

產品規格

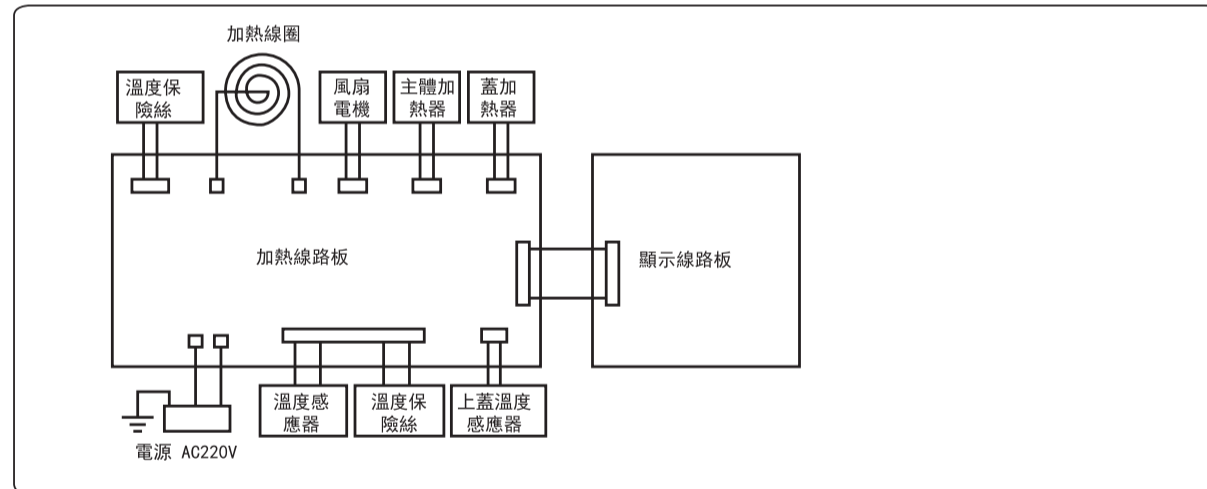
| | | | |
|------------|-----------|-------|----------|
| 型號 | RC-7HMH | 型號 | RC-7HMH |
| 電源 | 220V~50Hz | 外形尺寸 | 寬 23.0cm |
| 消耗電力(煮飯) | 600W | | 長 29.4cm |
| 消耗電力(保溫) | 平均 20W※ | | 高 20.3cm |
| 額定容量 | 0.7L | 機體質量 | 4.1kg |
| 最大煮飯量 (米量) | 0.72L | 電源線長度 | 1.2m |

※ 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。

下列情況時，請聯繫東芝。

- 未放入內鍋而將水和米放入了機體時。
- 塑料零部件或墊圈出現損傷時。(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。

電路原理圖 (示意圖)



| | | |
|---------------------------|--|---|
| <p>愛心檢查 24</p> | <p>對長年使用的電飯煲進行檢查</p> <p>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。</p> | <p>請仔細閱讀</p> <p>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銷售商或特約維修網點進行有關檢查和修理的諮詢。請勿自行修理。</p> |
| | <p>是否有這些症狀？</p> <p>請清除電源插頭和電源插座上堆積的灰塵。</p> <ul style="list-style-type: none"> ● 電源插頭或電源線發熱異常。 ● 機體發出焦糊味。 ● 機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，底部的風扇不轉動。 ● 出現其他異常或故障。 | |

TOSHIBA

微電腦磁應電飯煲

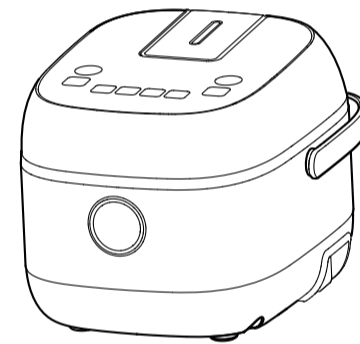
家用

使用說明書

型號

0.72L

RC-7HMH



交流電220V專用
請勿用於交流電 AC 220V以外的電源插座。

感謝您購買東芝微電腦磁應電飯煲。

- 本產品僅限家用。(請勿作為商用產品使用)
- 請仔細閱讀使用說明書，正確而安全地使用本產品。
- 閱讀完畢后，請務必將本使用說明書妥善存放在可隨時查閱之處。
- 請務必保存好說明書。

請務必閱讀「安全注意事項」和「請注意」(第2-5頁)，正確而安全地使用本產品。

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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
- 身體上、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玩耍。

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，向您購買產品銷售商諮詢。
(異常和故障舉例)

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

請勿進行拆解、修理或改造。
請您向購買電飯煲的銷售商諮詢。

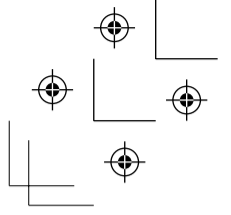
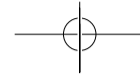
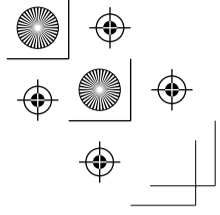
請勿用水清洗機體、電源插頭或電源線。
請勿讓機體沾上水或向機體澆水。
請勿將水倒入機體內部。
器具不得浸入水中。

請勿在機體底部的吸氣口、排氣口或縫隙內放入異物，特別是大頭針和鐵絲等金屬物。

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替換。

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（電源一側及機體一側）附上大頭針或髒污。

電源插頭（電源側及機體側）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（電源一側及機體一側）請勿讓嬰幼兒誤舔。



請無用濕手插拔電源插頭（電源一側及機體一側）觸摸電源插頭之前，請確保手是乾的。



手濕時禁止觸碰



單獨使用220V交流電，額定電流為10A以上的電源插座。如與其它設備共用插座，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（電源一側及機體一側）確實已完全插入。

定期除去電源插頭（電源一側及機體一側）上的灰塵。如灰塵等積聚，就會產生濕氣等，絕緣性會變差，這可能會引起火災。請使用乾布擦掉灰塵。

請勿將電源線放置於兒童可觸及的地方。請勿將電源線垂於桌邊或櫃檯邊。若拉扯電源線，產品會從桌子或櫃檯跌落，可能會造成身體受傷。

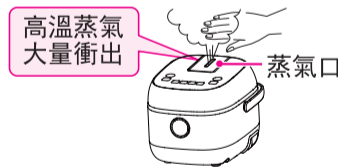
小心請勿絆倒或勾到使用中的電源線。可能會引起受傷或因電源線破損而引起火災或觸電。

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。



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。

禁止接觸



確實安裝了蒸氣閥。按壓關閉上蓋直至發出「咔嗒」的聲響。



請勿用於使用說明書記載之外的用途。可能會造成蒸氣或內容物湧出，因溢鍋造成燙傷或受傷。

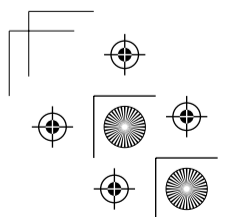
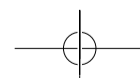
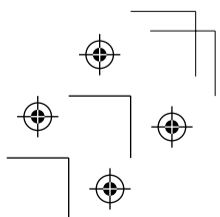
- （不可進行的烹飪方法舉例）
- 燉煮後分量會變多的膏狀點心、豆類和面類等料理。
 - 使用會急劇產生泡沫的小蘇打等製作的料理。
 - 會形成糊狀的咖喱或燉菜等用的調味料等具有黏性的料理。
 - 使用大量的油的料理。
 - 豆類、醬類等容易溢出的料理。
 - 將食材裝在塑膠袋中用電飯煲加熱的料理。

使用前

安全注意事項

為了安全請務必遵守

1. 本產品僅供家庭使用。請勿在戶外使用。
2. 本產品不適合身體、感官或精神能力下降，缺乏經驗和知識的人（包括兒童）使用，除非由專門負責他們安全相關人員在他們的指導監督下使用該電器。
3. 應對兒童進行監督，以確保他們不會使用本產品。
4. 本產品適用於家用和類似用途，例如：
 - 商店、辦公室和其他工作環境中的廚房區域；
 - 農場房屋；
 - 客戶在酒店、汽車旅館和其他住宅類型的環境中使用；
 - 民宿；
5. 如果電源線損壞，必須使用製造商或其服務代理商提供的特殊電源線或組件進行更換。
6. 在清潔、維護或搬遷之前以及不使用時，請關閉並拔下電源插頭。
7. 請勿將本產品的任何部件浸入水中或其他液體中。
8. 加熱元件表面使用後會留有餘熱，請勿觸摸。
9. 警告：避免溢出物觸碰接頭。
10. 警告：誤用可能會造成潛在的傷害。



安全注意事項

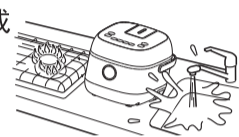
為了安全請務必遵守

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。請注意附件。



不穩定的場所或不耐熱的墊子上。可能會造成身體受傷、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。
當在廚架上使用本產品時，請注意通風。請勿讓蒸氣吹到操作部件上，讓蒸氣從架子中散出。

承載強度不足的旋轉餐桌。

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。

為防止受傷和燙傷



禁止觸碰

在使用中和使用後短時間內請勿觸摸活動蓋板、內鍋、蒸汽閥、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。



挪動機體時，請勿碰到按鈕。請勿拿著蓋移動。

請勿空煮
會造成故障、過熱或異常工作。



取出仍然發熱的內鍋時，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，待機體冷卻後再進行保養。
蒸汽口可能會積有熱開水。

煮飯後，打開上蓋時小心蒸汽和活動蓋板上滴下的高溫水滴。

為了您安全地使用



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
使用廚房置物架等物品的情況下請特別注意。

金屬製的小物品或錫箔等進入內鍋放置槽時請勿使用。
錫箔等會發熱。



將機體與電源插座斷開時，握住電源插頭（電源一側及機體一側）拔出。
可能會因觸電或短路而引起火災。



請勿拉拽電源線



不使用電飯煲時，將電源插頭（電源一側）從電源插座中拔出。
可能會因絕緣劣化而引起觸電或漏電火災。

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注意 以防止受傷、燙傷、觸電、漏電、火災、房屋損失為目的。

為防止噴出



加水量較多的粥、粗糧米請勿使用〈快煮〉等其他煮飯模式煮飯。
煮粥時請選擇〈粥〉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

為防止故障和錯誤工作，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。

清潔機體和機體周圍
如吸氣口、排氣口等維持電飯煲功能的部位有灰塵或小蟲進入會造成故障

請勿靠近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。

定期確認機體底部的吸氣口、排氣口，去除灰塵等。

如機體摔過、出現裂痕或咯咯作響，應停止使用。
請向經銷商要求檢查和維修。

上蓋，特別是蒸氣閥處請勿蓋上抹布和毛巾等。
蒸氣無法散出，會造成顯示部分變得模糊，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灶上用火燒，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。

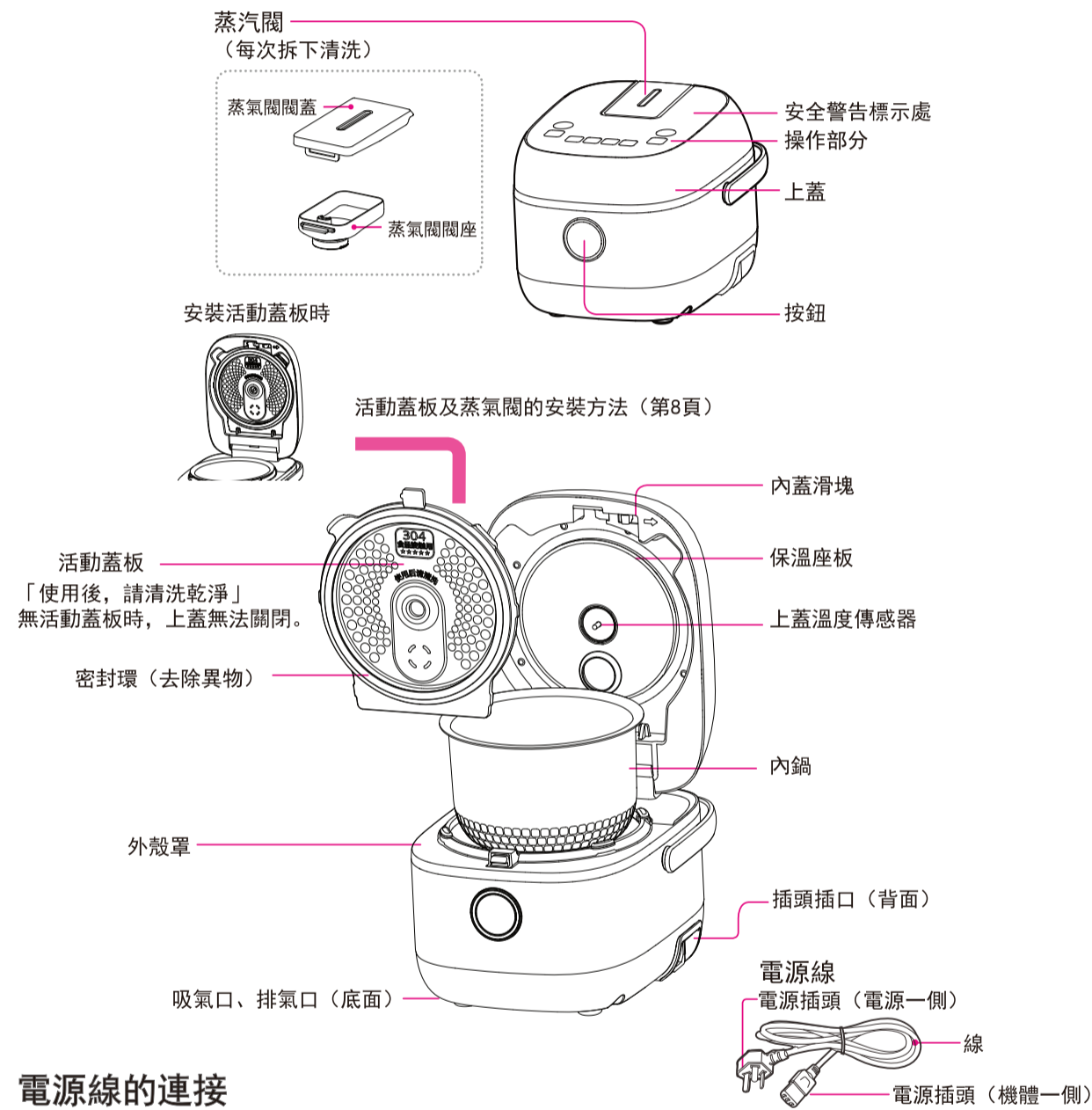
請勿將內鍋磕碰或掉落至硬物上。
可能會造成內鍋外側的損壞、變形。
勿損傷內鍋內面的氟樹脂塗層。
否則會導致內鍋內面的氟樹脂塗層剝落。（詳見第18頁）

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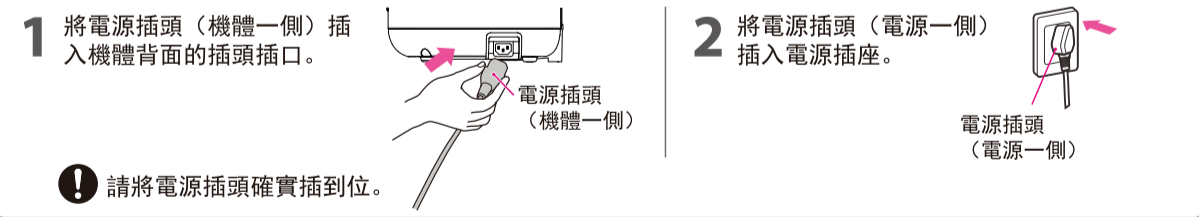
各部位名稱

- 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。

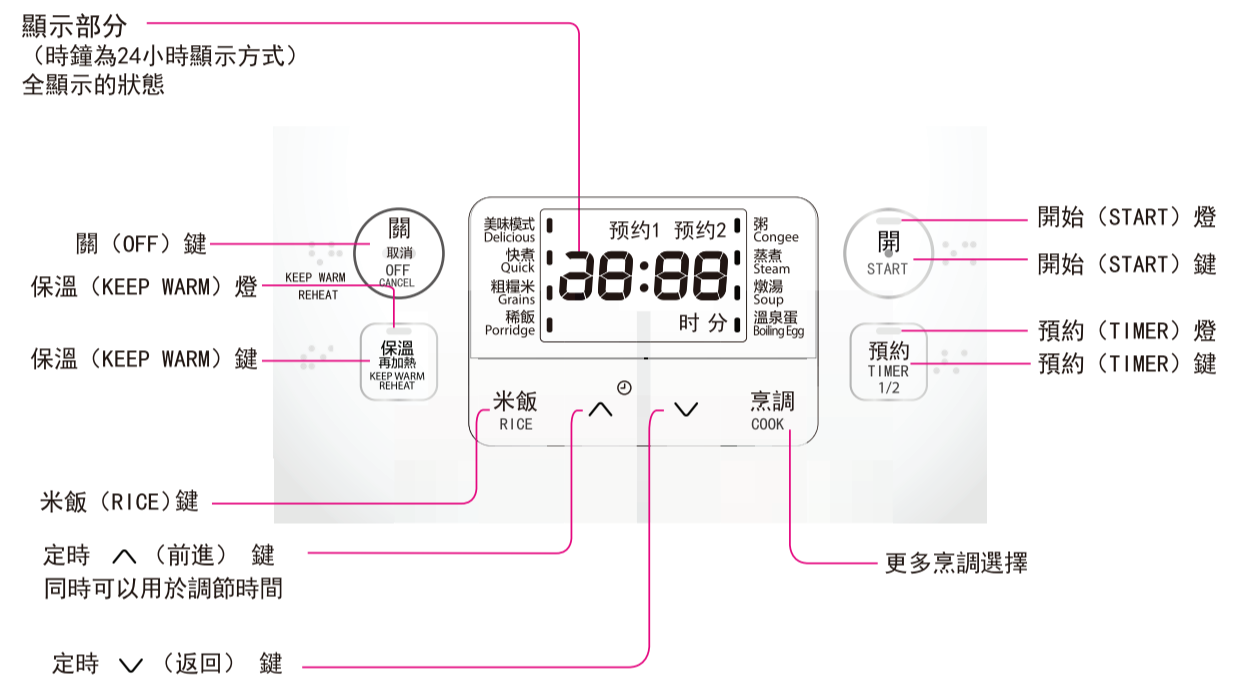
機體 各部的保養方法



電源線的連接

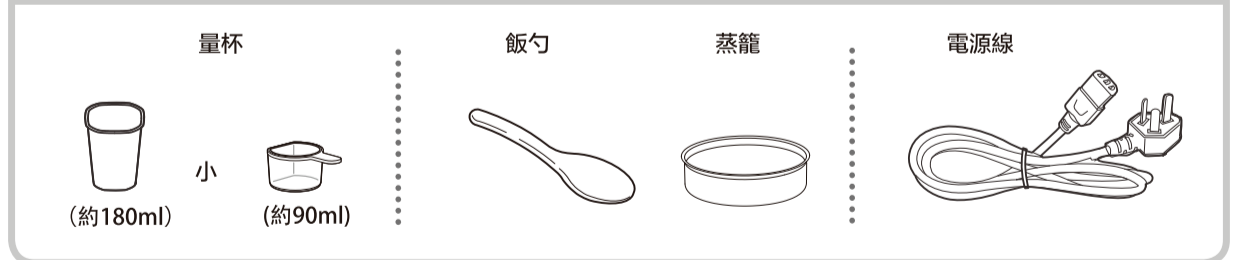


操作部分 開始 (START)、關 (OFF) 鍵上的凸出標記和按鍵附近附帶盲文。



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

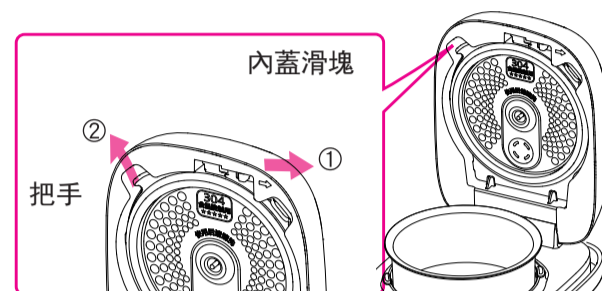


活動蓋板和蒸氣閥的拆裝

■ 拆卸活動蓋板

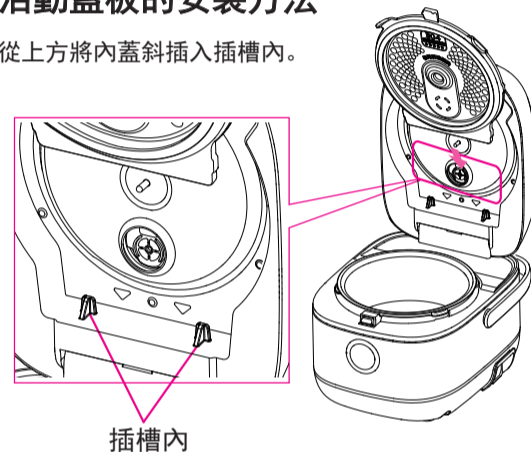
- ① 按箭頭向右推動內蓋滑塊（活動蓋板向前傾斜）。
- ② 抓住把手向上拉出活動蓋板。

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

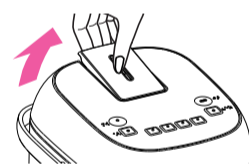
- ① 從上方將內蓋斜插入插槽內。



- ② 推壓把手，直至蓋側發出「咔嚓」聲。



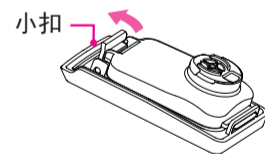
■ 機體上拆下蒸氣閥



- 向上拉
- 安裝時，請按壓裝上。

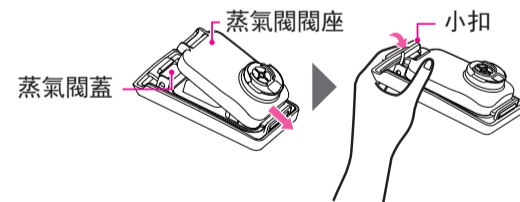
■ 打開

抓著蒸氣閥，打開小扣。



■ 關閉

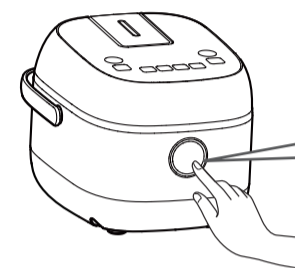
將蒸氣閥座的別扣插入蒸氣閥蓋的小扣。



- 當蓋內側的蒸氣閥密封筋脫出時，請壓入，使其不從槽中露出。

打開，關閉上蓋的方法

■ 打開上蓋

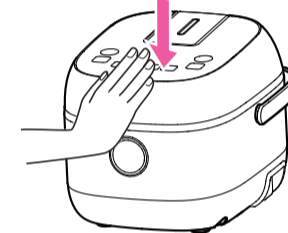


請勿從上方按壓上蓋，您只需按下按鈕聽到「咔嚓」一聲開鎖聲，上蓋即被打開。

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



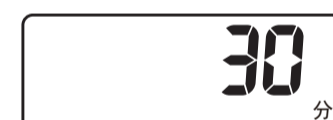
為了防止忘記裝上活動蓋板，如活動蓋板未安裝則無法關閉上蓋。

- ❗ 關閉上蓋前，請確認開蓋按鈕沒有異物（第10頁）。
- ❗ 按壓直至發出「咔嚓」的聲音。

使用前

煮飯時間的顯示（剩餘時間顯示）

距離煮飯完成時間



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，顯示時間會提前或停止。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）
- 「噹...」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

基本程式

1 量米 使用附帶的量杯

【正確的例子】 【錯誤的例子】

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 快速地淘米

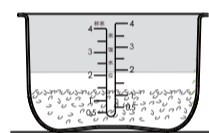
直至水變澄清



可使用內鍋淘米

- 加入足量的水充分攪拌後立即將水倒掉。
 - 反復「攪拌」和「用水沖洗」，直至水變澄清。
- 請勿用打蛋器等在內鍋裡洗米。

3 選擇水位刻度 調整所用杯數來調節水量



將米攤平，放在水平處。

煮白米時按照「White Rice」的水位刻度來調節。（其他水位刻度...第12頁）

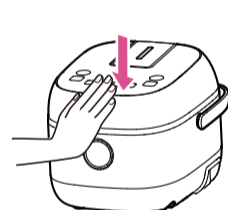
- 請根據喜好增減水量。
① 大約在刻度上下2mm以內
- 按下開始（START）鍵，就會自動開始泡米，故煮飯前無需泡米。

4 擦去附著的水滴、異物、裝好內鍋，關閉鍋蓋。



擦去內鍋外側水分

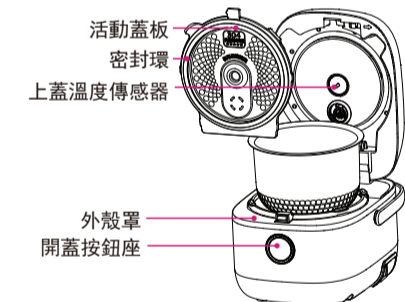
按下前側中央處



按壓直至發出「咔嚓」的聲響

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



內鍋不放下無法開始

按下開始（START）鍵

- 按下開始（START）鍵後，開始（START）燈亮，顯示距離煮飯完成的時間。（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（KEEP WARM）燈亮 ▶ 使用後按下關（OFF）鍵，並拔掉電源插頭。

❗ 取出內鍋，請務必按下（OFF）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。（否則有可能煮不好飯。）

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

如果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。
（碎米粒會使米飯變黏）

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。
防止米飯結塊和變黏。



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，每次購買約兩週至一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。

洗米後請勿用筍籠瀝乾放置

洗米後避免用筍籠瀝乾放置



會讓大米破裂、煮出的米飯變黏

不適合煮飯的水

硬度較高的礦泉水



（會使米飯乾硬）



pH9以上的礦泉水離子

（會使米飯變黃變黏）

水溫在30°C以下

夏季預約煮飯時最好使用冷水。
（水溫高會使米飯煮出來不可口或產生氣味）

夏季冷水



想煮飯時

使用後，當機體已經冷卻時，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」。

| 煮飯模式 | 水位刻度 | 煮飯容量 單位：杯 | 煮飯時間估算 單位：分鐘 ()初次煮飯時間 |
|------|--|--------------|------------------------------|
| 美味模式 | 五常米、 東北米、 香米、長 粒米、粥 、稀飯及 糙米分別 使用各自 特有的水 位線 | 0.5~4 | 40~50(45) |
| 快煮 | | 0.5~4 | 25~40(30) |
| 粗糧米 | | 0.5~4 | 60~90(80) |
| 稀飯 | | 0.5~4 | 30~45(40) |
| 粥 | | 0.25~0.5 | 時間可調(80) |
| 蒸煮 | | / | 時間可調(30) |
| 燉湯 | | / | 時間可調(120) |
| 溫泉蛋 | | / | 時間可調(20) |

- ★：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「0.5」。

飯類使用設定方法

選擇煮飯方法

1 米飯 RICE 按下

顯示屏就會按照〈美味模式〉→〈快煮〉→〈粗糧米〉→〈稀飯〉順序閃爍、變換。

美味模式
Delicious
快煮
Quick
粗糧米
Grains
稀飯
Porridge

粥
Congee
蒸煮
Steam
燉湯
Soup
溫泉蛋
Boiling Egg

45 分

米飯 RICE ^ v 烹調 COOK

2 開 START 按下 按下煮飯開始

燈亮 開 START

特色類使用設定方法

簡單設定♪

1 烹調 COOK 按下

顯示屏會閃爍、變換。
顯示屏會按照〈粥〉→〈蒸煮〉→〈燉湯〉→〈溫泉蛋〉順序閃爍、變換。

美味模式
Delicious
快煮
Quick
粗糧米
Grains
稀飯
Porridge

粥
Congee
蒸煮
Steam
燉湯
Soup
溫泉蛋
Boiling Egg

80 分

米飯 RICE ^ v 烹調 COOK

2 開 START 按下 煮飯開始

● 開始 (START) 燈亮

想煮飯時

預約煮飯的方法



在預約設定的時間完成煮飯。
可記憶2個完成煮飯的預約時間，因此可靈活使用「Timer 1」
早餐用、「Timer 2」晚餐用等，非常方便。

| | | | | | |
|---|---|-------|------|------|-------|
| 準備 | <p>確認是否與現在的時間相吻合</p> <p>●如與現在時間不吻合，則無法在預約的時間內完成煮飯。</p> | | | | |
| | <p>洗米、加減水，將內鍋放入機體內，關閉上蓋。</p> <p>●如未將內鍋放入，則無法進行預約。</p> | | | | |
| 操作 | <p>1 TIMER 預約 1/2 按下，</p> <p>選擇「Timer 1」、 「Timer 2」</p> <p>預約時間變化</p> <p>顯示</p> <p>美味模式 Delicious 快速 Quick 粗糧米 Grains 稀飯 Porridge</p> <p>粥 Congee 蒸蛋 Steam 燉湯 Soup 溫泉蛋 Boiling Egg</p> <p>7:00</p> <p>●每次按下預約 (TIMER) 鍵，顯示會在「Timer 1」和「Timer 2」之間切換。</p> | | | | |
| | <p>2 ↓ ↑ 用於設定煮飯完成的時間 (返回) (前進)</p> <p>時鐘為24小時顯示方式</p> <table border="1"> <tr> <td>早上7点</td> <td>7:00</td> </tr> <tr> <td>晚上6点</td> <td>18:00</td> </tr> </table> <p>美味模式 Delicious 快速 Quick 粗糧米 Grains 稀飯 Porridge</p> <p>粥 Congee 蒸蛋 Steam 燉湯 Soup 溫泉蛋 Boiling Egg</p> <p>7:00</p> <p>【早上7:00完成煮飯的例子】</p> <p>●以每10分鐘為1個單位進行設定。 ●持續按下返回、前進鍵，就會進入快進。 ※約1~2小時以內的預約會立即開始煮飯。 電飯煲會記憶預約時間，因此，下次要使用同一預約時間煮飯時，可省略操作。</p> | 早上7点 | 7:00 | 晚上6点 | 18:00 |
| | 早上7点 | 7:00 | | | |
| | 晚上6点 | 18:00 | | | |
| <p>3 確認煮飯模式</p> <p>●選擇要煮飯的類型，設定煮飯模式。</p> <p>米飯 Rice 設定</p> <p>●煮粥時請務必將煮飯模式設置為「粥」。 (如使用其他煮飯模式，可能會造成溢鍋和燙傷)</p> | | | | | |
| <p>4 開 按下 預約完成</p> <p>START</p> <p>燈滅</p> <p>開</p> <p>START</p> <p>燈亮</p> <p>預約 TIMER 1/2</p> <p>➔ 到了預約時間即完成煮飯</p> <p>若未按下開始 (START) 會有提示音。 (預約設定未完成)</p> <p>●開始煮飯後，開始 (START) 指示燈亮。(長亮直至煮飯完成) ●開始煮飯後，顯示距離煮飯完成的時間。</p> | | | | | |

要取消預約時
操作錯誤時



預約煮飯時請注意

■ “×” 表示不可預約煮飯 (可能會造成米飯變質、腐壞或腐蝕內鍋)

| 美味模式 | 快煮 | 粗糧米 | 稀飯 | 粥 | 蒸煮 | 燉湯 | 溫泉蛋 |
|------|----|-----|----|---|----|----|-----|
| 0 | 0 | 0 | 0 | 0 | 0 | 0 | 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。

須知

- 如果煮出的米飯偏軟，請根據個人喜好減少水量。
- 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，煮飯完成時間可能會有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 **↓** **↑**
(返回) (前進)

僅按下時，會顯示現在時間

調整現在時間 (時鐘) 的方法

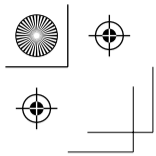
時鐘為24小時顯示方式
(晚上00:00 ... / 中午12:00)

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
(返回) (前進)
持續按下時，就會進入快進，以1分鐘為單位變化。

●煮飯、保溫、預約過程中無法調整時鐘。

3 按開始 (START) 或者不按任何按鍵5秒即可結束，
按取消鍵退出設定。



保溫

煮飯完成後會自動變成保溫模式。



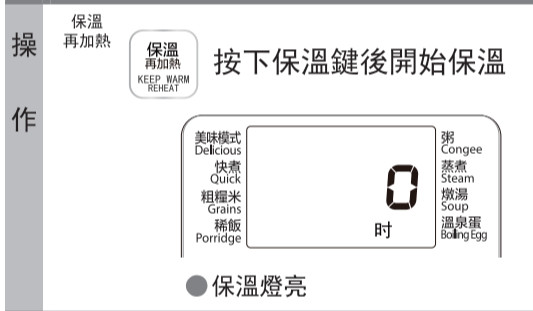
以1小時為點位顯示保溫經過時間
(保溫 (KEEP WARM) 燈亮)

- 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 (OFF) 鍵。
(保溫 (KEEP WARM) 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)。

要從關閉狀態開始保溫時



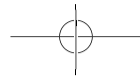
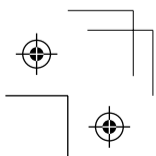
保溫中 要查看現在時間時



僅按壓時，會顯示現在時間

保溫訣竅

- 如不想讓保溫中的米飯變糊，請勿使飯粒殘留在內鍋側壁。此外，請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，待機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。
- 廚房用中性洗滌劑以外的洗滌劑。
- 氣油、稀釋劑、酒精、去污粉、漂白劑。
- 尼龍鋼刷研磨面、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、量杯髒污後

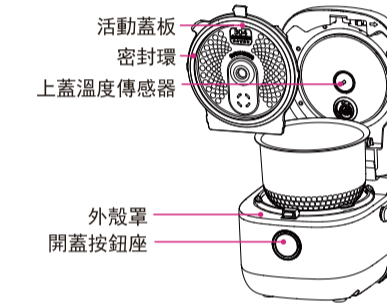
使用海綿和廚房用中性洗滌劑清洗 加入調味料煮飯後，盡快清洗活動蓋板，否則會生鏽。

機體・主溫控器

使用乾的抹布擦拭異物或髒污

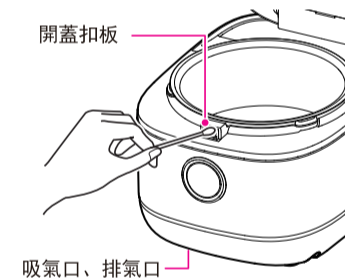
- 請勿清洗整個機體。
- 請勿向操作部位或蓋子上淋水或向外殼罩內部加水。
- 請勿用力拉拽蒸氣口墊圈。(因固定無法脫落)

溫度感應器上沾有污垢時。用細砂紙 (600號左右) 輕輕摩擦，再用撐乾的乾淨抹布擦去污垢。

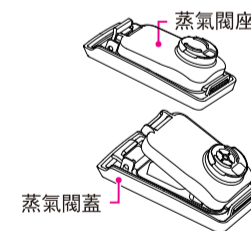


開蓋扣板、吸氣口、排氣口 (機體底部)

用棉棒等清除異物或灰塵。



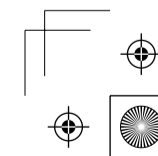
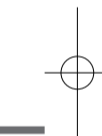
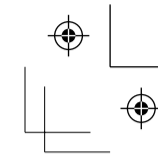
蒸氣閥 每次使用後 清洗蒸氣閥裡面，擦乾水分

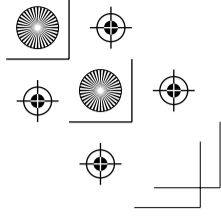


- 蒸氣閥裡面的污垢會使米飯產生氣味和溢鍋。另外，溢鍋或打開上蓋時可能會滴水。
- 在蒸氣閥裡面會積存蒸氣冷卻後的水。如果積存著水的話，打開上蓋時可能會滴水。(使用後由於蒸氣閥裡面的水是熱的，待機體冷卻後再進行清潔保養)

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 (1週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〉，按下開始 (START) 鍵到保溫前需35分鐘。(實際所用時間比顯示時間長)
- 3 變成保溫狀態後按下關 (OFF) 鍵，待機體冷卻後保養活動蓋板、蒸氣閥及內鍋等各個部位，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。
- 有些氣味可能無法完全去除。

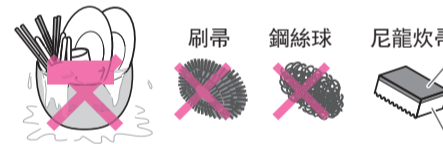
關於內鍋

請勿將內鍋放在燃氣灶上火燒、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。
請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

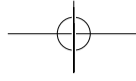
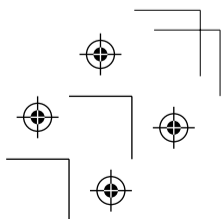
- 請勿將餐具放入內鍋，將內鍋作為清洗桶使用。
- 請勿用去污粉、漂白劑等清洗。(用廚房用中性洗滌劑清洗)
- 請勿使用刷帚類和餐具洗滌乾燥機來清洗



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。請勿用筍籬敲打。
- 請勿使用金屬製湯勺或起泡器類。

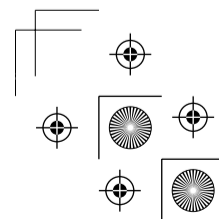
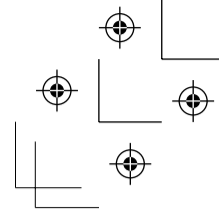
隨著使用時間的增加，氟樹脂面可能會出現顏色不均的現象，但並不會對煮飯、保溫性能或衛生方面產生影響。請放心使用。另外，即使萬一氟樹脂進入人體，也不會對人體造成任何影響。
※內鍋外側的塗層即使劃傷，在煮飯和保溫方面也沒有問題，可正常使用。
使用內鍋洗米時，在內鍋下方墊上抹布等，可以使內鍋外側的底部不易劃傷。

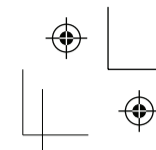
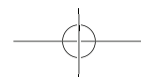
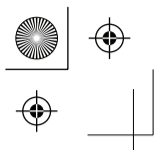


煮得不好時，怎麼辦

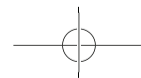
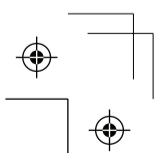
請在申請修理前進行一次檢查。若檢查後仍不知道原因，請向您購買電飯煲的經銷商諮詢。

| 這種時候 | 查找原因 (參考頁) |
|---|---|
| 米飯 軟 呈糊狀 結塊 不好吃 | <ul style="list-style-type: none"> ● 請減少煮飯用水量。 ● 請在煮飯完成後馬上將米飯整體翻鬆。 ● 如使用新米請減少煮飯用水量。 ● 煮飯前浸泡大米或預約煮飯會使煮出的米飯偏軟。 ● 洗米時用力搓米或用筍籬瀝乾放置，都會使大米裂開，造成米飯變黏或呈糊狀。 ● 是否使用了熱水或pH9以上的硬離子水？ |
| 硬 鬆散 不好吃 | <ul style="list-style-type: none"> ● 請增加煮飯用水量。 ● 請提前將大米浸泡之後再煮飯。 ● 是否使用了硬度較高的礦泉水？ |
| 焦 ※淡黃褐色的微焦不是故障 | <p>在以下情況下容易變焦。</p> <ul style="list-style-type: none"> ● 洗米不充分時。 ● 浸泡時間較長時。預約煮飯時。 ● 煮免淘米時。清洗1~2次可減輕變焦現象。 ● 使用胚芽米煮飯，或煮煲仔飯等加入調味料時。 ● 溫度感應器或上蓋溫度感應器等，帶有腐蝕或者異物時。 |
| 煮得不好 不好吃 | <ul style="list-style-type: none"> ● 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。 ● 用〈快煮〉模式煮出的飯會水分偏多、稍硬。 ● 活動蓋板是否被異物堵塞，上蓋溫度傳感器、主溫控制器、密封環、內鍋邊緣、吸氣口/排氣口是否附著有異物？ ● 內鍋或活動蓋板是否變形？是否忘記安裝內蓋或蒸氣口？ ● 煮飯過程中是否停過電？ |
| 保溫的米飯 有氣味 ※有氣味時，請務必進行煮沸清潔，經過清潔保養後再使用。(第23頁) | <ul style="list-style-type: none"> ● 是否進行了以下的保溫？ 長時間保溫、冷飯的保溫、把飯勺放在鍋內保溫或反復長時間保溫。 ● 粗糧米、搗糯米、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，建議盡快食用或冷凍保存。 ● 活動蓋板、蒸氣閥和機體是否有污垢？ 特別是活動蓋板和蒸氣閥，請在每次煮飯後拆下清洗，並擦乾水分。 ● 是否洗米不充分或進行了長時間的預約煮飯？ ● 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，誤按下了關 (OFF) 鍵，因長時間停電而切斷了電源。 |
| 半涼半熱 | <ul style="list-style-type: none"> ● 請在食用前進行再加熱。 |
| 乾燥變色 | <ul style="list-style-type: none"> ● 請減少煮飯用水量後再保溫。 ● 請在煮飯完成後馬上將米飯整體翻鬆。 ● 請將米飯聚攏。請勿讓飯粒殘留在內鍋側壁，並不時翻動一下米飯 |
| 乾燥變色 | <ul style="list-style-type: none"> ● 密封環、內鍋邊緣、外殼罩上是否附著有異物？ ● 內鍋外壁和主溫控制器上是否附著有異物？ ● 蒸氣閥是否已確實安裝好？ ● 是否反復進行了長時間的保溫或再加熱？ |





| 這種時候 | 查找原因 (參考頁) | |
|--------|---|---|
| 上蓋的開關 | 很難關閉 無法關閉 | <ul style="list-style-type: none"> ● 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。 ● 活動蓋板下方的插入部分, 是否確實已插入? ● 開蓋扣板是否附著有異物? ● 活動蓋板上是否有異物堵塞? |
| | 煮飯過程中上蓋打開 | <ul style="list-style-type: none"> ● 請按壓上蓋前側中央處, 直至發出“咔嚓”的聲音。 ● 開蓋扣板是否附著有異物? |
| 預約 | 馬上就開始了煮飯 無法在預約時間煮飯 無法煮飯 | <ul style="list-style-type: none"> ● 1~2小時以內的預約會立即開始煮飯。 ● 是否弄錯了上午和下午? 時鐘為24小時顯示方式。 ● 設定的現在時間是否有錯? ● 鋰電池是否電量耗盡? ● 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。 ● 設定預約時是否放入了內鍋? ● 是否忘記設定預約, 或是最後忘記按下開始 (START) 鍵? |
| | 蒸氣洩漏 ※ 請在煮飯完成後再確認。 | <ul style="list-style-type: none"> ● 密封環、內鍋邊緣、外殼罩上是否附著有異物? ● 上蓋、開蓋扣板是否附著有異物? ● 密封環是否有損傷, 內蓋或內鍋是否變形? ● 活動蓋板確實已安裝? |
| 煮飯和保溫 | 蒸氣閥的出氣口處有水 | ● 蒸氣冷卻後會變成水滴附著。並非異常。 |
| | 活動蓋板和內鍋上有水滴 | ● 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。 |
| | 打開上蓋時, 密封環等部位會滴落冷凝水 | <ul style="list-style-type: none"> ● 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。 ● 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。 ● 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。 ● 主溫控器和內鍋外側是否附著有異物? |
| | 溢鍋濺出 | <ul style="list-style-type: none"> ● 是否米量太少、水量太多或洗米不充分? ● 粥的煮飯模式沒錯嗎? 上蒸溫度傳感器、主溫控器是否附著有異物? ● 蒸氣閥內是否有污垢? ● 是否已安裝好蒸氣閥和活動蓋板? ● 活動蓋板上是否有異物堵塞? |
| | 內鍋內形成薄膜 | ● 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。 |
| 中央部分下陷 | ● 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。 | |
| 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? |
| | 燈滅了 中途停止了 | <ul style="list-style-type: none"> ● 如在使用過程中取出內鍋, 則電源切斷。 ● 誤按下了關 (OFF) 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」。 |
| | 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, Coo、Eoo故障代碼出現 | ● 請參閱第21頁「錯誤顯示」。 |



煮得不好時, 怎麼辦 (續上)

請在申請修理前進行一次原因查找

| 這種時候 | 原因查找 | |
|------------------|--|--|
| 顯示消失 0:00閃爍 | ● 固定在機體內部的鋰電池電量耗盡。 | |
| 其他 | 使用中發出聲音 | <ul style="list-style-type: none"> ● 請參閱第9頁的“使用過程中的聲音”。 ● 「嗡嗡」是風扇工作的聲音, 「吱」是通電的聲音, 「啾~」是蒸氣噴出的聲音。 |
| | 有塑料等的氣味 | ● 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。 |
| 塑料零件上有的部位呈線狀或波浪狀 | ● 是塑料成形的痕跡, 不是異常。不影響煮飯或保溫。 | |
| 上蓋與機體之間有縫隙 | ● 上蓋與機體之間多少會有縫隙, 但密封環會起到密封的作用。 | |
| 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影響, 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 | ● 與其他電器產品同時使用時, 有時會超過短路器的額定電流。 請使用單獨的電源插座。 | |

錯誤顯示

請對C00顯示再進行一次原因查找

請將電源插頭 (電源側) 從插座上拔下, 按照以下方法處理。

| | | |
|--|---|--|
| | <ul style="list-style-type: none"> ● 請清除機體底部吸氣口、排氣口處的灰塵。 ● 請勿將電飯煲放置在紙、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 | <p>重新啟動時 處理後, 連接電源線</p> <p> 按下 (錯誤顯示解除)</p> <p>請等待內鍋放置槽、內鍋即內蓋冷卻後再重新啟動。</p> |
| | <ul style="list-style-type: none"> ● 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。 | |
| | <ul style="list-style-type: none"> ● 電路板和傳感器的故障顯示 請立即停止使用, 拔下電源插頭, 並諮詢該產品銷售商。 | |

停電時

來電後, 繼續煮飯或保溫

但可能會出現飯煮得不好、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閘時也一樣。

鋰電池

固定在機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。

鋰電池電量耗盡後

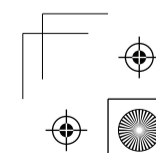
拔下電源插頭後顯示消失, 就無法記憶時間和煮飯模式等。

將電源插頭插入插座, 全部亮燈後0:00會閃爍。按下關 (OFF) 鍵0:00會停止閃爍, 可以按平時那樣使用。
(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銷售商諮詢。(收費)

電池固定在機體內部, 顧客自己無法更換。

這種時候



Specifications

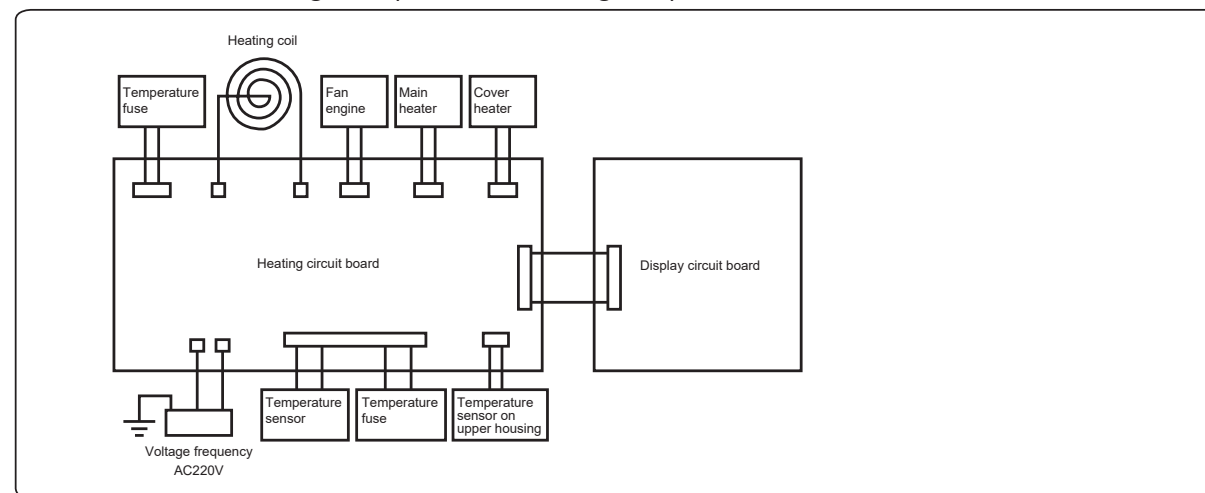
| | | | |
|--|--------------|-------------------|---------------|
| Model | RC-7HMH | Model | RC-7HMH |
| Voltage frequency | 220V~50Hz | Overall dimension | Width 23.0cm |
| (Cooking) Consumes power | 600W | | Length 29.4cm |
| (Heat preservation) Consumes power | Average 20W※ | | Height 20.3cm |
| Rated Capacity | 0.7L | Body quality | 4.1kg |
| The maximum cooking capacity (rice volume) | 0.72L | Power cord length | 1m |


- ※ Power consumed by heat preservation every hour. (The maximum rice volume at 23°C room temperature and 220V voltage.)
- Consideration is not given to using on sites above 2,000m during design.

Please contact with the below in the following cases.

- Place water and rice in the body without placing in the inner cooking pot.
- There is damage on plastic spare part or washer. (There may be damage after several years of use)
- Sealing ring of the inner cooking pot, removable cover plate and steam valve and power cord are damaged or lost.

Schematic circuit diagram (schematic diagram)



| | | |
|--|---|---|
|  <p>Warm check</p> | <p>Check electric cookers which have been used frequently in many years!</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> | <p>Please stop using</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> |
| | <p>Whether there is such symptom?</p> <p>Please clean up dust on power plug or power socket.</p> <ul style="list-style-type: none"> • Abnormal heating of power plug or power cord. • The body gives off scorched flavor. • Part of the body is broken, wry or squeaking. • Deformation or damage of inner cooking pot, outer cover and inner cover • The fan at bottom does not rotate during cooking. • There are other abnormalities or faults. | |

TOSHIBA

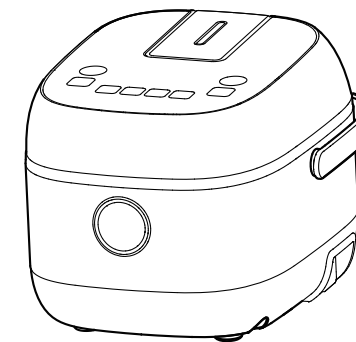
Microcomputer Induction Rice Cooker Home use

Instruction Manual

Model

0.72L

RC-7HMH



Special purpose for AC 220V
Please do not apply to power sockets other than AC 220V.

Thank you for buying the Toshiba Microcomputer Induction Rice Cooker.

- This product is for household use only. (Please do not use as a commercial product.)
- Please read the instruction manual carefully and use this product correctly and safely.
- After reading, please keep this instruction manual in a place where you can check it at any time.
- Please properly take and keep the manual.

Please read "Important Safety Instructions" and "Please Note" (Pages 2-5) to use this product correctly and safely.

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Important Safety Instructions

Please observe for security.

This manual contains the following important contents, to prevent damage to your personal and property safety, and for you to use this product safely and correctly.


- Classify and explain the extent of hazards and damages caused by non-compliance with the recorded use methods.


 **Warning** Contents of the possibility of causing "death" and "serious injury"


 **Note** Contents of the possibility of "minor injury" and "losses of housing and property".


- Classify and explain the contents to be observed.

 FORBIDDEN

 Contents of "Observe Instructions"


 Contents of "Supervising and Note"

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


 The following persons are not allowed to use this product


- Children
- Persons with reduced physic, perceptual or intellectualabilities
- Persons lacking experience and knowledge

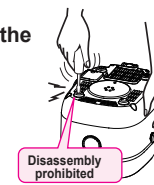
Please keep this product out of the reach of children and do not let children play with it.


 Immediately stop using in the event of an exception or failure
Immediately pull out the power plug and consult the dealer where you purchased the product
(Exceptions and failure examples)

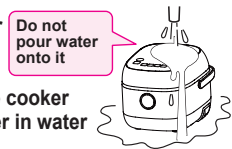
- The power plug or power cord is abnormally hot
- Burnt smell from the cooker
- Part of the cooker is cracked, loose, or rattled
- Inner pot, lid or removable lid is deformed or broken
- The bottom fan does not rotate during cooking


 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 doesn't assume any responsibility for the consequences of improper use of this product or use for purposes other than those described in the instruction manual.

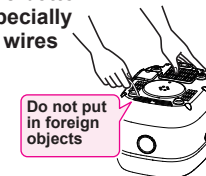
 Do not disassemble, repair or modify.
Please consult the dealer of the rice cooker




 Do not wash the cooker, power plug, or power cord with water.
Do not allow the cooker to get wet with water or pour water onto it.
Do not pour water into the cooker
Do not immerse the cooker in water



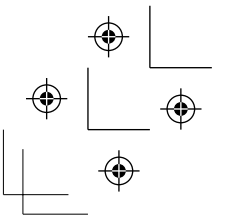
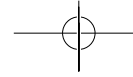
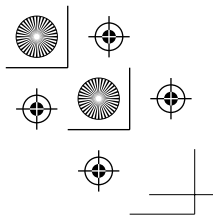
 Do not put anyforeign objects in the air inlet, outlet or slot in the bottom of the cooker, especially such as pins and wires



 Do not let people unfamiliar with the operation or children use the cooker
Please keep the cooker out of the reach of children
Pay special attention to your child during or shortly after the cooking.

 Do not open the lid or move the cooker during cooking

※ Please refer to the actual product If the product picture is inconsistent with the actual product.



In case of cord damage, the cord should be replaced with a special cord or specialized component purchased from the Manufacturer or the Maintenance Department.



Warning

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

Please correctly use the power plug, power cord and power socket.



Please do not attach the power plug (power supply side and body side) with pins or rubbishes.

Please do not use if the power plug (power supply side and body side) and power cord are damaged or the power socket is loose.
Please change for the special power cord.

Please do not use power cords other than the special power cord.

Please do not use the power cord for other equipment.

Please do not damage the power plug or power cord.
Please do not bend, pull, twist or bundle the wires, make them close to high temperature, place heavy objects on them, and extrude or process them.

Please do not lick the power plug (power supply side and body side).

Please do not let infants and young children lick it.



Please do not plug or unplug the power plug (power supply side and body side) with wet hands.
Please ensure hands are dry before touching the power plug.

Please do not touch it with wet hands.



The power socket with AC 220V and rated current of 10A or more should be used alone.
It may cause fire due to heating when sharing socket with other equipment.

The power socket with 10A above rated current should be used alone if the power cord should be extended.

The power plug (power supply side and body side) has been completely inserted.

Remove dust from the power plug (power supply side and body side) regularly.
The accumulation of dust will produce moisture and cause poor insulation, which may cause fire, please wipe off with dry cloth.

Please do not place the power cord in the place where children can take

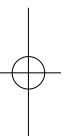
Please do not hang the power cord at the table or counter. The product will fall from the table or counter if the power cord is pulled, which may cause injury.

Please be careful not to stumble or hook the power cord in service.

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

Use grounded power socket.

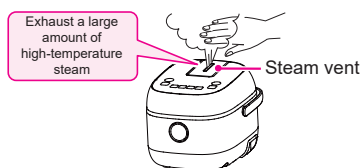
The power plug of this product can only be inserted into the grounded power socket. It may cause electric shock due to fault or electric leakage if grounding is not complete.



Before use



The steam vent temperature is very high. Please do not put your hands or face near the steam vent.
Please pay special attention to infants and young children.



The steam valve is installed indeed.

Press to close the upper housing until a sound of "clatter".

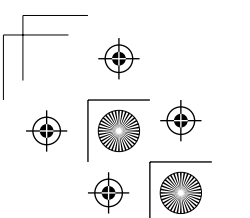
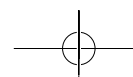
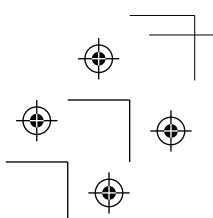


Please do not use for purposes other than the instruction manual.

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

(Examples of forbidden cooking methods)

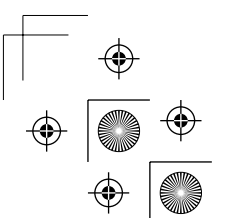
- Cuisines such as cream dessert, beans and noodles that will increase after stewing.
- Cuisines made by using baking soda that will sharply bubble.
- Sticky cuisines cooked with ground spices and curry that will be pasty.
- Cuisines that require a lot of oil.
- Cuisines such as beans and sauces that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



Important Safety Instructions

Please observe for security.

1. This product is for home use only. Do not use it outdoors.
2. This product is not suitable for use by people with reduced physical, sensory or mental abilities (including children), unless they are supervised by personnel responsible for their safety.
3. Children should be supervised to ensure they will not use this product.
4. This product is suitable for domestic and similar purposes, such as:
 - Kitchen areas in stores, offices and other office environments;
 - Farm house;
 - Hotels, motels and other residential types
 - Bed and breakfast;
5. If the power cord is damaged, it must be replaced with a special power cord or component provided by the manufacturer or its service agent.
6. Turn off and pull out the power plug before cleaning, maintenance or handling, and when not in use.
7. Do not immerse any part of the cooker in water or other liquids.
8. Do not touch the surface of the heating element as there will be residual heat after use.
9. Warning: Avoid spillage falling on the connector.
10. Warning: Misuse may cause potential harm.



Important Safety Instructions

Please observe for security.



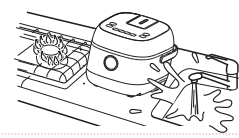
Note

For the purpose of preventing injury, scald, electric shock, electric leakage, fire and home loss.

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 the item that may be blocking the suction port and exhaust port.
Curtain, paper, cloth, carpet, plastic bag and so on.

On tin foil or electric blanket.
Items such as tin foil that may be heated.



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.



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 scarfify 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.



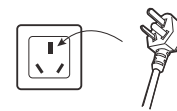
Please do not use deformed or non-dedicated inner cooking pots.
Scald or injury may result from overheating or abnormal movements.

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.

Please do not use when small metal items or tin foils enter the inner cooking pot.
Tin foil will be heated.



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.



Note

For the purpose of preventing injury, scald, electric shock, electric leakage, fire and home loss.

To prevent spray



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

Please keep away from items easily affected by magnetic force.

If not, the contents stored on bank cards, IC cards and like may be eliminated. There may be noise on TV, radio and telephone.

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.

Periodically confirm the suction port and exhaust port at the bottom of the body and remove dust.

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.

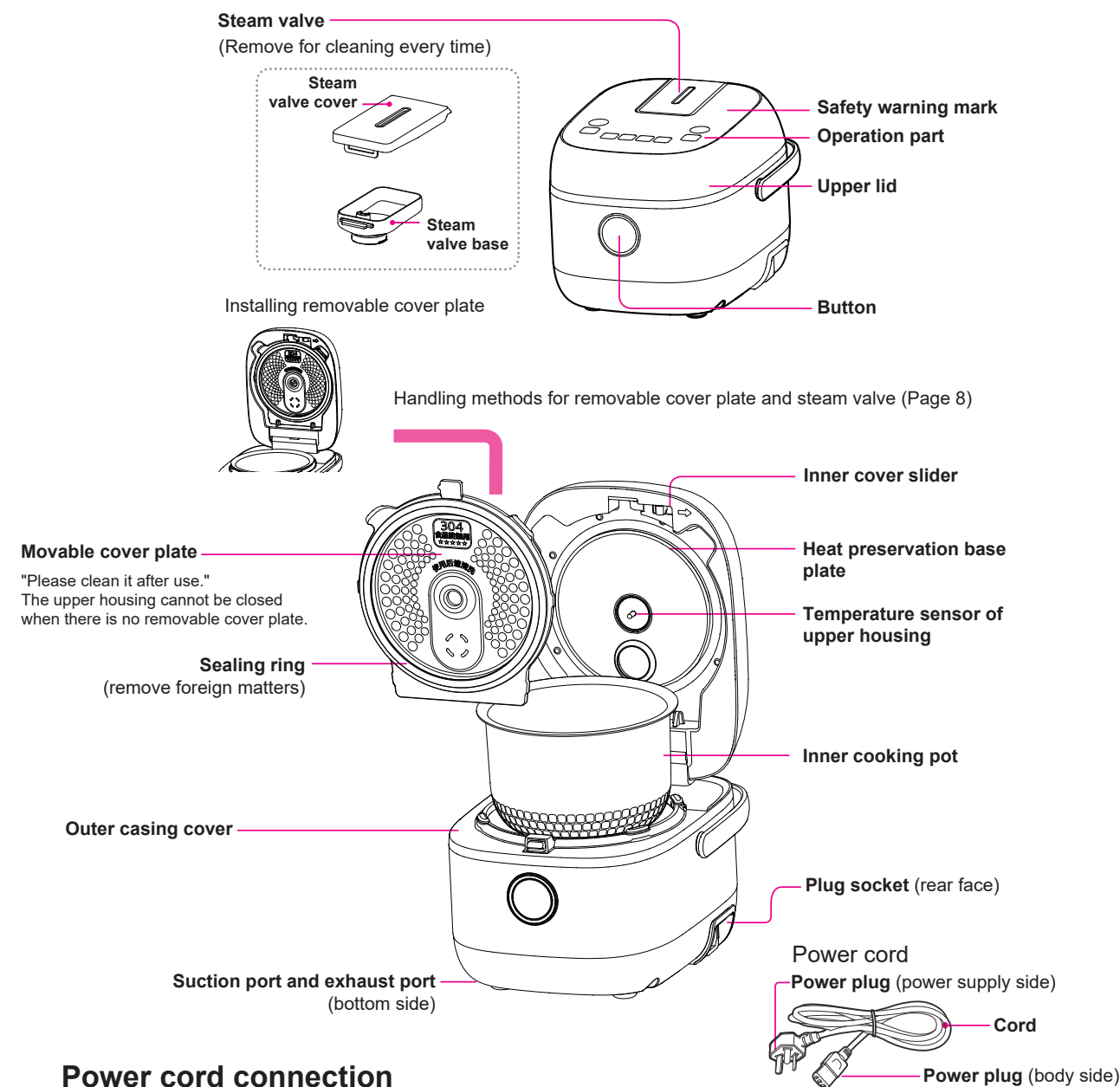
Please do not damage the fluororesin coating on the inner surface of the inner cooking pot.
Otherwise, the fluororesin coating will be split from the inner surface of the inner cooking pot. (See Page 18 for details.)

Before use

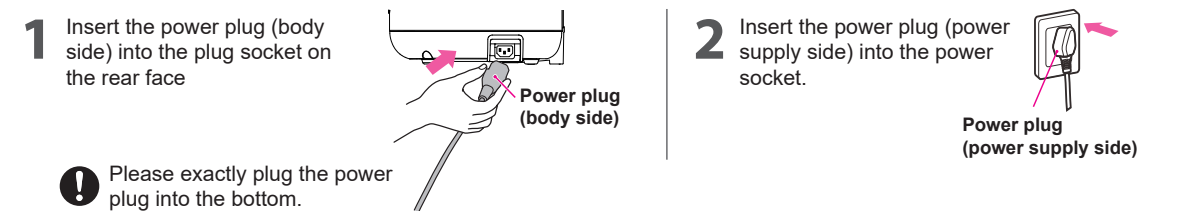
Parts name

- 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.

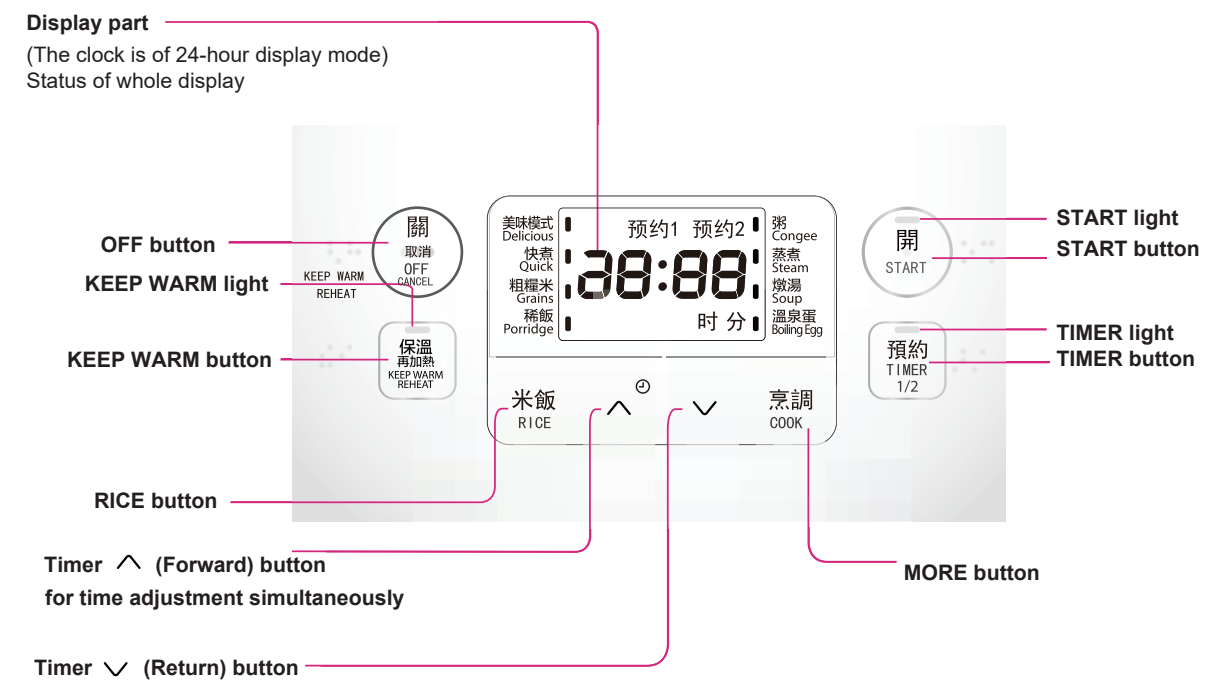
Body Maintenance methods of each part



Power cord connection

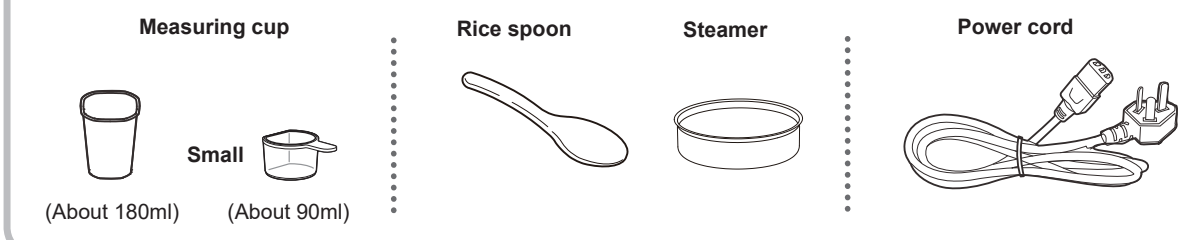


Operation part START and OFF protruding tags and buttons have braille alphabets near.



In order to keep the clock running after pulling out the power plug and remember the cooking mode, lithium batteries are installed inside. Lithium batteries will be consumed when used.

Accessories



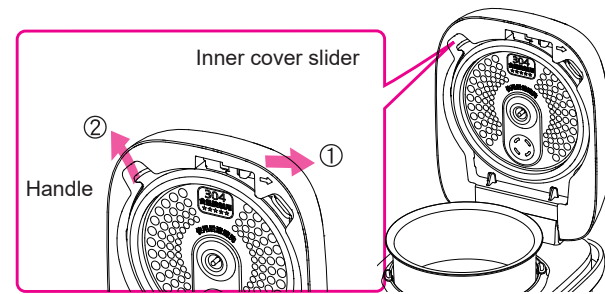
Before use

Disassembly & assembly of removable cover plate and steam valve

Remove the removable cover plate.

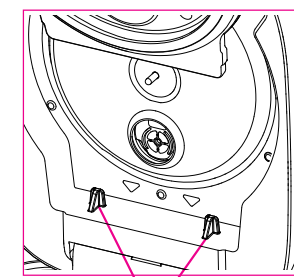
- 1 Push the inner cover slider to the right according to the arrow (the removable cover plate leans forward).
- 2 Grab the handle and pull up the removable cover plate.

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.

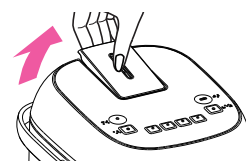


Inside the slot

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



Remove the steam valve from the body.

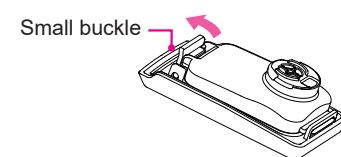


Pull up

- Please press to install.

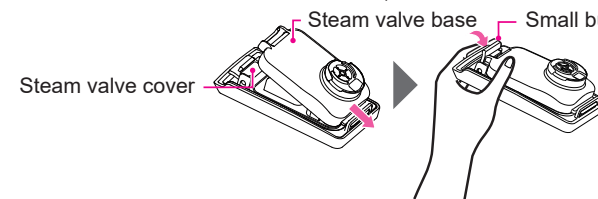
Open

Hold the steam valve and open the small buckle.



Cut-out

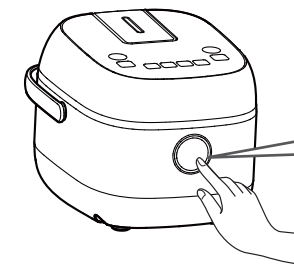
Insert the buckle on the steam valve base into the pinhole of the steam valve cover, and fasten the small buckle.



- When the sealing bar of the steam valve inside the cover is removed, please press it in to prevent it from appearing from the slot.

Method of opening and closing upper housing

Open the upper housing

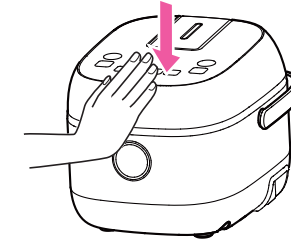


Please do not press the upper housing from above. You should just press the button before hearing the "clatter" sound of unlocking, and the upper housing will be opened.

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.

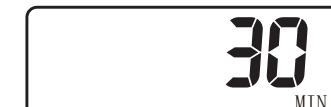
! Before closing the upper housing, please confirm that there are no foreign matters on the opening button seat (Page 10).

! Press until a sound of "clatter".

Before use

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


Basic procedures

1 Rice measurement Use the attached measuring cup

[Correct case]



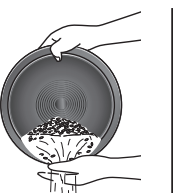
[Wrong case]




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



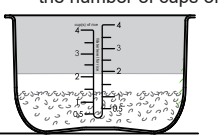
Inner cooking pot can be used to wash rice



- Add adequate water and fully mix and then promptly pour water out.
- 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




Press the water level scale of "White Rice" for adjustment during rice cooking. (Other water level scales...Page 12)

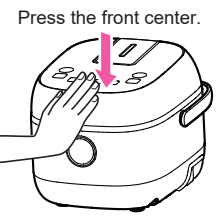
- Increase or decrease water volume based on personal tastes. (Within 2mm above or below the scale.)
- Press **START** button, it will automatically start rice soaking. Therefore, there is no need for rice soaking before cooking.

Flatten rice and place on a horizontal place

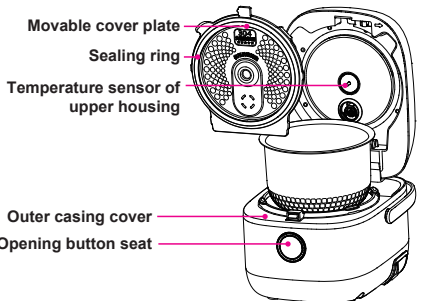
4 Wipe off attached water drops and foreign matters, place in inner cooking pot and close the cover.



Wipe off water outside inner cooking pot.



Press the front center.




Press until a sound of "clatter".

Movable cover plate
Sealing ring
Temperature sensor of upper housing
Outer casing cover
Opening button seat

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

It cannot be started if the inner cooking pot is not placed well.

- The **START** indicator light turns on after pressing **START** button, and the time left before cooking is displayed. (Display is changed every 5 minutes before converting to rice stew.)

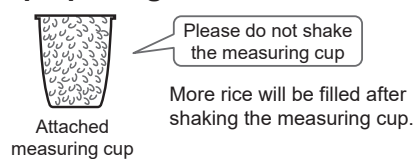
Cooking is done when buzzing KEEP WARM light up ▶ Press **OFF** button after using and pull out the power plug.

Take out inner cooking pot, and be sure to press **OFF** 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 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)

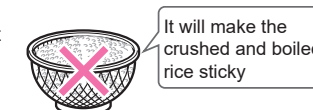
It's better to stock in refrigeration if "the heat preservation may be too long" or "there is a little rice".

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



Water not suitable for cooking



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)



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 () First cooking time |
|--------------|---|-------------------------------|---|
| Delicious | Respectively use the distinctive water levels for Wuchang Rice, Short grain Rice, Fragrant rice, Long grain Rice, Porridge and Brown rice | 0.5~4 | 40~50(45) |
| Quick | | 0.5~4 | 25~40(30) |
| Grains | | 0.5~4 | 60~90(80) |
| Porridge | | 0.5~4 | 30~45(40) |
| Congee | | 0.25~0.5 | Adjustable time (80) |
| Steam | | / | Adjustable time (30) |
| Soup | | / | Adjustable time (120) |
| Boiling egg | | / | Adjustable time (20) |

- ★: 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 ("0.5") of "Congee"

Rice menu setting method

Operation

1 Press **米飯**
RICE

The display screen will flicker and change in the sequence of <Delicious>→<Quick>→<Grains>→<Porridge>every time the "Rice" button is pressed down.

2 Press **開**
START

Cooking starts

The light turns on

Special menu setting method

Simple setting

1 Press **烹調**
COOK

The display screen will flicker and change in the sequence of <Congee>→<Steam>→<Soup>→<Boiling Egg>.

2 Press **開**
START

Cooking starts

START indicator light turns on

Method of presetting cooking time



Complete cooking within the preset time.
It can memorize two appointment times of cooking finishing. Therefore, "Timer1" for breakfast, "Timer2" for dinner and others, it is quite convenient.

| | | |
|---|--|--|
| Preparation | Confirm whether it fits with the current time | <ul style="list-style-type: none"> If it does not fit with the current time, it is impossible to finish cooking within the preset time. |
| | Wash rice, add or reduce water, place inner cooking pot in the body and place on the upper housing | <ul style="list-style-type: none"> It is impossible to pre-set without inner cooking pot in. |
| Operation | <p>1 Press Change of appointment time</p> <p>Select "Timer1", "Timer2"</p> | <ul style="list-style-type: none"> Display will switch between "Timer1" and "Timer2" every time when the Timer button is pressed down. |
| | <p>2 Set the time for finishing cooking</p> <p>The clock is of 24-hour display mode 7:00 a.m 7:00 6:00 p.m 18:00</p> <p>[Cases of finishing cooking at 7:00 a.m.]</p> | <ul style="list-style-type: none"> Set with every 10 minutes as a unit. Continue to press the return and forward button for fast forward. * Cooking will promptly start for appointment within about 1-2 hours. <p>The electric cooker will memorize the appointment time. Therefore, the operation may be omitted if the same appointment time is used for cooking the next time.</p> |
| | <p>3 Confirm the cooking mode</p> <ul style="list-style-type: none"> Select cooking type, and set cooking mode. | <p>! Please set the cooking mode to <Congee> during porridge cooking.</p> <p>(Using other cooking modes) may cause spill or scald</p> |
| | <p>4 Press Appointment completed</p> <p>The light goes off The light turns on </p> <p>→ Cooking is completed at the appointment time</p> | <p>There will be a prompt voice if the START button is not pressed down. (The appointment setting is not complete)</p> <ul style="list-style-type: none"> START light turns on after cooking is started. (It is on until cooking is done) It displays the time left before completing cooking after starting the cooking. |
| <p>To cancel appointment or operation is wrong Press </p> | | |

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)

| Delicious | Quick | Grains | Porridge | Congee | Steam | Soup | Boiling egg |
|-----------|-------|--------|----------|--------|-------|------|-------------|
| O | O | O | O | O | O | O | 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.

Instructions

- If the cooked rice is relatively soft, please reduce the water volume based on personal taste.
- Rice starchiness will settle down during cooking appointment. Therefore rice at the bottom may be a little yellowish-brown. Completely washing rice can relieve this situation.
- If the room temperature and water temperature are lower or water volume is larger, cooking finishing time may be delayed for about 10 minutes.

Pre-setting To check the current time

Press down during appointment (Return) (Forward)

It will display the current time after just pressing down

Method of adjusting the current time (clock)

The clock is of 24-hour display mode (0:00 p.m-24:00 a.m.)

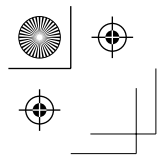
1 Insert the power plug, and press down for "more than 2 seconds"
The time display will flicker.

2 Used in time adjustment (Return) (Forward)

Continuous pressing will start fast forward, and change with 1 minute as a unit.

3 Press the **START** button or do not press any button to end, and press cancel button to exit from the setting.

- Unable to adjust the clock during cooking, heat preservation and appointment.



Keep Warm

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



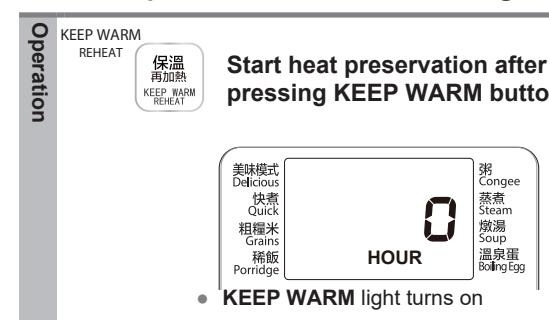
The heat preservation time is displayed in the unit of 1 hour
(KEEP WARM light turns on)

- To keep the rice tasty during heat preservation, it will automatically control the heat preservation temperature based on using conditions.
- Press down **OFF** button to stop the heat preservation. **KEEP WARM** 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 note that during 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)

Start heat preservation from the closing state



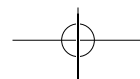
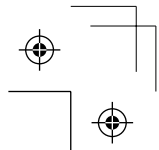
Warm preserving To check the current time

Press during heat preservation (Return) (Forward)

It will display the current time after just pressing down

Tricks for heat preservation

- To prevent rice in heat preservation from being sticky, please do not leave rice grains on side of the inner cooking pot. Besides, please frequently stir the rice.
- It's better to stock in refrigeration with cling film if "the heat preservation may be too long" or "there is a little rice".



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

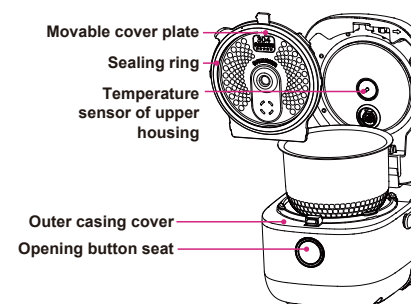
Wash with sponge and neutral detergent for kitchen Wash the removable cover plate promptly after adding seasoning for cooking. Otherwise, it will get rusty.

Body · Main temperature controller

Wipe off foreign matters or dirt with dried duster cloth

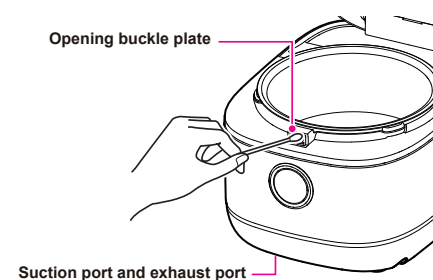
- Please do not wash the entire body.
- Please do not spray water to operating parts or covers, or add water into the outer casing cover.
- Please do not pull or drag washer of steam vent. (Impossible to fall down due to fixing)

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.

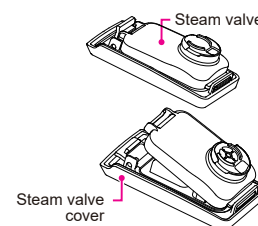


Opening buckle plate, suction port and exhaust port (bottom of the body)

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



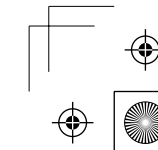
Steam valve Clean inside steam valve Wipe off water after using every time

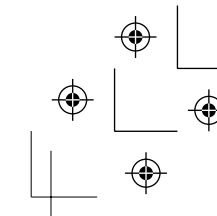
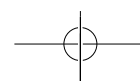
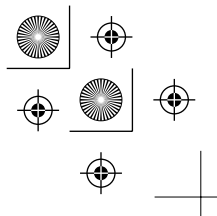


- Dirt in steam valve will cause rice scent and spill. Besides, there may be water drops in the case of spilling or opening the upper housing.
- There will be water generated from cooled steam inside steam valve. If any water, there may be water drops when opening upper housing. (Since water in steam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

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> and press <START>, it will take 35 minutes when switch to keep warm function. (Actual time may take longer.)**
- 3 Press OFF button after converting to heat preservation 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.

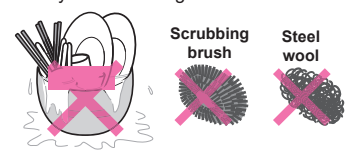
Please do not bump against the inner cooking pot or drop it on a hard substance.
It may cause damage and deformation on the outside of the inner cooking pot.

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)



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 (reference page) |
|--|--|
| Rice | |
| Soft In pasty state Lump sump Not tasty | <ul style="list-style-type: none"> • Please reduce water volume for cooking. • Please scarify the rice completely and promptly after the cooking is done. • Please reduce water volume for cooking in the case of using new rice. • Soaking rice or making appointment for cooking before cooking will make the cooked rice soft. • Roughly rubbing the rice during washing or drying out with shallow basket will rip off rice and make the rice in pasty state. • Whether hot water or alkaline ionized water of pH value above 9 is used? |
| Hard Loose Not tasty | <ul style="list-style-type: none"> • Please increase water volume for cooking. • Please soak the rice in advance before cooking. • Whether mineral water of higher hardness is used? |
| Burnt ※ Slight burnt of fawn is not faulty. | <p>It can easily get burnt in the following conditions.</p> <ul style="list-style-type: none"> • Inadequate rice washing. • Long soaking time. Cooking appointment. • Cooking washing-free rice. Cleaning for 1-2 times can relieve the coking situation. • Cook milled rice with embryo or soup rice, and adding seasoning. • Where there is dirt or foreign matters on temperature sensor or temperature sensor on upper housing. |
| Badly cooked Not tasty | <ul style="list-style-type: none"> • Whether cooking is operated when the inner cooking pot slot or removable cover plate is not cooled down? Please cool down them before cooking. • Rice cooking under the <Quick cooking> mode will be softer or harder. • 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? • Whether inner cooking pot or removable cover plate is deformed? Whether the inner cover or steam vent is uninstalled? • Whether the power is cut off during cooking? |
| Rice in heat preservation | |
| With unpleasant odor ※ 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"> • Whether the following heat preservation is done? Long-time heat preservation, heat preservation of cold rice, heat preservation with serving spatula in pot and repeated long-time heat preservation. • 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. • 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. • 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? 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. |
| Half-cold rice | <ul style="list-style-type: none"> • Please reheat before eating. |
| Drying and discoloration | <ul style="list-style-type: none"> • Please reduce water volume for cooking and then heat preservation. • Please scarify the rice completely and promptly after the cooking is done. • Please place rice together to prevent rice grains from being left on side of inner cooking pot, and frequently stir the rice. |
| Drying and discoloration | <ul style="list-style-type: none"> • Whether there are foreign matters attached on sealing ring, edge of inner cooking pot and outer casing cover? • Whether there are foreign matters attached on outside of inner cooking pot and the main temperature controller? • Whether steam valve has been indeed installed well? • Whether long-time heat preservation or reheating is repeated? |

