

# 使用說明書

微電腦電磁應電飯煲  
RC-10ISSHK(W)

**TOSHIBA**



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# 安全注意事項

為了安全請務必遵守

為防止給您的人身及財產安全造成損害，為了您可以安全正確地使用本產品，本說明書記載了以下重要內容。

■ 針對不遵守記載事項的使用方法造成的危害和損害程度分類進行說明。



**警告**

有造成“死亡”和“重傷”的可能性的內容



**注意**

有發生“輕傷”和“房屋及財產等損失”的可能性的內容

■ 針對需要遵守的內容分類進行說明。



“禁止”的內容



“遵守指示”的內容



“督促注意”的內容



**警告**

以防止火災、燙傷、觸電、漏電、短路等為目的



**以下人士請勿使用本產品**

- 兒童
- 肉體上、知覺上或智力上能力不足者
- 缺乏經驗和知識者

請在兒童無法觸及的地方使用本產品，請勿讓兒童將本產品作為玩具。



**請勿不當使用本產品或用於使用說明書記載之外的用途**

可能引起火災、燙傷、受傷或觸電。  
東芝對不當使用本產品或用於使用說明書記載之外的用途時所產生的後果概不承擔責任。



**發生異常或故障時立即停止使用**

請立即拔下電源插頭，向您購買產品的商店諮詢

<異常和故障舉例>

- 電源插頭或電源線發熱異常。
- 本體發出焦味。
- 本體的一部分破裂、鬆動或咯咯作響。
- 內鍋、上蓋或活動蓋板變形或破損。
- 煮飯時，底部風扇不轉。



禁止拆解

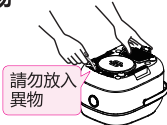
**請勿進行拆解、修理或改造**

請您向購買電飯煲的商店諮詢。



**請勿在本體底部的吸氣口、排氣口或縫隙內放入異物**

特別是大頭針和鐵絲等金屬物



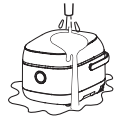
**請勿用水清洗本體，電源插頭或電源線**

**請勿讓機體沾上水**

**或向本體澆水**

**請勿將水倒入本體內部**

器具不得浸入水中。



**不允許不熟悉使用的人或兒童使用，**

**請在兒童無法觸及的地方使用本產品**

**請特別注意在煮飯過程中或飯剛煮好時看好您的小孩**



**煮飯過程中，請勿打開上蓋，移動或挪動機體。**

※ 如產品圖片與實物不一致，以產品實物為準。

如果電源線損壞，必須用專用軟線或從其製造商或維修部買到的專用元件來更換。



**警告**

以防止火災、燙傷、觸電、漏電、短路等為目的

### 正確使用電源插頭、電源線和電源插座



請勿讓電源插頭（電源一側及本體一側）附著上大頭針或垃圾

電源插頭（電源側及本體側）與電源線破損或電源插座鬆動時，請勿使用

請務必更換專用電源線。

請勿使用專用電源線以外的電源線

請勿將電源線用於其他設備

請勿損壞電源插頭或電源線

請勿強行彎折、拉扯、扭曲、捆綁通電，使其線靠近高溫部位，在上面放置重物，擠壓或加工等。

請勿舔電源插頭（電源一側及本體一側）

請注意請勿讓嬰幼兒誤舔。



手濕時  
禁止觸碰

請勿用濕手拔插電源插頭（電源一側及本體一側）

確保觸摸電源插頭之前手是乾的。



單獨使用220-240V~交流電、額定電流為10A 以上的電源插座

如與其他設備合用插座。可能會因發熱而引起火災

如需使用延長電源線，請單獨使用額定電流為10A以上的電源插座

電源插頭（電源一側及本體一側）確實已完全插入

定期去除電源插頭（電源一側及本體一側）上的灰塵

如灰塵等積聚，就會產生濕氣等，絕緣性會變得不好，可能會引起火災。請使用乾布擦掉。

請勿將電源線置於兒童可觸及的地方

請勿將電源線垂於桌子或櫃檯邊。若拉扯電源線產品會從桌子或櫃檯跌落，可能會引起受傷。

小心請勿絆倒或勾到使用中的電源線

可能會引起受傷或因電源線破損而引起火災或觸電

使用確實已接地的電源插座

本產品的電源插頭只能插入接地的電源插座。若未完全接地，可能會因故障或漏電而引起觸電

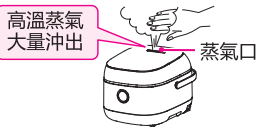


禁止接觸

蒸氣口溫度很高

請勿將手或臉靠近蒸氣口

對嬰幼兒請特別注意。



確實安裝了蒸氣閥

按壓關閉上蓋直至發出“啞啞”的聲音



請勿用於使用說明書記載之外的用途

可能會造成蒸氣或食物湧出，因溢鍋造成燙傷或受傷。

<不可進行的烹飪方法舉例>

- 燉煮後分量會變多的膏狀點心、豆類和麵類等料理
- 使用會急劇產生泡沫的小蘇打等製作的料理
- 會形成糊狀的咖喱或燉菜等用的調味粉等具有粘性的料理
- 使用大量的油的料理
- 豆類、醬類等容易溢出的料理
- 將食材裝在塑膠袋中用電飯煲加熱的料理

# 安全注意事項

為了安全請務必遵守



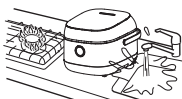
**注意**

以防止受傷、燙傷、觸電、漏電、火災、房屋損失為目的

請勿在這些地方使用



**容易濺到水的地方  
或靠近火的地方**  
也請注意配件。



**不平坦的場所或不耐熱的墊子上**  
可能會引起受傷、燙傷或火災。

**可能會堵住吸氣口、排氣口的物品上  
或其附近**  
窗簾、紙、布、地毯、塑膠袋等。

**錫紙或電熱毯上**  
錫紙等物品可能會發熱。



**牆壁或傢俱等附近**

在廚房用置物架等上面使用時，請注意通風請勿讓蒸氣吹向操作部位，使蒸氣散出物架內。

**承重強度不足的滑輪桌**

請使用承重強度為10kg以上的桌子。

**外蓋無法完全打開的地方**

可能會造成燙傷或破損。

**不耐熱的窗簾附近**

**產品僅限室內使用**

為防止受傷燙傷



禁止接觸

**在使用中和使用後短時間內請勿觸摸活動蓋板、內鍋、蒸氣閥、保溫座板外殼罩等高溫部位**

另外，翻鬆米飯時也請注意請勿用手觸摸內鍋等



**挪動本體時，請勿碰到按鈕  
請勿拿著蓋移動**

**請勿空鍋烹調**  
會造成故障、過熱或異常工作。



**取出內鍋還是熱的時候，請用乾布或烘焙手套**

請勿用手觸摸熱鍋

**保養時，需拔掉電源插頭，待本體冷卻後再進行保養**

蒸氣口可能會積有熱開水。

**煮飯後，打開上蓋時小心蒸氣和活動蓋板上滴下的高溫水滴**

為了讓您安全地使用



**使用醫療用起搏器者，需向醫生詳細諮詢**  
本產品在工作時可能會對起搏器造成影響。



**請勿使用已變形或非專用的內鍋**  
可能會因過熱或異常動作而造成燙傷或受傷。

**請勿使蒸氣朝向電源插頭或其他電氣設備**

使用廚房用置物架等物品的情況下請特別注意。

**金屬制的小物品或錫紙等進入內鍋放置槽時請勿使用**  
錫紙等會發熱。



**將本體與電源插座斷開時，握住電源插頭（電源一側及本體一側）拔出**

可能會因觸電或短路而引起火災。



請勿拉電源線



**不使用電飯煲時，將電源插頭（電源側）從電源插座中拔出**

可能會因絕緣惡化而引起觸電或漏電火災。



## 注意

以防止受傷、燙傷、觸電、漏電、火災、房屋損失為目的

為了防止噴出



加水量較多的，粥、粗糧米請勿使用<快煮/Quick Cook>等其他煮飯模式煮飯。煮粥時請選擇（粥/ Congee）模式。

加水請勿超出水位刻度太多  
標準為刻度上下2mm以內。

# 請注意

為防止故障和錯誤運作請遵守以下事項

## 放置場所及周圍環境

請勿放置在陽光直射處或油類飛濺處  
會造成變形或變色。

清潔本體和本體周圍

吸氣口、排氣口等維持電飯煲功能的部位，如進入了灰塵或小蟲，會造成故障。

請勿靠近容易受磁力影響的物品

銀行卡、IC卡等物品中儲存的內容可能會被消除  
電視、收音機和電話等可能會出現雜音。

使用前

## 關於使用

請勿在附著有異物或水滴的情況下使用

使用時，如果不擦去內鍋的外面或溫度感應器、內蓋墊圈等處附著的異物，會無法順利完成煮飯，或導致故障發生。

請勿在電磁爐上使用

會造成故障。

定期確認本體底部的吸氣口、排氣口，去除灰塵等

如本體摔過、出現裂痕或咯咯作響，應停止使用  
請向商店要求檢查和維修。

上蓋，特別是蒸氣閥處請勿蓋上抹布和毛布等

蒸氣無法散出，會造成顯示部分變模糊，上蓋、蒸氣閥和操作部分變形、變色或故障。



## 關於內鍋

請勿將內鍋放在燃氣爐上用火燒、或是放在電磁爐上或微波爐中使用

會造成變形、變色或故障。

請勿將內鍋磕碰或掉落至硬物上

可能會造成內鍋外側的損壞、變形。

勿損傷內鍋內面的氟樹脂塗層

否則會導致內鍋內面的氟樹脂塗層剝落。（詳見第20頁）

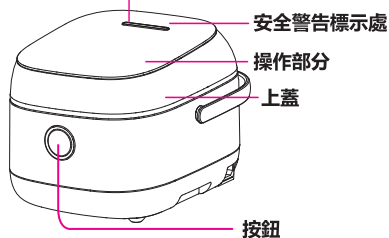
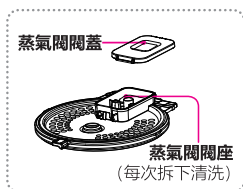
# 各部位名稱

- 初次使用前，請清洗內鍋、內蓋、蒸氣口和附件。
- 剛開始使用時可能有塑膠等的氣味，隨著使用會逐漸消失。
- 附件配置因產品型號而異。
- 本說明書中所有配圖以RC-10ISSHK (W) 產品為例，圖片僅供參考，具體以包裝箱內實物為準。因不同型號的產品外國和功能有所差異，請以實物為準，選擇性閱讀功能說明。

## 本體

各部分的保養方法

蒸氣口



安裝活動蓋板時

活動蓋板及蒸氣閥的裝卸方法

活動蓋板

“使用後，請清洗乾淨。”

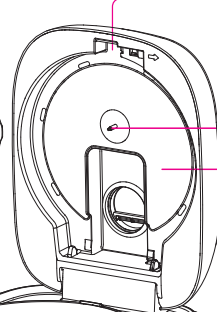
無活動蓋板時，上蓋無法關閉。

密封環 (去除異物)

內鍋

外殼罩

吸氣口、排氣口 (底側)



蓋板按鈕

上蓋溫度感測器

保溫座板

插頭 (底側)

電源綫 (電源綫套裝)

電源插頭

電源綫

電飯煲插頭

使用電飯煲時取下電源綫紮帶

## 電源線的連接

- 1** 將電源插頭（本體一側）  
插入本體背面的插座插口

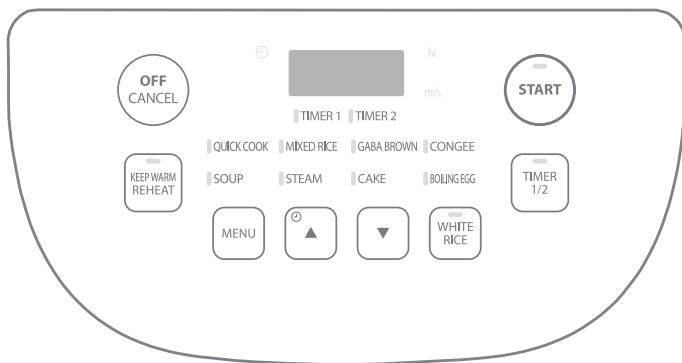


! 請將電源插頭確認插到底。

- 2** 將電源插頭（電源一側）  
插入電源插座



## 操作部分



使用前



為了能夠在拔出電源插頭後時鐘也能繼續運行且能記住煮飯模式，內部安裝有鋰電池。使用時會消耗鋰電池。

## 附件

量杯



(約180mL)



小

(約90mL)

可立飯勺



可掛湯勺



蒸籠



電源線



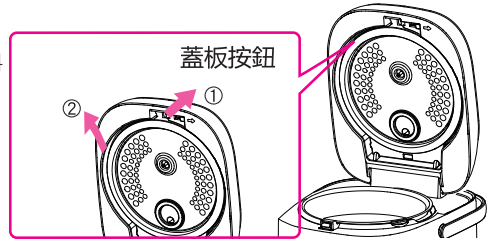


## 活動蓋板和蒸氣閥的拆裝

### ■ 拆卸活動蓋板

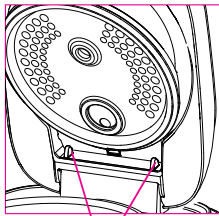
- ① 按箭頭向後按動蓋板按鈕（活動蓋板）向前傾斜
- ② 抓住蓋板邊緣向上拉出活動蓋板

在活動蓋板被拆掉的狀態下，為防止您在無活動蓋板的情況下煮飯，此時上蓋無法合上。

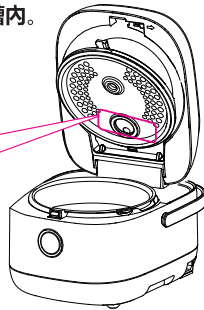


### ■ 活動蓋板的安裝方法

- ① 從上方將內蓋斜插入**插槽內**。



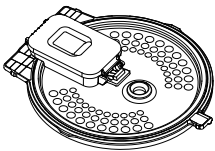
插槽內



- ② 推壓活動蓋板，直至蓋側發出“咔嚓”聲。

### ■ 打開

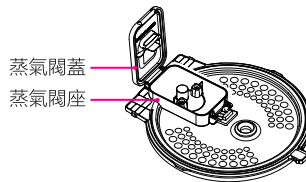
抓著活動蓋板，打開小扣



抓住活動蓋板，打開小扣

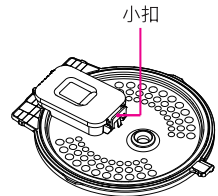
### ■ 關閉

將蒸氣閥座的別扣插入蒸氣閥蓋的小孔中，扣上小扣



蒸氣閥蓋  
蒸氣閥座

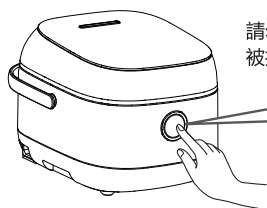
抓住活動蓋板，打開小扣



- 當蓋內側的蒸氣口密封圈發生脫出時，請壓入，使其不從槽中露出。

## 打開，關閉上蓋的方法

### ■ 打開上蓋

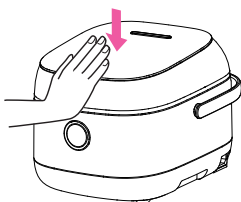


請勿從上方按壓上蓋，您只需按下按鈕聽到“啾啾”一聲開鎖聲音，上蓋即被打開。

請勿從上方按壓上蓋，  
您只需按下按鈕即可打開上蓋。

### ■ 關閉外蓋

按下前側中央處



為了防止忘記裝上活動蓋板，如活動蓋板未安裝則無法關上上蓋。

❗ 關閉上蓋前，請確認開蓋按鈕座沒有異物

❗ 按壓直至發出“啾啾”的聲音

## 煮飯時間的顯示 (剩餘時間顯示)

距離煮飯完成的時間



每5分鐘 改變顯示

↓ 轉為燜飯過程後

每1分鐘 改變顯示

在轉為燜飯過程之前，為了調整顯示時間，顯示時間或者會提前或者會停止。

請將顯示時間當成大致時間。

## 聲音

### ■ 使用過程中的聲音 (使用過程中會發出聲音)

“吱...” 的聲音...感應加熱的通電聲。(保溫過程中偶爾也會發出“吱...”的聲音)

“嗡嗡...” 的聲音...將內部熱量散出的風扇旋轉聲。

“咻...” 的聲音...蒸氣從蒸氣口噴出的聲音。

### ■ 蜂鳴器聲音

不能改變、消除蜂鳴器聲音的音量

# 米飯的煮法 基本程式

準備 接電源線 (第6頁)

基本程式

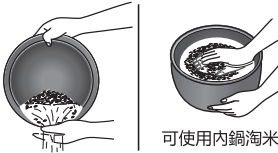
## 1 量米 使用附帶的量杯



1平杯=約 180mL  
小 1平杯=約 90mL

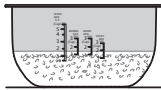
● 使用烹飪用的量杯 (200ml) 可能會出現誤差。

## 2 動作快捷地洗米 直至水變清澈



- ① 加入足量的水充分攪拌後立即將水倒掉。
  - ② 反復“攪拌”和“用水沖洗”，直至水變清澈
- 請勿用打蛋器等在內鍋裡洗米。

## 3 選擇水位刻度 根據所用杯數來調節水量

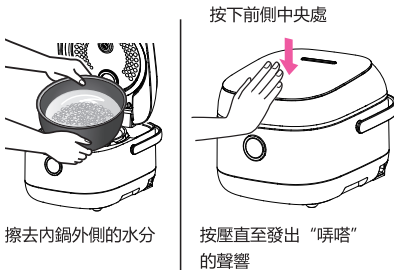


將米攤平，放在水準處

煮白米時按照“白米White rice”的水位刻度來調節。(其他水位刻度...)

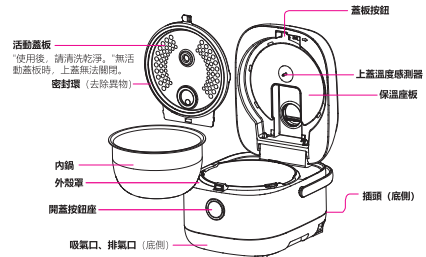
- 請根據喜好增減水量。  
(Ⓛ 大約在刻度上下2mm以內。)
- 按下開 (START) 鍵，就會自動進入開始泡米，故煮飯前無需泡米。

## 4 擦去附著的水滴、異物，裝好內鍋，關閉鍋蓋



以下各部附著有異物、水滴等時，請將其擦拭乾淨。

- 如果附著有異物、水滴，則無法順利煮飯，導致蓋關不上、漏氣等問題發生。



## 5 設定、確認煮飯模式 開始煮飯



內鍋不放手無法開始。

按下 (開始/START) 鍵

- 按下開始 (START) 鍵後開始 (START) 亮燈，顯示部顯示距離煮飯完成的時間，根據功能不同顯示的時間和內容有所差異。  
(轉為燜飯過程之前每5分鐘改變顯示。)

蜂鳴器響起即為煮飯完成 保溫/再加熱 (KEEP WARM/REHEAT) 亮燈 ▶ 使用後按下關/取消 (OFF/CANCEL) 鍵 並拔掉電源插頭。

❗ 取出內鍋時 (注意燙手)，請務必先按下關/取消 (OFF/CANCEL) 鍵，切斷電源。

■ 在“無需保溫立即煮飯”和“連續煮飯”時，請在內鍋放置槽和內蓋溫度降低後開始煮飯。(有可能煮不好飯。)

## 煮出可口米飯的要點



### 量米時裝至與量杯口相平



請勿搖動量杯

搖晃量杯後，會裝入過多的米。

附帶的量杯

### 請勿用熱水洗米 洗米時間不宜太久

如用熱水洗米或洗米時間太久，會聞到大米帶有糖粉氣味。

### 輕柔地洗米，請勿把大米弄碎

讓米粒互相之間輕輕摩擦。  
(碎米粒會使米飯變粘)

### 根據喜好增減水量

喜歡較硬的米飯	比刻度稍少
喜歡較軟的米飯	比刻度稍多
新米	比刻度稍少
胚芽米	以刻度為準
陳米 梅雨季節~夏季	比刻度稍多

不同品牌、不同產地、不同保存方法的大米，其狀態有所不同，請根據喜好調整水量。

### 煮飯完成後馬上翻鬆

使用乾燥的抹布或烘焙手套壓住內鍋從下向上翻鬆，每次翻鬆4分之1左右。防止米飯結塊和變粘。



### 保溫時間 (不宜太久)

在“保溫時間可能會很長”、“米飯量少”等情況下，最好冷凍保存。

### 大米

- 使用新鮮白米，每次購買約2周~1個月左右能吃完的量。
- 請將大米放入封閉容器內，並放置在陰暗處保存。

### 洗米後請勿用筐籬瀝乾放置

洗米後避免用筐籬瀝乾放置。



會讓大米破裂、煮出的米飯變粘

### 不適合煮飯的水

硬度較高的礦泉水



(會使米飯乾硬)



pH9以上的城離子水

(會使米飯變黃變粘)

### 水溫在30°C以下

夏季預約煮飯時等最好使用冷水。  
(水溫高會使米飯煮出來不可口或產生氣味)

夏季冷水



### 使用後，當本體已經冷卻時，立即進行保養

洗乾淨後用清潔的抹布擦乾水分。  
(如放著不洗會產生氣味)

內蓋和蒸氣口也要洗乾淨後保存

切斷保溫後，請勿將米飯一直放置在飯煲中。  
(會產生氣味)



# 煮飯模式

煮飯容量和煮飯時間估算



根據要煮的大米類型來選擇“煮飯模式”和“水位刻度”。

功能	水位刻度	煮飯容量 單位：杯	煮飯時間估算 單位：分 ( ) 默認時間
快煮 (QUICK COOK)	WHITE RICE	0.5~5.5	18~40 (18)
白米 (WHITE RICE)			35~50 (50)
發芽糙米 (GABA BROWN)	BROWN RICE	1~3	210~240 (240)
雜穀 (MIXED RICE)	MIXED RICE	1~3	70~90 (70)
粥 (CONGEE)	CONGEE	0.25~0.5	時間可調 (80)
湯 (SOUP)	CONGEE	0.5~1	時間可調 (120)
蒸煮 (STEAM)	WHITE RICE (最高水位線2)	/	時間可調 (30)
蛋糕 (CAKE)	/	/	40~50(50)
焗蛋 (BOILING EGG)	/	/	25~40(30)

★：內鍋水位刻度的最小量、最大量和可煮飯的量不一樣。

- 實際的煮飯時間會根據飯量、水溫、水量等發生10分鐘左右的變化。請將煮飯時間當成估算時間。（煮飯條件是電壓220V、室溫及水溫為23°C並調整為標準水量的情況下）
- 要煮較稀的粥時，請減少米量。  
加水量請勿高於水位刻度“粥Congee”的最大刻度“1”。（此處的“1”代表1杯米）
- “快煮/Quick Cook”功能，在淘洗完米後可以通過加熱水（80°C以上）到對應水位刻度線，可將米飯煮好時間縮短至18分鐘左右（2杯米以內）。普通常溫水時，“快煮/Quick Cook”功能的煮飯時長為29~40分鐘。

## 功能使用設定方法

操作

### 選功能方法

**1** 功能 MENU 按下

每次按下“功能 (MENU)” 鍵

選項燈就會按照 <快煮/Quick Cook> → <雜穀/ Mixed Rice> → <發芽糙米/ Gaba Brown> → <粥/ Congee> → <湯/ Soup> → <蒸煮/ Steam> → <蛋糕/ Cake> → <烩蛋/ Boiling Egg> 順序閃爍、變換

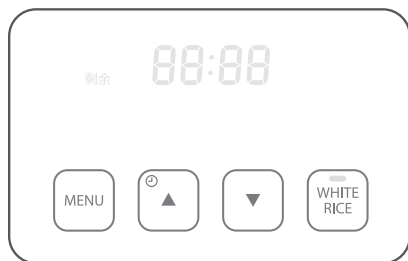


**2** 按下  嗶  
嗶 嗶嗶嗶嗶 — 

## 白米使用設定方法

**1**  按下

按下此快速鍵，即可進入白米的煮飯過程，無需再按開 (START) 鍵。



# 正確使用各種煮飯方法



請根據喜好來選擇煮飯方法。

## ■ 想要煮得特別可口

- 根據個人喜好，還可以這樣做：
  - 想要煮的稍硬一些→加水稍低於水位刻度。
  - 想要煮的稍軟一些→加水稍高於水位刻度。  
煮飯前泡一下米。



## ■ 著急，想快些煮飯



想要快速煮飯時。

- 為了優先煮飯時間，煮出的米飯可能會稍硬、水分偏多。  
如果遇到這種情況，請在煮飯前用水浸泡大米，煮完轉為保溫模式之後也請勿打開外蓋，稍微燜一會兒。

### ※ 溫馨提示：

蒸煮預設時間為30分鐘，蒸煮顯示時間為水沸騰後到結束所需時間，並非蒸煮功能所需時間；針對難煮熟的食物，建議加水再蒸煮一次；針對易煮熟食物，可根據個人口感偏好，蒸煮適當時間後，提前取出食物。

## 煮飯方法要點

請先嘗試一下，根據喜好調整水量。  
煮飯模式請參閱。

### 注意



- 加水勿過多高於水位刻度  
(加水標準:刻度的2mm以下)

### 免淘米 (不用淘洗可煮飯的米)

- 加水後從底部翻動，使大米和水混合。如水變成白色混濁狀，請清洗1~2次。(防止米飯不可口、米粒過緊變焦或溢鍋) 請根據所購買免淘米包裝上的說明來進行操作，以免在使用免淘米煮飯時因加水不適而造成溢出。

### 白米粥、雜糧粥

- 請使用 (粥 (CONGEE) ) 模式。
- 煮好之後再加入鹽等調味。(一開始就調味可能會無法煮好)
- 根據不同的米質、水溫及淘洗方法等，蒸氣口可能會出現少量米湯。
- 不能用米飯做粥。

-  煮“七草粥”等粥類時，請勿一開始就放入青菜 (會造成蒸氣出口堵塞、蒸氣無法散出、燙傷或破損) 將青菜煮過後再加入到煮好的粥裡。



# 預約煮飯的方法



在預約設定的時間完成煮飯。

準備	<p>確認是否與現在時間相吻合</p> <p>洗米，加減水，將內鍋放入本體內，關閉上蓋</p>	<ul style="list-style-type: none"> <li>● 如與現在時間不吻合，則無法在預約的時間完成煮飯。</li> <li>● 如未將內鍋放入，則無法進行預約。</li> </ul>
操作	<p><b>1</b>  按下，選擇預約功能</p>	<ul style="list-style-type: none"> <li>● 每次按下預約鍵</li> </ul>
	<p><b>2</b>   用於設定煮飯完成的時間 (加) (減)</p>	<ul style="list-style-type: none"> <li>● 以每10分鐘為1個單位進行設定。</li> <li>● 持續按下加，減鍵，就會上下調整時間。</li> </ul> <p>※ 約1~2小時以內的預約會立即開始煮飯。</p>
	<p><b>3</b> 確認煮飯模式</p> <ul style="list-style-type: none"> <li>● 選好要煮的類型，設定煮飯模式。</li> </ul> <p> 設定。</p>	<p><b>!</b> 煮粥時請務必將煮飯模式設置為(粥CONGEE)。</p> <p>(如使用其他煮飯模式，人可能會造成溢鍋和燙傷)</p>
	<p><b>4</b>  按下 <b>預約完成</b>  嗶  嗶、嗶嗶</p> <p> </p> <p>➔ 到了預約時間即完成煮飯</p>	<p>若未按下開始 (START) 會有“嗶、嗶、嗶、嗶”的提示音。(預約設定未完成)</p> <ul style="list-style-type: none"> <li>● 開始煮飯後，開始 (START) 亮燈。(長亮直至煮飯完成)</li> <li>● 開始煮飯後，顯示距離煮飯完成的時間。(詳情請見第9頁)</li> </ul>

要取消預約時  
操作錯誤時

按下

## 預約功能時請注意

■ “x” 表示不可預約功能（可能會造成米飯變質、腐壞或腐蝕內鍋）

快煮 (QUICK COOK)	快煮 (QUICK COOK)	雜穀 (MIXED RICE)	發芽糙米 (GABA BROWN)	粥 (CONGEE)	湯 (SOUP)	蒸煮 (STEAM)	蛋糕 (CAKE)	恰蛋 (BOILING EGG)
X	0	0	0	0	0	0	X	X

■ 請勿進行14小時以上的預約（夏天請勿超過8小時）

長時間預約會造成大米發酵和產生氣味。

■ 選擇預約功能時，可以按【功能 (MENU)】鍵，選擇到可以預約的功能表，再按【預約 (TIMER)】鍵，即可進入該功能的預約設定。也可以按【預約 (TIMER)】鍵後，再按【功能 (MENU)】鍵來選擇功能，默認依次開始選擇。如果先按【功能 (MENU)】鍵選擇到了不可預約功能時，如按【預約 (TIMER)】鍵，則功能會調到快速鍵功能。

### 須知

- 如煮出的米飯偏軟，請根據喜好減少水量。
- 預約煮飯時，大米的澱粉質會沉澱，因此底部的米飯可能會帶有淡淡的黃褐色。通過徹底淘洗大米可以減輕這種現象。
- 室溫和水溫較低時或水量較多時，煮飯完成時間可能有10分鐘左右的延遲。

預約中 想要查看現在時間時

預約中 按下



按下時，會顯示現在時間

想煮飯時

## 調整現在時間（時鐘）的方法

時鐘為24小時顯示方式

1 插入電源插頭， 按壓“2秒以上”  
時間顯示會閃爍。

2 用於調整時間  
(加) (減)

持續按下時，就會進入快進以，1分鐘為單位變化。

3 按開開始 (START) 或者不按鍵5秒即可結束，按取消鍵退出設定。  
顯示的閃爍停止

● 煮飯、保溫、預約過程中無法調整時鐘。

● 時間調整時操作音如下。

0 點 …………… ♪ 嗶羅羅

12 點 …………… ♪ 嗶羅羅、嗶羅羅

每 10 分鐘 …… ♪ 嗶— (快進時不響)

每 1 小時 …… ♪ 嗶

# 保溫

煮飯完成後會自動變成保溫模式。

- 為了在保溫時保持米飯的可口，會根據使用條件自動控制保溫溫度。
- 停止保溫時，按下關/取消 (OFF/CANCEL) 鍵。  
保溫/再加熱 (KEEP WARM/REHEAT) 燈滅，顯示內容切換為現在時間)
- 取出內鍋即自動切斷保溫。

## 保溫時請注意

- 請勿把飯勺留在鍋內保溫 (會產生氣味)
- 請勿保溫冷飯 (會產生氣味)
- 請勿切斷保溫，當把米飯留在鍋內時 (會產生氣味)
- 請勿長時間保溫，保溫時間不宜超過8小時 (會產生異味)

※內鍋周圍的米飯呈糊狀或有氣味時，請查閱第21頁的保溫米飯“有氣味”、“呈糊狀”。

### 要從關閉狀態開始保溫時

操作



按下後，開始保溫

保溫中 想要查看現在時間時

保溫中按壓



僅按壓時，會顯示現在時間

### 要將保溫中的米飯再加熱時

操作

將保溫中的米飯翻鬆，關閉外蓋



按下，開始再加熱 (25分鐘)

▶ 蜂鳴器響起即為結束 (恢復為保溫狀態)

- 再加熱過程中，保溫燈亮起，顯示距離結束所剩的時間。
- 請勿進行以下的再加熱。
  - 反復再加熱 (會造成乾燥、發黃)
  - 冷飯再加熱 (會產生氣味)
- 如米飯量太多，則無法充分加熱。(應大約在內鍋的一半以下)

### 保溫的訣竅

- 如不想讓保溫中的米飯變糊，請勿使飯粒殘留在內鍋側面。此外，請時不時地翻動一下米飯。
- 在“保溫時間可能會很長”、“米飯量少”等情況下，最好用保鮮膜包起來冷凍保存。

# 保養

**請注意** 如不洗乾淨就使用，會產生氣味，因此請始終保持清潔。

## ⚠ 注意

保養時，需拔掉電源插頭待本體冷卻後再進行保養。否則會造成燙傷

**請勿使用以下物品** (否則會造成變形、腐蝕、變色、裂紋或劃傷)

- 餐具洗滌乾燥機、餐具乾燥機
- 廚房用中性洗滌劑之外的洗滌劑
- 氣油、稀釋劑、酒精、去污粉、漂白劑
- 尼龍吹帚研磨面、三聚氰胺海綿等容易造成劃傷的物品

## 內鍋、活動蓋板、蒸氣閥、飯勺每次使用後、量杯髒汙後

使用海綿和廚房用中性洗滌劑清洗

加入調味料煮飯後，儘快清洗活動蓋板，否則會生鏽。

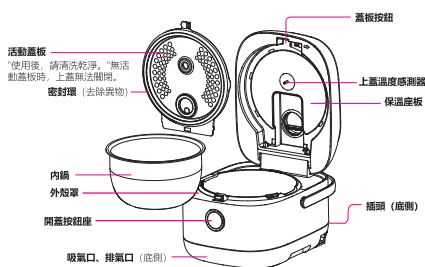
## ■ 本體・主溫控器

**使用擰乾的抹布擦拭異物或髒汙**

- 勿整個清洗本體。
- 勿向操作部或蓋子上淋水、或向外殼置內部加水。
- 勿用力拉拽蒸氣口墊圈。(因固定無法脫落)

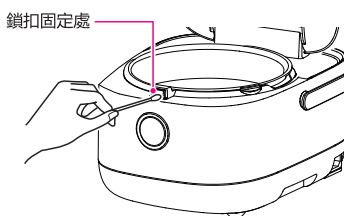
**溫度感應器上沾有污垢時**

用細砂紙(600號左右)輕輕摩擦再用擰乾的乾淨抹布擦去污垢。

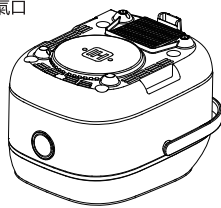


## ■ 開蓋扣板，吸氣口，排氣口 (本體底部)

用棉棒等清除異物或灰塵。



吸氣口、排氣口

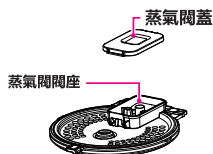


保養

## ■ 蒸氣閥

每次使用後

**清洗蒸氣閥裡面，擦乾水分**



- 蒸氣閥裡面的污垢會使米飯產生氣味和溢鍋。另外，溢鍋或打開上蓋時可能會滴水。
- 在蒸氣閥裡面會積存蒸氣冷卻後的水。如果積存著水的話，打開上蓋時可能會滴水。(使用後由於蒸氣閥裡面的水是熱的，待本體冷卻後進行保養)
- 拆裝的方法請參閱第8頁。

## ■ 活動蓋板

每次使用後

**用竹籤或牙籤清除附著的異物**

- 密封環因固定、無法脫落。

**煮沸清潔** (首次使用前; 之後1周1次左右) 如發現有氣味時也請使用這種方法來清潔

- 1 在內鍋中放入水，關閉外蓋。  
(至水位刻度“White rice”的1)
- 2 煮飯模式選擇為 <快煮 (QUICK COOK) >，按下開始 (START) 鍵到保溫之前約需40分鐘。(實際所花時間比顯示時間長)
- 3 變成保溫狀態後按下 <sup>關/取消</sup>(OFF/ CANCEL) 鍵，待本體冷卻後保養活動蓋板、蒸氣閥、內鍋等各個部位，並使之乾燥。

- 請勿放入除水以外的任何物品 (洗滌劑等)。
- 請勿連續煮沸清潔。
- 有的氣味可能無法完全去除。

## 關於內鍋

請勿將內鍋放在燃氣爐上用火燒、或是放在電磁爐上或微波爐中使用

會造成變形、變色或故障。

請勿將內鍋磕碰或掉落至硬物上

可能會造成內鍋外側的損壞、變形。

勿損傷內鍋內面的氟樹脂塗層

否則會導致內鍋內面的氟樹脂塗層剝落。

為了防止內鍋內側的“氟樹脂塗層”劃傷或剝落，請注意以下事項

**請注意劃傷、鹽分、酸和洗滌劑!**

- 請勿將餐具放入內鍋，將內鍋作為清洗桶使用。
- 請勿使用刷帚類和餐具洗滌乾燥機來清洗。
- 請勿用去污粉、漂白劑等清洗。(用廚房用中性洗滌劑清洗)



刷帚

鋼絲球

尼龍炊帚



× 請勿用研磨面清洗

○ 柔軟的海綿表面

- 請勿使用醋。
- 請勿用飯勺敲打或用力刮。請勿用筐籬敲打。
- 請勿使用金屬制的湯勺或起泡器類。

隨著使用時間的增加，氟樹脂面可能會出現顏色不均的現象，但並不會對煮飯、保濕性能或衛生方面產生影響。請放心使用。另外，即使萬一氟樹脂進入人體，也不會對人體造成任何影響。

※內鍋外側的塗層即使劃傷，在煮飯和保溫方面也沒有問題，可正常使用。

使用內鍋洗米時，在內鍋下方墊上抹布等，可以使內鍋外側的底部不易劃傷。

# 煮得不好，這種時候怎麼辦

請在申請修理前進行一次調查。若調查後仍不知道原因，請向您購買電飯煲的商店詢問。

這種時候		調查原因
米飯	軟 呈糊狀 結塊 不好吃	<ul style="list-style-type: none"> <li>● 請減少用水量煮飯。</li> <li>● 請在煮飯完成後馬上將米飯整體翻鬆。</li> <li>● 如使用新米請減少煮飯用的水量。</li> <li>● 煮飯前浸泡大米或預約煮飯會使煮出的米飯偏軟。</li> <li>● 洗米時用力搓米或用筍羅瀝乾放置。都會使大米裂開，造成米飯變粘呈糊狀。</li> <li>● 是否使用了熱水或pH9以上的鹼離子水？</li> </ul>
	硬 鬆散 不好吃	<ul style="list-style-type: none"> <li>● 請添加用水量煮飯。</li> <li>● 請提前將大米浸泡之後再煮飯。</li> <li>● 是否使用了硬度較高的礦泉水？</li> </ul>
	焦 ※ 淡黃褐色的微焦不是故障。	<p>在以下的情況下容易變焦。</p> <ul style="list-style-type: none"> <li>● 洗米不充分時。</li> <li>● 浸泡時間較長時。預約煮飯時。</li> <li>● 煮免淘米時。清洗1~2次可減輕變焦現象。</li> <li>● 使用胚芽米煮飯，或煮煲仔飯等加入調味料時。</li> <li>● 溫度感應器或上蓋溫度感應器等，帶有鏽痕或者異物時。</li> </ul>
	煮得不好 不好吃	<ul style="list-style-type: none"> <li>● 是否在內鍋放置槽或活動蓋板未冷卻的情況下就煮飯了？請冷卻後開始煮飯。</li> <li>● 用&lt;快速板&gt;功能煮出的飯會水分偏多、稍硬。</li> <li>● 活動蓋板是否被異物堵塞、上蓋溫度感測器、主溫控器、密封環、內鍋邊緣、吸氣口/排氣口是否附著有異物？</li> <li>● 內鍋或活動蓋板是否變形？是否忘記安裝內蓋或蒸氣口？</li> <li>● 煮飯過程中是否停過電？</li> </ul>
保溫的米飯	有氣味 ※ 有氣味時，請務必進行煮沸清潔，經過清洗保養後再使用。	<ul style="list-style-type: none"> <li>● 是否進行了以下的保溫？</li> <li>● 長時間保溫、冷飯的保溫、把飯勺放在鍋內保溫、反復長時間保溫。</li> <li>● 粗糧米、搗精米、發芽糙米可以保溫，但是與白米相比，其香味或顏色容易變化，建議儘快食用或冷凍保存。</li> <li>● 活動蓋板、蒸氣閥和本體是否有污垢？特別是活動蓋板和蒸氣閥，請在每次煮飯後都拆下清洗，並擦乾水分。</li> <li>● 是否洗米不充分或進行了長時間的預約煮飯</li> <li>● 是否在切斷保溫後仍將米飯留在鍋內 保溫過程中取出了內鍋又放了回去、誤按下關/取消（OFF/CANCEL）鍵，因長時間停電而切斷了電源。</li> </ul>
	半涼半熱	<ul style="list-style-type: none"> <li>● 請在食用之前進行再加熱。</li> </ul>
	呈糊狀	<ul style="list-style-type: none"> <li>● 請減少用水量煮飯後再保溫。</li> <li>● 請在煮飯完成後馬上將米飯整體翻鬆。</li> <li>● 請將米飯聚攏，請勿讓飯粒殘留在內鍋側面，並不時翻動一下米飯。</li> </ul>
	乾燥 變色	<ul style="list-style-type: none"> <li>● 密封環、內鍋邊緣、外殼罩上是否附著有異物？</li> <li>● 內鍋外側和主溫控器上是否附著有異物？</li> <li>● 蒸氣口是否已確實安裝好</li> <li>● 是否反復進行了長時間的保溫或再加熱？</li> </ul>

這種時候

這種時候		調查原因
上蓋的開關	很難關閉 無法關閉	<ul style="list-style-type: none"> <li>● 活動蓋板是否已安裝好?為了防止忘記裝上活動蓋板,如活動蓋板未安裝則無法關上上蓋。</li> <li>● 活動蓋板下方的插入部分,是否確實已插入?</li> <li>● 開蓋扣板是否附著有異物</li> <li>● 活動蓋板上是否有異物堵塞?</li> </ul>
	煮飯過程中上蓋打開	<ul style="list-style-type: none"> <li>● 請按壓外蓋前側中央處,直至發出"啞嗒"的聲響。</li> <li>● 開蓋扣板是否附著有異物?</li> </ul>
預約	馬上就開始了煮飯 無法在預約時間煮飯 無法預約	<ul style="list-style-type: none"> <li>● 1~2小時以內的預約會立即開始煮飯。</li> <li>● 是否弄錯了上午和下午時鐘為24小時顯示方式。</li> <li>● 設定的現在時間是否有錯?</li> <li>● 鋰電池是否電量耗盡?</li> <li>● 室溫和水溫較低或水量較多時,煮飯完成時間可能會延遲10分鐘左右。</li> <li>● 設定預約時是否放入了內鍋?</li> <li>● 是否忘記設定預約,或是最後忘記按下關/取消(OFF/CANCEL)鍵?</li> </ul>
煮飯和保溫	蒸氣洩漏 ※請在煮飯完成後再確認。	<ul style="list-style-type: none"> <li>● 密封環、內鍋邊緣、外殼罩上是否附著有異物?</li> <li>● 上蓋、開蓋扣板是否附著有異物?</li> <li>● 密封環是否有損傷,內蓋或內鍋是否變形?</li> <li>● 活動蓋板確實已安裝?</li> </ul>
	蒸氣閥的噴出口附近有水滴	<ul style="list-style-type: none"> <li>● 蒸氣冷卻後會變成水滴附著。並非異常。</li> </ul>
	活動蓋板和內鍋上有水滴	<ul style="list-style-type: none"> <li>● 為了防止米飯乾燥,在活動蓋板和內鍋上可能附有水滴,並非異常。</li> </ul>
	打開上蓋時,密封環等部位會滴落冷凝水	<ul style="list-style-type: none"> <li>● 根據打開上蓋的時機和室溫等的條件,有時冷凝水會滴落在外殼罩等部位上,請將其擦去。</li> <li>● 蓋子沒有完全打開時,或手扶著輕輕打開時,冷凝水有時會流入內鍋(米飯),而不流入框中。</li> <li>● 如果在米飯未盛出狀態下切斷保溫、或拔出電源插頭放置,活動蓋板冷卻發生結露,會附著很多冷凝水。</li> <li>● 主溫控器和內鍋外側是否附著有異物?</li> </ul>
	溢鍋 濺出	<ul style="list-style-type: none"> <li>● 是否米量太少、水量太多或洗米不充分?</li> <li>● 粥的煮飯模式沒錯嗎?</li> <li>● 上蓋溫度感測器、主溫控器是否附著有異物?</li> <li>● 蒸氣閥內是否有污垢?</li> <li>● 是否已安裝好蒸氣閥和活動蓋板?</li> <li>● 活動蓋板上是否有異物堵塞?</li> </ul>
	內鍋內形成薄膜	<ul style="list-style-type: none"> <li>● 糯米紙狀的薄膜是因大米中的糖分(澱粉質)溶解後乾燥而形成的,並非異常。</li> </ul>
	中央部分下陷	<ul style="list-style-type: none"> <li>● 這是由於內鍋本身採用發熱感應加熱特有的煮飯方式而引起的,並非異常。請將米飯整體翻動一下。</li> </ul>

## 煮得不好，這種時候怎麼辦（續上）

請在申請修理前進行一次調查

這種時候		調查原因
顯示・按鍵	無法進行按鍵操作	● 電源插頭是否已插入內鍋是否已放置好？
	燈滅掉了 中途停止了	● 如在使用過程中取出內鍋，則電源切斷。 ● 誤按下了關/取消（OFF/CANCEL）鍵或長時間停電會使電源切斷。
	剩餘時間顯示與實際煮飯時間不同	● 有時會與實際的煮飯時間不同，並非故障。 詳情請見“關於煮飯時間的顯示”。
	已保溫時間閃爍	● 這是長時間保溫的提醒。請停止保溫。
	蜂鳴器響起， 故障碼的出現	● 請參閱第24頁“錯誤顯示”。
	時鐘從12：00 開始 重新計時	● 固定在本體內部的鋰電池電量耗盡。
	其他	使用中發出聲音
有塑膠等的氣味		● 剛開始使用時可能有氣味，隨著使用會逐漸消失。 通過換氣或煮沸清潔來消除氣味。
塑膠零件上有的部位呈 線狀或波浪狀		● 是塑膠成形的痕跡，不是異常。不影響煮飯或保溫。
上蓋與本體之間有縫隙		● 上蓋與本體之間多少會有縫隙，但密封環會起到密閉的作用。
內鍋外側的塗層有劃傷 或污垢		● 隨著使用次數的增多，內鍋外側的塗層會有劃傷或污垢，但在煮飯和保溫方面沒有問題，可正常使用。
插拔電源插頭時有火花		● 插拔電源插頭的時候，有時會有小火花。 感應加熱方式的固有情況，並非故障。
煮飯過程中斷路器跳閘		● 與其他電氣產品同時使用時，有時會超過斷路器的額定電流。 請使用單獨的電源插座。



# 錯誤顯示

請對COO顯示再進行一次調查

請將電源插頭（電源側）從插座上拔下，按照以下方法處理。

C 2	<ul style="list-style-type: none"><li>● 請清除本體底部的吸氣口、排氣口的灰塵。</li><li>● 請勿將電飯煲放在紙、布、毛毯、塑膠袋等柔軟物品的上面，和容易堵塞吸氣口、排氣口的地方使用。</li></ul>	<p><b>重新啟動時 處理後，連接電源線</b></p> <p>(錯誤顯示解除)</p> <p>↓</p> <p>請等待內鍋放置槽、內鍋及內蓋冷卻後再重新啟動。</p>
C 4	<ul style="list-style-type: none"><li>● 請檢查有無內鍋或是否使用了非專用內鍋？ →請放入專用內鍋。</li></ul>	
E1~E6, EU	<ul style="list-style-type: none"><li>● 電路板和感測器的故障顯示 請立即停止使用，拔下電源插頭，並諮詢銷售本產品的銷售商。</li></ul>	

## 停電時

來電後，繼續煮飯或保溫。

但可能會出現煮得不好、切斷電源、預約的完成時間延遲等情況。

※中途拔下電源插頭或斷路器跳開時也一樣。

## 鋰電池

固定在本體內部的鋰電池用於在拔下電源插頭時驅動時鐘、記憶煮飯模式等。

### 鋰電池電量耗盡

拔下電源插頭後顯示消失 就無法記憶時間和煮飯模式等\*

將電源插頭插入插座，全部亮燈後顯示12:00；（預約煮飯時，請將時鐘調整為現在時間後再使用）

→ 更換電池時，請向您購買電飯煲的商店諮詢。

電池固定在本體內部，顧客自己無法更換。

# 規格

型號	RC-10ISSHK(W)
電源	220-240V~ 50/60Hz
消耗電力 (煮飯)	1000W
消耗電力 (保溫)	平均20W※
額定容量	3.0L
最大煮飯量 (米量)	1.0L

型號	RC-10ISSHK(W)	
外形尺寸	寬	24.3cm
	長	31.6cm
	高	22.0cm
電源線長度	1m	

※ 是每小時保溫時的用電量。（室溫23°C，電壓220V下，最大煮米量。）

● 設計時沒有考慮在海拔2000m以上的場所使用。

# 產品能效資訊

## 下列情況之時，請與東芝服務中心聯繫。

- 未放入內鍋而將水和米放入了本體時。
- 塑膠零部件或墊圈類出現損傷時。（經過幾年時間的使用可能會出現損傷）
- 內鍋、活動蓋板、蒸氣閥的密封圈、電源線破損或丟失時。

## 特別聲明

本資料上所有內容均經過認真核對，如有任何印刷錯漏或內容上的誤解，可向本公司諮詢。

另：產品若有技術改進，會編進新版說明書中，恕不另行通知，產品外觀、顏色如有改動，請以實物為準。



愛心檢查

### 對長年使用的電飯煲進行檢查！

#### 是否有這樣的症狀？

請清除電源插頭和電源插座上堆積的灰塵。

- 電源插頭或電源線發熱異常。
- 本體發出焦糊味。
- 本體的一部分出現破裂、歪曲或咯咯作響
- 內鍋、外蓋、內蓋變形或破損。
- 在煮飯過程中，底部的風扇不轉。
- 出現其他異常或故障。

請停止使用

為了防止故障或事故的發生，請停止使用，從電源插座上拔下電源插頭，並請務必向您購買電飯煲的商店貨特約維修網點進行有關檢查和修理的諮詢。請顧客勿自行修理。

請在定期確認“安全注意事項”和“請注意”的前提下使用。錯誤的使用方法和長年的使用都會因熱、潮濕、灰塵等的影響而使零部件劣化，還有可能會發生故障或事故。

這種時候

# 菜式

## 雜糧飯

### 材料 (2~3人份)

白米 .....	150g
黑米燕麥小米 .....	150g
水適量	

- 1 雜糧先用熱水浸泡2-3小時，然後將配好的白米與雜糧一起洗淨後加入內鍋。
- 2 根據米量的杯數加水至“BROWN RICE”刻度線2。
- 3 米種選擇“雜穀 (MIXEDRICE)”，按“開始 (START)”鍵進入烹飪狀態。



- 4 功能結束後，開蓋將雜糧飯攪拌均勻。

## 雞粥

### 材料 (2~3人份)

絲苗米 .....	75g
雞腿肉 (帶骨) .....	250g
料酒 .....	5g
生薑 .....	6g
花生油 .....	15g
生粉 .....	15g
鹽適量、水	

- 1 先將雞肉洗淨斬塊、生薑切絲，放入碗內加入生粉攪拌。
- 2 再往盛有雞肉的碗裡放入料酒、花生油、鹽攪拌備用。
- 3 用量杯量好米放入內鍋。



- 4 淘米、洗淨，加水至“粥 (CONGEE)”對應的水位線刻度0.5，選好“粥 (CONGEE)”功能合蓋開始烹飪。
- 5 待倒計時還剩30分鐘後將備用的雞肉放入煲內。
- 6 烹飪結束後加入鹽調味，即可食用。

## 檸檬海綿蛋糕

### 材料 (2~3人份)

低筋麵粉 .....	150g
雞蛋 .....	3個
檸檬 .....	1個
幼砂糖 .....	150g
泡打粉 .....	5g
牛油 .....	150g



- 1 黃油軟化備用，檸檬外皮用刨絲器磨出碎皮屑備用；
- 2 將溶化的黃油（材料中的分量之外）在內鍋裡薄薄地塗上一層；
- 3 軟化好的黃油和幼砂糖用打蛋器攪打至糖溶化，邊攪拌邊逐步加入蛋液充分打起發，再加入檸檬皮屑混合均勻；
- 4 將低筋麵粉、泡打粉混合均勻過篩，加入黃油蛋糊裡攪拌均勻至沒有乾粉；
- 5 將攪打好的蛋糕糊倒入內鍋，選擇“蛋糕（CAKE）”功能開始烹飪。

## 排骨蘿蔔湯

### 材料 (2~3人份)

排骨 .....	300g
蘿蔔 .....	80g
生薑 .....	5g
鹽 .....	3g
水 .....	700g



- 1 將排骨、蘿蔔洗淨，排骨斬成3cm寬的小塊，蘿蔔切塊，薑切片待用。
- 2 食材一起放入內鍋，加水至粥0.5刻度水位。
- 3 合蓋後選“湯（SOUP）”功能開始烹飪。
- 4 烹飪結束後加入鹽調味，即可食用。

**#DetailsMatter**

# USER MANUAL

ELECTRIC RICE COOKER  
RC-10ISSHK(W)

**TOSHIBA**



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# Safety Precautions

Be sure to abide to ensure safety

In order to prevent personal injury and property damage and to use this product safely and correctly, this manual records the following important contents.

■ The classification of hazards and damage levels caused by usage methods that do not comply with the stated items is explained below.



## Warning

Content that has the potential to cause "death" and "serious injury"



## Caution

Content that may cause "minor injury" and "damage to house and property, etc."

■ Explains the content classification that needs to be followed.



"Prohibited" content



Content to be "followed"



"Content to be "noted"



## Warning

For the purpose of preventing fire, scalding, electric shock, electric leakage, short circuit, etc.



### The following persons should not use this product

- Children
- People with reduced physical, sensory or mental capabilities
- People lacking experience and knowledge

Please use this product out of the reach of children and do not allow children to play with this product.



### Immediately stop using it in the event of an exception or malfunction.

Please unplug the power plug immediately and consult your dealer.

#### <Example of exception and failure>

- The power plug or power cord is abnormally hot.
- The body emits a burnt smell.
- A part of the body cracks, comes loose, or rattles.
- The inner pot, upper housing or movable cover is deformed or damaged.
- When cooking, the bottom fan does not run.



### Do not use this product improperly or for purposes other than those described in the instruction manual

It may cause fire, burns, injury or electric shock. Toshiba shall not be held responsible for the consequences of improper use of this product or for purposes other than those described in the instruction manual.



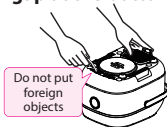
### Do not disassemble, repair or modify

Disassembly is prohibited  
Please consult the store where you purchased the rice cooker.



### Do not put foreign objects in the suction port, exhaust port or gap at the bottom of the main body

Especially metal objects such as pins and wire



### Do not wash the main body, power plug or power cord with water.

Do not let the main body get wet or pour water on the main body.  
Do not pour water into the body



Do not immerse the appliance in water.  
Do not let people unfamiliar with the use or children to operate. Please use this product in a place out of children's reach. Please pay special attention to your children during and shortly after cooking



During cooking, do not open the top housing or move the body.

※ The picture is for reference only. Please refer to the actual product.



If the power cord is damaged, it must be replaced with a special cord or a special component purchased from its manufacturer or service department.



**Warning** For the purpose of preventing fire, scalding, electric shock, electric leakage, short circuit, etc.

**Use power plug, power cord and power socket properly**



**Do not allow pins or garbage to be attached to the power plug (power side and main body side).**

**Do not use when the power plug (power side and main body side) and power cord are damaged or the power socket is loose.**

Please replace with dedicated power cord

**Do not use a power cord other than the dedicated**

**Do not use the power cord with other devices**

**Do not damage the power plug or power cord**

Do not forcibly bend, pull, twist or bundle, make the wire close to the high temperature part, place heavy objects on it, squeeze or process it, etc.

**Do not lick the power plug (power side and main body side)**

Be careful not to let infants lick by mistake.



Do not touch when hands are wet

**Do not pull the power plug (power side and main body side) with wet hands**

Make sure your hands are dry before touching the power plug.



**Use a 220-240V~ AC power socket alone with a rated current of 10A or more**

If it shares socket with other equipment, it may cause fire due to heating

**If extension cord is needed, please use a separate power outlet with a rated current at least 10A**

**The power plug (power side and main body side) is fully inserted**

**Regularly remove dust from the power plug (power side and main body side)**

If dust or the like accumulates, moisture will be generated, and the insulation will become poor, which may cause a fire. Please wipe off with a dry cloth.

**Do not leave the power cord within the reach of children**

Do not let the power cord hang over the edge of a table or counter. Pulling on the power cord could cause the product to fall off the table or counter, possibly causing injury.

**Be careful not to trip over or hook on the power cord in use**

It may cause injury, fire or electric shock due to damaged power cord

**Use a properly grounded power outlet**

The power plug of this product can only be inserted into a grounded power outlet. If it is not fully grounded, it may cause electric shock due to malfunction or electric leakage

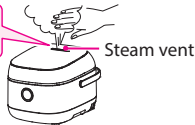


No contact

**Steam vent is very hot  
Do not put your hands or face near the steam vent**

Please pay special attention to infants and young children.

High temperature steam rushes out in large quantities



**Make sure steam valve is installed**

**Press and close the upper housing until a "click" sound is heard**



**Please do not use for purposes other than the instruction manual.**

It may cause steam or contents to flow out, resulting in scald or injury caused by spill.

**(Examples of forbidden cooking methods)**

- Cuisines such as cream dessert, beans and noodles that will increase after stewing.
- Cuisines made by using baking soda that will sharply bubble.
- Sticky cuisines cooked with ground spices and curry that will be pasty.
- Cuisines that require a lot of oil.
- Cuisines such as beans and sauces that are easy to overflow.
- Cuisines that require packing food in plastic bags and heat in the induction rice cooker.

# Safety Precautions

Be sure to abide to ensure safety



## CAUTION

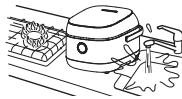
For the purpose of preventing injury, scalding, electric shock, electric leakage, fire, and house damage, do not use in these places

Please do not use device in these places.



### Easy to splash water or near fire.

Please pay attention to the accessories.



### Unstable premises or heat labile mats.

It may cause injury, scald or fire.

### On or near items that may block the intake or exhaust port

Curtains, paper, cloth, carpets, plastic bags, etc.

### On tin foil or electric blanket

Items such as tin foil may become hot.



### Near walls or furniture.

When using on the kitchen shelves, please pay attention to ventilation. Please do not let the steam blow to the operating parts, so that the steam can spill out from the shelves.

### Roller table with insufficient load-bearing strength.

Please use a table with a load-bearing strength of more than 10kg.

### A place where the outer cover cannot be completely opened.

It may cause scald or breakage.

### Near the heat labile curtains.

This product is for indoor use only.

To prevent injury and scald.



Do not touch.

### Please do not touch the high temperature parts such as removable cover plate, inner cooking pot, steam valve, heat preservation base plate and outer casing cover in use and after use for a short time.

In addition, please note that when you scarily the rice, please do not touch the inner cooking pot with your hands.



### Please do not touch the button when moving the body. Please do not move with the cover.

### Please do not cook in an empty pot.

It may cause fault, overheating or abnormal work.



### Please use dry cloth or baking gloves to remove the hot inner cooking pot.

Please do not touch the hot pot with your hands.

### During maintenance, the power plug should be unplugged. The body should be maintained after cooling.

Hot water may be accumulated at the steam vent.

### After cooking, please be careful of steam dripping and high temperature water drops on the removable cover plate when opening the upper housing.

For your safe use



### People with medical pacemakers should be consulted in detail.

This product may affect the pacemaker when working.



### Please do not use deformed or non-dedicated inner cooking pots.

Scald or injury may result from overheating or abnormal movements.

### Please do not turn the steam towards the power plug or other electrical equipment.

Please pay special attention to the use of kitchen shelves and other items.

### Do not use when small metal objects or tin foil enter the inner pot slot.

Tin foil will heat up.



### When disconnecting the body with the power socket, please hold the power plug (power supply side and body side) to pull out.

Fire may be caused by electric shock or short circuit.



Please do not pull the power cord.



### When the induction rice cooker is not used, please pull the power plug (power supply side) from the power socket.

Electric shock or electric leakage and fire may be caused by insulation deterioration.



**CAUTION** For the purpose of preventing injury, scalding, electric shock, electric leakage, fire, and house damage, do not use in these places

### To prevent spray



**Please do not select <quick cook> or other similar cooking modes for porridge and coarse food grain rice when more water is required.**

Please select <Congee> mode when cooking porridge.

**Please do not exceed the water level scale too much when adding water**

Less than 2mm within the scale is better.

## Please note

Please follow the following precautions to prevent faults and erroneous operations.

### Place and surroundings.

**Please do not place them in direct sunlight or oil spatter.**

It may cause deformation or discoloration.

**Clean the body and its surroundings.**

If dusts or insects enter the suction port and exhaust port that maintain the functions of the induction rice cooker, the electric cooker will cause faults.

**Keep away from objects that are easily affected by magnetism**

The contents stored in bank cards and IC cards may be erased. Noise may occur from TV, radio, telephone, etc.

### About use

**Please do not use when sticking foreign matters or water drops.**

When in service, if the foreign matters attached to the outside of the inner cooking pot or the temperature sensor and the inner cover washer are not erased, cooking will not be completed smoothly, or faults will occur.

**Please do not use on the induction cooker.**

It will cause faults.

**Regularly check the intake and exhaust ports at the bottom of the main unit, and remove dust, etc.**

**Please stop using in case of falling, cracks or rattles of the body.**

Please ask the store for inspection and maintenance.

**Please do not cover the upper housing, especially the steam valve, with the duster cloth and coarse cotton cloth.**

The steam that cannot be discharged may cause the display part to become blurred, and cause the upper housing, steam valve and operation part to be deformed, discolored or malfunctioned.



### About inner cooking pot

**Please do not put the inner cooking pot on the gas stove to burn it, or put it on the induction cooker or in the microwave oven.**

It may cause deformation, discoloration or faults.

**Please do not bump against the inner cooking pot or drop it on a hard substance.**

It may cause damage and deformation on the outside of the inner cooking pot.

**Please do not damage the fluororesin coating on the inner surface of the inner cooking pot.**

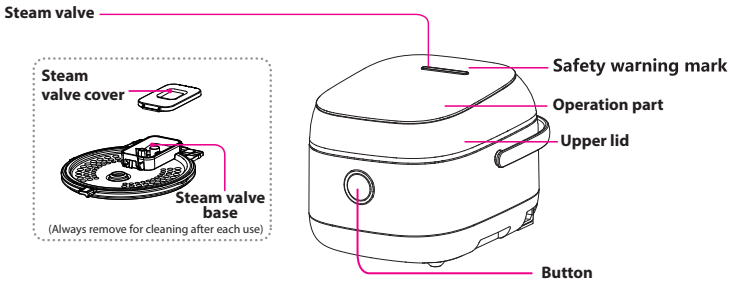
Otherwise, the fluororesin coating will be split from the inner surface of the inner cooking pot. (See Page 20 for details.)

# Parts name

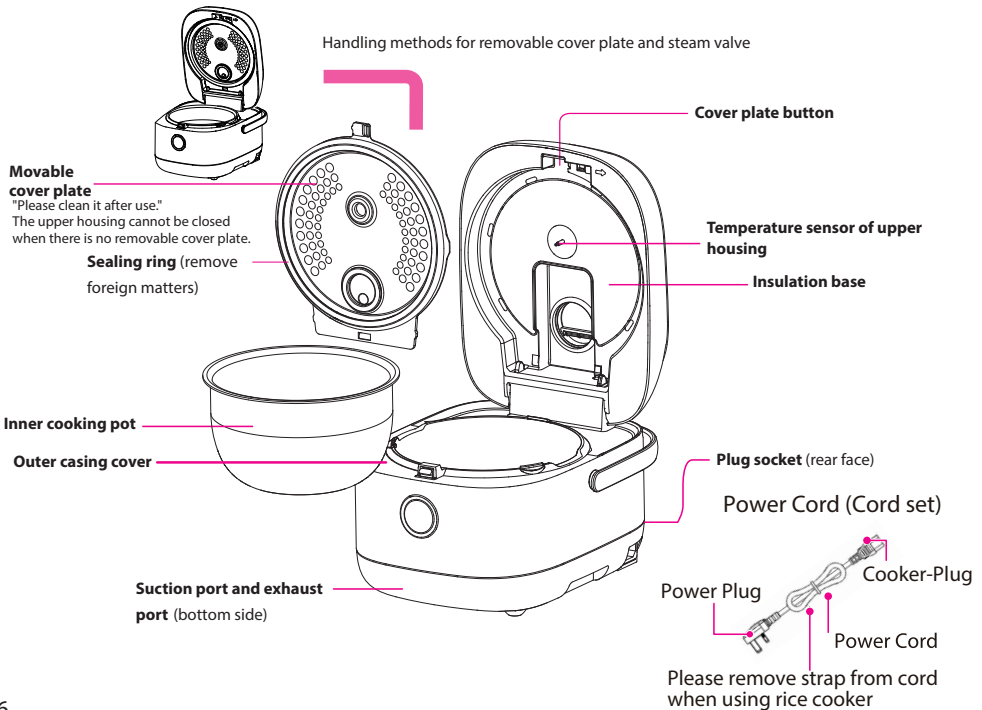
- Please clean the inner cooking pot, inner cover, steam vent and accessories before using for the first time.
- When starting to use, there may be an odor of plastic, which will gradually disappear with the use.
- The configuration of accessories varies depending on the product model.
- All the pictures in this manual are based on RC-10ISSHK(W) and for reference only. Please refer to the actual product.
- Due to the difference in appearance and function of different models, please refer to the actual product and read the corresponding function description.

## Body

Maintenance methods of each part

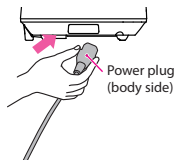


Installing removable cover plate



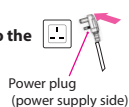
## Power cord connection

- 1** Insert the power plug (body side) into the plug socket on the rear face

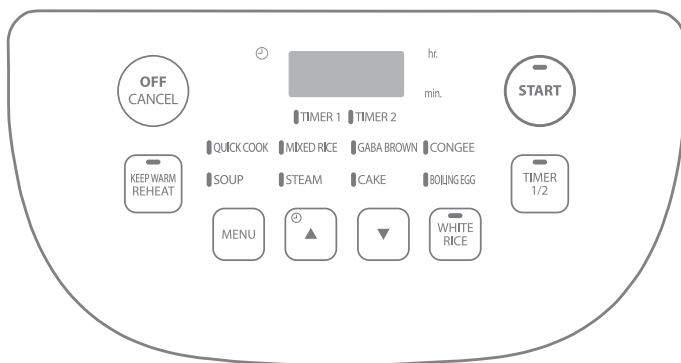


**!** Please exactly plug the power plug into the bottom.

- 2** Insert the power plug (power supply side) into the power socket.



## Operation part



Before use



In order to keep the clock running even when the power plug is unplugged and to remember the cooking mode, a lithium battery is installed inside. Lithium batteries are consumed when used.

## Accessories

### Measuring cup



(About 180mL)

Small



(About 90mL)

### Standable rice spoon



### Suspensible spoon



### Steamer



### Power cord

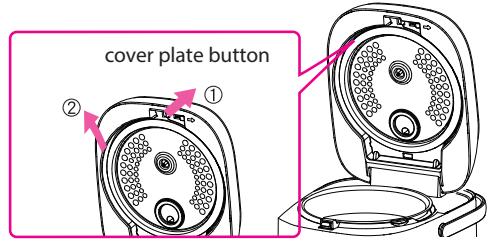


# Disassembly & assembly of removable cover plate and steam valve

## Remove the removable cover plate.

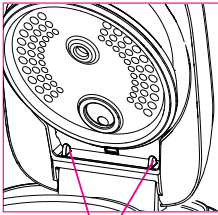
- 1 Push the inner cover slider to the right according to the arrow (the removable cover plate leans forward).
- 2 Grab the handle and pull up the removable cover plate.

When the removable cover plate is removed, the upper housing cannot be closed to prevent you from cooking without the removable cover plate.

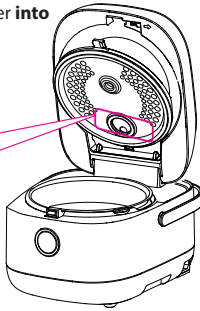


## Installation methods for removable cover plate

- 1 Lean and insert the inner cover into the slot from above.



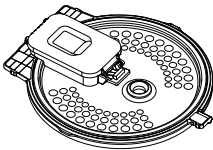
Inside the slot



- 2 Push and press the handle until a "clicking" sound from the cover side.

## Open

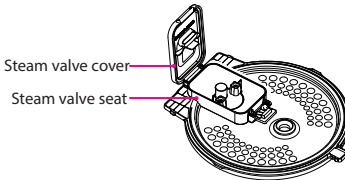
Hold the steam valve and open the small buckle.



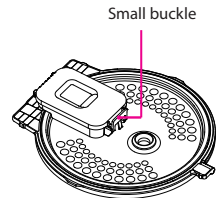
Grasp the movable cover and open the small buckle

## Cut-out

Insert the buckle on the steam valve base into the pinhole of the steam valve cover, and fasten the small buckle.



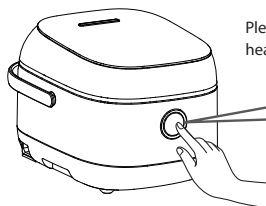
Grasp the movable cover and open the small buckle



- When the steam vent seal on the inside of the cover comes out, press it in so that it does not come out of the groove.

## Method of opening and closing upper housing

### Open the upper housing

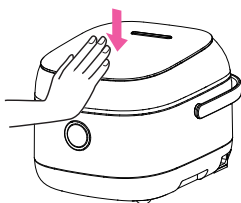


Please do not press the upper housing from above. You should just press the button before hearing the "clatter" sound of unlocking, and the upper housing will be opened.

Please do not press the upper housing from above. You should just press the button to open the upper housing.

### Close the outer cover.

Press the front center.



If the removable cover plate is not installed, the upper housing cannot be closed to prevent forgetting the installation of the removable cover plate.

❗ Before closing the upper housing, please confirm that there are no foreign matters on the opening button seat (Page 10).

❗ Press until a sound of "clatter".

## Display of cooking time (display of remaining time)

Remaining time to complete cooking.



Every 5 minutes. Change display



After converting to rice stew

Every 1 minutes. Change display

To adjust display time before converting to rice stew, display time will be moved up or stopped.

The time displayed is an approximate one.

## Sound

### Sound in use (it will send sound during use)

**Sound of "squeak..."** .... Power-on sound of induction heating. (It will occasionally send out "squeak..." during heat preservation)

**Sound of "hum..."** .... Fan rotating sound of internal heat dissipation.

**Sound of "whew..."** .... Sound of steam spraying out from steam vent.

### Sound of buzzer

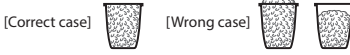
Volume of buzzer sound cannot be changed or eliminated

# Rice cooking method **Basic procedures**

**Preparation** Connect to power cord (page 6)

Basic procedures

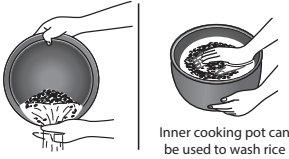
## 1 Rice measurement Use the attached measuring cup



1 plain cup = about 180mL  
Small 1 plain cup = about 90mL

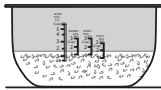
- Using measuring cup for cooking (200ml) may cause errors.

## 2 Wash rice quickly Until water gets clean



- ① Add adequate water and fully mix and then promptly pour water out.
  - ② Repeat "mixing" and "washing with water" until water gets clean.
- Please do not use egg beater to wash rice in inner cooking pot.

## 3 Select water level scale Adjust water volume based on the number of cups of rice



Flatten rice and place on a horizontal place

Press the water level scale of "White Rice" for adjustment during rice cooking. (Other water level scales...)

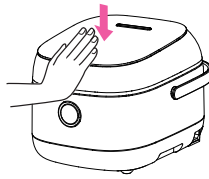
- Increase or decrease water volume based on personal tastes. (⚠ Within 2mm above or below the scale.)
- Press **START** button, it will automatically start rice soaking. Therefore, there is no need for rice soaking before cooking.

## 4 Wipe off attached water drops and foreign matters, place in inner cooking pot and close the cover.



Wipe off water outside inner cooking pot.

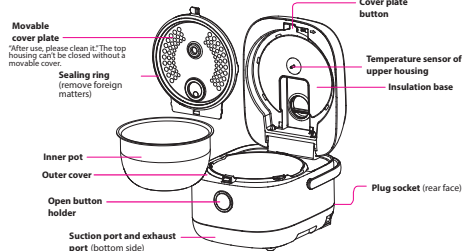
Press the front center.



Press until a sound of "clatter".

Please timely wipe off if any foreign matters or water drops attached to the following parts.

- If any attached foreign matters or water drop, it cannot cook smoothly and may cause covering failure, steam leakage and other problems.



## 5 Set and confirm the cooking mode to start cooking.



Press **START** button

Can't start before the inner pot is in place.

- ♪ Beep
- ♪ Beep, beep, beep, beep —

- After pressing the **START** button, the **START** light turn on, and the display will show the time until cooking is completed. The time and content displayed vary depending on the function. (The display changes every 5 minutes before switching to the stew process.)

**Cooking is done when buzzing** Keep warm/Reheat light up, unplug the power socket.

- ▶ Press **OFF/CANCEL** button after using and pull out the power plug.

- ⚠ Take out inner cooking pot (CAUTION HOT), and be sure to press **OFF/ CANCEL** button to cut off power.

- During "Prompt cooking with no need for heat preservation" and "Continuous cooking", please start to cook after temperature of slot and inner cover of inner cooking pot is lowered. (Rice may not be cooked well.)



## Key points to cook delicious rice



### Add rice horizontal to measuring cup opening



Please do not shake the measuring cup

More rice will be filled after shaking the measuring cup.

### Please do not wash rice with hot water Rice should not be washed too long

In case of washing rice with hot water or washing too long, the rice will send out the smell of rice bran powder.

### Wash rice softly in case of crushing the rice.

Slightly friction rice grains.  
(Crushed rice will be sticky after cooking)

### Increase or decrease water volume based on personal tastes

Prefer to hard-boiled rice	Slightly less than the scale
Prefer to soft-boiled rice	Slightly more than the scale
New rice	Slightly less than the scale
Milled rice with embryo	Subject to the scale
Rice stocked for years Plum rain season-Summer	Slightly more than the scale

Rice of different brands, different origins and different stock methods is in different states. Please adjust water volume based on personal tastes.

### Scarify the rice promptly after completing cooking

Scarify with dry duster cloth or baking gloves to press the inner cooking pot bottom up, and scarify about 1/4 every time. Prevent rice from getting lumped and sticky.



### Heat preservation time (should not be too long)

It's better to stock in refrigeration if "the heat preservation may be too long" or "there is a little rice".

### Rice

- Use fresh white rice with the volume that can be eaten up within two weeks to one month every time.
- Please place rice into a closed container, and place in a dark place.

### Please do not drain off with shallow basket after rice washing

It is forbidden to drain off with shallow basket after rice washing



It will make the crushed and boiled rice sticky

### Water not suitable for cooking

Mineral water of relatively higher hardness



(It will make rice dry and hard)



Alkaline ionized water with pH value above 9

(It will make the rice yellow and sticky)

### Water temperature below 30°C

It's better to use cold water to cook rice in summer.

( High water temperature will make cooked rice unpalatable or odorous )

Cold water in summer



### Maintain promptly after the body is cooled down after using.

Wipe off water with clean duster cloth after washing clean. (The cooker will send out unpleasant odor if it is not washed after using)

Please do not keep the rice in the cooker all the time after cutting off heat preservation. (It will send out unpleasant odor)

Inner cover and steam vent shall also be washed clean after using.



# Cooking mode

Cooking capacity and corresponding cooking time estimation



Select "cooking mode" and "water level scale" based on type of cooking rice.

Cooking mode	Water level scale	Cooking capacity Unit: Cup	Estimation of cooking time Unit: min ( ) Default time
QUICK COOK	WHITE RICE	0.5~5.5	18~40 (18)
WHITE RICE			35~50 (50)
GABA BROWN	BROWN RICE	1~3	210~240 (240)
MIXED RICE	MIXED RICE	1~3	70~90 (70)
CONGEE	CONGEE	0.25~0.5	Adjustable (80)
SOUP	CONGEE	0.5~1	Adjustable (120)
STEAM	WHITE RICE (MAX 2)	/	Adjustable (30)
CAKE	/	/	40~50 (50)
BOILING EGG	/	/	25~40(30)

- ★ : The minimum capacity, maximum capacity and available cooking capacity of the water level scale of inner cooking pot differ from each other.
- The actual cooking time will change based on rice volume, water temperature, water volume and others for about 10 minutes. Please take the cooking time as the estimated time.  
(When cooking conditions include 220V voltage and 23°C room temperature and water temperature and water volume is adjusted to the standard value)
- Please reduce rice volume to cook porridge.  
Please do not add water higher than the maximum water level scale ("1") of "Congee" (1 means 1 cup of rice)
- The "Quick Cook" function can shorten the cooking time to about 18 minutes (within 2 cups of rice) by adding hot water (above 80°C) to the corresponding water level mark after washing the rice. Normally, the cooking time of the "Quick Cook" function is 29~40 minutes when the water is at normal temperature.

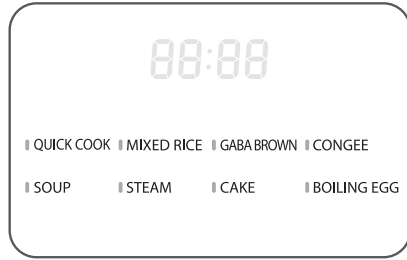
# Function setting method

Operation

## Function selection method

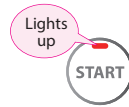
**1** Press 

Each time when you press the MENU button, the option light will flash and change in the order of <QUICK COOK><MIXED RICE> <GABA BROWN> <CONGEE> <SOUP> <STEAM><CAKE> <BOILING EGG>.



**2** Press 

♪ Beep once  
♪ Beep four times —



## Using white rice

**1** Press 

Press this shortcut button to enter the cooking process. There is no need to press the COOK button.



# Correct use of various cooking methods



Please choose the cooking method according to your preference.

## ■ To cook more deliciously

● According to personal preference, you can also do this:

- To cook it a little harder → add water slightly lower than the water level scale.
- To cook it slightly softer → add water slightly higher than the water level scale.  
Soak the rice before cooking.



## ■ I'm in a hurry, want to cook quickly



When you want to cook rice quickly.

- In order to shorten the cooking time, the cooked rice may be slightly hard and contain more water. If this happens, please soak the rice with water before cooking, do not open the outer cover after cooking and switch to the keep warm mode.

### ※ Tips:

The default cooking time is 30 minutes, and the displayed time is the time from water boiling to cooking end, not the time required for the cooking function; for hard-to-cook food, it is recommended to add water and cook again; for easy-to-cook food, it can be adjusted according to your preference and take out the food ahead of time after cooking for the appropriate time.

## How to cook rice

Please try first and adjust the water amount according to your preferences. See cooking mode.



### Note



- **Do not add too much water**

(Standard water level: 2mm lower than the scale)

### Clean rice (rice that can be cooked without washing)

- After adding water, stir from the bottom to mix the rice and water. If the water becomes white and cloudy, please wash it 1~2 times (to prevent the rice from being unpalatable, rice grains scorched or overflow). Please operate according to the instructions on the package of the rice, so as to avoid overflow due to improper water level when using the clean rice.

### Rice congee, multigrain congee

- Please use the <CONGEE> mode.
- Add salt and other condiments after cooking (it may not cook well if condiments are added at the beginning)
- Depending on the quality of rice, water temperature and washing method, a small amount of rice soup may appear in the steam vent.
- Do not make congee with cooked rice.

- ⊘ **When cooking porridge such as "Seven Herb Rice Porridge", do not put green vegetables at the beginning** (it will cause the steam outlet to be blocked, the steam can't escape, burn or damage)  
Add boiled green vegetables to the cooked porridge.

# Method of presetting cooking time



Complete cooking within the preset time.

Preparation	<p><b>Confirm whether it fits with the current time</b></p> <p><b>Wash rice, add or reduce water, place inner cooking pot in the body and place on the upper housing</b></p>	<ul style="list-style-type: none"> <li>● If it does not fit with the current time, it is impossible to finish cooking within the preset time.</li> <li>● It is impossible to pre-set without inner cooking pot in.</li> </ul>
Operation	<p><b>1 Press  to select timer function</b></p>	<ul style="list-style-type: none"> <li>● Press down the <b>TIMER</b> button.</li> </ul>
	<p><b>2   Set the time for finishing cooking</b> (Increase) (Decrease)</p>	<ul style="list-style-type: none"> <li>● Set with <b>every 10 minutes</b> as a unit.</li> <li>● Continue to press + / - button to adjust time.</li> </ul> <p>⊗ Cooking will promptly start for appointment within about 1-2 hours.</p>
	<p><b>3 Confirm the cooking mode</b></p> <ul style="list-style-type: none"> <li>● Select cooking type, and set cooking mode.</li> </ul> <p>Setting </p>	<p><b>! Please set the cooking mode to &lt;Congee&gt; during porridge cooking.</b> (Using other cooking modes) may cause spill or scald</p>
	<p><b>4 Press  <b>appointment completed</b></b>  Beep  Beep—, beep, beep</p> <p>➔ <b>Cooking is completed at the appointment time</b></p>	<p>There will be a prompt voice (  ) if the <b>START (START)</b> button is not pressed down. (The appointment setting is not complete)</p> <ul style="list-style-type: none"> <li>● <b>START (START)</b> light turns on after cooking is started. (It is on until cooking is done)</li> <li>● It displays the time left before completing cooking after starting the cooking.</li> </ul>

To cancel appointment or operation is wrong

Press

## Pay attention that

- **"X" indicates on cooking appointment does not work during cooking appointment**(It may cause rice deterioration or corrosion to inner cooking pot)

QUICK COOK	WHITE RICE	MIXED RICE	GABA BROWN	CONGEE	SOUP	STEAM	CAKE	BOILING EGG
X	O	O	O	O	O	O	X	X

- **Please do not make appointment longer than 14 hours** (Please do not exceed 8 hours in summer)

Long-time appointment will make the rice fermented or scented.

- When selecting the timer function, you can press the [MENU] button to select a menu, and then press the [TIMER] button to enter the setting. You can also press the [TIMER] button and then press the [MENU] button to select the function. By default, the selection starts by default. If you press the [MENU] button to select a function that can't be reserved, it will enter shortcut function by default when you press the [TIMER] button.

### Notice

- If the cooked rice is soft, please reduce the amount of water according to your preference.
- When making a schedule, the starch of the rice will settle, so the rice at the bottom may have a light yellowish brown color. This phenomenon can be mitigated by thoroughly washing the rice.
- When the room temperature and water temperature are low or the amount of water is large, the cooking time may be delayed by about 10 minutes.

### To check the current time during a schedule

Press   during schedule  
(Increase) (Decrease)

When pressed, the current time will be displayed

## How to adjust the current time (clock) The clock is in 24-hour format

- 1 **Insert the power plug and press  "more than 2 seconds"**

The time display will flash.

- 2 **Press   to adjust the time**

When holding it down, the adjustment will enter fast forward and change in steps of 1 minute.

- 3 **Press START or do not press any button in 5 seconds to end, and press the Cancel button to exit the setting.**

- The clock can't be adjusted during cooking, keeping warm and schedule.
- The operation sound during time adjustment is as follows.

0 o'clock ..... ♪ Beep, lo, lo  
 12 o'clock ..... ♪ Beep, lo, lo, beep, lo, lo, lo  
 Every 10 minutes ..... ♪ beep---(no sound when fast forwarding)  
 Every 1 hour ..... ♪ beep, beep

# Keep Warm

It will automatically change to the heat preservation mode after cooking.

## Please note that during heat preservation

- To keep the rice tasty during heat preservation, it will automatically control the heat preservation temperature based on using conditions.
- Press down **OFF/CANCEL** button to stop the heat preservation. **KEEP WARM/REHEAT** light turns off, and the display content is switched to the current time)
- Take out the inner cooking pot to automatically cut off the heat preservation.

- Please do not leave serving spatula in the pot (It will send out unpleasant odor)
- Please do not keep cold rice in for heat preservation (It will send out unpleasant odor)
- Please do not turn off keep warm function when there is rice in the pot (It will send out unpleasant odor)
- Do not keep warm for more than 8 hours (or else it will produce unpleasant odor)

✕ If the rice around the inner pot is mushy or smelly, please refer to “smell” and “mushy” section on page 21.


## To start keeping warm from off state

Operation

Press  to start keeping warm

Keeping warm

To check the current time


Press  while keeping warm

When pressed, the current time is displayed

## To reheat rice that is keeping warm

Operation

Loosen the rice in keeping warm and close the cover

Press  to start reheating (25 minutes)

➔ End when the buzzer sounds (return to keep warm state)

- During the reheating process, the keep warm light is on and the remaining time is displayed.
- Do not perform the following reheating.
  - Repeated reheating (may cause drying, yellowing)
  - Reheat cold rice (will produce odor)
- If there is too much rice, it can't be heated sufficiently (below half of the inner pot)

### Tips of keep-warm

- If you don't want the rice to become mushy, do not leave rice grains on the side of the inner pot. Also, please flip the rice every now and then.
- In the case of “keep-warm time may be too long” or “the amount of rice is small”, it is best to wrap it in plastic wrap and store in the freezer.



# Maintenance Please note Failing to wash clean will send out unpleasant odor. Therefore, please keep it clean.

## Note

**During maintenance, the power plug should be unplugged. The body should be maintained after cooling.**  
Otherwise, it will cause scald

## Please do not use the following items

(Otherwise, it will cause deformation, corrosion, discoloration, crack or scratch)

- Tableware washing dryer and tableware dryer
- Detergent other than neutral detergents for kitchen
- Gasoline, thinner, alcohol, cleanser and bleach
- Grinding surface of nylon pot-scouring brush, melamine sponge and other items easily causing scratch

## After using inner cooking pot, removable cover plate, steam valve and serving spatula and measuring cup getting dirty every time

Wash with sponge and neutral detergent for kitchen

Wash the removable cover plate promptly after adding seasoning for cooking. Otherwise, it will get rusty.

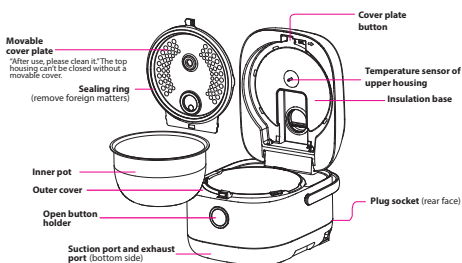
## ■ Body • Main temperature controller

Wipe off foreign matters or dirt with dried duster cloth

- Please do not wash the entire body.
- Please do not spray water to operating parts or covers, or add water into the outer casing cover.
- Please do not pull or drag washer of steam vent. (Impossible to fall down due to fixing)

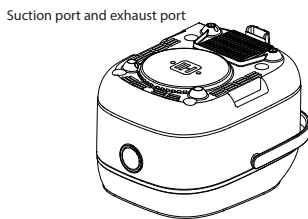
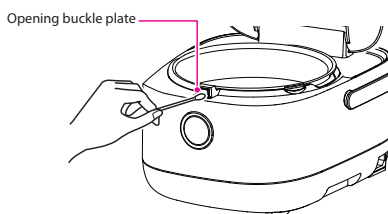
### When there is dirt on temperature sensor

Slightly friction with fine sandpaper (about No.600), and then wipe off dirt with dried clean duster cloth.



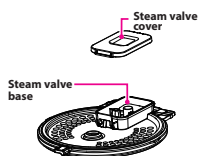
## ■ Opening buckle plate, suction port and exhaust port (bottom of the body)

Clean up foreign matters or dusts with cotton rod or others.



## ■ Steam valve

Clean inside steam valve Wipe off water after using every time



- Dirt in steam valve will cause rice scent and spill. Besides, there may be water drops in the case of spilling or opening the upper housing.
- There will be water generated from cooled steam inside steam valve. If any water, there may be water drops when opening upper housing. (Since water in steam valve is hot after using, maintain after the body is cooled down)
- Refer to page 8 for the method of disassembly.

## ■ Movable cover plate

Clean inside steam valve Clean up attached foreign matters with bamboo stick or toothpick

- Sealing ring cannot fall off due to fixing.

**Cleaned by boiling (about once a week)** If any unpleasant odor detected, please use this method for cleaning

- 1 Place water in inner cooking pot and close the outer cover.**  
(To 1 in the water level scale of "White Rice")
- 2 Select < QUICK COOK > and press START (START),** it will take 40 minutes when switch to keep warm function. (Actual time may take longer)
- 3 Press OFF/CANCEL button after turning to keep warm state, maintain removable cover plate, steam valve, inner cooking pot and other parts and dry them up after the body is cooling.**

- Please do not place in any items other than water (detergent, etc.).
- Please do not continuously clean by boiling.
- Some unpleasant odor may not be completely removed.

## About inner cooking pot

**Please do not put the inner cooking pot on the gas stove to burn it, or put it on the induction cooker or in the microwave oven.**

It may cause deformation, discoloration or faults.

**Please do not bump against the inner cooking pot or drop it on a hard substance.**

It may cause damage and deformation on the outside of the inner cooking pot.

**Please do not damage the fluororesin coating on the inner surface of the inner cooking pot.**

Otherwise, the fluororesin coating will be split from the inner surface of the inner cooking pot.

**To prevent scratch or falling of "fluororesin coating" on inner side of the inner cooking pot, please don't do the following items**

**Please pay attention to scratch, salt, acid and detergent**

- Please do not place tableware in the inner cooking pot as a cleaning bucket.
- Please do not use scrubbing brush and tableware cleaning dryer for cleaning.
- Please do not use cleanser, bleach or others for washing. (Neutral detergent for kitchen is allowed)



Scrubbing brush



Steel wool



Nylon pot-scouring brush



**✗ Please do not use grinding surface for cleaning**

**○ Soft sponge surface**

- Please do not use vinegar.
- Please do not beat or hardly scratch with serving spatula. Please do not beat with shallow basket.
- Please do not use metal-made soup ladle or bubbler.

Fluororesin surface may show irregular color as time goes on, which, however, will not cause influence to cooking, heat preservation performance or sanitation. Please use at ease. Besides, even though fluororesin enters human body, it will not cause any influence to health.

※ Even though the coating outside inner cooking pot is scratched, there is no problem in terms of cooking and heat preservation and it can still be normally used.

In the case of using inner cooking pot for rice washing, padding with a duster cloth below the pot makes it uneasy to scratch bottom outside the inner cooking pot.

# How to deal with cooking failure

Please check before applying for repair. If the reason cannot be found out after investigation, please consult with the store where you buy the electric cooker.

This time		Investigate the reasons
Rice	<b>Soft</b> <b>In pasty state</b> <b>Lump sump</b> <b>Not tasty</b>	<ul style="list-style-type: none"> <li>● Please reduce water volume for cooking.</li> <li>● Please scarify the rice completely and promptly after the cooking is done.</li> <li>● Please reduce water volume for cooking in the case of using new rice.</li> <li>● Soaking rice or making appointment for cooking before cooking will make the cooked rice soft.</li> <li>● Roughly rubbing the rice during washing or drying out with shallow basket will rip off rice and make the rice in pasty state.</li> <li>● Whether hot water or alkaline ionized water of pH value above 9 is used?</li> </ul>
	<b>Hard</b> <b>Loose</b> <b>Not tasty</b>	<ul style="list-style-type: none"> <li>● Please increase water volume for cooking.</li> <li>● Please soak the rice in advance before cooking.</li> <li>● Whether mineral water of higher hardness is used?</li> </ul>
	<b>Burnt</b> ※ Slight burnt of fawn is not faulty.	<b>It can easily get burnt in the following conditions.</b> <ul style="list-style-type: none"> <li>● Inadequate rice washing.</li> <li>● Long soaking time. Cooking appointment.</li> <li>● Cooking washing-free rice. Cleaning for 1-2 times can relieve the coking situation.</li> <li>● Cook milled rice with embryo or soup rice, and adding seasoning.</li> <li>● Where there is dirt or foreign matters on temperature sensor or temperature sensor on upper housing.</li> </ul>
	<b>Badly cooked</b> <b>Not tasty</b>	<ul style="list-style-type: none"> <li>● Whether cooking is operated when the inner cooking pot slot or removable cover plate is not cooled down? Please cool down them before cooking.</li> <li>● Rice cooked under the &lt;quick cook&gt; mode will be softer or harder.</li> <li>● Whether the removable cover plate is blocked with foreign matters, and whether there is foreign matter attached to temperature sensor of upper housing, main temperature controller, sealing ring, edge of inner cooking pot and suction port/exhaust port?</li> <li>● Whether inner cooking pot or removable cover plate is deformed? Whether the inner cover or steam vent is uninstalled?</li> <li>● Whether the power is cut off during cooking?</li> </ul>
Rice in heat preservation	<b>With unpleasant odor</b> ※ If any unpleasant odor, please be sure to clean by boiling, and use after cleaning and maintenance. (Page 23)	<ul style="list-style-type: none"> <li>● Whether the following heat preservation is done?  <b>Long-time heat preservation</b>, heat preservation of cold rice, heat preservation with serving spatula in pot and repeated long-time heat preservation.</li> <li>● Heat preservation is suitable for coarse food grain rice, polished rice and germinant brown rice. However, compared with white rice, their scent or color can be easily changed. It is recommended to use up quickly or store in refrigeration.</li> <li>● Whether there is dirt on removable cover plate, steam valve and body? Especially for the removable cover plate and steam valve, please take off to clean after cooking every time, and wipe off water.</li> <li>● Whether rice is not fully washed or long-time appointed cooking is selected? Whether the rice is still left in pot after cutting off the heat preservation?</li> <li>● Take out the inner cooking pot and place it back during heat preservation, and press OFF button, and cut off power supply due to long-time power outage.</li> </ul>
	<b>Half-cold rice</b>	<ul style="list-style-type: none"> <li>● Please reheat before eating.</li> </ul>
	<b>Pasty</b>	<ul style="list-style-type: none"> <li>● Please reduce water volume for cooking and then heat preservation.</li> <li>● Please scarify the rice completely and promptly after the cooking is done.</li> <li>● Please place rice together to prevent rice grains from being left on side of inner cooking pot, and frequently stir the rice.</li> </ul>
	<b>Drying and discoloration</b>	<ul style="list-style-type: none"> <li>● Whether there are foreign matters attached on sealing ring, edge of inner cooking pot and outer casing cover?</li> <li>● Whether there are foreign matters attached on outside of inner cooking pot and the main temperature controller?</li> <li>● Whether steam valve has been indeed installed well?</li> <li>● Whether long-time heat preservation or reheating is repeated?</li> </ul>

	This time	Investigate the reasons
Switch on upper housing	<b>Difficult to close</b> <b>Impossible to close</b>	<ul style="list-style-type: none"> <li>● Whether the removable cover plate has been installed well? If the removable cover plate is not installed, the upper housing cannot be closed to prevent forgetting the installation of the removable cover plate.</li> <li>● Whether the plug-in part under the removable cover plate is plugged in?</li> <li>● Whether there are foreign matters attached on opening buckle plate?</li> <li>● Whether the removable cover plate is blocked with foreign matters?</li> </ul>
	<b>Open upper housing during cooking</b>	<ul style="list-style-type: none"> <li>● Please press the central part on the front side of upper housing until a sound of "clatter".</li> <li>● Whether there are foreign matters attached on opening buckle plate?</li> </ul>
Preset	<b>Promptly start cooking</b> <b>Fail to cook at the appointed time</b> <b>Fail to make appointment</b>	<ul style="list-style-type: none"> <li>● Cooking will promptly start for appointment within 1-2 hours.</li> <li>● Whether the a.m. and p.m. are confused? The clock is of 24-hour display mode.</li> <li>● Whether the current time is wrong?</li> <li>● Whether lithium batteries are run down?</li> <li>● If the room temperature and water temperature are lower or water volume is larger, cooking finishing time may be delayed for about 10 minutes.</li> <li>● Whether inner cooking pot is installed before presetting appointment time?</li> <li>● Whether the appointment is not set or the OFF/CANCEL button is not pressed?</li> </ul>
Cooking and heat preservation	<b>Steam leakage</b> ※ Please confirm after finishing cooking.	<ul style="list-style-type: none"> <li>● Whether there are foreign matters attached on sealing ring, edge of inner cooking pot and outer casing cover?</li> <li>● Whether there are foreign matters attached on upper housing and opening buckle plate?</li> <li>● Whether the sealing ring is damaged and whether inner cover or inner cooking pot is deformed?</li> <li>● Whether the removable cover plate is installed?</li> </ul>
	<b>There are water drops nearby exhaust nozzle of steam valve</b>	<ul style="list-style-type: none"> <li>● Steam will be converted to water drops attached after cooling. Not failure.</li> </ul>
	<b>Water drops on removable cover plate and inner cooking pot</b>	<ul style="list-style-type: none"> <li>● To prevent rice from getting dry, there may be water drops attached to the removable cover plate and inner cooking pot, and this is not a failure.</li> </ul>
	<b>There are condensed water dropped from sealing ring and other parts after opening upper housing</b>	<ul style="list-style-type: none"> <li>● Sometimes, condensed water will drop on outer casing cover and other parts based on the time, room temperature and other conditions when the upper housing is opened. Please wipe them off.</li> <li>● Condensed water will flow into inner cooking pot (rice), rather than into frame when the cover is not completely opened or is slightly opened with hands.</li> <li>● In case of cutting off heat preservation or pulling out power plug with rice in, removable cover plate will cause condensation and there will be much condensed water attached.</li> <li>● Whether there are foreign matters attached on the main temperature controller and outside inner cooking pot?</li> </ul>
	<b>Spilling</b>	<ul style="list-style-type: none"> <li>● Whether there is very little rice or very much water, or rice is washed inadequately?</li> <li>● Is the porridge cooking mode right?</li> <li>● Whether there are foreign matters attached on temperature sensor on the upper housing and main temperature controller?</li> <li>● Whether there is dirt inside steam valve?</li> <li>● Whether steam valve and removable cover plate is installed well?</li> <li>● Whether the removable cover plate is blocked with foreign matters?</li> </ul>
	<b>Thin film generated inside inner cooking pot</b>	<ul style="list-style-type: none"> <li>● Sticky rice paper-shaped thin film is the dried dissolved sugar (starchiness) in rice, which is not a fault.</li> </ul>
	<b>The center part is sagging</b>	<ul style="list-style-type: none"> <li>● This is caused by the unique cooking method of induction heating in the inner pot, and it is not abnormal. Please stir the rice.</li> </ul>

# How to deal with cooking failure (continued)


Please perform an inspection before requesting repairs

This time	Investigate the reasons
<b>Display-Button</b> Fail to press button for operation	<ul style="list-style-type: none"> <li>● Whether the power plug is plugged in? Whether the inner cooking pot is well placed?</li> </ul>
<b>The light goes out It stops halfway</b>	<ul style="list-style-type: none"> <li>● If the inner pot is removed during use, the power will be cut off.</li> <li>● Pressing OFF/CANCEL button by mistake or long-time power outage will cut off the power.</li> </ul>
<b>Displayed residual time is different from the actual cooking time</b>	<ul style="list-style-type: none"> <li>● Sometimes, there may be difference with the actual cooking time, which is not a fault. Please refer to the "About display of cooking time" for details.</li> </ul>
<b>The keep warm time is flashing</b>	<ul style="list-style-type: none"> <li>● This is a reminder of long time keep-warm. Please stop keeping warm.</li> </ul>
<b>The buzzer sounds and the trouble code appears</b>	<ul style="list-style-type: none"> <li>● Refer to "Error Display" on page 24.</li> </ul>
<b>The clock restarts from 12:00</b>	<ul style="list-style-type: none"> <li>● The lithium battery fixed inside the main body is exhausted.</li> </ul>
<b>Else</b> It sends out sound during use	<ul style="list-style-type: none"> <li>● Please refer to the "Sound in use" on Page 9.</li> <li>● "Buzz" is the sound of the fan working, "squeak" is the sound of power on, and "chou~" is the sound of steam blowing out.</li> </ul>
<b>With scent of plastic and others</b>	<ul style="list-style-type: none"> <li>● When starting to use, there may be an odor, which will gradually disappear with the use. Eliminate the unpleasant odor by ventilating and cleaning by boiling.</li> </ul>
<b>Some parts on plastic spare parts are presented in linear or wave shape</b>	<ul style="list-style-type: none"> <li>● It is track of plastic, which is not a fault. It does not influence cooking or heat preservation.</li> </ul>
<b>There is a gap between upper housing and body</b>	<ul style="list-style-type: none"> <li>● There will be gap more or less between upper housing and body, but the machine is closed with the sealing ring.</li> </ul>
<b>There is the scratch or dirt on coating outside the inner cooking pot</b>	<ul style="list-style-type: none"> <li>● As the using time increases, there will be scratch or dirt on coating on the outer side of the inner cooking pot, which, however, will not influence cooking and heat preservation, and the pot can be normally used.</li> </ul>
<b>Sparks when plugging in or pulling out the power plug</b>	<ul style="list-style-type: none"> <li>● Small sparks may occur when plugging and unplugging the power plug. This is an inherent condition of the induction heating method and is not a malfunction.</li> </ul>
<b>Tripping of circuit breaker during cooking</b>	<ul style="list-style-type: none"> <li>● In the case of being used together with other electric products, sometimes it may exceed the rated current of the circuit breaker. Please use a separate power socket.</li> </ul>

# Error display

Please check the causes once again for the COO error

Please pull out power plug (on the power supply side) from the socket, and dispose with the following method.

<b>C 2</b>	<ul style="list-style-type: none"> <li>● Please clean up dust on suction port and exhaust port at bottom of the body.</li> <li>● Please do not place the electric cooker on paper, cloth, blanket, plastic bag or other soft items and use it in places where suction port and exhaust port can be easily blocked.</li> </ul>	<div style="background-color: #fce4ec; padding: 5px; text-align: center;"><b>Restarting</b></div> <p><b>Connect to power cords after treatment.</b> <b>Press</b> (Remove fault display)</p>  <p>Please re-start after the inner cooking pot slot, inner cooking pot and inner cover are cooled down.</p>
<b>C 4</b>	<ul style="list-style-type: none"> <li>● Please check whether there is an inner cooking port or whether a non-dedicated inner cooking pot is used? →Please place the dedicated inner cooking pot in electric cooker.</li> </ul>	
<b>E1~E6, EU</b>	<ul style="list-style-type: none"> <li>● Fault display of circuit board and sensor Please promptly stop using, pull out power plug and consult with retailers selling this product.</li> </ul>	

## When there is the power outage

### Continue the cooking or heat preservation after electrifying.

However, there may appear poor cooking, power supply cut-off, delay of appointed finishing time and other conditions.

※ It is the same as the condition when the power plug is pulled out halfway or circuit breaker trips.

## Lithium batteries

The lithium batteries fixed in the body are used to drive the clock and memorize the cooking mode when pulling out power plugs.

### Lithium batteries are run down

Display disappears after the power plug is pulled out and it is impossible to memorize the time and cooking mode.

**Insert power plug into socket, 12:00 will flicker after all lights turn on, and the cooker can be used as usual. (During cooking appointment, please adjust the clock to the current time before using)**

➔ **Please consult with the store where you buy the electric cooker while changing batteries.**

Batteries are fixed in the body, and customers cannot replace by themselves.

# Specifications

Model	RC-10ISSHK(W)
Power supply	220-240V~ 50/60Hz
Consumption power (Cooking)	1000W
Consumption power (Keep Warm)	Average 20W
Rated Capacity	3.0L
Max. Cooking Capacity (rice volume)	1.0L

Model	RC-10ISSHK(W)	
Dimension	Width	24.3cm
	Length	31.6cm
	Height	22.0cm
Power cord length	1m	

※ It is the power consumption per hour when keeping warm (room temperature 23°C, voltage 220V, maximum rice amount)

24 ● The use in places above 2000m above sea level is not considered in the design.


# Energy Efficiency Information

## In the following cases, please contact a TOSHIBA service center.

- When water and rice are put in the main body without putting in the inner pot.
- When plastic parts or gaskets are damaged. (Damage may occur after several years of use)
- When the inner pot, movable cover, sealing ring of steam valve and power cord are damaged or lost.

## Special Statement

All contents in this document have been carefully checked. If there are any printing errors or omissions or misunderstandings, please consult our company. In addition: The product is subject to technical improvement without prior notice. If the appearance and color are changed, please refer to the actual product.

 <p><b>Warm check</b></p>	<p><b>Check electric cookers which have been used frequently in many years!</b></p> <p><b>Whether there is such symptom?</b></p> <p>Please clean up dust on power plug or power socket.</p>	<p>Please use under regularly confirming of "Important Safety Instructions" and "Notes". Wrong using method and long-time use will deteriorate spare parts due to influence from heat, moist, dust and others, with the possible hidden danger and fault.</p> <ul style="list-style-type: none"> <li>● Abnormal heating of power plug or power cord.</li> <li>● The body gives off scorched flavor.</li> <li>● Part of the body is broken, wry or squeaking.</li> <li>● Deformation or damage of inner cooking pot, outer cover and inner cover</li> <li>● The fan at bottom does not rotate during cooking.</li> <li>● There are other abnormalities or faults.</li> </ul>	<p><b>Please stop using</b></p> <p>Please stop using and pull out the power plug to prevent faults or hidden dangers, and be sure to consult with the store where you buy the electric cooker or appointed repair station for relevant check and repair. Customers shall not repair it by themselves.</p>
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This time

# Recipes

## Mixed Rice

### Ingredients (2~3 servings)

White rice.....	150g
Black rice, oat, millet.....	150g
Water, appropriate amount	



- 1 Wash the prepared white rice and the coarse grain and add them to the inner pot.
- 2 Add water to mark 2 of the BROWN RICE according to the amount of rice
- 3 Select MIXED RICE and press Start to enter the cooking state.

- 4 After the function is over, open the lid and stir the mixed rice evenly.

## Chicken Porridge

### Ingredients (2~3 servings)

Long grain rice.....	75g
Chicken thighs (with bones).....	250g
Cooking wine.....	5g
Ginger.....	6g
Peanut oil.....	15g
Cornstarch.....	15g
Salt and water, appropriate amount	



- 1 Wash and chop the chicken, shred the ginger, add it to a bowl and stir in the cornstarch.
- 2 Add the wine, peanut oil and salt to the bowl with the chicken and set aside.
- 3 Measure the rice in a measuring cup and put it to the inner pot.

- 4 Wash the rice, add water to the CONGEE level of 0.5, select the CONGEE function and close the lid to start cooking.
- 5 Put the chicken into the pot after 30 minutes have elapsed in the countdown.
- 6 When finished, add salt to taste and serve.



## Lemon Sponge Cake

### Ingredients (2~3 servings)

Low gluten flour.....	150g
Eggs.....	3 pcs
Lemon.....	1 pcs
Caster sugar.....	150g
Baking powder.....	5g
Butter.....	150g



- 1 Soften the butter, grate the lemon peel with a grater.
- 2 Spread the melted butter (in addition to the portion in the ingredients) in a thin layer in an inner pan.
- 3 Beat the softened butter and caster sugar with a whisk until the sugar dissolves, gradually add the egg while whisking and mix well, then add the lemon peel crumbs and mix well.
- 4 Sift together the low gluten flour and baking powder, add them to the butter and egg batter and mix well until there is no dry flour.
- 5 Pour the batter into the pan and select the "CAKE" function to start cooking.

## Pork Rib Soup with Daikon

### Ingredients (2~3 servings)

Spare ribs.....	300g
Daikon.....	80g
Ginger.....	5g
Salt.....	3g
Water.....	700g



- 1 Wash the ribs and daikon, chop the ribs into small pieces 3cm wide, cut the daikon into pieces and slice the ginger.
- 2 Put the ingredients together in the inner pot and add water to the 0.5 scale level of the CONGEE.
- 3 Close the lid and select the "SOUP" function to start cooking.
- 4 When finished cooking, add salt to taste and serve.

**#DetailsMatter**