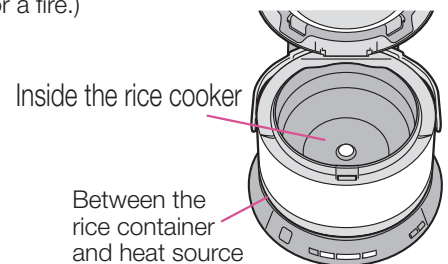


To prevent accidents



- Only use the inner pot provided. (Using another pot could cause a malfunction, overheating, or a fire.)
- Do not heat any other pot or thing with the heat source. (Using another pot could cause a malfunction, overheating, or a fire.)
- Do not use the inner pot if the "cast iron" on the outside of the inner pot comes loose or any cracks are generated due to dropping the inner pot on the floor or banging it hard against something. (Using it could cause a fire, bad smells or overheating that melts the plastic touching the inner pot.)

- Do not use the rice cooker while there are small metallic objects or aluminum foil left between the rice container and heat source or inside of it. (Failure to observe this precaution could result in overheating or a fire.)



- If using a medical pacemaker, consult your doctor before using this product. (The operation of this product might affect the pacemaker.)



- Keep away from objects that are adversely affected by magnetism. (The magnetic memory of credit cards, automatic ticket gates opening passes, etc., could be erased.)

Do not use the rice cooker in these locations



- Where water could get on the rice cooker or where it is close to a flame or heat such as near a gas stove. (Failure to observe this precaution could result in electric shock, electrical leakage, or a fire.)

- Do not set the rice cooker on a table cloth, aluminum foil or other material that could block the intake vent or exhaust vent. (Failure to observe this precaution could result in overheating or burns.)

⚠ Caution

Do not use the rice cooker in these locations (continued)



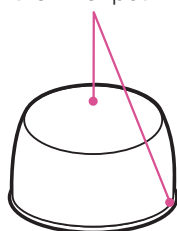
- **Unstable locations or on materials not resistant to heat.**
(Failure to observe this precaution could result in injury or a fire.)
- **Do not use on sliding tables with insufficient load carrying strength.**
(The table could break causing the rice cooker to fall and result in an injury or burns.)
- **When using the rice cooker close to a wall, furniture, or a kitchen storage shelf, make sure the released steam will not be trapped.**
(Trapped steam will cause condensation, which could discolor or deform the wall or furniture.)
- **Areas where the lid cannot be opened completely.**
(Failure to observe this precaution could result in burns from touching the hot inner lid or contact with hot dripping moisture.)
- **Do not heat the rice container with another electromagnetic cooker, IH cooking heater, stove, etc. or use it on any of them.**
(Failure to observe this precaution could cause smoking, fire, or malfunction)

ATTENTION

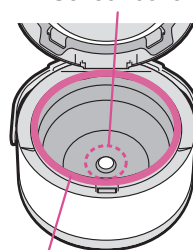
To prevent breakdowns or malfunctions

- **Do not heat the rice cooker while it is empty.**
(Failure to observe this precaution could cause overheating.)
- **Do not use with debris stuck to the rice cooker.**
In particular, keep the area shown in the diagram on the right clean.
(Failure to observe this precaution could cause the rice cooker to fail or keep it from cooking well.)
- **Do not dent nor distort the sensor cover by pressing it strongly**
(Failure to observe this precaution could cause the rice cooker to fail or keep it from cooking well.)

The rim and bottom of the inner pot

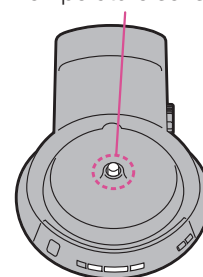


Sensor cover

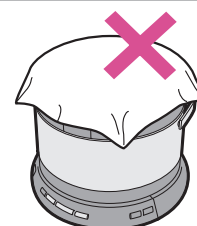


Seat on which the inner pot rests

Temperature sensor



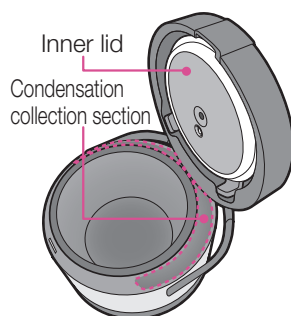
- **Do not place the inner pot directly on a flame, heat it in a microwave oven, or on a magnetic cooking surface, etc.**
(Failure to observe this precaution could cause the inner pot to deform or the fluorine coating to come off.)
- **Do not cover the lid with a dish cloth or towel.**
(Failure to observe this precaution could cause the rice cooker to discolor, deform, or fail.)



- **Do not use the rice cooker close to a television, radio, interphone, or cordless telephone.** (Failure to observe this precaution could cause noise and image distortion in the other devices.)
- **Stop using the rice cooker if its body or inner lid is dropped or damaged and have it inspected and repaired by the dealer authorized service agents.**

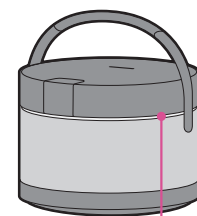
Condensation

- There are times when condensation will form on the inner lid during cooking and warming. This prevents the rice from drying out and is not a malfunction. When the lid is open, the condensation formed will collect in the condensation collection section of the body of the rice container. You can wipe the condensation away using a towel if you are bothered by it.



Carrying Precautions

- When carrying the rice cooker, the condensation may leak out from under the lid. Therefore, please use a towel to wipe away any condensation from the condensation section before carrying the rice cooker.



Space between lid and rice container

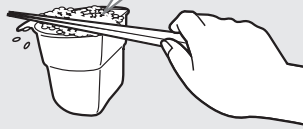
Rice Cooking Preparation (Tips for cooking delicious rice)

1

Measure the rice.

Use the measuring cup included to measure the rice.

Fill the cup to the brim for 1 cup.
Fill the cup to an intermediate level for 0.5 cup.



ATTENTION Do not use commercially available measuring cup or measuring rice bin. (The amount of rice may differ.)

2

Wash the rice.

● Swill the rinse-free rice from the bottom and rinse it if water is cloudy. (Cloudy water might cause the rice not to cook well.)

Firstly, swill the rice in a large quantity of water to wash it and then pour off the water right away.

Repeat this step until the water remains clear.



The rice easily absorbs the first water, so discard it right away to keep the rice dust from sticking to the rice.



Wash the rice well to prevent scorching and a residual smell from the rice dust.

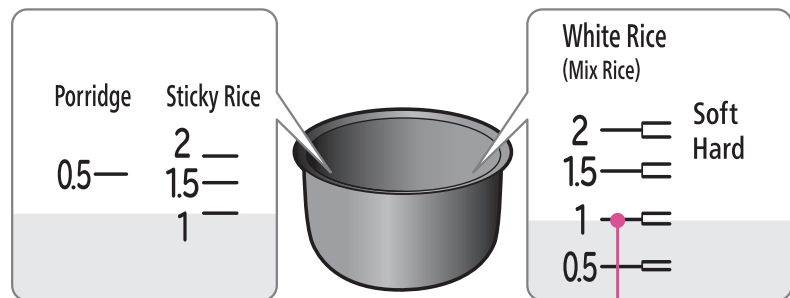
ATTENTION When washing the rice in the inner pot, do not use a metal whisk or other tool. (Such tools could scrape off the fluorine coating.)

3

Adjust the amount of water.

Level out the rice, place the inner pot on a level surface, and use the water level gauge to adjust the amount of water to match the type and amount of rice and the cooking method. (Water level gauge → P.6)

Ex: When cooking 1 cup of rice for "Normal".



The water line is a guideline. You can adjust the amount of water for your preference. To cook hard rice for "Sushi" or "Curry", use the water level on the "Hard" water gauge. To cook soft rice, use the water level on the "Soft" water gauge. Do not add water above the "Soft" water level. (Adding more water than this could cause hot water spray out during cooking.)

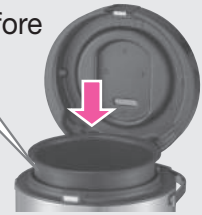
ATTENTION

- Do not use hot water. (It will make the rice sticky.)
- Cooking with highly alkaline water could cause the rice to become sticky or turn yellow. Also, cooking the rice in hard water (foreign mineral water, etc.) could cause the rice to become crunchy or hard. Adjust the amount of water for your preference.
- When cooking freshly harvested rice, as a guide, make a small adjustment to the water level on the "Hard" water gauge. Cooking freshly harvested rice with too much water will make it sticky.
- For the water level to cook rice cereals, refer to a commercially-available explanatory leaflet on cereals (including the explanation on the package of cereals) as well.

4 Set the inner pot into the body of the rice container.

Wipe off any water or food stuck to the outside of the inner pot or to the rice container in the rice cooker before setting the inner pot in the rice cooker.

Wipe off any water or food on the outside.

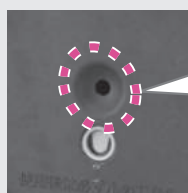


ATTENTION Do not set the inner pot in the rice cooker with water or food stuck to the outside of it. (Failure to observe this precaution could cause the rice cooker to fail or keep it from cooking well.)

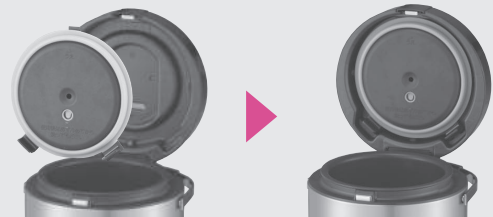
5 Check the inner lid.

Make sure the regulator valve and vacuum valve are clean and not clogged. → P.19

▶ Attach the inner lid. → P.19



Remove any food, etc.



Warning



Before cooking, make sure no rice or other debris is stuck in the regulator valve. Be sure to attach the inner lid and steam vent (Failure to observe this precaution could result in hot water or steam spraying out to cause burns.)

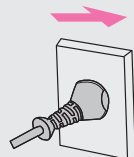
6 Close the lid and place the rice container on the heat source.

Close the lid slowly until you hear the latch catch.



● Place it on the heat source with the hook button facing forward. If the orientation is wrong, the rice container will be set obliquely, so confirm that the rice container is attached firmly.

7 Plug in the power plug.



Note You may hear a zapping sound or see sparks fly when plugging in the power plug, but this is due to the charging of the inverter circuit and is not a malfunction.

When preparations are completed, it starts cooking the rice.

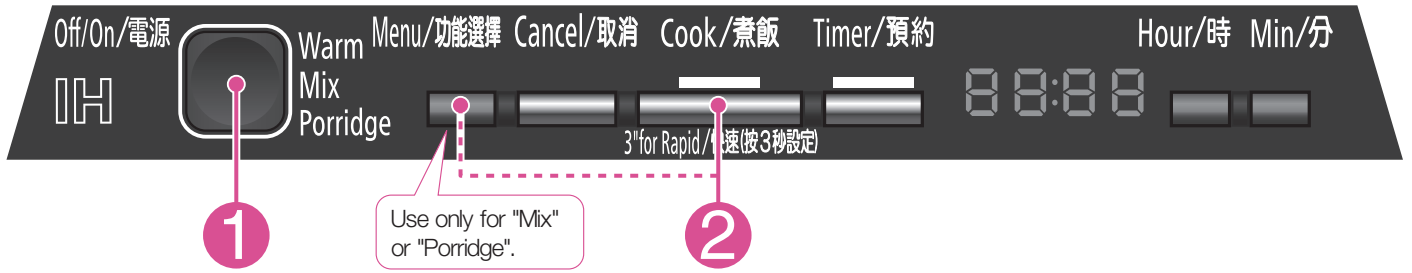
● **To start cooking the rice immediately.**

→ P.14 and 15


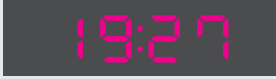



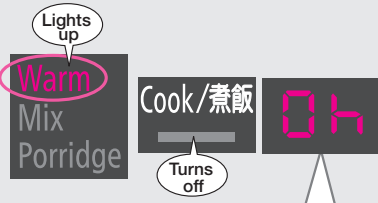
● **To use a timer to cook the rice** → P.16

(Set the timer to finish cooking when you want to eat)

To start cooking the rice immediately



Ex: When cooking rice using the "Normal" course The time and values in the figures are examples.


1	<p>Press  to display the current time</p>	
2	<p>Press </p> <ul style="list-style-type: none"> ●The Cook lamp lights up. ●When cooking using '3" for Rapid', 'Mix', or 'Porridge', set by replacing step 2 with the "Cooking with '3" for Rapid'" or "Cooking with 'Mix' or 'Porridge'" procedures on the right. 	
3	<p>The melody sounds and cooking starts.</p> <ul style="list-style-type: none"> ●The Cook lamp lights up. 	 <p>●This shows the time until cooking is completed.</p>
4	<p>The melody sounds and cooking ends. The rice cooker automatically switches to Warm.</p> <ul style="list-style-type: none"> ●The Cook lamp is turned off and Warm is lit. ●The rice cooker cannot warm for a long time because the small amount of rice dries quickly. Set the timer to 6 hours or less. <p>→ P.17</p>	 <p>●The warming time elapsed is displayed in 1 hour increments.</p>

Cooking with '3" for Rapid'

Press  for 3 seconds.


- "3" for Rapid" generates the melody again when it is set by pressing the Cook button for 3 seconds.

Cooking with 'Mix' or 'Porridge'

① Press  to make the desired course light up.

- The lighting display changes each time the button is pressed.

*After starting cooking or the timer, it stops flashing and lights up.

② Press 

To check the current time during cooking or when the timer is set

The current time is displayed for 3 seconds when the "Hour" or "Min" Time Setting button is pressed, and then the clock returns to the original display.


When cooking is completed

Stir and loosen the rice.

- This extracts extra steam and prevents rice from becoming sticky and sticking together.

Stir "Porridge" lightly.

- Immediately serve warm because it changes into sticky paste.

To stop warming, press .

Hot warning display → P.6

- If you remove the rice container from the heat source when the temperature of the heat source is high, the Cook lamp and Hour/Min display flashes to indicate Hot Warning.
- Even if the power is turned off with the Off button, the hot warning display does not disappear while the temperature is high. The display turns off automatically when the temperature drops.

Caution



Check the rice cooking method. If you mistakenly use another cooking method to cook "Porridge", which uses a large amount of water, it is dangerous because much hot water could spray out.

Proper use of the cooking method (menu)

In this case	Menu to use	Rice to use	Amount to be cooked (cups)	Water level line used	Cooking time guide (min)	
Cook white rice/rinse-free rice	Normal No course displayed	White rice or rinse-free rice	0.5~2	White Rice Use "Soft" or "Hard" to your taste	40~52	
Rapid cooking	3"for Rapid No course displayed		1~2		23~35	
Rice with other ingredients	Mix		0.5~2		45~65	
Porridge	Porridge		0.5	Porridge	55~65	
Rice cereals (white rice or rinse-free rice mixed with cereals)	Normal No course displayed		Cereal with a white rice blend of 10% or less	0.5~2	White Rice Use "Soft" or "Hard" to your taste	40~52
Sticky rice (red bean rice)	Mix		Blend of glutinous rice, white rice, and rinse-free rice	1~2	Sticky Rice	40~60
Brown Rice	Mix (Flash)		Brown Rice	0.5~1	White Rice Use "Soft"	75~85

- If new rice or rice easy to absorb water becomes sticky, adjust the water to the water level on the "Hard" water gauge.
- "3"for Rapid" is a cooking method that gives priority to time, so the surface of the rice is a little watery and the rice is a little hard.
- When using a store-bought flavoring for mixed rice, place the other ingredients on the top of the rice without stirring them in.
- If you are cooking a thin porridge, do not add water but reduce the amount of rice by half.
- Sticky rice shall be cooked by mixing the amount stated in the Cook Book. (Glutinous rice is so easy to absorb water that it may not be cooked well without mixing.)

*The cooking time guide is for a voltage of 220V, room temperature of 20°C, and a water temperature of 18°C. The cooking time will differ depending on the voltage, room temperature, water temperature, water level, type of rice, etc.

Time display

- The time until cooking is completed is calculated by the rice cooking function, taking into account the previous cooking time, water temperature, etc.
- If the rice cooker is warm, the time until cooking is completed might not be displayed.
- The time until cooking is completed might move up or stop during cooking. This is due to adjustments being made to make the rice taste better.
- The cooking time for mixed rice changes substantially depending on the amount of ingredients.

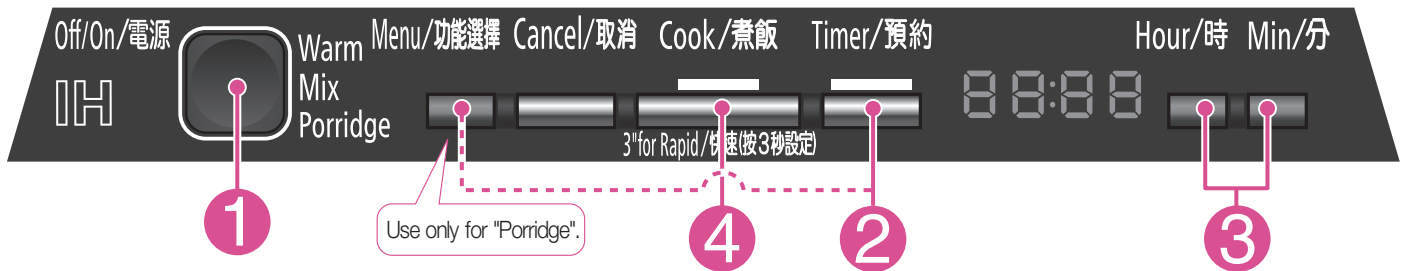
Cooked rice

- When the rice is finished cooking, the center of it might rise or the rice next to the inner pot wall might be soft. This is caused by the heat generation from the inner pot itself due to the IH heating and this is done to ensure the rice is cooked well.

Rice Cooking using the Timer

(Set the timer to finish cooking when you want to eat)

- The timer time is the time when the cooking will finish.
- The "Normal", "Porridge" and "Mix(Flash)" course can cook rice using the timer.
- If the set time is near the current time, cooking will begin right away. (Timer lamp does not light up.)



Ex: When setting the timer to finish cooking rice at "7:30" on the "Normal" course

The time and values in the figures are examples.

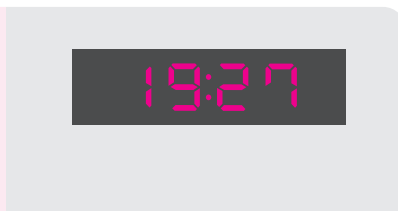
ATTENTION

- Do not use the timer for "Mix(Light up)". (The quality of the added ingredients could decline or they could sink into the rice.)
- As a guideline, the timer is set within 12 hours.

1 Press to display the current time.

- Adjust the current time if incorrect.

→ P.7



2 Press to display the timer time.

- The Cook lamp flashes.
- When timer cooking using "Porridge", set by replacing step 2 with the "Timing with 'Porridge'" procedure on the right.



Timing with 'Porridge'

① Press four times to light up "Porridge".

② Press

- How to select the menu

→ P.14 and 15

3 Press and to set the timer time to "7:30".

- The time changes each time the button is pressed.

changes in increments of 1 hour and changes in increments of 10 minute. Continue pressing to speed up the incremental change.



To check the current time during cooking or when the timer is set

The current time is displayed for 3 seconds when the "Hour" or "Min" Time Setting button is pressed, and then the clock returns to the original display.

4 Press The timer is set when the buzzer sounds.

- The Cook lamp is turned off and the Timer lamp is lit.

The melody sounds and cooking ends. The rice cooker automatically switches to Warm.

- The Cook lamp is turned off and Warm is lit.



Hot warning display → P.6

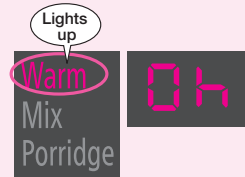
- If you remove the rice container from the heat source when the temperature of the heat source is high, the Cook lamp and Hour/Min display flashes to indicate Hot Warning.
- Even if the power is turned off with the Off/On button, the hot warning display does not disappear while the temperature is high. The display turns off automatically when the temperature drops.

Warming

Automatic warming

When the cooking is completed, the rice cooker automatically switches to Keep Warm.

- "Warm" lights up and the warming time elapsed is displayed in the time display in 1-hour increments. Displays from 0 h to 5 h, and after 6-hour warming, displays the current time.
- Warming continues after six hours. However, keep the warming time to 6 hours or less if the amount of rice is small, because it dries quickly.
- In the case of "Mix (Sticky rice)" and "Porridge", do not keep warm the rice because ingredients convert, rice become sticky, and salt damages fluorine coating of the inner pot.
- Condensation forms on the inner pot and inner lid during warming. This prevents the rice from drying out and is not a malfunction.
- To stop warming, press the Cancel button.



Removing the rice container

The warming effects remain even after removing the rice container from the heat source.

- Thanks to its insulation structure, even the rice container alone can keep rice warm during a meal. (The temperature changes depending on the amount of rice and opening and closing of the lid)
- If you remove the rice container from the heat source during warming, the power of the heat source is turned off automatically after 30 seconds. Warming continues if the rice container is returned in 30 seconds or less.
- If you remove the rice container from the heat source when the temperature of the heat source is high, the Cook lamp and Hour/Min display flashes as shown in the figure below to indicate Hot Warning. → P.6

Returning the rice container to the heat source to continue warming (Switch from "OFF" to warming)

- When warming while the power is "Off"

1	Press  to display the current time.	
2	Press  to make "Warm" light up	
3	Press 	

- Pressing the Cook button displays the warming time elapsed in the time display in 1-hour increments. Displays from 0 h to 5 h, and after 6-hour warming, displays the current time.
- To stop warming, press the Cancel button.

- Do not reheat cold rice.
- The cooling fan of the heat source may operation during warming. This is to cool the internal parts because warming temporarily increases the heating capacity to the warming temperature.

Tips for keeping the rice warm and delicious

- When only a little rice is left, keep it in the center of the inner pot as much as possible. (This prevents the rice from drying and becoming sticky.)
- Do not warm rice that was cooked without being washed well or warm rice that has become cold.
- Rice can also be served deliciously by wrapping it in plastic wrap and storing it in the freezer, and warming it in a microwave oven later.

Caution



- Do not keep the rice warm in the following manners. It could cause the rice to smell unusual or change color.
- Do not keep warm for more than 6 hours.

Cleaning and Maintenance

Warning



Treat the rice cooker with caution after unplugging the power plug and waiting for the rice cooker to cool down. (Failure to observe this precaution could result in burns.)

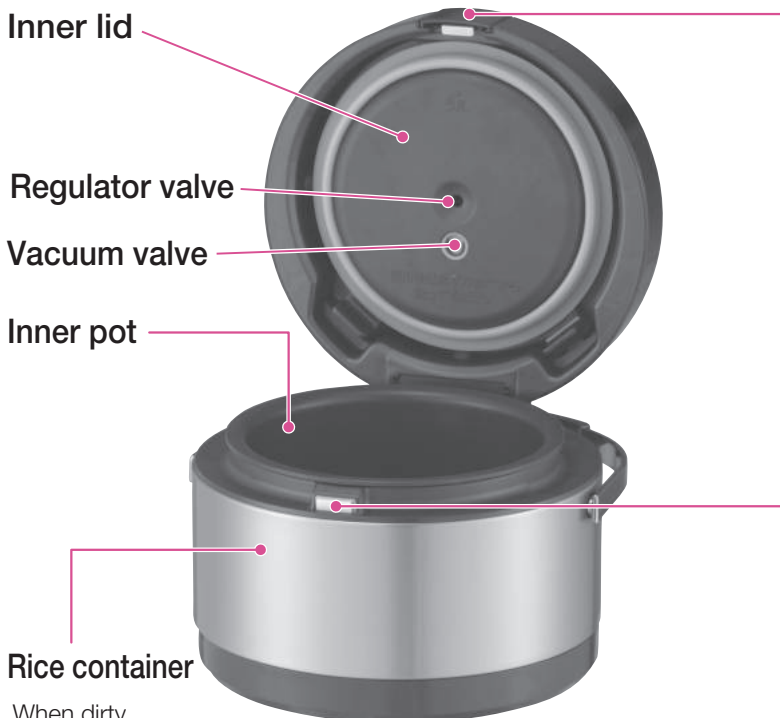
ATTENTION

- Do not use benzene, thinner, bleach, polishing powder, or alkaline cleaners. (Using these could damage the surface.)
- Use dishwashing detergent (pH-neutral) as a cleaner. (Using these could damage the surface.)
- Wash with a sponge or other soft material. Do not use a plastic or other scrubber. (Using these could damage the surface.)
- Do not use a dishwasher and/or dish dryer. (Using these could cause the parts to deform or discolor.)

Warning



The "heat source", which is an electric part, as well as the "rice container" cannot be washed with or in water. (Failure to observe this precaution could result in malfunction, burns, smoke, or ignition.)



When dirty
● Wipe with a well wrung-out cloth.

When dirty
● Wipe with a well wrung-out cloth.

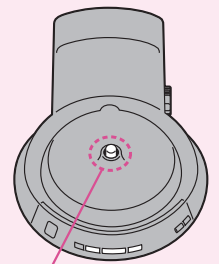


Hook part

Confirm every time when rice is cooked.
Confirm that no rice grain, etc. is adhered.

Temperature sensor (Check before cooking)

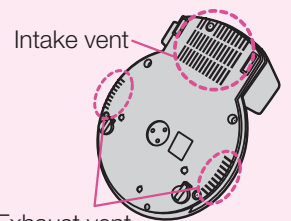
- If scorched material is stuck to this, sand it off by using a fine grade water-resistant abrasive paper (about #600) with a little water. When the material has been removed, wipe off the area with a well wrung-out cloth.
- Do not wash with or in water.



Temperature sensor

Intake vent/exhaust vent (Once a month)

- Use a vacuum cleaner to suck out the debris from the intake and exhaust vents at the bottom of body.



Exhaust vent

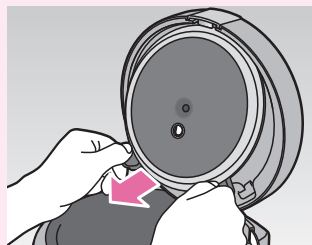
Rice scoop holder (Wash after each use) Measuring cup (Wash when dirty)

- Use dishwashing detergent (pH-neutral) and wash with a sponge or other soft material.

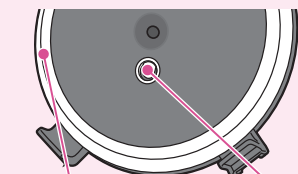
Inner lid (Wash after each use)

● Remove the steam cap from the body lid, and use dishwashing detergent (pH-neutral) and a sponge or other soft material to wash the steam cap.

1 Hold the two knobs of the inner lid, slightly push up, and then pull forward.



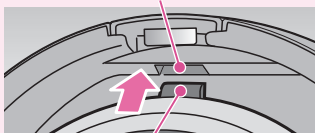
2 Wash the inner lid, lid packing, and vacuum valve.



The lid packing and vacuum valve are not detachable, so do not pull it. The meal might not cook properly if they are deformed.

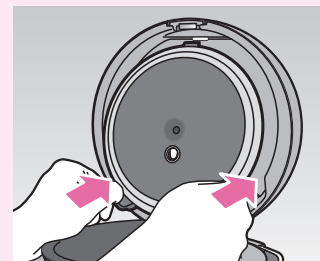
3 Insert the convex part at the top of the inner lid along the concave shape until it stops oriented upward.

Concave part of the body lid



Convex part of the inner lid

4 Push down the knobs of the inner lid securely.

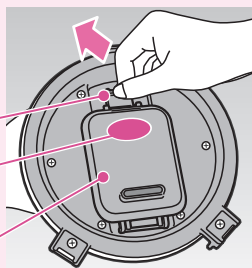


Steam vent (Wash after each use)

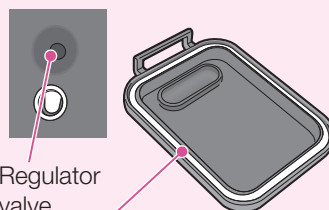
● Remove the steam cap from the inner lid and use dishwashing detergent (pH-neutral) and a sponge or other soft material to wash the steam cap.

1 Tilt the lock lever to remove the steam vent.

Lock lever
You can make operations easily by operating the lock lever pressing here.
Steam vent



2 Wash the inside of the steam vent and the regulator valve of the steam vent and inner lid.

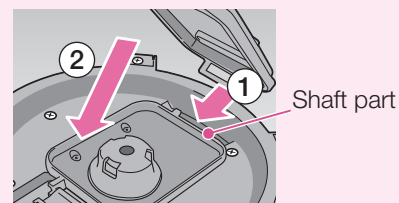


Regulator valve

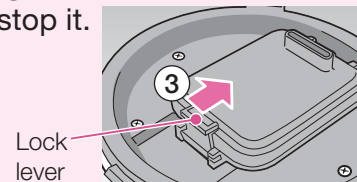
Packing (Do not remove it. If this has been removed, press it into the groove.)

3 ① Insert fitting the shaft part obliquely from above

② Close the steam vent

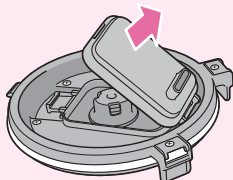


③ Raise the lever and then stop it.



Caution

Do not open the steam vent forcibly nor twist it to the left and right. (Failure to observe this precaution could result in damage of the shaft part.)



Inner Pot (Wash after each use)

● Remove the steam cap from the rice cooker and use dishwashing detergent (pH-neutral) and a sponge or other soft material to wash the steam cap.

● Rice may not be cooked properly if the inner pot is deformed due to banging or dropping it.

● The inner pot color might become uneven with use, but this will not affect performance or cleanliness.

● Observe the following to avoid scratching the fluorine coating on the inside.

- Use the rice scoop provided.
- Do not use vinegar.
- Do not use metal ladle, whisk, etc.
- Do not wash with a polishing powder or scrubber.
- Do not wash spoons, rice bowls, etc. in the pot.

● The fluorine coating on the inside will wear out with use, so treat it carefully.

● The fluorine coating is not harmful to humans.

● The surface rusts easily if moisture is left on it. Promptly wipe off moisture.

● Do not wipe the outside with paper towels, etc. Due to the rough surface on the outside, pieces of the paper towels may remain on it.

Inner pot inside






Inner pot outside

ATTENTION

● When removing the inner pot, use both hands to lift it straight out of the rice cooker. Lifting it out using only one hand could cause it to catch on the rice cooker, making it difficult to lift out.

If there are odors

● If there are odors after cooking mixed rice or keeping rice warm, you can boil water and use the steam from it to reduce the smell.

1	<p>Place water in the inner pot.</p> <ul style="list-style-type: none"> ● The amount of water is up to the “White Rice” water level gauge 1. *Only use water. Do not use detergent, etc.
2	<p>Press  to display the current time</p> 
3	<p>Press </p> <ul style="list-style-type: none"> ● The melody sounds and the Cook lamp lights up. 
4	<p>After approx. 60 minutes, press </p> <ul style="list-style-type: none"> ● The Cook lamp turns off. 
5	<p>After the rice cooker cools down, discard the hot water and wipe the moisture from the inner pot.</p>

If the odor is still a concern

- ① Place saltwater (approx. 1%) in a pot or fry pan that is large enough to hold the inner lid and boil the water.
 - ② When the water begins boiling, put the burner on low and heat the inner lid for 15 minutes.
 - ③ Discard the hot water and wait for the inner lid to cool before washing them.
- Boiling with insufficient amount of water could cause the plastic parts to deform, so be careful.

The rice cooker is not stopped automatically. Do not forget to press the Cancel button.

- Immediately after cooking is finished the inner pot and inner lid are hot, so wait for the rice cooker to cool down before discarding the hot water and wiping off the moisture.
- Some odors cannot be completely removed.

Troubleshooting

Please check the following points before calling for service.

If This Happens	Check This
<div style="background-color: #e91e63; color: white; padding: 5px; writing-mode: vertical-rl; transform: rotate(180deg); font-weight: bold; font-size: 1.2em;">Rice Cooking ①</div> <ul style="list-style-type: none"> ● Soft ● Sticky ● Hard ● Hard core ● Watery and not fully cooked ● Uneven cooking 	<div style="background-color: #e91e63; color: white; padding: 5px; border-radius: 10px; margin-bottom: 10px;">Amount of rice and adjusting the amount of water → P.6, 12</div> <ul style="list-style-type: none"> ● Measure the rice by using the measuring cup provided and do not exceed the amount of rice that can be cooked for the particular cooking method. ● When the rice is soft, reduce the amount of water, and when the rice is hard, increase the amount of water. ● Reduce the amount of water when using the timer. (This prevents the rice from becoming too soft because it absorbs too much water.) <div style="background-color: #e91e63; color: white; padding: 5px; border-radius: 10px; margin-bottom: 10px;">Washing the rice</div> <ul style="list-style-type: none"> ● In case of white rice, wash it until the water stays clear. ● In case of rinse-free rice, wash the rice if the water is cloudy, and then swill the rice to let the rice and water sit for a while. <div style="background-color: #e91e63; color: white; padding: 5px; border-radius: 10px; margin-bottom: 10px;">Water used to wash and cook the rice → P.12</div> <ul style="list-style-type: none"> ● Wash the rice with cold water but not warm or hot water. (It will make the rice sticky.) ● Cooking with highly alkaline water could cause the rice to become sticky or turn yellow. Also, cooking the rice in hard water (foreign mineral water, etc.) could cause the rice to become crunchy or hard. Adjust the amount of water for your preference.

If This Happens	Check This
Rice Cooking (continued) <ul style="list-style-type: none"> ● Soft ● Sticky ● Hard ● Hard core ● Watery and not fully cooked ● Uneven cooking (continued) 	<p>Stirring the rice</p> <ul style="list-style-type: none"> ● Stir the rice as soon as it finishes cooking. (This prevents the excess steam from making the rice sticky or making it smelly.) <p>The bottom of the inner pot or the temperature sensor is dirty → P.11, 18, 19</p> <ul style="list-style-type: none"> ● Remove any debris. <p>Interrupting cooking</p> <ul style="list-style-type: none"> ● If cooking is interrupted because the "Cancel" button was pressed, the power cord was unplugged, there was a power outage, the rice container is raised, etc., the rice might not be cooked properly thereafter. <p>Power</p> <ul style="list-style-type: none"> ● Using an extension cord or simultaneously plugging other electric devices into the same power outlet could cause the voltage to drop and prevent the rice from cooking properly. Do not use an extension cord and only plug the rice cooker into the power outlet.
<ul style="list-style-type: none"> ● Scorching 	<p>White rice may scorch in light brown and mixed or sticky rice may scorch in brown, and both are for delicious cooking. This is not a malfunction.</p> <p>Washing the rice → P.12</p> <ul style="list-style-type: none"> ● In case of white rice, wash it until the water stays clear. ● In case of rinse-free rice, wash the rice if the water is cloudy, and then swill the rice to let the rice and water sit for a while. <p>The bottom of the inner pot or the temperature sensor/sensor cover is dirty → P.11, 18, 19</p> <ul style="list-style-type: none"> ● Remove any debris.
<ul style="list-style-type: none"> ● Water boils out. 	<p>Amount of rice and adjusting the amount of water → P.12</p> <ul style="list-style-type: none"> ● Do not add water above the guideline of "Soft". ● Measure the rice using the measuring cup provided. <p>Washing the rice → P.12</p> <ul style="list-style-type: none"> ● In case of white rice, wash it until the water stays clear. ● In case of rinse-free rice, wash the rice if the water is cloudy, and then swill the rice to let the rice and water sit for a while. <p>Dirty or clogged parts → P.19</p> <ul style="list-style-type: none"> ● Remove debris and clogging from the regulator valve, vacuum valve, and steam vent. <p>Attaching parts → P.18, 19</p> <ul style="list-style-type: none"> ● Do not forget to attach the inner lid and steam vent. <p>Check the cooking method</p> <ul style="list-style-type: none"> ● If you mistakenly use another cooking method to cook "Porridge", which uses a large amount of water, it is dangerous because much hot water could spray out.
<ul style="list-style-type: none"> ● A thin film forms. 	<p>The thin film that forms is the savory flavor emitted from the rice and is formed from starch. This is not a malfunction.</p>

Troubleshooting - continued

Please check the following points before calling for service.

If This Happens	Check This
<p>Rice Cooking (continued)</p> <ul style="list-style-type: none"> Mixed rice does not cook properly. 	<p>Adding seasoning and other ingredients</p> <ul style="list-style-type: none"> Add the seasoning to the water and adjust the water level and stir to prevent the seasoning from settling to the bottom. Place the other ingredients on top of the rice after the water level has been adjusted and mix them into the rice after the rice has finished cooking. (If the seasoning or other ingredients sink to the bottom, the heat could not be distributed well within the rice cooking.) <p>Amount of seasoning and other ingredients</p> <ul style="list-style-type: none"> Use a small amount of ingredients when they are oily. Use a lesser amount for tamari soy sauce. <p>Cooking method → P.14 and 15</p> <ul style="list-style-type: none"> Cook immediately without using the timer or long soaking settings. (The quality of the added ingredients could decline or they could sink into the rice.)
<ul style="list-style-type: none"> Sticky rice does not cook properly. 	<p>Sticky rice shall be cooked by mixing the amount stated in the Cook Book. (Glutinous rice is so easy to absorb water that it may not be cooked well without mixing.) → P.15</p>
<ul style="list-style-type: none"> Cooking takes too long. 	<p>Soaking and cooking are completed automatically, so more time is required than when cooking with a rice cooker that does not have a microcomputer (gas rice cooker). This is not a malfunction.</p> <p>Amount of rice and adjusting the amount of water → P.12</p> <ul style="list-style-type: none"> Measure the rice by using the measuring cup provided and do not exceed the amount of rice that can be cooked for the particular cooking method. <p>Washing the rice → P.12</p> <ul style="list-style-type: none"> In case of rinse-free rice, wash the rice if the water is cloudy, and then swill the rice to let the rice and water sit for a while. <p>Interrupting cooking</p> <ul style="list-style-type: none"> If a power outage occurs during cooking, the cooking time will be extended by the amount of time the power was out.
<ul style="list-style-type: none"> The body, rice, inner pot, etc., smells abnormal. 	<p>There may be a plastic or rubber smell when using the rice cooker for the first time. This will disappear with use. There may also be a smell after cooking mixed rice or sticky rice. This is not a malfunction.</p> <p>Washing the rice → P.12</p> <ul style="list-style-type: none"> In case of white rice, wash it until the water stays clear. In case of rinse-free rice, wash the rice if the water is cloudy, and then swill the rice to let the rice and water sit for a while. <p>Stirring the rice → P.14</p> <ul style="list-style-type: none"> Stir the rice as soon as it finishes cooking. (This prevents the excess steam from making the rice sticky or making it smelly.) <p>Cooking method → P.16</p> <ul style="list-style-type: none"> Do not set the timer to wait for a long time during the summer <p>Interrupting cooking</p> <ul style="list-style-type: none"> If cooking is interrupted because the "Cancel" button was pressed, the power cord was unplugged, there was a power outage, etc., the rice might not be cooked properly and odor might occur. <p>Dirty parts → P.19</p> <ul style="list-style-type: none"> Clean off the inner lid and steam vent.
<ul style="list-style-type: none"> Much condensation forms. 	<p>The rice container has an insulation structure but no heating mechanism by heater, so over time condensation forms on the inner lid and inner pot after cooking. Immediately serve warm.</p>

If This Happens	Check This																					
<p>Keep Warm 2</p> <ul style="list-style-type: none"> ● Smells ● Yellows 	<p>The amount of rice is so small that keeping warm for a long time (6 or more hours) causes smell and yellowing.</p> <p>Keeping rice warm → P.17</p> <ul style="list-style-type: none"> ● Also do not use the Warm menu for rice that has become cold. <p>Washing the rice → P.12</p> <ul style="list-style-type: none"> ● In case of white rice, wash it until the water stays clear. ● In case of rinse-free rice, wash the rice if the water is cloudy, and then swill the rice to let the rice and water sit for a while. <p>Stirring the rice → P.14</p> <ul style="list-style-type: none"> ● Stir the rice as soon as it finishes cooking. (This prevents the excess steam from making the rice sticky or making it smelly.) <p>Dirty parts → P.18, 19</p> <ul style="list-style-type: none"> ● Clean off the inner lid and steam vent. 																					
<ul style="list-style-type: none"> ● Drying 	<p>If the amount of rice is small, it will be easy to dry.</p> <p>Amount of rice kept warm → P.17</p> <ul style="list-style-type: none"> ● In particular, a small amount of rice should not be made flat but put in the center. <p>Dirty parts → P.18, 19</p> <ul style="list-style-type: none"> ● Clean off the bottom and rim of the inner pot, the temperature sensor, and the lid packing. <p>Attaching parts → P.13</p> <ul style="list-style-type: none"> ● Do not forget to attach the inner lid and steam vent. 																					
<ul style="list-style-type: none"> ● Condensation forms. ● Rice become sticky. 	<p>Condensation forms on the inner pot and inner lid during warming. This prevents the rice from drying out and is not a malfunction.</p> <p>Stirring the rice → P.14</p> <ul style="list-style-type: none"> ● Stir the rice as soon as it finishes cooking. (This prevents the excess steam from making the rice sticky or making it smelly.) <p>Amount of rice kept warm → P.17</p> <ul style="list-style-type: none"> ● In particular, a small amount of rice should not be made flat but put in the center. 																					
<p>Timer rice cooking 3</p> <ul style="list-style-type: none"> ● Cooking starts immediately. ● Cooking is not completed at the timer time. 	<p>The time set for the timer is the time when the rice is scheduled to finish cooking. → P.16 Cooking will begin immediately when the set time is close to the current time. In addition, it takes time to cook the rice, so sometimes the rice does not finish cooking by the set time. Check the current time of the clock and adjust it if it is incorrect (The clock uses 24-hour time). → P.7</p>																					
<p>Sounds 4</p> <ul style="list-style-type: none"> ● Rice cooker makes various sounds during use or when it is carried. 	<p>The following sounds are generated by the rice cooker during use such as cooking or when it is carried. This is not a malfunction.</p> <table border="0" style="width: 100%; text-align: center;"> <tr> <td style="border: 1px solid black; padding: 2px;">When the power plug is plugged in</td> <td colspan="6" style="border: 1px solid black; padding: 2px;">When using the rice cooker</td> </tr> <tr> <td style="border: 1px solid black; border-radius: 50%; padding: 5px;">Zapping sound</td> <td style="border: 1px solid black; border-radius: 50%; padding: 5px;">Whirling sound</td> <td style="border: 1px solid black; border-radius: 50%; padding: 5px;">Zinging sound</td> <td style="border: 1px solid black; border-radius: 50%; padding: 5px;">Zapping sound</td> <td style="border: 1px solid black; border-radius: 50%; padding: 5px;">Buzzing sound</td> <td style="border: 1px solid black; border-radius: 50%; padding: 5px;">Rattling sound</td> <td style="border: 1px solid black; border-radius: 50%; padding: 5px;">Tapping sound</td> </tr> <tr> <td style="font-size: small;">(There may also be sparks) This is the sound of charging to the inverter circuit.</td> <td style="font-size: small;">This is the sound of the cooling fan turning.</td> <td></td> <td style="font-size: small;">This is the inner pot IH heating sound.</td> <td></td> <td colspan="2" style="font-size: small;">Sound of the pressure regulator operating</td> </tr> </table>	When the power plug is plugged in	When using the rice cooker						Zapping sound	Whirling sound	Zinging sound	Zapping sound	Buzzing sound	Rattling sound	Tapping sound	(There may also be sparks) This is the sound of charging to the inverter circuit.	This is the sound of the cooling fan turning.		This is the inner pot IH heating sound.		Sound of the pressure regulator operating	
When the power plug is plugged in	When using the rice cooker																					
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(There may also be sparks) This is the sound of charging to the inverter circuit.	This is the sound of the cooling fan turning.		This is the inner pot IH heating sound.		Sound of the pressure regulator operating																	

Troubleshooting - continued

Please check the following points before calling for service.

If This Happens		Check This				
5 Display	Rice cooking time	● Suddenly changes	The cooking process is automatically adjusted to make the rice taste delicious. For this reason, the time until cooking is completed might move up or stop during cooking. This is not a malfunction.			
		● Not displayed	While the body is hot, the water temperature cannot be measured correctly, so the current time may be displayed without displaying the cooking time. Cook rice after the rice cooker cools down.			
	● The time display is turned off	If you do not perform any operations with the power turned on, the power will be turned off automatically after 10 minutes.				
	● “-:--” display or “H0” display is shown.	If “-:--” is displayed, adjust the time of the clock. → P.7 When the Cancel button is pressed while “H0” is displayed, the display will change to “-:--”. Cooking and warming can be performed while “-:--” is displayed, but timer cooking cannot be set. When “-:--” or “H0” is displayed after the power plug is unplugged and then plugged in again, the lithium battery inside the rice cooker is going dead. Request to replace (extra cost) the lithium battery at the distributor from which you bought this product. (The lithium battery is a special battery and cannot be replaced by the customer.)				
	● “C1” or “C2” is displayed.	This will be displayed and the power is turned off when the voltage drops due to using an extension cord or plugging in other electrical components into the same power outlet. Do not use an extension cord and only plug the rice cooker into the power outlet.				
	● “C5” is displayed.	If you heat the rice cooker without adding rice and water to the inner pot or cook rice while the body is hot, C5 may be displayed 4 to 5 minutes after starting cooking and cooking may be canceled. Do not heat the rice cooker while it is empty, because doing so makes the inner pot hot.				
	● “C6” is displayed.	If the temperature inside the heat source becomes abnormally high, C6 may be displayed and cooking may be canceled. <ul style="list-style-type: none"> ● Do not set the rice cooker on a table cloth or other material that could block the intake vent or exhaust vent. → P.11 ● If there are debris or dusts in the intake vent or exhaust vent, use a vacuum cleaner to suck out them. → P.18 				
	● “H1” to “H13” are displayed.	When the display does not return to the time display even after the “Cancel” button is pressed or when the same display is shown repeatedly, have the distributor from which you bought the rice cooker to repair it.				
6 Inner pot fluorine coating	● Uneven color	The color of the fluorine coating may become uneven with use. This is not a malfunction. It also has no effect on performance or cleanliness.				
	● It is scratched	Observe the following to avoid scratching the fluorine coating. “Do not use a metal ladle, whisk, etc.” “Do not wash spoons, rice bowls, etc., inside the inner pot.” “Do not use vinegar” “Do not wash with a polishing powder or a scrubber” “Use the rice scoop provided”				
7 If there is a power outage	● When there is a power outage during use	<table border="0" style="width: 100%;"> <tr> <td style="text-align: center; background-color: #cccccc;">During Cooking</td> <td style="text-align: center; background-color: #cccccc;">When the timer is set</td> </tr> <tr> <td style="padding: 5px;">Cooking will resume when the power comes back on. However, cooking will not resume if the power has been off for more than 30 minutes.</td> <td style="padding: 5px;">Timer will resume when the power comes back on.</td> </tr> </table>	During Cooking	When the timer is set	Cooking will resume when the power comes back on. However, cooking will not resume if the power has been off for more than 30 minutes.	Timer will resume when the power comes back on.
During Cooking	When the timer is set					
Cooking will resume when the power comes back on. However, cooking will not resume if the power has been off for more than 30 minutes.	Timer will resume when the power comes back on.					
8 Lid	● Difficult to close	You might feel the lid is stiff when closing it (after stirring cooked rice, etc.) because the lid is designed to provide a good seal during pressure cooking. Close it slowly while applying a little more pressure.				
	● Does not close	The lid cannot be closed without attaching the inner lid. → P.19				
	● Opens slowly	There is strong seal, so it may take a little time for the lid to open after the hook button is pressed.				
● Causes noise in the television or radio		The rice cooker could cause noise interference to televisions or radios if placed close to them. If this bothers you, move the rice cooker further away. (About 3 meters as a guideline)				

- Check these points and then, if you have any questions, contact the authorized service agents.
- If the inner lid or inner pot is deformed or the fluorine coating is scraped off, please buy a new one from the authorized service agents.

Cook Book

Contents

Sushi Rice	26	Red Bean Rice	28
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Rice cereals	26	Green vegetable Porridge	29
Rice mixed with eel	27	Chicken Porridge	29
Beans rice	27		

●Cups used in this Cook Book

White Rice.....1 cup = 0.18 L (about 1 Japanese cup)
(Use the included rice measuring cup)

●The times stated in this Cook Book are guidelines and do not included the preparation time.

●In this Cook Book, the ingredients and calories are expressed assuming 1 Japanese cup as 1 serving.

●Units used in this Cook Book

1 kcal (kilocalorie) = 4.2 kJ (kilo joule)
1 mL (milliliter) = 1 cc (cubic centimeter)

●Spoons used in this Cook Book

	Teaspoon (tsp, 5 mL)	Tablespoon (tbsp, 15 mL)
Vinegar, liquor	5 g	15 g
Soy sauce, sweet cooking rice wine	6 g	18 g
Salt	6 g	18 g
Sugar	3 g	9 g

Warning




Food or hot water could spray out or the lid could open suddenly causing burns.

● Do not use the rice cooker for any purpose other than cooking rice and the cooking menu items stated in the Operating Instructions and Cook Book included.

Do not cook the following types of foods.

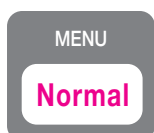
- Pasty foods (liquid-absorbing spongy food, etc.) or stewing items that swell when heated, such as beans and noodles.

(When making rice with red beans, cook the rice after adding separately boiled cowpeas. Refer to the Cook Book for details.  P.28)

- Cooking that uses ingredients that suddenly foam up, like baking soda.
 - Cooking that uses lots of oil.
 - Cooking that uses starchy ingredients, such as the base for curry or stew.
 - Ingredients that bubble, such as jam.
 - Cooking that requires plastic or other bags containing food to be heated in the rice cooker.
- Vegetables with thin skins that can float up, such as greens and tomatoes, cooking containing chunky ingredients, and cooking that uses cooking sheets, aluminum foil, or plastic wrap.



Sushi Rice



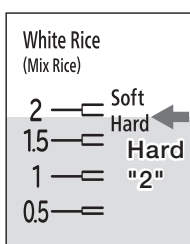
Ingredients (2 servings)

- White rice2 cups
- Dried kelp10cm
- [Vinegar mixture]
- Vinegar3 1/2 tbsp
- Sugar2/3 tbsp
- Salt1/2 tbsp

*You may adjust the taste as you like.
(e.g. you may add more sugar.)

Preparation Method

- ① Use a cloth to wipe off the dried kelp and then make 3 or 4 notches into it.
- ② Wash the rice and place it in the inner pot, add water up to "Hard" Level 2, and place the ① kelp on top of the rice.
- ③ Place the inner pot into the rice cooker, close the lid, and then press the Cook button. When the rice has finished cooking, remove the kelp, place the rice in a wooden pail, and use a rice scoop to spread it out.
- ④ Sprinkle the [Vinegar mixture] evenly over all of the rice and stir by turning over the rice. After stirring for 1 minute, fan the rice with a hand fan until it cools to body temperature and then place a damp cloth on top of the rice to keep it damp.



Brown rice

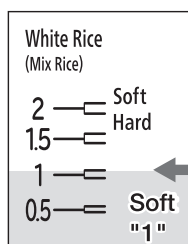


Ingredients (2 servings)

- Brown rice1 cup

Preparation Method

- ① After washing the brown rice, add water up to "Soft" Level 1.
- ② Place the inner pot into the rice cooker, close the lid, press the Off/On button, select "Mix(Flash)" for the menu setting, and press the Cook button.
- ③ When cooking is finished, stir and place on a serving dish.

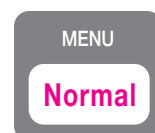


Tips for preparing brown rice

- ★ It is only possible to cook up to one cup of brown rice at a time.



Rice cereals

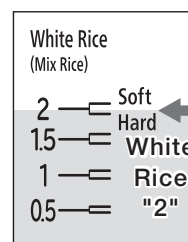


Ingredients (2 servings)

- White rice2 cups
- Rice cereals30 g

Preparation Method

- ① Wash the white rice and rice cereals separately, put them in the inner pot and add water up to "White Rice" Level 2.
- ② Place the inner pot into the rice cooker, close the lid, and then press the Cook button.
- ③ When cooking is finished, stir and place on a serving dish.



Tips for Rice cereals

- ★ Mix rice cereals with white rice and then cook it. The amount of rice cereals to mix shall be 10% or less of the amount of white rice.
- ★ It is convenient to use a tea strainer, etc. to wash fine cereals (amaranth, quinoa, etc.).
- ★ Please also see a commercially-available explanatory leaflet on cereals (including the explanation on the package of cereals).

Rice mixed with eel

Ingredients (2 servings)

White rice	2 cups
Grilled eel	1
Source of grilled eel.....	60 g
Japanese ginger.....	1
Green perilla	10 sheets
Scrambled egg	2 eggs
White sesame seeds	Dash

Preparation Method

- Wash the rice, place it in the inner pot, and add water up to "Hard" Level 2.
- Place the inner pot into the rice cooker, close the lid, and then press the Cook button.
- Cut Japanese ginger and green perilla into fine strips.
- Heat up the grilled eel in a microwave, etc., cut it in half lengthwise, and then cut it into 1-cm lengths.
- When the rice has finished cooking, place the rice in a wooden pail, sprinkle the source of grilled eel evenly over all of the rice, and stir by turning over the rice. Mix (3), (4), and scrambled egg, place on the service dish, and spread white sesame seeds if desired.

White Rice (Mix Rice)	
2	Soft ←
1.5	Hard
1	"2"
0.5	



MENU
Normal

1 serving
Approx. 890 kcal

Cooking Time Guideline
Approx. 50 MIN



MENU
Mix

1 serving
Approx. 610 kcal

Cooking Time Guideline
Approx. 55 MIN

Beans rice

Ingredients (2 servings)

White rice	2 cups
Greenpeas	100 g
① Sake	50 mL
② Salt	1/2 tsp

Preparation Method

- Drain washed rice in a strainer.
- Place ① and ② in the inner pot, add water up to "White Rice" Level 2, and briefly mix.
- Place greenpeas on the rice, place the inner pot into the rice cooker, close the lid, select the "Mix", and then press the Cook button.
- When cooking is finished, stir and place on a serving dish.

White Rice (Mix Rice)	
2	Soft ←
1.5	White
1	Rice
0.5	"2"

Tips for Mixing

- ★ Add the water and seasoning, adjust the amount of water, and mix well. The rice might not cook properly if the ingredients settle to the bottom. (When using ingredients that contain a lot of water, squeeze out the juice and add the juice and seasoning together.)
- ★ Spread out the ingredients on the top of the rice and do not mix them in. (Do not mix together even if the instructions on the ingredients package say to.)
- ★ Do not use the timer rice cooking or Warm Menu. Doing so could cause the food to smell unusual or lose quality. The amount of ingredients should be about 30 to 40% of the amount of rice. (About 45 to 60 g of ingredients per cup of rice)
- ★ Preheat ingredients that easily absorb water.

Red Bean Rice



MENU
Mix

1 serving
Approx. 590 kcal

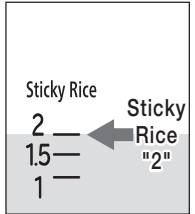
Cooking Time Guideline
Approx. 50 MIN

Ingredients (2 servings)

White rice 1/2 cup
Glutinous rice 1 1/2 cups
Cowpeas 30 g
Salt 1 pinch
Sesame and salt..... to taste

Preparation Method

- Quickly boil and drain the cowpeas, add new water and boil the cowpeas until slightly firm, separate the cowpeas and broth, and allow them to cool.
- Mix together and wash the white rice and glutinous rice and drain the rice in a strainer.
- Place ② in the inner pot, add the ① broth and water up to "Sticky Rice" Level 2, add the salt, and mix.
- Place the cowpeas of ① on the rice, place the inner pot into the rice cooker, close the lid, select the "Mix", and then press the Cook button.
- When cooking is finished, stir and place on a serving dish, and sprinkle with sesame and salts.



Warning
Add boiled cowpeas
Cooking unboiled cowpeas will increase the amount of cowpeas, which could clog the regulator valve, etc., and cause burns.

●How to boil and drain cowpeas
① Wash cowpeas thoroughly with cold water.
② Place ① and water (200 mL) in a different pot, heat to a rolling boil, and then separate the cowpeas from the broth.
③ Again place the cowpeas in water (200 mL) in the pot and cook on a low heat for 20 to 30 minutes until they can be eaten but are still firm. If the water level falls during cooking and exposes the cowpeas, add more water to cover them.

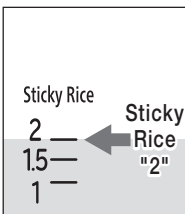
Sansai Rice

Ingredients (2 servings)

White rice 1 cup
Glutinous rice 1 cup
Sansai (Wild vegetables (Certain types of traditionally collected wild vegetables)) mix (boiled in water)..... 100 g
Deep-fried tofu 1/2 sheet
A { Sake 1 1/2 tbsp
Soy sauce..... 2/3 tbsp
Salt 1 pinch
Sugar 2/3 tbsp
White sesame seeds to taste

Preparation Method

- Dip the deep-fried tofu in boiled water to remove the oil and cut it into strips in the short direction. Drain the liquid from the sansai.
- Mix together and wash the white rice and glutinous rice and drain the rice in a strainer.
- Place ② and A in the inner pot, add water up to "Sticky Rice" Level 2, and mix.
- Place the deep-fried tofu and sansai of ① on the rice, place the inner pot into the rice cooker, close the lid, select the "Mix", and then press the Cook button.
- When cooking is finished, stir and place on a serving dish, and sprinkle with white sesame seeds.



MENU
Mix

1 serving
Approx. 610 kcal

Cooking Time Guideline
Approx. 55 MIN

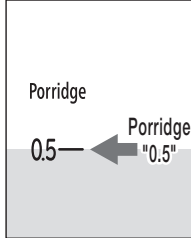
Green vegetable Porridge

●Ingredients (2 servings)

White rice 1/2 cup
 Daikon (Japanese large root radish) leaves or desired greens.... 10 g
 Salt to taste

●Preparation Method

- 1 Wash the rice, place it in the inner pot, and add water up to "Porridge" Level 0.5.
- 2 Place the inner pot into the rice cooker, close the lid, select the "Porridge", and then press the Cook button.
- 3 Briefly boil daikon (Japanese large root radish) leaves or desired greens, drain off the water, and finely chop them.
- 4 When the rice has finished cooking, add ③, salt to taste, stir briefly, and place on the serving dish.



MENU
Porridge

1 serving
Approx. 130 kcal

Cooking Time Guideline
Approx. 60 MIN



Warning Add the leaves, such as greens, after the rice has finished cooking.

Adding the leaves before the rice is cooked could clog the regulator valve and cause burns.



MENU
Porridge

1 serving
Approx. 160 kcal

Cooking Time Guideline
Approx. 60 MIN

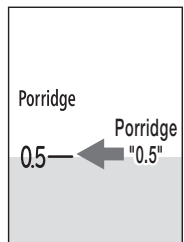
Chicken Porridge

●Ingredients (2 servings)

White rice 1/2 cup
 Chicken breast (no skin) 30 g
 Soup stock cube 1/2
 A { Japanese scallion leaves to taste
 { Ginger skin to taste
 B { Sake 1/2 tbs
 { Soy sauce 1/2 tsp
 Salt 1 pinch
 Japanese scallion stalk to taste
 White sesame seeds to taste

●Preparation Method

- 1 Place the chicken meat in a pot, add 300 mL of water and A, heat until the meat is thoroughly cooked, and then strain the liquid in a bowl for broth to cool it.
- 2 By hand, tear the ① chicken into fine pieces and sprinkle with B to season.
- 3 Wash the rice and place it in the inner pot, add the ① broth and water up to "Porridge" Level 0.5, add the salt and soup flavoring, and stir briefly.
- 4 Place the inner pot into the rice cooker, close the lid, select the "Porridge", and then press the Cook button.
- 5 When the rice has finished cooking, add the ② chicken meat, mix together, place on a serving dish, and sprinkle with the Japanese scallion stalk and white sesame seeds.



● Tips for preparing porridge

- ★ Eat the porridge quickly after it is cooked rather than keeping it warm for a period before eating.
- ★ The porridge will become goopy if not eaten promptly.