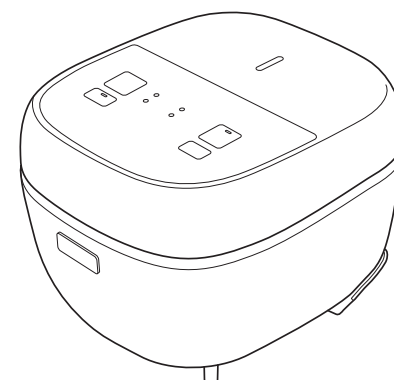


JBT-B10U
JBT-B18U



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


- | | |
|--|--|
| <p> Use only rated voltage power.
This is to avoid fire or electric shock.</p> | <p> Do not place the connector in your mouth.
Doing so may result in electric shock or injury.</p> |
| <p> 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.</p> | <p> Insert the power plug completely into the outlet.
Failure to do so may cause electric shock, short circuit, smoke, or fire.</p> |
| <p> 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.</p> | <p> 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.</p> |
| <p> Wipe the power plug thoroughly if dust or other foreign objects are collected on it.
This is to avoid fire.</p> | <p> Do not handle the power plug with wet hands.
Doing so may cause electric shock or injury.</p> |
| <p> 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.</p> | <p> Never open the lid during cooking.
Contents may spray out, causing burns or other injuries.</p> |


IMPORTANT SAFEGUARDS


⚠️ WARNING

 **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.**

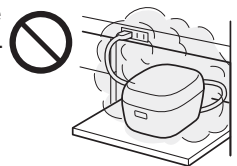
 **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.**
This is to avoid burns, electric shock, or injury.


 **The appliance must not be immersed.**
This is to avoid electric shock, shorting, or fire.


 **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:

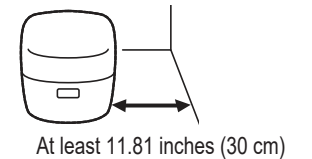
- The power cord or power plug becomes abnormally hot.
- Smoke is emitted from the rice cooker or a burning odor is detected.
- The rice cooker is cracked or there are loose or wobbly parts.
- The inner pot is deformed.
- There are other problems or abnormalities.

Immediately disconnect the power cord from the outlet and contact an authorized repair center 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.**

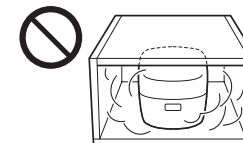
 **The heating element surface is subjected to residual heat after use. Do not touch high-temperature surfaces during or immediately after cooking.**
Doing so may result in burns.


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


 **Wait until the rice cooker has cooled down before cleaning it. (Read P. 18 to 21 for how to clean the appliance.)**


⚠️ 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.

 **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

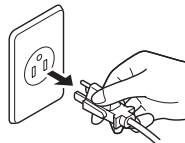
-  **Before using the appliance, check that the pressure control cap is not clogged. If it is clogged, clean it before use.**
→ P. 18, 20


Use when the cap is clogged may cause steam leaks or boiling over, resulting in burns or other injuries.
Doing so may also prevent correct cooking.

-  **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.

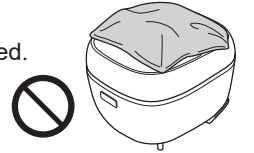
-  **Do not touch the hook button while carrying the rice cooker.**
Doing so may cause the lid to open, resulting in injury or burns.

-  **Do not hold the lid when moving the rice cooker.**
Doing so may cause burns or other injuries.
Be sure to use oven mitts when the appliance is hot.

-  **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 heat cooled rice.**
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 an authorized repair center.**
- **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. (Except for the pressure control cap)
 - 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

4 menu selections

01 White

Select when cooking white rice.
(Standard cooking)

 **1.0 L type** 1 to 5.5 cups
1.8 L type 2 to 10 cups

 **White**

 **1.0 L type** 46 to 59 min.
1.8 L type 48 min. to 1 hr. 11 min.


 **Available**

Tips


- For germ rice, barley rice, germinated brown rice, semi-polished rice, or multigrain rice, adjust the water level to the White scale mark.
- If the amount of water to add is specified on a package of commercially available germinated brown rice or multigrains, follow those directions and add water according to your personal preference.
- Rinse-free rice → P. 11


02 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.

 **1.0 L type** 1 to 5.5 cups
1.8 L type 2 to 10 cups


 **Quick**

 **1.0 L type** 33 to 50 min.
1.8 L type 38 min. to 1 hr. 6 min.


 **Available**

03 Jasmine

Select when cooking jasmine rice or other long-grain rice.

 **1.0 L type** 1 to 5.5 cups
1.8 L type 2 to 8 cups

 **Jasmine**

 **1.0 L type** 35 to 49 min.
1.8 L type 35 to 55 min.


 **Available**


04 Brown

Select when cooking brown rice.

1.0 L type
Brown rice: 1 to 3.5 cups
Brown rice with ingredients: 1 to 2 cups
1.8 L type
Brown rice: 2 to 6 cups
Brown rice with ingredients: 2 to 4 cups

 **Brown**

 **1.0 L type** 1 hr. 5 min. to 1 hr. 15 min.
1.8 L type 1 hr. 9 min. to 1 hr. 22 min.

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

Tips

Cooking white rice together with brown rice:

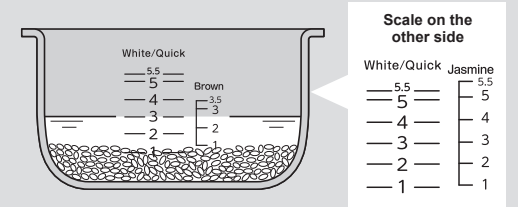
- If the rice to be cooked includes more brown rice than white rice, use the Brown menu option.
- If there is an equal amount of brown rice and white rice, or there is more white rice than brown rice, use the White menu option. In this case, the brown rice should be soaked for 1 to 2 hours before cooking.

Instructions for adding other ingredients to rice

- You can add other ingredients to rice when using the Brown menu option. Do not add other ingredients when using any other menu options. 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 brown rice.
- 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

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. 13, P. 14
- When cooking rinse-free rice, use the White scale as a reference but add a little extra water (until it just covers the corresponding line).
- 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

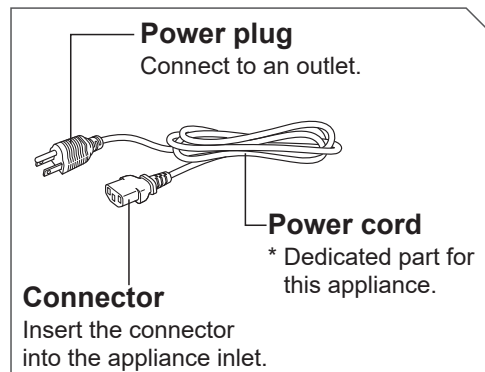
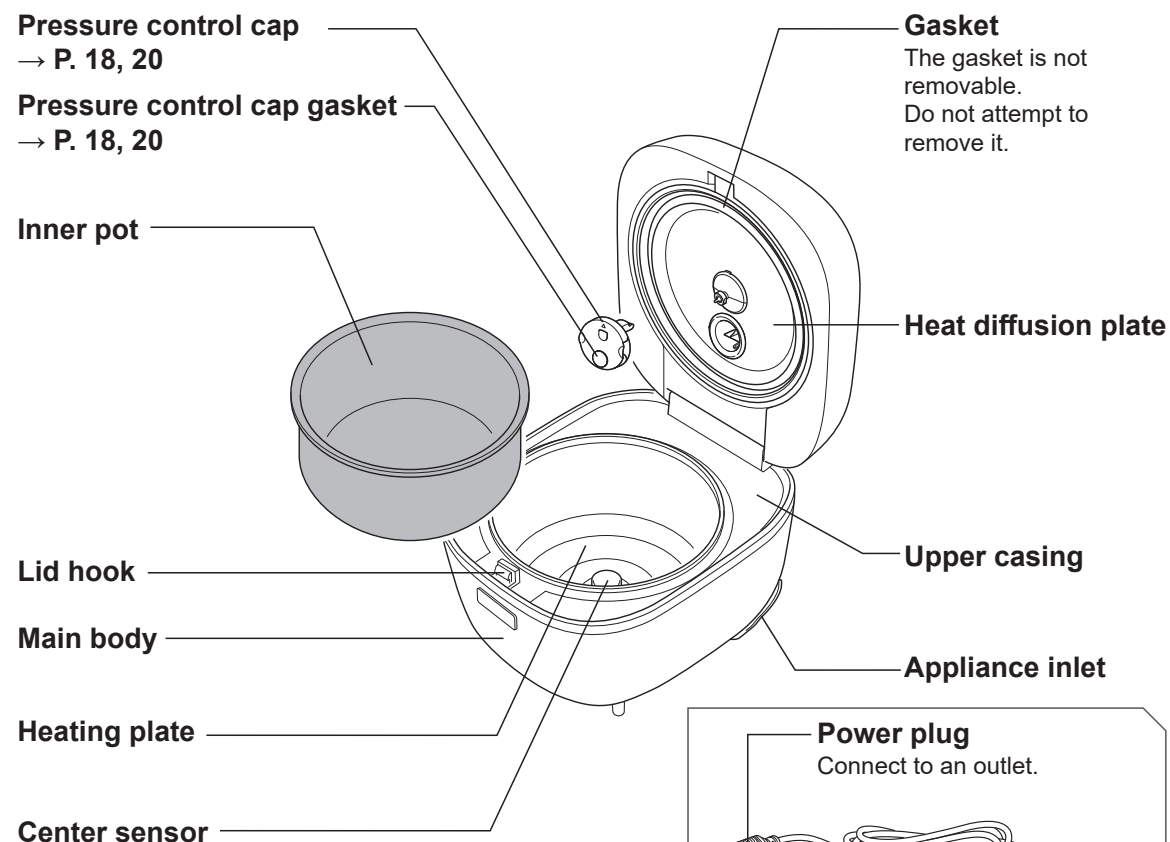
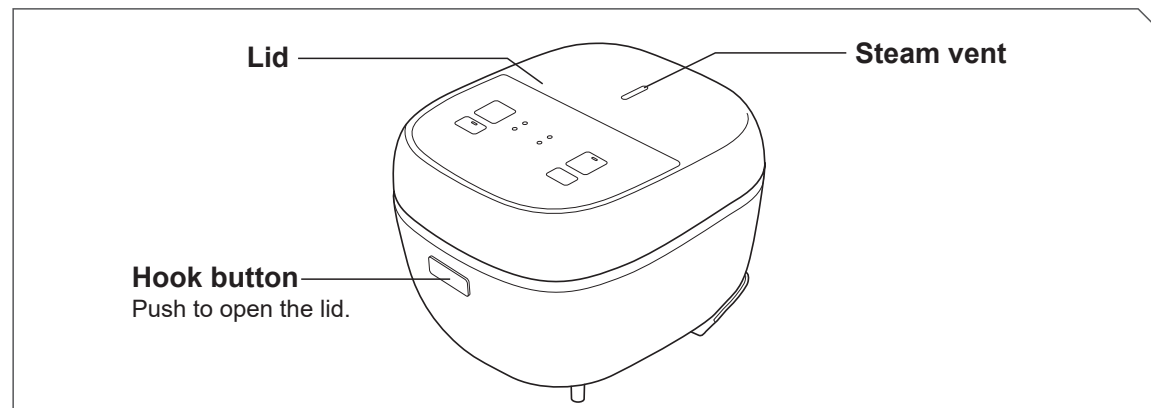
- Since the soaking time is included in the cooking time for each menu option (except for the Quick menu option), rice can be cooked immediately without presoaking.

*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, 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.

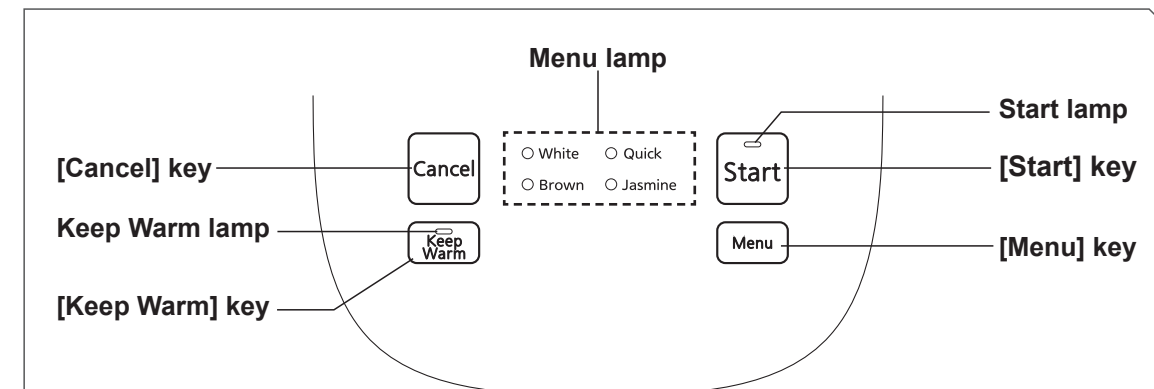
Names of Component Parts and Accessories

◇ Check the following immediately after opening the packaging.



Be sure to use oven mitts when moving the appliance when the appliance is hot. Otherwise, there is a risk of burns.

Operation panel



The projections (○) at the center of the [Start] and [Cancel] keys are intended to aid persons with visual impairment.

* 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 to remove the static electricity and reduce the blurring.

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

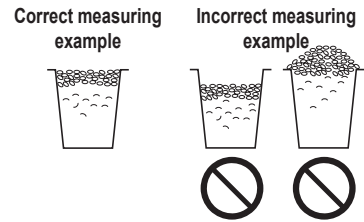
The following sounds coming from the appliance during cooking, or when the Keep Warm function is on are normal and do not indicate a problem:

- 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, pressure control cap, and accessories before using them. → P. 18 to 20

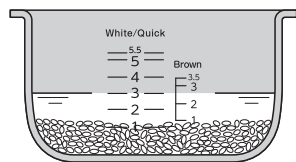
How to Cook Rice



1 cup (level filling) is approximately 0.18 L (approximately 150 g [5.29 oz]).



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 or the rice may not cook properly.
- ◇ Use the supplied measuring cup for rinse-free rice as well. → P. 11, 13

CAUTION

- Always use the specified volume of rice. Otherwise the rice may not be cooked properly. → P. 10 to 11, 26

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 does not turn as white.
- ◇ When cooking rinse-free rice, stir it well from the bottom. → P. 11

CAUTION

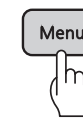
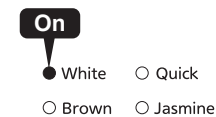
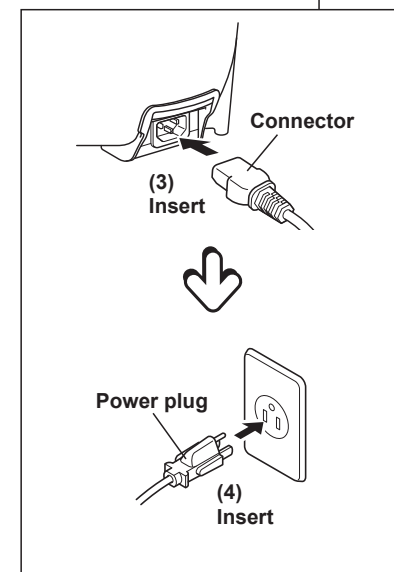
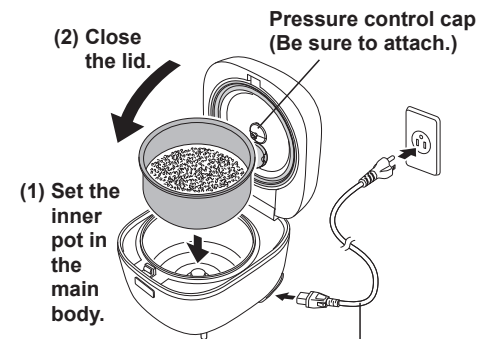
- Do not use hot water (95°F [35°C] or higher) to rinse the rice. Doing so may prevent the rice from being cooked properly.

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. 11

CAUTION

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

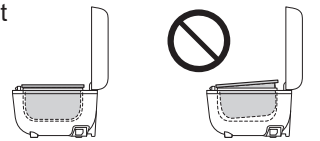


4 Place the inner pot into the main body, close the lid, and connect the power cord.

- ◇ After inserting the connector into the appliance inlet, 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.



- ◇ Rotate the inner pot left and right to set it correctly so that it is not tilted.



- ◇ Close the lid firmly using both hands.



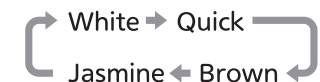
- ◇ If the Keep Warm lamp is on, press [Cancel] to turn it off.

CAUTION

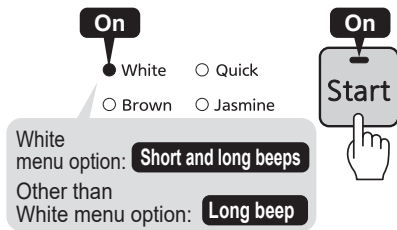
- Be sure to remove any grains of cooked or uncooked rice from the heating plate, center sensor, upper casing, around the lid hook, heat diffusion plate, and pressure control cap. There is the risk that the lid will not close or that the lid will come open during cooking.
- Check that the pressure control cap is installed. (Removing and installing the pressure control cap → P. 20)
- Confirm that the lid is completely closed.

5 Press [Menu] to select a menu option. → P. 10 to 11

- ◇ Each time the menu key is pressed, a menu lamp turns on and the selected menu option changes.



How to Cook Rice



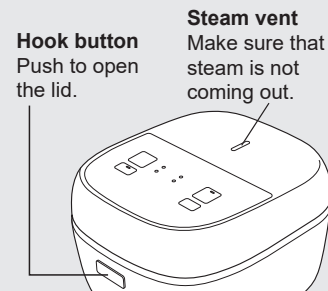
6 Press [Start].

⚠ 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**
 - Press [Cancel] to cancel cooking.
 - Check that no steam is coming out before opening the lid.
 - * Opening the lid immediately after pressing [Cancel] may result in burns.
- Restart cooking**

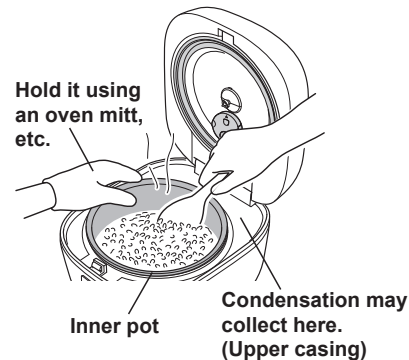
Replace the rice and water in the inner pot and let the main body cool down sufficiently before cooking again.

 - * When [Cancel] is pressed, 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 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 option → P. 10 to 11



7 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. (Keeping Rice Warm → P. 17)
- 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.
- After using the rice cooker, press [Cancel], disconnect the connector and power plug, and wait until it has cooled down before cleaning.

⚠ WARNING

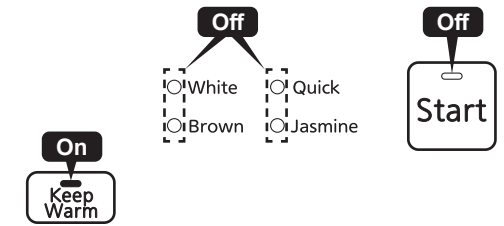
- Before opening the lid, make sure that steam is not coming out of the steam vent. There is a risk of burns or injury.

⚠ 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 hot water 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 option.

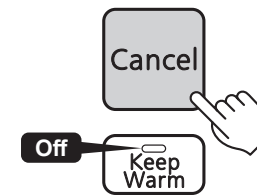
Keeping Rice Warm

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. The Keep Warm lamp turns on when the Keep Warm function is active.



Turning off the Keep Warm function

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



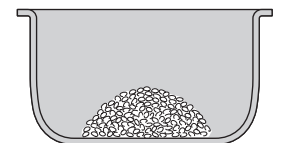
Restarting the Keep Warm function

Press [Keep Warm].
(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.



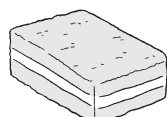
⚠ CAUTION

- Avoid the following, as they may result in unpleasant 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
 - There is a small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type).
 - Using the Keep Warm function for anything other than white 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 hot water 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 option.
- 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.

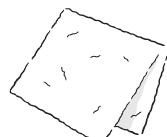
How to Clean

- ◇ 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 pressure control cap to cool down before cleaning.
- ◇ To maintain cleanliness, always clean the rice cooker on the same day it is used. Also, perform cleaning regularly.


Items and detergent to be prepared



Soft sponge



Soft cloth



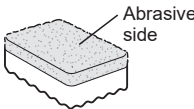
Mild detergent for household use (for dishes and kitchen utensils)

Do not use

Nylon scrubbing sponges, metal spatulas

The abrasive side of a sponge

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



Melamine sponge

Detergent other than mild detergents

Paint thinner, cleanser, bleach

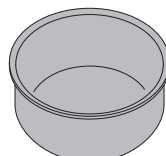
Chemically treated cloths

Hot water

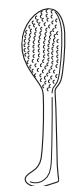
Dishwasher/dryer, dryer (Except for the pressure control cap)

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



Pressure control cap
A dishwasher/dryer or dryer can be used for the pressure control cap. When using one, place the pressure control cap at a distance from the dishwasher/dryer or dryer heat source.

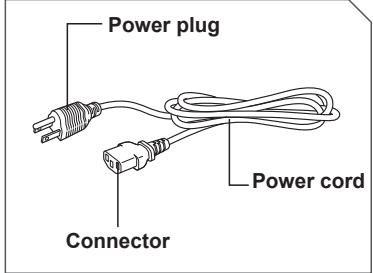
⚠ CAUTION

- Always keep the inner pot and pressure control cap 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)
- Be sure to clean the pressure control cap and heat diffusion plate after cooking anything that includes barley or miscellaneous grains (such as amaranth). Otherwise they 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 or other substances from the pressure control cap and the heat diffusion plate. 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

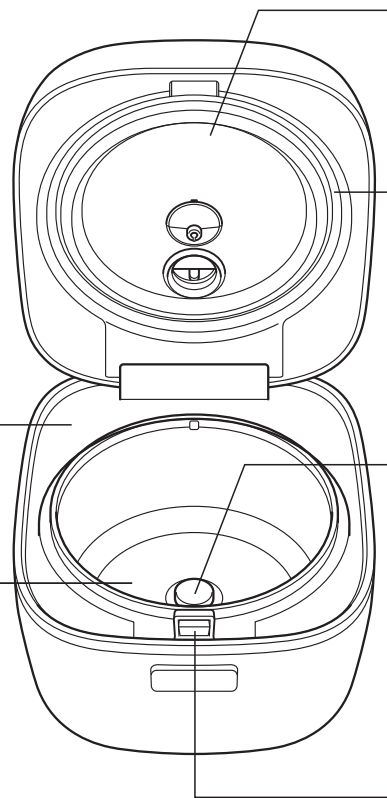
- Wipe the main body (outside and inside) using a firmly wrung out cloth.
- Wipe the power cord, connector, and power plug using a dry cloth.



Power plug

Connector

Power cord



Heat diffusion plate
Remove anything that has adhered, such as grains of burned rice.

Gasket
Do not remove. Do not pull forcibly.

Center sensor
Remove anything that has adhered, such as grains of burned rice.
* If adhering objects are hard to remove, use a 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 rice.

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

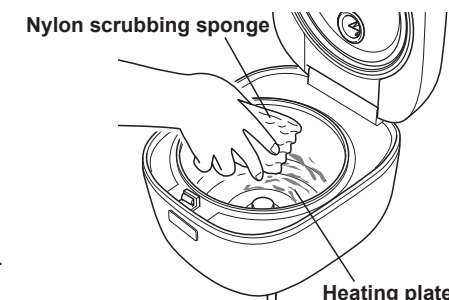
Heating plate
Remove anything that has adhered, such as grains of burned rice.
* If adhering objects are hard to remove, use a commercially available sandpaper (around #320), then wet a cloth, wring out excess water, and wipe.

⚠ 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.
- If the gasket comes off, contact an authorized repair center.

Cleaning the heating plate

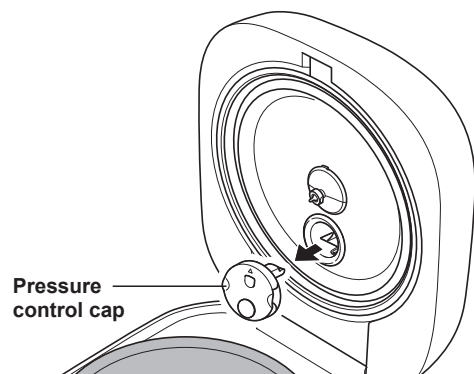
- During use, condensation from the lid or other part may run down and create stain-like fouling on the heating plate. This does not affect performance, however, if the fouling is a concern, follow the procedure below to clean.
- (1) Apply a small amount of commercially available cream cleanser to a 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

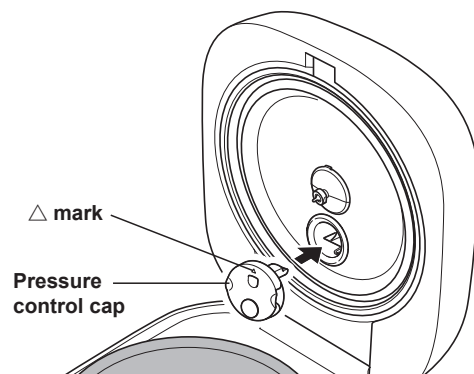
Removing the pressure control cap

Pull the pressure control cap to remove it.



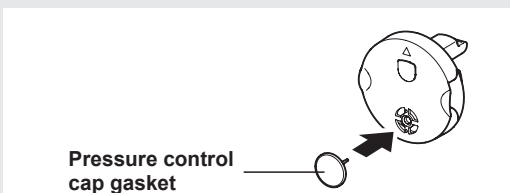
Installing the pressure control cap

Fit the pressure control cap in place with the Δ mark facing up.



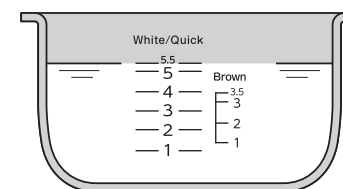
CAUTION

- Do not remove the pressure control cap gasket. If it comes off, insert it securely all the way.



How to Remove Odors

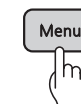
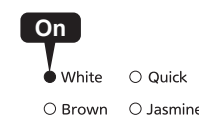
◇ If there is a noticeable odor, remove the odor.



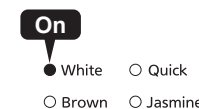
1 Pour water in the inner pot and set it in the main body.

- ◇ For the 1.0 L type, pour water to level 5.5 of the White scale. For the 1.8 L type, pour water to level 10 of the White scale.
- ◇ Place into the main body and connect the power cord. → P. 15
- ◇ If odors become noticeable, use citric acid (approximately 20 g) added to the water for more effective deodorizing.

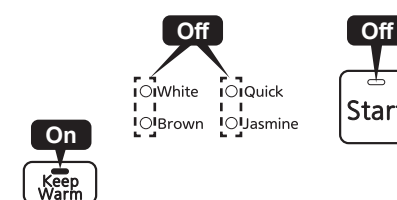
2 Press [Menu] and select "White."



3 Press [Start].



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



- ◇ Press [Cancel] and disconnect the connector and power plug.
- ◇ When the main body has cooled down, drain the hot water remaining in the inner pot and clean the parts. → P. 18

CAUTION

- Be careful with the inner pot, pressure control cap, 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. Otherwise, odor removal may not finish properly as the main body becomes hot.
- It may be impossible to remove some odors completely. In this case, contact an authorized repair center.

If Rice Does Not Cook Properly

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

Check this first!

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

- 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?

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 11, P. 26 	<ul style="list-style-type: none"> The amount of water was not correct. → P. 10 to 11 	
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 11, P. 26 	<ul style="list-style-type: none"> The amount of water was not correct. → P. 10 to 11 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 11, P. 26 	<ul style="list-style-type: none"> The amount of water was not correct. → P. 10 to 11 	<ul style="list-style-type: none"> Cooking was repeated continuously. → P. 16 Cooking was performed immediately after the Keep Warm function had been turned off. → P. 16
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. 		
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 11 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 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. 16 Cooking was performed immediately after the Keep Warm function had been turned off. → P. 16
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 11, P. 26 	<ul style="list-style-type: none"> The amount of water was not correct. → P. 10 to 11 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. 16 Cooking was performed immediately after the Keep Warm function had been turned off. → P. 16
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 11, P. 26 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 11 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 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 11, P. 26 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 11 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. 16 Cooking was performed immediately after the Keep Warm function had been turned off. → P. 16
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. A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm. → P. 17 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.
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. A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm. → P. 17 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 11 	<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. A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm. → P. 17 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 11 	<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. A small amount of rice (1 cup or less with the 1.0 L type, 2 cups or less with the 1.8 L type) was kept warm. → P. 17 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.

Troubleshooting

◇ Check the following before requesting repairs.

Symptom	Point to check	Action to take	Page to check
• Rice is not cooked.	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.	15
• Sounds can be heard during cooking or while the Keep Warm function is on.	The ticking sound is the microcomputer control sound and is not a malfunction.		13
	The crackly sound is caused when heat causes the metal to contract and rub together, and is not a malfunction.		
	Sound of water splashing (during cooking or steaming only) is not a malfunction.		
• Water or rice has entered the main body of the rice cooker.	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.	—
	Water or rice inside the main body may cause problems. Contact an authorized repair center for repair service.		—
• The lid does not close or opens during cooking.	Are there any grains of cooked or uncooked rice, or other substance, on the heating plate, center sensor, upper casing, around the lid hook, heat diffusion plate, or pressure control cap?	Completely remove all remaining rice.	18 19
• 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.		—
• 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.		—
• 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?	Connect the connector and power plug securely.	15
	Is the Keep Warm lamp on?	Press [Cancel] to turn off the Keep Warm function, then try the operation again.	15 17

Troubleshooting

Symptom	Point to check	Action to take	Page to check
• 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.		21
• 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.		—

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	1.0 L (5.5-cup) type	1.8 L (10-cup) type
Rated voltage/Rated frequency	120 V 60 Hz	
Rated power input	671 W	934 W
Cooking capacity	White	1 to 5.5 cups [5.29 to 29.10 oz]
	Quick	2 to 10 cups [10.58 to 52.91 oz]
	Jasmine	1 to 5.5 cups [5.29 to 29.10 oz]
	Brown	2 to 8 cups [10.58 to 42.32 oz]
Outside dimensions*	Width	9.7 inch (24.6 cm)
	Depth	11.5 inch (29.3 cm)
	Height	8.5 inch (21.5 cm)
Weight†	6.8 lbs (3.1 kg)	8.4 lbs (3.8 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 ④ each within 30 seconds with the power plug connected to the outlet.
If no operation is performed within 30 seconds, the setting cannot be adjusted. Restart the procedure to set the sound volume again.
- * The setting cannot be changed during cooking (cleaning) or during Keep Warm.
- * To cancel adjustment of the sound volume, press [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] and select "White."
- Hold down [Cancel] for approximately 3 seconds or more.
- Press [Menu] to adjust the volume.
- Hold down [Start] for approximately 3 seconds or more to complete the setting.

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
During cooking	Continues cooking. Cooking may not finish properly.
While the Keep Warm function is on	Continues Keep Warm. The Keep Warm temperature may decrease. (The Keep Warm function may be canceled if the power outage lasts 30 minutes or longer.)

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