

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

Incorrect use is dangerous because pressure is used, 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"

→ P.E-8~13

and then use the rice cooker correctly.

This rice cooker is a home appliance.

Do not use this cooker for commercial applications.

非常感谢您购买日立 **IH** 压力式电饭锅。

由于电饭锅用到压力，因此不正确使用是非常危险。请仔细阅读使用说明书并正确使用电饭锅。

在仔细阅读完毕后，请妥善保管，以便随时查阅。

[安全注意事项] 请参阅

→ P.S-8~13

以便正确使用。

本电饭锅仅供一般家庭用。并非商业用。

非常感谢您購買日立 **IH** 氣壓磁應電飯煲。

由於電飯煲會使用壓力，不正確操作會有危險，所以請仔細地閱讀使用說明書並正確操作電飯煲。

詳閱之後，請妥善保管。

請詳閱

→ P.T-8 ~13

的「安全注意事項」。

本電飯煲為家用電器。請勿用作商業用途。

HITACHI
Inspire the Next

Operating Instructions and Cook Book

Hitachi **IH** Rice Cooker 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

使用說明書・食譜

日立 **IH** 氣壓磁應電飯煲 家庭用

繁體中文

Model **RZ-V100CYH**



RZ-V100CYH
Red(R)

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Specifications

Colors and forms of products and components are subject to change due to improvements, and may differ from catalogue or product samples.

		RZ-V100CYH
Model		1.0L Type
Rice cooking capacity		0.09 L - 1.0 L
Power		220 VAC
Rated frequency		50 Hz
Rated power		1200 W
Cord length		1.0 m
Size	Width	24.8 cm
	Depth	30.2 cm
	Height	23.2 cm
Weight		Approximately 6.0 kg

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Features of Pressure Rice Cooker

Ensure that the lid is correctly secured.

- The lid might feel heavier when closing before or after cooking. Be sure to close it slowly until it clicks into position.
- After cooking, the user may need to wait a short period of time before opening the lid.

Do not open the lid during cooking.

- Do not open the lid during cooking. (There is a risk of burns.)

Be sure to follow the water level indications.

- Adding water above the indicated water level may cause hot water to boil over when pressure is released. Be sure to follow the indicated water level.

Steam may rush out during cooking.

- Keep your hands and face away from the steam vent when the cooker is operating. Steam may spray out when the cooker is operating depending on the cooking program.
- Steam may rush out if the cooker is moved or shaken when it is operating.
- Steam may come out of the cooker depending on the cooking program. Do not use the cooker near walls or furniture to prevent steam from hitting them.

Component Names, Body, Accessories, Operation Panel, Display Window, Water Level Indications

Body



Accessories

Compact rice scoop (self-standing type)



Measuring cup



Approximately 180 ml

See "Operation Panel, Display Window, Water Level Indications" on the next page.

→ P.E-00 Denotes the page containing related explanations.

Hook button

Press this button to open the lid.

Warning

Before opening the lid, make sure that **Pressure** is no longer displayed and that no steam is coming out of the steam vent, and slowly press the hook button.

Do not open the lid during cooking. (There is a risk of burns!)

ATTENTION

Because the pressure rice cooker has a tight seal that does not allow steam to easily escape from it, you may find that more force is required to press the hook button immediately after cooking. Push the hook button a little harder.

Steam vent

Keep your hands and face away from the vent, as steam comes out during cooking. (There is a risk of burns.)

→ P.E-10 and P.E-11

Steam cap

To attach the steam cap, align it with the depression in the lid and press down on the front center of the steam cap until it clicks into position.

→ P.E-10 and P.E-33

Lid

When closing the lid, slowly push down the sides of the hook button with both hands until the lid clicks into position.

ATTENTION

Because the pressure rice cooker has a tight seal that does not allow steam to easily escape from it, it may be difficult to close the lid immediately after cooking. Slowly close the lid by pushing it a little harder.



Operation panel and display window

→ P.E-6 and P.E-7

Exhaust vent (bottom of the body)

→ P.E-8

Intake vent (bottom of the body)

→ P.E-8 and P.E-30

Bottom of the body

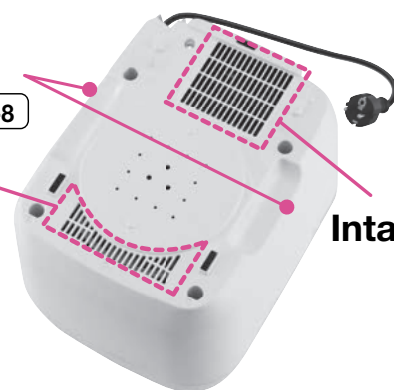
Grips

→ P.E-8

Exhaust vent

Intake vent

Back of the body



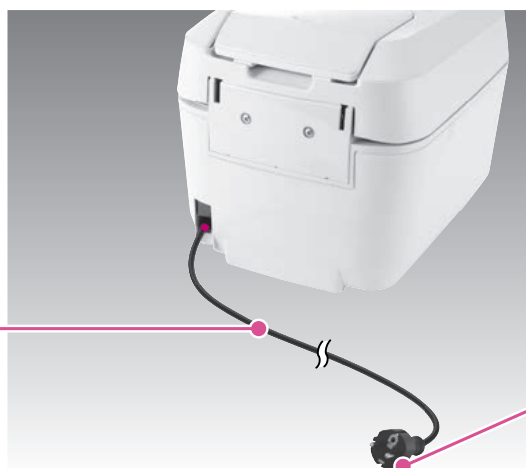
Power cord

→ P.E-9

Power plug

The shape of the dedicated 220V power plug may differ from that shown in the picture.

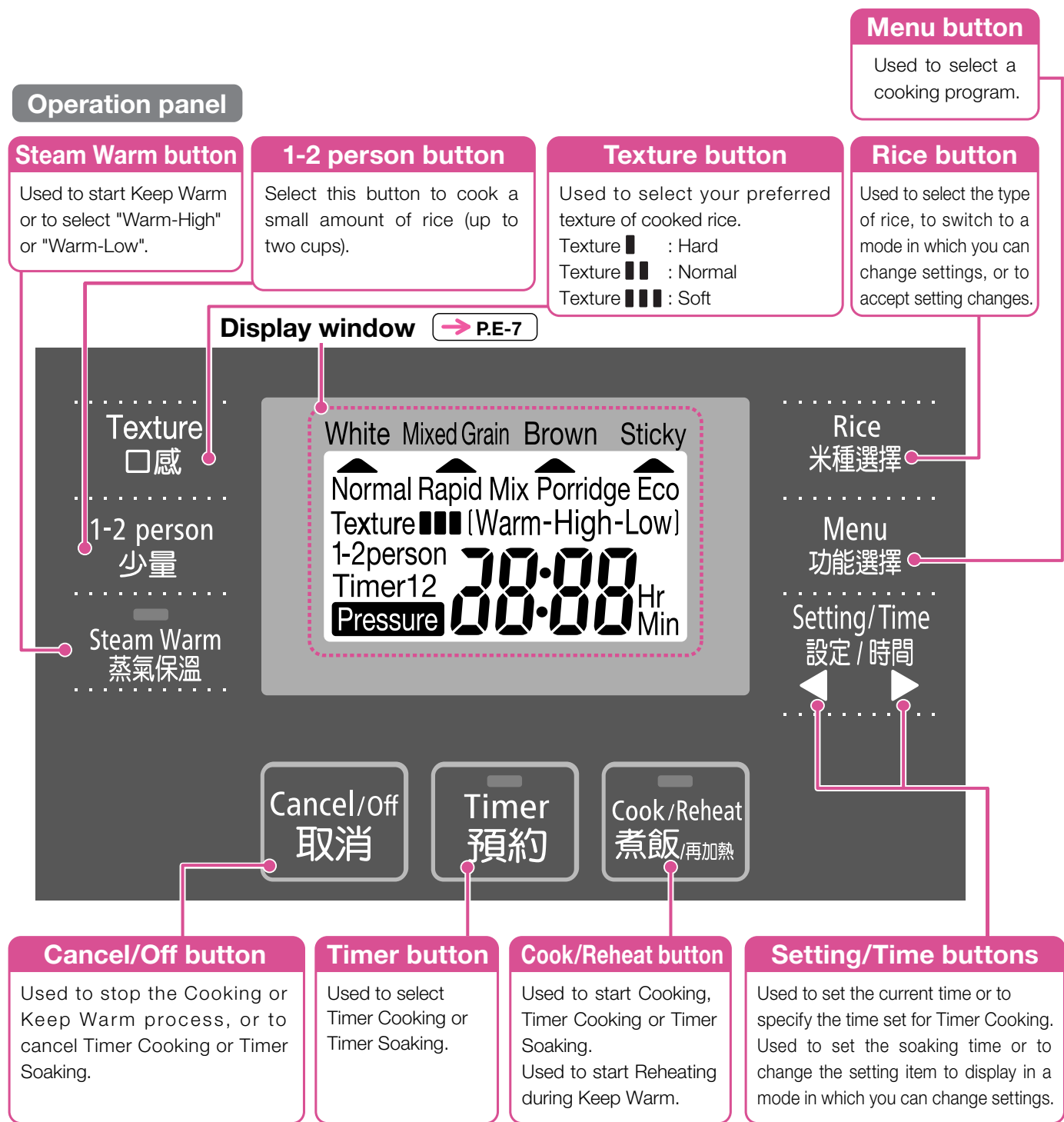
→ P.E-8, P.E-9, and P.E-12



● Colors shown in the Operating Instructions differ from what you see on the actual product to help understand the instructions.

Component Names, Body, Accessories, Operation Panel, Display Window, Water Level Indications (continued)

For explanatory purposes, the figure shows all of the displays lit up.



Features for visually impaired users:

- Convex symbol** The convex symbols are provided for Cook/Reheat button with “○” and Cancel/Off button with “—”.
- Beep sound** Different beeping sounds may be emitted when the menu or the time on the clock is at its initial value. The clock can also be returned to its initial value.

→ P.E-14

Display window

- The display will be disabled by default when the appliance is unplugged.
- How to switch the settings to be displayed → P.E-15

Texture display

The number of ■ dots indicates the selected texture of rice.

Small Amount Cooking display

"1-2 person" lights up to show the setting for cooking a small amount of rice.

Timer Cooking display

"Timer1" or "Timer2" lights up to show Timer Cooking mode that is selected.

Pressure display

Pressure is displayed during a pressure cooking process.

White Mixed Grain Brown Sticky

Normal Rapid Mix Porridge Eco

Texture ■■■ (Warm-High-Low)

1-2person

Timer12

Pressure

00:00 Hr Min

Rice display

The selected type of rice is indicated by flashing the text corresponding to the type of rice.

Cooking Program display

Flashing text indicates the selected cooking program.

Keep Warm display

The setting for Keep Warm you selected is indicated by the text that lights up (i.e., "Warm-High" or "Warm-Low").

Time display

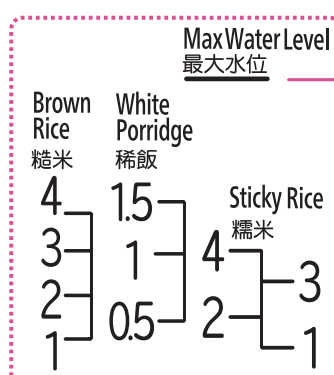
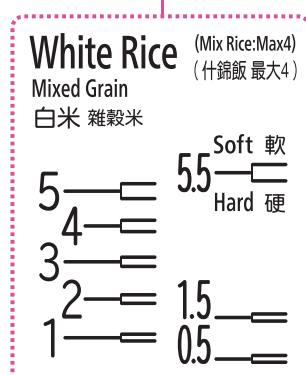
The time it will take until the rice is cooked, elapsed warming time, current time, preset time for cooking, soaking time, etc. are displayed.

Water levels marked inside the inner pot

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

■ When cooking white rice (rinse-free rice) or mixed grain

- For Mix, up to four cups of rice (up to level 4) can be cooked.
- Use the water level for "Hard" when you want to cook rice with a little less water (e.g., for sushi or curry).



Do not put water above this line

→ P.E-11

■ When cooking brown rice, porridge, or sticky rice, follow the specified water level.

Adjust the amount of water to the level for "Soft" or "Hard" depending on your preference.
Do not exceed the water level marked for "Soft". (Otherwise, water may boil over)

Safety Precautions (Be sure to follow the safety precautions.)

This appliance is intended for household use only. Do not use it for professional catering purposes. To prevent injuries to the user and other people and damage to property, follow the instructions below. Be sure to thoroughly read the "Safety Precautions" given below to ensure that the product is correctly used.

The symbols used for the precautions are classified and explained as follows. In order to prevent personal injuries and property damage, please follow the instructions below. Be sure to carefully read the precautions provided throughout this manual in order to use the rice cooker correctly.

To prevent electric shocks, short circuits, ignition, electrical fires, or injuries

Warning



Disassembly prohibited



Prohibition

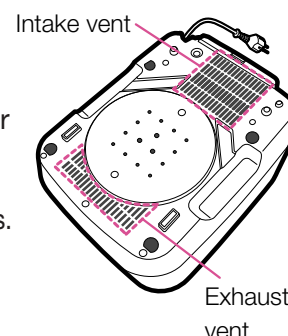
When a failure or problem occurs



Instruction

- Do not modify the rice cooker.
- The rice cooker should only be disassembled or repaired by a service engineer.
- Do not use the appliance if it has been immersed in water.
- Keep the appliance away from water. Do not immerse it in water. Never pour water on the appliance.
- Do not insert metallic objects or foreign substances (e.g., pins or needles) into the intake or exhaust vent on the bottom of the body, or into gaps between components.
- Do not allow unsupervised children to use the appliance. Keep out of the reach of children.
- Immediately unplug the cooker, discontinue using it, and contact our local representative for inspections or repairs. Fire, electric shock, or injuries may result if:
 - The power cord or power plug becomes abnormally hot during use.
 - An abnormal sound(s) is heard during operation.
 - The power turns on or off when the power cord is bent.
 - The appliance becomes abnormally hot or emits a burning smell.
 - Water leaks out.
 - You experience an electric shock when you touch the appliance.
 - The power sometimes does not turn off automatically.
 - The motor sometimes stops, or runs slowly or at irregular intervals.
 - Any other abnormality or malfunction occurs.

Bottom of the body



Caution



Instruction



Prohibition

- Keep the rice cooker away from objects vulnerable to magnetic fields.
- When using the rice cooker near a wall or furniture, or in a cupboard, prevent steam from being trapped inside.
- Consult your doctor before using this product if you have an implanted pacemaker.
- When carrying the rice cooker, do not hold it by the lid. Be sure to hold its grips.
- When carrying the rice cooker, do not touch the hook button.
- Do not use the rice cooker with small metallic objects or aluminum foil left inside it.
- Only use the inner pot supplied with the rice cooker.
- Do not use the inner pot if it has been cracked or deformed by being dropped on the floor or hit against something.
- Do not use the appliance in the following locations:
 - Locations where it may be splashed with water or near a heat source (stoves, etc.).
 - On an uneven surface or non-heat resistant carpet.
 - On a slide tabletop that is not sturdy enough to support the weight of the appliance.
 - On a carpet that may block the exhaust or intake vent.
 - On an aluminum sheet.
 - Locations where the lid does not fully open.



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

Indicates a hazard that may result in death or serious injury.



Caution

Indicates a risk of injury or property damage.



Indicates actions that you must not do.



Indicates mandatory actions that you must do.

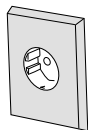
To prevent the power plug, power cord or power outlet from ignition or short-circuiting

(A risk of electric shocks, injuries, smoke emission, ignition, or fires)



Warning

Outlet



Instruction



Prohibition

Power plug
and
power cord

- Use a dedicated 220 VAC power socket. Do not connect any other appliances to the same outlet.
- Do not use an electrical outlet that is damaged or loose.
- Do not plug or unplug the power cord with wet hands.
- Do not immerse the power plug or power cord in water or pour water on them.
- If the power plug has been immersed in water, do not use it under any circumstances.
- 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 damage the power plug or cord.
 - Do not alter or rework the power plug or cord.
 - Do not bend the power plug or cord.
 - Do not pull the power cord.
 - Do not twist or bundle the power cord.
 - Do not apply load to the power cord.
 - Do not place any heavy object on the power cord.
 - Do not allow the power cord to be pinched.
 - Do not place the power plug or cord near hot parts.
- Insert the power plug all the way into the power outlet.
- Wipe off any dust on the power plug.



Instruction



Caution



Unplug
after use

- When not in use, remove the power plug from the power outlet.



Instruction

- Do not pull the power cord when disconnecting the power plug. Be sure to hold the power plug when disconnecting it.

Safety Precautions - continued

To prevent injuries or burns while cooking rice

There is a risk of burns or injuries. (The rice cooker can be dangerous when used incorrectly because pressure builds up when the cooker is operating.)

Warning



Instruction

- Be sure to attach the steam cap. (There is a risk that burns may result from boiling over or hot steam rushing out of the cooker.)

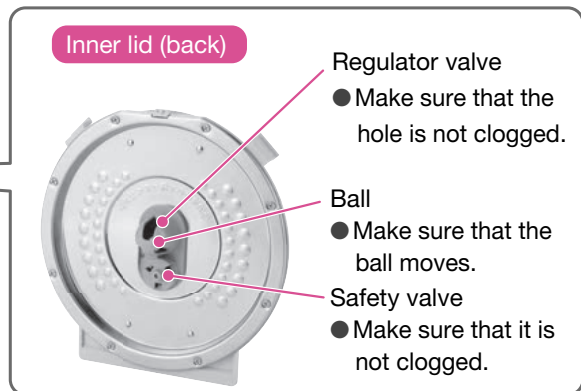
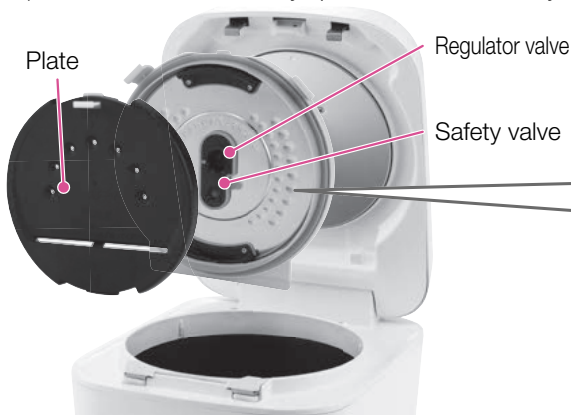


To attach the steam cap, align it with the depression in the lid and press down on the front center of the steam cap until it clicks into position.

- Before starting cooking, remove the inner lid and plate to make sure that there are no grains of rice or other foreign substances that have stuck to the regulator or safety valve. Be sure to attach the plate.

(Otherwise, hot water may spout out or the lid may open, causing burns.)

→ P.E-22



- When closing the lid, press both sides of the hook button and press down the lid until it clicks into position.



- Before opening the lid, make sure that **Pressure** is no longer displayed and that no steam is coming out of the steam vent, and slowly press the hook button. Do not open the lid during cooking.



- If you have no other choice but to open the lid when the cooker is operating, press the "Cancel/off" button to stop the cooking operation, and wait for approximately 30 seconds until **Pressure** stops flashing and goes off. Then, open the lid.
 - Be careful that pressure will be released, causing steam to rush out of the steam vent.
- If rice or other objects have stuck to the hook area, use a toothpick or a similar tool to remove them. (Otherwise, they may prevent the lid from closing securely, thereby causing it to open unexpectedly, presenting a risk of burns.)

Lid hook area
Check for rice grains or any other foreign objects.



Body hook area
Check for rice grains or any other foreign objects.



To prevent injuries or burns while cooking rice - continued

There is a risk of burns, injuries, or sanitary-related problems. (The rice cooker can be dangerous when used incorrectly because pressure builds up when it is operating.)

Warning

Beware of hot steam coming out of the steam vent. Exposure to hot steam may result in burns.



Prohibition

- Do not open the lid when pressure cooking is being carried out (when **Pressure** is displayed).
- Keep your hands and face away from the steam vent.

· Never allow young children to touch it.

- Do not open the lid, rock the body, or carry the rice cooker when it is operating.
- Do not allow unsupervised use by children, and keep it out of reach of children.



Instruction

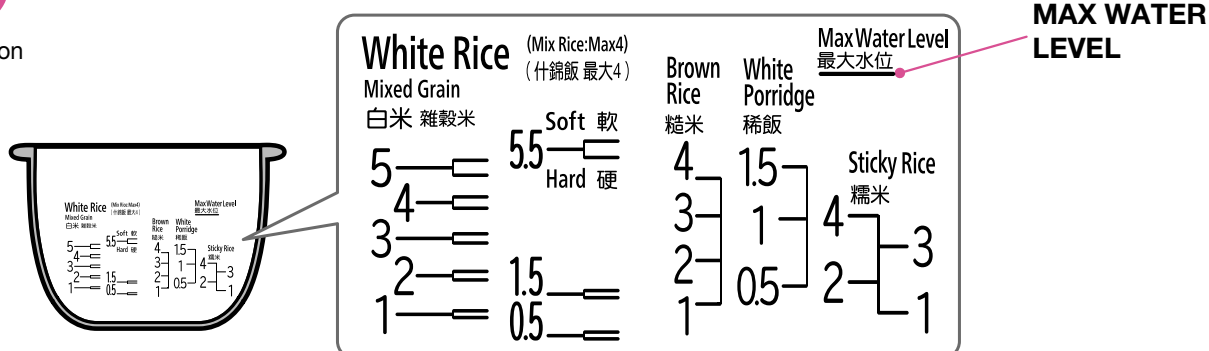
- Check the program before cooking rice.
 - There is a risk that water will boil over if you cook porridge using a program other than "Porridge".
- If you need to open the lid for unavoidable reasons, press the "Cancel/Off" button to stop the cooking operation, and wait for approximately 30 seconds until **Pressure** stops flashing and goes off. Then, open the lid.
 - Be careful that pressure will be released, causing steam to rush out of the steam vent.
 - To continue the cooking operation, check the type of rice and cooking program you have selected, and then press the "Cook/Reheat" button. Depending on the conditions in which you stopped the cooking operation, the rice may not cook well after the cooking operation is restarted.
- Fully open the lid before serving.

Food may pour out, hot water may spurt out, or the lid may open suddenly, causing burns.



Prohibition

- Do not fill the inner pot with water above the "Max Water Level" level.



- Do not use the rice cooker for any purposes other than those expressly stated in the Operating Instructions or the Cook book. Do not cook the following types of foods.
 - Pasty foods (liquid-absorbing spongy food, etc.) or stewing items that swell when heated, such as beans and noodles. (Refer to the Recipes for details.)
 - Cooking that uses ingredients that suddenly foam up, e.g., baking soda
 - Cooking that uses lots of oil
 - Cooking that uses starchy ingredients, such as the base for curry or stew
 - Ingredients that bubble, such as jam
 - Cooking that requires plastic or other bags containing food to be heated in the rice cooker.
- Do not cook vegetables with thin skins that can float up, such as greens and tomatoes, cooking containing chunky ingredients, or cooking that uses cooking sheets, aluminum foil, or plastic wrap.

Safety Precautions - continued

To prevent injuries or burns while cooking rice - continued

There is a risk of burns, injuries, or sanitary-related problems. (The rice cooker can be dangerous when used incorrectly because pressure builds up when it is operating.)

 **Caution**



- Do not use Keep Warm for more than 40 hours when "Warm - Low" is selected. Do not use Keep Warm for more than 12 hours when "Warm - High" is selected.
- Do not use the Reheat function repeatedly.
- Do not use Keep Warm when the "Brown", "Sticky", "Mix" or "Porridge" program is selected.

To prevent accidents, electric shocks and fires during cleaning

There is a risk of burns, injuries, fires, smoke emission, or ignition.

 **Caution**




- Do not touch high-temperature surfaces of the inner pot, inner lid, or plate during use or immediately after use.
- Remove the power plug from the outlet and let the body to cool down before cleaning.
- Allow the inner lid to cool down before removing it.
- Allow the plate to cool down before removing it.

Usage Safety Precautions

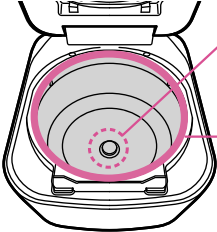
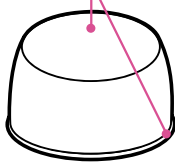
To prevent failures or malfunctions, please observe the following.

Handling of the Body

- Do not use the rice cooker with its lid covered with a dish cloth or towel.
(This may cause discoloration, deformation, or malfunction.)



- Do not use the inner pot if any debris that has stuck to the rice cooker is left uncleaned. In particular, keep clean the area shown in the diagram on the right.
(Failure to observe this precaution could cause the rice cooker to fail or become unable to cook rice correctly.)



- Do not place the rice cooker on an IH cooking heater.
(There is a risk of failure caused by an IH cooking heater.)

- Do not use the appliance near a TV, radio, intercom, or cordless telephone because doing so may result in noise adversely affecting the picture and/or sound quality.

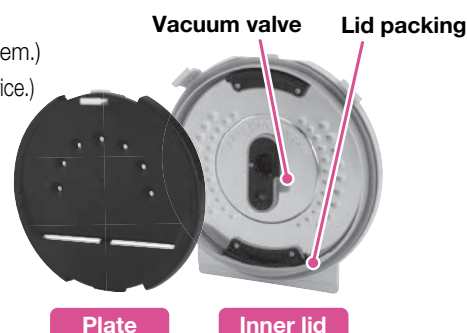
- Do not cook when the inner pot is empty.
(Doing so may result in overheating.)

- Discontinue using the rice cooker if it has been dropped or damaged, and contact your local dealer for inspections and repairs.

Handling of the non-water supply auto steamer

- Remove and wash the inner lid (lid packing), plate, and steam vent top casing each time cooking is finished.
(Failure to do so may cause dried and discolored sticky paste of rice to accumulate on them.)
(When the cooked rice is not kept warm, excessive water could collect on them and drip onto the rice.)
- Do not pull the lid packing or vacuum valve because they are not detachable.
(If they are damaged or deformed, pressure will not be applied, which may cause the rice to be cooked unsuccessfully.)
- If you fail to attach the plate, the intended humidification effects will not be achieved by steam.

Non-water supply auto steamer



About the handling of the inner pot

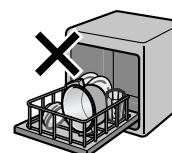
Observe the following to keep the fluorine-coated finish from being scratched or peeling off.

- Do not heat the inner pot directly over an open fire, in a microwave oven, or over an electromagnetic cooker.
- Do not use metallic whisks to wash rice in the inner pot. Do not allow a sieve or similar utensils to come into contact with the inner pot.
- Do not use vinegar in the inner pot. Avoid keeping rice warm when you used any seasonings to cook it. Instead, wash the inner pot as soon as possible.
- Do not use metallic scoops or similar utensils to scoop out rice or porridge.
- Only use the scoop supplied with the appliance.



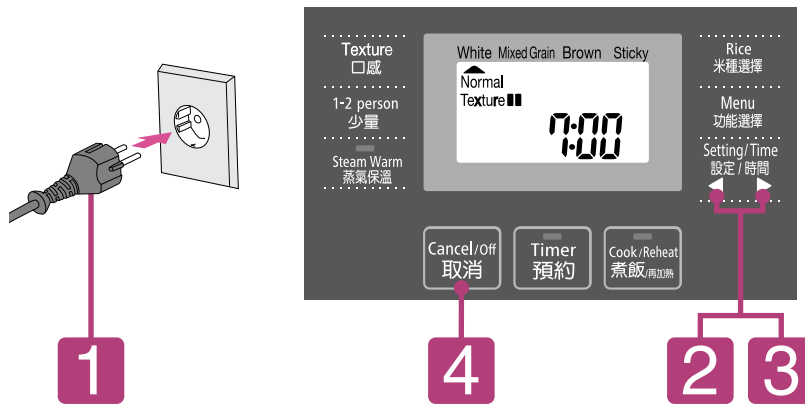
Cleaning

- Do not use the inner pot as a dishpan. Do not put spoons, plates, or other utensils in it.
- Clean the inner pot gently using a soft sponge. Never use metallic or nylon scrubbers.
- Only use neutral dishwashing detergents. Do not use bleach, abrasive cleaners, or scouring power.
- When drying a washed inner pot, do not place it upside down on plates or utensils.
- Do not use a dishwasher and dryer or dish dryer.



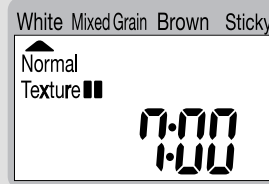
Setting the Current Time

- When the appliance is unplugged, the display will be disabled, however, the clock operates on a built-in battery.
- You can configure the display to show the current time on the LCD display even when the power plug is disconnected.
- The clock may lose time by approximately two minutes per month, depending on the room temperature. If this is the case, use the following steps to set the clock to the current time.



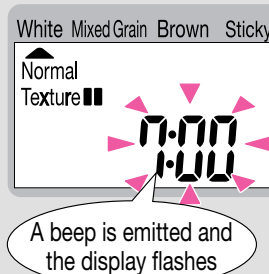
Example: To change "7:00" to "20:30" *The indication of the type of rice and program is provided as an example.

1 Insert the power plug into a power outlet



- The time cannot be adjusted during Cooking, Keep Warm, Timer Cooking, or Reheating.
- The selected cooking program and the current time are displayed.

2 Press ◀ or ▶ for approximately one second to flash the time display.

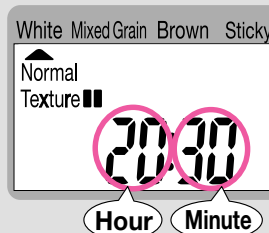


Pressing the "1-2 person" button for approximately three seconds while the current time is flashing will cause the clock to display "12:00" (12:00 noon) and the clock returns to the initial value.

3 Press ◀ or ▶ to set the time to "20:30"

- The time changes each time you press ◀ or ▶.

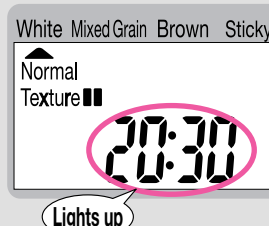
- The clock goes back in one-minute increments each time ◀ is pressed. It moves forward in one-minute increments each time ▶ is pressed.
- Continuously pressing either of these buttons turns the clock forward or backward in 10-minute increments.



- The clock displays time in a 24-hour format, in which 12 a.m. is 0:00, 12 p.m. is 12:00, and so on.
- The time adjustment will be automatically completed after approximately one minute unless you press the "Cancel/off" button.

4 Press Cancel/off 取消 to finish setting the time.

- The time display changes from blinking to always on.



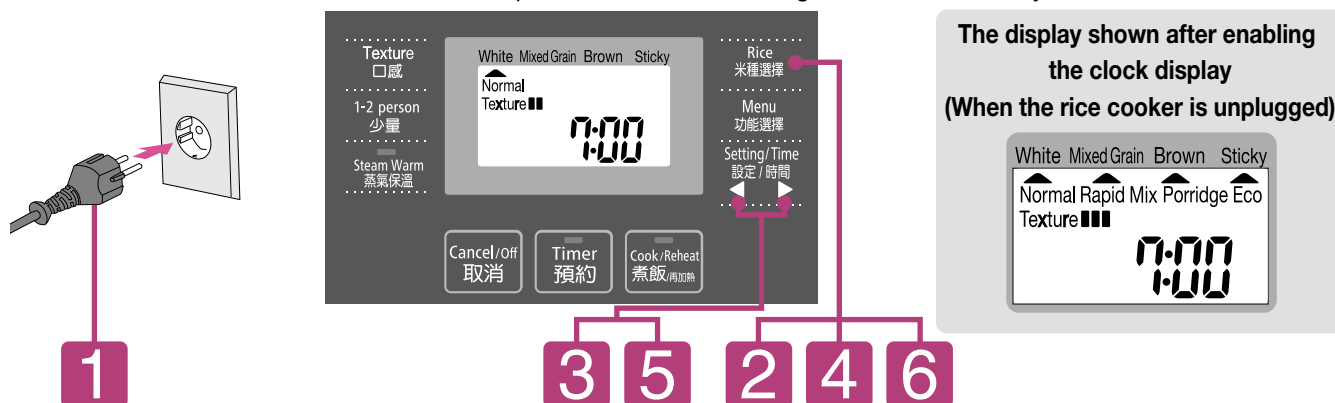
To check the current time during Cooking, Keep Warm, Timer Cooking, or Reheating:

The current time is displayed for three seconds when ◀ or ▶ is pressed, and then the clock returns to the original display.

How to Switch LCD Displays

(To display the clock even when the power plug is disconnected from the power outlet)

- By default, the clock display is disabled. Use the following steps to enable it.
- If the rice cooker is unplugged when the LCD display is operated on the built-in battery, the display may become dim and then return to normal. This is because the power source is switching to its built-in battery, and is not a malfunction.



*The indication of the type of rice and program is provided as an example.

- 1 Insert the power plug into a power outlet**

● Pressing the "Cancel/Off" button enables you to return to the initial view even during setup. Any settings you have not confirmed will be reset.
- 2 Press for approximately five seconds to switch to a mode in which to change settings.**
- 3 Press or to show "P2-" on the display.**

● Press to move to the next item. Press to move back to the previous item.
- 4 Press .**

● Press to change the LCD display setting.
- 5 Press or to switch the settings.**

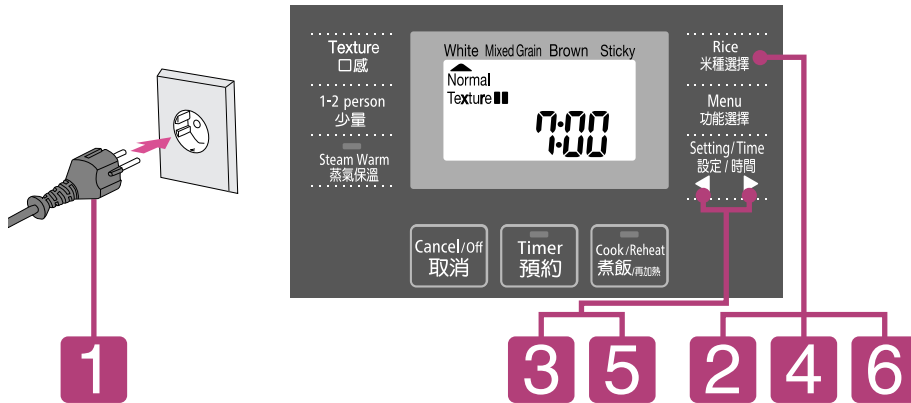
● The display changes each time you press or .
- 6 Press to confirm your settings.**

● Pressing enters your settings and the screen returns to the initial display.

● If no operation is performed for approximately three minutes, your setting is automatically accepted.

How to Change the Melody

- A melody notifies you that the rice cooking process has been started and completed.
- The default sound is "Melody (Standard)".
The sound can be switched to "Melody (Low)", "Beep", or "Silent". Use the following steps to change the sound.
- If you select "Silent", a notification sound that notifies you of incorrect operations cannot be put on mute.

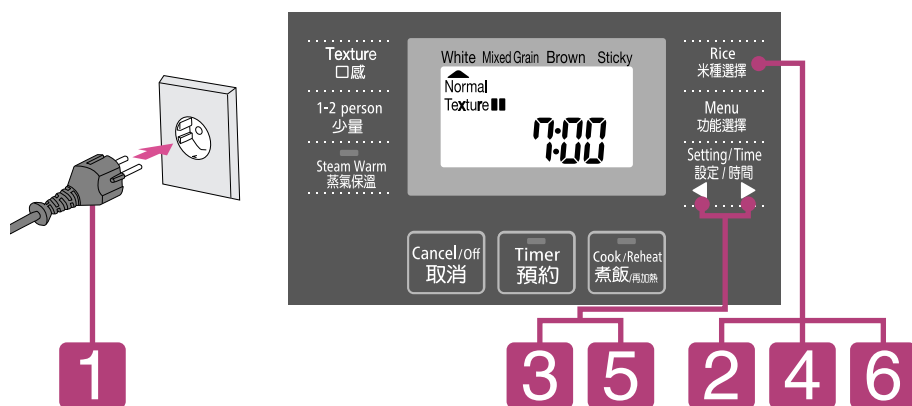


*The indication of the type of rice and program is provided as an example.

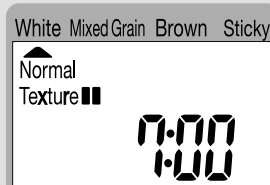
1 Insert the power plug into a power outlet		● Pressing the "Cancel/off" button enables you to return to the initial view even during setup. Any settings you have not confirmed will be reset.
2 Press Rice 米種選擇 for approximately five seconds to switch to a mode in which to change settings.		
3 Press ◀ or ▶ to show "P1-" on the display. ● The display will be switched each time you press ◀ or ▶ . ● Press ◀ to move to the next setting. Press ▶ to move back to the previous setting.		
4 Press Rice 米種選擇 . ● Press Rice 米種選擇 to change the alarm melody setting.		
5 Press ◀ or ▶ to switch the settings. ● The display changes each time you press ◀ or ▶ . ● Press ◀ to move to the next setting. Press ▶ to move back to the previous setting.		● The melody corresponding to the displayed number sounds each time the option is changed.
6 Press Rice 米種選擇 to confirm your settings. ● Pressing Rice 米種選擇 enters your settings and the screen returns to the initial display.		● If no operation is performed for approximately three minutes, your setting is automatically accepted.

How to switch to Plate Condensation Reduction mode immediately after cooking

- Condensation collects on the inner lid and other plate immediately after cooking is completed in order to keep the surface of the rice from drying. If you are concerned about condensation, you can switch to Plate Condensation Reduction mode in which the length of steaming time is increased. Once the mode is switched, the setting is remembered until you switch it back to the original mode.



1 Insert the power plug into a power outlet



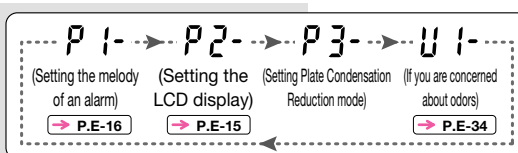
- Pressing the "Cancel/off" button enables you to return to the initial view even during setup. Any settings you have not confirmed will be reset.

2 Press **Rice** (米種選擇) for approximately five seconds to switch to a mode in which to change settings.



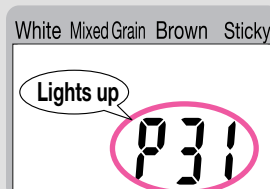
3 Press **◀** or **▶** to show "P3-" on the display.

- The display will be switched each time you press **◀** or **▶**.
- Press **◀** to move to the next setting. Press **▶** to move back to the previous setting.



4 Press **Rice** (米種選擇).

- Press **Rice** (米種選擇) to change the "Plate Condensation Reduction mode" setting.



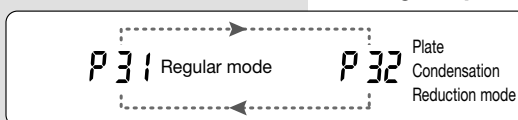
When switching to Plate Condensation Reduction mode

- Approximately five more minutes of cooking time will be required.
- The amount of water droplets that collect in the plate will reduce.
- The rice cooker uses high pressure and thus it has a tight seal, so there will be some condensation even after switching to Plate Condensation Reduction mode.

Select "Warm-High" if you are concerned about condensation during Keep Warm. → P.E-28

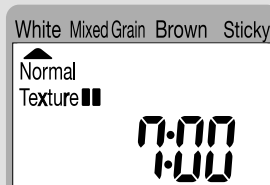
5 Press **◀** or **▶** to switch the settings.

- The display changes each time you press **◀** or **▶**.



6 Press **Rice** (米種選擇) to confirm your settings.

- Pressing **Rice** (米種選擇) enters your settings and the screen returns to the initial display.

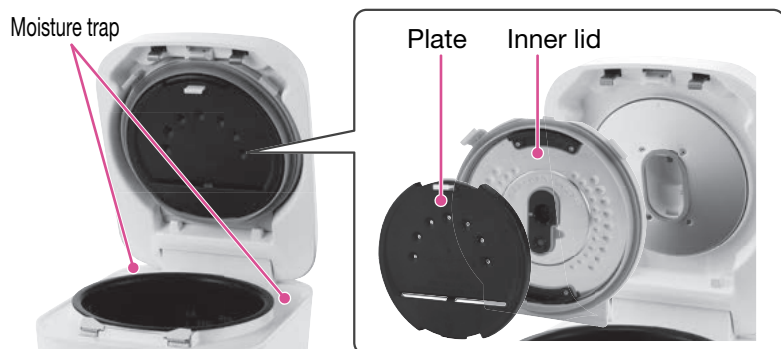


- If no operation is performed for approximately three minutes, your setting is automatically accepted.

Non-water supply auto steamer

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

- After cooking (steaming) is finished and during Keep Warm, the rice is kept moist with steam, so condensation also forms on the surface of the non-water supply auto steamer, however, this is not a malfunction. In addition, when the lid is opened, the condensation runs down into the moisture trap. This condensation has no effect on the quality of the rice during Cooking or Keep Warm. If you are concerned about it, wipe it off using a cloth.
- The amount of water that collects in the non-water supply auto steamer differs depending on the menu, the amount of rice being cooked, the quantity of water, etc.
- When 1 ml of water in the non-water supply auto steamer evaporates, it changes into approximately 1,700 ml of steam. During steaming, the vent is closed to trap the steam, and the inner pot is sufficiently filled with steam.
- If the plate is not attached, the intended humidification effects will not be achieved by steam, and the rice may be cooked a little hard.
- Remove and wash the inner lid and plate each time cooking is finished.
(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 maintain the rice cooker, allow 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 hard materials.



Caution



- Allow the inner lid to cool down before removing.
- Allow the plate to cool down before removing.
(Hot water may spill over.)



Do not touch

- Do not touch hot components, such as the inner pot, inner lid, or plate during or immediately after use.

Tips for Cooking Delicious Rice

See "Using Suitable Cooking Programs" on the next page.

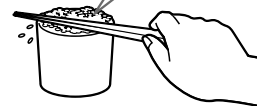
Measure rice.

- Use the measuring cup supplied with the appliance to measure rice correctly.

The measuring cup (supplied with the appliance) filled to the top provides:

Approximately 180 ml

Level off the rice in the measuring cup.



ATTENTION

Do not use commercially available measuring cups or measuring rice bins. (The amount of rice may differ.)

Wash the rice.

- Gently wash the rice.
- Wash rinse-free rice as if you were digging up from the bottom.

Rinse it if the water gets cloudy as it may lead to poor cooking.

First rinse the rice with plenty of water, stir it several times, then immediately discard the water.



The rice easily absorbs the first amount of water, so discard it right away to keep the rice bran from sticking to the rice grains.

Repeat this step until the water runs clear.



Rinse the rice well to prevent the rice from absorbing the odor of rice bran or to prevent the rice from scorching.

ATTENTION

When washing the rice in the inner pot, do not use a metallic whisks or similar utensils. (They may damage or peel off the fluorine-coated finish.)

Adjust the amount of water.

(Water level indications → P.E-7)

- Level off the rice in the inner pot and place the pot on a flat surface, then adjust the amount of water based on the type of rice and program you selected.

- The water level lines are guidelines. - You can adjust the amount of water according to your preference.
- Use the water level for "Hard" when you want to cook rice with a little less water (e.g., for sushi or curry).
- Use the water level for "Soft" when you want to cook rice softer.
- Do not put water above the line marked "Soft". Otherwise, hot water may spill over.



Water level marked for "Normal"
Water level marked for "Soft"
Water level marked for "Hard"
3
Water level scale on the inner pot (for three cups of rice)

ATTENTION

- Do not use hot water. (It will make the rice sticky.)
- Cooking rice using water with high alkalinity may cause the rice to become sticky or yellow. Also, cooking rice in hard water (mineral water, etc.) could cause the rice to become mealy or hard. Adjust the amount of water according to your preference.
- When cooking freshly harvested rice, use somewhat less water (put water up to the level marked "Hard"). This is to make freshly harvested rice that has a higher moisture content less sticky when cooked.
- For information about water amount adjustment when cooking mixed grain rice, refer to the mixed variety rice cooking manuals (written on the bag, etc.) available in stores.

When cooked

- Loosen the rice immediately.

Releasing steam prevents the rice from becoming sticky or getting hard.



Turn the rice upside down as if you were digging up from the bottom.



Loosen the rice while exercising care not to mash it.

Using Suitable Cooking Programs

When you want to:	Rice selection	Program	Texture	Water line	Amount to be cooked (number of cups)	Small amount cooking	Estimated cooking time (min)
Select your preferred finish Texture ■ <ul style="list-style-type: none"> If you prefer a harder and plain texture When cooking freshly harvested rice or rice that absorbs water quickly and easily becomes sticky, select "Texture ■" and fill the inner pot with water to the level for "Hard". Rice with a high moisture content will be cooked less sticky. Hard rice for sushi, curry, Chinese fried rice, etc. <hr/> Texture ■■ <p>When you want to enjoy the feel of grains and sweetness</p> <hr/> Texture ■■■ <ul style="list-style-type: none"> When you want to enjoy a softer and clingy texture and sweetness When you intend to cook rice for box lunches and rice balls When you intend to cook rice to be frozen for storage 	White	Normal	Texture ■	White Rice	0.5-5.5	Available	30-45
			Texture ■■	White Rice	0.5-5.5	Available	40-60
			Texture ■■■	White Rice	0.5-5.5	Available	80-100
		Not available					
When you want to cook rice quickly <ul style="list-style-type: none"> "Rapid" is a cooking program that places priority on time, so the surface of the rice may be a little watery and the texture may be a little hard. 		Rapid		White Rice	1-5.5	Not available	25-35
For rice that has been mixed (with other ingredients) <ul style="list-style-type: none"> When using a store-bought flavoring for mixed rice, place the other ingredients on top of the rice without stirring them in. 		Mix		White Rice	1-4	Not available	45-60
100% rice porridge <ul style="list-style-type: none"> If you cook porridge with a rice-to-water ratio of 1:5, be sure not to add water above the water level for "Porridge". 		Porridge		White Porridge	0.5-1.5	Not available	65-85
When you want to cook rice using less electricity <ul style="list-style-type: none"> The rice will be a little hard when cooked. The rice may not cook evenly if a large volume of rice is used. 		Eco		White Rice	1-5.5	Available	40-60

● When cooking a small amount of rice, use the "1-2 person" button.

See "Preparing the Rice Cooker" on the next page.

When you want to:	Rice selection	Program	Texture	Water line	Amount to be cooked (number of cups)	Small amount cooking	Estimated cooking time (min)
When you want to cook white rice with mixed grains added <ul style="list-style-type: none"> Mix assorted grains into white rice at a ratio of 30% or less. Follow any instructions about adjusting the amount of water given on the package of the mixed grains. 	Mixed Grain	Normal	Not available	Mixed Grain	1-5.5	Available	55-75
		Mix	Not available	Mixed Grain	1-4	Not available	60-80
When cooking brown rice by itself <ul style="list-style-type: none"> When cooking white rice with brown rice, select "White" then "Mix". If brown rice is more than 50%, select "Brown". When using a store-bought flavoring for mixed rice, place the other ingredients on top of the rice without stirring them in. Do not use Keep Warm. (It could cause the rice to smell unusual or change color.) 	Brown	Normal	Not available	Brown Rice	1-4	Available	63-83
		Mix	Not available	Brown Rice	1-4	Not available	72-92
Cooking Okowa (sticky rice) with glutinous rice <ul style="list-style-type: none"> The rice may not cook properly if a large volume of ingredients is mixed with it. When making Okowa (sticky rice), mix 0.5 cups of white rice (uruchi rice) for every cup of glutinous rice. (If only glutinous rice is used, premature water absorption may prevent rice from being cooked properly.) For red bean rice, mix beans according to the proportion given in P.E-51. 	Sticky	Normal	Not available	Sticky Rice	1-4	Not available	40-60

●The estimated cooking time is based on the conditions where the voltage is 220 VAC, room temperature is 20°C, and the water temperature is 18°C.

●The cooking time will differ depending on the voltage, room temperature, water level, type of rice, etc.

●The amount of steam that comes out of the rice cooker differs depending on the cooking program.

Preparing the Rice Cooker

1

Put the inner pot into the rice cooker.

Wipe off any water, food, etc. that has 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

If the inner pot is set without removing moisture and debris, a malfunction or unsatisfactory cooking quality may result.



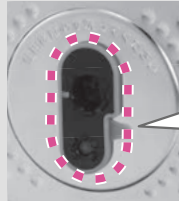
2

Check the lid.

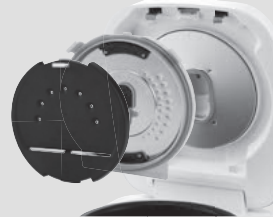
Make sure that the regulator valve, safety valve, and vacuum valve are clean and not clogged. → P.E-31

Attach the non-water supply auto steamer. → P.E-32

- If the non-water supply auto steamer plate is not attached, the intended humidification effects will not be achieved by steam, and the rice may be cooked a little hard.



Remove any debris.



Before starting cooking, remove the inner lid, plate, and steam vent top casing to make sure that no rice or other debris has stuck to the regulator or safety valve. Be sure to attach the plate and steam vent. (Failure to do so could result in burns caused by hot water bursting out, or the lid opening suddenly.)

3

Close the lid and attach the steam cap.

Close the lid slowly and securely until it clicks into position. Then, attach the steam cap.

- You do not need to soak the rice before cooking and leave it to steam after the cooking process is finished. The "Soaking" and "Steaming" processes are included in the cooking process.

To attach the steam cap, align it with the depression in the lid and press down on the front center of the steam cap until it clicks into position.



ATTENTION

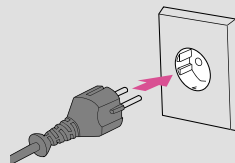
- The lid will not close if it is slammed because the lid of the pressure rice cooker is highly airtight (which means air does not easily escape). Close the lid slowly.
- The lid will not close unless the non-water supply auto steamer is attached.



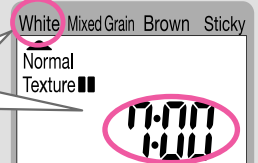
- When closing the lid, be sure to press both sides of the hook button until the lid clicks into position. (Failure to do so could cause the lid to open suddenly, resulting in burns.)
- Be sure to attach the steam cap. (There is a risk that burns may result from the contents boiling over or hot steam rushing out of the cooker.)

4

Insert the power plug into a power outlet



The selected type of rice, program, and the current time are displayed.



Note

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

When you are ready to cook:

Operating Steps and How to Select Rice 米種選擇 and Menu 功能選擇

● The Rice 米種選擇 and Menu 功能選擇 items change as shown below each time the respective buttons are pressed.

Select the type of rice using Rice 米種選擇.

Select your desired program using Menu 功能選擇.

Press Texture □感 to select your preferred texture.

Press Cook/Reheat 煮飯/再加熱.

White

Normal
Rapid
Mix
Porridge
Eco

Mixed Grain

Normal
Mix

Brown

Normal
Mix

Sticky

Normal

You can only select the rice texture when the program is set to "Normal".

Texture ■ : Hard
Texture ■■ : Normal
Texture ■■■ : Soft

● When using Mixed Grain, Brown, or Sticky, Texture cannot be selected.

A melody (beep) is emitted and cooking begins.

- Press ◀ to move back to the previous item. Press ▶ to move to the next item.
- The backup memory retains the type of rice and program that were selected the last time.

To cook right away

Cooking Rice → P.E-24, E-25

To set the time at which the rice is to be cooked

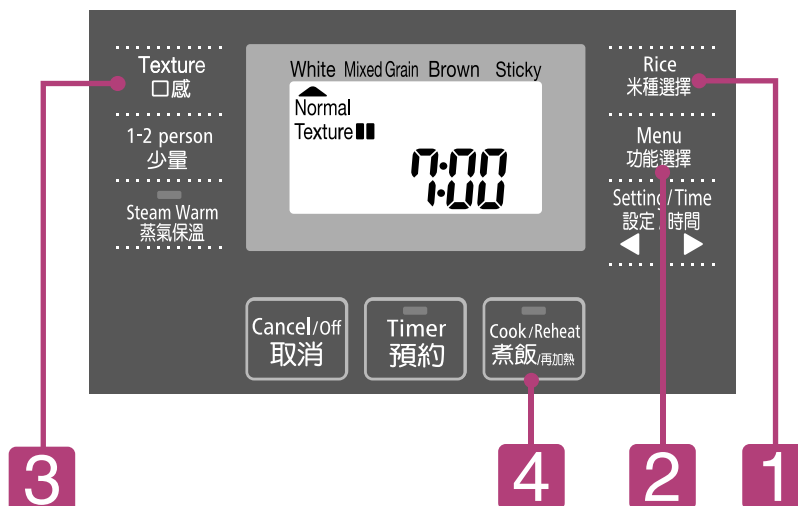
Using Timer Cooking → P.E-26

To cook after soaking the rice for a long period of time

Using Timer Soaking → P.E-27

Using Suitable Cooking Programs → P.E-20, E-21

Cooking Rice (white rice, mixed grain, brown rice, glutinous rice (sticky rice))



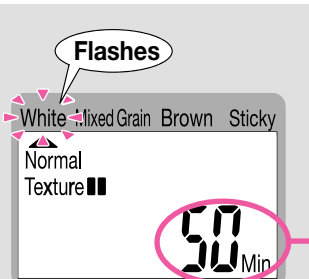
Example: When "Normal Texture ■■■" for "White" is selected *The displayed time information in the illustration is an example.

1

Select "Rice".

Press **Rice** 米種選擇 to make the type of rice you want to cook flash.

- The flashing item changes each time **Rice** 米種選擇 is pressed.
- Press ◀ to move back to the previous item. Press ▶ to move to the next item.



- The initial setting is "White". When you use a cooking program other than "White", or cook a type of rice that differs from the one you last cooked, perform step 1.

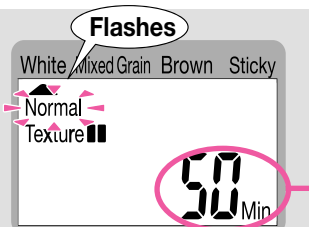
- The current time is displayed when you have selected any program other than "Normal", "Rapid", and "Eco" for "White", and "Normal" for "Mixed Grain". → P.E-40

2

Select "Program".

Press **Menu** 功能選擇 to make the desired cooking program flash.

- The flashing item changes each time the **Menu** 功能選擇 button is pressed.
- Press ◀ to move back to the previous item. Press ▶ to move to the next item.

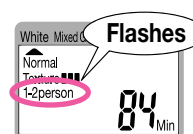


Estimated cooking time
An estimated cooking time that is required to cook three cups of rice.

- The cooking program able to be selected differs depending on the type of rice.
- The backup memory retains the type of rice and program that were selected the last time.

When cooking a small amount of rice

- To cook 0.5 to two cups of rice. Press the **1-2 person** 少量 button. For cooking programs that 1-2 persons can select, refer to P.E-20 and P.E-21.



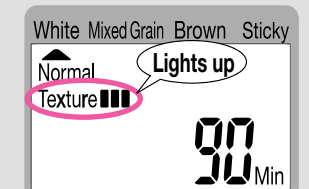
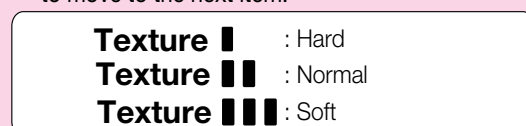
- This process prevents the rice from becoming mushy or being burnt, and cooks the rice until it has a nice, soft texture.
- Once it is selected, it is stored in the memory. If you press it again, it is canceled.

3

Select "Texture".

Press **Texture** 口感 to turn on your preferred texture.

- You can only select the rice texture when the program is set to "Normal".
- Every time you press **Texture** 口感, the blinking of the item changes.
- Press ◀ to move back to the previous item. Press ▶ to move to the next item.



! Warning



Prohibition

Do not open the lid during pressure cooking (when **Pressure** is displayed).
The pressure inside the cooker is high, which makes it dangerous to forcibly open the lid.



Instruction

If you need to open the lid for unavoidable reasons, press the "Cancel/off" button to stop the cooking operation, and wait for approximately 30 seconds until **Pressure** stops flashing and goes off. Then, open the lid.

- Exercise care because pressure will be released, causing steam to rush out of the steam vent.
- To continue cooking, check the type of rice and cooking program you selected, and then press the "Cook/Reheat" button.
- Depending on the conditions in which you stopped the cooking operation, the rice may not cook sufficiently after the cooking operation is restarted.

! Caution



Instruction

Check the program.
If you use the wrong program to cook porridge, a process that uses a large amount of water, there is a danger that a large amount of hot water may spray out.

4

Press



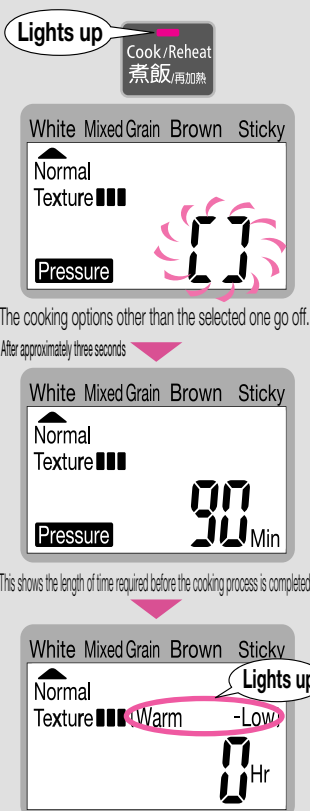
A melody (beep) is emitted and cooking begins.

- The Cook/Reheat lamp lights up.
- Pressure** is displayed during the cooking process.
- The "Soaking" and "Steaming" processes are included in the cooking process.

A melody (beep) is emitted when cooking is completed.

Keep Warm starts automatically.

- The Steam Warm lamp lights up.
- "Warm-High" or "Warm-Low" is displayed.
- The default Keep Warm mode is "Warm-Low".
- The elapsed warming time period is displayed.
- When the mode changes to Keep Warm, **Pressure** goes off.



- A sound may be emitted during the cooking process and Keep Warm. → P.E-42
- The remaining cooking time is calculated by the rice cooking function, according to the length of time it took in previous cooking operations, water temperature, etc.
- If the rice cooker is warm, the remaining cooking time may not be displayed.
- The remaining cooking time may reduce quickly or stop during the cooking process. This is due to adjustments being made to make the rice taste better.
- For "Brown", "Sticky", "Mix", and "Porridge", the current time is displayed because the remaining cooking time changes substantially depending on the amount of rice or ingredients. The remaining cooking time will be displayed a couple of minutes before the cooking process is completed.

5

Stir and loosen the rice immediately after the cooking process is completed.

- This prevents extra steam from being absorbed, making the rice sticky, and causing it to stick together.
- How to Keep Rice Warm → P.E-28, E-29
- The center of the rice may be a little swollen, or the rice touching the inner pot may be soft. This is caused by the heat generated from the inner pot itself due to the IH heating. This is done to ensure the rice is cooked well.
- After cooking rice, let the rice cooker cool down before cooking any more rice.



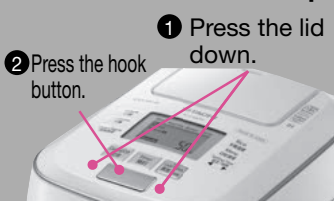
Loosen the rice as if you were digging up from the bottom of the inner pot.



Loosen the rice with a chopping motion to make it fluffy.

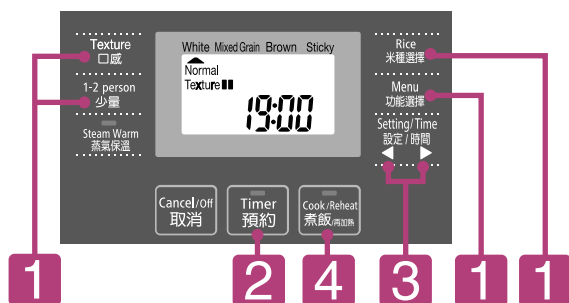
- It is difficult for the steam to escape because this product applies pressure when cooking rice, so there may be condensation when the lid is opened immediately after rice is cooked, however, this is not a malfunction.
If you are concerned about condensation: → P.E-17

When the lid does not open



Using Timer Cooking (when you want the rice to be ready at the time you specify)

- The preset time for cooking can be specified using "Timer1" and "Timer2".
By default, "Timer1" is set to "6:00" and "Timer2" is set to "18:00".
- The preset time is the time at which the rice is to be cooked.
- If the preset time is near the current time, cooking will begin straight away. (The Timer Cooking lamp does not light up.)



ATTENTION

- Do not use Timer Cooking when "Mix" is selected. (The quality of ingredients will drop, or seasonings will settle at the bottom of the pot, preventing the rice from being cooked properly.)
- The maximum length of timer time should be 12 hours (recommended).
- Timer Cooking causes the rice to scorch easily due to precipitation of substances that come out of the rice. Be sure to rinse the rice well.

→ P.E-37

- The display will be an example of when "Normal Texture ■■" for "White" is selected.

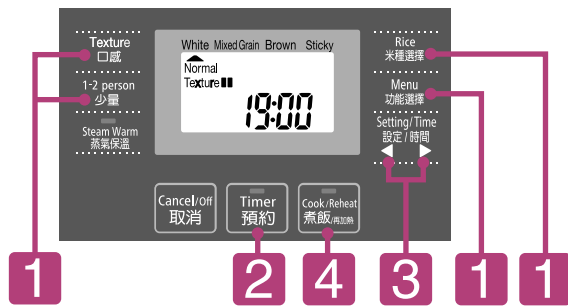
Check the current time and adjust if it is incorrect. → P.E-14

Example for presetting the cooking time to "7:30" using "Timer1"

<p>1 Select "Rice", "Program", "Texture", and/or "Small amounts".</p>	<p>● Set the cooking program by following the steps for Cooking Rice on page → P.E-24.</p>
<p>2 Select "Timer Cooking".</p> <p>Press Timer 預約 to make "Timer1" light up.</p> <ul style="list-style-type: none"> ● The Cook/Reheat lamp flashes. ● The item that lights up changes each time the Timer 預約 button is pressed. 	<p>● The default setting or the time that was previously set is displayed.</p>
<p>3 Press ◀ or ▶ to set the time at which the rice is to be ready to "7:30 AM"</p> <ul style="list-style-type: none"> ● The time changes each time you press ◀ or ▶. • The time period decreases in 10-minute increments each time ◀ is pressed, and increases in 10-minute increments each time ▶ is pressed. • Holding down either button decreases or increases the time period quickly. 	
<p>4 Press Cook/Reheat 煮飯/再加熱.</p> <p>Two short beeps are emitted when the settings for Timer Cooking is completed.</p> <ul style="list-style-type: none"> ● The Cook/Reheat lamp goes off and the Timer lamp lights up. <p>A melody (beep) is emitted when cooking is completed. Keep Warm starts automatically.</p> <ul style="list-style-type: none"> ● The Steam Warm lamp lights up. 	<p>● The "Timer2" emits one long beep and four short beeps.</p> <p>● The time you have set is stored in the memory.</p> <p>● To cancel Timer Cooking, press the "Cancel/off" button.</p> <p>Shows the preset time at which cooking will be completed.</p>
<p>5 Stir and loosen the rice immediately after the cooking process is completed.</p> <ul style="list-style-type: none"> ● This prevents extra steam from being absorbed, making the rice sticky, and causing it to stick together. ● How to Keep the Rice Warm → P.E-28, E-29 	

Using Timer Soaking (when you want to soak and cook the rice)

- Select this if a longer soaking time is preferred.
- The default soaking time is 30 minutes.
- This controls the temperature during soaking depending on the soaking time, and then starts cooking after the rice has absorbed water sufficiently.
- Timer Soaking cannot be combined with Timer Cooking.



ATTENTION

Do not use Timer Soaking when "Mix" is selected. (The quality of ingredients will drop, or seasonings will settle at the bottom of the pot, preventing the rice from being cooked properly.)

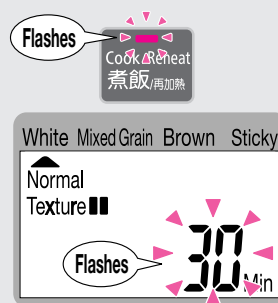
Example: When setting the time for Timer Soaking to "60 min" *The display will be an example of when "Normal Texture ■■■" for "White" is selected.

1 Select "Rice", "Program", "Texture", and/or "Small amounts".

- Set the cooking program by following the steps for Cooking Rice on page [P.E-24](#).

2 Press **Timer** to make soaking time (e.g. 30 minutes) flash.

- The Cook/Reheat lamp flashes.
- The item that lights up changes each time the button is pressed.

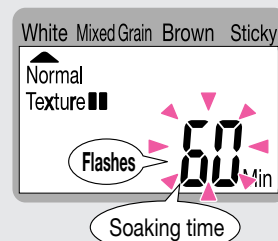


- The default time setting or the time setting previously selected is displayed.

3 Press **◀ ▶** to set the soaking time to "60".

- The length of time changes each time **◀** or **▶** is pressed.

The time period can be set from 10 minutes to 60 minutes in 10-minute increments.



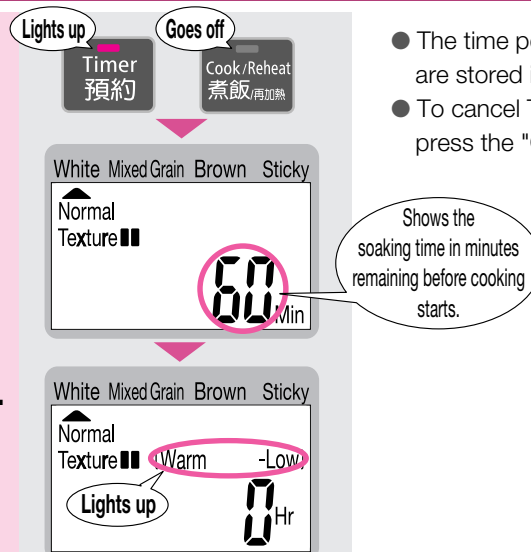
- The ideal soaking time for summer seasons is 30 minutes.

4 Press **Cook/Reheat**. Two long beeps and three short beeps are emitted and Timer Soaking starts.

- The Cook/Reheat lamp goes off and the Timer lamp lights up.

A melody (beep) is emitted when cooking is completed. Keep Warm starts automatically.

- The Steam Warm lamp lights up.



- The time periods you have set are stored in the memory.
- To cancel Timer Soaking, press the "Cancel/off" button.

5 Stir and loosen the rice immediately after the cooking process is completed.

- This prevents extra steam from being absorbed, making the rice sticky, and causing it to stick together.
- How to Keep the Rice Warm [→ P.E-28, E-29](#)

Keeping Rice Warm

- Keep Warm has two modes: "Warm-High" and "Warm-Low".
- When cooking is completed, the rice cooker automatically switches to "Warm-High" or "Warm-low", and then the Steam Warm lamp lights up.
- Stir and loosen the rice after the cooking process has completed.
- When 72 hours have elapsed after Keep Warm began, "C7" is displayed and Keep Warm is stopped.

Using Keep Warm Depending on Temperature

- The default Keep Warm mode is "Warm-High".

"Warm-High"

This mode keeps rice warm at a high temperature. This prevents condensation from forming on the inside of the lid and in the inner pot.

- Do not keep rice warm for more than 12 hours. (However, Keep Warm will continue even after 12 hours have passed.)

"Warm-Low"

This keeps rice warm at a low temperature. This minimizes the chances that the rice will become discolored or dry out, and saves electricity.


- Do not keep rice warm for more than 24 hours. (However, Keep Warm will continue even after 24 hours have passed.)

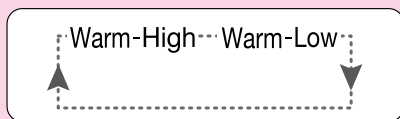
How to Switch between "Warm-High" and "Warm-Low"

It is possible to switch between "Warm-High" and "Warm-Low" within one hour after Keep Warm has started.

1

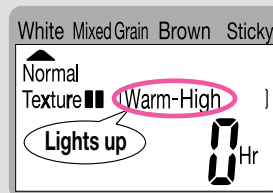
Press  when Keep Warm is on.

- The setting changes each time  is pressed, and the display in the window changes between "Warm-High" and "Warm-Low".

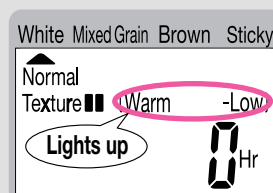


- When an hour has elapsed after Keep Warm started, button operations will be disabled and you will not be able to switch the mode. (This is to prevent the rice from becoming discolored or developing an odor.)

Displaying "Warm-High"



Display of "Warm-Low"



- Once you set "Warm-High" or "Warm-Low", the setting is stored in the memory.

Tips for keeping rice warm

- Stir the rice occasionally during Keep Warm.
- When only a small amount of rice is left, place it as close as possible to the center of the inner pot. (This is to keep it from drying out or becoming sticky.)
- Keep the Keep Warm time short. Do not use "Warm-High" for more than 12 hours. Do not use "Warm-Low" for more than 24 hours. (Otherwise, the rice may begin to smell unusual or become discolored.)
- Do not warm rice that was cooked without being washed well. Do not leave the rice scoop in the rice when keeping it warm as this may cause the rice to develop an odor or to become discolored. (Otherwise, the rice may begin to smell unusual or become discolored.)
- Rice can also be served later by wrapping it in plastic wrap, storing it in the freezer, and warming it in a microwave oven when required.



⚠ Caution



Do not keep rice warm in the following manner. Otherwise, the rice may begin to smell unusual or become discolored.

Prohibition ● Do not keep rice warm for longer than the displayed warming time.

Rice not Suitable for Using Keep Warm

Depending on the type of rice and program, keeping rice warm could cause it to lose its quality, smell unusual, or become sticky.



Do not keep rice warm (doing so could cause the rice to lose its quality, smell unusual, or become sticky).

Do not use Keep Warm for a type of rice other than white, or when the "Mix" or "Porridge" program is used. In addition, do not use Keep Warm for rice that has become cold.

Note

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

Stopping Keep Warm

1

Press **Cancel/off** 取消 during Keep Warm.

- The Steam Warm lamp goes off.

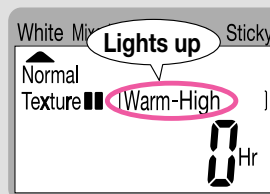


Switching from "OFF" to Keep Warm

1

Press **Steam Warm** 蒸氣保溫 .

- The Keep Warm mode ("Warm-High" or "Warm-Low") that you set previously becomes active.
- The Steam Warm lamp lights up.



- The elapsed warming time period is displayed in hours. Elapsed "Warm-High" time will be displayed for up to 12 hours, and "Warm-Low" time will be displayed for up to 24 hours; thereafter, the current time will be displayed.

Reheating the rice being warmed

- If you feel the rice being warmed is a little cold, reheat it as desired.

ATTENTION

- The amount of rice should not exceed water level 3 for "White".
- Loosen and flatten the rice before reheating. (This is to prevent uneven heating.)
- Do not repeatedly reheat the rice. (Doing so will make the rice dry or cause it to burn.)

1

Press **Cook/Reheat** 煮飯/再加熱 when Keep Warm is on.

- The Cook/Reheat lamp lights up.
- Reheating automatically runs for approximately 10 minutes.

A melody (beep) is emitted when Reheating is completed.
The rice cooker automatically returns to Keep Warm.

- The Steam Warm lamp lights up.



- When the rice is hot after being cooked or when the rice has cooled after Keep Warm was turned off, a beep will be emitted and reheating will be disabled.
- To stop Reheating before it is completed, press the "Cancel/off" button.

Cleaning and Maintenance

Warning



Carefully clean the rice cooker after unplugging the appliance and allowing the rice cooker to cool down. (Failure to observe this precaution could result in burns.)

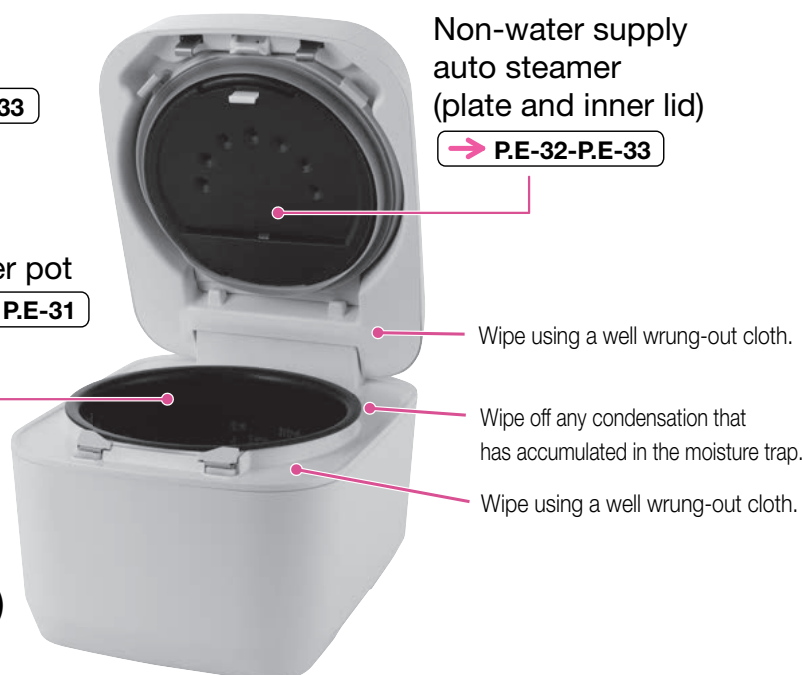
Instruction

ATTENTION

- Do not use benzine, thinner, bleach, polishing powder, or alkaline cleaners. (Using these could damage the surface.)
- Use neutral dishwashing detergent. (Using any other substance could damage the surface.)
- Wash using a sponge or similar soft material. Do not use a scrubber made of plastic or other hard materials. (Using these could damage the surface.)
- Do not dry it using a dishwasher and/or dish dryer. (Using these could cause the parts to become deformed or discolored.)

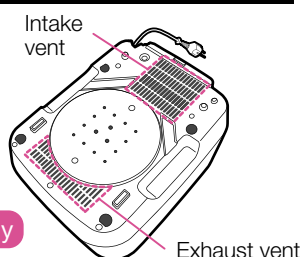
Body and body interior (when dirty)

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



Intake vent/exhaust vent (once a month)

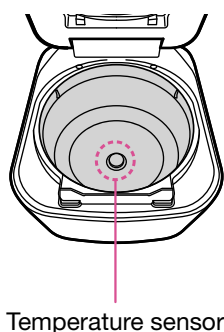
- Use a vacuum cleaner to remove dirt and dust from the intake and exhaust vents on the bottom of the body.



Bottom of the body

Temperature sensor (check before each use)

- If a scorched object has stuck to the hook area, remove it using a fine grade water-resistant abrasive paper (about #600) and a small amount of water. When the object is removed, wipe the area using a well wrung-out cloth.
- Do not wash with or in water.



Temperature sensor

Hook area (check before each use)

- If the lid will not latch correctly, use a toothpick or similar tool to remove any rice grains or other objects that have stuck to the hook area. (They may prevent the lid from closing securely, thereby causing it to open unexpectedly, presenting a risk of burns.)

ATTENTION

- The body hook area contains a spring. Exercise care not to damage the spring when cleaning.

Lid hook area

Check for grains of rice, etc. that have stuck to any parts of the product.



Body hook area

Check for grains of rice or foreign objects that have clogged any openings.



Rice scoop (wash after each use)

Measuring cup (wash when it gets dirty)

- Use neutral dishwashing detergent and wash using a sponge or similar soft material.

Inner pot (wash after each use)

- Remove the inner pot from the rice cooker and wash it using neutral dishwashing detergent and a sponge or similar soft material.
- It may become impossible to cook rice satisfactorily if the inner pot becomes deformed due to being struck against something or dropped.
- The inner pot color may become uneven with use, however, this will not affect performance or cleanliness.

Inside of inner pot



Outside of the inner pot

- Observe the following to avoid scratching the fluorine-coated finish on the inside.
 - Do not use the inner pot as a dishpan. Do not put spoons, plates, or other utensils in it.
 - Do not use metallic or nylon scrubbers.
 - Do not stack the inner pot on top of plates and utensils.
 - When drying a washed inner pot, do not place it upside down on plates or utensils. Do not dry it using a dishwasher and dryer or dish dryer.
 - Wash the inner pot soon after cooking rice with seasonings.
- The fluorine-coated finish on the inside will wear out with use, so treat it carefully.
- If the fluorine-coated finish has partially peeled off, rice may scorch easily. However, this does not affect the performance or hygienic safety.
- The fluorine-coated finish is not harmful to the human body.
- The surface rusts easily if moisture is left on it. Promptly wipe off any moisture.
- When cleaning, the outer coating of the inner pot may transfer or the contacting side may get damaged depending on the material with which the inner pot contacts, such as a sink or table. If you are concerned, place the inner pot on a soft cloth.

ATTENTION

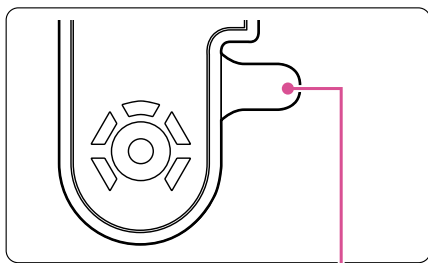
- When removing the inner pot, use both hands to lift it straight out of the rice cooker. Lifting it out using only one hand could cause it to be caught on the rice cooker, which may make it difficult to lift out.

Non-water supply auto steamer (inner lid, steam sensor, and pressure regulator)

- The regulator, vacuum and safety valves, and lid packing cannot be removed from the inner lid.

Regulator valve (check before each use) (do not remove)

- Clean both sides of the regulator valve. If any valves are clogged, use a toothpick or similar tool to unclog them.



Vacuum valve (wash after each use) (do not remove)

- The vacuum valve in the inner lid is not detachable, so do not pull it. If it is deformed, the pressure will not be applied, causing the rice not to cook all the way.

Safety valve (check before each use) (do not remove)

- If the safety valve (in the center) is clogged with rice or other objects, use a toothpick or similar tool to clean it.
- Use a toothpick or similar tool to push the center of the safety valve two or three times to make sure that it moves.

Inner lid (wash after each use) Lid packing (do not remove)

- Wash them together.
- The lid packing on the inner lid is not detachable, so do not pull it. If it is deformed, the pressure will not be applied, causing the rice not to cook all the way.
- If the lid packing has rice grains or other foreign objects, remove them.
- Do not pull the packing attached to the guide to which the plate is attached. If the packing comes off, push it back into place.



Steam sensor and pressure regulator

- Do not press, pull, or apply excessive force to the pressure regulator. Doing so will cause the rubber part to become loose or tear, resulting in a malfunction.

Cleaning and Maintenance (cont.)

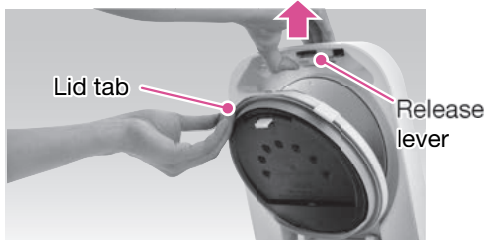
Non-water supply auto steamer (Plate and inner lid) (wash after each use)

- The non-water supply auto steamer is composed of the inner lid and plate.
- Remove the steam cap from the lid and wash it using neutral dishwashing detergent and a sponge or similar soft material.

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

While holding the lid tab, push up the release lever.

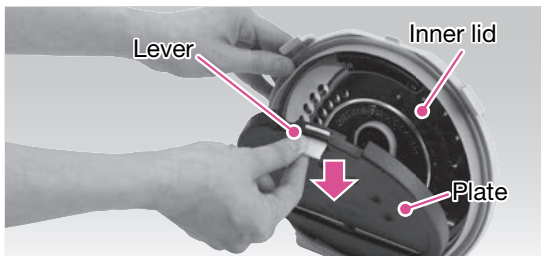
ATTENTION Do not tilt the non-water supply auto steamer when carrying it. Otherwise, water or hot water may spill from it.



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

Push down the plate lever and remove the plate.

ATTENTION Hot water and water will spill out, so take it apart in a sink.



Do not pull the packing attached to the plate. It is not detachable. If the packing is deformed, the amount of water that collects in the plate will be reduced.

3 Wash away any dirt on the plate, or clogs in holes in the plate.

4 Wash the inner lid to clean and unclog it.

5 After rinsing, wipe away all moisture and dry thoroughly.

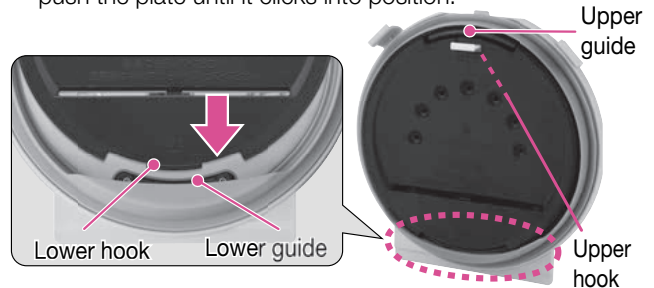
6 Attach the plate to the inner lid.

Do not attach the plate upside down.

① Insert the lower hook of the plate into the lower guide on the inner lid.

Prevent the lid packing from being caught.

② Align the upper hook of the plate with the upper guide, and push the plate until it clicks into position.



7 Attach the non-water supply auto steamer to the lid.

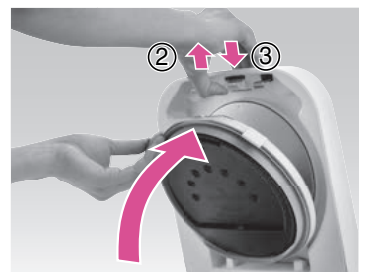
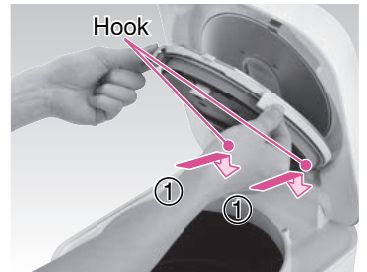
① Insert the hooks into the slots with the lid packing facing forward.

If you fail to insert both hooks, they may be damaged when the inner lid is closed.

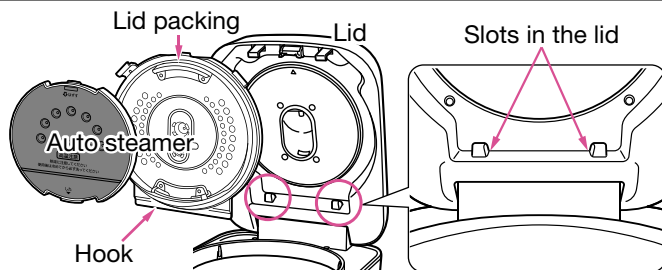
② Push the release lever up and push the upper part of the inner lid into place.

③ Move the release lever down.

To prevent cooking from being able to be started if you forget to install the non-water supply auto steamer, the lid will not close with moderate force. (The lid closes when the inner pot is not set.)



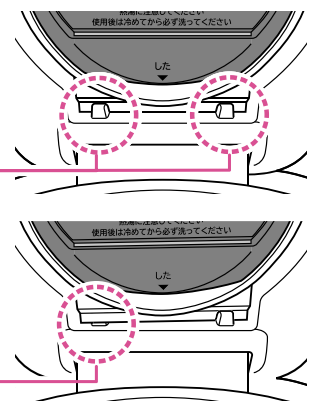
Notes on attaching the non-water supply auto steamer



If either of the hooks on both sides is not inserted into the slot in the lid, the hooks may be damaged or deformed when the lid is closed.

Both hooks are inserted into the slots.

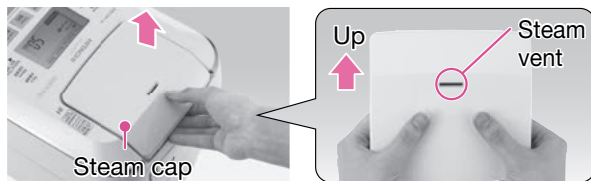
Hooks are not inserted into slots.



Steam cap (wash after each use)

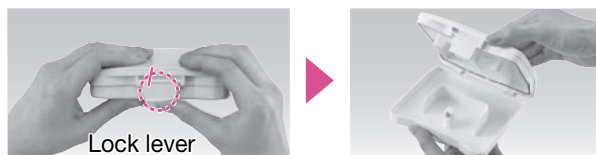
- Remove the inner pot from the rice cooker and wash it using neutral dishwashing detergent and a sponge or similar soft material.

1 Remove the steam cap from the lid.



ATTENTION Hold the steam cap straight with the steam vent up so that water droplets do not spill.

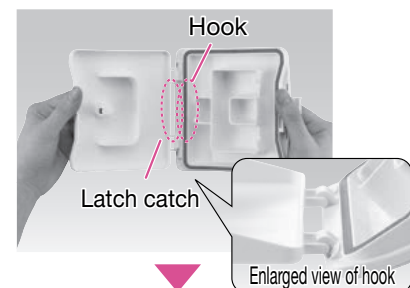
2 Hold the steam cap, turn the lock lever down, and open the steam cap to discard the water.



3 Wash away dirt or any clogs on the steam vent body and steam cap cover.



4 Insert the hook of the steam cap cover into the latch catch and combine them into one piece. Then, turn the lock lever to lock it.



5 Attach the steam cap with the steam vent facing backward to the lid.



To attach the steam cap, align it with the depression in the lid and press down on the front center of the steam cap until it clicks into position.

Preventing the inner lid from rusting

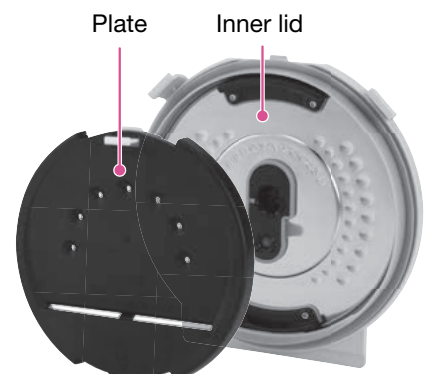
The inner lid is made of stainless steel, however, it can rust due to iron and chloride contained in water. Wash the inner lid clean and wipe off any moisture after use. Separate the inner lid from the plate and let them dry naturally.

If the lid has rusted.

- Roll a piece of cling wrap into a ball and apply a cream (liquid) cleanser. Rub off the rust using this ball.
- Thoroughly rinse the inner lid, wipe off any moisture and dry thoroughly.
- Sometimes the rust cannot be completely removed, so take good care of the rice cooker to prevent rusting.

Cooking with seasonings

- Wash the inner pot immediately after cooking mixed rice, porridge or similar food. Not washing the inner pot could cause odors, spoilage, or rust.



If you are concerned about odors

- If you are concerned about odors that have developed after you have cooked mixed rice or kept rice warm, boil water. Steam generated from the boiling water can reduce the odors.

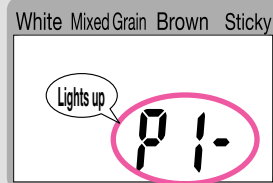
1

Place water in the inner pot.

- Fill the pot with water up to level 2 for "White Rice".
- * Be sure to only use water.

2

Press for approximately five seconds to switch to a mode in which to change settings.







- Pressing the "Cancel/off" button enables you to return to the initial view even during setup. Any settings you have not confirmed will be reset.

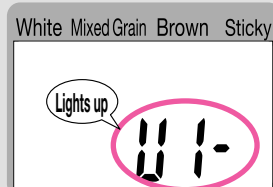
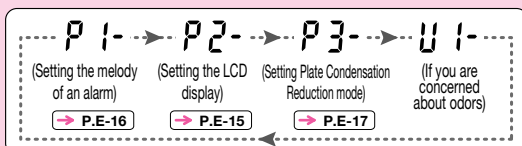
If you are still concerned about odors

- ① Boil saltwater (approximately 1%) in a pot or frying pan that is large enough to hold the inner lid and plate.
 - ② When the water begins boiling, turn the heat to Low and heat the inner lid and plate for approximately 15 minutes.
 - ③ Discard the hot water and allow the inner lid and plate to cool down before washing them.
- Note that heating them in a pot that does not contain a sufficient amount of water could cause their plastic parts to deform.

3

Press or to display "U1-".

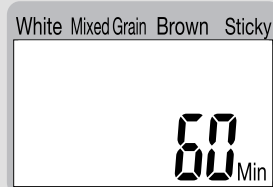
- The display changes each time  or  is pressed.
- Press  to move to the next setting.
- Press  to move back to the previous setting.



4

Press .

- A melody is emitted, "60" is displayed, and heating begins.
- The Cook/Reheat lamp lights up.



- The inner pot and inner lid are hot right after boiling is finished. Allow the cooker to cool down before discarding the hot water and wiping off any moisture.
- Some odors cannot be completely removed.

5

A melody (beep) is emitted when Heating is completed.

- The Cook/Reheat lamp goes off.



6

Allow the rice cooker to cool down, discard the hot water, and wipe off any moisture on the inner pot.

Dirt on the inner pot or temperature sensor

→ P.E-30, P.E-31

- If the inner pot contains residual rinse water or rice grains, the sensor will not be able to correctly measure temperature. Wipe off any moisture or foreign objects on the outside or bottom of the inner pot before placing it in the rice cooker. Remove any dirt or foreign objects from the sensor.

→ P.E-31

Dirt on the inner lid

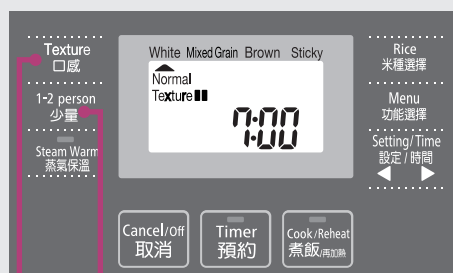
→ P.E-31, P.E-32, P.E-33

- If dirt or debris (e.g. mashed grains) has stuck to the lid packing on the inner lid, the correct pressure will not be applied, which will prevent the rice from being cooked properly.
- Make sure that the regulator valve, safety valve, and vacuum valve are clean and not clogged.

Troubleshooting

Please check the following before requesting repairs.

● If rice does not cook properly (points to check)



1 Try different texture modes

- If "Normal" course is selected in "White", you can adjust the hardness.
Please enjoy your preferred texture by selecting three types of textures using the "Texture" button.

Texture ■ : Hard
Texture ■ ■ : Normal
Texture ■ ■ ■ : Soft

2 Using the settings for cooking a small amount of rice

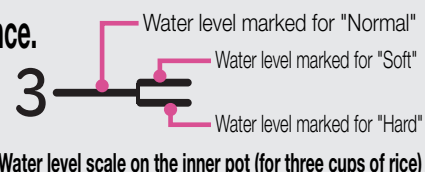
- When cooking a small amount of rice (less than two cups), select the "1-2 person" program.
Cooking a small amount of rice often results in the rice not being kept warm during steaming. However, this program cooks and steams a small amount of rice to make it fluffy.

3 When using rinse-free rice

- In general, rinse-free rice does not need to be rinsed. However, there are cases in which particles of rice, produced as a result of grains being rubbed together, have adhered to the surface of the grains. These particles repel water, causing the rice to fail to blend in the water. This may result in rice being cooked unevenly or scorched. So, stir the rice and water well from the bottom. ● If the rice makes the water cloudy, rinse the rice several times to wash away any excess starch.

4 Adjust the amount of water according to the type of rice and your preference.

- The water level lines inside the inner pot should be used as guidelines.
Adjust the amount of water between the "Soft" and "Hard" lines according to the type of rice and your preference.



Please check the following if the rice does not cook properly even though you have tried the measures described above. For example, when the rice is too soft or too hard, use the following information as a reference.

Amount of rice

→ P.E-19-P.E-21

- Level off the rice in the measuring cup (180 ml) provided with the appliance.
Be sure to use the measuring cup supplied with the appliance. Do not use any other measuring cups as some cups have a capacity of approximately 200 ml.
- Do not exceed the amount limit indicated for each cooking program.

Washing the rice

→ P.E-19

- Wash the rice until the water runs clear.

Water used to wash and cook the rice

→ P.E-19

- Do not use hot water. (Doing so may cause the rice to become mushy or to develop an odor.)
- Cooking rice using water with high alkalinity may cause the rice to become sticky or turn yellow.

Stirring and loosening the rice

→ P.E-19

- Stir and loosen the rice after the cooking process has been completed.
By releasing the excess steam from the surface of the rice, you can help ensure it has a fluffy texture.
Failure to do so may cause the rice to become hard or sticky, or to be cooked unevenly.



Loosen the rice as if you were digging up from the bottom of the inner pot.



Loosen the rice with a chopping motion to make it fluffy.

Power

→ P.E-9

- Always plug the appliance into a dedicated power outlet. (Do not connect any other appliances to the same outlet. Using an extension cord or sharing the same outlet with other appliances could cause the voltage to drop and prevent the rice from cooking properly.)
- If the cooking process is interrupted by pressing the "Cancel/off" button, unplugging the cord, or due to a power failure, the rice will not be cooked properly.

Problem	Cause or Remedy
<div>Cooking Rice</div> <ul style="list-style-type: none"> ● Mushy ● Sticky <ul style="list-style-type: none"> ● Overcooked ● Undercooked ● Half-cooked 	<div>Before cooking</div> <ul style="list-style-type: none"> ● Are you using hot water or water with high alkalinity to wash the rice? ● Are you using excessive force when washing the rice? (Doing so will cause the rice grains to break, which makes the rice sticky when cooked.) ● Are you draining the rice in a sieve after washing? (Doing so will cause the rice grains to break, which makes the rice sticky when cooked.) ● Are you soaking the rice for a long period of time? Reduce the amount of water a little if the rice is to be soaked for a long period of time before being cooked using Timer Cooking. (When the rice is soaked in water, it absorbs excess water and becomes sticky when cooked.) ● Did you stir rinse-free rice well from the bottom and rinse it until the water went clear? ● Did you try using the water level for "Hard"? <div>Program</div> <ul style="list-style-type: none"> ● Did you try using the "Texture ■" program? ● Are you cooking more rice than the specified amount even though the "1-2 person" program is still selected? ● When cooking a small amount of rice, use the "1-2 person" program. Doing so prevents the rice from becoming gluey. <div>After cooking</div> <ul style="list-style-type: none"> ● Did you loosen the rice immediately after cooking was completed?
	<div>Before cooking</div> <ul style="list-style-type: none"> ● Are you using hard water (mineral water)? ● Did you stir rinse-free rice well from the bottom and rinse it until the water went clear? ● Did you try using the water level for "Soft"? ● Did you check the inner lid packing, regulator valve, safety valve, and vacuum valve? (If pressure is not applied correctly, the rice will be undercooked or become hard.) ● Did you attach the plate to the non-water supply auto steamer? (The rice may become hard because the intended effects of humidification may not be achieved.) ● Are you using the rice cooker on a carpet where the intake or exhaust vent is blocked? The overheat protection will work when the temperature inside the inner pot increases, which prevents the cooking process from working correctly. <div>Program</div> <ul style="list-style-type: none"> ● Did you try using the "Texture ■■■" program? Using "Eco" or "Rapid" may cause the rice to be cooked harder. ● Are you cooking more rice than the specified amount even though the "1-2 person" program is still selected? ● When cooking a small amount of rice, use the "1-2 person" program. <div>After cooking</div> <ul style="list-style-type: none"> ● Did you loosen the rice immediately after cooking was completed?

Problem

Cause or Remedy

●Uneven cooking

Before cooking

- Did you stir rinse-free rice well from the bottom and rinse it until the water went clear? (Failure to do so will causes poor heat convection, resulting in uneven cooking.)
- Did you check the inner lid packing, regulator valve, safety valve, and vacuum valve? (If there is a problem with a valve, pressure will not be applied, resulting in uneven cooking due to temperature differences.)
- Did you attach the plate to the non-water supply auto steamer? (The heat from the lid increases, causing the rice at the top to become hard.)
- Are you using the rice cooker on a carpet where the intake or exhaust vent is blocked? The overheat protection will work when the temperature inside the inner pot increases, which prevents the cooking process from working correctly.

Program

- Did you try using the "Texture ■" to "Texture ■■■" programs? Using "Eco" or "Rapid" may cause the rice to be cooked unevenly.
- Are you cooking more rice than the specified amount even though the "1-2 person" program is still selected?

After cooking

ATTENTION

If you cook more than a moderate amount of rice, the top portion of the rice may become hard or the rice in the bottom portion may become sticky. If you are concerned about unevenly cooked rice, loosen it immediately after it is cooked. If you are still concerned about it, reduce the amount of rice to cook.

●Rice scorches.

Since the appliance generates a large amount of heat, rice on the bottom of the inner pot may turn brown depending on the type of rice and/or the quality of water. Cooking with seasonings will cause the rice to be easily scorched, however, this is not a malfunction.

Before cooking

- Did you wash the rice until the water ran clear?
- Did you stir rinse-free rice well from the bottom and rinse it until the water went clear? (Particles of rice produced as a result of grains being rubbed together goes into the water, causing the rice to get burnt more easily.)

Cooking program

- When cooking a small amount of rice, use the "1-2 person" program.

●Rice boils over.

Before cooking

- Did you level off the rice using the measuring cup provided?
- Did you wash the rice until the water ran clear?
- Did you stir rinse-free rice well from the bottom and rinse it until the water went clear?
- Did you put the water exceeding the "Soft" line?
- Be sure to attach the inner lid, plate, and steam cap after checking them for foreign objects and clogging.

Cooking program

- When cooking a small amount of rice, use the "1-2 person" program.

Caution

If you use the wrong program to cook porridge or brown rice, a process that uses a large amount of water, there is a danger that a large amount of hot water may spray out. Check the settings for the program you selected.

●Mixed rice does not cook properly.

Adding seasonings and other ingredients

- Mix water and seasonings before adjusting the amount of water, and then put ingredients into the inner pot.
- Stir the contents to prevent seasonings from settling at the bottom of the pot.
- Put the ingredients on top of the rice after adjusting the water level, and mix them into the rice after the cooking process is completed. (If the seasonings or ingredients have settled at the bottom of the pot, the heat will not transfer properly.)

Amount of seasonings and ingredients

- The proper amount of ingredients is approximately 30 to 50% of the amount of rice. Slightly reduce the amount of ingredients that are oily.
- Use a smaller amount of tamari soy sauce.

Cooking programs and tips

- Select "Mix".
- Cook the rice right away. Do not use Timer Cooking or Timer Soaking. (The quality of ingredients will drop, or seasonings will settle at the bottom of the pot, preventing the rice from being cooked properly.)

	Problem	Cause or Remedy
Cooking Rice	<ul style="list-style-type: none"> ● Sticky rice does not cook properly. 	<p>When making Okowa (sticky rice), mix together 0.5 cups of white rice (uruchi rice) for every cup of glutinous rice. (If only glutinous rice is used, premature water absorption may prevent the rice from being cooked properly.) → P.E-21</p>
	<ul style="list-style-type: none"> ● Steam does not come out during the cooking process. 	<ul style="list-style-type: none"> ● Since the pressure cooker works by retaining steam inside, steam may not come out from the steam vent. This is not a malfunction.
	<ul style="list-style-type: none"> ● Steam comes out even though the program that cuts the amount of steam to be vented is used. 	<ul style="list-style-type: none"> ● The appliance has a mechanism that reduces the amount of steam discharged outside. Since this mechanism adjusts conditions under which excessive pressure is applied to the rice based on the selected cooking program and the amount of water, steam may come out. The regulator valve is opened and a large amount of steam rushes out from it if: <ul style="list-style-type: none"> ● A power failure has occurred while cooking, or the cooking operation is stopped using the "Cancel/off" button. ● The cooker is moved or shaken when it is operating. <p>Keep your hands and face away from the steam vent when the cooker is operating. When using the rice cooker near a wall or furniture, or in a cupboard, prevent steam from being trapped inside.</p>
	<ul style="list-style-type: none"> ● Cooking takes too long. 	<p>This is not a malfunction since the process includes the time taken to automatically soak the rice and the time taken to automatically steam it.</p> <ul style="list-style-type: none"> ● "Texture ■■■" takes approximately 90 minutes because the rice is soaked longer at a low temperature. → P.E-20, E-21 <p>The length of cooking time varies depending on the program.</p> <ul style="list-style-type: none"> ● Are you using the rice cooker on a carpet where the intake or exhaust vent is blocked? The temperature inside the body of the cooker increases and the overheat protection will work if the temperature inside the inner pot increases, which may cause the cooking process to be carried out incorrectly, resulting in longer cooking time.
	<ul style="list-style-type: none"> ● The body of the rice cooker develops an odor. 	<ul style="list-style-type: none"> ● The appliance may smell of plastic or rubber when it is used for the first time. The smell will disappear over time as you use the appliance. Odors may remain after it has been used to cook mixed rice or keep rice warm. <p>If you are concerned about odors → P.E-34</p>
	<ul style="list-style-type: none"> ● The cooked rice has an unusual smell. 	<ul style="list-style-type: none"> ● Did you wash the rice until the water ran clear? (Bran transfers an unpleasant smell to the cooked rice.) ● Avoid setting the timer for Timer Cooking to a period that is too long during summer. If the rice is not thoroughly rinsed, it will quickly deteriorate in a high temperature environment. (Doing so causes an odor to develop.) ● Stir and fluff the rice as soon as it is cooked. (Excess vapor will cause an odor.) ● Is the inner lid or plate free of dirt?
	<ul style="list-style-type: none"> ● A lot of condensation on the lid. 	<ul style="list-style-type: none"> ● The appliance is designed to prevent steam from easily escaping. When the lid is opened immediately after the cooking process is finished, water drops may drip. ● The appliance can be switched to Plate Condensation Reduction mode. → P.E-17 <p>The effects of humidification caused by the non-water supply auto steamer will be reduced.</p> <p>If you cook a large amount of rice, the top portion of the rice may become hard.</p>
Timer Cooking	<ul style="list-style-type: none"> ● Cooking begins immediately. ● Rice was not cooked on time. 	<p>The preset time for cooking is the time at which the rice is to be ready. Timer cooking will begin immediately if the preset time is close to the current time. In addition, it takes time to cook rice, so sometimes cooking will not be completed at the time the rice is to be ready. Check the current time of the clock and adjust it if it is incorrect (The clock is a 24-hour clock). The preset time for soaking is not the time at which the rice is to be ready, but the time for which the rice is soaked.</p> <p>→ P.E-26, P.E-27</p>

Problem

Cause or Remedy

- Develops an odor
- Turns yellow

Keeping rice warm for a long period of time or repeatedly reheating it may cause it to develop an odor or turn yellow. This is not a malfunction.

Keeping rice warm

→ P.E-28

- Do not leave the rice scoop in the rice cooker when using Keep Warm. In addition, do not use Keep Warm for rice that has become cold.

Washing the rice

→ P.E-19

- In the case of white rice, wash it until the water runs clear.
- In the case of rinse-free rice, rinse and stir well to let it blend in water if the water becomes cloudy.

Stirring and loosening the rice

→ P.E-19

- Loosen the rice as soon as the cooking process is finished. Loosen the rice occasionally during Keep Warming. (This prevents the excess steam from making the rice sticky or developing an odor.)

Dirt on parts

→ P.E-31, P.E-32, P.E-33

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

- Rice becomes dry.

Keeping the rice warm for a long period of time or repeatedly reheating it could cause it to dry out. This is not a malfunction.

Amount of rice to keep warm

→ P.E-28

- When keeping a small amount of rice warm, place it at the center of the inner pot.

Dirt on parts

→ P.E-30, P.E-31, P.E-32

- Clean the bottom and rim of the inner pot, temperature sensor, and the lid packing.

Attaching parts

→ P.E-32, P.E-33

- Be sure to attach the steam cap, plate, and inner lid before keeping rice warm.

- Condensation forms
- Sticky

Condensation forms on the inside of the lid and on the inner pot in order to prevent the rice from drying out. In addition, the inner pot temperature is automatically changed during Keep Warm, thus condensation may form when the temperature is reduced. This is not a malfunction.

Stirring and loosening the rice

→ P.E-19

- Loosen the rice as soon as the cooking process is finished. Loosen the rice occasionally during Keep Warming. (This prevents the excess steam from making the rice sticky or developing an odor.)

Keep Warm program

→ P.E-28

- Keep the rice warm in "Warm-High" mode.

Amount of rice to keep warm

→ P.E-29

- When keeping a small amount of rice warm, place it at the center of the inner pot.

- Temperature of the rice is low.

Reheating the rice

→ P.E-29

- If you feel the temperature of the rice that is being kept warm is low, try using "Reheat".

Keep Warm program

→ P.E-28

- If you feel the temperature of the rice is low, change the Keep Warm program to "Warm-High".

Troubleshooting - continued

Please check the following before requesting repairs.

Problem		Cause or Remedy
Keeping Rice Warm	● Cannot reheat	If the rice is hot after the cooking process is completed or if Keep Warm is canceled and the rice is cold, a beep will be emitted and Reheating will be disabled. → P.E-29
	● Suddenly changes	The cooking process is automatically adjusted to make the rice taste delicious. For this reason, the displayed cooking time may suddenly change during the cooking process. This is not a malfunction.
LCD Display	Cooking times	
	● Not displayed	The current time is displayed when you select any program other than "Normal", "Rapid", or "Eco" for "White", or "Normal" for "Mixed Grain". The current time is also displayed when the body of the rice cooker is hot.
	● The pressure display (Pressure) is flashing.	The cooking process is interrupted. ● This flashes for approximately 30 seconds when the "Cancel/off" button is pressed or the appliance is unplugged during pressure cooking. Do not open the lid while this is flashing. If you need to open the lid for unavoidable reasons, see → P.E-25.
	● "-:- -" or "H0" appears.	If "-:- -" appears, readjust the current time. When the "Cancel/off" button is pressed with the display showing "H0", the display will change to "-:- -". Please reset the current time. → P.E-14
	● The display will go off when the power plug is disconnected from the outlet socket.	The cooker is configured to deactivate the display when it is unplugged and to activate it when it is plugged. This is not a malfunction. → P.E-15 If the LCD display goes off when it has been configured to stay active after the appliance is unplugged, or if "-:- -" or "H0" is displayed when the appliance is plugged in, the built-in lithium battery is almost dead. The Cooking and Keep Warm are available, however, Timer Cooking is not available unless you adjust the current time. To arrange a replacement of the lithium battery, please contact your local dealer. You are liable for the cost of replacement. (Do not attempt to replace the lithium battery by yourself.)
	● The display dims when the power plug is unplugged.	If the appliance has been configured to use its built-in battery to power the LCD display, the display may dim when the appliance is unplugged and may return to normal when it is plugged in again. This is because the power to the display is switched to the built-in battery, and is not a malfunction.
	● "C1" or "C2" appears.	This will appear and the supply of power will be stopped when the voltage drops because an extension cord is used or another appliance is plugged into the same power outlet. Use a dedicated power outlet and do not use an extension cord.
	● "C3" or "C4" appears.	They appear if the lid is not closed correctly. Be sure to close the lid correctly.
	● Something between "H1" and "H12" appears.	If the display does not return to the time display when you press the "Cancel/off" button, or if the same display appears frequently, ask your local dealer to repair it.

Problem		Cause or Remedy	
LCD Display	● "C7" appears.	This will appear when the Keep Warm process is stopped 72 hours after the Keep Warm process began.	
	● The cooking message is shown after all of the messages in the display window light up.	The rice cooker is set to the demonstration mode. When you hold down the "Cancel/off" button for five seconds, the display window returns to the normal display to allow you to cook rice.	
Fluorine-coated finish on the inner pot	● The color is uneven.	The color of the fluorine-coated finish may become uneven as a result of prolonged use of the product. This is not a malfunction. This discoloration has no effect on performance or cleanliness. → P.E-31	
	● Scratched	Observe the following so as not to damage the fluorine-coated finish. - Do not use metallic ladles, whisks, or similar objects. - Do not use the inner pot to wash spoons, rice bowls, or similar objects. - Do not use vinegar. - Do not wash using polishing powder or a scrubber. - Use the rice scoop provided with the rice cooker. → P.E-31 ● If the fluorine-coated finish has partially peeled off, rice may scorch easily. However, this does not affect the performance or hygienic safety.	
Power Failure	● When a power failure occurs during use	<div>During Cooking</div> Cooking will resume when the power supply is restored. However, cooking will not resume if the power supply is not restored within 30 minutes.	<div>During Keep Warm</div> Keep Warm will resume after the power supply is restored. However, Keep Warm will not resume depending on the temperature of the rice.
Lid	● Difficult to close	The lid may be hard to close (for example after loosening cooked rice) because the lid is airtight. Close it slowly, applying a little more pressure.	
	● Does not close	<div>Attaching the non-water supply auto steamer</div> → P.E-32 ● If the non-water supply auto steamer is not attached, the lid will not close when you apply a little downward pressure. The lid may close if excessive force is applied. (This is to prevent you from forgetting to attach the non-water supply auto steamer.) In this case, it may be difficult to open the lid, however, it can be opened if you press the hook button while pressing down on the lid.	
	● The non-water supply auto steamer has come loose.	If the lid is closed forcefully when the inner pot is not set in the body, the non-water supply auto steamer may come loose. Close the lid gently.	
	● Opens slowly	Because the cooker is airtight, it may take a little time for the lid to open after the hook button is pressed.	
	● Does not open	● If you close the lid without first attaching the inner lid, you will not be able to open the lid using a normal amount of force. If this occurs, you will be able to open it by pressing the hook button while pressing down on the lid firmly.	
	● The surface of the plate becomes white.	Substances contained in tap water may crystallize on the plate and make it look white. This is not a malfunction.	

Troubleshooting - continued

Please check the following before requesting repairs.

Problem		Cause or Remedy
Gap between the body and lid	●Increased gap	<p>The gap broadens when pressure is applied. This is not a malfunction.</p> <p>Dirt on the components of the inner lid → P.E-31</p> <p>●Pressure will be applied if the regulator valve hole is clogged or foreign objects prevent the internal ball from moving. Clean or unclog the inner lid, and the hole and ball in the regulator valve.</p>
	●Steam escapes from the gap.	<p>Deformation of the inner lid</p> <p>●If the inner lid or packing has been deformed, replace the inner lid with a new one. If it is not deformed, request an inspection.</p>
●The melody sound is noisy.		<p>The melody sound can be changed to Low Melody Sound, Beep, or Silent.</p> <p>→ P.E-16</p>
●Noises occur on TVs or radios.		<p>The rice cooker could cause noise interference with televisions or radios if it is placed close to these devices. If this bothers you, place the rice cooker away from them (about three meters or more).</p>
●The body of the cooker rattles.		<p>The appliance was designed based on the assumption that it may be placed on a surface that is not completely flat. As a result, the appliance stands on three legs; two at the front and one at the rear center. For this reason, the legs provided on the rear right and left are slightly off the surface it will be placed on. Therefore, the body may rattle, however, this is normal.</p>

- If you have any questions, please consult your local dealer.
- If the inner lid or inner pot has become deformed or if the fluorine-coated finish has come off, please purchase a new one.

If you are concerned about sounds:

Sounds are emitted by the rice cooker during Cooking or Keep Warm.
This is not a malfunction.

Situation		Causes of sounds (They are not a malfunction.)
When the power plug is plugged in	Click	The sound that is generated when the inverter circuit begins to be charged (sparks are also produced).
During use (e.g. During Cooking or Keep Warm)	A hissing sound	The sound generated by steam (pressure) coming out of the cooker.
	A click sound A ding sound	The sound generated when the pressure regulator operates.
	A whirring sound	The sound generated when the cooling fan rotates.
	A click sound A high-pitched sound	The sound generated by the IH (induction heater) for the inner pot.
When the lid is opened or the inner lid is being or has been removed.	A rattling sound	The sound generated as the pressure regulating ball rolls.

Cook book

Enjoy various dishes with this versatile rice cooker!

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● Cups used in this Cook Book

White Rice 1 cup = 180 mL (about 1 Japanese cup)
(Use the included rice measuring cup)

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

● 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

White Rice Recipe



Sweet Potato and Black Sesame Rice

- Rice type and cooking program: "White" "Mix"
- Suggested cooking time: approximately 55 minutes
- 1 serving: approximately 500 kcal

Ingredients (4 servings)

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

Preparation Method

- 1 Peel and dice the sweet potato and allow it to soak in water for a time and drain it.
- 2 Drain washed rice in a strainer.
- 3 Place ② in the inner pot and add ①.
- 4 Add water up to Water Level 3 for "White Rice" and stir to mix.
- 5 Place the sweet potato ① on top of the rice, put the inner pot into the rice cooker without mixing, and close the lid. Use the Rice button to select "White", use the Menu button to select "Mix", and then press the Cook/Reheat button.
- 6 When cooking is finished, stir and place on a serving dish.

White Rice (Mix Rice: Max4)			
White rice	Mixed Grain	Soft 軟	Hard 硬
5	5.5	5.5	5.5
4	4.5	4.5	4.5
3	3.5	3.5	3.5
2	2.5	2.5	2.5
1	1.5	1.5	1.5

Vegetable Pilaf

- Rice type and cooking program: "White" "Mix"
- Suggested cooking time: approximately 60 minutes
- 1 serving: approximately 500 kcal

Ingredients (4 servings)

White rice	3 cups
Small onions (cut in half)	1
Potato (cut in 1 cm cubes)	1 small (approx. 100 g)
Carrot (cut in 7 mm cubes)	30 g
Green asparagus (cut in 1 cm length)	1
Cauliflower (cut into individual branches)	30 g
Whole corn (canned, drained)	20 g
Green peas (canned, drained)	20 g
Salad oil	2 tbsp
Salt and pepper	to taste
Soup (add water to 1 cube dissolved in a small amount of hot water)	550 mL (1 1/2 block)

Preparation Method

- 1 Drain washed rice in a strainer.
- 2 Heat salad oil (1 tbsp) in a frying pan, quickly stir fry ①, add little salt and pepper, and place in a bowl.
- 3 Heat salad oil (1 tbsp) in a frying pan, stir fry the rice from ① until it becomes clear and then place it in the inner pot.
- 4 Add the stock to ③, add salt and pepper, and mix together.
- 5 Place ② on top of the rice ④, put the inner pot into the rice cooker without mixing, and close the lid. Use the Rice button to select "White", use the Menu button to select "Mix", and then press the Cook/Reheat 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 rice cooking or Keep Warm programs. Otherwise could cause the food to smell unusual or lose quality.
- ★ The amount of ingredients 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.



Paella

Ingredients (4 servings)

White rice	3 cups
A { Saffron	1 pinch
Water	100 mL
Mussels	4
Clams with shells	50 g
Small whole shrimps (with heads and shells)	4 small
Small squid	1 small
B { Onion (chopped)	20 g
Garlic (minced)	1 piece
Red and yellow bell peppers (diced into 1 cm pieces)	20 g each
C { Small tomato (skinned in boiling water, seeded and coarsely chopped into 1 cm pieces)	1 small
White wine	50 mL
Stock (add water to 1 cube dissolved in a small amount of hot water)	400 mL (1 1/2 block)
Salt and pepper	to taste
Lemon	1/2
Olive oil	2 tbsp
Black olives	4

Preparation Method

- 1 Drain washed rice in a strainer.
- 2 Soak saffron (A) in water for approx. 10 minutes to bring color and fragrance.
- 3 Soak mussels and clams in salted water to remove any sand, and clean them by rubbing shells against each other.

- Rice type and cooking program: "White" "Mix"
- Suggested cooking time: approximately 55 minutes
- 1 serving: approximately 600 kcal

- 4 Remove back veins from shrimp. Remove all remaining guts and skin off from squid, and cut it into 1 cm round slices. Then cut tentacles into several pieces if they are large.
- 5 Heat olive oil (1 tbsp) in a frying pan, stir fry (B), add (3), (4), and (C) to fry briefly along with salt and pepper to taste, and then sprinkle white wine. Turn off the heat when mussels open up and then separate the soup from them.
- 6 Heat the remaining olive oil (1 tbsp) in a frying pan, and stir fry the rice from (1) until it becomes clear.
- 7 Place (6) in the inner pot, and add (2), stock and soup from (5).
- 8 Add water up to Water Level 3 for "White Rice" and stir to mix.
- 9 Spread the ingredients (5) evenly on top of the rice, put the inner pot into the rice cooker without mixing, and close the lid. Use the Rice button to select "White", use the Menu button to select "Mix", and then press the Cook/Reheat button.

- 10 When the rice is cooked, take out the ingredients. Mix the rice and put it into a serving dish. Put the cooked ingredients on it and garnish with lemon slices and black olives.

White Rice		(Mix Rice:Max4)
White rice		(白米 雑穀米)
5	55	Soft 軟
4	45	Hard 硬
3	35	
2	25	
1	15	
	05	



Chicken Porridge

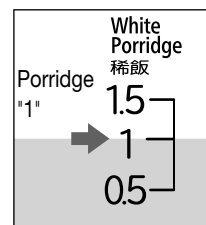
- Rice type and cooking program: "White" "Porridge"
- Suggested cooking time: approximately 75 minutes
- 1 serving: approximately 160 kcal

Ingredients (4 servings)

White rice	1 cup
Chicken breast (no skin)	50 g
Soup stock cube	1
A { Japanese scallion leaves	to taste
Ginger skin	to taste
B { Sake	1 tbsp
Soy sauce	1 tsp
Salt	1/2 tsp
Japanese scallion stalk	to taste
White sesame seeds	to taste

Preparation Method

- 1 Place the chicken meat in a pot, add 600 mL of water and (A), heat until the meat is thoroughly cooked, and then strain the liquid in a bowl for broth.
- 2 By hand, tear the (1) chicken into fine pieces and sprinkle with (B) to season.
- 3 Wash the rice and place it in the inner pot, add the (1) broth and water up to "Porridge" Level 1, add the salt and soup flavoring, and stir briefly.
- 4 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/Reheat button.
- 5 When the rice has finished cooking, add the (2) chicken meat, mix together, place on a serving dish, and sprinkle with the Japanese scallion stalk and white sesame seeds.



Tips for Porridge

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



Tai Meshi (Tai Snapper Rice)

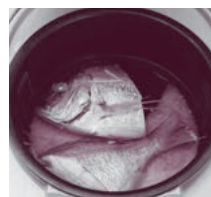
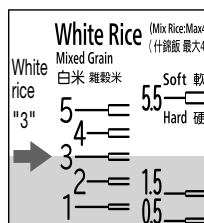
- Rice type and cooking program: "White" "Mix"
- Suggested cooking time: approximately 55 minutes
- 1 serving: approximately 600 kcal

Ingredients (4 servings)

White rice 3 cups
 Tai snapper 1 (approx. 350 g)
 { Soy sauce 1 tbsp
 Salt 1/4 tbsp
 Sake 1 tbsp
 Sweet cooking rice wine... 1 1/2 tbsp
 Dried kelp (5 x 5 cm piece) 1 sheet
 Ginger (cut into thin strips) 1 piece

Preparation Method

- Season the Tai snapper lightly with salt and cook on the grill.
- Drain washed rice in a strainer.
- Put the rice and (A) into the inner pot, add water up to Water Level 3 for "White Rice", and stir to mix.
- Sprinkle half of the shredded ginger on top of the rice, put the kelp and the red sea bream cut in half on it, put the inner pot into the rice cooker without mixing, and close the lid. Use the Rice button to select "White", use the Menu button to select "Mix", and then press the Cook/Reheat button.
- When the rice has finished cooking, remove the kelp, debone and flake the fish while mixing it in the rice, and then sprinkle the rest of ginger.
- Place it on a serving dish and garnish it with leaf buds and other greens if desired.



Green vegetable Porridge

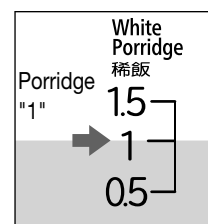
- Rice type and cooking program: "White" "Porridge"
- Suggested cooking time: approximately 75 minutes
- 1 serving: approximately 130 kcal

Ingredients (4 servings)

White rice 1 cup
 Daikon (Japanese large root radish) leaves or Other greens 20 g
 Salt to taste

Preparation Method

- Wash the rice, place it in the inner pot, and add water up to "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/Reheat 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, stir briefly and place on a serving dish.



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.)

■ Rice type and cooking program:

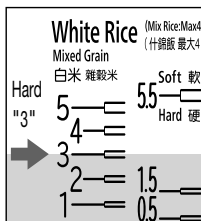
"White" "Normal" "Texture ■"

■ Suggested cooking time: approximately 35 minutes

■ 1 serving: approximately 420 kcal

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, place it in the inner pot, and add water up to Water Level 3 for "Hard" for "White Rice".
- ③ Put kelp from ① on the rice, place the inner pot into the rice cooker without mixing, and close the lid. Use the Rice button to select "**White**", use the Menu button to select "**Normal**", use the Texture button to select "**Texture ■**", and then press the Cook/Reheat 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 body temperature and then place a damp cloth on top of the rice to keep it damp.



Gomoku Chirashi

■ 1 serving: approximately 600 kcal

Ingredients (4 servings)

Dried shitake mushrooms (soaked in water and drained) 8
Carrot 30 g
Dried gourd 30 g
A { Broth 400 mL
Sugar 6 tbsp
Soy sauce 4 tbsp
Sweet cooking rice wine 3 tbsp
Salt to taste
Lotus root 80 g
B { Broth 2 tbsp
Vinegar 2 tbsp
Sugar 1 tbsp
Salt to taste
Shrimps 10
Kinshi egg (This is type of Japanese omelet) 1 egg
Leaf buds 10 pieces
White sesame seeds 2 tbsp
Cherry denbu (This is a gelatinized fish cake that has been dyed pink.) to taste
Red ginger to taste

* 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 mushroom 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.

Mixed Grain, Brown Rice Recipe



Mixed Grain Rice

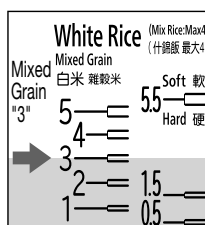
Ingredients (4 servings)

White rice 2 1/3 cups
Grains 2/3 cups

- Rice type and cooking program: "Mixed Grain" "Normal"
- Suggested cooking time: approximately 70 minutes
- 1 serving: approximately 400 kcal

Preparation Method

- ① Wash the white rice and grains separately, mix together, and add water up to "Mixed Grain" Level 3.
- ② Place the inner pot into the rice cooker, close the lid, use the Rice button to select "Mixed Grain", use the Menu button to select "Normal", and then press the Cook/Reheat button.
- ③ When cooking is finished, stir and place on a serving dish.



Tips for Mixed Grain Rice

- ★ Mix the grains with the white rice, and cook the rice. Only mix around 20 to 30% of the total rice.
- ★ For washing the little amount of mixed grain rice (such as amaranth and quinoa), a tea strainer or similar utensil is much more convenient.
- ★ Refer to a commercially-available explanatory leaflet on mixed grains (including the explanation on the package of mixed grains) as well.



Black Rice Chinese-style Mixed Grain Rice

- Rice type and cooking program: "Mixed Grain" "Mix"
- Suggested cooking time: approximately 70 minutes
- Per person: approximately 580 kcal

Ingredients (4 servings)

White rice 2 2/3 cups
Black rice 1/3 cup

A { Chicken broth soup stock (granular) 1 1/2 tsp
Soy sauce, Sake 1 1/2 tbsp each
Salt 2/3 tsp

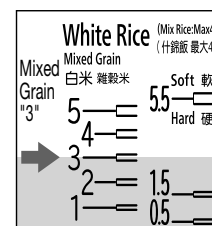
B { Carrot (cut into small squares) 50 g
Boiled bamboo shoot (cut into small squares) 50 g
Ginger (chopped) 1 piece
Dried shrimp (soaked in 100 mL water) 20 g

C { Cashew nuts (fried to a light color, chopped coarsely) 80 g

Salad oil as desired
Parsley as desired
Salt and pepper to taste

Preparation Method

- ① Heat salad oil in a frying pan, quickly stir fry **B**, add salt and pepper, and allow it to cool.
- ② Wash the white rice and black rice separately, and mix together.
- ③ Put **②** and the broth from the dried shrimps into the inner pot, add water up to Water Level 3 for "Mixed Grain", and stir to mix.
- ④ Place **①** and **C** on top of the rice, put the inner pot into the rice cooker without mixing, and close the lid. Use the Rice button to select "Mixed Grain", use the Menu button to select "Mix", and then press the Cook/Reheat button.
- ⑤ When cooking is finished, stir and place on a serving dish, and sprinkle with parsley.





Mushroom Rice

- Rice type and cooking program: "Mixed Grain" "Mix"
- Suggested cooking time: approximately 70 minutes
- Per person: approximately 470 kcal

Ingredients (4 servings)

White rice	2 2/3 cups	
Grains	1/3 cup	
A	Raw shitake mushroom (thinly sliced)	
		4 slices
	Mushrooms (cut into quarters)	4
	Shimeji, maitake mushrooms (each cut into individual branches)	80 g each
Salad oil	2 tbsp	
Salt and pepper	to taste	
B	Soup (1 block of powdered stock dissolved in a small amount of hot water, with water added)	200 mL
	Salt	1/2 tsp
	Pepper	to taste

Preparation Method

- Heat salad oil in a frying pan, quickly stir fry A, add salt and pepper, and allow it to cool.
- Wash the white rice and grains separately, mix together, and drain the rice in a strainer.
- Place ②, A and B in the inner pot, add water up to Water Level 3 for "Mixed Grain" and stir to mix.
- Place ① on top of the rice, put the inner pot into the rice cooker without mixing, and close the lid. Use the Rice button to select "Mixed Grain", use the Menu button to select "Mix", and then press the Cook/Reheat button.
- When cooking is finished, stir and place on a serving dish, and sprinkle with parsley if desired.

White Rice (Mix Rice:Max4) (什錦飯 最大4)			
Mixed Grain "3"	白米 雜穀米	Soft 軟	Hard 硬
5	5.5		
4			
3			
2	1.5		
1	0.5		



Kayaku Mixed Rice

- Rice type and cooking program: "Mixed Grain" "Mix"
- Suggested cooking time: approximately 70 minutes
- Per person: approximately 480 kcal

Ingredients (4 servings)

White rice	2 2/3 cups		
Grains	1/3 cup		
A	{	Broth	200 mL
		Sake	3 tbsp
		Soy sauce	1 2/3 tbsp
		Salt	2/3 tsp
B	{	Chicken thigh (cut in 1 cm cubes)	70 g
		Sake	1/2 tsp
C	{	Burdock root (cut into long thin shavings and soaked in vinegar water)	40 g
		Carrot (cut into thin strips)	30 g
		Dried shitake mushrooms (soaked in water and thinly sliced)	1 slice
Deep-fried tofu	1/2 slice		
Konjac	1/4 slice		

Preparation Method

- Wash the white rice and grains separately, mix together, drain the rice in a strainer, and leave for 5 to 10 minutes.
- Sprinkle sake on the B chicken meat. Pour boiled water over the deep-fried tofu to remove the oil, cut it in half lengthwise, and cut it into strips.
- Slice the konjac so that it is half the thickness, cut the two pieces in half lengthwise, and then slice thinly. Briefly boil it before draining the liquid.
- Place ① and A in the inner pot, add water up to Water Level 3 for "Mixed Grain", and stir to mix.
- Place C, ②, and ③ on top of the rice, place the inner pot into the rice cooker without mixing them, and close the lid. Use the Rice button to select "Mixed Grain", use the Menu button to select "Mix", and then press the Cook/Reheat button.
- When cooking is finished, stir and place on a serving dish, and garnish it with leaf buds if desired.

White Rice (Mix Rice:Max4) (什錦飯 最大4)			
Mixed Grain "3"	白米 雜穀米	Soft 軟	Hard 硬
5	5.5		
4			
3			
2	1.5		
1	0.5		



Shrimp Pilaf

- Rice type and cooking program: "Mixed Grain" "Mix"
- Cooking time guideline: approximately 70 minutes
- Per person: approximately 480 kcal

Ingredients (4 servings)

White rice	2 2/3 cups	
Grains	1/3 cup	
Large peeled shrimp	200 g	
Onion (chopped)	1/4 (approx. 50 g)	
Mushrooms (whole)	1 small can (approx. 50 g)	
Butter	10 g	
Salt and pepper	to taste	
A {	Soup (1 block of powdered stock dissolved in a small amount of hot water, with water added)	200 mL
	Salt	2/3 tsp

Preparation Method

- Heat butter in a frying pan and fry the onion.
- Add shrimps and mushrooms, fry briefly, then add salt and pepper, and allow it to cool.
- Wash the white rice and grains separately, mix together, and drain the rice in a strainer.
- Put the rice and grain as well as A into the inner pot, add water up to Water Level 3 for "Mixed Grain", and stir to mix.
- Place B on top of the rice, put the inner pot into the rice cooker without mixing, and close the lid. Use the Rice button to select "Mixed Grain", use the Menu button to select "Mix", and then press the Cook/Reheat button.
- When cooking is finished, stir and place on a serving dish, and sprinkle with parsley if desired.

White Rice (Mix Rice:Max4) (白米:最大4)			
Mixed Grain	白米	雜穀米	Soft 軟 / Hard 硬
5	5	5	5.5
4	4	4	4.5
3	3	3	3.5
2	2	2	2.5
1	1	1	1.5



Brown Rice with Hijiki

- Rice type and cooking program: "Brown" "Mix"
- Cooking time guideline: approximately 85 minutes
- 1 serving: approximately 460 kcal

Ingredients (4 servings)

	Brown rice	3 cups
A	{	Deep-fried tofu 2 sheets
		Dried hijiki (soaked in water) 20 g
		Carrot (cut into thin strips) 60 g
B	{	Sake 2 tbsp
		Soy sauce 1 1/2 tbsp
		Salt 1 tsp

Preparation Method

- Pour boiled water over the deep-fried tofu to remove the oil, then cut it into strips in the short direction.
- Briefly wash the brown rice to remove any debris, etc.
- Put the brown rice into the inner pot, add B, add water to a little below Water Level 3 for "Brown Rice", and stir to mix.
- Place A on top of the rice, put the inner pot into the rice cooker without mixing, and close the lid. Use the Rice button to select "Brown", use the Menu button to select "Mix", and then press the Cook/Reheat button.
- When cooking is finished, stir and place on a serving dish.

Brown Rice (糙米)	
Brown Rice	糙米
Slightly less than "3"	4
	3
	2
	1

Warning

Add boiled cowpeas

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

Sticky Rice Recipe



Red Bean Rice

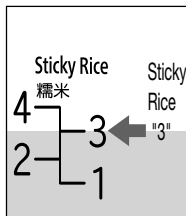
- Rice type and cooking program: "Sticky" "Normal"
- Cooking time guideline: approximately 50 minutes
- 1 serving: approximately 440 kcal

Ingredients (4 servings)

White rice	1/2 cup
Sticky rice	2 1/2 cups
Cowpeas	50 g
Salt	1/2 tsp
Sesame and salt	to taste

Preparation Method

- Quickly boil and drain the cowpeas, add new water and boil the cowpeas until slightly firm, separate the cowpeas and broth, and allow them to cool.
- Mix together and wash the white rice and sticky 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 stir.
- Put the red cowpeas on top of the rice, put the inner pot into the rice cooker without mixing, and close the lid. Use the Rice button to select "Sticky", use the Menu button to select "Normal", and then press the Cook/Reheat button.
- When cooking is finished, stir and place on a serving dish, and sprinkle with sesame and salts.



How to boil and drain cowpeas

- Thoroughly wash the cowpeas in cold water.
- Place ① and water (400 mL) in a different pot, heat to a rolling boil, and then separate the cowpeas from the broth.
- Again place the cowpeas in water (400 mL) in the pot and cook on a low heat for 20 to 30 minutes until they can be eaten but are still firm. If the water level falls during cooking and exposes the cowpeas, add more water to cover them.



Sansai Rice

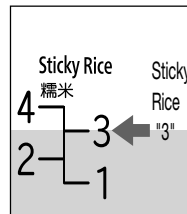
- Rice type and cooking program: "Sticky" "Normal"
- Cooking time guideline: approximately 55 minutes
- 1 serving: approximately 480 kcal

Ingredients (4 servings)

White rice	1 cup
Glutinous rice	2 cups
Sansai (Wild vegetables (Certain types of traditionally collected wild vegetables))	200 g
Deep-fried tofu	1 sheet
Sake	2 tbsp
Soy sauce	1 tbsp
Salt	1/2 tsp
Sugar	1 tbsp
White sesame seeds	to taste

Preparation Method

- Mix together and wash the white rice and sticky rice and drain the rice in a strainer.
- Pour boiled water over the deep-fried tofu to remove the oil and cut it into strips in the short direction. Drain the liquid from the sansai.
- Place ① and ④ in the inner pot, add water up to "Sticky Rice" Level 3, and stir.
- Place ② on top of the rice, put the inner pot into the rice cooker without mixing, and close the lid. Use the Rice button to select "Sticky", use the Menu button to select "Normal", and then press the Cook/Reheat button.
- When cooking is finished, stir and place on a serving dish, and sprinkle with white sesame seeds.



Chestnut Gomoku Glutinous Rice

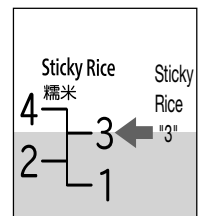
- Rice type and cooking program: "Sticky" "Normal"
- Cooking time guideline: approximately 55 minutes
- 1 serving: approximately 490 kcal

Ingredients (4 servings)

White rice	1 cup
Sticky rice	2 cups
Deep-fried tofu	1/2 sheet
Carrot (cut in quarters)	20 g
Burdock root (cut into long thin shavings and soaked in vinegar water)	40 g
Shimeji mushrooms (cut into individual branches)	40 g
Sweet boiled chestnut (cut in half)	6 pieces
Broth	200 mL
Soy sauce	1 tbsp
Sake	2 tbsp
Sugar	1 tbsp
Salt	1/2 tsp

Preparation Method

- Pour boiled water over the deep-fried tofu to remove the oil, cut it in half lengthwise, and cut it into strips.
- Mix together and wash the white rice and sticky rice and drain the rice in a strainer.
- Put ② and ④ into the inner pot, add water up to Water Level 3 for "Sticky Rice", and stir to mix.
- Place ① and ③ on top of the rice, put the inner pot into the rice cooker without mixing, and close the lid. Use the Rice button to select "Sticky", use the Menu button to select "Normal", and then press the Cook/Reheat button.
- When cooking is finished, stir and place on a serving dish.



HITACHI

Inspire the Next