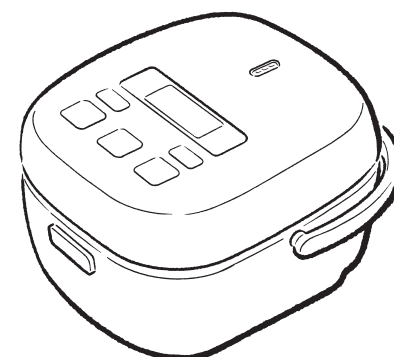


JBS-A55U



For technical questions and support, please contact:

Tiger Corporation U.S.A.

1815 W 205th Street, Unit 106, Torrance CA 90501

Tel: 1-866-55-TIGER (84437)

Email: support@japantigercorp.com

URL: <https://www.tiger-corporation.com/en/usa>

For customers outside the continental U.S., please contact the nearest Tiger Customer Service in your area, or the dealer where the original purchase was made.



TIGER CORPORATION

Head Office: 3-1, Hayamicho, Kadoma shi, Osaka, 571-8571, Japan

URL: <https://www.tiger-corporation.com>

For household use

Rice Cooker / Warmer

Thank you for purchasing this product. Please read all information in this manual before using the appliance. Afterward, keep this manual in a handy location for future reference by anyone who will use this product.

Operating Instruction

Pour usage domestique

Cuiseur à riz / réchaud

Nous vous remercions d'avoir fait l'achat de ce produit. Veuillez lire toutes les informations contenues dans ce manuel avant d'utiliser l'appareil.

Ensuite, conservez ce manuel dans un endroit pratique pour qu'il puisse être consulté par toute personne qui utilisera ce produit.

Mode d'emploi

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Risk of electric shock, cook only in removable container.
15. Intended for countertop use only.
16. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
17. **WARNING:** Potential injury from misuse.
18. The heating element surface is subject to residual heat after use.
19. 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 the 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.

20. SAVE THESE INSTRUCTIONS.

Servicing should be performed by an authorized service representative.
This appliance is intended for household use.

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

The following instructions are applicable to 120 V only.
Do not attempt to modify the plug in any way.

GARANTIES DE SÉCURITÉ IMPORTANTES

Lors de l'utilisation d'appareils électriques, vous devez suivre les précautions de sécurité de base à tout moment y compris les points suivants :

1. Lire toutes les instructions.
2. Ne pas toucher les surfaces chaudes. Utiliser des poignées ou des boutons.
3. Pour se protéger contre toute électrocution, ne pas immerger le cordon, les fiches ou l'appareil dans l'eau ou dans tout autre liquide.
4. L'utilisation de l'appareil par des enfants ou à proximité d'eux doit être sous stricte supervision.
5. Débrancher l'appareil de la prise murale lorsqu'il n'est pas utilisé ou avant de le nettoyer. Le laisser refroidir avant d'ajouter ou d'enlever des pièces.
6. Ne pas utiliser d'appareil avec un cordon ou une prise endommagés ou après un mauvais fonctionnement ou s'il a été endommagé de quelque manière que ce soit. Porter l'appareil au service après-vente autorisé le plus proche pour vérification, réparation ou réglage.
7. L'utilisation d'accessoires supplémentaires non recommandés par le fabricant de l'appareil risque de provoquer des blessures.
8. Ne pas utiliser l'appareil à l'extérieur.
9. Ne pas laisser le cordon pendre sur le bord d'une table ou d'un comptoir ou toucher des surfaces chaudes.
10. Ne pas placer sur ou à proximité d'une cuisinière à gaz ou électrique, ou dans un four chaud.
11. Faire très attention en déplaçant un appareil contenant de l'huile ou tout autre liquide chauds.
12. Toujours brancher en premier la prise au cuiseur à riz, puis la fiche du cordon à la prise murale. Pour débrancher, mettre tous les boutons sur "off", puis retirer la fiche de la prise murale.
13. Ne pas utiliser le cuiseur à riz pour tout autre fonction que celle à laquelle elle est destinée.
14. Risque d'électrocution, cuire uniquement dans le récipient amovible.
15. Ne pas utiliser ailleurs que sur un comptoir.
16. **AVERTISSEMENT:** Les aliments renversés peuvent causer de graves brûlures. Gardez l'appareil et le cordon hors de portée des enfants. Ne jamais laisser reposer le cordon sur le rebord du comptoir, ne jamais utiliser la prise sous le comptoir et ne jamais l'utiliser avec une rallonge.
17. **AVERTISSEMENT:** Risque de blessure en cas d'utilisation inappropriée.
18. La surface de l'élément chauffant reste chaude après utilisation.
19. Cet appareil n'est pas destiné à être utilisé par des personnes (y compris les enfants) dont les capacités physiques, sensorielles ou mentales sont réduites, ou qui manquent d'expérience ou de connaissances, à moins qu'elles ont été placées sous la surveillance ou ont reçu des consignes concernant l'utilisation de l'appareil de la part d'une personne responsable de leur sécurité.
Les enfants doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.

20.SAUVEGARDER CES INSTRUCTIONS.

Toute réparation doit être effectuée par un réparateur autorisé.
Cet appareil est destiné à un usage domestique.

Un cordon d'alimentation court est utilisé afin de réduire le risque que des enfants l'attrapent, s'y emmêlent ou trébuchent sur un cordon plus long.

Les instructions suivantes sont applicables à 120 V seulement.
Ne pas tenter de modifier la fiche de quelque façon que ce soit.

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IMPORTANT SAFEGUARDS

Read and follow all safety instructions before using the rice cooker.


- The WARNINGS and CAUTIONS described below are intended to protect the user and other individuals from physical and property damage. To ensure safety, please follow them carefully.
- Do not remove the caution/warning labels attached to the rice cooker.

Safety instructions are classified and described according to the level of harm and damage caused by improper use, as shown below.



WARNING

This symbol indicates there is a possibility of serious injury*¹ or death when the product is handled improperly.






CAUTION


This symbol indicates there is a possibility of injury*² or damage to property*³ when the product is handled improperly.


*¹ Serious injury is defined here as loss of sight, physical injury, burns (high or low temperature), electric shock, broken bones, poisoning, or other injuries severe enough to involve permanent damage and require hospitalization or extended outpatient care.
*² Injury is defined here as a physical injury, burns, or electric shock that does not require a hospital stay or extended outpatient care.
*³ Damage to property is defined here as damage that affects a building, furniture, livestock, or pets.


Description of Symbols


- 
△ indicates a warning or caution. The specific details of the warning or caution are indicated inside the symbol or in an illustration or text near the symbol.
- 
⊘ indicates a prohibited action. The specific details of the prohibited action are indicated inside the symbol or in an illustration or text near the symbol.
- 
● indicates an action that must be taken or an instruction that must be followed. The specific details of the action or instruction are indicated inside the symbol or in an illustration or text near the symbol.


WARNING


- 


Use only rated voltage power.
This is to avoid fire or electric shock.
- 


Use an electrical outlet rated 15 A or higher and do not plug in other devices at the same time.
Connecting other devices to the same outlet may cause the outlet to overheat, resulting in fire.
- 


Do not use a damaged power cord. Also, do not damage the power cord.
(Do not forcefully bend, pull, twist, fold, or modify the cord. Do not place the cord near high-temperature surfaces or under/ between heavy objects.)
Doing so may cause fire or electric shock.
- 


Wipe the power plug thoroughly if dust or other foreign objects are collected on it.
This is to avoid fire.
- 

If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
Otherwise, a malfunction or accident may occur.
- 

Do not place the connector in your mouth.
Doing so may result in electric shock or injury.
- 

Insert the power plug completely into the outlet.
Failure to do so may cause electric shock, short circuit, smoke, or fire.
- 

Do not use the rice cooker when the power cord or power plug is damaged or the plug is loose in the outlet.
This is to avoid electric shock, short circuits, and fire.
- 

Do not handle the power plug with wet hands.
Doing so may cause electric shock or injury.
- 

Never open the lid during cooking.
Contents may spray out, causing burns or other injuries.

IMPORTANT SAFEGUARDS

⚠️ WARNING



Do not touch

Do not place your face or hands near the steam vent.

Doing so may cause burns. Never allow small children near the steam vent.



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



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.

This is to avoid burns, electric shock, or injury.



The appliance must not be immersed.

This is to avoid electric shock, shorting, or fire.



Disassembly is prohibited

Do not attempt to modify the rice cooker. Disassembly or repairs should only be performed by an authorized service representative.

Otherwise, fire, electric shock, or injury may occur.



Metal objects such as knives, forks, spoons, and lids should not be placed on the appliance.

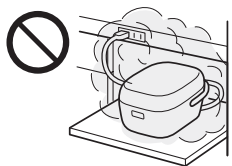
Metal objects may become very hot.



Do not expose the power plug to steam.

Doing so may cause electric shock or fire.

When using the rice cooker on a sliding tabletop, be careful not to expose the power plug to steam.



Do not insert any pins, wires, or other metal objects into gaps between parts.

Doing so may cause electric shock or injury due to malfunction.



When closing the lid, remove any cooked rice or grains of rice adhering to the upper casing or around the hook, and close the lid firmly.

Steam may leak or contents may spray out from the opened lid, causing burns or other injuries.



Do not use this product in any way not described in the operating instructions.

Steam or contents may spray out, causing burns or other injuries.

Examples of cooking that is not allowed:

- Heating ingredients or seasoning in a plastic bag, etc.
- Using parchment paper, aluminum foil, or plastic wrap
- Using excess oil
- Cooking amaranth or other small grains that may cause clogging



If the surface is cracked, switch off the appliance immediately.

Failure to do so may cause electric shock.



Stop using the rice cooker immediately in case of any malfunction or failure.

Using the rice cooker with a problem may cause fire, electric shock, or injury.

Examples of malfunction and failure:

- The power cord or power plug becomes abnormally hot.
- Smoke is emitted from the rice cooker or a burning odor is detected.
- The rice cooker is cracked or there are loose or wobbly parts.
- The inner pot is deformed.
- There are other problems or abnormalities.

Immediately disconnect the power cord from the outlet and contact the place of purchase for inspection and repair service.



Do not use the rice cooker on an unstable surface, heat-sensitive table, mat, etc.

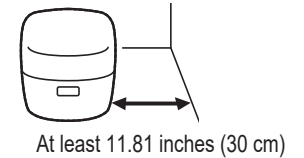
Doing so may cause fire or damage to the table or mat.

⚠️ WARNING



Do not use the rice cooker near walls or furniture.

Steam and heat may cause damage, discoloration, or deformation. Use the rice cooker at least 11.81 inches (30 cm) away from walls or furniture. When using the rice cooker on a kitchen rack or cabinet, make sure that steam is not trapped.



Be careful to avoid any spillage on the connector.



Do not touch

The heating element surface is subjected to residual heat after use. Do not touch high-temperature surfaces during or immediately after cooking.

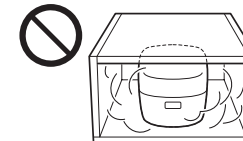
Doing so may result in burns.

⚠️ CAUTION



Do not use the rice cooker in a small space where the operation panel is exposed to steam.

Steam and heat may result in deformation of the operation panel or damage, discoloration, deformation, or malfunction of the rice cooker. When using the rice cooker on a sliding tabletop, pull the tabletop out so that the operation panel is not exposed to the emitted steam.



Do not use the rice cooker on a sliding tabletop that does not have sufficient load-bearing capacity.

Otherwise, the rice cooker may fall, resulting in injury, burns, or malfunction. Before using the rice cooker, confirm that the sliding tabletop is sufficiently able to bear its weight.



Do not use the rice cooker near a heat source or where it may be splashed with water.

Doing so may cause electric shock, electric leakage, fire, or deformation or malfunction of the rice cooker.



Use only the inner pot made exclusively for this rice cooker.

Using any other pot may cause overheating or malfunction.



Risks of injuries if you do not use this appliance correctly.



Wait until the rice cooker has cooled down before cleaning it. (Read P. 30 to 33 for how to clean the appliance.)



Do not cook with the inner pot empty.

Doing so may cause overheating or malfunction.



This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.



Do not use the rice cooker on an induction cooktop.

Doing so may result in malfunction.





Be careful about any escaping steam when opening the lid.


Exposure to steam may result in burns.

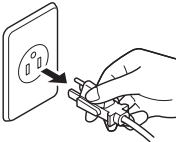
IMPORTANT SAFEGUARDS


CAUTION


 **Do not handle the inner pot with your bare hands when the rice cooker is or has recently been in operation; use oven mitts to pick up the inner pot.**
Touching the hot inner pot may result in burns.


 **Disconnect the power plug when not in use.**
This is to avoid injury, burns, electric shock, electric leakage, or fire caused by insulation deterioration.


 **Be sure to hold the power plug when removing it from an outlet.**
This is to avoid electric shock, short circuits, or fire.





 **Do not use multiple appliances connected to the same outlet.**
Doing so may cause fire.





 **Handle the rice cooker with care.**
Dropping the rice cooker or exposing it to a strong impact may cause injury or malfunction of the rice cooker.


 **The appliances are not intended to be operated by means of an external timer or separate remote-control system.**
Doing so may result in malfunction.

 **Do not wash the entire rice cooker.**
Do not immerse this appliance in water or pour water on it. Doing so may cause electric shock, shorting, or fire.

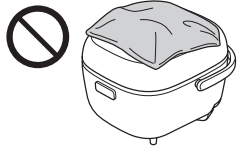
 **Do not move the rice cooker while it is cooking.**
Doing so may cause the contents to spill, resulting in burns.

 **Do not touch the hook button while carrying the rice cooker.**
Doing so may cause the lid to open, resulting in injury or burns.

 **Do not hold the lid when moving the rice cooker.**
Doing so may cause burns or other injuries.
Be sure to hold the handles when moving this appliance.

 **Only cook the appropriate amount of ingredients that may foam or expand.**
Otherwise, the ingredients may overflow, resulting in accidents or malfunction.
Examples: Soybeans, black beans, white jelly ears, and other ingredients that may foam easily.

Following safety instructions are provided to ensure your appliance can be used for many years

- **Remove any cooked or uncooked grains of rice adhering to the rice cooker and inner pot.**
Failure to do so may cause steam to leak or contents to boil over. This may also result in malfunction or improperly cooked rice.
 - **Do not cover the rice cooker with a cloth or other object during cooking.**
Doing so may cause the rice cooker or the lid to become deformed or discolored.
- 
- **Do not keep cooled rice warm.**
Doing so may cause unpleasant odors.
 - **The holes in the rice cooker are designed to maintain its functions and performance. In extremely rare cases, insects may enter these holes and cause a malfunction. To prevent this, a commercially available insect prevention sheet, etc., is recommended. If a malfunction does occur due to this problem, it will not be covered by warranty. In this case, contact the place of purchase.**
 - **The inner pot's ceramic coating may wear and peel with extended use, and this situation presents no hindrance to actual cooking or to the rice cooker's heat insulating capability. In case you would like to purchase a new inner pot, you can do so by contacting TIGER CORPORATION U.S.A.**
 - **Strictly observe the following instructions to keep the ceramic coating from peeling or warping and rice from sticking to the pot's surface.**
 - Do not place the inner pot directly over a gas, electric, or IH stove top. Do not heat in a microwave or oven.
 - Use the Keep Warm function for white rice only. Do not use for brown, mixed or seasoned rice, etc.
 - Do not use vinegar inside the inner pot.
 - Use only the supplied spatula or a wooden spatula.
 - Do not use hard utensils such as metal ladles, spoons, or whisks.
 - Do not place a basket inside the inner pot.
 - Do not place tableware and other hard utensils or objects inside the inner pot.
 - Do not clean the inner pot with hard materials such as metal spatulas or nylon scouring sponges.
 - Do not put this appliance or its parts in a dishwasher/dryer or a dish dryer.
 - Be careful not to scratch the inner pot when washing rice.
 - If rice sticks to the pot and is difficult to remove, do not scrub it with force. Instead, try soaking the pot in lukewarm water before washing it. This may make the rice easier to remove.
 - If the inner pot becomes deformed, contact TIGER CORPORATION U.S.A.

Menu Functions

01 White

Select when cooking white rice.
(Standard cooking)

 0.5 to 3 cups

 White

 50 to 59 min.

 2 hr. or more

 Available

Tips


- Use the White scale as a reference when adjusting the water level for germ rice, boiled barley and rice, germinated brown rice, semi-polished rice, and multigrain rice.
- If the amount of water to add is specified on a package of commercially available germinated brown rice or multigrains, follow those directions and adjust the water level according to your personal preference.
- Rinse-free rice → **P.13**

02 Eco

Select when you want to cook white rice with a lower power consumption (by approximately 9% to 14% less). Cooked rice is slightly harder than when using the White menu option.

 0.5 to 3 cups

 Eco

 50 min. to 1 hr. 1 min.

 2 hr. or more

 Available

Tips

- Select the White menu item if you want softer rice.
- A large amount of condensation may collect on the inner lid.


03 Quick

Select when you want to cook white rice quickly. The cooking time is shorter and cooked rice is slightly harder than when using the White menu option.

 0.5 to 3 cups

 White

 26 to 42 min.

 Delayed Timer not available

 Available

04 Long-grain

Select when cooking long-grain rice.

 0.5 to 3 cups

 Long-grain

 25 to 39 min.

 2 hr. or more

 Available

Tips

- When cooking seasoned rice with various ingredients using long-grain rice, select the Mixed menu item. Selecting any other menu option may result in improperly cooked food.

05 Mixed

Select when cooking seasoned or sweet rice.

 0.5 to 2 cups

 Mixed rice: White
Sweet rice: Sweet

 44 min. to 1 hr. 6 min.

 Delayed Timer not available

 Available Serve as soon as possible.²

Tips

- When cooking sweet rice, level the rice out so that all of the rice is under water.
- When using long-grain glutinous rice, add a large amount of water but not more than 1/3 of one line past the recommended amount.

Cooking non-glutinous rice together with glutinous rice:

- Use the space between the White scale and the Sweet scale as a reference when adjusting the water level.

Instructions for adding other ingredients to rice

- You can add other ingredients to rice when using the Mixed, Porridge, and Brown menu items. Do not add other ingredients when using any other menu item. Doing so may result in improperly cooked food.
- The total amount of ingredients should be no more than 2.5 oz (70 g) per cup of white, glutinous, and/or brown rice (except for the Porridge menu item).
- Mix seasonings well, and then add other ingredients on top of the rice.
- During cooking, do not open the lid to add other ingredients.
- If other ingredients are to be added to the rice, be sure to use no more than the allowed maximum amount.
- Add water prior to adding the ingredients. Adding water after the ingredients can result in the cooked rice being too firm.
- The following may result in improperly cooked or burned rice.
 - Adding too much seasoning such as soy sauce and sweet cooking rice wine
 - Seasoning sinking to the bottom
 - Adding ketchup or tomato sauce
 - Mixing other ingredients with rice
- When adding ingredients while using the Porridge menu item, add water to the rice so that the water level after the ingredients are added is not over the top line of the Porridge scale.

*1: The cooking time guideline indicates the amount of time to the end of steaming when the rice is cooked without soaking.
(Voltage: 120 V, Room temperature: 73.4°F [23°C], Water temperature: 73.4°F [23°C], Amount of water: normal level)

Cooking times vary somewhat depending upon the type and quantity of rice, the type and quantity of other ingredients, the room temperature, the water temperature, the amount of water, the electrical voltage, whether the Timer function (Soak Timer) is used, etc.


*2: Although the Keep Warm function is automatically activated, serve rice as soon as possible since it loses its flavor after being kept warm.

Menu Functions


10 menu selections


06 Porridge

Select when cooking porridge.

 **Firm porridge: 0.5 to 0.75 cups**
 Firm porridge with ingredients: 0.5 cups
Soft porridge: 0.5 cups

 **Firm porridge: Porridge • Firm**
Soft porridge: Porridge • Soft

 **The cooking time can be set**
between 40 min. and 90 min.

 **2 hr. or more**


 **Available** **Serve as soon as possible.²**

Tips

- Serve cooked porridge as soon as possible before it turns into a sticky paste.
- Instructions for adding other ingredients to rice → P. 11

07 Brown


Select when cooking brown rice.

 **Brown rice: 0.5 to 2 cups**
 Brown rice with ingredients: 0.5 to 1 cups

 **Brown**

 **1 hr. 9 min. to 1 hr. 30 min.**

 **2 hr. or more**

 **Available** **Serve as soon as possible.²**

Tips

- Instructions for adding other ingredients to rice → P. 11
- Cooking white rice together with brown rice:**
- If the rice to be cooked includes more brown rice than white rice, use the Brown menu item.
 - If there is an equal amount of brown rice and white rice, or there is more white rice than brown rice, use the White menu option. In this case, the brown rice should be soaked for 1 to 2 hours before cooking.

08 GABA

(Increased Brown GABA Volume)


Select when you want to cook brown rice to be soft and easy to chew. (Cooking using this menu item takes longer than the Brown menu item.) In addition, the amount of GABA (gamma-aminobutyric acid), a nutrient currently attracting attention for its health benefits, is more than for brown rice cooked using the Brown menu item.

 **0.5 to 2 cups**

 **Brown**

 **4 hr. 19 min. to 4 hr. 35 min.**

 **5 hr. or more**

 **Available** **Serve as soon as possible.²**

09 Slow Cook

→ P. 23, P. 24

Select when cooking. Set the cooking time for simple time-saving cooking or to slowly simmer the ingredients.

Tips

- Be sure to use the Slow Cook menu item when cooking foods other than rice and grains. Otherwise, steam or contents may spray out, causing burns or other injuries, or the inner pot may be burnt or damaged.
- Simmered dishes become softer and have enhanced flavor if kept warm after heating.

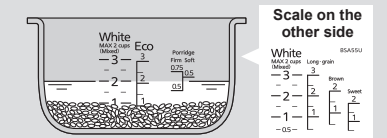
10 Cake

→ P. 25, P. 26

Select when making a cake.

Inner pot scale (inside)

- Use the corresponding scale on the inner pot as a guide. Add water according to the type of rice and your personal preference.
- If adding more or less water than the recommended amount, do not deviate from that amount by more than 1/3 of one line. Doing so may cause the contents to boil over, etc.



Rinse-free rice

- Use the supplied measuring cup for rinse-free rice as well. → P. 15, P. 16
- If cooking rinse-free rice, use the White scale as a reference when adjusting the water level.
- When cooking rinse-free rice, dark brown crisp rice may be formed.
- Add rinse-free rice and water, and then stir well from the bottom so that every individual grain of rice is fully immersed in water. Just adding water to the rice may not fully wet the rice and may result in improper cooking.
- If the added water turns white, we recommend you rinse the rice thoroughly by replacing the water once or twice. The water turning white is due to the starch in the rice and not its bran. However, cooking it with the starch left in the water may result in improperly cooked or burned rice, or the contents boiling over.

Soaking rice

- Since the soaking time is included in the cooking time for each menu item (except for the Quick menu item), rice can be cooked immediately without presoaking.

 **Cooking capacity**

 **Inner pot scale**

 **Cooking time guideline^{*1}**

 **Delayed Timer setting guideline**

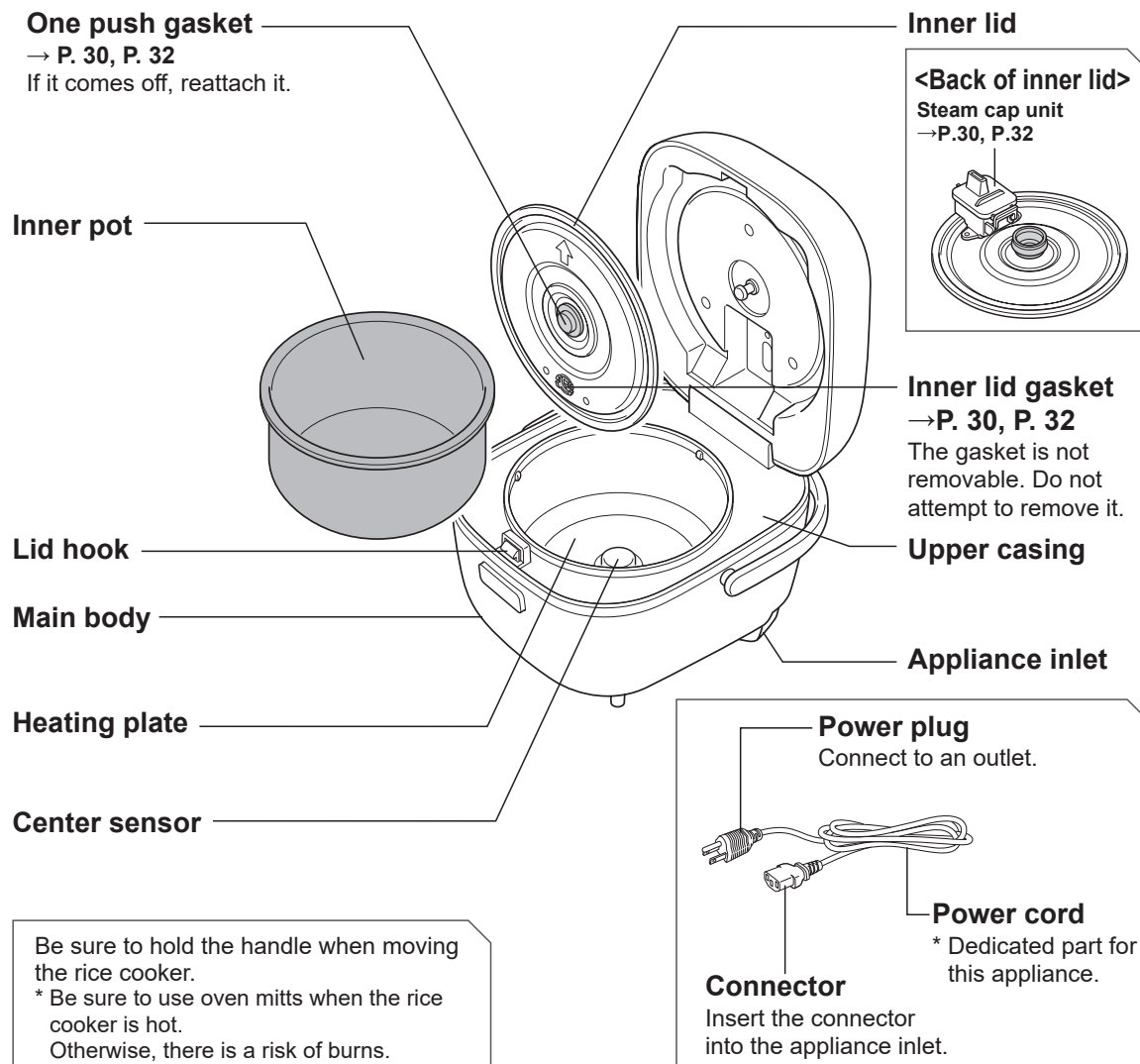
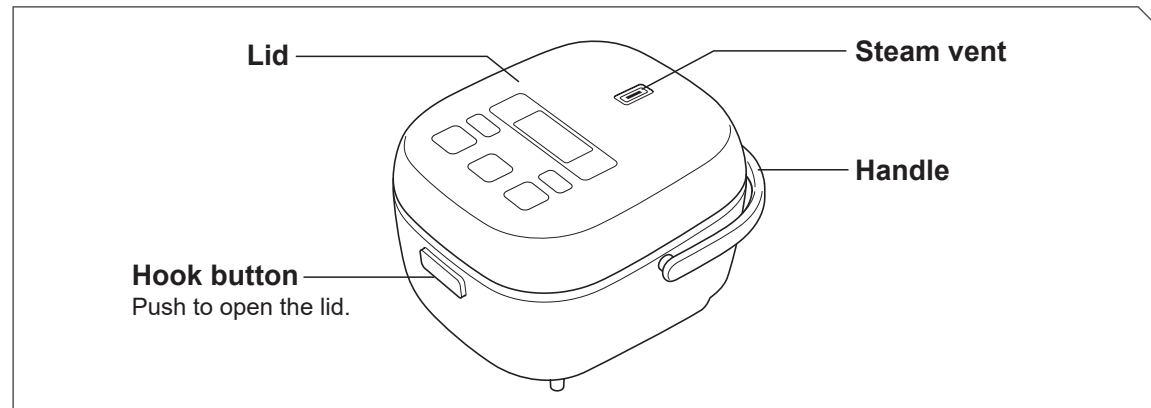
 **Keep Warm function**

*1: The cooking time guideline indicates the amount of time to the end of steaming when the rice is cooked without soaking. (Voltage: 120 V, Room temperature: 73.4°F [23°C], Water temperature: 73.4°F [23°C], Amount of water: normal level) Cooking times vary somewhat depending upon the type and quantity of rice, the type and quantity of other ingredients, the room temperature, the water temperature, the amount of water, the electrical voltage, whether the Timer function (Soak Timer) is used, etc.

*2: Although the Keep Warm function is automatically activated, serve rice as soon as possible since it loses its flavor after being kept warm.

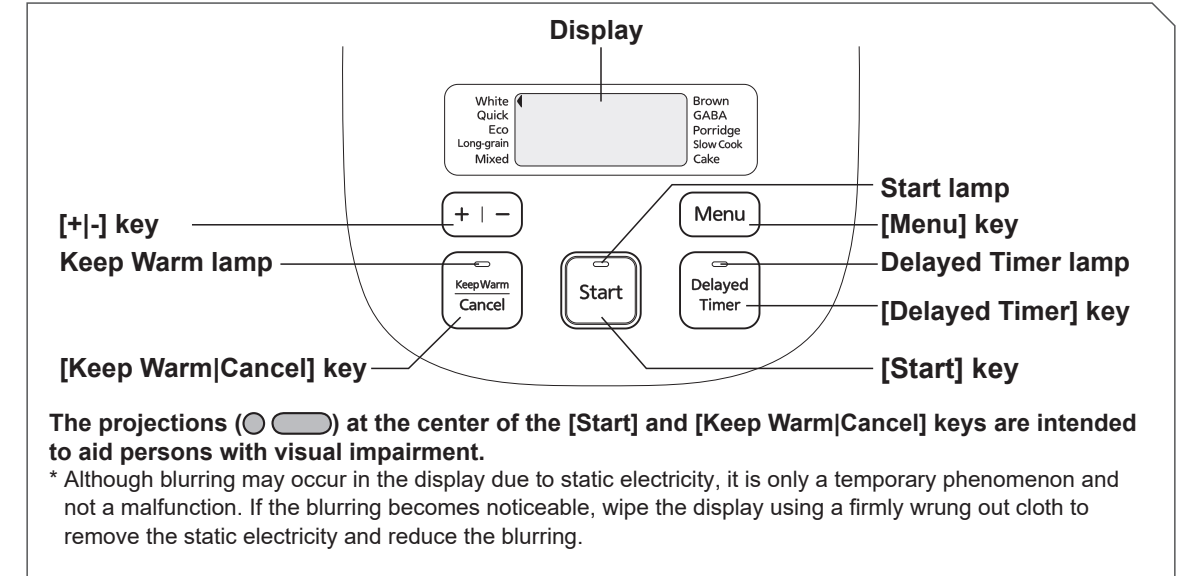
Names of Component Parts and Accessories

◇ Check the following immediately after opening the packaging.



Be sure to hold the handle when moving the rice cooker.
* Be sure to use oven mitts when the rice cooker is hot.
Otherwise, there is a risk of burns.

Operation panel



Checking the accessories

<Spatula>
Stands upright by itself



<Measuring cup>
Approximately 1 cup
(approximately 0.18 L)
One level cup of rice is 5.29 oz (150 g).



Sounds emitted by the rice cooker

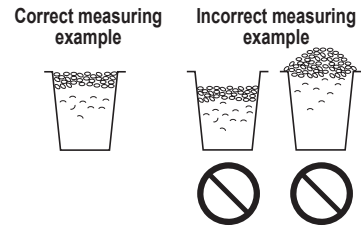
The following sounds coming from the appliance during cooking, or when the Keep Warm function is on are normal and do not indicate a problem:

- Ticking sound (microcomputer control sound)
- Crackly sound (sound caused when heat causes the metal to contract and rub together)
- Water splashing sound

For first time use

Wash the inner pot, inner lid, and accessories before using them. → P. 30 to 32

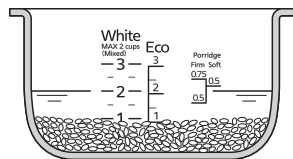
How to Cook Rice



1 cup (level filling) is approximately 0.18 L (approximately 150 g).



Rice can be rinsed in the inner pot.



1 Measure the rice with the supplied measuring cup.

- ◇ Be sure to use the supplied measuring cup. If another measuring cup is used, errors may occur.
- ◇ Use the supplied measuring cup for rinse-free rice as well. → P. 13, P. 15

CAUTION

- Always use the specified volume of rice. Otherwise the rice may not be cooked properly. → P. 10 to 13, P. 40

2 Rinse the rice.

- ◇ First, add plenty of water, lightly stir the rice, and discard the water quickly. Use cold water and quickly rinse the rice so that the rice does not absorb the starchy water.
- ◇ Replace water for rinsing two to three times until the water turns white to a lesser degree.
- ◇ When cooking rinse-free rice, stir it well from the bottom. → P. 13

CAUTION

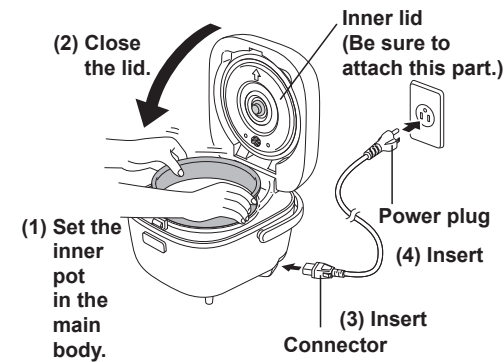
- Do not use hot water (95°F [35°C] or hotter) to rinse the rice. Doing so may prevent the rice from being cooked properly.

3 Adjust the water level.

- ◇ Place the inner pot on a level surface and level the rice out.
- ◇ Adjust the water level to the appropriate line of the corresponding scale on the inside of the inner pot. → P. 13

CAUTION

- Do not use hot water (95°F [35°C] or hotter) when adjusting the water level. Doing so may prevent the rice from being cooked properly.

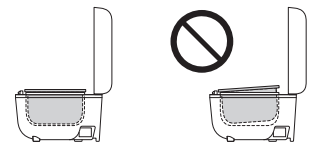


4 Place the inner pot into the main body, close the lid, and connect the power cord.

- ◇ Connect the connector to the appliance inlet, and then connect the power plug to an outlet.
- ◇ Wipe off any water drops adhering to the outside of the inner pot before placing it into the main body. Otherwise the rice may not be cooked properly.



- ◇ Turn the inner pot to the left and right, ensuring that it is placed correctly with no tilting.



- ◇ Close the lid firmly using both hands.



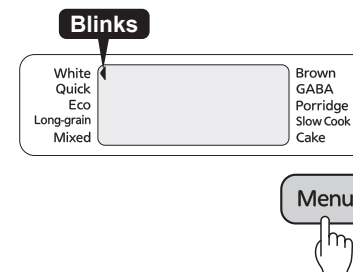
- ◇ If the Keep Warm lamp is on, press [Keep Warm/Cancel] once to turn it off.

CAUTION

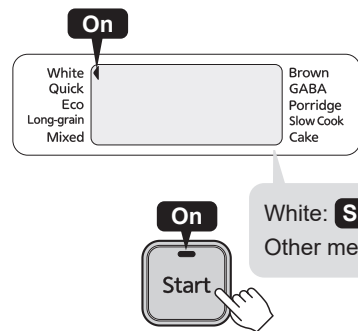
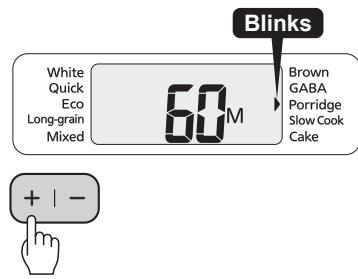
- Be sure to remove any grains of cooked rice or grains of uncooked rice adhering to the heating plate, center sensor, upper casing, around the lid hook, and to the inner lid. Failing to follow this instruction may prevent the lid from closing or cause the lid to open during cooking.
- Check that the inner lid is attached. Before attaching the inner lid, securely close the steam cap unit. (Opening/closing the steam cap unit → P. 32)
- Confirm that the lid is completely closed.

5 Press [Menu] to select a menu item. → P. 10 to 13

- ◇ Each time the menu key is pressed, ◀▶ blinks and the selected menu changes.



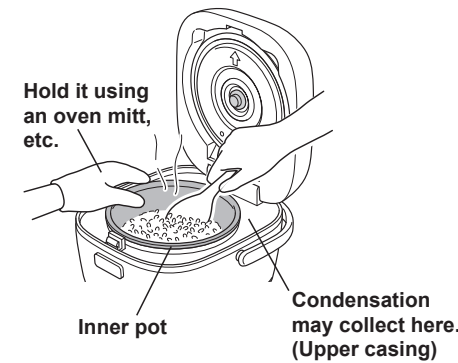
How to Cook Rice



6 When you select the Porridge menu, use [+/-] to set the desired cooking time.

- ◇ The default setting is 60 minutes. Adjust the time as desired.
- ◇ The time can be set between 40 and 90 minutes in increments of 5 minutes.
- ◇ Pressing [+] increases the time by 5 minutes while pressing [-] decreases it by 5 minutes.

7 Press [Start].



8 Stir and loosen the rice as soon as cooking is completed.

- ◇ Once the rice is fully cooked, the rice cooker beeps 8 times (long beeps) and the Keep Warm function is automatically activated. (Menu items for which the Keep Warm function is available → P. 10 to 13; Keeping Rice Warm → P. 20)
- ◇ A well may be created at the center of the rice.
- ◇ Excess water is evaporated if you stir and loosen the rice soon after it is cooked.
- ◇ Level the rice out so that grains of cooked rice do not remain adhered to the inner sides of the inner pot.
- ◇ Rice is naturally sticky. If you are concerned about rice sticking to the inner pot, try waiting 5 to 10 minutes after cooking is completed. Doing so may prevent the rice from sticking to the inner pot.
- ◇ If ingredients have been added when using the Porridge menu item or a longer cooking time is required, etc., simply press [+/-] with the Keep Warm lamp lit to set the additional cooking time, and then press [Start]. The cooking time can be extended up to 15 minutes in increments of 1 minute, for a maximum of 3 times. When performing additional heating, stir the rice well before pressing [Start].
- ◇ Serve cooked porridge as soon as possible before it turns into a sticky paste.
- ◇ After using the rice cooker, press [Keep Warm|Cancel] once, disconnect the connector and power plug, and wait until it has cooled down before cleaning.

⚠ WARNING

- Do not place your face or hands near the steam vent during cooking. There is a risk of burns or injury.
- **If you need to cancel cooking before it is completed**
 - (1) Press [Keep Warm|Cancel] once to cancel cooking.
 - (2) Check that no steam is coming out before opening the lid.

* Opening the lid immediately after pressing [Keep Warm|Cancel] may result in burns.

• Restart cooking

Replace the rice and water in the inner pot and let the main body cool down sufficiently before cooking again.

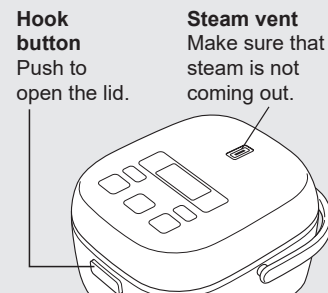
*When [Keep Warm|Cancel] is pressed once, the cooking is canceled. Cooking again without replacing the rice and water in the inner pot may result in burned rice or improperly cooked rice as the semi-cooked rice is cooked again from the beginning.

⚠ CAUTION

- Be sure to let the appliance cool down before cooking in the following cases.
 - Cooking continuously
 - Cooking immediately after turning off the Keep Warm function

Otherwise the cooking time may become longer or rice may not be cooked properly.

* Cooking time (reference) for each menu item → P. 10 to 13



⚠ WARNING

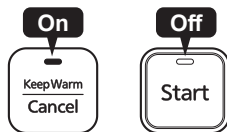
- Before opening the lid, make sure that steam is not coming out of the steam vent. There is a risk of burns or injury.

⚠ CAUTION

- If you disconnect the connector or power plug without canceling the Keep Warm function, the next time you turn on the rice cooker, the Keep Warm lamp turns on and you cannot cook.
- Be sure to wipe off any condensation that collects on the upper casing or that runs onto the outside of the rice cooker when you open the lid immediately after cooking or while the Keep Warm function is on. A large amount of condensation may collect depending on the menu item.

Keeping Rice Warm

The Keep Warm function is particularly good for maintaining the shine and taste of white rice. The rice cooker automatically switches to the Keep Warm setting when cooking is finished. While the Keep Warm function is active, the Keep Warm lamp is on. (Menu items for which the Keep Warm function is available → P. 10 to 13)



The elapsed Keep Warm time is displayed in increments of 1 hour while the Keep Warm function is active. After 12 hours have elapsed, the elapsed Keep Warm time blinks on the display until 24 hours have elapsed.

* After 24 hours have elapsed, 24 will blink on the display.



Turning off the Keep Warm function

Press [Keep Warm|Cancel] once.
(The Keep Warm lamp turns off.)



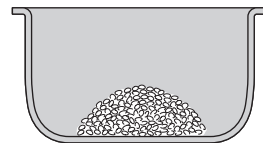
Restarting the Keep Warm function

Again, press [Keep Warm|Cancel] once.
(The Keep Warm lamp turns on.)



Keeping a small amount of rice warm

Collect the rice at the center of the inner pot, keep the rice warm, and serve as soon as possible.



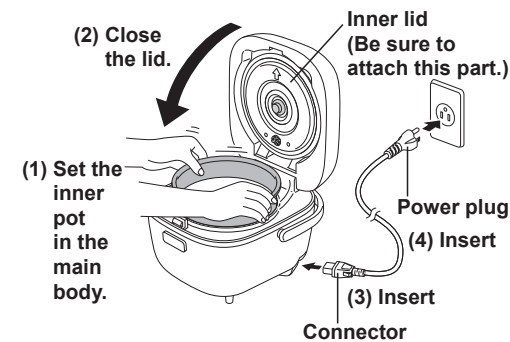
CAUTION

- Avoid the following, as they may result in odors, dryness, stickiness, discoloration, and spoiling of the rice, or corrosion of the inner pot.
 - Keeping rice warm with the connector and power plug disconnected
 - Canceling the Keep Warm function with cooked rice still in the inner pot
 - Using the Keep Warm function with cold rice
 - Adding cold rice to rice that is being kept warm
 - Leaving the spatula in the inner pot while the Keep Warm function is on
 - Keeping warm an amount of rice that is less than the minimum allowed amount (0.5 cups)
 - Using the Keep Warm function for anything other than white rice (or rinse-free rice)
 - Keeping warm a circle of rice with a hole in the middle
 - Using the Keep Warm function for longer than 12 hours
- Be sure to wipe off any condensation that collects on the upper casing or that runs onto the outside of the rice cooker when you open the lid immediately after cooking or while the Keep Warm function is on. A large amount of condensation may collect depending on the menu item.
- If the inner lid is dirty, a large amount of condensation may collect on it.
- Be sure to remove any grains of cooked rice that adhere to the rim of the inner pot as well as to any gaskets. Failure to do so can result in dryness, discoloration, odors, or stickiness of the rice being cooked.
- Serve cooked rice as soon as possible in cold climates and high-temperature environments.

Using the Delayed Timer Function

◇ You can set the time at which you want cooking to be finished between 2 and 12 hours from the current time.

Example: If you set the time to 5:30, cooking finishes 5 hours and 30 minutes later.



1 Place the inner pot into the main body, close the lid, and connect the power cord.

- ◇ Follow steps 1 to 4 in How to Cook Rice. → P. 16, P. 17
- ◇ If the Keep Warm lamp is on, press [Keep Warm|Cancel] once to turn it off.
(This timer function is not available while the Keep Warm lamp is lit.)

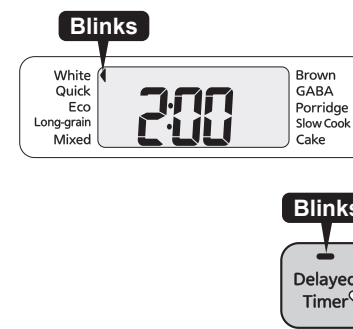
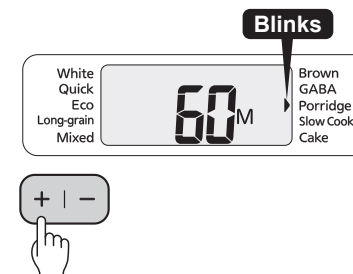
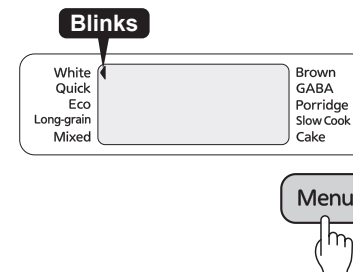
2 Press [Menu] to select the desired menu.

- ◇ It is not necessary to reselect a menu if the desired menu is already selected.
- ◇ This timer function is not available with the Quick, Mixed, Slow Cook, and Cake menu items.

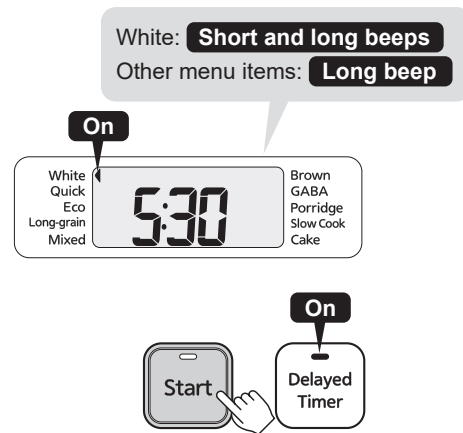
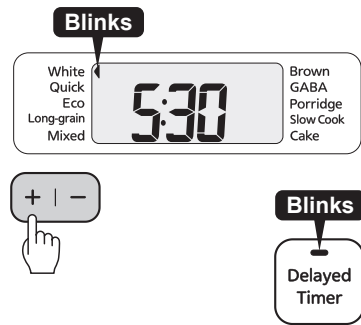
3 When you select the Porridge menu, use [+/-] to set the desired cooking time.

- ◇ The default setting is 60 minutes. Adjust the time as desired.
- ◇ The time can be set between 40 and 90 minutes in increments of 5 minutes.
- ◇ Pressing [+] increases the time by 5 minutes while pressing [-] decreases it by 5 minutes.

4 Press [Delayed Timer].



Using the Delayed Timer Function



5 Press [+/-] to set the time when you want cooking to be finished.

- ◇ This time can be set in increments of 30 minutes from 2 hours later to 12 hours later.
- ◇ Pressing [+] increases the time by 30 minutes while pressing [-] decreases it by 30 minutes.
- ◇ Hold down the corresponding key to change the time more rapidly.
- ◇ When the preset time is less than the Delayed Timer setting guideline → P. 10 to 13, cooking may not be finished at the preset time.

6 Press [Start] once.

- ◇ If you make a mistake when setting the timer, press [Keep Warm/Cancel] once and repeat the procedure.

⚠ CAUTION

- The Delayed Timer function is not available with the Quick, Mixed, Slow Cook, and Cake menu items.
- Dark brown crisp rice may be formed when the timer setting is extended. If this is an issue, rinse the rice well.

Sounds emitted by the rice cooker

- If you do not operate the rice cooker within approximately 30 seconds after pressing [Delayed Timer], the rice cooker beeps 2 times (short beeps).
- If [Delayed Timer] is pressed while the rice cooker is in a state where the Delayed Timer function is not available, the rice cooker beeps 2 times (short beeps).
- The volume can be adjusted if desired. → P. 41

How to Make Other Foods (Slow Cook)

- ◇ Boil the food at a temperature close to boiling, and then lower the temperature and simmer the food for a long period of time. Simmering then continues at an even lower temperature. Simmering at gradually lowered temperatures allows more of the flavor to soak into the food and eliminates concerns of food boiling down even when it is heated for a long period of time. For recipes, see the Menu Guide.

Examples of cooking that is not allowed



- Heating ingredients or seasoning in a plastic bag, etc.
- Using parchment paper, aluminum foil, or plastic wrap
- Using excess oil

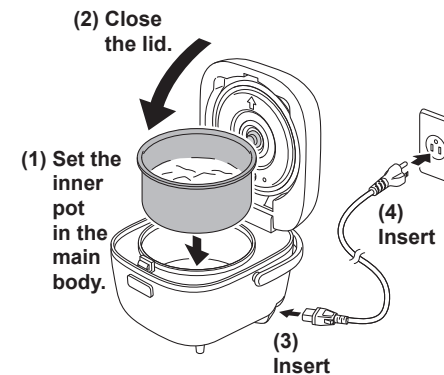
1 Prepare the ingredients and put them in the inner pot.

- ◇ Use the White scale on the inside of the inner pot for reference.

	Cooking time: 20 minutes or less	Cooking time: 21 minutes or more
Maximum	3 on the White scale	
Minimum	0.5 on the White scale	1 on the White scale

2 Place the inner pot into the main body, close the lid, and connect the power cord.

- ◇ Follow step 4 in How to Cook Rice. → P. 17

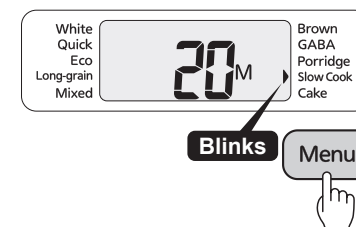


⚠ CAUTION

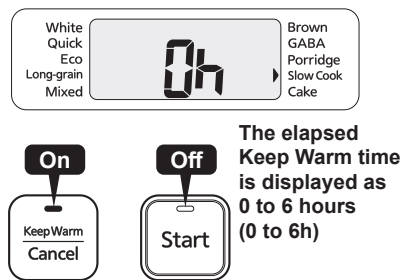
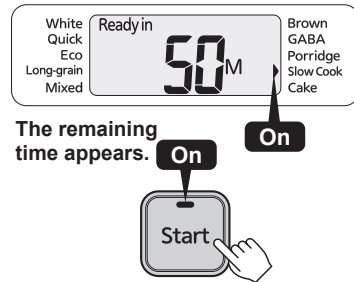
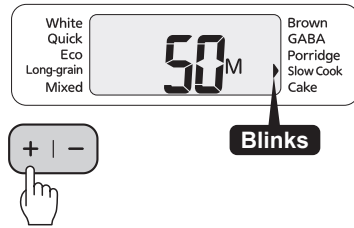
- Be careful not to use more than the maximum allowed amount, as that can prevent proper cooking or cause the contents to boil over. Also be careful not to use less than the minimum required amount, as that can also cause the contents to boil over.
- Stir well before cooking to prevent seasonings from settling at the bottom of the inner pot.
- Using hot dashi (Japanese soup stock) or other stock may result in improper cooking, so cool it before cooking.
- Do not use hard utensils such as metal ladles, spoons, or whisks.
- Caution should be exercised when making dishes other than those described in the Menu Guide, as they may boil over or burn.
- As milk and soymilk can boil over particularly easily, add them after heating is finished and heat them no more than 5 minutes at a time.
- If using starch to thicken the food, add the starch at the end of the cooking process.
- Paste products such as chikuwa (tube-shaped fish paste cake) and kamaboko (semicylindrical steamed seasoned fish paste cake) expand when heated, so exercise restraint regarding the amount of these products that you put into the inner pot.

3 Press [Menu] to select Slow Cook.

- ◇ The default setting is 20 minutes.



How to Make Other Foods (Slow Cook)



4 Press [+/-] to set the desired cooking time.

- ◇ The time can be set between 1 and 30 minutes in increments of 1 minute and between 30 and 120 minutes in increments of 5 minutes.
- ◇ Pressing [+] increases the set time while pressing [-] decreases it.

5 Press [Start].

- ◇ Cooking starts.

CAUTION

- Do not open the lid during cooking.

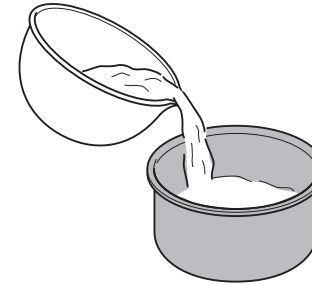
6 When cooking is finished...

- ◇ The rice cooker will beep 8 times (long beeps) and automatically switch to the Keep Warm setting. The Keep Warm lamp will then turn on and 0h will be displayed.
- ◇ Steps for additional heating (for insufficient cooking)
 - (1) Check that the Keep Warm lamp is on.
 - (2) Press [+] to set the additional cooking time. (Up to 30 minutes)
 - (3) Press [Start]. (Additional cooking can be repeated up to 3 times.)
- ◇ When cooking is finished, the Keep Warm function is automatically activated and the elapsed Keep Warm time is displayed in increments of 1 hour up to 6 hours afterwards. After 6 hours have elapsed, 6 will blink on the display. Serve the food as soon as possible.
- ◇ After cooking, press [Keep Warm|Cancel] once to turn off the Keep Warm lamp. To remove odors see page 33.

CAUTION

- Do not use the Keep Warm function for some foods as they may lose their flavor.
- If a longer cooking time is required, do not press [Keep Warm|Cancel] before extending that time. Doing so causes the Keep Warm lamp to turn off, preventing additional cooking. If you have mistakenly pressed the key, perform the following procedure.
 - (1) Remove the inner pot and set it on a wet towel or cloth.
 - (2) Remove the inner lid, leave the main body lid open, and cool down the main body and the inner pot for approximately 10 minutes.
 - (3) Place the inner pot and inner lid back into the main body.
 - (4) Cook using the procedure from step 3 on P. 23.

How to Make Cakes (Cake)

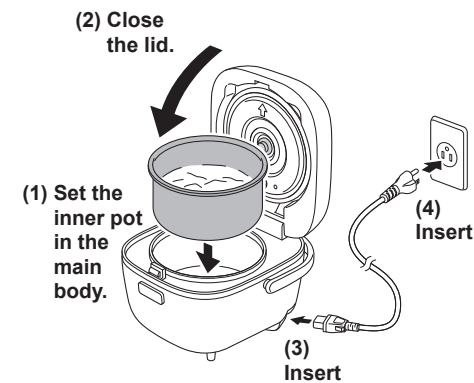


1 Prepare the ingredients, pour the batter into the inner pot, and remove any air from the batter.

- ◇ To make it easier to remove the cake, apply butter to the inner pot before pouring in the batter.
- ◇ Drop the inner pot onto a cloth about 3 times from a height of approximately 5 cm (2 inches) to remove the air from the batter.

CAUTION

- Caution should be exercised when making cakes other than those described in the Menu Guide, as they may boil over or may not be cooked properly.
- When removing air from the batter, do so on a soft cloth otherwise the inner pot may become deformed or damaged.

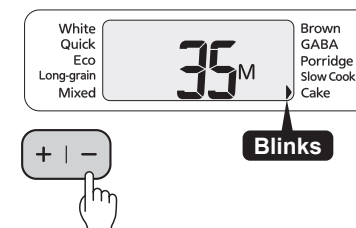
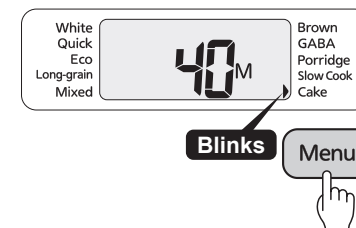


2 Place the inner pot into the main body, close the lid, and connect the power cord.

- ◇ Follow step 4 in How to Cook Rice. → P. 17

3 Press [Menu] to select Cake.

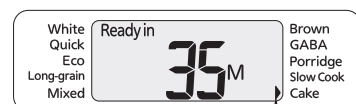
- ◇ The default setting is 40 minutes.



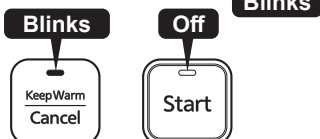
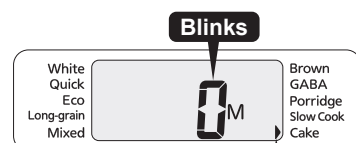
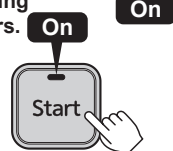
4 Press [+/-] to set the desired heating time.

- ◇ The time can be set between 5 and 80 minutes in increments of 5 minutes.
- ◇ Pressing [+] increases the time by 5 minutes while pressing [-] decreases it by 5 minutes.
- ◇ Hold down the corresponding key to change the time more rapidly.

How to Make Cakes (Cake)



The remaining time appears.



5 Press [Start].

◇ Heating starts.

CAUTION

- Do not open the lid during cooking.

6 When cooking is finished, open the lid and insert a toothpick into the center of the cake.

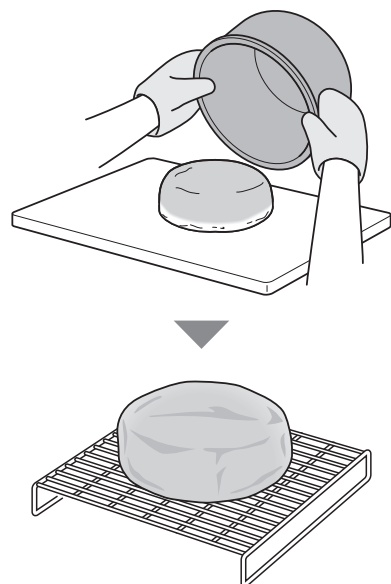
◇ When cooking is finished, the rice cooker will beep 8 times (long beeps). The Keep Warm lamp will blink and 0 will blink on the display.

◇ The cake is ready if the toothpick comes out clean.

◇ If batter sticks to the toothpick, press [+] to set the additional heating time with the Keep Warm lamp blinking and press [Start]. (The time can be extended up to 30 minutes, a maximum of 3 times.)

CAUTION

- Do not press [Keep Warm|Cancel] before extending additional heating. Doing so causes the Keep Warm lamp to turn off, preventing additional baking. If you have mistakenly pressed the key, perform the following procedure for heating.
- (1) Remove the inner pot and set it on a wet towel or cloth.
 - (2) Leave the main body lid open and cool down the main body and the inner pot for approximately 10 minutes.
 - (3) Perform heating using the procedure from step 2 on P. 25.



7 Remove the inner pot using oven mitts and remove the cake to cool it.

◇ After making a cake, press [Keep Warm|Cancel] once to turn off the Keep Warm lamp. To remove odors see page 33.

CAUTION

- Do not handle the inner pot with bare hands. Be sure to use oven mitts to pick up the inner pot. Otherwise, burns may be caused by hot surfaces.
- Remove the cake as soon as the cooking is finished. A cake left in the rice cooker can become sticky as condensation on the inner lid drips onto it.

Menu Guide

- This Menu Guide uses a 0.18 L measuring cup (included).
- A tablespoon is 15 mL. • A teaspoon is 5 mL.
- Adding too much seasoning such as soy sauce and sweet cooking rice wine may prevent food from being cooked properly.
- * It is not necessary to rinse rinse-free rice. * The calories in the recipes are only intended as a guide.

Mixed
menu recipe

Gomoku Rice (Japanese Mixed Rice)

| Ingredients (for 4 servings) |

- Rice...2 cups
- Seasoning mixture [soy sauce...1 1/3 tbsp, sake...2 tbsp, sweet cooking rice wine...1 tsp, salt...1/3 tsp]
- Chicken thigh...40 g
- Gobo (burdock root)...20 g
- Dried shiitake mushroom...1
- Kombu (kelp)...2 cm square
- Abura-age (thin deep-fried tofu)...1/3
- Konnyaku...25 g
- Snow peas...3 to 5
- Carrot...20 g
- Sake, soy sauce, salt, and vinegar...As desired



| Directions |

- (1) Cut the chicken thigh into 1 cm cubes, and then season with a dash of sake and soy sauce.
- (2) Rinse off excess oil from the abura-age. Cut it lengthwise into halves and then into thin strips.
- (3) Peel the carrot and cut it into 3 cm-long thick strips.
- (4) Shave the skin off the burdock root using the back of a knife. Then, shred it into thin strips and soak it in vinegar water.
- (5) Boil the konnyaku in water for 4 to 5 minutes. Then, rinse it with fresh water and cut it in the same way as the carrot.
- (6) Soak the dried shiitake mushroom in water to rehydrate. Remove and discard the stem, and then slice the cap into thin strips.
- (7) Remove the strings from the snow peas and boil them in salted water. Place the peas in cold water so they retain their color, and then cut them into thin pieces.
- (8) Rinse rice in the inner pot, add the seasoning mixture, and add water up to level 2 of the White scale. After mixing the rice and water well, place the kelp and other ingredients on top except the snow peas. Cook using the **Mixed** menu item.
- (9) When the cooking in (8) is finished, remove the kelp and add the snow peas. Mix all the ingredients well and arrange on a serving plate.

CAUTION

- Adjust the amount of water you add depending on the ingredients.
- The amount of ingredients to add at the beginning should be 70 g or less for 1 cup of rice.

Mixed
menu recipe

Chinese Style Glutinous Rice

| Ingredients (for 4 servings) |

- Glutinous rice...2 cups
- Dried shrimp...10 g
- Pine nuts...1 tsp
- Ginger, thin strips...6 g
- Pre-seasoning for pork [sake...1 1/3 tsp, soy sauce...1 1/3 tsp, ginger juice...2/3 tsp]
- Seasoning mixture [sake...2 tbsp, soy sauce...2 tbsp, sugar...2/3 tsp]
- Green onions, chopped...2 stalks
- Pork back ribs...70 g
- Bamboo shoot...10 g
- Peeled sweet roasted chestnuts...4
- Chicken soup...200 mL
- Dried shiitake mushroom...1
- Carrot...10 g
- Lard or salad oil...1 1/3 tbsp

| Directions |

- (1) Soak the dried shiitake mushroom and shrimp in water to rehydrate and soften them. Pre-boil the bamboo shoot. (Keep the water used for soaking the dried shiitake mushroom and shrimp.)
- (2) Cut the pork into 1 cm cubes, and then season it. Cut the carrot, shiitake, and bamboo shoot into 1 cm cubes.
- (3) Heat the lard in a pan. Stir-fry the ingredients from step (2) and let them cool.
- (4) Rinse the glutinous rice in the inner pot. Add the water used for soaking the dried shiitake mushrooms and shrimp from step (1) and the seasoning mixture. Add the chicken soup up to level 3 of the Sweet scale. Thoroughly mix everything together.
- (5) Add the ingredients from step (3), dried shrimp, pine nuts, and ginger to (4). Cook it using the **Mixed** menu item.
- (6) When cooking is finished, place the sweet roasted chestnuts on the rice. Toss the rice as though you were cutting it with a spatula. Place on a serving plate and sprinkle it with the green onions.



Menu Guide

Porridge
menu recipePorridge Topped with
Thick Seafood Sauce261 kcal per
serving

| Ingredients (for 2 servings)

- Rice...0.5 cups
- Salt...To taste

Thick seafood sauce

- Squid...30 g
- Shrimp...4
- Scallops...2
- Pre-seasoning for seafood [sake, salt, and pepper...to taste; starch...1/4 tsp]
- Bok choy (Chinese white cabbage)...1/2
- Japanese scallion...1/4 stalks
- Carrot...10 g
- White jelly ears...2.5 g
- Ginger...5 g
- Salad oil...As desired
- Seasonings for sauce [sake...1 tbsp, oyster sauce...1/2 tsp, sugar...1/2 tsp, salt...1/3 tsp, pepper...to taste]
- Chicken soup...200 mL
- Starch and water...1 1/2 tbsp
- Sesame oil...1 tsp

| Directions

- (1) Rinse rice in the inner pot, add water with salt to level 0.5 of the Porridge • Firm scale, mix well, and cook it using the **Porridge** menu item with a heating time of 60 minutes.
- (2) Score the squid and cut it into thin bite-sized pieces by cutting into the squid at an angle. Peel and devein the shrimp and cut the scallops into horizontal halves by cutting into them at an angle.
- (3) Season the ingredients from step (2), leave them for approximately 10 minutes, and coat them with starch.
- (4) Cut bok choy into bite-sized pieces, cut Japanese scallion into chunks, and slice carrot and ginger.
- (5) Soak white jelly ears in lukewarm water to rehydrate and remove the hard stems.
- (6) Heat salad oil in a pan, stir-fry the ingredients from steps (3), (4), and (5), and add the seasonings for sauce and Chinese soup stock.
- (7) After it boils, simmer it lightly, add starch and water to thicken the sauce, and top with sesame oil.
- (8) Place the cooked porridge from step (1) in a serving bowl and pour the thick sauce from step (7) over the top.

⚠ CAUTION

- Seafood turns tough if heated too much. Finish cooking the sauce together with the seafood quickly.

Slow Cook
menu recipeVegetable and Chicken
Pot-Au-Feu156 kcal per
serving

| Ingredients (for 2 servings)

- Chicken wings...4
- Carrot...1/4 (50 g)
- Celery...1/2 (50 g)
- Onion (small)...1/2 (75 g)
- Potato (small)...1 (75 g)
- Water...300 mL
- Bouillon (powder)...2 tsp
- Salt and pepper...To taste

| Directions

- (1) Cut off the ends of the chicken wings.
- (2) Cut the onion, potato, and carrot into quarters and the celery into halves (after removing the strings).
- (3) Put all ingredients from steps (1) and (2) in the inner pot, add water, bouillon powder, salt, and pepper, and mix well. Then, select **Slow Cook** and heat for 60 minutes.
- (4) When cooking is finished, place in a serving bowl.



Tip

Simmered dishes become softer and have enhanced flavor if kept warm after heating.

⚠ CAUTION

- Remove odors after cooking. → P. 33

Cake
menu recipe

Chocolate Cake

183 kcal per 1/8
piece

| Ingredients (for 1 cake)

- Chocolate...65 g
- Unsalted butter...40 g
- A [• Egg yolk...From 2 medium eggs
- Sugar (superfine sugar)...40 g
- Heavy cream (dairy)...25 mL
- Cake flour...15 g
- Pure cocoa...35 g
- Butter (to be spread in the inner pot)...As desired
- B [• Egg white...From 2 medium eggs
- Sugar (superfine sugar)...40 g

For decoration

- Powdered sugar...As desired

| Directions

- (1) Bring the eggs and unsalted butter to room temperature and sift the cake flour and pure cocoa together.
- (2) Break the chocolate into pieces and melt it in a bowl warmed in hot water at 140°F (60°C). After the chocolate has melted, add the unsalted butter and melt it.
- (3) Put the contents of A into a bowl and mix well with a hand mixer until the mixture becomes whitish. Then, add the contents from step (2) and the heavy cream and mix well. Add the cake flour and pure cocoa that have been sifted together and mix well with a rubber spatula until the flour and cocoa are just combined with the rest of the mixture.
- (4) Put the contents of B into another bowl and beat with a hand mixer until firm peaks form.
- (5) A little bit at a time (two or three times), add the contents from step (4) to the contents from step (3) and fold in lightly using a rubber spatula.
- (6) Pour the batter from step (5) into the buttered inner pot. Remove the air on a soft cloth, and then select the **Cake** menu item and bake for 45 minutes. When baking is finished, take the cake out of the inner pot and cool it down. Then, sift powdered sugar onto the cake.

* If the cake is not cooked well enough, press [+] with the Keep Warm lamp blinking, set the additional bake time, and then press [Start].

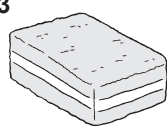
⚠ CAUTION

- Remove odors after making a cake. → P. 33

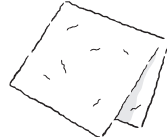
How to Clean

- ◇ Any repair services not described in this manual should be performed by an authorized service representative.
- ◇ Be sure to disconnect the power plug and connector and allow the main body, inner pot, and inner lid to cool down before cleaning.
- ◇ To maintain cleanliness, always clean the rice cooker on the same day it is used. Also clean the rice cooker periodically.
- ◇ On the day that the rice cooker is used, be sure to remove any odors that remain from cooking or cake baking. → P. 33


Items and detergent to be prepared



Soft sponge



Soft cloth

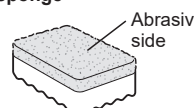


Mild detergent for household use (for dishes and kitchen utensils)

Do not use

- Nylon scrubbing sponges, metal spatulas
- The abrasive side of a sponge
- Melamine sponge
- Detergent other than mild detergents
- Paint thinner, cleanser, bleach
- Chemically treated cloths
- Hot water
- Dishwasher/dryer, dryer

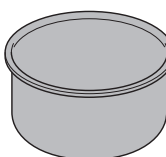
Do not clean the inner pot with the abrasive side of a sponge. Doing so may damage the ceramic coating.




Abrasives side

Parts to wash after every use


1. Wash these parts well using a sponge with detergent diluted with cold or lukewarm water, and rinse them with water.
2. Wipe off the water using a dry cloth and completely dry all parts.



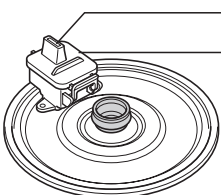
Inner pot



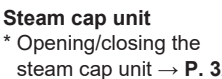
Spatula



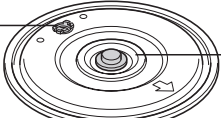
Measuring cup



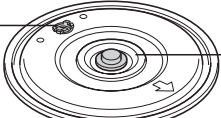
Steam vent



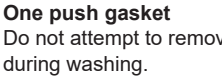
Steam cap unit
* Opening/closing the steam cap unit → P. 32



Inner lid gasket
Do not attempt to remove during washing.
* It cannot be reattached once it is removed.
→ P. 32



Inner lid



One push gasket
Do not attempt to remove during washing.
* If it comes off, reattach it.
→ P. 32

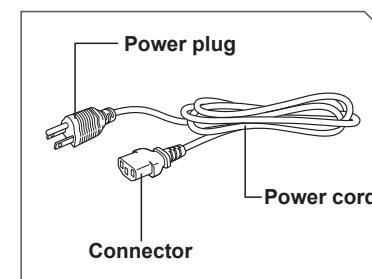
CAUTION

- Always keep the inner pot and inner lid clean to prevent corrosion and odors.
- Rinse the parts thoroughly, since detergent remaining on them may result in deterioration and discoloration of materials such as plastic. (Only washable parts)
- After cleaning the inner lid, wipe it off using a dry cloth immediately. Otherwise, water drops may leave marks on this part.
- Be sure to clean the inner lid after cooking rice with barley and multigrains (such as amaranth). Otherwise the inner lid may be clogged, causing problems like the lid not opening, contents boiling over, or rice not cooking properly.
- Be sure to remove any grains of cooked rice that have adhered to the inner lid. Any rice on the inner lid can prevent the lid from closing, allow steam to leak out during cooking, or enable the lid to open and the contents to spray out, resulting in burns or other injury.
- If the rice is difficult to remove, try soaking the inner pot in lukewarm water before washing it.
- Do not wash dishes, etc. inside the inner pot. Also, do not place the inner pot upside down on top of dishes, etc. to dry. Doing so may damage the ceramic coating or cause it to peel.



Parts to wash when dirty

Wipe the main body (outside and inside) using a firmly wrung-out cloth.
Wipe the power cord, power plug, and connector using a dry cloth.



Upper casing
Remove anything that has adhered, such as grains of burned rice.

Heating plate
Remove anything that has adhered, such as grains of burned rice.
* If adhering objects are hard to remove, use a piece of commercially available sandpaper (around #320), then wet a cloth, wring out excess water, and wipe.

Center sensor
Remove anything that has adhered, such as grains of burned rice.
* If adhering objects are hard to remove, use a piece of commercially available sandpaper (around #320), then wet a cloth, wring out excess water, and wipe.

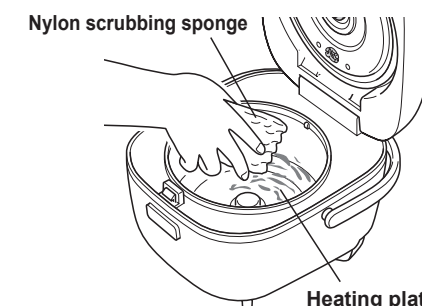
Lid hook
Remove anything that has adhered, such as grains of cooked rice.

CAUTION

- Do not allow water to get inside the appliance. Doing so may cause electric shock, electric leakage, fire, and/or deformation or malfunction of the appliance to occur.

Cleaning the heating plate

- During use, condensation from the lid or other parts may run down and create stain-like fouling on the heating plate. This does not affect performance; however, if the fouling is a concern, follow the procedure below to clean.
- (1) Apply a small amount of commercially available cream cleanser to a nylon scrubbing sponge, and scrub the location where the stain formed on the heating plate.
 - (2) Use a damp paper towel or cloth and wipe off the fouling.



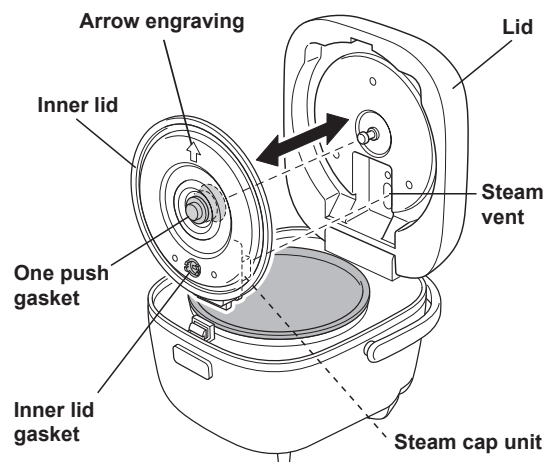
How to Remove and Attach Each Component Part

Removing the inner lid

Pull the inner lid toward you to remove it.

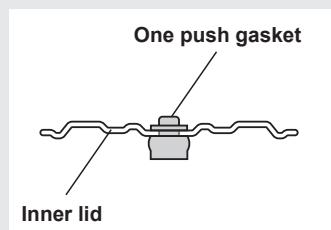
Attaching the inner lid

Orient the arrow engraving so it points up, align the steam cap unit of the inner lid with the steam vent of the lid, and then attach the inner lid as shown in the figure.



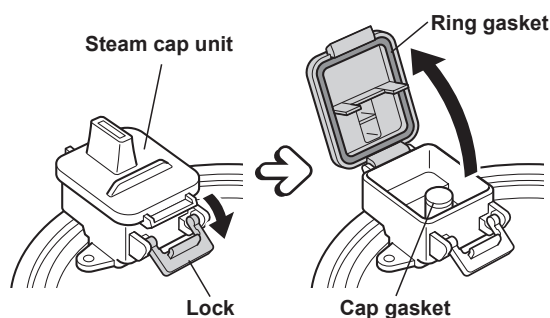
CAUTION

- Before attaching the inner lid, check that the steam cap unit is securely closed. (Opening/closing the steam cap unit → Below)
- Do not pull on the one push gasket or inner lid gasket or forcibly press or remove it. Doing so may also cause steam leaks or sticking of the lid, resulting in malfunction. If the one push gasket comes off, exercise caution regarding its orientation and fit it back in as shown in the figure. The inner lid gasket cannot be reattached once removed. If the inner lid gasket comes off, contact an authorized repair center.



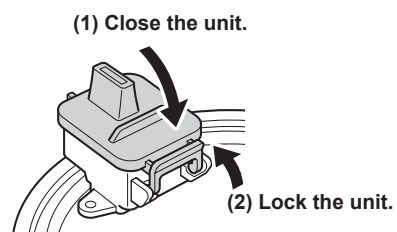
Opening the steam cap unit

Unlock the steam cap unit and open it.



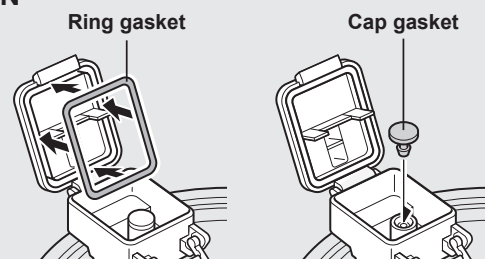
Closing the steam cap unit

Close the steam cap unit and lock it securely.



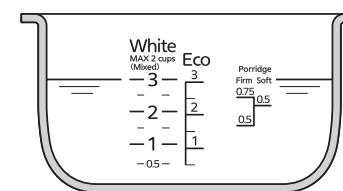
CAUTION

- Do not remove the ring gasket or cap gasket. If these gaskets come off, fit them back in as shown in the figure. If they are not fitted securely, they may come off or steam leaks or other malfunctions may occur. (If these gaskets are hard to attach, moisten them with water to make them easier to fit in place.)
- Be sure to use the appliance with the ring gasket and cap gasket attached. If they are not attached, steam may leak, causing rice to not be cooked properly.



How to Remove Odors

◇ Remove odors if they are noticeable and after cooking or making a cake.

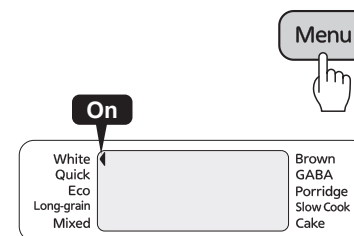


1 Pour water into the inner pot and set it in the main body.

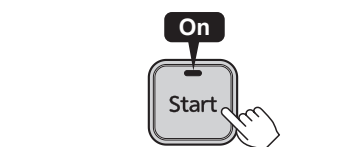
- ◇ Pour water to level 3 of the White scale in the inner pot.
- ◇ Place into the main body and connect the power cord. → P. 17
- ◇ If odors become noticeable, use citric acid (approximately 20 g) added to the water for more effective deodorizing.



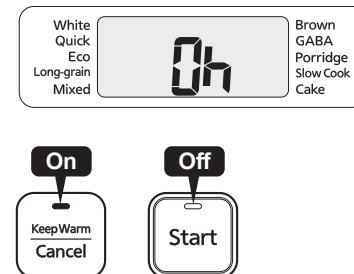
2 Press [Menu] to select White.



3 Press [Start].



4 When the operation is finished, the rice cooker will beep 8 times (long beeps) and the Keep Warm lamp will turn on.



- ◇ Press [Keep Warm|Cancel] once, and then disconnect the connector and the power plug.
- ◇ When the main body has cooled down, drain the hot water remaining in the inner pot and clean the parts. → P. 30

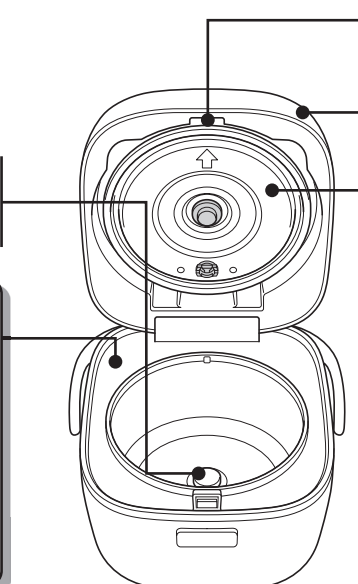
CAUTION

- Be careful with the inner pot, inner lid, and main body as they are hot after removing odors.
- When removing odors continuously, be sure to remove the inner pot, and let the main body cool down before continuing. Odors may not be removed properly as the main body becomes hot.
- It may be impossible to remove some odors completely. In this case, contact the place of purchase.

If Rice Does Not Cook Properly

◇ Check the following points if you experience problems with cooked rice.

Check this first!



- Are there any grains of burned rice or water drops adhering to the outside of the inner pot, lid hook, heating plate, or sensors?
- Was the correct menu item selected?
- Is the lid closed securely?
- Are there any grains of cooked rice adhering to the inner lid or gasket?
- Is the inner pot deformed?
- Are there any water drops remaining on the outside of the inner pot?
- Are the rice cooker and its parts sufficiently clean?
- Was the connector disconnected or did a power outage occur during cooking?

Problems with rice

Symptom	Rice	Water	Cooking
Steam leaks	<ul style="list-style-type: none"> The amount of rice, ingredients, barley, or multigrains was not correct. More than the maximum allowed amount was cooked. → P. 10 to 13, P. 40 	<ul style="list-style-type: none"> The amount of water was not correct. → P. 10 to 13 	
Boils over	<ul style="list-style-type: none"> The amount of rice, ingredients, barley, or multigrains was not correct. There were a lot of cracked grains of rice. More than the maximum allowed amount was cooked. → P. 10 to 13, P. 40 	<ul style="list-style-type: none"> The amount of water was not correct. → P. 10 to 13 The rice was not rinsed sufficiently (except for rinse-free rice). The rice was left in a strainer after rinsing. 	<ul style="list-style-type: none"> The rice was mixed with other ingredients, barley, or multigrains. Seasoning was not stirred well.
It takes a long time before cooking is finished.	<ul style="list-style-type: none"> The amount of rice, ingredients, barley, or multigrains was not correct. More than the maximum allowed amount was cooked. → P. 10 to 13, P. 40 	<ul style="list-style-type: none"> The amount of water was not correct. → P. 10 to 13 	<ul style="list-style-type: none"> Cooking was repeated continuously. → P. 18 Cooking was performed immediately after the Keep Warm function had been turned off. → P. 18
There is a thin film covering the rice.	<ul style="list-style-type: none"> A thin, tissue-like film is formed by melted and dried starch. This is not harmful to your health. 		

Problems with rice

Symptom	Rice	Water	Cooking
Rice sticks to the inner pot immediately after cooking.	<ul style="list-style-type: none"> Instead of loosening the rice immediately after cooking, try waiting for 5 to 10 minutes. This may prevent the rice from sticking. As this product complies with PFAS regulations, rice tends to stick to the inner pot more easily than with products coated with fluorocarbon resins. Also, soft rice and sticky rice can easily stick to the inner pot. 		
Smells like rice bran, etc.		<ul style="list-style-type: none"> The rice was not rinsed sufficiently (except for rinse-free rice). 	
Too soft	<ul style="list-style-type: none"> The amount of rice, ingredients, barley, or multigrains was not correct. There were a lot of cracked grains of rice. 	<ul style="list-style-type: none"> The amount of water was not correct. → P. 10 to 13 The rice was cooked with alkaline ionized water (pH 9 or higher). Hot water (95°F [35°C] or higher) was used to rinse the rice or adjust the water level. The rice was left soaking in the water too long after rinsing. The rice was left in a strainer after rinsing. 	<ul style="list-style-type: none"> The Delayed Timer function was used. The rice was mixed with other ingredients, barley, or multigrains. Seasoning was not stirred well. The cooked rice was not stirred and loosened well. Cooking was repeated continuously. → P. 18 Cooking was performed immediately after the Keep Warm function had been turned off. → P. 18
Too hard	<ul style="list-style-type: none"> The amount of rice, ingredients, barley, or multigrains was not correct. More than the maximum allowed amount was cooked. → P. 10 to 13, P. 40 	<ul style="list-style-type: none"> The amount of water was not correct. → P. 10 to 13 The rice was cooked with hard water, such as mineral water. Hot water (95°F [35°C] or higher) was used to rinse the rice or adjust the water level. 	<ul style="list-style-type: none"> The rice was mixed with other ingredients, barley, or multigrains. Seasoning was not stirred well. The cooked rice was not stirred and loosened well. Cooking was repeated continuously. → P. 18 Cooking was performed immediately after the Keep Warm function had been turned off. → P. 18
Dark brown crisp or burned rice	<ul style="list-style-type: none"> The amount of rice, ingredients, barley, or multigrains was not correct. More than the maximum allowed amount was cooked. → P. 10 to 13, P. 40 There were a lot of cracked grains of rice. 	<ul style="list-style-type: none"> The amount of water was not correct. → P. 10 to 13 The rice was cooked with alkaline ionized water (pH 9 or higher). The rice was cooked with hard water, such as mineral water. Hot water (95°F [35°C] or higher) was used to rinse the rice or adjust the water level. The rice was not rinsed sufficiently (except for rinse-free rice). The rice was left soaking in the water too long after rinsing. The rice was left in a strainer after rinsing. 	<ul style="list-style-type: none"> The Delayed Timer function was used. The rice was mixed with other ingredients, barley, or multigrains. Seasoning was not stirred well.

If Rice Does Not Cook Properly

Problems with rice

Symptom	Rice	Water	Cooking
Not cooked completely	<ul style="list-style-type: none"> The amount of rice, ingredients, barley, or multigrains was not correct. More than the maximum allowed amount was cooked. → P. 10 to 13, P. 40 There were a lot of cracked grains of rice. 	<ul style="list-style-type: none"> The amount of water was not correct. → P. 10 to 13 Hot water (95°F [35°C] or higher) was used to rinse the rice or adjust the water level. 	<ul style="list-style-type: none"> The rice was mixed with other ingredients, barley, or multigrains. Seasoning was not stirred well. Cooking was repeated continuously. → P. 18 Cooking was performed immediately after the Keep Warm function had been turned off. → P. 18
Rice being kept warm smells.		<ul style="list-style-type: none"> The rice was not rinsed sufficiently (except for rinse-free rice). 	<ul style="list-style-type: none"> Anything other than white rice or rinse-free rice was kept warm. Cold rice was added. A spatula was left in the inner pot. Less than the minimum allowed amount was kept warm. → P. 20 The Keep Warm function has been used continuously for more than 12 hours. The rice was left in the rice cooker with the Keep Warm function turned off. Odors were not removed after cooking or cake baking.
Rice being kept warm discolors.	<ul style="list-style-type: none"> The amount of rice, ingredients, barley, or multigrains was not correct. 	<ul style="list-style-type: none"> The rice was not rinsed sufficiently (except for rinse-free rice). 	<ul style="list-style-type: none"> The cooked rice was not stirred and loosened well. Anything other than white rice or rinse-free rice was kept warm. The rice was concentrated along the wall of the inner pot (less rice in the middle of the pot). Cold rice was added. A spatula was left in the inner pot. Less than the minimum allowed amount was kept warm. → P. 20 The Keep Warm function has been used continuously for more than 12 hours.
Rice being kept warm is dry.	<ul style="list-style-type: none"> The amount of rice, ingredients, barley, or multigrains was not correct. 	<ul style="list-style-type: none"> The amount of water was not correct. → P. 10 to 13 	<ul style="list-style-type: none"> The cooked rice was not stirred and loosened well. Anything other than white rice or rinse-free rice was kept warm. The rice was concentrated along the wall of the inner pot (less rice in the middle of the pot). Cold rice was added. A spatula was left in the inner pot. Less than the minimum allowed amount was kept warm. → P. 20 The Keep Warm function has been used continuously for more than 12 hours.
Rice being kept warm is sticky.	<ul style="list-style-type: none"> The amount of rice, ingredients, barley, or multigrains was not correct. 	<ul style="list-style-type: none"> The amount of water was not correct. → P. 10 to 13 	<ul style="list-style-type: none"> The cooked rice was not stirred and loosened well. Anything other than white rice or rinse-free rice was kept warm. The rice was concentrated along the wall of the inner pot (less rice in the middle of the pot). Cold rice was added. A spatula was left in the inner pot. Less than the minimum allowed amount was kept warm. → P. 20 The Keep Warm function has been used continuously for more than 12 hours. The rice was left in the rice cooker with the Keep Warm function turned off.

If Other Food or Cakes Are Not Made Properly

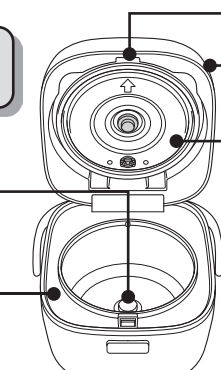
◇ Check the following points if you experience a problem with cooked dishes or cakes.

Check this first!

• Was a recipe other than those described in the Menu Guide used?

• Are there any grains of burned rice or water drops adhering to the outside of the inner pot, lid hook, heating plate, or sensors?

• Is the inner pot deformed?
• Are there any water drops remaining on the outside of the inner pot?



• Was the correct menu item selected?
• Is the lid closed securely?
• Are there any grains of cooked rice adhering to the inner lid or gasket?
• Are the rice cooker and its parts sufficiently clean?
• Was the connector disconnected or did a power outage occur during cooking?

Problems with cooking

Symptom	Ingredients	Time
Does not heat properly	<ul style="list-style-type: none"> Inappropriate ingredients or amounts were used. More than the maximum allowed ingredients were added. 	<ul style="list-style-type: none"> The cooking time was short.
Boils over	<ul style="list-style-type: none"> Inappropriate ingredients or amounts were used. More than the maximum allowed ingredients were added. Less than the minimum required ingredients were added. 	
Boils down	<ul style="list-style-type: none"> Inappropriate ingredients or amounts were used. Less than the minimum required ingredients were added. 	<ul style="list-style-type: none"> The cooking time was too long.
Burns	<ul style="list-style-type: none"> Inappropriate ingredients or amounts were used. More than the maximum allowed ingredients were added. Less than the minimum required ingredients were added. 	<ul style="list-style-type: none"> The cooking time was too long.

Problems with cake baking

Symptom	Ingredients	Time
Does not bake properly	<ul style="list-style-type: none"> Inappropriate ingredients or amounts were used. 	<ul style="list-style-type: none"> The baking time was too short.
Boils over	<ul style="list-style-type: none"> Inappropriate ingredients or amounts were used. 	
Burned	<ul style="list-style-type: none"> Inappropriate ingredients or amounts were used. 	<ul style="list-style-type: none"> The baking time was too long.
Uneven burned color	<ul style="list-style-type: none"> See Check this first! above. 	
Sticky surface		<ul style="list-style-type: none"> The cake was not taken out immediately after being baked.

Troubleshooting

◇ Check the following before requesting repairs.

Symptom	Point to check	Action to take	Page to check
<ul style="list-style-type: none"> • Rice is not cooked. • Cooking is not possible. • Cake cannot be made. 	Is the connector connected to the appliance inlet on the main body, and is the power plug connected to an outlet?	Connect the connector and power plug securely.	17 21 23 25
<ul style="list-style-type: none"> • Cooking has not been finished by the preset time. 	See It takes a long time before cooking is finished on P. 34 and take the necessary action. When the preset time is less than the Delayed Timer setting guideline, cooking may not be finished at the preset time.		34 10 to 13
<ul style="list-style-type: none"> • The Delayed Timer function cannot be set. 	Is Quick, Mixed, Slow Cook, or Cake selected? The Delayed Timer function is not available when using those menu items.		21 22
<ul style="list-style-type: none"> • The display is foggy. 	Are there any grains of burned rice or any other remaining grains of uncooked rice adhering to the gaskets or the rim of the inner pot? Is the outer surface of the inner pot wet? Due to a temperature difference between the inside of the main body and room temperature, condensation may collect on the liquid crystal display. Repeated use can improve the condition. If the problem persists, contact an authorized repair center for repair service.	Completely remove all remaining rice. Wipe using a dry cloth.	30 31 —
<ul style="list-style-type: none"> • Sounds can be heard during cooking or during Keep Warm. 	The ticking sound is the microcomputer control sound and is not a malfunction. The crackly sound is caused when heat causes the metal to contract and rub together, and is not a malfunction. Sound of water splashing (only during cooking and steaming) is not a malfunction. A completely different sound from the above can be heard. (For example, a sound occurs when the power plug is connected to an outlet.)	Contact an authorized repair center for repair service.	15 —
<ul style="list-style-type: none"> • The rice cooker beeps 2 times (short beeps) when the Delayed Timer function is set. 	The rice cooker beeps if no operation is performed within approximately 30 seconds after pressing [Delayed Timer]; however, the Delayed Timer function can be set without interruption.		22
<ul style="list-style-type: none"> • Water or rice has entered the main body of the rice cooker. 	Water or rice inside the main body may cause problems. Contact an authorized repair center for repair service.		—
<ul style="list-style-type: none"> • The Keep Warm lamp blinks. • Rice has not been kept warm. 	Is the Cake menu item selected?	The Keep Warm function is not available with Cake. Serve the cake as soon as possible before it turns sticky.	26

Symptom	Point to check	Action to take	Page to check
<ul style="list-style-type: none"> • A blurred black line is shown in the display. 	Although blurring may occur in the display due to static electricity, it is only a temporary phenomenon and not a malfunction.	If the blurring becomes noticeable, wipe the display using a firmly wrung-out cloth. The static electricity is removed and the blurring is reduced.	15
<ul style="list-style-type: none"> • 6 blinks while cooked food is kept warm. 	Has the Keep Warm function been used continuously for more than 6 hours after cooking? After 6 hours have elapsed, 6 will blink on the display. (Do not keep warm for more than 6 hours after cooking.)		24
<ul style="list-style-type: none"> • The elapsed Keep Warm time blinks on the display while the Keep Warm function is on. 	Has the Keep Warm function been used continuously for more than 12 hours? After 12 hours have elapsed, the elapsed Keep Warm time blinks on the display. (After 24 hours have elapsed, 24 will blink on the display.)		20
<ul style="list-style-type: none"> • The lid does not close or opens during cooking. 	Are there any grains of cooked rice or grains of uncooked rice adhering to the heating plate, center sensor, upper casing, or around the lid hook?	Completely remove all remaining rice.	30 31
<ul style="list-style-type: none"> • There is a gap between the lid and main body. 	Although a gap is generated between the lid and main body due to their designs when the lid is closed, this is not a problem as long as steam does not leak during cooking or while the Keep Warm function is on.		—
<ul style="list-style-type: none"> • Condensation collects in the upper casing. 	Condensation may collect in the upper casing immediately after rice is cooked or while the Keep Warm function is on but it is not a malfunction. Wipe the upper casing using a dry cloth when condensation collects. Is the inner lid dirty? If the inner lid is dirty, a large amount of condensation may collect on it. Is the Eco menu selected? When using the Eco menu, more condensation may be formed. If condensation becomes an issue, it is recommended that you use the White menu.	Clean the inner lid well with mild detergent for household use.	— 20 30 10
<ul style="list-style-type: none"> • Nothing happens when a key is pressed. 	Is the connector connected to the appliance inlet on the main body, and is the power plug connected to an outlet? Is the Keep Warm lamp on?	Connect the connector and power plug securely. Press [Keep Warm/Cancel] once to turn off the Keep Warm function, and then try the operation again.	17 21 23 25 17 20
<ul style="list-style-type: none"> • There is a smell of plastic. 	Such smells may occur when the rice cooker is first used; however, they should fade over time. If this is an issue, refer to "How to Remove Odors" and perform cleaning.		33
<ul style="list-style-type: none"> • There are stripes or waves on the plastic parts. 	Such stripes and waves are produced when the resin is being molded. They do not affect the performance of the rice cooker.		—
<ul style="list-style-type: none"> • Rice has not been completely cooked. •  appears on the display. 	When [Keep Warm/Cancel] is pressed, the following appears on the display.	The rice cooker is in the demo mode. In this case, contact an authorized repair center.	—

Error Display and Action to Be Taken

Display	Action to take	Page to check
<ul style="list-style-type: none"> A code starting with E appears on the display. 	There is a possibility of malfunction. Disconnect the power plug, and then contact an authorized repair center.	—

Plastic parts

Plastic parts that are exposed to heat or steam may deteriorate over time. In this case, contact an authorized repair center.

Specifications

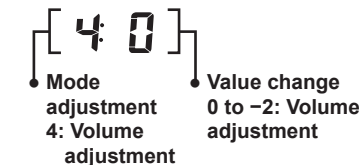
Unit size	0.54 L (3-cup) type		
Rated voltage/Rated frequency	120 V 60 Hz		
Rated power input (W)	360		
Cooking capacity	White	0.5 to 3 cups [2.65 to 15.87 oz]	
	Eco	0.5 to 3 cups [2.65 to 15.87 oz]	
	Quick	0.5 to 3 cups [2.65 to 15.87 oz]	
	Long-grain	0.5 to 3 cups [2.65 to 15.87 oz]	
	Mixed	0.5 to 2 cups [2.65 to 10.58 oz]	
	Sweet	0.5 to 2 cups [2.65 to 10.58 oz]	
	Porridge	Firm	0.5 to 0.75 cups [2.65 to 3.97 oz]
		Soft	0.5 cups [2.65 oz]
	Brown	0.5 to 2 cups [2.65 to 10.58 oz]	
	GABA (Increased Brown GABA Volume)	0.5 to 2 cups [2.65 to 10.58 oz]	
Outside dimensions*	Width	9.8 inches (24.7 cm)	
	Depth	11.0 inches (27.8 cm)	
	Height	7.6 inches (19.2 cm)	
Weight*	6.2 lbs (2.8 kg)		

* Approximate values

- One cup of rice is approximately 5.29 oz (150 g).

Adjusting the Sound Volume

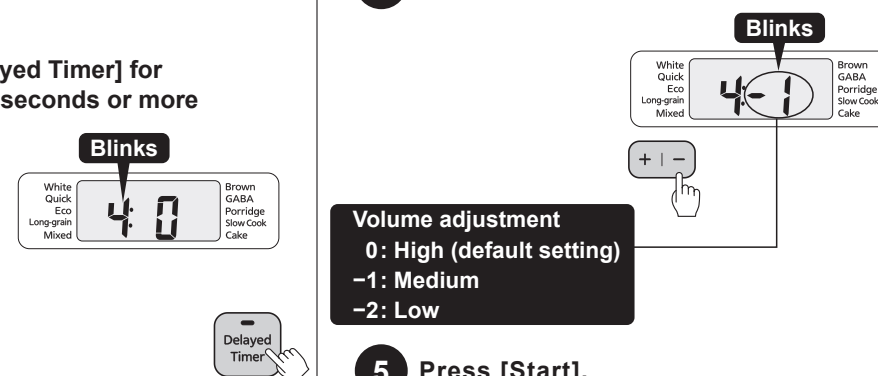
- Complete the following procedure from steps 1 to 6 each within 30 seconds with the power plug connected to the outlet. If no operation is performed within 30 seconds, the sound volume cannot be adjusted. Restart the procedure to set the sound volume again.
- The setting cannot be changed during cooking, during cleaning, when the Keep Warm function is on, when the Delayed Timer function is set or in use, or during additional heating.
- To cancel adjustment of the sound volume, press [Keep Warm|Cancel].



Procedure for adjusting the sound volume (key operation sound and alarm sound)

Adjust the volume according to the following procedure if desired.

- Press [Menu] to select White.
- Hold down [Delayed Timer] for approximately 3 seconds or more.
- Press [Start].
- Press [+/-] to adjust the volume.
- Press [Start].
- Hold down [Delayed Timer] for approximately 3 seconds or more to complete the setting.



Volume adjustment
 0: High (default setting)
 -1: Medium
 -2: Low

If There Is a Power Outage or the Connector Is Accidentally Disconnected

If a power outage occurs or the connector is accidentally disconnected, the rice cooker resumes its normal functions once power is restored.

State when the power outage occurs or the connector is accidentally disconnected	Once power is restored
While the Delayed Timer function is in use	The timer stops during the power outage and resumes operation once power is restored.
While cooking is in progress	Cooking continues. Cooking may not finish properly or other problems may occur.
While the Keep Warm function is on	Continues Keep Warm. The Keep Warm temperature may decrease. (If the power outage lasts for 30 minutes or longer, the Keep Warm function may be canceled.)

Purchasing Consumables and Optional Accessories

- Gaskets are consumable parts. Although the amount of wear varies depending on the conditions of use, gaskets wear down as they are used. For stubborn stains, odors, or serious damage, contact the Tiger Corporation U.S.A. or an authorized repair center.
- The inner pot's ceramic coating may wear and peel with extended use. → P. 9