

HITACHI

Inspire the Next

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Hitachi **IH** Rice Cooker Warmer Operating Instructions and Cook Book RZ-KV100YH/RZ-KV180YH/RZ-BG10YH/RZ-BG18YH

HITACHI

Inspire the Next

Operating Instructions and Cook Book

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

English

使用说明书・料理集

日立 **IH** 压力式电饭锅 **家庭用**

简体中文

使用説明書・食譜

日立 **IH** 気圧磁應電飯煲 **家庭用**

繁體中文

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

This pressurized rice cooker attains high pressures inside making incorrect operation dangerous, so please read the Operating Instructions carefully and use the rice cooker correctly.

After reading the Operating Instructions, keep it in a convenient location.

Please read the "Safety Precautions" and then use the rice cooker correctly.

→ P.8~13

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** 压力式电饭锅。

压力式电饭锅的内部有高压，如果操作错误的话会有危险，因此请仔细阅读本说明书，以便您能正确使用。

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]请参阅以便正确使用。

→ P.60~65

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** 氣壓磁應電飯煲。

壓力式磁應電飯煲的內部有高壓，如果不正確操作，可能會有危險，因此請您詳閱本使用說明書，並正確加以使用。

詳閱之後，請妥善保管。

請詳閱 → P.112~117 的「安全注意事項」。

本電飯煲為家用電器。請勿用作商業用途。

Model / 型号 / 型號

RZ-KV100YH

RZ-KV180YH

RZ-BG10YH

RZ-BG18YH



RZ-KV100YH



RZ-BG10YH

Because this is a Pressurized Rice Cooker

Ensure that the lid is properly secured

- The lid might feel stiff when closing before or after cooking. Be sure to close it slowly all the way until you hear the latch catch.
- After cooking, a short time might be required before the lid can be opened.

Do not open the lid during cooking.

- Do not open the lid during cooking. (You could get burned)

Observe the water level gauge.

- Adding water above the level shown in this manual could cause the water to spray out when the pressure is released. Observe the water level gauge.

Steam may rush out during cooking.

- Keep your hands and face away from the steam vent during rice cooking or other cooking.
 - Steam may spray out during cooking depending on the cooking method.
 - Steam will rush out if the cooker is moved during cooking. Do not use the cooker where steam can escape onto the wall or furniture, because steam may spray out during cooking.
- Steam may escape depending on the cooking method. Do not use the cooker where steam can escape onto the wall or furniture.

Warning

This rice cooker cannot be used to cook a wide variety of foods like a commercially available pressure cooker. Do not use the rice cooker for any purpose other than to cook rice and the cooking menu items stated in the Operating Instructions and Cook Book included. In particular, do not use the rice cooker to cook in any way described in commercially available books, etc., if that method is not stated in the Operating Instructions or Cook Book included. Failure to comply with this warning could result in a burn or injury.

Specifications

Model		RZ-KV100YH 1.0L type	RZ-BG10YH 1.0L type	RZ-KV180YH 1.8L type	RZ-BG18YH 1.8L type
Rice cooking capacity		0.09L (0.5 Japanese cups) to 1.0L (5.5 Japanese cups)		0.18L (1 Japanese cup) to 1.8L (10 Japanese cups)	
Power		220VAC			
Rated frequency		50Hz			
Rated power		1400W			
Cord length		1.0m			
Size	Width	25.8cm	25.8cm	30.1cm	30.1cm
	Depth	37.8cm	36.4cm	42.4cm	41.4cm
	Height	23.6cm	22.7cm	25.4cm	24.5cm
Weight		Approx. 6.2kg	Approx. 5.7kg	Approx. 7.9kg	Approx. 7.4kg

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Be sure to carefully read about the precautions.



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Cook Book

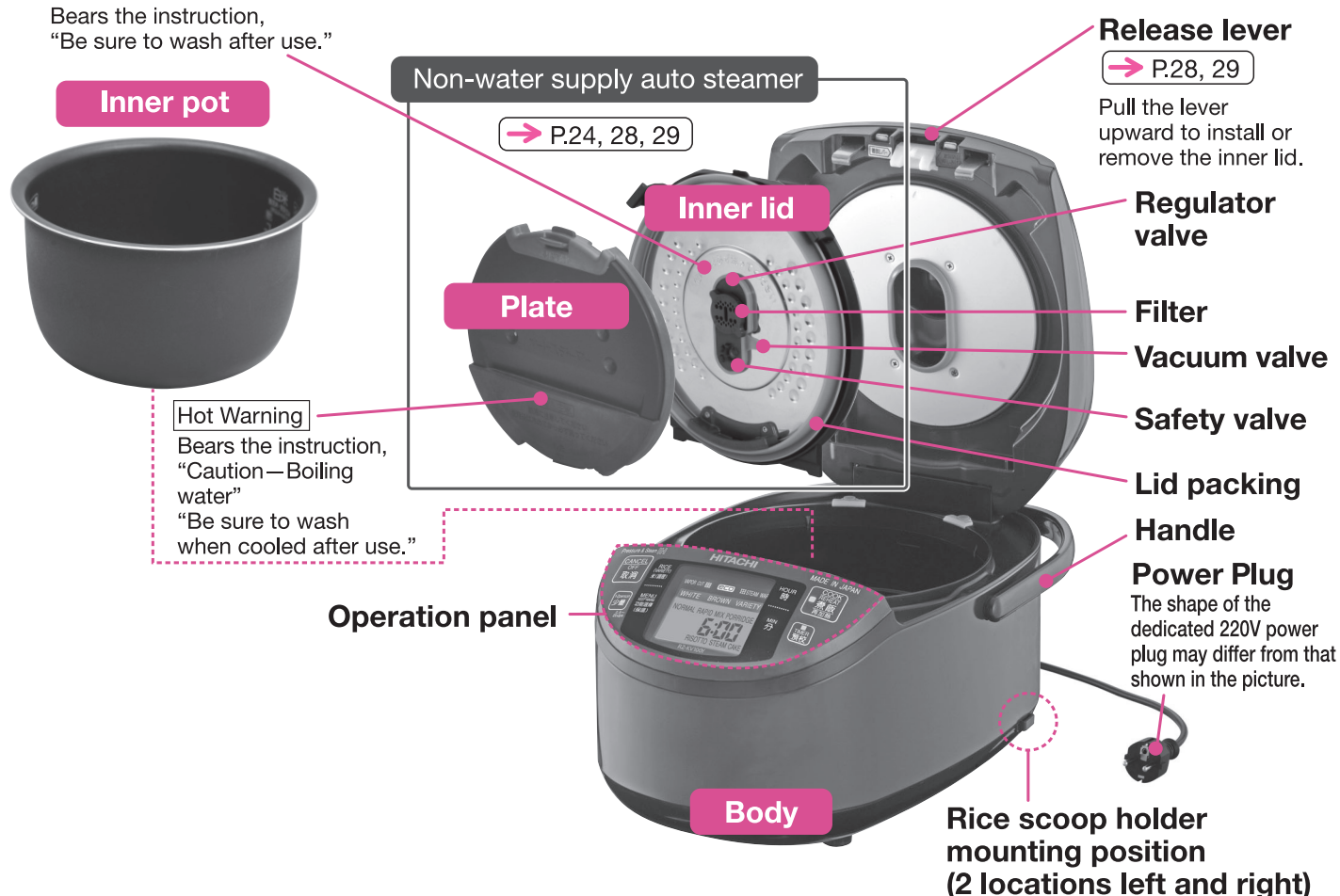
37-53

Component Names, Accessories, Operation Panel,

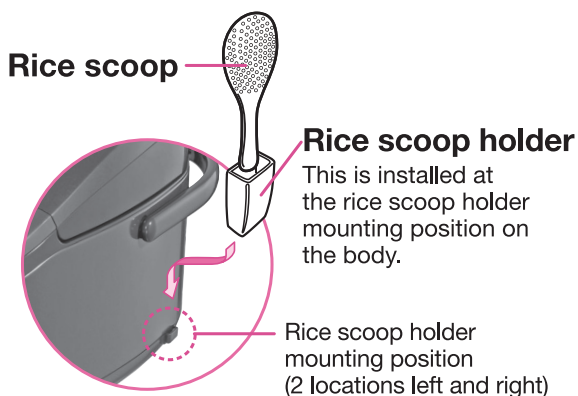
MODELS: RZ-KV100YH/RZ-KV180YH

Body

The photograph used for the explanation is of Model RZ-KV100YH.



Accessories



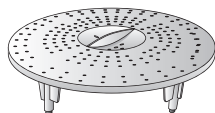
Measuring cup



Approx. 180 mL
(Approx. 1 Japanese cup)

Steaming plate

For cooking recipes in the Cook Book.



Lid

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

Steam vent

Keep your hands and face away from the vent, as steam will escape from here during cooking. (To avoid risk of burning)

Steam cap

To attach the cap, align it with the depressions in the lid and press down on the front center of the steam cap until it stops.

Hook button

Press this button to open the lid. To open the lid, slowly press down on the front center part of the hook button (front side) and then slowly take your hand away. Do not open the lid during cooking. (To avoid risk of burning)



Intake vent → P.8, 26

Exhaust vent → P.8, 26

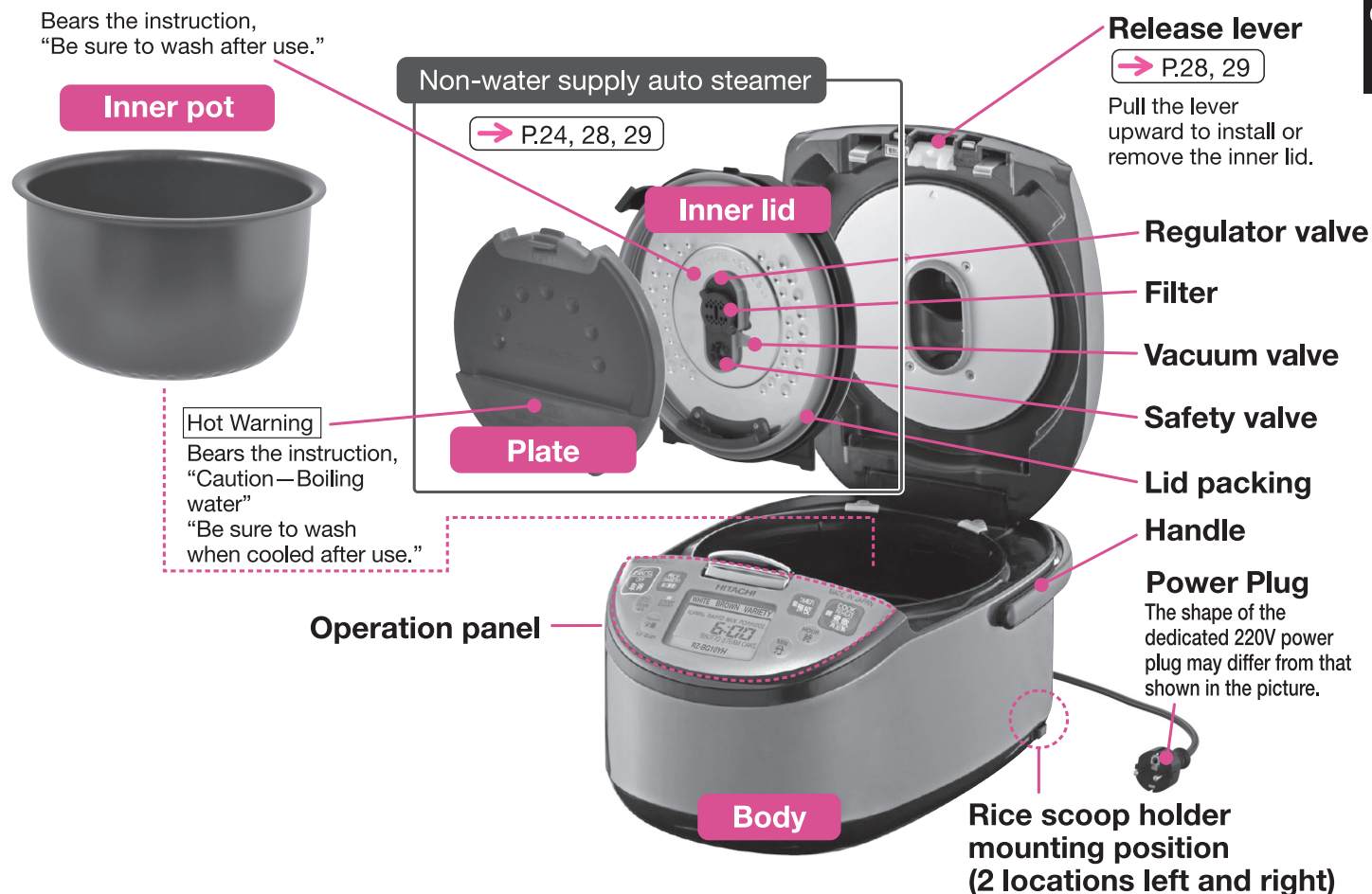
Display Window

■The → P.00 numbers show the page containing the main explanation.

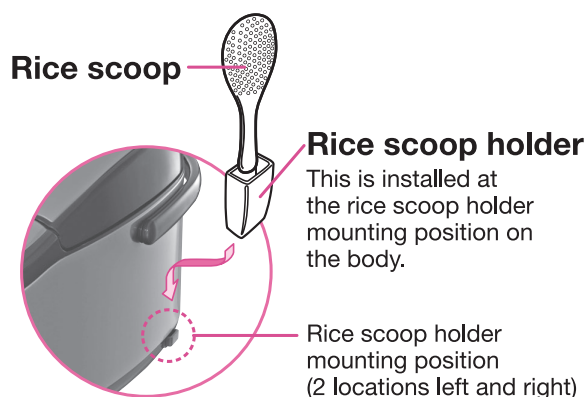
MODELS:RZ-BG10YH/RZ-BG18YH

Body

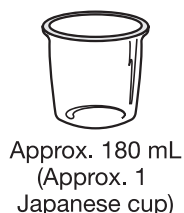
The photograph used for the explanation is of Model RZ-BG10YH.



Accessories

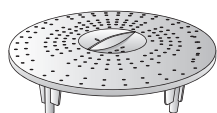


Measuring cup



Steaming plate

This is used for cooking recipes in the Cook Book.



Lid

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

Steam vent

Keep your hands and face away from the vent, as steam will escape from here during cooking. (To avoid risk of burning)

Steam cap

To attach the cap, align it with the inserts in the lid and press down behind the steam vent until the cap stops.

Hook button

Press this button to open the lid. Do not open the lid during cooking. (To avoid risk of burning) After cooking the hook button may feel stiff when opening the lid.

→ P.19

Exhaust vent

→ P.8, 27

Intake vent

→ P.8, 27

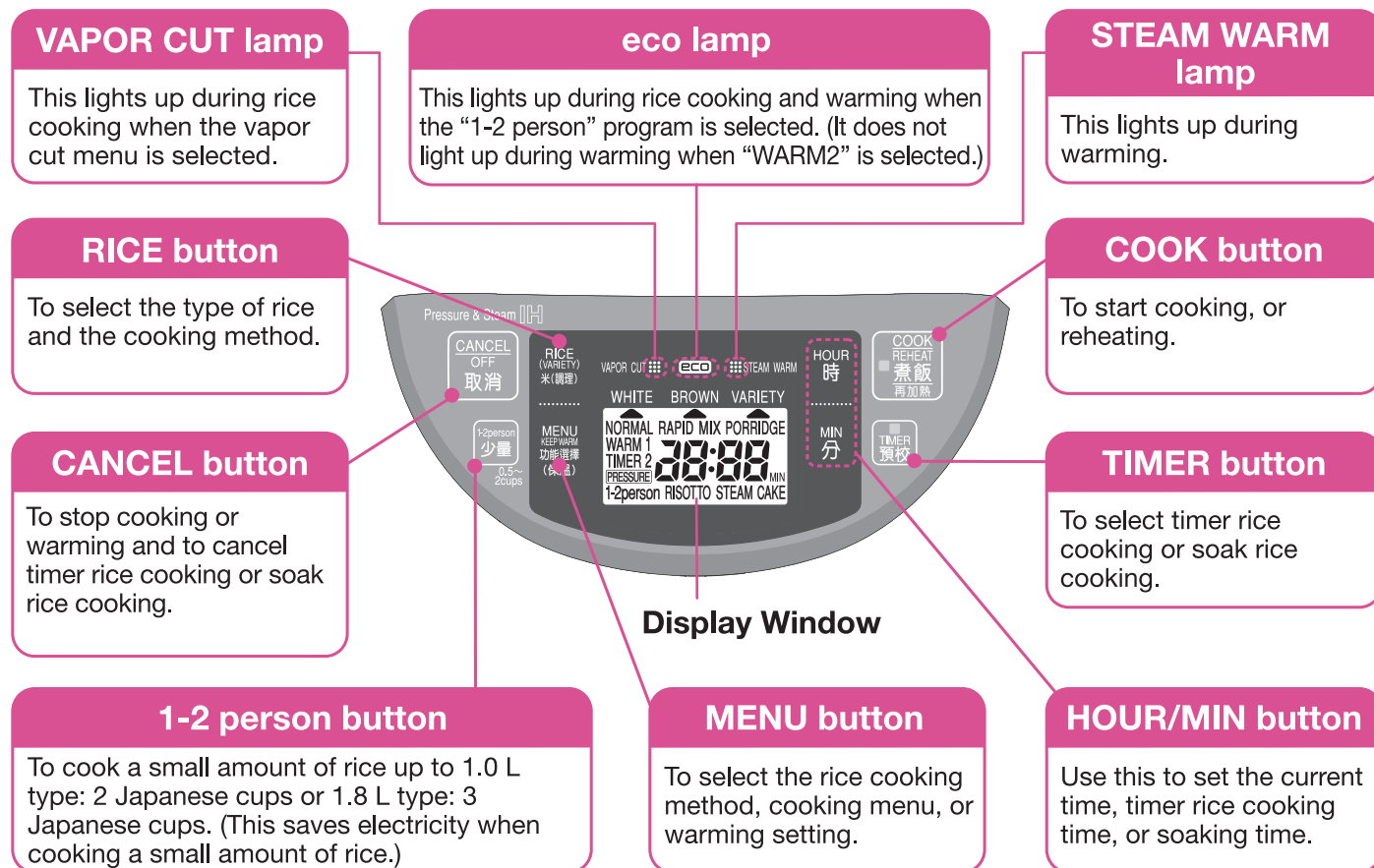


Component Names, Accessories, Operation Panel,

MODELS: RZ-KV100YH/RZ-KV180YH

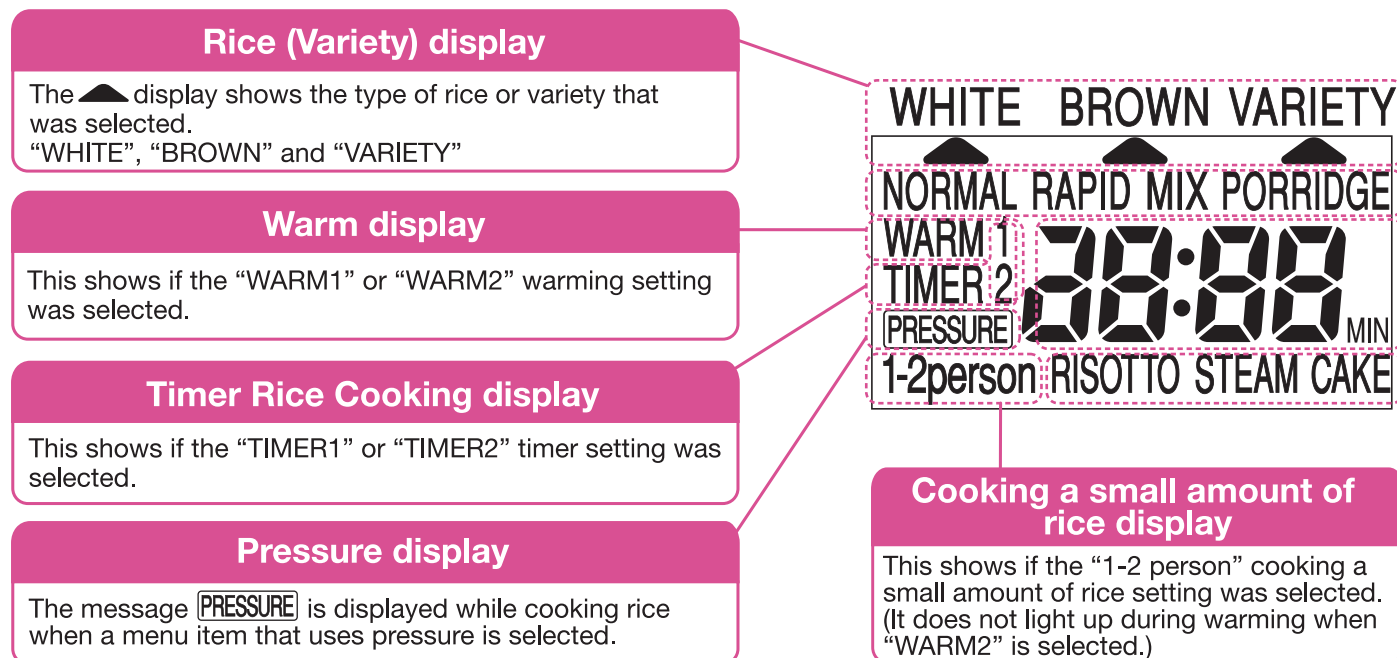
Operation Panel

The illustration used for the explanation is of Model RZ-KV100YH.
For explanatory purposes, the figure shows all of the displays lit up.



Display Window

For explanatory purposes, the figure shows all of the displays lit up.
This display is common to all models.

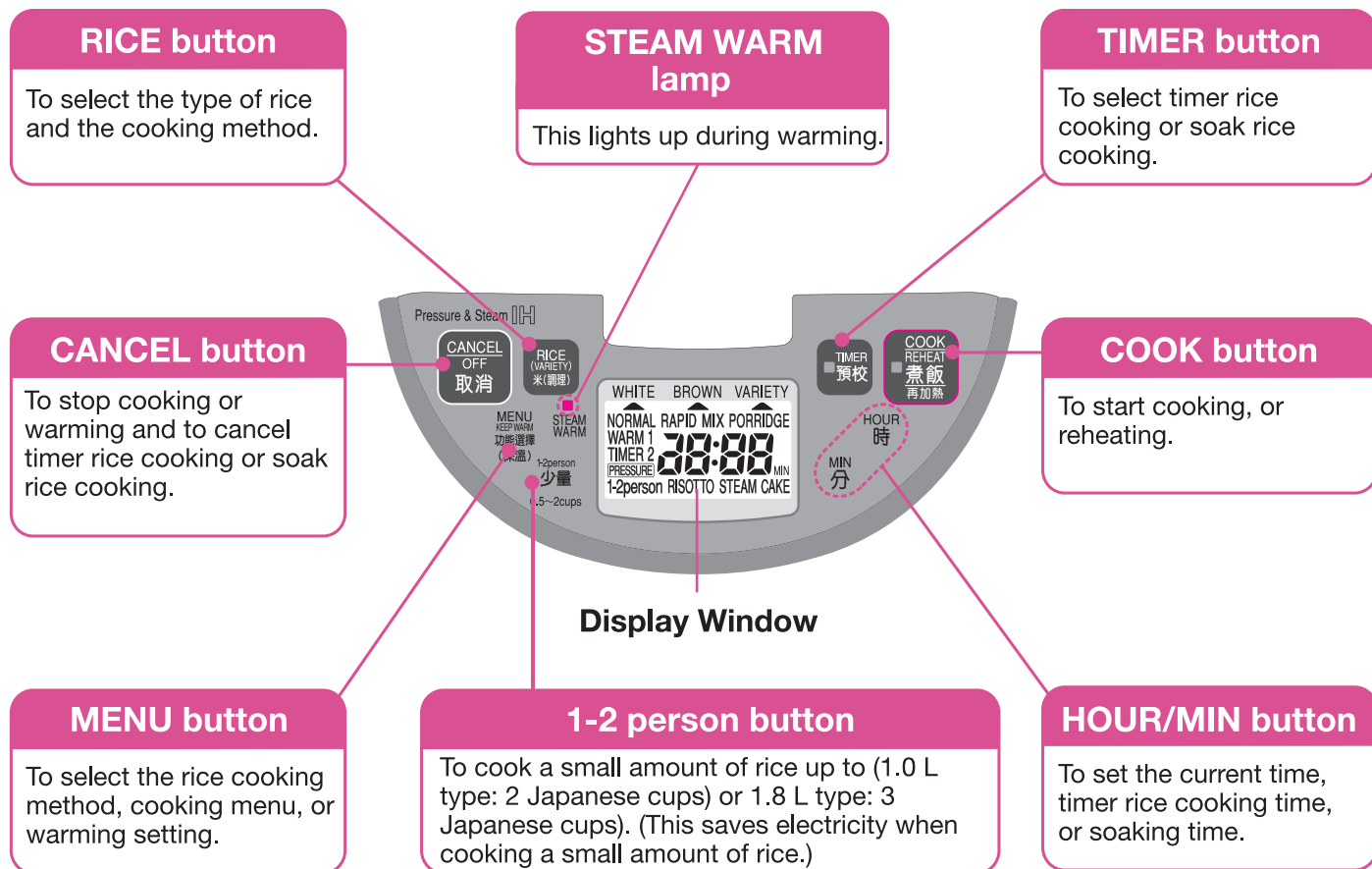


Display Window — Continued

MODELS: RZ-BG10YH/RZ-BG18YH

Operation Panel

The illustration used for the explanation is of Model RZ-BG10YH.
For explanatory purposes, the figure shows all of the displays lit up.



Rice Cooking Method display

This shows the rice cooking method selected by flashing.
“NORMAL”, “RAPID”, “MIX”, and “PORRIDGE”

Time display

This shows the remaining cooking time, time spent warming, current time, soaking time, etc.

Menu display

This shows the cooking menu selected by flashing.
“RISOTTO”, “STEAM”, and “CAKE”

Bright, easy-to-read white LCD (KV types only)

The display window lights up when an operation button is pressed. The light automatically turns off after no operation has been performed for about 1 minute.



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


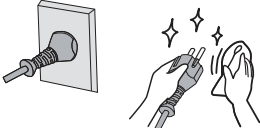



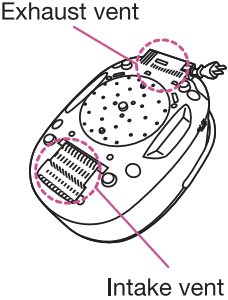


The harm or damage that could result from ignoring the following precautions and incorrectly using the rice cooker are classified and explained using the following symbols and messages.

	Warning	This symbol designates information that, if not followed, “could result in death or serious injury.”
	Caution	This symbol designates information that, if not followed, “could result in injury or property damage.”

Examples of symbols	
	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 220 VAC power outlet by itself. ● Push the power plug all the way into the power outlet. ● Wipe off any dust from the plug prongs. 	
 <p>Contact Prohibited</p> <ul style="list-style-type: none"> ● Do not modify the rice cooker. The rice cooker should only be disassembled and repaired by a service technician. 	 <p>Wetting prohibited</p> <ul style="list-style-type: none"> ● Do not put the rice cooker, 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 rice cooker if there is water on it or on the power plug. (Doing so could cause a short circuit, electric shock, or damage.)
 <p>Wet hands prohibited</p> <ul style="list-style-type: none"> ● Do not insert or remove the plug with wet hands. 	
 <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, modify, excessively bend, pull on, twist, or fold up the power cord or place it near a hot object or under a heavy object. ● 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 small children. 	
 <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 water is leaking out. · 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.

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

Warning

During rice cooking

During other cooking

To prevent burns

(Incorrect use is dangerous because pressure is used during cooking.)



● Attaching the steam cap

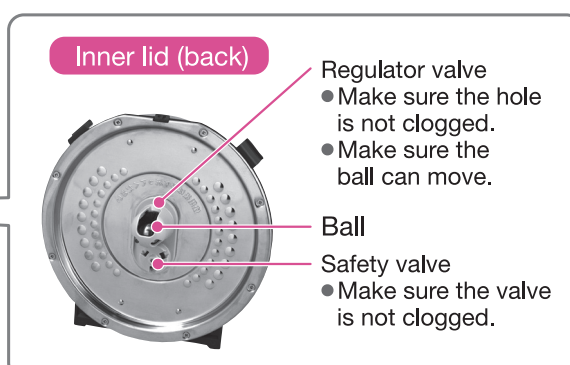
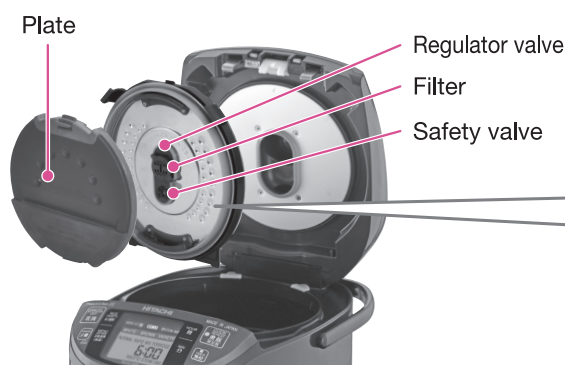
(Doing this incorrectly could result in hot water or steam spraying out)



● Before rice cooking or other cooking, remove the inner lid and other plate and make sure no debris, such as rice, is stuck in the regulator valve or safety valve.

In addition, do not forget to install the filter and plate.

(Forgetting to do this could result in hot water spraying out or the lid opening suddenly.) → P.17



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

Push down slowly on the front center of the lid.

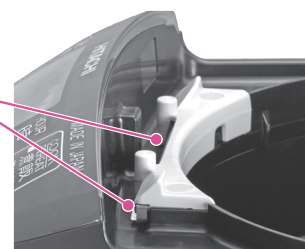


● If rice or other debris is stuck in the hook area, use a toothpick or other pointed object to remove it.

Lid hook area
Check if rice or other debris is stuck here.



Body hook area
Check if rice or other debris is stuck here.



Safety Precautions — Continued

Warning

During rice cooking

During other cooking

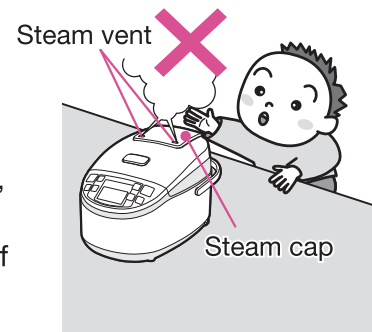
To prevent burns

(Incorrect use is dangerous because pressure is used during rice cooking.)



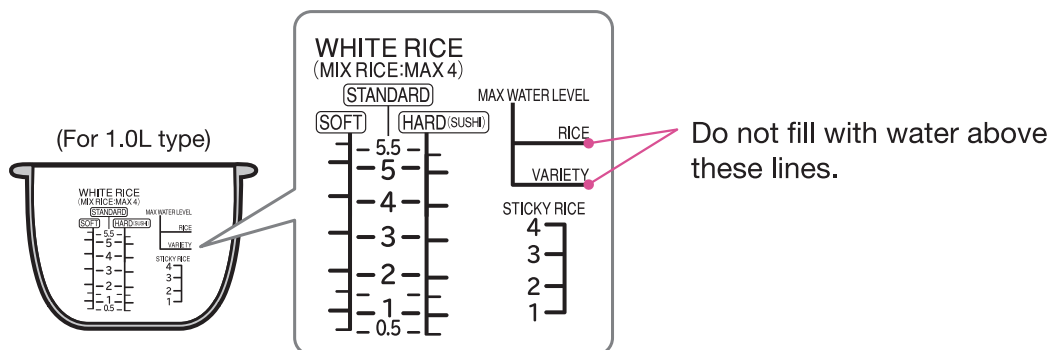
Hot steam could spray out and cause burns

- Keep your hands and face away from the steam vent
Hot steam could spray out during rice cooking or other cooking.
In particular, keep out of the reach of small children.
- Do not touch the steam vent or steam cap.
The steam vent could still be hot during or immediately after cooking even if steam is not coming out of it.
- During 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 small 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 MAX WATER LEVEL.



- Do not use the rice cooker for any purpose other than to cook rice and the cooking menu items state in the Operating Instructions and Cook Book included.
Do not cook the following types of foods.
 - Pasty foods (liquid-absorbing spongy foods, etc) or stewing items that swell when heated, such as beans, noodles, pearl barley, oatmeal.
(When making rice with red beans, cook the rice after adding separately boiled cowpeas. Refer to the Cook Book for details. → P.41)
 - Cooking that uses ingredients that suddenly foam up, like baking soda.
 - Cooking that uses oil.
 - Cooking that uses starchy ingredients, such as the base for curry or stew.
 - Ingredients that bubble, such as jam, cranberry sauce, apple sauce, rhubarb.
 - 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 (except for the steam cooking described in the Cook Book).



Warning

During rice cooking

To prevent burns

(Incorrect use is dangerous because pressure is used during rice cooking.)



Hot steam could spray out and cause burns

- Do not open the lid during pressurized rice cooking (when the **PRESSURE** display is lit).
The rice cooker is pressurized, so forcing the lid open is dangerous.



Food or hot water could spray out

- If the lid must be opened during rice cooking, press the “CANCEL” button to stop cooking and wait for the flashing **PRESSURE** display to turn off (about 30 seconds later) before opening the lid.
 - Be careful because pressure will be released, causing steam to rush out of the steam vent.
 - To continue rice cooking, check the rice type and menu selection and then press the “COOK” button.
 - Depending on its state when the rice cooking was interrupted, the rice might not cook well after cooking is restarted.

During other cooking

To prevent burns



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

- Do not open the lid during cooking
If you must open the lid during cooking, press the “CANCEL” button to stop cooking and wait for about 30 seconds before opening the lid.



Caution

Do not use the rice cooker in these locations





- Where water could get on the rice cooker or where it will be close to a flame or heat.
(Failure to observe this precaution could result in electric shock, electrical leakage, or a fire)
- 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 burn)
- 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 and 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 plate or contact with hot dripping moisture)
- Where the rice cooker is exposed to direct sunlight.
(Failure to observe this precaution could result in discoloration, deformation or failure)

Safety Precautions — Continued






Caution



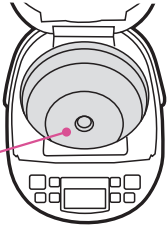
Handling the Power Plug

 <p>Pull out the power plug</p>	<ul style="list-style-type: none">● 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.)		<ul style="list-style-type: none">● When unplugging the power plug, hold the power plug and not the cord. (Failure to observe this precaution could result in injury or a fire.)
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To prevent burns

 <ul style="list-style-type: none">● Check the rice cooking method or cooking menu when cooking. Mistakenly using another cooking method for “RISOTTO”, which requires a large amount of water, or another rice cooking method for “PORRIDGE”, is dangerous because it could cause a large amount of hot water to 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 a burn.)● Wait for the inner lid to cool before removing it.● Wait for the plate to cool before removing it. (Hot water could drip from it.)● Completely open the lid before dishing out the rice. (Hot juices could drip from the lid.)	 <p>Contact prohibited</p> <ul style="list-style-type: none">● Do not touch hot components, such as the inner pot, inner lid, plate, or steam cap during or immediately after use.
	 <ul style="list-style-type: none">● 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

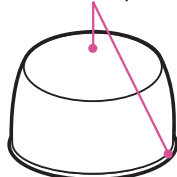
 <ul style="list-style-type: none">● Only use the inner pot provided. (Using another pot could cause a malfunction, overheating, or a fire.)● Do not use the rice cooker while there are small metallic objects or aluminum foil left inside it. (Failure to observe this precaution could cause overheating or a fire.)	 <ul style="list-style-type: none">● If using a medical pacemaker, consult your doctor before using this product. (Because the operation of this product might affect the pacemaker.)
	 <p>Inside the rice cooker</p> <ul style="list-style-type: none">● Do not use the inner pot, if the iron insert on the outside of the inner pot comes loose due to dropping the inner pot on the floor or banging it hard against something. (KV types only). (Using it could cause a fire, bad smells or overheating that melts the plastic touching the inner pot.)

ATTENTION

To prevent breakdowns or malfunctions

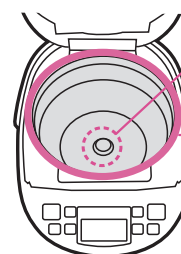
- Do not heat the rice cooker while it is empty.
(Failure to observe this precaution could cause overheating.)

The rim and bottom of the inner pot.



- Do not use with debris stuck to the rice cooker. In particular, keep the areas shown in the diagram clean.

(Failure to observe this precaution could cause the rice cooker to fail or keep it from cooking well.)

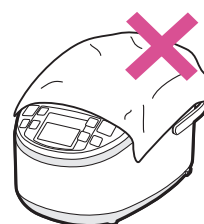


Temperature sensor

Seat on which the inner pot rests

- 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 it is dropped or damaged and have it inspected and repaired by the dealer where you purchased it.

Non-water supply auto steamer

- Remove and wash the inner lid and plate each time after cooking.

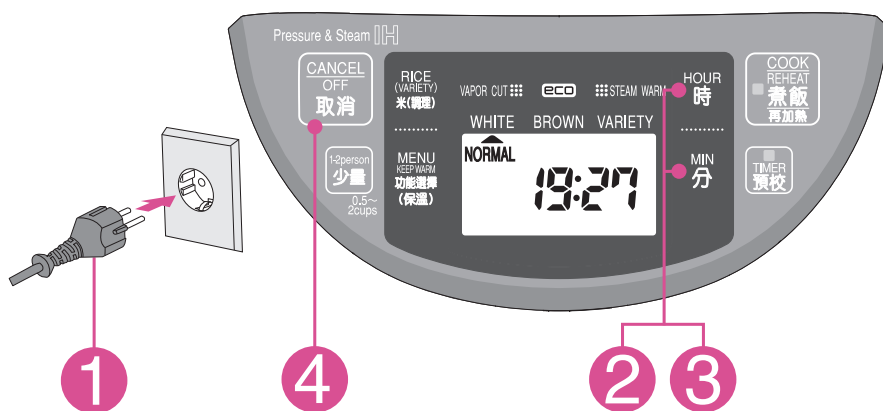
(Failure to observe this precaution could cause food debris stuck to these items to dry and discolor.)

(When not warming, excessive water could collect on them and drip into the rice.)

- If the plate is not attached, the humidifying effect of the steam will not be obtained.

Setting the Current Time

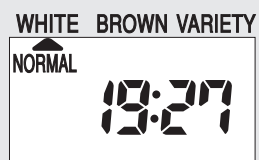
- The internal battery powers the clock to show the time, even when the power plug is unplugged.
- At room temperature the clock time will show an error of approximately 2 minutes after one month.
Use the following procedure to adjust the current time setting.



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

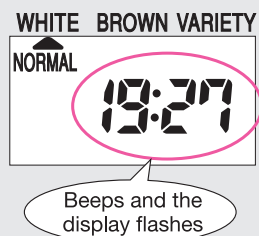
Example for
the rice cooking method

1 Plug in the power plug.



- The time cannot be adjusted during cooking, warming, reheating, or when the timer is set.

2 Press **HOUR 時** or **MIN 分** for about 1 second to cause the time display to flash.

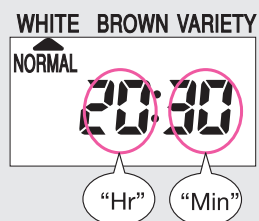


Pressing the "1-2 person" button for 3 seconds while the current time is flashing will display "12:00" (12:00 noon) to return the clock to its initial setting.

3 Press **HOUR 時** and **MIN 分** to set the time to "20:30".

- The time changes each time the button is pressed.

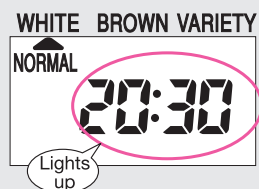
- **HOUR 時** changes in increments of 1 hour and **MIN 分** changes in increments of 1 minute.
- Continue pressing to speed up the incremental change.



- To check the current time during cooking, warming, reheating, or when the timer is set.
- To light up the display window. (KV type only)

The current time is displayed for 3 seconds when the "HOUR" or "MIN" button is pressed and then the clock returns to the original display. For the KV type, the display window will light up for approximately 1 minute to make it convenient to check the timer time, cooking method, or cooking menu.

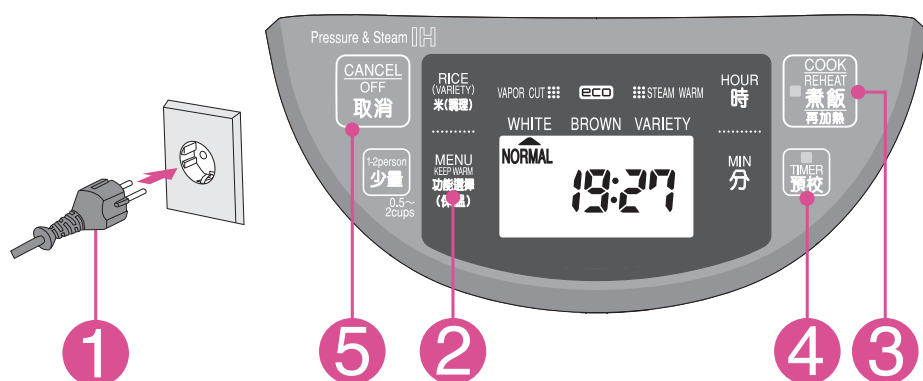
4 Press **CANCEL OFF 取消** to light up the time display.



- If the "CANCEL" button is not pressed, the time setting will automatically complete about 1 minute later.

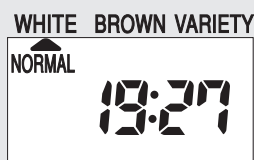
How to Change the Melody

- A melody notifies the user of the starting and stopping of cooking.
- The “Melody (Standard)” is set upon factory shipment.
The sound can be switched to “Melody (Low)” or “Buzzer”. Use the following procedure to change the sound.



The example display is for when “WARM1” is selected.

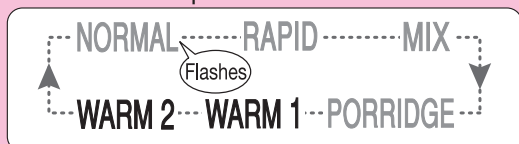
- 1** Plug in the power plug and set the inner pot into the rice cooker.



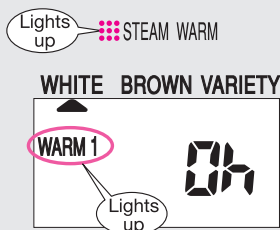
- The melody cannot be changed during cooking, reheating, or when the timer is set. The melody can only be changed during “WARM1” and “WARM2”.

- 2** Press **MENU** (Keep Warm) to flash “WARM1” or “WARM2”.

- The flashing display will change each time the button is pressed.

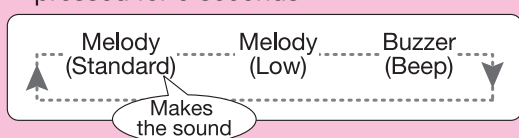


- 3** Press **COOK REHEAT** (Cook Reheat) to cause the “STEAM WARM” lamp to light up.



- 4** Continue pressing **TIMER** (Timer) for 5 seconds.

- The sound changes each time the button is pressed for 5 seconds.



- The sound that is made changes.

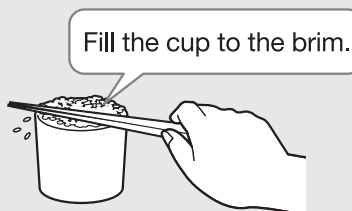
- 5** Press **CANCEL** (Cancel) to turn off the “STEAM WARM” lamp.



Rice Cooking Preparation (Tips for Cooking Delicious Rice)

1 Measure the rice.

Use the measuring cup included to measure the rice.

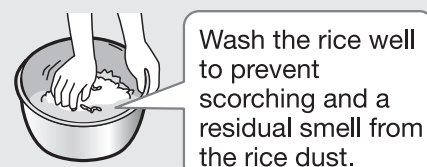
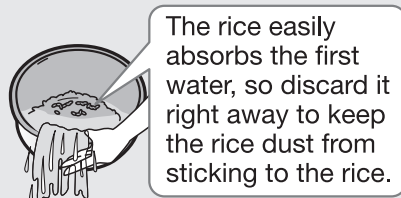


The measuring cup included, when fully-filled, is approximately 180 mL (approx. 1 Japanese cup).

2 Wash the rice.

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.

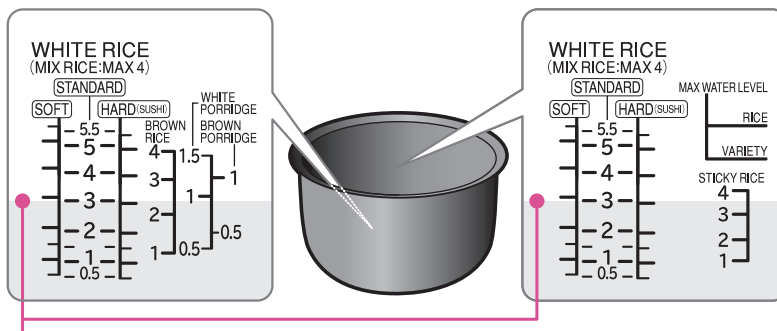


ATTENTION ● When washing the rice in the inner pot, do not use a metal whisk or other tool. (Such tools could scrape off the fluorine coating.)

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.

Ex: When cooking 3 cups of rice for “WHITE RICE” using the 1.0L type



The water line is a guideline. You can adjust the amount of water to taste. However, do not add water above the “SOFT” guideline. (Adding more water than this could cause hot water to spray out during cooking.)

- ATTENTION** ● Do not use hot water. (It will make the rice sticky.)
- Cooking with hard water could cause the rice to become sticky or turn yellow. Also, cooking the rice in hard water (mineral water, etc.) could cause the rice to become crunchy or hard. Adjust the amount of water to taste.
 - 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.

4 Set the inner pot into the rice cooker.

Wipe off any water, food, etc., stuck to the outside or bottom of the inner pot before setting it in the rice cooker.

Wipe off any water or food on the outside.



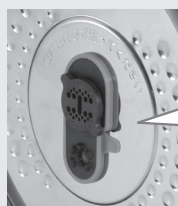
ATTENTION

Do not set the inner pot in the rice cooker with water or food, etc., stuck to the outside of it. (Failure to observe this precaution could result in a malfunction or the rice not cooking well.)

5 Check the lid.

Make sure the filter, regulator valve, and safety valve are clean and not clogged.

To attach the non-water supply auto steamer → P.28, 29



→ P.28, 29

Remove any food, etc.



WARNING



Before cooking, remove the inner lid and the other plate and check to make sure there is no rice or other debris stuck in the regulator valve or safety valve. In addition, do not forget to set the inner lid and other plate back in the lid. (Failure to observe this precaution could cause hot water to spray out or the lid to open suddenly.)

6 Close the lid and attach the steam cap.

Close the lid slowly until you hear the latch catch and then attach the steam cap.

Press down on the front center of the lid until you hear the latch catch. (The lid will not close if the non-water supply auto steamer is not attached.)



To attach the steam cap, align it with the depressions in the lid and press down on the front center of the steam cap until it stops.



ATTENTION

The pressurized rice cookers have a strong seal making it difficult for air to escape, and this might prevent the lid from closing if it is closed quickly.

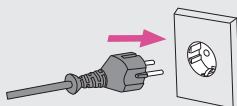


WARNING

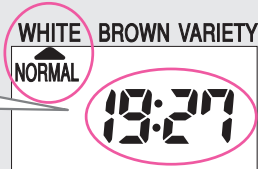


- Press down on the front center of the lid until you hear the latch catch. (Failure to observe this precaution could cause the lid to open suddenly.)
- Be sure to always attach the steam cap. (Failure to observe this precaution could cause water or steam to spray out.)

7 Plug in the power plug.



The selected rice cooking method and the current time are displayed.



ATTENTION

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, begin cooking the rice.

● To start cooking the rice immediately

→ P.18, 19

● To perform other cooking

→ P.25, 37

● To use a timer to cook the rice

→ P.20

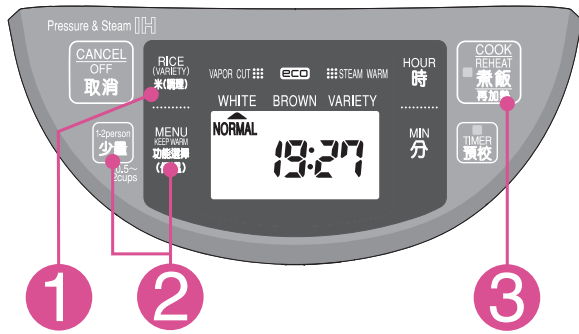
(So that cooking finishes at the time you want to eat)

● To soak the rice before cooking

→ P.21

(To cook the rice after letting it soak)

To start cooking the rice immediately



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.

WARNING



Do not open the lid when cooking rice under pressure (**PRESSURE** is lit up).
The rice cooker is pressurized, so forcing the lid open is dangerous.



If you must open the lid during rice cooking, press the "CANCEL" button to stop cooking and wait until the flashing **PRESSURE** display turns off (after about 30 seconds) before opening the lid.

- A large quantity of steam escapes from the steam vent when the pressure is released, so be careful.
- To continue rice cooking, check the rice and cooking method selection and then press the "COOK" button. The rice might not cook well depending on the state it was in when the cooking was interrupted.

The example shows when "WHITE" and "NORMAL" are selected.

1

Press **RICE** (VARIETY) to move the ▲ to the "RICE" being cooked.

- Press the button to move the ▲.



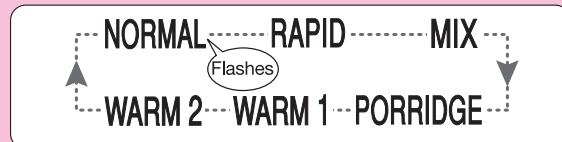
Cooking time guide display

The "NORMAL" and "RAPID" of "WHITE" show a guide for the cooking time.
Excluding this, the current time is displayed.

2

Press **MENU** (KEEP WARM) to make the desired cooking program flash.

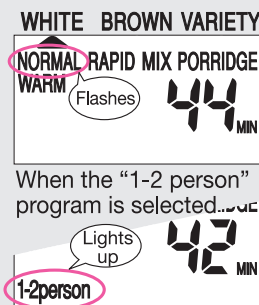
- The flashing moves each time the button is pressed.



- When only cooking a small amount of rice, select the "1-2 person" program, which is suitable for small amounts.

1.0L type: 2 cups (2 Japanese cups) or less
1.8L type: 3 cups (3 Japanese cups) or less

Press **1-2person**



- When cooking using the "1-2 person" program, the "1-2 person" and "eco" lamps are lit during cooking and Keep Warm. When "WARM2" is selected, the lamp does not turn on during Keep Warm.

3

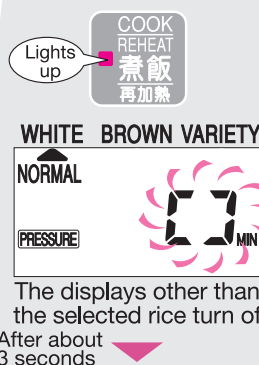
Press **COOK** (REHEAT) 煮飯 再加熱

The melody (buzzer) sounds and cooking starts.

- The "COOK" lamp turns on.

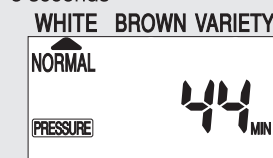
The melody (buzzer) sounds and cooking ends.
Keep Warm starts automatically.

- The "STEAM WARM" lamp turns on.

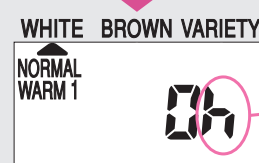


On the display, "NORMAL" or "RAPID" for "WHITE" indicates the cooking time.
When the cooker is not in use, it displays the current time.

- PRESSURE** lights up during cooking.
PRESSURE turns off when Keep Warm starts.





This shows the time until cooking is completed.




- For the Keep Warm program → P.22

The hours are shown by "h".

How to Select the Cooking Method

- When the  cooking method is selected, the time display shows the time until cooking will be completed after cooking starts.
- When the  cooking method is selected, the time display shows the current time.

In this case	Rice type and recommended cooking method		Amount to be cooked (cups)		Water level line used	Small amount cooking  0.5-2 cups	Cooking time guide (min)
	RICE (VARIETY) 米(調理)	MENU (Keep Warm) 機能選擇	1.0L Type	1.8L Type			
Standard cooking	WHITE	NORMAL	0.5-5.5	1-10	WHITE RICE	Can be set	42-62
Rapid cooking		RAPID	1-5.5	1-10			17-50
Rice with other ingredients		MIX	1-4	2-7		Cannot be set	45-75
Porridge		PORRIDGE	0.5-1.5	0.5-2.5	WHITE PORRIDGE		60-80
Cooking brown rice	BROWN	NORMAL			BROWN RICE	Can be set	65-95
		MIX	1-4	2-7	BROWN RICE		70-110
		PORRIDGE	0.5-1	0.5-1.5	BROWN PORRIDGE	Cannot be set	80-110
Cooking Okowa (sticky rice) with glutinous rice	WHITE	MIX	1-4	2-7	STICKY RICE		45-75

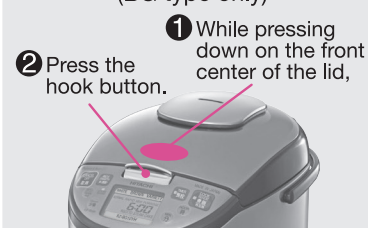
Pressurized rice menu (PRESSURE lamp is lit during cooking)

- “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.
- The amount of steam emitted differs depending on the cooking method.
 - *The cooking time guide is for a voltage of 230VAC, room temperature of 20°C, and a water temperature of 18°C.
 - *The cooking time will differ depending on the voltage, room temperature, water level, type of rice, etc.
- When making Okowa (sticky rice), mix together 0.5 cup of white rice (uruchi rice) for every cup of glutinous rice. (Cooking cannot be done with just glutinous rice).

- The time until cooking is completed is calculated by the rice cooking function, taking into account the previous cooking times, 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.

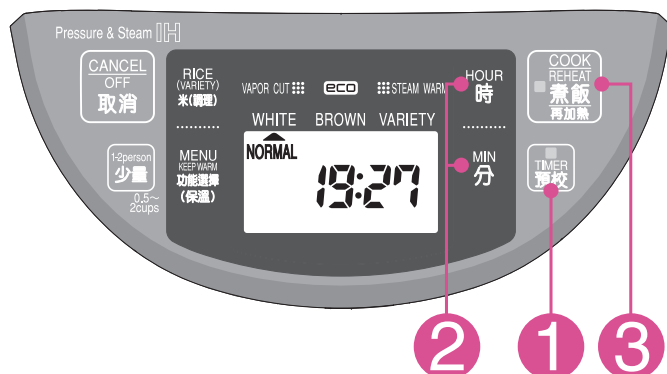
- It is difficult for the steam to escape when the rice cooker is pressurized, so there might be condensation on the lid when opened, but this is not a malfunction. If you are concerned about the condensation → P.24.
- When the rice is finished cooking, the center of it might be a little depressed or 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.
- If the rice is not stirred after cooking, the extra steam could be absorbed making the rice sticky and causing it to stick together.
- When the hook button feels stiff after cooking, apply pressure to the hook button while gently pressing down on the lid. (See the diagram on the right) (BG type only)

When the hook button feels stiff (BG type only)



Rice Cooking using the Timer (Set the timer to finish cooking when you want to eat)

- The timer can be set to “TIMER1” or “TIMER2”. Upon factory shipment, “TIMER1” is set to 6:00 and “TIMER2” is set to 18:00.
- The timer time is the time when the cooking will finish.
- If the set time is near the current time, cooking will begin right away.



ATTENTION

- Do not use the timer for “MIX”. (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.

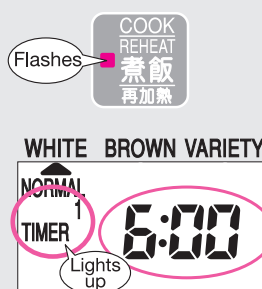
Ex: Setting “TIMER1” to “7:30”

For this example the display shows “WHITE” and “NORMAL.”

Check the current time and adjust if incorrect. → P.14

- After selecting the rice type and cooking method, press to cause “TIMER1” to light up.**

- The lit up item changes each time the button is pressed.



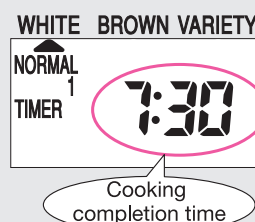
- How to select the rice and cooking method → P.18, 19

- The time set upon factory shipment or the previously set time is displayed.

- Press and to set the cooking completion time to “7:30”.**

- The time changes each time the button is pressed.

- advances in 1 hour increments and advances in 1 minute increments.
- Continue pressing down to accelerate the time change.



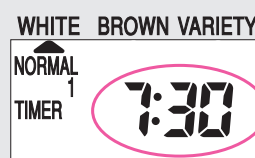
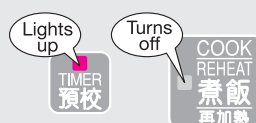
- Pressing the “1-2 person” button for 3 seconds when setting the time will return “TIMER1” to “6:00” and “TIMER2” to “18:00”.

- Press . The timer is set when the buzzer sounds.**

- The “COOK” lamp turns off and the “TIMER” lamp turns on.

When the melody (buzzer) sounds, the cooking is completed and the rice cooker automatically switches to Keep Warm.

- The “STEAM WARM” lamp turns on.



- The “TIMER2” buzzer sound is Beep-Beeeeeeep.
- The set time is remembered.
- To cancel timer cooking, press the “CANCEL” button.

- This shows the time when cooking will be completed.

- Keep Warm method → P.22

Rice Cooking with Soaking (Soaks rice before cooking it)

- Upon factory shipment, the soaking time is set to 30 minutes.
- The temperature of water during soaking is controlled to allow the rice to absorb sufficient water before cooking starts.
- The recommended guideline is 30 minutes in summer and 60 minutes in winter.
- Soaking cannot be combined with timer cooking.



ATTENTION

- Do not use rice cooking with soaking program with "MIX". (The quality of the added ingredients could decline or they could sink into the rice.)

Ex: When soaking for "60 min" before cooking

For this example the display shows "WHITE" and "NORMAL."

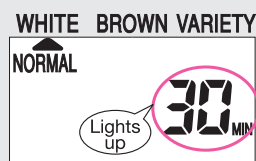
1 Press **TIMER** to make "30" min light up.

- The lit up item changes each time the button is pressed.



- How to select the rice and cooking method

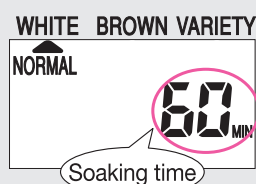
→ P.18, 19



- The time set upon factory shipment or the previously set time is displayed.

2 Press **MIN** and select "60" for the soaking time.

- The time changes each time the button is pressed.

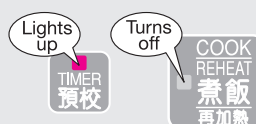


3 Press **COOK REHEAT** 煮飯 再加熱. When the buzzer sound is Beep, Beep, Beeeeeep, the rice cooking with soaking starts.

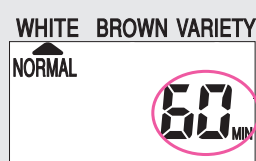
- The "COOK" lamp turns off and the "TIMER" lamp turns on.

When the melody (buzzer) sounds, the cooking is completed and the rice cooker automatically switches to Keep Warm.

- The "STEAM WARM" lamp turns on.



- The set time is remembered.
- To stop rice cooking with soaking, press the "CANCEL" button.



This shows the remaining soaking time before cooking starts in units of 1 minute.

- Keep Warm method

→ P.22

Stir the rice when cooking is completed.

To keep cooked rice warm (Tips for keeping the rice

Activate and deactivate the warming function

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


- The “STEAM WARM” lamp turns on.



White Rice				Brown Rice			Sticky Rice (Okowa)
Normal	Rapid	Mix	Porridge	Normal	Mix	Porridge	Mix
<ul style="list-style-type: none">● For “WARM1” (lower temperature), warming will continue for 24 hours or less, and for “WARM2” (higher temperature), warming will continue for 12 hours or less.		<ul style="list-style-type: none">● Do not keep warm. (Keeping the rice warm could cause it to lose its quality, smell unusual, or become sticky.)		<ul style="list-style-type: none">● Do not keep warm. (Keeping the rice warm could cause it to lose its quality, smell unusual, or become sticky.)			

- During Keep Warm, condensation will form on the inside of the lid and inside the inner pot, but this prevents the rice from drying out and is not a malfunction.

To stop keeping the rice warm

Press  during Keep Warm.

- The “STEAM WARM” lamp turns off.



Tips for keeping the rice warm and delicious

- Stir the rice occasionally during warming.
- When only a little rice is left, keep it in the center of the inner pot as much as possible. (To keep it from drying out or becoming sticky.)
- Keep the warming time short.

Do not keep warm for more than 24 hours. (Keeping the rice warm for longer than 24 hours could cause it to smell unusual or change color.)




- Do not warm rice that was cooked without being washed well, do not leave the rice scoop in the rice when keeping it warm, and do not 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.

warm and delicious)

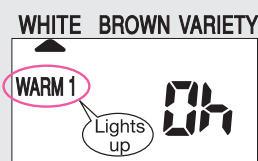
How to switch between “WARM1” and “WARM2” during Keep Warm

- You can switch between “WARM1” and “WARM2” during Keep Warm. (“WARM1” is set upon factory shipment.)
 “WARM1”: This keeps rice warm at a low temperature. This minimizes discoloration and drying out of the rice and saves electricity.
 “WARM2”: This keeps the rice warm at a high temperature. This keeps down the formation of condensation on the inside of the lid and inside the inner pot. Keep the Keep Warm time to under 12 hours. When “WARM2” is selected, the “1-2 person” and “eco” lamps will not turn on even when the “1-2 person” program is selected.

Press  during Keep Warm to make the desired warming setting light up.

- The lit up item changes each time the button is pressed.

WARM 1 ↔ WARM 2



- The warming program set will be remembered by the rice cooker.

How to reheat the rice during Keep Warm

- Reheat the rice as desired if the temperature of the rice seems a little low.

1 Stir the rice during Keep Warm and level it out.

2 Press  during Keep Warm.

- The “COOK” lamp flashes.
- Reheating automatically runs for about 10 minutes.

When the melody (buzzer) sounds, reheating is completed and the rice cooker automatically returns to the original Keep Warm mode.

- The “STEAM WARM” lamp turns on.

Lights up  STEAM WARM

Flashes 

- As a guideline, set the amount of rice below 3 on the “WHITE RICE” water level gauge. (To prevent uneven heating)

- When the rice is hot after being cooked or when the rice has cooled after being kept warm, a buzzer will sound and reheating will not be possible.

- To stop before reheating is completed, press the “CANCEL” button.

ATTENTION Do not repeatedly reheat the rice. (Doing so will dry it out or scorch it.)

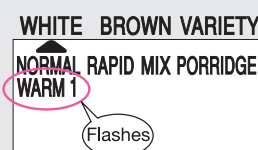
To switch from “Off” to Keep Warm

1 Press  to cause the desired Keep Warm item to flash.


- The flashing item will change each time the button is pressed.



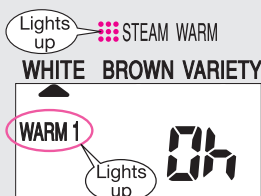
This display example is for when “WARM1” has been selected.



- To stop before reheating is completed, press the “CANCEL” button.

2 Press 

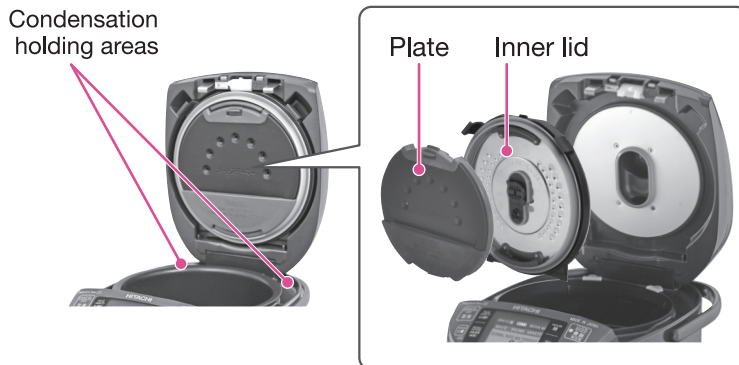
- The “STEAM WARM” lamp and selected warming program will light up.
- When switching from “Off” to Keep Warm, the “eco” lamp will not light up.



- The warming time elapsed is displayed from 0 to 24 hours in 1 hour increments. (The current time will be displayed after 25 hours has passed.)

Non-Water Supply Auto Steamer

The non-water supply auto steamer collects the steam during cooking as distilled water and emits it as steam during cooking, warming, and reheating to bring out the taste of the rice and keep it moist. (There is no need to add water.)



⚠ CAUTION

- Remove the inner lid after it has cooled.
- Remove the plate after it has cooled. (Do this to avoid the danger of spilling hot water.)

- Do not touch hot areas, such as the inner pot, inner lid, plate, and steam cap, during and after use.

Contact prohibited

- The amount of water that collects in the non-water supply auto steamer differs depending on the menu, amount of rice being cooked, the amount of adjustment of the water level, etc.
- When 1 mL of water in the non-water supply auto steamer has evaporated, it creates approximately 1,600 mL of steam. During steaming the vent is closed to trap the steam and sufficiently fill the inner pot with steam.
- The moisturizing effect from the steam will not be obtained if the plate is not attached.
- After cooking (steaming) is finished and during warming, the rice is kept moist by the steam, so condensation also forms on the surface of the non-water supply auto steamer, but this is not a malfunction. In addition, when the lid is opened, the condensation runs down into the condensation holding areas. This condensation has no effect on the quality of the rice during cooking or warming, but if it concerns you, you can wipe it off with a cloth.
- Remove and wash the inner lid and the other plate after each rice cooking operation. (To prevent food debris on these parts from drying and discoloring.) (To prevent too much water from collecting and getting on the rice when not keeping it warm.)
- To care for the rice cooker, wait for it to cool down and then use a sponge or soft cloth, etc., to wipe it. Do not use a scrubber made of plastic or other material. (Using a scrubber could scratch the fluorine coating.)

What to do about plate condensation after cooking

- Condensation collects on the inner lid and other plate immediately after cooking to keep the surface of the rice from drying. If the condensation concerns you, increase the steaming time and switch to a mode that reduces the condensation.

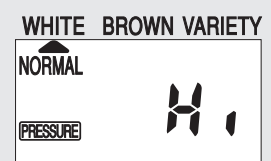
To switch to a mode that reduces the condensation

While cooking, continuously press for 5 seconds.

(Keep Warm)

The switch over is completed when the buzzer sounds and “H” is displayed (2 seconds).

- The display then returns to its original display.



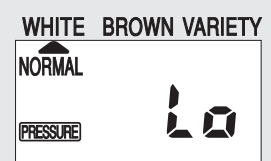
To return to the original mode

While cooking, continuously press for 5 seconds.

(Keep Warm)

The switch over is completed when the buzzer sounds and “Lo” is displayed (2 seconds).

- The display then returns to its original display.

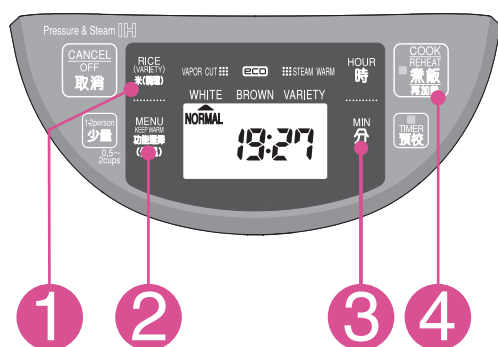


When switching to a mode that reduces the condensation

- Approximately 5 more minutes will be required for cooking.
- The water collecting in the plate will be reduced.
- The rice cooker is pressurized and has a strong seal, so there will be some condensation even when switching to a mode that reduces the condensation.

To Cook (Risotto, steaming, cake baking)

(Variety Cooking)



WARNING



- Do not use for any purpose other than the menus stated in this Operating Instructions and Cook Book.
- Do not open the lid while cooking
If you must open the lid, press the "CANCEL" button to stop cooking and then wait approximately 30 seconds before opening the lid. (Be careful not to get burned.)

CAUTION

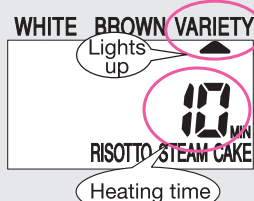


When cooking, check the cooking menu.
Mistakenly using another cooking menu when intending to cook "RISOTTO", which uses a large quantity of water, could cause a large amount of hot water to spray out, which is dangerous.

This display example is for when "STEAM" and "40" minutes is selected.

- Press **RICE (VARIETY)** to align the ▲ with "VARIETY".

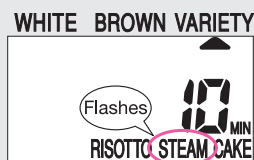
- The ▲ moves each time the button is pressed.



- Steam is emitted when using the cooking menu.

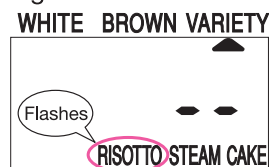
- Press **MENU (Keep Warm)** to make the desired cooking menu item to flash.

- The item that flashes changes each time the button is pressed.



- The selected menu is remembered when cooking is started.

- The "RISOTTO" heating time cannot be set. This is automatically set depending on the temperature of the rice and the amount of ingredients.

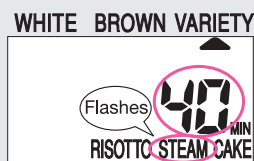


The heating time is not displayed.

- Press **MIN** to set the heating time.

- The time changes each time the button is pressed.

The time can be set from 10 minutes to 90 minutes in 5-minute intervals.

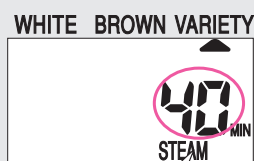


- Press **COOK REHEAT**.
The melody (buzzer) sounds and heating starts.

- The "COOK" lamp lights up.

When the melody (buzzer) sounds, the heating ends, so move the cooked food to a different container.

ATTENTION Do not keep warm or store the cooked food in the inner pot. (Doing so could damage the fluorine coating of the inner pot.)



This shows the remaining heating time until cooking is completed in 1 minute increments.

- Refer to the Cook Book for information regarding the heating time and cooking method.

Risotto → P.45
(The heating time is automatically set.)
Steaming → P.46
Cake → P.52

Cleaning and Maintenance



WARNING

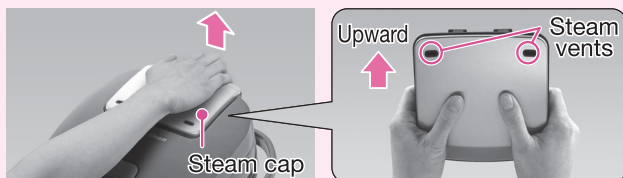


Before caring for the rice cooker, unplug the power plug and wait for the rice cooker to cool down. (Failure to observe this precaution could result in burns.)

Steam Cap (Wash after each use) RZ-KV Type

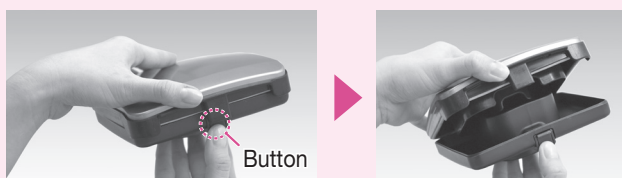
Remove the steam cap from the rice cooker and use dishwashing detergent (pH-neutral) and a sponge or other soft material to wash the steam cap.

- 1 Remove the steam cap from the lid.



Hold the steam cap with it standing up above the steam vents so as not to spill the condensation inside the steam cap.

- 2 Open the steam cap while pressing the button.



- 3 Wash out and unclog the steam cap body and steam cap cover.

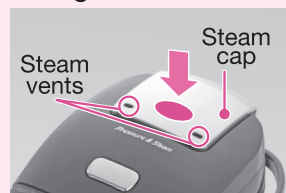


- 4 Press the steam cap until you hear it latch shut (the button is locked).



Close the steam cap after the steam cap cover latches are inserted into the latch catches in the steam cap body (2 locations). The latch could break if the steam cap is closed when only one side (1 location) is inserted.

- 5 Install in the lid with the steam vents facing the front.



Align the steam cap with the depressions in the lid and press down on the front center of the steam cap until it stops.



Body and lid (When dirty)

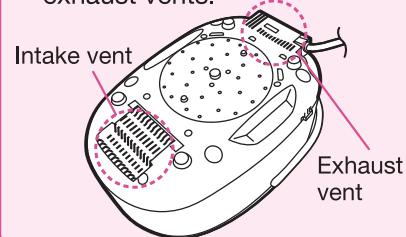
- Wipe with a well wrung-out cloth.
- Do not wash with or in water.

Rice scoop and steaming plate (Wash after each use) Rice scoop holder and measuring cup (Wash when dirty)

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

Intake vent/exhaust vent (Once a month)

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



Hook area (check before and after each use)

- Use a tooth pick or similar object to remove the rice and other debris stuck in the hook area if the lid will not latch shut.

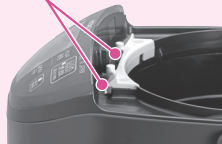
Lid hook area

Check to make sure rice and other debris is not stuck here.



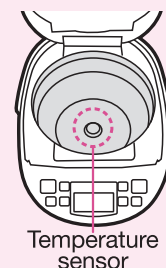
Body hook area

Check to make sure rice and other debris is not stuck here.



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 it with or in water.

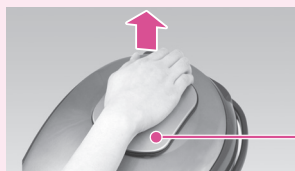


ATTENTION

- 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 any other substance could damage the surface.)
- Wash with a sponge or other soft material. Do not use a plastic or other scrubber. (Using a scrubber could damage the surface.)
- Do not use a dishwasher and/or dish dryer. (Using these could cause the parts to deform or discolor.)

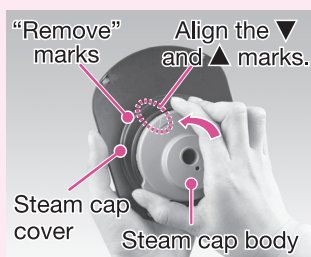
Steam Cap (Wash after each use) RZ-BG Type

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.

1 Remove the steam cap from the lid.

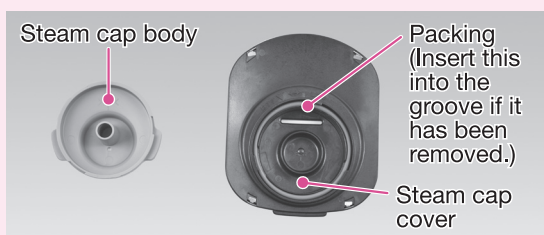
Pull up the steam cap from the body and remove it.

Steam cap

2 Remove the steam cap body from the steam cap cover.

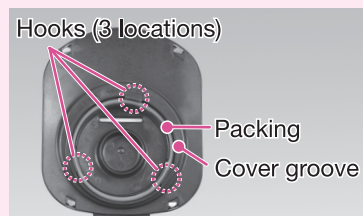
“Remove” marks
Align the ▼ and ▲ marks.
Steam cap cover
Steam cap body

Turn the steam cap body towards “Remove” mark direction to align ▲ mark (steam cap body) and ▼ mark (cover).

3 Wash out and unclog the steam cap body and steam cap cover.

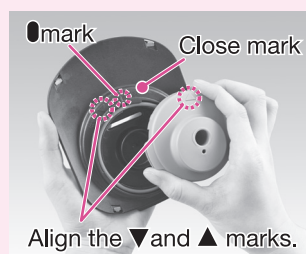
Steam cap body

Packing (Insert this into the groove if it has been removed.)
Steam cap cover

4 Insert the packing into the steam cap cover groove.

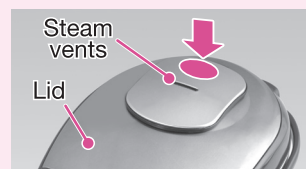
Hooks (3 locations)

Packing
Cover groove

5 Attach the steam cap cover to the steam cap body.

Close mark
Align the ▼ and ▲ marks.

Align the steam cap body ▲ mark with the cover ▼ mark position, make sure all 3 hooks are inserted, and then turn the cover in the “Close” direction to the cover ● mark.

6 Install the steam cap in the lid.

Steam vents
Lid

Insert the steam cap into the lid and press down on it behind the steam vents until it stops.

**Body and lid (When dirty)**

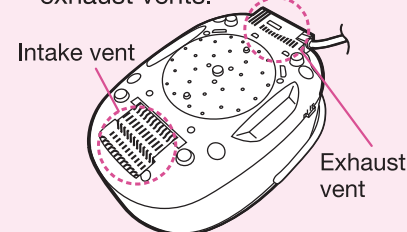
- Wipe with a well wrung-out cloth.
- Do not wash with or in water.

**Rice scoop and steaming plate (Wash after each use)
Rice scoop holder and measuring cup (Wash when dirty)**

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

Intake vent/exhaust vent (Once a month)

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



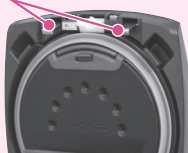
Intake vent

Exhaust vent

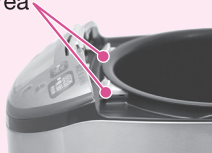
Hook area (check before and after each use)

- Use a tooth pick or similar object to remove the rice and other debris stuck in the hook area if the lid will not latch shut.

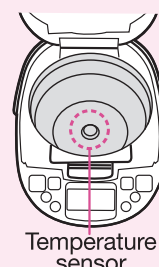
Lid hook area
Check to make sure rice and other debris is not stuck here.



Body hook area
Check to make sure rice and other debris is not stuck here.

**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 it with or in water.



Temperature sensor

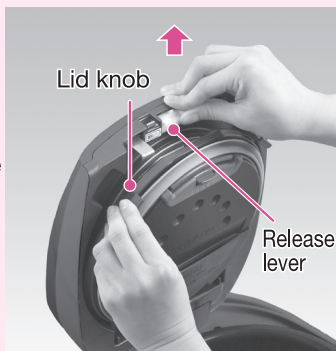
Cleaning and Maintenance — Continued

Non-water supply auto steamer [Plate, Inner Lid] (Wash after each use)

- The non-water supply auto steamer is assembled with the inner lid and other plate.
- Remove it from the lid and wash it with dishwashing detergent (pH-neutral) using a sponge or other soft material.

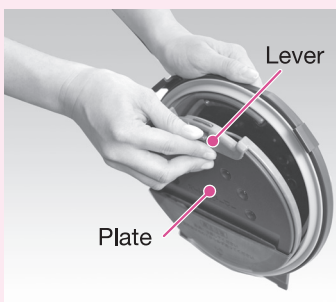
- 1 Remove the non-water supply auto steamer from the lid.

Hold the lid knob while pushing the release lever up and then remove the non-water supply auto steamer.



- 2 Separate the non-water supply auto steamer into the inner lid and the other plate.

Push down the plate lever and remove the plate.



The packing attached to the plate is not removed, so do not pull on it. If the packing is deformed, it will reduce the amount of water that collects in the plate.

- 3 Wash the plate to clean and unclog it.

- 4 Wash the inner lid to clean and unclog it.

Regulator valve (Check before cooking)

- Clean the back of the regulator valve. Also remove the filter and wash the front of the regulator valve. When the valve is clogged with debris, use a cotton swab or similar item to unclog it.

Filter (Clean after each use)

- When the filter is clogged with rice or other debris, remove and wash it.

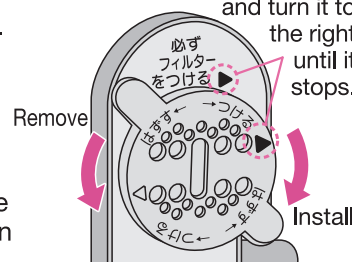
How to remove the filter

Turn the filter left and pull it forward.

How to install the filter

Align the filter with the ▲ mark, insert it, and turn it to the right until it locks in place and stops.

When installing the filter, align it with the ▲ mark, push it in, and turn it to the right until it stops.



Safety valve (Check before cooking)

- If the safety valve (in the center) is clogged with rice or debris, use a cotton swab or similar item to unclog it.
- Use a cotton swab, etc., to press on the center of the safety valve 2 or 3 times to confirm that it moves.

Preventing rusting of the inner lid

The inner lid is made of stainless steel, but it can rust if there is residual moisture. Wipe the inner lid clean after use to remove all moisture.

If rusting occurs

- Directly apply a cream (liquid) cleanser or apply the cleanser to a soft sponge or paper towel and rub off the rust.
- When finished, thoroughly wash the inner lid.
- Sometimes the rust cannot be completely removed, so take good care of the rice cooker to prevent rusting.

Cooking using spices

- Wash the washable parts immediately after cooking a rice mix, cooking other foods, or cooking risotto, etc. Leaving them dirty could cause odors, spoiling, or rust.

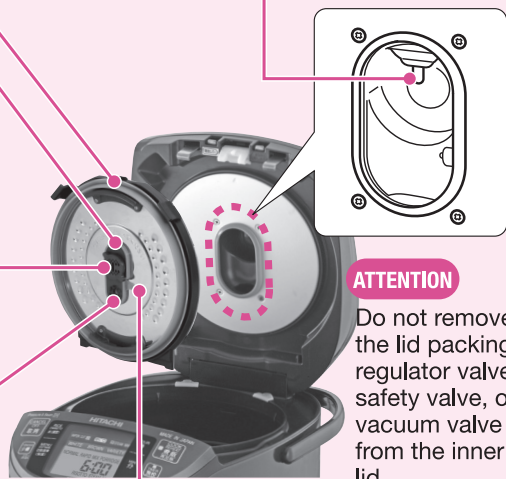


Inner lid and lid packing (Wash after each use)

- Wash these together.
- The lid packing is not detachable, so do not pull it. If it is deformed, the pressure cannot be sustained and the rice will not cook well.

Pressure regulator

- Do not push on, pull on, or apply excessive force to the pressure regulator. Failure to observe this precaution could cause the rubber part to come loose or tear, or damage the device.



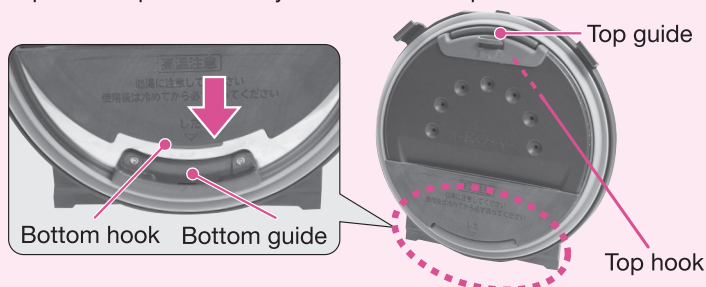
Vacuum valve (Wash after each use)

- This is not removed, so do not pull it. Pulling it could deform it, which would prevent the pressure from being sustained and the rice from cooking well.

5 Attach the other plate to the inner lid.

Do not install the plate upside down.

- (1) Insert the bottom hook of the plate into the bottom guide at the bottom of the inner lid.
- (2) Align the hook at the top of the plate with the top guide and press the plate in until you hear it lock in place.



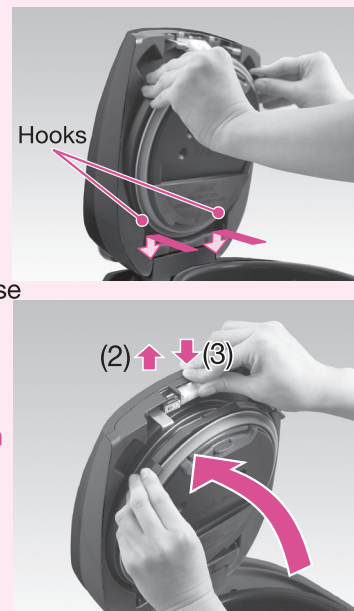
6 Install the non-water supply auto steamer into the lid

- (1) Orient the lid packing to the front and insert the hooks on both sides into the groove.

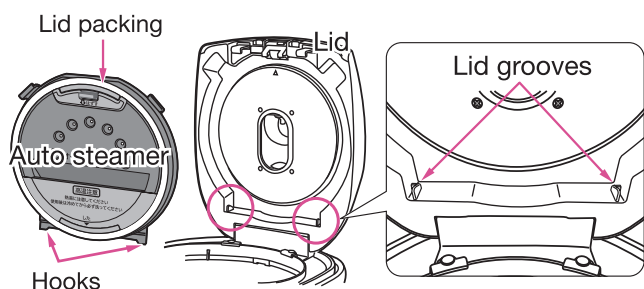
If only the hook on one side is inserted, that hook could be damaged when the inner lid is closed.

- (2) While pushing the release lever up, insert the top side of the inner lid.
- (3) Lower the release lever.

To prevent cooking when you have forgotten to install the non-water supply auto steamer, the lid will not close using the normal amount of force.



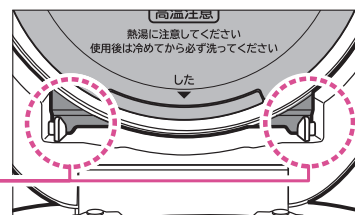
Precautions for installing the non-water supply auto steamer



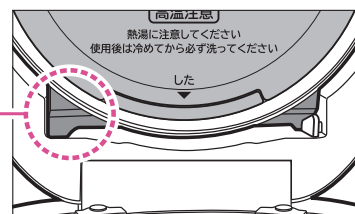
If the hooks on both sides are not inserted into the groove, the hooks could break or deform when the lid is closed.



The hooks on both sides are inserted into the groove.



The hook is not inserted into the groove.



Cleaning and Maintenance — Continued

Inner Pot (Wash after each use)

- Remove the inner pot from the rice cooker and use dishwashing detergent (pH-neutral) on a sponge or other soft material to wash the inner pot.
- If the inner pot is deformed, the rice might not cook well. Handle the inner pot carefully.
- The inner pot color might become uneven with use, but this will not affect performance or cleanliness.

Inner pot inside



- Observe the following to avoid scratching the fluorine coating on the inside.
 - Use the rice scoop provided.
 - 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.
- The fluorine coating on the inside will wear out with use, so treat it carefully.
- The fluorine coating is not harmful to humans.

Inner pot outside

- The surface rusts easily if moisture is left on it. Promptly wipe off moisture.
- Do not wipe the outside with paper towels, etc.

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.
- **A special “thermal sprayed thick iron pot” has been used to achieve the excellent cooking and heating performance of the inner pot. (KV type only)**
This special fabrication method makes the inner pot slightly heavy and the outside rough. It could rub on the rice cooker when removing it from or placing it in the rice cooker and cause plastic powder to stick to the inner pot, but this is not a problem for use. Wipe the powder off with a sponge. In addition, pressing hard on the bottom of the inner pot when it is sitting in a sink could scratch the sink, so be careful.

If there are odors

- If there are odors after cooking a rice mix, risotto, or foods, or keeping rice warm, you can boil water and use the steam from it to reduce the smell.

1

Place water in the inner pot.

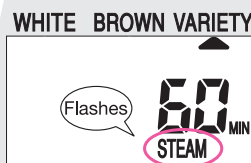
- Amount of water
For the 1.0L type, fill with water to the “WHITE RICE” water level scale 2.
For the 1.8L type, fill with water to the “WHITE RICE” water level scale 4.
*Only use water. Do not use detergent, etc.

2

Press to align ▲ with “VARIETY”.

3

Press to make “STEAM” to flash and then set the heating time to “60” minutes.



4

Press

- The melody (buzzer) will sound and the “COOK” lamp will turn on.



5

The heating is finished when the melody (buzzer) sounds.

- The “COOK” lamp turns off.



6

After the rice cooker cools down, discard the hot water and wipe the moisture from the inner pot.

If the odor is still a concern

- (1) Place saltwater (about 1%) in a pot or fry pan that is large enough to hold the inner lid and other plate and boil the water.
 - (2) When the water begins boiling, put the burner on low and heat the inner lid and other plate for 15 minutes.
 - (3) Discard the hot water and wait for the inner lid and other plate to cool before wiping the moisture from them.
- Cooking while the rice cooker is empty could cause the plastic parts to deform, so be careful.

- Pressure is generated when using a cooking method or cooking menu other than “VARIETY” or “STEAM”, and this could cause hot water to spray out. (This could cause burns.)

- 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.

English

If This Happens

Check This

Rice Cooking

- Soft
- Sticky
- Hard
- Hard core
- Watery and not fully cooked
- Uneven cooking

Amount of rice and adjusting the amount of water

→ P.16, 19

- Measure the rice 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.
(Increasing the amount of water absorbed by the rice prevents the rice from cooking too soft.)

Washing the rice

→ P.16

- Wash the rice until the wash water stays clear.

Water used to wash and cook the rice

→ P.16

- Wash the rice with cold water and not warm or hot water. (Using warm water will make the rice sticky.)
- Cooking the rice in water with high alkalinity could make the rice sticky and cause it to turn yellow. Cooking the rice in hard water (mineral water, etc.) could cause the rice to become crunchy or hard. Adjust the amount of water to taste.

Stirring the rice

- Stir the rice as soon as it finishes cooking.
(This prevents the excess steam from making the rice sticky.)

The bottom of the inner pot or the temperature sensor is dirty

→ P.26, 27, 30

- Remove any debris.

Interrupting cooking

→ P.18

- 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 cook properly thereafter.

Power supply

- 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.

- Scorching

Cooking white rice at a high temperature could cause it to brown and other rice could be scorched brown. This is not a malfunction.

Washing the rice

→ P.16

- Wash until the wash water stays clear.

The bottom of the inner pot or the temperature sensor is dirty

→ P.26, 27, 30

- Remove any debris.

Check the cooking method.

- If the rice is cooked without selecting the "1-2 person" program when cooking a small amount of rice (1.0L type: Up to 2 cups, 1.8L type: Up to 3 cups), the rice may be cooked for a longer time which could scorch the bottom of the rice brown. Select the "1-2 person" program when cooking a small amount of rice.

Troubleshooting — Continued

Please check the following points before calling for service.

If This Happens	Check This
<div data-bbox="142 342 185 584">Rice Cooking</div> <ul style="list-style-type: none"> ● Water boils out 	<ul style="list-style-type: none"> Amount of rice and adjusting the amount of water → P.16 <ul style="list-style-type: none"> ● Extra water will raise the water level to “Soft” on the water level gauge. ● Measure the rice using the measuring cup provided. Washing the rice → P.16 <ul style="list-style-type: none"> ● Wash the rice until the water runs clear. Dirty or clogged parts → P.26-29 <ul style="list-style-type: none"> ● Remove debris and clogging from the steam cap, plate, and filter. Attaching parts → P.26-29 <ul style="list-style-type: none"> ● Do not forget to attach the steam cap, plate, and inner lid before cooking the rice. Check the cooking method <ul style="list-style-type: none"> ● Mistakenly cooking another menu item using “RISOTTO”, which requires a large quantity of water, or using another cooking method for “PORRIDGE”, could cause a large amount of water to spray out, which is dangerous.
<ul style="list-style-type: none"> ● Steam may or may not be emitted depending on the cooking method. 	<p>Steam is trapped in the rice cooker under pressure, so keep your hands and face away from the steam vents during cooking.</p> <ul style="list-style-type: none"> ● Steam may be emitted during cooking, depending on the cooking method. ● Moving or shaking the rice cooker during cooking could cause steam to rush out. <p>When using the rice cooker close to a wall or furniture or when placed on a kitchen shelf, make sure the steam can escape from around the rice cooker.</p>
<ul style="list-style-type: none"> ● The center of the rice swells up ● A thin film forms 	<p>This rice cooker uses IH heating to heat the inner pot and create good convection currents in the cooking rice, which could cause the center of the rice to swell up or the rice touching the inner pot to look white. This is not a malfunction. The thin film that forms is the savory flavor emitted from the rice and is formed from starch. Cooking at high temperature produces a large quantity of savory flavor. This film is not a problem.</p>
<ul style="list-style-type: none"> ● Mixed rice does not cook properly. 	<ul style="list-style-type: none"> Adding seasoning and other ingredients <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, it could prevent the heat from being distributed well within the cooking rice.) Amount of seasoning and other ingredients <ul style="list-style-type: none"> ● The proper amount of other ingredients is about 30 to 50% of the amount of rice. Use a small amount of ingredients when they are oily. ● Use a lesser amount for tamari soy sauce. Cooking method <ul style="list-style-type: none"> ● Cook immediately without using the timer or soaking settings. (Using the timer or soaking settings could cause the seasoning or other ingredients to deteriorate or sink to the bottom.)

If This Happens

Check This

Rice Cooking

- Sticky rice does not cook properly

When cooking sticky rice, as a rule, use 0.5 cups of white rice to 1 cup of glutinous rice and stir them together before cooking.
(Do not cook just glutinous rice.)

→ P.19

- Risotto does not cook properly

Amount of stock

- Add enough stock to just cover the rice and other ingredients. Do not add too much stock.

How to add eggs

- Beat the eggs and then pour them over the entire surface of the cooked risotto.

- Cooking takes too long

Soaking and cooking are completed automatically, so more time is required than when cooking with a rice cooker that does not have a microcomputer. This is not a malfunction.

Amount of rice and adjusting the amount of water

→ P.16, 19

- Measure the rice using the measuring cup provided and do not exceed the “Amount that can be cooked” for each cooking method.

Check the cooking method

- The cooking time will be longer than necessary if a small amount of rice (1.0L type: Up to 2 cups, 1.8L type: Up to 3 cups) is cooked without selecting the “1-2 person” program. Please select the “1-2 person” program when cooking small amounts of rice.

Interrupting cooking

- If a power outage occurs during cooking, the cooking time will be extended by the amount of time the power was out.

- The rice, inner pot, etc., smells abnormal.

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 using the rice cooker for other cooking. This is not a malfunction.

Washing the rice

→ P.16

- Wash the rice until the wash water stays clear.

Stirring the rice

→ P.18

- Stir the rice as soon as it finishes cooking.
(This prevents the extra steam from making the rice sticky.)

Cooking method

→ P.20

- Do not set the timer to wait for a long time during the summer.

Interrupting cooking

- 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 cook properly thereafter.

Dirty parts

→ P.26-29

- Clean off the steam cap, plate, and inner lid.

- Much condensation forms

The rice cooker is pressurized, so steam does not escape easily, which means there may be condensation when the lid is opened immediately after cooking is finished. This is not a malfunction.

→ P.24

Troubleshooting — Continued

Please check the following points before calling for service.

If This Happens	Check This
Rice Cooking	<ul style="list-style-type: none"> ● Plate falls into the rice <p>The plate is made from a safe material. Even if it falls into the rice during cooking, there are no problems with sanitation. Be sure the plate is securely attached next time. → P.28, 29</p>
Keep Warm	<ul style="list-style-type: none"> ● Smell ● Turns yellow <p>Keeping the rice warm for a long time or repeatedly reheating it could cause it to smell or turn yellow. This is not a malfunction.</p> <p>Keeping rice warm → P.22</p> <ul style="list-style-type: none"> ● Do not leave the rice scoop in the rice when keeping it warm. And do not use the Keep Warm program for rice that has become cold. <p>Washing rice → P.16</p> <ul style="list-style-type: none"> ● Wash the rice until the wash water stays clear. <p>Stir the rice → P.18, 22</p> <ul style="list-style-type: none"> ● Stir the rice as soon as it finishes cooking. Also stir it occasionally during Keep Warm. (This removes the excess steam to keep the rice from becoming sticky.) <p>Dirty parts → P.26-29</p> <ul style="list-style-type: none"> ● Clean off the steam cap, plate, and inner lid.
	<ul style="list-style-type: none"> ● Drying <p>Keeping the rice warm for a long time or repeatedly reheating it could cause it to dry out. This is not a malfunction.</p> <p>Amount of rice kept warm → P.22</p> <ul style="list-style-type: none"> ● Pile the rice in the middle of the inner pot when keeping a small amount warm. <p>Dirty parts → P.26-30</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.26-29</p> <ul style="list-style-type: none"> ● Do not forget to attach the steam cap, plate, and inner lid before cooking the rice.
	<ul style="list-style-type: none"> ● Condensation forms ● Rice is sticky <p>Condensation forms on the inside of the lid and the inner pot to prevent the rice from drying out. In addition, the temperature during Keep Warm is automatically changed and condensation will form when the temperature is lowered. This is not a malfunction.</p> <p>Stir the rice → P.18, 22</p> <ul style="list-style-type: none"> ● Stir the rice as soon as it finishes cooking. Also stir it occasionally during Keep Warm. (This removes the excess steam to keep the rice from becoming sticky.) <p>Amount of rice kept warm → P.22</p> <ul style="list-style-type: none"> ● Pile the rice in the middle of the inner pot when keeping a small amount warm.
	<ul style="list-style-type: none"> ● Temperature of the rice is low. <p>Keep Warm program → P.23</p> <ul style="list-style-type: none"> ● If the temperature of the rice seems low, change the Keep Warm program to “WARM2”.
	<ul style="list-style-type: none"> ● Cannot reheat <p>A buzzer will sound and reheating cannot be undertaken when the rice is hot immediately after it finishes cooking and when the rice has become cold after the Keep Warm program has been stopped. → P.23</p>

If This Happens

Check This

Timer rice cooking

- Cooking begins immediately
- Cooking is not completed by the set time

The time set for the timer is the time when the rice is scheduled to finish cooking. 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 clock current time and adjust it if it is incorrect (The clock uses 24-hour time). The soaking time for cooking with soaking is not the time the rice is scheduled to finish cooking (It is the amount of time the rice will be soaked for). → P.20, 21

Sounds

- Rice cooker makes various sounds during use

The following sounds are generated by the rice cooker during cooking, keeping warm, etc.

When the power plug is plugged in

Zapping sound

(There may also be sparks)

This is the sound of charging to the inverter circuit.

During use (cooking, keep warm, etc.)

Air swishing sound

This is the sound of steam (pressure) escaping.

Zapping sound

This is the sound of the pressure regulator operating.

Whirling sound

This is the sound of the cooling fan turning.

Zapping sound

This is the inner pot IH heating sound.

Whistling sound

LCD display

Rice cooking time

- Suddenly changes
- Is not displayed

The cooking process is automatically adjusted to make the rice taste delicious. For this reason, the displayed cooking time might suddenly change during cooking. This is not a malfunction.

The cooking time is not displayed for cooking methods other than "WHITE", "NORMAL", and "RAPID". In addition, the current time is displayed when the rice cooker body is hot.

- The pressure display (PRESSURE) is flashing.

Interrupting cooking

- This flashes for 30 seconds when the "CANCEL" button is pressed or the power plug is unplugged during cooking. Do not open the lid while this is flashing. If the lid must be opened at this time, refer to → P.18

- "—:—" display or "H0" display is shown

When the "CANCEL" button is pressed while "H0" is displayed, the display will change to "—:—". Please reset the current time. → P.14

- The display disappears when the power plug is unplugged

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. Cooking and warming can be undertaken, but the current time and timer cooking cannot be set. Have the lithium battery replaced (for a charge) at the dealer where you purchased the rice cooker. (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 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 use the power outlet for the rice cooker.

- "H1" to "H8" is displayed

When the display does not return to the current time even after the "CANCEL" button is pressed or when the same display is shown repeatedly, have the rice cooker repaired by the dealer where you purchased it.

- The cooking message is shown after all of the messages in the display window light up (KV type only)

The rice cooker is set to the dealer use mode. Continuously press the "CANCEL" button for 5 seconds to return the display window to the normal display to allow cooking and warming.

Troubleshooting — Continued

Please check the following points before calling for service.

If This Happens		Check This
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 affect on performance or cleanliness. → P.30
	● It is scratched	Observe the following to prevent scratching of 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” → P.30
If there is a power outage	● When there is a power outage during use	<div>During Cooking</div> <p>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.</p> <div>During Keep Warm</div> <p>Keep Warm will resume when the power comes back on. However warming might not resume, depending on the temperature of the rice.</p> <div>During Timer (Soaking)</div> <p>Timing or soaking will resume when the power comes back on.</p>
Lid	● Difficult to close	The lid might feel 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	<div>Non-water supply auto steamer attachment</div> <div>→ P.28, 29</div> <p>● The lid will not close using normal force when the non-water supply auto steamer has not been attached. The lid might close if excessive force is used. (This is to prevent you from forgetting to attach the non-water supply auto steamer.)</p>
	● Opens slowly	There is a strong seal, so it may take a little time for the lid to open after the hook button is pressed.
	● Does not open	Pressure is applied during cooking, so the hook button is locked to keep the lid from opening. Do not force it open. If you must open it at this time, refer to → P.18
Gap between the body and lid	● Gap increases	<p>The gap increases when pressure is applied. This is not a malfunction.</p> <div>Inner lid is dirty</div> <div>→ P.28, 29</div> <p>● Pressure will build up if the regulator valve hole is clogged or debris is preventing the internal ball from moving. Clean or unclog the inner lid regulator valve hole and ball.</p>
	● Steam escapes from the gap	<div>Inner lid deformation</div> <p>● The inner lid or packing is deformed. Replace the inner lid with a new one.</p>
● Melody is noisy		The melody can be switched between a quieter melody and a buzzer. → P.15
● 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 farther away. (About 3 meters as a guideline)

Cook Book

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- The explanations in this Cook Book use the RZ-KV Type rice cooker as the example.
- Cups used in this Cook Book
Rice (white rice) ... 1 cup = 0.18L (about 1 Japanese cup)
(Use the included rice measuring cup)
Other cooking 1 cup = 0.2L
(Use a regular measuring cup)
- The times stated in this Cook Book are guidelines and do not included the preparation time.

- 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	5g	15g
Soy sauce, sweet cooking rice wine	6g	18g
Salt	6g	18g
Sugar	3g	9g

Operation Procedure and How to Select

RICE
(VARIETY)
米(調理)

or

MENU
KEEP WARM
功能選擇
(Keep Warm)

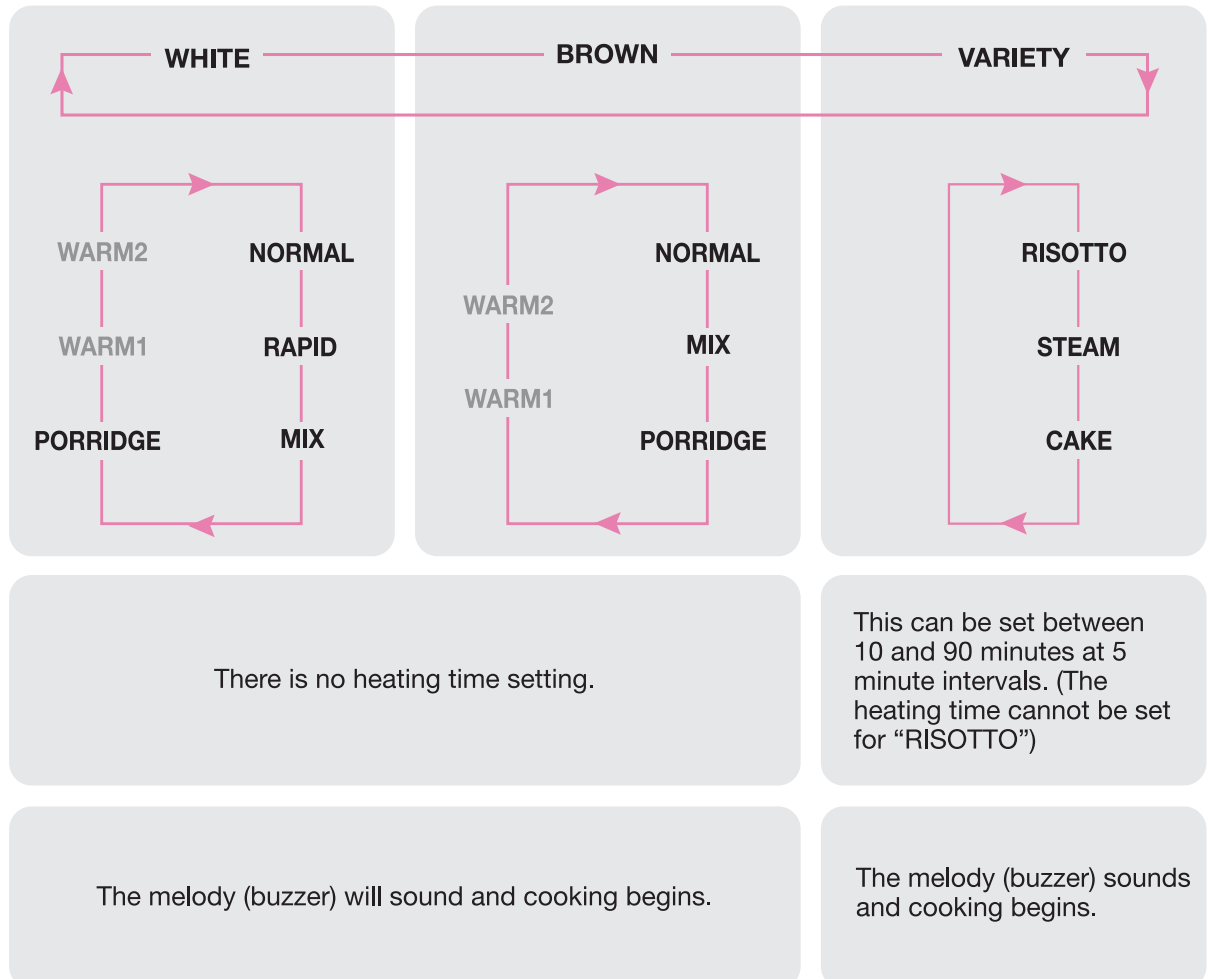
- The selection changes as shown below each time  or  is pressed.
(Keep Warm)

Use  to select the type of rice.

Use  to select the cooking method.
(Keep Warm)

Use  to set the heating time.

Press 



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 to cook rice and the cooking menu items state in the Operating Instructions and Cook Book included.
Do not cook the following types of foods.
 - Pasty foods (liquid-absorbing spongy foods, etc) or stewing items that swell when heated, such as beans, noodles, pearl barley, oatmeal.
(When making rice with red beans, cook the rice after adding separately boiled cowpeas. Refer to the Cook Book for details. [→ P.41](#))
 - Cooking that uses ingredients that suddenly foam up, such as baking soda.
 - Cooking that uses oil.
 - Cooking that uses starchy ingredients, like the base for curry or stew.
 - Ingredients that bubble, such as jam, cranberry sauce, apple sauce, rhubarb.
 - 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 paper, aluminum foil, or plastic wrap (except for the steam cooking described in the Cook Book).



White Rice Menu



Vegetable Pilaf

Ingredients (4 servings)

White rice	2 cups
Small onions (cut in half)	4
Potato (cut in 1 cm cubes)	1 medium size
Carrot (cut in 7 mm cubes)	1/2 medium size
④ Green asparagus (cut in 1 cm lengths)	3 stalks
Cauliflower (cut into individual branches)	100 g
Whole corn (canned, drained)	1/2 cup
Green peas (canned, drained)	2/3 cup
Salad oil	2 tbsp
Salt, pepper	Dash
Soup (add water to 1 cube dissolved in a small amount of hot water)	350 mL

Preparation Method

- ① Drain washed rice in a strainer.
- ② Heat salad oil (1 tbsp) in a frying pan, quickly stir fry ④, add a little salt and pepper, and place in a bowl.
- ③ Heat salad oil (1 tbsp) in a fry pan, stir fry the rice from ① until it becomes clear and then place it in the inner pot.
- ④ Add the soup to ③, add salt and pepper, and mix together.
- ⑤ Place ② on top of the ④ rice, place the inner pot into the rice cooker, close the lid, use the "RICE" button to select "WHITE", use the "MENU" button to select "MIX", and then press the "COOK" button.
- ⑥ When cooking is finished, stir and place on a serving dish.

Tips for Mixing

- ★ Add the water and seasoning, adjust the amount of water, and mix well. The meal 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 or keep warm programs. Doing so could cause the food to smell strange or lose quality. The amount of ingredients ④ should be about 30 to 50% of the amount of rice. (About 45 to 75 g of ingredients per cup of rice)
- ★ Preheat ingredients that easily absorb water.



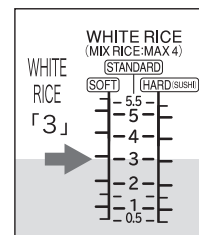
Sweet Potato and Black Sesame Rice

● Ingredients (4 servings)

White rice	3 cups	
Sweet potato (diced)	200 g	
A {	Black ground sesame	4 tbsp
	Soy sauce	2 tbsp
	Stock	200 mL
	Salt	Less than 1/2 tsp

● Preparation Method

- ① Drain washed rice in a strainer.
- ② Place ① in the inner pot and add A.
- ③ Peel and dice the sweet potato and allow it to soak in water for a time and drain it.
- ④ Add water to ② up to "WHITE RICE" Level 3, stir, and place ③ on top.
- ⑤ Place the inner pot into the rice cooker, close the lid, use the "RICE" button to select "WHITE", use the "MENU" button to select "MIX", and then press the "COOK" button.
- ⑥ When cooking has finished, stir and place on a serving dish.



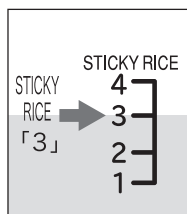
Red Bean Rice

● Ingredients (4 servings)

White rice	1/2 cup
Glutinous rice	2 1/2 cups
Cowpeas	50 g
Salt	1/2 tsp

● Preparation Method

- Quickly boil and drain the cowpeas, add new water and boil the cowpeas until 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 3, add the salt, and mix.
- Place the ① cowpeas on top, place the inner pot into the rice cooker, close the lid, use the "RICE" button to select "WHITE", use the "MENU" button to select "MIX", and then press the "COOK" button.
- When cooking is finished, stir and place on a serving dish.



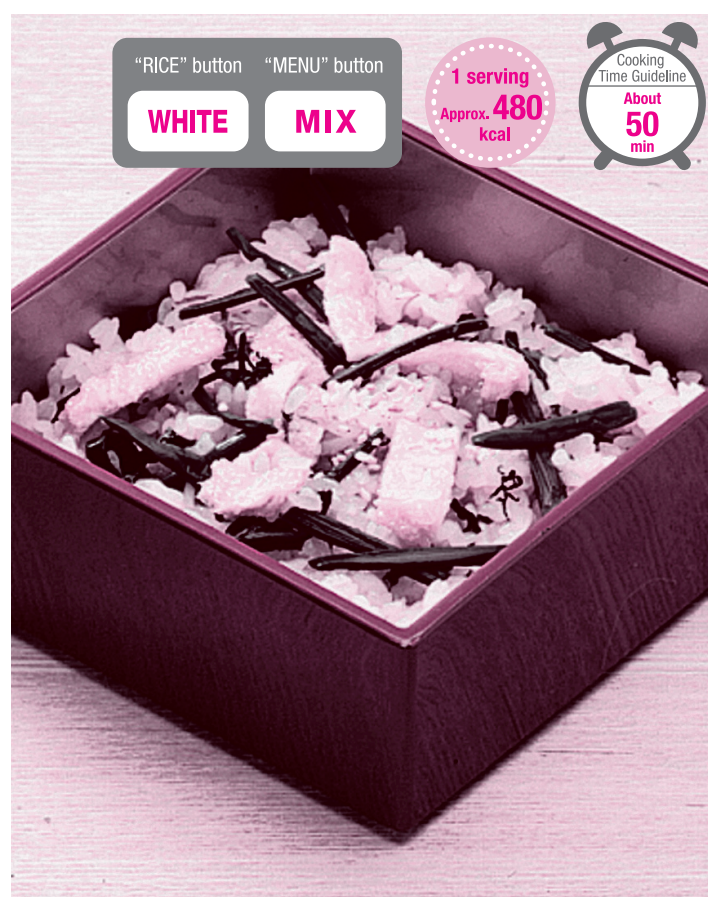
● How to boil and drain cowpeas

- Thoroughly wash the cowpeas in cold water.
- Place ① and water (2 cups) in a different pot, heat to a rolling boil, and then separate the cowpeas from the broth.
- Again place the cowpeas in water (2 cups) 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.



English

Sansai (Wild vegetables (Certain types of traditionally collected wild vegetables)) Rice

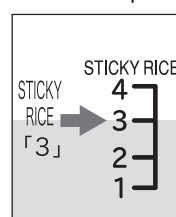


● Ingredients (4 servings)

White rice	1 cup
Glutinous rice	2 cups
Sansai (Wild vegetables (Certain types of traditionally collected wild vegetables)) mix (boiled in water)	200 g
Deep-fried tofu	1 sheet
① Sake	2 tbsp
② Soy sauce	1 tbsp
③ Salt	1/2 tsp
④ Sugar	1 tbsp
White sesame seeds	Dash

● Preparation Method

- Mix together and wash the white rice and glutinous rice and drain in a strainer.
- Dip the deep-fried tofu in boiling water to remove the oil and cut it into strips in the short direction. Drain the liquid from the sansai.
- Place ① and ② in the inner pot, briefly mix, and add water up to "STICKY RICE" Level 3.
- Place ③ on top of the rice, place the inner pot into the rice cooker, close the lid, use the "RICE" button to select "WHITE", use the "MENU" button to select "MIX", and then press the "COOK" button.
- When cooking has finished, stir, place on a serving dish, and sprinkle with white sesame seeds.



Chicken Porridge

"RICE" button
"MENU" button

WHITE
PORRIDGE

1 serving

Approx. **160** kcal

Cooking Time Guideline

About **75** min



Tips for Porridge

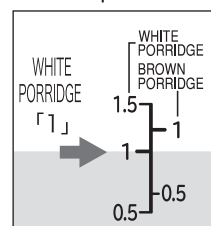
- ★ Immediately serve warm—do not use the Keep Warm program.
- ★ Over time the rice will become goeey if left to stand.

Ingredients (4 servings)

White rice	1 cup
Chicken breast (no skin)	50 g
Soup stock cube	1
① Japanese scallion leaves	Dash
② Ginger skin	Dash
③ Sake	1 tbsp
④ Soy sauce	1 tsp
Salt	1/2 tsp
Japanese scallion stalk	Dash
White sesame seeds	Dash

Preparation Method

- Place the chicken meat in a pot, add 3 cups of water and ①, heat until the meat is thoroughly cooked, and then strain the liquid in a bowl for broth.
- By hand, tear the ① chicken into fine pieces and sprinkle with ② to season.
- Wash the rice and place it in the inner pot, add the ① broth and water up to "WHITE PORRIDGE" Level 1, add the salt and soup flavoring, and stir briefly.
- Place the inner pot into the rice cooker, close the lid, use the "RICE" button to select "WHITE", use the "MENU" button to select "PORRIDGE", and then press the "COOK" button.
- 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.



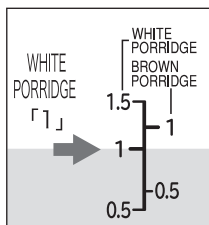
Green Vegetable Porridge

Ingredients (4 servings)

White rice	1 cup
Daikon (Japanese large root radish) leaves or desired greens	20 g
Salt	Dash

Preparation Method

- Wash the rice, place it in the inner pot, and add water up to "WHITE PORRIDGE" Level 1.
- Place the inner pot into the rice cooker, close the lid, use the "RICE" button to select "WHITE", use the "MENU" button to select "PORRIDGE", and then press the "COOK" button.
- Briefly boil daikon leaves or greens, drain off the water, and finely chop them.
- When the rice has finished cooking, add ③, salt to taste, and stir briefly.



"RICE" button
"MENU" button

WHITE
PORRIDGE

1 serving

Approx. **130** kcal

Cooking Time Guideline

About **70** 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.

Sushi Rice

● Ingredients (4 servings)

White rice 3 cups
Dried kelp 15 cm
[Vinegar mixture]

Vinegar 5 tbsp

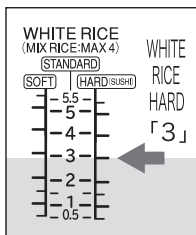
Sugar 1 tbsp

Salt Less than 1 tsp

* 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 4 or 5 notches into it.
- 2 Wash the rice and place it in the inner pot, add water up to "WHITE RICE HARD" Level 3, and place the kelp on top of the rice.
- 3 Place the inner pot into the rice cooker, close the lid, use the "RICE" button to select "WHITE", use the "MENU" button to select "NORMAL", and then press the "COOK" button.
- 4 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. 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 skin temperature and then place a damp cloth on top of the rice to keep it damp.



English

Gomoku Chirashi (This is a type of mixed rice meal.)



● Ingredients (4 servings)

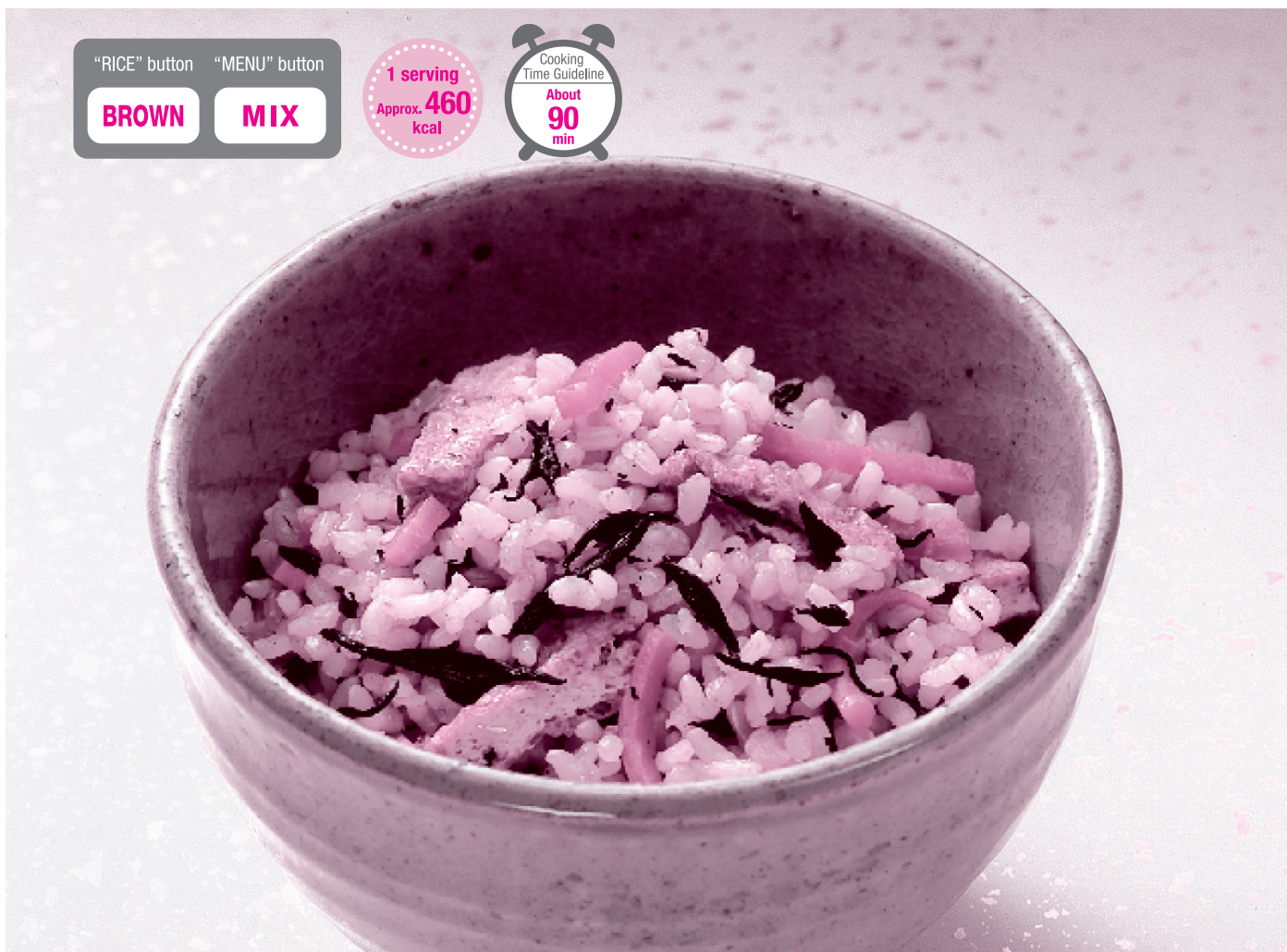
Dried shitake mushrooms (soaked in water and drained) ... 8
Carrot 30 g
Dried gourd 30 g
 { Stock 2 cups
 Sugar 6 tbsp
 A Soy sauce 4 tbsp
 Sweet cooking rice wine 3 tbsp
 Salt Dash
Lotus root 80 g
 { Stock 2 tbsp
 B Vinegar 2 tbsp
 Sugar 1 tbsp
 Salt Dash
Shrimp 10
Kinshi egg (This is a type of Japanese omelet) .. 1 egg's worth
Leaf buds 10
White sesame seeds 2 tbsp
Cherry denbu (This is a gelatinized fish cake that has been dyed pink.) .. Dash
Red ginger Dash
* In addition, the ingredients for "Sushi rice" are also required.

● Preparation Method

- 1 Follow the directions for "Sushi Rice" and prepare the sushi rice.
- 2 Shoe-string slice the shitake mushrooms together with the carrot. Massage the dried gourd in salt and then wash it off, boil it until it becomes soft, and then cut into pieces 1 cm in length.
- 3 Boil ② in A until the stock is gone.
- 4 Thinly slice the lotus root, soak it in vinegar water to remove the harsh taste, and then briefly boil it before soaking it in B;
- 5 Shell the shrimp, remove the guts, and boil.
- 6 Mix ③ and the white sesame seeds into ①, place on the serving dish, and decorate with ④, ⑤, cherry denbu, kinshi egg, red ginger, and leaf buds.



Brown Rice Menu



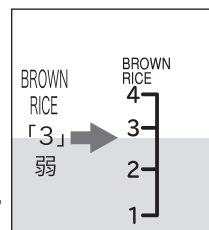
Brown Rice with hijiki (Sargassum fusiforme, a type of seaweed)

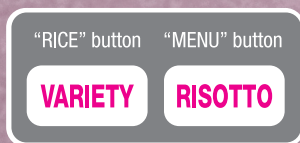
● Ingredients (4 servings)

Brown rice	3 cups
Deep-fried tofu	2 sheets
A { Hijiki (Sargassum fusiforme, a type of seaweed) (soaked in water)	20 g
Carrot (shoe-string sliced)	60 g
B { Sake	2 tbsp
Soy sauce	1 1/2 tbsp
Salt	1 tsp

● Preparation Method

- 1 Dip the deep-fried tofu in boiling water to remove the oil and cut it into short strips.
- 2 Briefly wash the brown rice to remove any debris, etc.
- 3 Place the ② brown rice in the inner pot, add ③, add water to a little below "BROWN RICE" Level 3, and place ④ on top of the rice.
- 4 Place the inner pot into the rice cooker, close the lid, use the "RICE" button to select "BROWN", use the "MENU" button to select "MIX", and then press the "COOK" button.
- 5 When cooking has finished, stir, place on a serving dish.





❖❖ Egg Risotto

● Ingredients (4 servings)

Rice being kept warm or that has cooled	300 g
Stock (1 pouch of powdered stock dissolved in water)	
	400 to 500 mL
Egg (beaten)	1

● Preparation Method

- 1 If the rice is being kept warm in the rice cooker, press the "CANCEL" button to cancel the Keep Warm program. If using cooled rice, place it in the inner pot.
- 2 Add the stock to the rice in the inner pot and stir.
- 3 Place the inner pot into the rice cooker, close the lid, use the "RICE" button to select "**VARIETY**", use the "MENU" button to select "**RISOTTO**", and then press the "COOK" button.
- 4 When cooking is finished, evenly spread the beaten egg over the rice and briefly stir it in before placing the rice on a serving dish.

❖❖ Tips for Stock

- ★ If the stock does not dissolve well in the water, use a small amount of hot water to dissolve it.
- ★ Store-bought risotto seasoning and water can also be used for the stock. Adjust the amount of stock to match the amount of rice. You can also add ingredients that are already cooked (leftovers, etc.) or vegetables that cook quickly, such as Chinese chives.

❖❖ Tips for Risotto

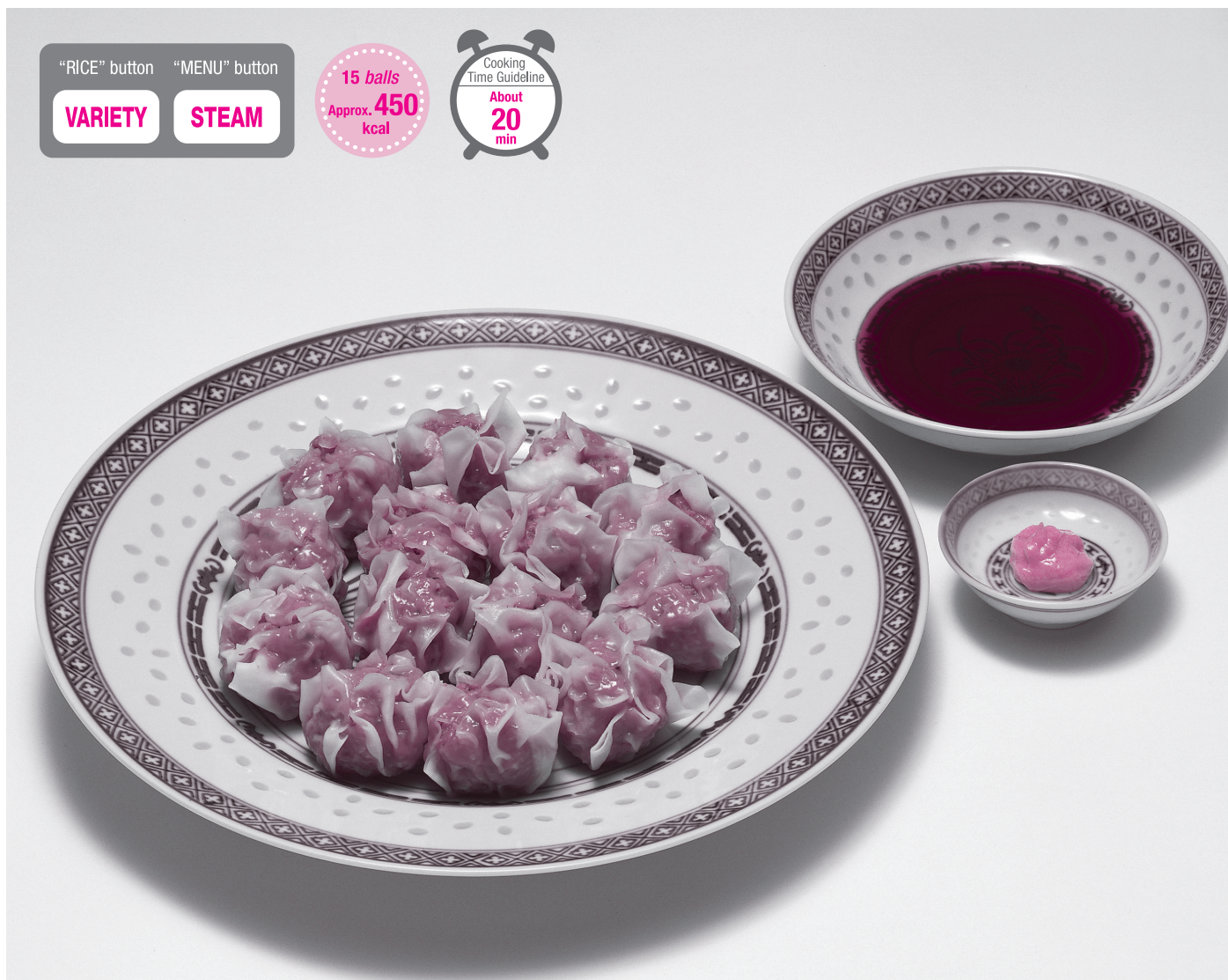
- ★ Stir the rice well after adding the stock (soup).
- ★ Place the ingredients on top of the rice without mixing them in.
- ★ Immediately serve warm—do not use the Keep Warm program.
- ★ Over time the rice will become goopy if left to stand.

"RICE" button "MENU" button

VARIETY

STEAM

15 balls
Approx. 450
kcal



Homemade Shumai

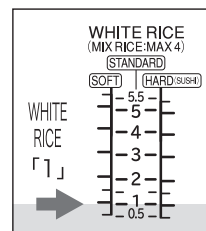
(This is a general type of pork dumpling, also called shaomai in Chinese.)

Ingredients (For 15 balls)

Ground pork	75 g
Shrimp (peeled)	75 g
Onion (minced)	1 medium size (Approx. 100 g)
Dried shitake mushroom (soaked and minced)	1 mushroom
Ginger (grated)	Dash
Soy sauce	1/2 tbsp
Sesame oil	1/2 tsp
Salt	Dash
Potato starch	slightly more than 1 tbsp
Shumai wrappers	15
Cooking paper	1 sheet 30 cm x 30 cm

Preparation Method

- Place ① in a bowl and stir together until the contents form a mash.
- Take a little less than 1 tbsp of the ① ingredients at a time (approx. 15 g) and wrap it in a *shumai* wrapper.
- Add water to the inner pot up to "WHITE RICE" Level 1 (1.0L type) or "WHITE RICE" Level 2 (1.8L type) and place the steaming plate provided into the inner pot.
- Place a sheet of cooking paper that is cut a little smaller than the steaming plate and place it on the steaming plate. Arrange 15 *shumai* on top of the cooking paper.
- Place the inner pot into the rice cooker, close the lid, use the "RICE" button to select "VARIETY", use the "MENU" button to select "STEAM", and use the "MIN" button to set the cooking time to 20 minutes, and then press the "COOK" button.
- When the cooking has finished, place the *shumai* on a serving dish.



Warming Chinese Manju

(This is a large type of Chinese dumpling made using rice dough, also called baozi in Chinese.) (Frozen/Refrigerated)

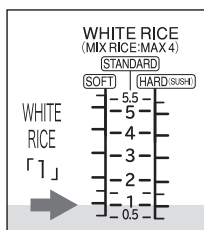


● Ingredients (For 1 to 3 Chinese manju)

Store-bought refrigerated Chinese manju (weighing 80 to 100 g each) 1 to 3 manju

● Preparation Method

- 1 Add water to the inner pot up to "WHITE RICE" Level 1, put in the steamer plate included, and place the refrigerated Chinese *manju* on the steamer plate. (Do not let the *manju* touch each other. Only put in 1 or 2 *manju*.)
- 2 Place the inner pot into the rice cooker, close the lid, use the "RICE" button to select "VARIETY", use the "MENU" button to select "STEAM", and use the "MIN" button to set the cooking time to 15 minutes, and then press the "COOK" button.
 - To heat frozen Chinese manju, set the heating time to 20 to 25 minutes.



Warming Shumai

(This is a general type of pork dumpling, also called shaomai in Chinese.) (Frozen/Refrigerated)



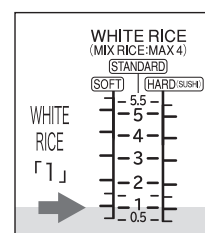
● Ingredients (For 15 to 20 shumai)

* The amount that can be arranged in one layer.

Store-bought frozen shumai 15 to 20 shumai (200 to 300 g)

● Preparation Method

- 1 Add water to the inner pot up to "WHITE RICE" Level 1 for the 1.0L Type ("WHITE RICE" Level 2 for the 1.8L Type), put in the steamer plate provided, and arrange the frozen *shumai* on the steamer plate.
- 2 Place the inner pot into the rice cooker, close the lid, use the "RICE" button to select "VARIETY", use the "MENU" button to select "STEAM", and use the "MIN" button to set the cooking time to 20 minutes, and then press the "COOK" button.
 - To heat refrigerated or cold *shumai*, set the heating time to 15 minutes.



● Tips for Warming

★ Placing a sheet of cooking paper on the steamer plate makes it easier to remove the steamed items.

Steamed corn-on-the-cob

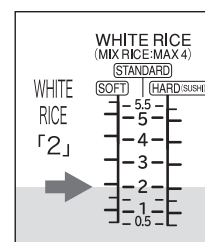


● Ingredients (1 to 2 ears)

Raw corn ears 1 or 2

● Preparation Method

- 1 Cut the corn ears into pieces that can fit into the inner pot.
- 2 Add water to the inner pot up to "WHITE RICE" Level 2, put in the steamer plate provided, and arrange the corn on the steamer plate.
- 3 Place the inner pot into the rice cooker, close the lid, use the "RICE" button to select "VARIETY", use the "MENU" button to select "STEAM", and use the "MIN" button to set the cooking time to 25-30 minutes, and then press the "COOK" button.



● Tips for Steaming

★ If all of the food cannot fit in properly at once, then divide it into two portions and steam each separately.

Steamed Glutinous Rice Meatballs



● Ingredients (For 15 balls)

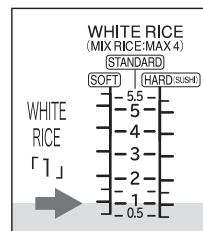
Homemade Shumai ingredients → P.46

(Except the shumai wrappers)

Glutinous rice 1/2 cup
Cooking paper 1 sheet 30 cm x 30 cm

● Preparation Method

- 1 Thoroughly wash the glutinous rice, soak it in water for 1 hour, and then drain the rice using a sieve.
- 2 Place the homemade shumai ingredients ① into a bowl and stir them to form a mash.
- 3 Take a little less than 1 tbsp of the ② ingredients at a time (approx. 15 g) and form it into a ball and then encase the ball with a layer of rice by pressing the rice carefully into the surface of the ball to keep it from falling off.
- 4 Add water to the inner pot up to "WHITE RICE" Level 1 (1.0L type) or "WHITE RICE" Level 2 (1.8L type) and place the steaming plate provided into the inner pot.
- 5 Place a sheet of cooking paper that is cut a little smaller than the steaming plate and place it on the steaming plate. Arrange 15 meatballs on top of the cooking paper.
- 6 Place the inner pot into the rice cooker, close the lid, use the "RICE" button to select "VARIETY", use the "MENU" button to select "STEAM", and use the "MIN" button to set the cooking time to 20 minutes, and then press the "COOK" button.
- 7 When the cooking has finished, place the meatballs on a serving dish.



Sakura Mochi

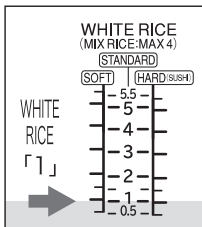
(This is a pink colored sweet bean curd filled manju wrapped in a pickled cherry tree leaf.)

● Ingredients (For 8 pieces)

- ① Domyoji powder (this is an ingredient made from glutinous rice that has been soaked in water, steamed, dried, and then coarsely ground.) 100 g
Sugar 1 1/3 tbsp
Sweet bean paste 160 g
② Boiling water 160 mL
Red food coloring Small amount (dissolved)
Flowering cherry leaves (pickled in saltwater, washed) 8 leaves
Cooking paper 1 sheet 30 cm x 30 cm

● Preparation Method

- 1 Roll the sweet bean paste into 8 portions.
- 2 Place ① and ② into a bowl, mix briefly, cover with plastic wrap, and allow to stand for 5 minutes.
- 3 Add water to the inner pot up to "WHITE RICE" Level 1 (1.0L type) or "WHITE RICE" Level 2 (1.8L type) and place the steaming plate provided into the inner pot.
- 4 Place a sheet of cooking paper that will just fit inside the inner pot and place it on the steaming plate and carefully pour ② on.
- 5 Place the inner pot into the rice cooker, close the lid, use the "RICE" button to select "VARIETY", use the "MENU" button to select "STEAM", and use the "MIN" button to set the cooking time to 20 minutes, and then press the "COOK" button.
- 6 When cooking has finished, hold the cooking paper by the four corners, lift it out, place it on a plate, and then divide the contents into 8 portions.
- 7 Wet your hands, spread out ⑥, wrap it around the sweet bean paste, and then wrap each portion in a cherry leaf.



Cheese Flavored Steamed Bread

Ingredients (4 pieces)

- A { Flour (soft flour) 50 g
 Baking soda 1/2 tbsp
 Cream cheese 40 g
 Egg (beaten) 1
 Sugar 40 g
 Milk 2 tbsp
 Salad oil 1 tbsp
 Cupcake papers 4
 Soufflé molds 4
 (6.5 cm in diameter and 3 cm in height)

Preparation Method

- Place the cupcake papers into the soufflé molds.
- Soften the cream cheese and use a hand mixer to make the cheese creamy while adding in the sugar.
- Add the ② egg and whip the mixture until it starts to thicken and then add and mix in the milk and salad oil.
- Add the sifted ① to ③ and vigorously mix. Fill the ① molds eight-tenths full.
- Add water to the inner pot up to "WHITE RICE" Level 1 (1.0L type) or "WHITE RICE" Level 2 (1.8L type), set it in the rice cooker, place the steaming plate provided into the inner pot, and arrange the ④ molds on the steaming plate provided.
- Close the lid and use the "RICE" button to select "VARIETY", use the "MENU" button to select "STEAM", and use the "MIN" button to set the cooking time to 20 minutes, and then press the "COOK" button.
- Remove when cooking has completed.



English

Pudding



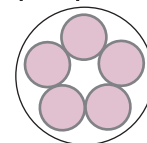
Ingredients (5 pieces)

- [Caramel sauce]
 A { Sugar 30 g
 Water 1 tbsp
 Boiling water 2 tsp
- [Egg mixture]
 Milk 1 cup
 Sugar 40 g
 Egg (beaten) 2
 Vanilla extract Dash
 Butter Dash
- Soufflé molds 5
 (6.5 cm in diameter and 3 cm in height)

Preparation Method

- Mix together ① and heat and add the boiling water when the mixture begins to turn a caramel color. (The sauce will spatter when doing this, so be careful.)
- Grease the soufflé molds with butter and pour in ①.
- Dissolve the sugar into milk that has been heated until warm to the touch. Mix in the egg, make into a puree, add the vanilla extract, mix briefly, and pour into the ② molds.
- Add water to the inner pot up to "WHITE RICE" Level 1 (1.0L type) or "WHITE RICE" Level 2 (1.8L type), set it in the rice cooker, place the steaming plate provided into the inner pot, and arrange the ③ molds on the steaming plate. (Refer to the arrangement diagram)
- Close the lid and use the "RICE" button to select "VARIETY", use the "MENU" button to select "STEAM", and use the "MIN" button to set the cooking time to 10 minutes for the 1.0L type (15 minutes for the 1.8L type), and then press the "COOK" button.
- Let steam for 5 minutes without opening the lid after cooking.
- Remove when cooking is completed and allow to cool before adding cream or another desired topping.

Arrangement on the steaming plate provided



Arrange evenly in a pentagonal pattern without touching the walls of the inner pot



CAUTION

The inner pot is hot immediately after cooking, so be careful not to burn yourself on it.



Homemade Yosedomu

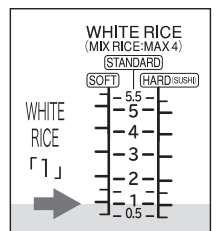
● Ingredients (4 heatproof glass containers 7.5 cm in diameter and 5 cm in height)

Soy milk (plain, store-bought with at least 10% soybean solids) 400 mL
Bittern 20 to 30 mL

* The firmness of the finished tofu will vary, depending on the type and amount of soy milk and bittern, so follow the manufacturer's instructions on how much bittern to use.

● Preparation Method

- Put the soy milk and bittern in a bowl and mix until the mixture thickens.
- Pour equal amounts of the ① soy milk mixture in the 4 heatproof glass containers and use a spoon or other device to remove the air bubbles on the surface.
- Add water to the inner pot up to "WHITE RICE" Level 1 (1.0L type) or "WHITE RICE" Level 2 (1.8L type), set it in the rice cooker, place the steaming plate provided into the inner pot, and arrange the ② molds on the steaming plate.
- Close the lid and use the "RICE" button to select "VARIETY", use the "MENU" button to select "STEAM", and use the "MIN" button to set the cooking time to 20 minutes, and then press the "COOK" button.
- When cooking has completed, season with green onion, ginger, etc., and noodle sauce to taste.





“RICE” button “MENU” button

VARIETY

STEAM

1 serving
Approx. 240
kcal

Cooking
Time Guideline
1.0L Type
About
15 min

Cooking
Time Guideline
1.8L Type
About
20 min

Healthy Daigaku Imo (This is a type of sugary sweet potato dish.)

● Ingredients (4-5 servings)

	[1.0L Type]	[1.8L Type]
Sweet potatoes	400 g	500 g
{ Sugar	50 g	60 g
{ Water	50 mL	60 mL
{ Soy sauce	1 tsp	Slightly less than 2 tsp
Black sesame seeds ..	As desired	As desired

● Preparation Method

- ① Wash the sweet potatoes thoroughly, cut them into chunks with the skins left on, and then soak the chunks in water.
- ② Placed the drained ① sweet potato chunks into the inner pot, pour on ④ from above, and stir well using a wooden spatula.
- ③ Place the inner pot into the rice cooker, close the lid, and use the “RICE” button to select “**VARIETY**”, use the “MENU” button to select “**STEAM**”, and use the “MIN” button to set the cooking time to 15 minutes for the 1.0L type (20 minutes for the 1.8L type), and then press the “COOK” button.
- ④ When cooking has completed, quickly stir the entire contents to coat all the pieces with the sauce. Place on a serving dish and sprinkle with black sesame seeds.

Marble Cake



"RICE" button "MENU" button

VARIETY

CAKE

1/8th slice
Approx. 380
kcal



Ingredients

Butter	150 g
Flour (soft flour)	150 g
Sugar	140 g
Eggs (beaten)	3
Rum	1/2 tbsp
Almond powder	45 g
Milk	slightly more than 2 tbsp
Chocolate	70 g

Preparation Method

- 1 Stir the butter until it is creamy, add the sugar, and mix until white and fluffy.
- 2 Add a little egg at a time until it is all combined, then add the almond powder, rum, and milk, and then stir until all the ingredients have been uniformly mixed together.
- 3 Add the thoroughly sifted ② flour and then stir vigorously using a wooden spatula.
- 4 Melt the chocolate in a double boiler.
- 5 Take 1/3 of the ③ batter and mix in the ④ chocolate to create the chocolate batter.
- 6 Add ⑤ to ③ and mix to create the marbled pattern.
- 7 Pour ⑥ into the inner pot. Hold the inner pot and gently tap it on a cloth to remove the air bubbles.
- 8 Place the inner pot into the rice cooker, close the lid, and use the "RICE" button to select "VARIETY", use the "MENU" button to select "CAKE", and use the "MIN" button to set the cooking time to 50 minutes, and then press the "COOK" button.
- 9 When the cake has finished baking, let it steam for 15 minutes without opening the lid to allow it to firm up.
- 10 Remove it from the inner pot and allow to cool.

Yogurt Cheese Cake

Ingredients

	[1.0L Type]	1.8L Type]
Cream cheese	250 g	380 g
Sugar	80 g	120 g
	(Divide into 20 g and 60 g)	(Divide into 30 g and 90 g)
Eggs (separate the yolks and whites)	3	5
Plain yogurt	1 cup (200 mL)	1 1/2 cup (300 mL)
Flour (soft flour)	40 g	60 g
Melted butter	20 g	30 g
Lemon juice	1 tbsp	1 1/2 tbsp

Preparation Method

- 1 Put the egg whites in a bowl and beat gently, add 20 g of sugar for the 1.0L Type (30 g for the 1.8L Type), and whip thoroughly until the mixture forms stiff peaks.
- 2 To cream cheese that has been allowed to reach room temperature and soften, add 60 g of sugar for the 1.0L Type (90 g for the 1.8L Type), stir until creamy, and then mix in the egg yolks, plain yogurt, and lemon juice.
- 3 Add the sifted flour to ② and then mix in the melted butter.
- 4 Add ① to ③ and then mix until no egg white foam remains.
- 5 Pour ④ into the inner pot. Hold the inner pot and gently tap it on a cloth to remove the air bubbles.
- 6 Place the inner pot into the rice cooker, close the lid, and use the "RICE" button to select "VARIETY", use the "MENU" button to select "CAKE", and use the "MIN" button to set the cooking time to 45 minutes, and then press the "COOK" button.
- 7 When the cake has finished baking, let it steam for 15 minutes without opening the lid to allow it to firm up. When cool enough to touch, remove the cake and place it in the refrigerator for 10 minutes to cool.

* Adjust the amount of sugar to taste.



"RICE" button "MENU" button

VARIETY

CAKE

1/8th slice
Approx. 230
kcal
1.0L Type

1/8th slice
Approx. 350
kcal
1.8L Type



Healthy Soy Pulp Cake

● Ingredients

	[1.0L Type]	[1.8L Type]
Soy pulp	150 g	220 g
Corn starch	2 tbsp	3 tbsp
Butter (allow to soften in advance)	100 g	150 g
Brown sugar (powdered)	50 g	90 g
Honey	1 1/2 tbsp	3 tbsp
Milk	2 tbsp	3 tbsp
Black beans (store-bought and cooked)	150 g	230 g
Eggs (beaten)	3	4 1/2

● Preparation Method

- 1 Dry fry the soy pulp to remove the moisture from it and then allow it to cool.
- 2 When cool enough to touch, sprinkle the corn starch over all of the soy pulp.
- 3 Put the butter in a bowl, add the brown sugar, and use a hand mixer to mix the ingredients until they are creamy.
- 4 A little at a time, add the honey, eggs, and milk to ③.
- 5 When the batter is mixed uniformly, thoroughly mix the soy pulp and black beans into the batter and pour it into the inner pot. Hold the inner pot and gently tap it on a cloth to remove the air bubbles.
- 6 Place the inner pot into the rice cooker, close the lid, and use the “RICE” button to select “VARIETY”, use the “MENU” button to select “CAKE”, and use the “MIN” button to set the cooking time to 45 minutes, and then press the “COOK” button.
- 7 When the cake has finished baking, let it steam for 15 minutes without opening the lid to allow it to firm up.
- 8 Remove the cake from the inner pot and allow it to cool.



English

Sponge Cake (Decorated Cake)



● Ingredients

	[1.0L Type]	[1.8L Type]
Flour (soft flour)	120 g	180 g
Sugar	120 g	180 g
Eggs (separate the yolks and whites)	4	6
Vanilla extract	Dash	Dash
④ {Milk (warmed to room temperature)	1 tbsp	1 1/2 tbsp
④ {Butter (melted in advance)	20 g	30 g
Whipped cream	As desired	As desired
Fruit	As desired	As desired

● Preparation Method

- 1 Place the egg whites in a bowl and beat gently using a hand mixer, add sugar, and whip thoroughly until the mixture forms stiff peaks. Next, add the egg yolks and beat the mixture until it starts to thicken before adding the vanilla extract.
- 2 For ④, thoroughly mix the milk and butter.
- 3 Sift in the flour and use a wooden spatula, etc., to vigorously stir the batter to keep it from standing still the powder lumps are eliminated, and then quickly mix ②.
- 4 Quickly pour all of the ③ batter into the inner pot. Hold the inner pot and gently tap it on a cloth to remove the air bubbles.
- 5 Place the inner pot into the rice cooker, close the lid, and use the “RICE” button to select “VARIETY”, use the “MENU” button to select “CAKE”, and use the “MIN” button to set the cooking time to 45 minutes, and then press the “COOK” button.
- 6 When the cake is finished baking, remove it and allow it to cool sufficiently before decorating it with whipped cream, fruit, etc.



CAUTION

The inner pot is hot immediately after cooking, so use oven gloves, etc., when removing the sponge cake. Do not touch the inner pot with your bare hands.