



0.45 L type
Model No.

RC-DZ4K

IH Rice Cooker (for household use)

Instruction Manual

With recipes

For 220 V AC only

Make sure that the rating of the electrical outlet is 220 V AC.

Thank you for purchasing this Toshiba IH Rice Cooker.

- Please use this rice cooker for household purposes only. (It is not intended for commercial use.)
- For proper and safe use, please read this Instruction Manual carefully before use.
- Please be sure to keep this Manual at hand for quick reference in the future.
- Please be sure to receive the warranty.

For proper and safe use of this rice cooker, please read "Instructions for safety" and "Attention". (Pages 2 to 5.)

Contents

Before use	Instructions for safety 2
	Attention 5
	Name of each part 6
	• Attaching and removing the inner lid and steam vent 8
	• Opening and closing the outer lid 9
	• Cooking time display 9
	• Sounds..... 9
Cooking rice	How to cook rice
	Basic procedure 10
	• Tips for cooking tasty rice 11
	Cooking courses 12
	Guide for amount of rice to be cooked and cooking time 12
	• Setting the type of rice and cooking course... 13
	Using different cooking courses 14
	Setting the timer 16
	Setting the clock to the current time 17
	Keep Warm mode (Reheating rice) ... 18
Recipes 19	
Cleaning	Cleaning 22
	• Cleaning by boiling 22
Troubleshooting	Troubleshooting 23
	Error display 26
	When a power failure occurs 26
	Lithium battery 26
	Specifications 27
	Repair service 27

Instructions for safety

Please follow these instructions without fail

These instructions include important information for safe and correct usage in order to prevent damage to people and property.

■ Hazards and damage caused by failure to observe instructions for using this product are classified according to their degree, and are indicated by the following safety icons.

 **WARNING** This indicates that incorrect use may result in death or severe injury to the user.

 **CAUTION** This indicates that incorrect use may result in injury to the user or property damage.

■ Instructions to be observed are indicated according to the following classifications.

 Shows things you are prohibited from doing.

 Shows instructions you need to observe.

 Shows notes you need to pay attention to.

 **WARNING** To avoid fire, burn, electric shock, electrical leak, short circuit, etc.

 **This product should not be used by the following persons:**

- Children;
- Those who have less physical, perceptual or intellectual ability; and
- Those who do not have sufficient experience and knowledge (including babies and children).

Please make sure to prevent babies and children from playing with this product, and put it out of the reach of babies and children.

 **Do not use the product inappropriately or for any other purpose than those described in the instruction manual.**

It may cause fire, burns, injury or electric shock. Toshiba is not responsible for any harm that may occur if the product is used inappropriately or for any purpose not described in this manual.

 **Stop using the product if it malfunctions or breaks.**

Immediately unplug the power plug, and contact the shop from which the product was purchased.

Examples of malfunctions or breaks

- The power plug or cord becomes abnormally hot.
- The main body smells like something burning.
- The main body is partly cracked, loose or rattling.
- The inner pot, outer lid or inner lid is deformed or damaged.
- The bottom fan is not running during cooking.

 **Do not attempt to disassemble, repair or modify the product.**

For repairs, contact the store from which the product was purchased.



Do not disassemble.

 **Do not immerse the main body, the power plug and the power cord in water; pour water over them; or wash them in water.**

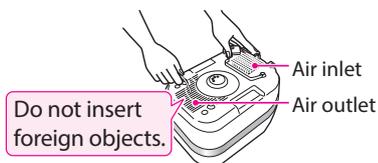
Do not get wet.



Do not get wet.

 **Do not put foreign objects into the air inlet, air outlet or any gap.**

Especially metal objects such as pins, wire, or the like.



 **Do not let children use the cooker alone or place the cooker in a location within the reach of children.**

In particular, keep a good eye on children when rice is being cooked and directly after it has cooked.

 **Do not open the outer lid of the product and move or carry the product when it is in operation.**

* The illustrations shown in the Instruction Manual may differ from the product you purchased.

⚠ WARNING To avoid fire, burn, electric shock, electrical leak, short circuit, etc.

Use the power plug, power cord and electrical outlet correctly.



Do not allow pins or dust to adhere to the power plug (power supply side/main body side).

Do not use if the power plug (power supply side/main body side) or the power cord is damaged and/or the power plug does not fit into an electrical outlet.

Always replace the damaged power cord with the specified one.

Do not use a power cord other than the specified one.

Do not use the power cord for other appliances.

Do not damage the cord or bend it unreasonably, pull, twist or bundle it during power distribution, place it near hot parts of the appliance, place heavy objects on it, interpose it between other devices, or modify it.

Do not allow children to lick the power plug (power supply side/main body side).

Make sure that children and infants do not lick the power plug.



Do not plug or unplug the power plug (power supply side/main body side) with wet hands.

Ensure that your hands are dry before touching the plug.

No wet hands.



Plug the product into a 220V AC outlet with a rating of 10A or more. Do not share the outlet with other appliances.

Sharing the outlet with another appliance may cause a fire due to heat generation.

In case of using an extension cord, use the one rated at 10A or more standalone. Do not share it with other appliances.

Plug in the power plug (power supply side / main body side) fully.

Regularly remove dust from the power plug (power supply side/main body side).

If dust accumulates on the power plug and becomes damp, it may cause insulation failure and lead to a fire. Wipe off dust with a dry cloth.

Make sure that the power cord is out of reach of children.

Do not allow the cord to dangle from a table or counter. If the cord is pulled, the product may fall from the table or counter and cause injury.

Be sure not to stumble or trip on the power cord when the cooker is in use.

It may cause injury, or the cord may become damaged and cause a fire or electric shock.

Use a properly earthed outlet.

The power plug of this product is designed to be used with an earthed outlet. If the outlet is not properly earthed, it may cause damage or electrical leaks.



The steam vent is extremely hot. Do not put your hands above or move your face near the steam vent.

Do not touch.

In particular, keep the cooker out of the reach of babies or children.

Extremely hot steam comes out of the steam vent.



Attach the steam vent securely.

Ensure to close the outer lid until it clicks.



Do not use the product for any other purpose than those described in the instruction manual.

As steam or contents may come out or boiling-over can be caused, you may get burnt or injured.

Examples of foods that should not be prepared in the cooker:

- Foods that expand after cooking such as fish pastes, steamed beans and noodles;
- Foods using baking soda, etc. that may suddenly foam up;
- Thick foods such as curry and stews;
- Foods using a large amount of oil;
- Foods that can easily boil over, e.g. beans, jam, etc.; and
- Heating of foods in a plastic bag with the rice cooker.

Instructions for safety

Please follow these instructions without fail

CAUTION

To prevent an injury, burn, electric shock, electrical leak, fire and property damage.

Do not use at any of the following places



A place exposed to water or close to fire.

Be careful with the accessories as well.



An unstable place or on a mat which easily catches fire.

It may cause burns, injury or fire.

A place where the air inlet/outlet will be blocked.

On paper, fabric, carpet, plastic bags, etc.

On aluminum foil or an electric carpet.

Aluminum foils, etc. may be heated.



A place near walls and furniture.

When using in a kitchen shelf, make sure that steam does not stay inside the shelf. It may cause damage to walls or furniture, resulting in discoloration and/or deformation.

On a sliding table with insufficient load strength.

Use the table with load strength of 10 kg or more.

A place where the outer lid cannot be fully opened.

It may cause burns or damage.

A place near curtains that are not heatproof.

To prevent an injury and burn



Do not touch.

Do not touch the hot parts (the inner lid, inner frame ring, inner pot, steam vent, heating plate, frame, etc.) during use and for a while after use.

Take care not to touch the inner pot, etc. when loosening rice after it has cooked.



Do not touch the open button when carrying the main body. Do not hold the rice cooker by the outer lid when carrying it.

Do not use the cooker while the inner pot is empty.

It may cause damage, overheating or malfunction.



Use a dry cloth or mitten to remove the inner pot when it is still hot.

Do not touch it directly with your hands.

Before cleaning the cooker, unplug the power plug and wait until the cooker has cooled.

Hot water may have accumulated in the steam vent.

Watch out for steam coming out of the cooker and hot water droplets falling from the inner lid when opening the outer lid after cooking.

For safe use of the product



If you use a heart pacemaker, consult a doctor before using this product.

The operation of this product may affect pacemakers.



Do not use a deformed inner pot or an unspecified one.

It may cause burns or injury due to overheating or abnormal behavior.

Do not apply steam to the power plug and other electrical appliances.

Be especially careful when placing the product on a kitchen shelf, etc.

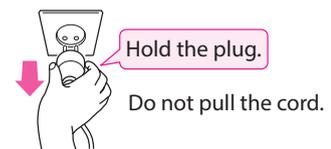
Do not use the cooker if there are any small metallic objects or aluminum foils, etc. in it.

Aluminum foils, etc. become extremely hot.



Hold the power plug (power supply side/main body side) when unplugging it from the electrical outlet or the main body.

It may cause an electric shock or catch fire due to a short circuit.



Pull out the power plug.

Unplug the power plug (power supply side) from an electrical outlet when the product is not in use.

Otherwise the insulation may deteriorate and result in an electric shock or fire due to an electrical leak.



CAUTION

To prevent an injury, burn, electric shock, electrical leak, fire and property damage.

To prevent boiling over



Since congee and multi-grain rice is high in water content, ensure to use the dedicated cooking courses (not <Quick> course, and so on).

Use the <Congee> course for congee.

Do not increase the amount of water too much.

The allowable additional amount of water is up to 2 mm over the regular water level scale as a guide.

Attention

Please follow these instructions to prevent product failure and malfunction.

Location to place and surrounding environment

Do not place the cooker in any place exposed to direct sunlight, or spattering of oil or the like.

It may cause discoloration or deformation.

Keep the main body and its surrounding area clean.

Otherwise, dust or insects will enter the main body through its air inlet/outlet which maintains the function of the cooker, resulting in damage.

Do not place objects susceptible to magnets near the cooker.

The memory in objects such as cash cards, smart cards, etc. may be erased.

Noise may be generated on appliances such as TVs, radios and telephones.

Do not use the cooker outdoors.

Before use

Using the cooker

Do not use the cooker when foreign objects or water droplets are attached.

Using the cooker with any foreign objects on the outer side of the inner pot or the inner packing may result in poorly-cooked rice or cause malfunction.

Do not use the cooker on an induction heating cooker.

It may cause malfunction.

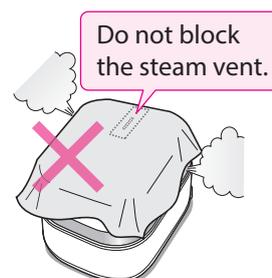
Regularly check the air inlet/outlet on the bottom of the main body, and remove any dust.

Stop using the product if it is dropped and a crack or rattling is found.

Contact the store where the product was purchased in order to have it inspected or repaired.

Do not cover the outer lid, especially the steam vent, with a dishcloth, towel, etc.

Steam may become trapped causing deformation, discoloration or damage of the outer lid, steam vent or operation panel.



Handling the inner pot

Do not put the inner pot on a gas cooking stove or induction heating cooker, or in a microwave oven or other similar appliance.

It may cause deformation or discoloration, resulting in damage.

Do not drop the inner pot or hit it against hard objects.

It may cause scratches/deformation of the outer surface.

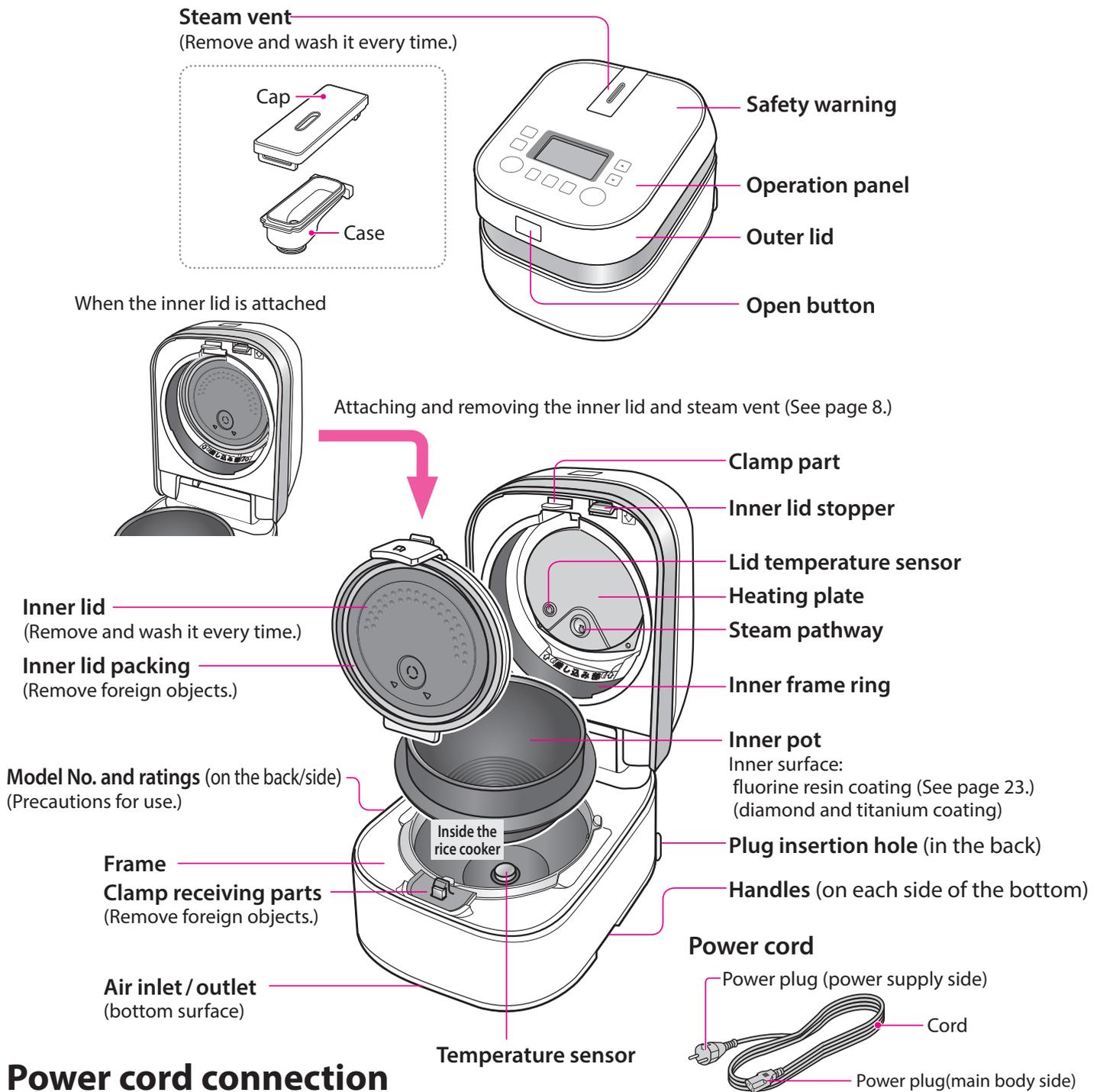
Do not damage the fluorine resin coating of the inner pot.

It may lead to peeling of the non-stick surface. (See page 23 for details.)

Name of each part

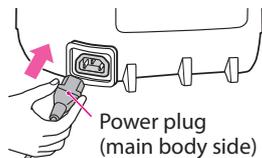
- Wash the inner pot, inner lid, steam vent and accessories before using the cooker for the first time.
- The cooker may have a smell of plastic, etc. at the first use but the smell will decrease with use.

Main body Cleaning each part (See page 22.)

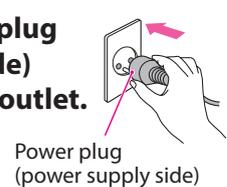


Power cord connection

1 Insert the power plug (main body side) into the plug insertion hole in the back side of the main body.



2 Insert the power plug (power supply side) into an electrical outlet.



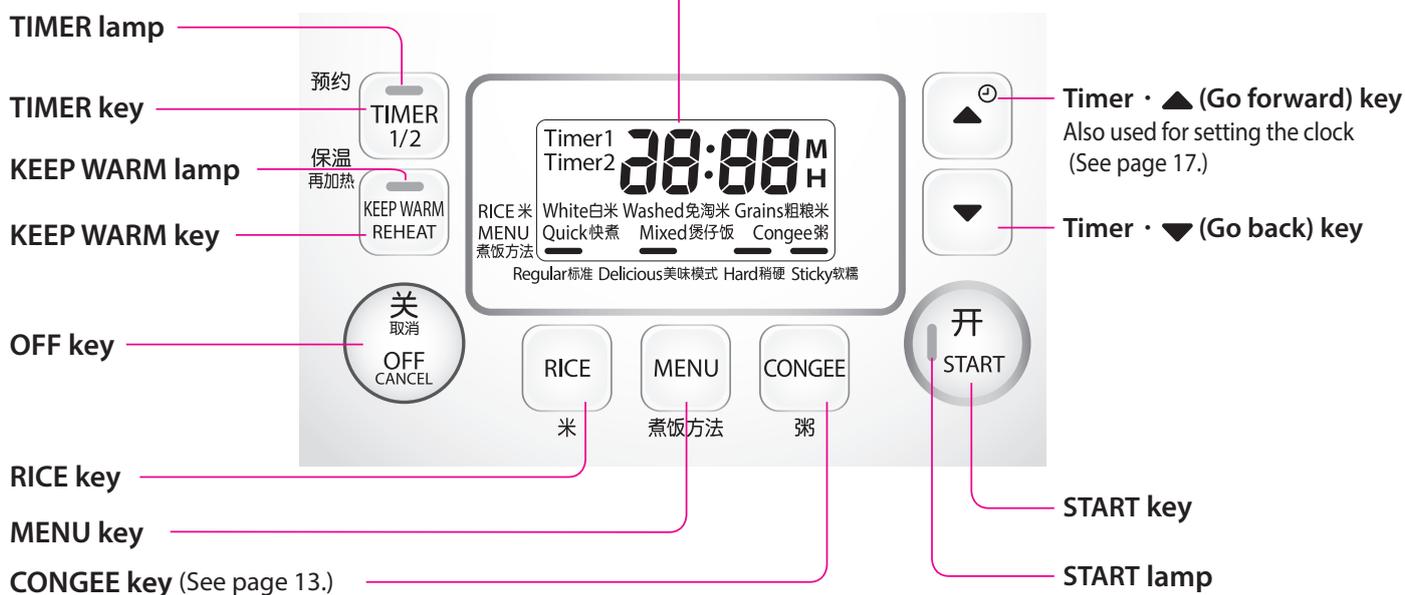
! Insert the power plug into the hole completely.

Operation panel

There are protrusions on the **START** and **OFF** keys, and Japanese braille markings near all of the keys.

Display (24 hour clock display)

Shows the state when all the indications are displayed.



Before use



A lithium battery is included in the cooker to keep time and memorize the cooking courses. The battery power is drained as the rice cooker is used. (For details, see page 26.)

Accessories

Measuring cups

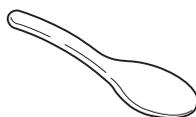


(About 180 ml)



(About 90 ml)

Rice scoop



Rice scoop holder



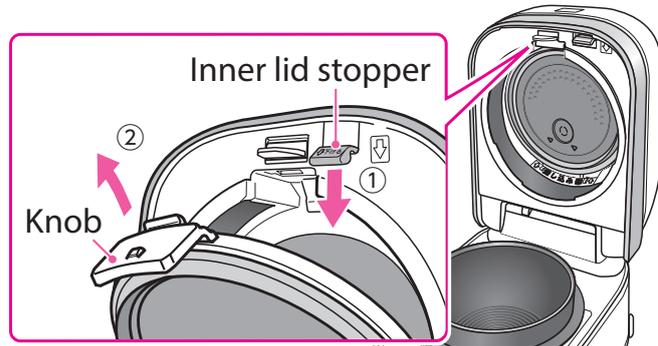
The rice scoop can be placed upright or on its side in the holder.

Attaching and removing the inner lid and steam vent

Removing the inner lid

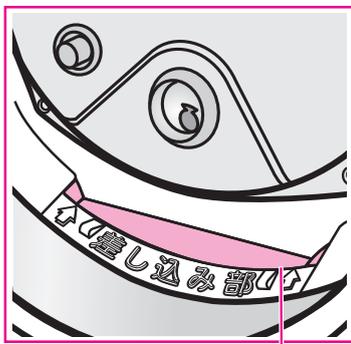
- ① Press the **inner lid stopper**.
(The Inner lid leans toward you.)
- ② Hold the **Knob** and pull off the Inner lid upward.

If the inner lid is not in place, the lid will not close. This is to prevent cooking rice without the inner lid.

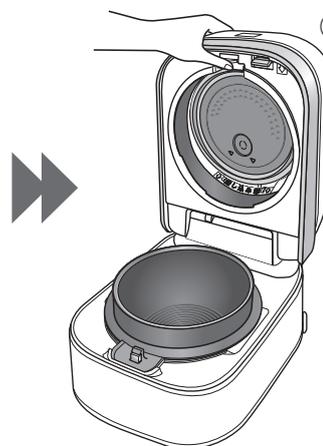
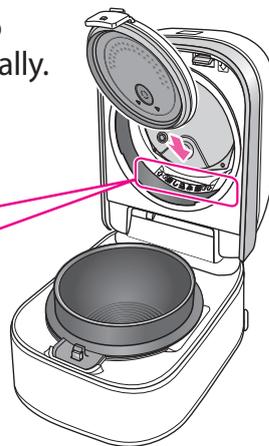


Attaching the inner lid

- ① Insert the inner lid down into the **insertion groove** diagonally.

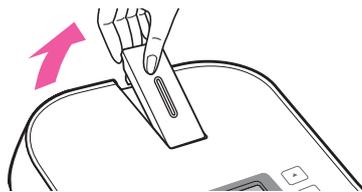


Insertion groove



- ② Push the knob of the inner lid toward the outer lid until a clicking sound is heard.

Removing the steam vent from the main body

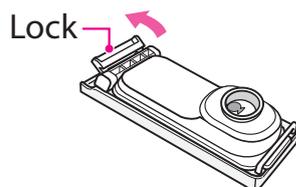


Pull the steam vent upward.

- Push in the steam vent to attach it.

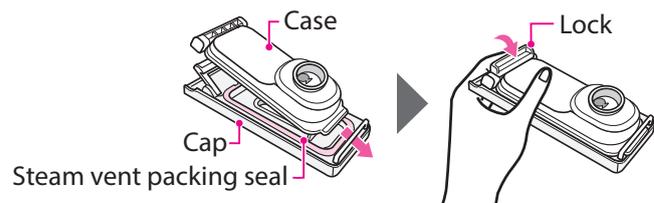
Disassembling the steam vent

Unlock the lock with the case and the cap held as shown.



Assembling the steam vent

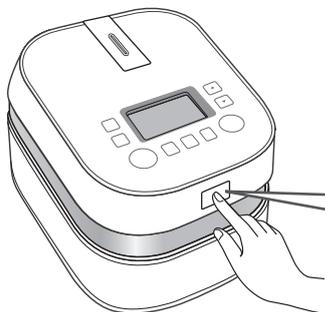
Insert the projection on the case into the hole in the cap and secure the lock firmly.



- If the steam vent packing seal in the inside of the cap has come loose, press into the groove.

Opening and closing the outer lid

Opening the outer lid



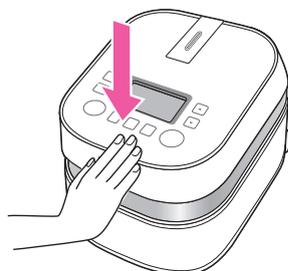
Press the open button without holding the outer lid until it is unlocked with a click. Then the lid will open.

It takes longer to open when the main body is warm (e.g. when keeping rice warm) than when it is cool.

To open the lid, press the open button without pushing holding the lid and the lid will open.

Closing the outer lid

Press the front center of the outer lid



The outer lid cannot be closed when the inner lid is not attached.

! Before closing the outer lid, make sure that there are no foreign objects in the clamp receiving parts. (See page 10.)

! Press down the outer lid until it clicks.

The outer lid is more difficult to close when the main body is warm (e.g. when keeping rice warm) than when it is cool.

Before use

Cooking time display (time remaining display)



The time until the completion of cooking is displayed in **increments of 5 minutes.**

When steaming of rice starts, it is displayed in **increments of 1 minute.**

In order to adjust the displayed time, the clock may run fast or stop until the cooker is in the steaming stage.

Use the displayed time as a guide.

Sounds

Sounds while in use (The cooker produces sounds while operating.)

Buzzing the sound of electrical conduction through induction heating
(It sometimes makes sounds in the Keep Warm mode.)

Humming ... the sound of fan rotation to vent internal heat to the outside

Air rushing ... the sound of steam being ejected from the steam vent

Buzzer sound

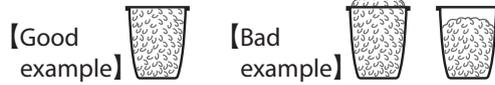
The buzzer sound that the cooker makes cannot be altered or muted.

How to cook rice Basic procedure

Preparation Power cord connection (See page 6.)

Basic procedure

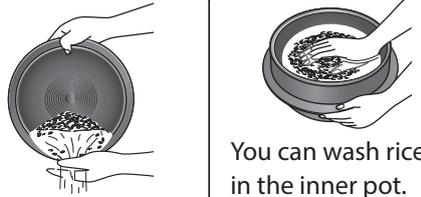
1 Measure rice in the measuring cup provided.



One level cup is about 180 ml.
One level cup is about 90 ml.

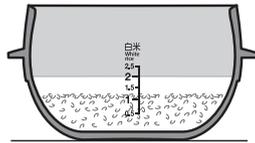
- There may be errors in measurement if a standard measuring cup for cooking (200 ml) is used.

2 Wash the rice quickly, until water becomes clear.



- ① First, add plenty of water, stir the rice in water roughly and drain the water immediately.
 - ② Stir the rice in water and drain the water several times until the water becomes clear.
- Do not use a metal whisk or the like when washing the rice in the inner pot.

3 Adjust water. Select the water level scale on the inner pot according to the number of cups, and put water to the scale.



Level the rice, and place the inner pot on a level surface.

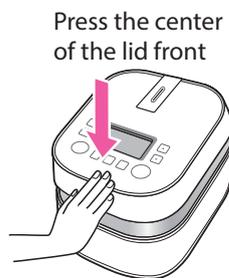
Adjust the amount of water to the water level scale for **White rice** when cooking white rice. (For other water level scales, see page 12.)

- Adjust the amount of water according to your preference. (⚠ The permissible additional amount of water is up to 2 mm above the water level scale as a guide.)
- Since soaking of rice is auto-started by pressing the **START** key, there is no need to soak it before cooking.

4 Wipe any water droplets and foreign objects. Place the inner pot in the cooker and close the outer lid.



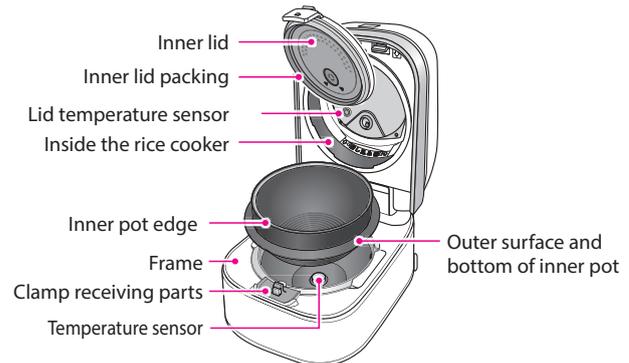
Wipe off any water droplets on the outer surface of the inner pot.



Press the outer lid until it clicks.

Wipe water droplets or foreign objects from any of the following parts, if any.

- If there are water droplets or foreign objects, you may not be able to cook tasty rice or close the outer lid, or steam may leak.



5 Select and check the cooking course before starting to cook.



Press the **START** key.

Cooking will not start unless the inner pot is not placed correctly.

- Pressing the **START** key lights up the **START** lamp and displays the time until rice cooking is complete. (Before steaming of rice starts, the time is displayed in increments of 5 minute.)

When the buzzer sounds, the rice is cooked.
The **KEEP WARM** lamp lights up.

- ▶ After use, press the **OFF** key and unplug the power plug.

⚠ When removing the inner pot, always press the **OFF** key to turn off the power.

■ When you cook rice soon after stopping the Keep Warm mode or cook several batches of rice consecutively, cool down the inside of the cooker and the inner lid before starting to cook rice. (The rice may not be cooked well.)

Tips for cooking tasty rice



Measure rice while leveling off



Measuring cup provided

Do not shake the measuring cup.

If you shake the measuring cup, an excessive amount of rice will be put in the cup.

Do not wash rice in hot water Do not wash rice too long

Washing it in hot water or taking too long will make it smell like bran.

Wash rice gently so as not to break it

To wash the rice, gently rub the rice grains against one another with your hands. (Broken rice grains can cause mushy rice.)

Adjust the amount of water as necessary

For harder rice	Put less water against the scale.
For softer rice	Put more water against the scale.
For freshly-harvested rice	Put less water against the scale.
For whole rice	Put the amount of water on the scale.
For old rice During the rainy season and in summer	Put more water against the scale.

Adjust the amount of water according to cases, as it varies depending on the type and area where the rice was harvested, and how it was stored.

Loosen rice immediately after it has been cooked

While holding the inner pot with a dry cloth or mitten, cut the whole rice into four equal portions and turn them over one by one to loosen them. By doing so, coagulation and stickiness of the rice can be avoided.



Do not keep rice warm too long

Instead of keeping rice warm for a long time or keeping small volume of rice or mixed rice warm, it is recommended to wrap the rice in plastic wrap and store it in the freezer.

About rice

- It is recommended to purchase rice which has been polished as recently as possible in such volume that you can eat up within two weeks to a month.
- Store rice in a sealed container in a dark, cold place.

Do not leave rice in a sieve basket after washing it

Avoid leaving rice in a sieve basket after washing it.



The rice grains crack and become mushy when cooked.

Water that is not appropriate for cooking

Hard mineral water



Ionized water over pH 9

(It causes drying out or hardening of rice.) (It causes a yellow discoloration or mushy rice.)

Water temperature of 30°C or less

It is recommended to use cold water when you cook rice by setting the timer in hot weather.

Use cold water in summer.



(A high water temperature causes poorly-cooked rice and/or bad odors.)

Please clean the rice cooker as soon as it has cooled after use

After washing the inner lid and steam vent, wipe them with a clean dishcloth to remove water.

Wash the inner lid and steam vent and keep them clean.

(If the rice cooker is left dirty, it can cause bad odors.)



Do not leave rice in the pot after turning off Keep Warm mode. (It may cause a bad odor.)

Cooking courses

Guide for amount of rice to be cooked and cooking time



Select the cooking course appropriate to your choice and water level scale on the inner pot.

- Select your preferred cooking course for white or pre-washed rice. (See page 14.)
- See page 15 for "Tips for cooking rice".

To cook...	Course		Water level scale	Cooking volume Unit: Cup	Approximate cooking time Unit: Minute The number in brackets is the displayed cooking time
	Type of rice	Cooking course			
Rice (White rice Pre-washed rice)	White or Washed*	Delicious	White rice / Pre-washed rice	White rice 0.5 to 2.5 Pre-washed rice 0.5 to 2	50 to 55 (55)
		Hard			45 to 50 (50)
		Sticky			55 to 60 (60)
		Quick			25 to 35 (30)
		Regular			55 to 60 (60)
Mixed rice	Mixed		1* to 2*	40 to 50 (45)	
Sweet rice	Mixed	Sweet rice	1 to 2.5		
Sushi rice	White or Washed*	Hard	Sushi rice	White rice 0.5 to 2.5 Pre-washed rice 0.5 to 2*	45 to 50 (50)
Congee		Congee	Congee	0.5	85 to 95 (90)
Rice with mixed grains Germinated brown rice Partially milled rice Whole rice	Grains	—	White rice / Pre-washed rice	0.5 to 2*	55 to 60 (60)

★ : The minimum and maximum rice-cooking volumes differ from the respective water level scales on the inner pot.

* : For <Washed> rice, the cooking time is approximately 5 minutes longer. (The displayed cooking time is also 5 minutes longer.)

● Actual cooking time may vary by about 10 minutes depending on the volume of rice, water temperature, amount of water, etc. Use the cooking time as a guide. (The cooking times are based on the following conditions: Voltage of 220V, a room temperature/water temperature of 23°C, and the standard amount of water.)

● When you want to cook softer congee, reduce the amount of rice.

Be sure not to fill the inner pot with water beyond the maximum water level scale of "Congee 0.5".

Setting the type of rice and cooking course

Operation	Select the type of rice	Select the cooking course
	<p>1 Press  key.</p>  <p>Every time  key is pressed, the lamp flashes in the following cyclic order in turn: <White> → <Washed> → <Grains>.</p>	<p>1 Press  key.</p>  <p>Every time  key is pressed, the lamp flashes in the following cyclic order in turn: <Regular> → <Delicious> → <Hard> → <Sticky> → <Quick> → <Mixed> → <Congee>.</p>
	<p>2 Press  key. ♪ 1 short beep ♪ 3 short beeps, 1 long beep</p> <p>Cooking starts</p> <p> Lights</p>	<p>The cooker memorizes the settings for the following cooking courses, so there is no need to set them each time.</p> <ul style="list-style-type: none"> • <White> and <Washed>: <Regular>, <Delicious>, <Hard>, <Sticky> and <Congee> courses. • <Grains> course.

Use key to easily select <Congee>.

Cooking rice

Quick settings ♪

1 Press  key.

Press once to select <Congee>.



- The memorized rice type will be selected.

↓

Press again to change the rice type.



- Every time the CONGEE key is pressed, the rice type changes between <White> and <Washed>.

2 Press  key. **Cooking starts** ♪ 1 short beep
♪ 3 short beeps, 1 long beep

- The START lamp lights up.



Using different cooking courses



For <White> or <Washed> rice

Select your preferred cooking course.

Regular cooking method



This is the default cooking course.
If it is not to your liking, try the Delicious, Hard or Sticky course.

When you want the rice to taste really good



The cooker cooks rice to bring out the intrinsic deliciousness of the rice.

After trying rice cooked using the **Delicious** setting, select the cooking course based on your preferences and the type of rice used.



- **Hard** : When you want the rice to be nice and firm.
- **Sticky** : When you want to eat sticky and soft rice.
- **For your best preference**
 - To cook rice slightly harder → Use a little less water than the water level scale.
 - To cook rice slightly softer → Use a little more water than the water level scale. Soak rice before cooking.

If you are in a hurry and want the rice to be cooked soon.



When you want to cook rice as fast as possible

- Since this cooking course prioritizes cooking speed, rice may end up being a little bit hard, or slightly watery. To prevent this, soak rice in water in advance, or steam it longer without opening the lid after the cooker has entered the Keep Warm mode.
- The following kinds of rice cannot be cooked using <Quick> course.
Mixed rice / congee / sweet rice / any other rice apart from white rice and pre-washed rice / rice with mixed grains

Tips for cooking rice

Try cooking rice, and then adjust the amount of water.

See page 12 for "Cooking courses".

CAUTION



- **Since congee and multi-grain rice is high in water content, ensure to use the dedicated cooking courses (not <Quick> course, and so on).**
(Otherwise, the cooker may boil over or you may get burned.)
- **Do not increase the amount of water too much.**
(The allowable additional amount of water is up to 2 mm over the water level scale as a guide.)

Pre-washed rice (Processed rice that does not require pre-washing)

- When water is poured in, stir the rice from the bottom to mix the rice and water together. If the water becomes cloudy, drain the water and wash it again 1 or 2 times. (This prevents the rice from cooking badly, scorching and boiling over.)
- Add water according to the "Pre-Washed rice" water level scale, and select the <Washed> course when cooking the rice.

Mixed rice / sweet rice → For cooking "Mixed rice with ingredients" and "Sweet rice with red beans" see pages 19 and 20.

- For tips on cooking these types of rice, see "When you add ingredients and seasonings" on page 19.
- If you want to cook sweet rice mixed with white rice, use water slightly more than the water level scale for "Sweet rice".
(As a guide, use about 60 ml per cup of white rice.)

Congee

- Use the <Congee> course.
- Add salt and other seasonings after the congee is cooked. (If seasonings are added from the beginning, the rice may not cook properly.)
- Depending on the type of rice, the water temperature, and how the rice was washed, water droplets may come out of the steam vent.
- Congee cannot be made from cooked rice.

 **When making traditional Japanese congee that contains the 7 herbs of spring, do not mix the greens from the start.** (The steam vent may become blocked, causing steam leaks, burns and damage.)
Boil the greens, and add them after the congee is cooked.

Rice with mixed grains

- Use the <Grains> course. (Up to 2 cups can be cooked.)
- For the amount of mixed grains to be added to rice, follow the instructions printed on the package of the mixed grains. (If there are no instructions on the package, add the mixed grains at about 10% of the amount of the white rice to be cooked.) You may also cook pre-washed rice.
- Wash white rice quickly until water becomes clear, add water to the appropriate water level scale by the number of cups for "White rice"; or by the number of cups for "Pre-washed rice" for pre-washed rice.
- When cooking this type of rice the steam vent may become dirty, so be sure to clean the inside of it.

If you are using grains that float in water, soak the rice and grains for 2 to 3 hours, and only cook the rice when the grains have sunk.
(Floating grains may block the steam vent, causing steam leaks, or the deformation or damage of the cooker.)

Partially milled rice

- Use the <Grains> course.
- Wash partially milled rice thoroughly to remove its brans.
- Depending on the rice milling degree, the milled brown rice may be called differently; "30%-milled rice" (similar to brown rice), and "70%-milled rice" (similar to white rice).

Germinated brown rice

- Use the <Grains> course.
- It is recommended to cook germinated brown rice with white rice in a ratio of 0.5 to 1. You may also cook germinated rice only.

Cooking courses when other grains are mixed with the rice

When mixed with white rice → <Grains>

When mixed into white rice congee → <White / Congee>

Setting the timer



You can finish cooking rice at the timer set time.

As the cooker can memorize two time settings, you can use them in various ways, such as using **Timer1** for a breakfast, and **Timer2** for an evening meal.

Preparation	<p>Check to see that the current time is correct.</p>	<ul style="list-style-type: none"> ● If the current time is wrong, cooking cannot be completed at the preset time.
	<p>Wash rice and adjust the amount of water for cooking. Put the inner pot into the cooker main body and close the outer lid.</p>	<ul style="list-style-type: none"> ● The timer cannot be set when the inner pot is not in the cooker.
Operation	<p>1 Press  key to select Timer1 or Timer2.</p> 	<ul style="list-style-type: none"> ● The display changes between Timer1 and Timer2, each time the TIMER key is pressed.
	<p>2 Use   keys to set the time for the completion of cooking.</p> <div data-bbox="361 1286 677 1417" style="border: 1px solid black; padding: 5px; width: fit-content;"> <p>24-hour clock display 7 AM 7:00 7 PM ... 19:00</p> </div>  <p>Example: Completing cooking at 7:30 a.m.</p>	<ul style="list-style-type: none"> ● The timer clock can be set in units of 10 minutes. ● If you hold down the Go back/Go forward keys, the time will change quickly. <p>*For a timer setting that does not exceed 2 hours, cooking starts immediately.</p> <div data-bbox="1179 1334 1580 1442" style="border: 1px solid gray; border-radius: 10px; padding: 5px;"> <p>The cooker memorizes the preset time, so you can skip this step the next time you want to set the timer.</p> </div>
<p>3 Check the course.</p> <ul style="list-style-type: none"> ● Set the cooking course for what you want to cook. <p>Set the course using ,  or  key. (For details, see page 13.)</p>	<p>! When cooking congee, be sure to select the <Congee> course. (Otherwise, the cooker may boil over or you may get burned.)</p>	
<p>4 Press  key. The timer is set.</p> <p> </p> <p>→ Cooking is completed at the preset time.</p>	<p>If the START key is not pressed, the cooker will beep 4 times. (The key must be pressed to complete the timer setting.)</p> <ul style="list-style-type: none"> ● When cooking starts, the START lamp lights up. (The lamp stays lit up until cooking is complete.) ● When cooking starts, the time to the completion of cooking is displayed. (For details, see page 9.) 	

**To cancel the timer setting
If an error is made in the operation**

Press  key.

When cooking rice with the timer set

"X" means the timer should not be used.

(Otherwise, the rice may have poor quality or may spoil, or the inner pot may corrode.)

White rice	Pre-washed rice	Congee	Mixed rice	Mixed grains	Germinated brown rice
○	○	○	×	×	×

Avoid setting the timer for longer than 14 hours (8 hours in summer).

Long hours of a timer setting causes fermentation of rice, resulting in bad smell.

Note

- If the rice turns out slightly mushy, reduce the amount of water as you like.
- In case of cooking with the timer set, the rice on the inner bottom surface of the inner pot may become light brown because the starch in the rice settles at the bottom of the pot. To avoid this, wash the rice well.
- The actual time for completing the cooking may be delayed by about 10 minutes when the room temperature or water temperature is low, or when the amount of water in the pot is increased.

When using the timer To check the current time while the timer has been set

Press  key.

The current time is displayed while the key is pressed down.

At the same time

The cooker beeps to indicate the time until the rice will be cooked.

- ♪ 2 short beeps: Start and end signal
 - ♪ A pattern of 3 beeps: 5 hours
 - ♪ 1 short beep: 1 hour
- (Times under an hour are rounded up to an hour.)

Setting the clock to the current time

The time is displayed using a 24 hour clock.
(Midnight: 0:00/Noon: 12:00)

1 Plug in the power plug, and press key for 2 seconds or longer.

Time on the display flashes.

2 Use keys to change the time.

Hold down the key to change the clock on fast feed, in units of 10 minutes.

3 Press key to complete the clock setting.

The clock display stops flashing.

- The clock cannot be set while cooking rice or keeping it warm, or when the timer is set.
- The cooker makes the following sounds during the setting of the clock.
 - 12 midnight ... ♪ a pattern of beeps
 - 12 noon ♪ the pattern of beeps is repeated twice
 - Every 10 minutes ♪ 1 long beep (does not sound when the time is being changed quickly)
 - Every hour ♪ 2 short beeps

Keep Warm mode (Reheating rice)

When cooking is complete, the operation of the cooker switches to the Keep Warm mode automatically.



- To keep the rice warm without spoiling its flavor, the cooker controls the keep-warm temperature depending on the conditions.
- Press the OFF key to stop keeping rice warm. (The KEEP WARM lamp turns off and the current time is displayed.)
- Removing the inner pot turns the cooker off automatically.

Do's and don'ts when keeping rice warm

- **Follow the guidelines at the time of keeping rice warm.** (Otherwise it can cause bad odors, dry rice, and discoloration.) Do not use the Keep warm mode for the courses marked with "X". (Otherwise it may cause deterioration of rice quality, spoiling of the rice or corrosion of the inner pot.) Rice with mixed grains, partially milled rice, or whole rice can be kept warm. However, It is recommended to eat it earlier than usual or store it in the freezer because keeping it warm could easily cause bad odors or discoloration.

White · Washed	Grains	Congee	Mixed
○ (up to 24 hours)	○ (up to 12 hours)	×	×

If the environment is harsh (cold climate or high ambient temperature), eat the rice earlier than usual.

- **Do not leave the rice scoop in the inner pot** (this may cause bad odors).
- **Do not use the Keep Warm mode with cold rice** (this may cause bad odors).
- **Do not turn the Keep Warm mode off while rice is in the pot** (this may cause bad odors).

*When rice is mushy around the edge of the inner pot or when it smells, see "...smells bad" or "...is mushy" on page 24.

When the time for keeping rice warm exceeds the maximum time, the display flashes.



The display flashes after 25 hours.

Stop keeping rice warm.
Press the OFF key and remove the rice.
* <Grains> course flashes after 13 hours.

To start the Keep Warm mode when the cooker is off

Operation

Press key to enter the Keep Warm mode.

● The KEEP WARM lamp lights up.

In Keep Warm mode **To display the current time**

Press key.

The current time is displayed while the key is pressed down.

Tips for using the Keep Warm mode

- If you find that rice becomes mushy when it is kept warm, do not let rice adhere to the peripheral side of the inner pot, then loosen the rice occasionally.
- If the rice will be kept warm for a long time or a small volume of rice or mixed rice has been cooked, it is recommended to wrap the rice in plastic wrap and store it in a freezer.

Reheating rice that is being kept warm

Operation

Loosen the rice being kept warm, and close the outer lid.

Press key to start reheating the rice (for 9 minutes).

➔ **The buzzer sounds when reheating is complete.** (The cooker goes back to the Keep Warm mode.)

- The KEEP WARM lamp flashes, and the time left for reheating is displayed.

《To stop reheating》

Press the KEEP WARM key to return to the Keep Warm mode.

- Do not operate the reheating as follows.
 - Repeat the reheating operation. (Causes drying out or yellow discoloration.)
 - Reheat cold rice. (Causes bad odor.)
- Putting too much rice in the pot may cause insufficient reheating. (Do not allow the amount of rice to exceed half of the pot as a guide.)

Recipes

- Use the measuring cup provided to measure the rice. (1 cup = about 180 ml or 90 ml)
- 1 tablespoon (tbsp) = 15 ml, 1 teaspoon (tsp) = 5 ml

Mixed rice with ingredients

Mixed rice
Up to 2 cups

Ingredients

(for two to three people)

- White rice 2 cups
- Carrot 40 g
- Boiled bamboo shoots 40 g
- 2 dried shiitake mushrooms
- Chicken breast 40 g
- Fried tofu
..... 10 g (about 1/4 piece)
- A Sake 2 tsp
- Salt 2/3 tsp
- Soy sauce 2 tsp
- Japanese soup powder
..... 1/3 tsp
- Water that the shiitake mushrooms were soaked in

- 1 Wash the rice quickly until water becomes clear, and **soak it in plenty of water for 30 minutes.**
- 2 Reconstitute the dried shiitake mushrooms in water, and cut them into thin strips. Pour boiling water on the fried tofu and cut it into thin strips. Cut the carrot into thin strips, the boiled bamboo shoots into thin slices, and the chicken into small pieces.
- 3 **Drain the rice in a sieve basket,** and then put the rice in the inner pot. Add A to the inner pot, add water that the shiitake mushrooms were soaked in and fresh water up to **water level scale 2 for White rice, and mix well.**
- 4 **Place the cut ingredients on the rice in a ring shape** and close the outer lid.



- 5 Select the **<White / Mixed>** course and press the **START** key.
- 6 When the cooker enters the Keep Warm mode, loosen the rice.



When you add ingredients and seasonings Tips for cooking mixed rice

- **Observe the max. cooking volume.** (See page 12.)
- **After washing rice, soak it in water for about 30 minutes.** Soak sweet rice for about 1 hour. (Adding seasonings makes it difficult for the rice to absorb water.)
After washing sweet rice, let rest in a sieve for approx. 30 minutes.
- **After soaking rice, put it in a sieve basket to drain excessive water.** Do not leave the rice in the sieve basket. (The rice tends to scorch when the starch in the rice has settled down.)
- **Add seasonings, adjust the amount of water for cooking, and then mix well from the bottom to the top.**
- **Then start the cooking immediately.**
(Tasty rice cannot be cooked if it is left uncooked for a long time because the seasonings settle down.)
- **Ingredients ...Cut the ingredients into small pieces and do not mix with the rice.** Place them on the rice in a ring shape.
...The amount of ingredients should be up to 70g per cup of rice. (Up to 30 g of dried beans per cup of rice)

*White rice and pre-washed rice: **<Mixed>** course
Rice with mixed grains, congee: Select their respective cooking courses.

⊘ Do not use the <Quick> course.

⊘ Do not mix greens in from the start.

Boil the greens and add them after the rice is cooked.

(The steam vent may be blocked,
causing burns.)

- Do not use the Keep Warm mode or the timer. (It may cause discoloration or spoiling of the rice, or corrosion of the inner pot.)
- Clean the inner lid early. (Otherwise, it may get rusty.)
- If you use ingredients listed in commercially available recipes, or if you replace water with other liquid (e.g. tomato juice, etc.), the cooked rice may not become tasty.

Recipes (continued)

Sushi rice

Sushi rice

Up to 2.5 cups for white rice; up to 2 cups for pre-washed rice

Ingredients

(for two to three people)

White rice 2 cups

Sweet vinegar dressing
(mix beforehand)

 Vinegar 4 tbsp

 Sugar 1 1/2 tbsp

 Salt 1 tsp

1 Wash the rice quickly until water becomes clear, add water to **water level scale 2** for "Sushi rice", and close the outer lid.

2 Select the <White / Hard> course and press the **START** key.

3 Wipe a wooden sushi bowl with a washcloth soaked in vinegar water, and move the cooked rice in the bowl.

4 Sprinkle the sweet vinegar dressing evenly onto the rice, and mix as though you are cutting the rice. Fan the rice while mixing to make it glossier.

*Do not mix in the sweet vinegar dressing in the inner pot.



Cooking Notes

- If the sweet vinegar dressing is mixed when the rice is still hot, the rice can absorb the sweet vinegar dressing well.
- If you use a wooden sushi bowl, the bowl will absorb the excess moisture so the rice will not be glutinous.
- If you use chilled seaweed stock instead of water, the taste will be enhanced.

Sweet rice with red beans

Sweet rice

Up to 2.5 cups

Ingredients

(for two to three people)

Sweet rice 2 cups

Cow-peas (or red beans)
..... 30 g

- If you want to cook sweet rice mixed with white rice, use water slightly more than the water level scale. (As a guide, use about 60 ml per 1 cup of white rice.)

1 Wash sweet rice quickly until the water is clear, then let rest in a sieve for approx. 30 minutes.

2 Put the cow-peas in cold water and bring it to the boil. Drain the water when it starts boiling. Add 400 ml of fresh water, bring it to a boil and then turn the heat to low. Simmer the cow-peas until they are 80 to 90% cooked. When the cow-peas are soft enough to be pressed flat between fingers, separate the peas from the broth and leave them to cool down.

3 Put the rice in the inner pot. **Add the cooled pea broth to the pot to water level scale 2 for Sweet rice** and mix them well.

4 Place the boiled peas on the rice in a ring shape and close the outer lid.



5 Select the <White / Mixed> course and press the **START** key.

6 When the cooker enters the Keep Warm mode, loosen the rice.

! CAUTION

Make sure that the water level does not exceed the "Congee 0.5" level scale when putting ingredients/seasonings/water in the pot.

(Putting too much in the pot may cause it to boil over, causing burns.)

Chicken congee

Congee
Up to 0.5 cups

Ingredients

(for two to three people)

White rice	0.5 cups
Chicken breast	50g
1 thumb of ginger	
1/2 green onion	
Sake	1/2 tbsp
Water	500 ml
Salt	1/4 tsp
Mitsuba (honeywort)	as required

- 1 Wash the chicken well and place it in a pot with water, chopped green onion, grated ginger and sake. Bring the pot to a boil on a medium heat, and remove the scum on the surface to create broth. Pass it through a sieve and leave to cool.
- 2 Cut the chicken from step 1 into 1 cm cubes, and sprinkle them with salt.
- 3 Wash the rice quickly until water becomes clear and drain it in a sieve basket.
- 4 Put the rice from step 3 and the broth from step 1 in the inner pot, and add water up to **water level scale 0.5** for Congee. Stir the mixture well.



- 5 Select the **<White / Congee>** course and press the **START** key.
- 6 When the cooker enters the Keep Warm mode, mix in the chicken from step 2.
- 7 Serve the food, and add mitsuba (honeywort - similar to flat leaf parsley) to decorate if desired.

Cleaning

Attention

Using the cooker without cleaning it may cause bad odors. Always keep it clean.

CAUTION

Before cleaning the cooker, unplug the power plug and wait until the cooker has cooled.

Otherwise, you may get burned.

Do not clean with the following items

(They will cause deformation, corrosion, discoloration, cracks and scratches.)

- Dishwasher / dryer
- Any other washing agent than neutral detergent for kitchen use
- Benzine, thinner, alcohol, cleanser or bleach
- Scrubbing brushes, melamine sponges, and other things that may cause scratches

Wash the inner pot, inner lid, steam vent and scoop on each use; and wash the rice scoop holder and measuring cup when dirty

Wash with a sponge and neutral detergent for kitchen use.

After cooking with seasonings, clean the inner lid early. Otherwise, it may get rusty.

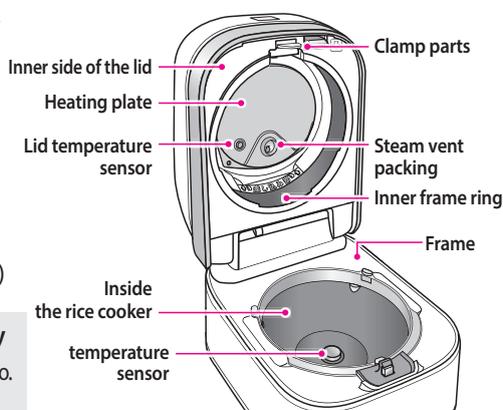
The main body and temperature sensors

Wipe off foreign objects or dirt with a firmly-wrung cloth.

- Do not wash the whole body with water.
- Do not pour water over the operation panel or outer lid. Do not put water inside the rice cooker.
- Do not pull the steam packing forcibly. (The packing cannot be removed.)

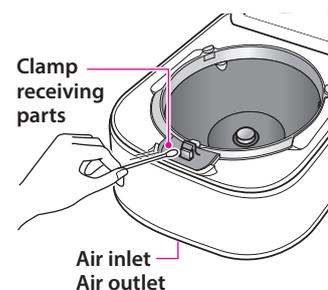
When the temperature sensor is dirty

Lightly rub with a fine abrasive paper (about No. 600), and wipe off with a firmly-wrung cloth.



Clamp receiving parts, air inlet and air outlet (bottom of main body)

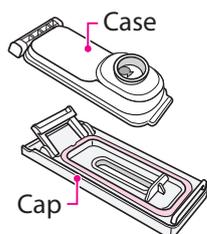
Remove foreign objects or dust with a cotton swab, etc.



Steam vent

On each use

Wash the inside of the steam vent, and wipe it dry.



- If the steam vent is dirty, the rice may develop bad odors or boil over.
- Steam condenses and leaves water droplets in the steam vent. If this water is not wiped away, it may fall down when the outer lid is opened.
 - (As water inside the steam vent is hot straight after use, wait until the main body has cooled down before cleaning.)
- See page 8 for the instructions on how to remove and attach the steam vent.

Inner lid

On each use

Remove foreign objects on each part using a bamboo skewer or toothpick.

- The inner lid packing cannot be removed.
- See page 8 for the instructions on how to remove and attach the inner lid.

Cleaning by boiling (about once a week) You can do this when you are worried about odor.

- 1 Put water in the inner pot and close the outer lid.**
(Up to water level scale 1 for White rice)
- 2 Select the <White / Quick> course and press the START key.**
It takes about 50 minutes to reach the Keep Warm mode. (The actual time will be longer than the displayed time.)
- 3 When the cooker enters the Keep Warm mode, press the OFF key. Then, when the main body becomes cool enough, clean the inner lid, steam vent, inner pot and other parts and dry them.**

- Never put anything else (detergent, etc.) in the inner pot.
- Do not continuously repeat cleaning by boiling.
- Some odors may not be completely removed.

Handling of the inner pot

Do not put the inner pot on a gas cooking stove or induction heating cooker, or in a microwave oven or other similar appliance.

It may cause deformation or discoloration, resulting in damage.

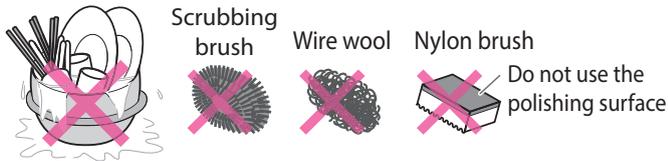
Do not drop the inner pot or hit it against hard objects.

It may cause scratches/deformation of the outer surface.

To avoid scratching or peeling-off of "fluorine resin coating" on the inner surface of the inner pot, do not use the inner pot in any of the ways below.

Avoid scratching and be careful with salt, acid and detergent.

- Do not put dishes in the inner pot and use it as a washing-up bowl.
- Do not use a scrubbing brush, or dishwasher/dryer for cleaning it.
- Do not use cleanser, bleach, etc. (Use neutral detergent for kitchen use.)
- Do not keep mixed rice warm. (Clean the pot immediately after using seasonings.)
- Do not use vinegar.
- Do not rub the inner pot with the rice scoop. Do not hit the inner pot with a sieve.
- Do not use a metal ladle or mixer, etc.



The surface of the "fluorine resin coating" may become uneven color with use. This does not affect the cooking, keep warm performance and hygienic quality. Also, fluorine resin is harmless even when ingested. You can use it without any problem.

*Even when the coated outer surface of the inner pot is scratched, you can use the cooker to cook rice and keep it warm without any problems.

When using the inner pot for washing rice, place a cloth, etc. under the inner pot, so that the bottom of its outer surface will not be easily scratched.

Troubleshooting

Investigate the cause by yourself before requesting for a repair.

If you cannot find the cause, contact the shop from which the product was purchased. (See page 27.)

Problem	Causes/what to check (reference page)
Rice	<p>...is soft ...is mushy ...coagulates ...is not tasty</p> <ul style="list-style-type: none"> ● Reduce the amount of water, or use the <Hard> course. ● Loosen the rice immediately after it is cooked. ● For recently harvested rice, cook it with a little less water. ● Rice becomes softer when it is soaked before cooking or the timer is set for cooking. ● Washing rice too hard or leaving it in a sieve basket for a long time will cause rice grains to crack and/or break, resulting in mushy rice. ● Did you use alkaline water of pH 9 or greater, or hot water ?
	<p>...is hard ...dries out ...is not tasty</p> <ul style="list-style-type: none"> ● Increase the amount of water, or use the <Sticky> course. ● Soak rice in water before cooking. ● Did you use hard mineral water ?
	<p>...scorches *Rice becoming a golden brown is not a malfunction.</p> <p>In the following cases, the rice may easily be scorched.</p> <ul style="list-style-type: none"> ● When rice is not washed sufficiently. ● When rice is soaked for a long time; or when rice is cooked using the timer. ● When pre-washed rice is cooked, wash rice 1 or 2 times before cooking to prevent scorching. ● When cooking whole rice, or adding seasonings to cook mixed rice. ● When foreign objects are attached on the temperature sensor, lid temperature sensor, etc.
	<p>...does not cook well ...is not tasty</p> <ul style="list-style-type: none"> ● Did you start cooking while the inside of the cooker or inner lid was hot? Start cooking after cooling it down. ● Rice cooked with the <Quick> course may be slightly mushy or hard. (See page 14.) Try cooking rice using the <Delicious> course. ● Are any foreign objects stuck in the inner lid? Are any foreign objects stuck on the lid temperature sensor, temperature sensor, inner lid packing, inner pot rim or air inlet/outlet? (See page 10.) ● Has the inner pot or inner lid been deformed, or did you forget to attach the inner lid or steam vent? ● Was there a power failure while cooking ?

Troubleshooting (continued)

Problem	Causes/what to check (reference page)
Rice Mixed rice does not cook well	<ul style="list-style-type: none"> ● Did you mix ingredients into the rice ? For other reasons, see "When you add ingredients and seasonings". (See page 19.)
Rice kept warm... ...smells bad *If the rice smells, be sure to clean the cooker by boiling before use. (See page 22.)	<ul style="list-style-type: none"> ● Did you do any of the following ? Using the Keep Warm mode for too long, using it for mixed rice, using it for cold rice, leaving the rice scoop in the pot, or using the Keep Warm mode repeatedly for long periods of time. ● Rice with mixed grains, partially milled rice, or whole rice can be kept warm. However, It is recommended to eat it earlier than usual or store it in the freezer because keeping it warm could easily cause bad odors or discoloration. ● Are the inner lid, steam vent and/or the main body dirty ? Be sure to remove the inner lid and steam vent, clean them and dry them with a clean cloth every time you cook. (See page 22.) ● Did you wash the rice sufficiently ? Did you set the timer for too long ? (See page 17.) ● Is the rice still in the pot with the Keep Warm mode off ? Did you remove and then replace the inner pot in the Keep Warm mode; did you press the OFF key accidentally; or was the cooker forced off due to a power failure for a long duration of time ?
...is not hot enough	<ul style="list-style-type: none"> ● Reheat the rice before serving. (See page 18.)
...is mushy	<ul style="list-style-type: none"> ● Use the Keep Warm mode after cooking rice with a little less water. ● Loosen the rice immediately after it is cooked. ● Gather the rice stuck to the side surface of the inner pot and loosen the rice occasionally.
...dries out ...becomes discolored	<ul style="list-style-type: none"> ● Are there any foreign objects on the inner lid packing, inner pot rim, or main body frame ? ● Are there any foreign objects on the outer side of the inner pot or the temperature sensor ? ● Is the steam vent properly fitted ? ● Did you use the Keep Warm mode for a long time or repeatedly reheat the rice ?
Opening / closing the outer lid The outer lid is hard to close. The outer lid does not close.	<ul style="list-style-type: none"> ● Is the inner lid in place ? The outer lid cannot be closed when the inner lid is not attached to. ● Are the insertion parts of the inner lid properly fitted in place ? (See page 8.) ● Are there any foreign objects on the clamp receiving parts or clamp parts ? (See page 22.) ● Are any foreign objects stuck in the inner lid ? (See page 22.)
The outer lid opens during cooking.	<ul style="list-style-type: none"> ● Push the center of the outer lid front part until it clicks. ● Are there any foreign objects on the clamp receiving parts or clamp parts ? (See page 22.)
Timer setting Cooking starts immediately after setting the timer. Cooking does not finish at the preset time. The timer cannot be set.	<ul style="list-style-type: none"> ● For a timer setting within after an hour or two, cooking starts on the spot. ● Did you misread the clock? The cooker uses a 24-hour clock. ● Is the current time wrong ? ● Has the lithium battery run out ? (See page 26.) ● The actual time for finishing the cooking may be delayed by about 10 minutes when the room temperature or water temperature is low, or when the amount of water in the pot is increased. ● Was the inner pot in place when you set the timer ? ● Did you forget to set the timer or press the START key after setting the timer ?
Cooking / keeping warm Steam leaks out of the cooker *Check the reason after cooking is finished.	<ul style="list-style-type: none"> ● Are there any foreign objects on the inner lid packing, inner pot rim or frame ? (See page 10.) ● Are there any foreign objects on the inner lid, clamp receiving parts or clamp parts ? (See page 22.) ● Has the inner lid packing been damaged, or has the inner lid or inner pot become deformed ? ● Is the inner lid properly fitted ? (See page 8.)
There are water droplets near the steam vent	<ul style="list-style-type: none"> ● Water droplets may form when the steam cools. This is not a problem.
There are water droplets on the inner lid or inner pot.	<ul style="list-style-type: none"> ● Water droplets may form on the inner lid or inner pot to prevent the rice from drying out. This is not a problem.

Problem	Causes/what to check (reference page)
Cooking / keeping warm	When the outer lid is opened, water drips from the packing, etc. <ul style="list-style-type: none"> ● Water may drip onto the frame, etc., depending on the timing of opening the outer lid, the room temperature, and so on. Wipe it off. ● When the lid is not opened completely, or opened slowly, condensation on the inner lid may fall on the inner pot (rice) instead of the outer frame. ● If the power or Keep Warm setting is turned off while rice is in the pot, a large amount of condensation will accumulate on the lid. ● Are there any foreign objects on the temperature sensors or the outer surface of the inner pot ?
	The rice... ...boils over ...spatters <ul style="list-style-type: none"> ● Was the amount of rice too small? Was the water too much ? Did you wash the rice insufficiently ? ● Did you select a wrong cooking course when cooking congee ? (See page 12.) ● Are there any foreign objects on the lid temperature sensor or temperature sensor? ● Is the inside of the steam vent dirty ? ● Have you attached the steam vent and inner lid ? ● Are any foreign objects stuck in the inner lid? (See page 22.)
	A thin film is formed on the inner pot. <ul style="list-style-type: none"> ● Thin films like wafer paper are dried starch in the rice. This is not a problem.
	The center of the rice has hollowed out. <ul style="list-style-type: none"> ● This is caused by the inner pot heating itself in the unique IH cooking system. Loosen the rice in whole.
Display / keys	Key operation is not possible. <ul style="list-style-type: none"> ● Is the power plug connected? Is the inner pot in place ? ● Is an error message, e.g. "C10", "F01", etc. being displayed? (See page 26.)
	The lamps are off. Cooking is stopped halfway. <ul style="list-style-type: none"> ● If you remove the inner pot during use, power will be cut off. ● If you press the OFF key accidentally, or there is a long-time power failure, the power will be cut off.
	Display of remaining time is different from the actual cooking time. <ul style="list-style-type: none"> ● The actual cooking time may differ from the displayed time. This is not a malfunction. See "Cooking time display" on page 9 for details.
	The elapsed time displayed in the Keep Warm mode is flashing. <ul style="list-style-type: none"> ● This is to notify you that rice is being kept in the Keep Warm mode too long. Stop the Keep Warm mode. (See page 18.)
	Buzzer sounds and (C⁰⁰ or F⁰⁰) is displayed. <ul style="list-style-type: none"> ● See "Error Display" on page 26.
	The display disappears. The time display 0:00 is flashing. <ul style="list-style-type: none"> ● The lithium battery fixed on the inside of the main body has run out. (See page 26.)
Other problems	The cooker makes noises while in use. <ul style="list-style-type: none"> ● See "Sounds while in use" on page 9. ● Humming is the sound of fan rotation, buzzing is the sound of electrical conduction and air rushing is the sound of steam being released.
	There is a smell of plastic, etc. <ul style="list-style-type: none"> ● The cooker may smell at first, but the smell will decrease with use. If you are worried about the smell, ventilate the room or clean the cooker by boiling. (See page 22.)
	Plastic parts have line marks or wavy portions. <ul style="list-style-type: none"> ● These come from plastic molding and they are not abnormal. You can use the cooker to cook rice and keep it warm without any problems.
	There is a gap between the outer lid and the main body. <ul style="list-style-type: none"> ● There is the gap between the outer lid and the main body but it is sealed with the inner lid packing.
	The coating on the outer surface of the inner pot is scratched or dirty. <ul style="list-style-type: none"> ● The coated outer surface of the inner pot may become scratched or dirty with use. You can use the cooker to cook rice and keep it warm without any problems.
	Sparks come out of the power plug. <ul style="list-style-type: none"> ● Small sparks are sometimes generated when plugging or unplugging the power plug. This is inherent to the IH (induction heating) method and is not a malfunction.
	The circuit breaker is tripped during cooking. <ul style="list-style-type: none"> ● If you use the cooker together with other electrical appliances at the same time, electricity use may exceed the rating and trip the breaker. Do not share the electrical outlet used for the cooker with other appliances.

Error display

Unplug the power plug from an electrical outlet, and take the following suited action(s).

<p>E 10</p>	<ul style="list-style-type: none"> ● Remove dust from the air inlet/outlet at the bottom part of the main body. ● Do not use the rice cooker on a soft surface such as paper, cloth, carpet, plastic bags etc., or in a place where the air inlet/outlet is blocked. 	<p>Resetting the display After taking the recommended action(s), plug in the power plug, and press  key. (Error display is reset.) ↓ Resume the operation after cooling down the inside of the body, inner pot and inner lid.</p>
<p>E 11</p>	<ul style="list-style-type: none"> ● Remove foreign objects such as rice grains adhered to the outer bottom part of the inner pot and the temperature sensor. ● Has too much water been added ? (Reduce the amount of water) ● Are you using the same electrical outlet with other appliances ? → Use a 220 V AC outlet with a rating of 10 A or more. Do not share the outlet with other appliances. 	
<p>E 14</p>	<ul style="list-style-type: none"> ● This error alerts you to prevent damage to some parts when high voltage is applied. 	
<p>E 15</p>	<ul style="list-style-type: none"> ● Are you sharing an inner pot other than the specified one ? → Use the specified inner pot. 	

<p>F 01 to F 14</p>	<p>When "F13" is displayed, the KEEP WARM and START lamps flash and the buzzer sounds continuously.</p> <ul style="list-style-type: none"> ● These displays indicate the malfunctioning of the printed circuits, temperature sensors, etc.. Immediately stop using the cooker, unplug the power plug, and contact the shop from which the product was purchased.
----------------------------	---

Contact the store from which the product was purchased in the following cases.

- When you put rice or water directly into the cooker instead of the inner pot.
- When you have damaged or lost the inner pot, inner lid, steam vent seal packing or power cord.
- When any plastic parts or packing become damaged. (They may become damaged after several years of use.)

When a power failure occurs

After recovering from a power failure, the cooker will resume cooking rice or keeping it warm.

However, the cooked rice may not be tasty, the power may be cut off, or the preset finishing time may be delayed.

*The same phenomena occur when you unplug the power plug or the circuit breaker is tripped.

Lithium battery

The lithium battery attached to the main body is used to work the clock when the power plug is unplugged, and memorize cooking courses.

If the lithium battery is exhausted

When the power plug is unplugged, timer settings and memorized cooking courses are cleared.

To use the rice cooker, plug it in, and press the OFF key to stop the 0:00 display from flashing. The cooker can then be used normally.

(Be sure to set the current time before using the timer.)

➔ **To replace the battery, contact the store from which the product was purchased. (Cost borne by user).**

The lithium battery is attached to the inside of the main body. Do not disassemble the main body. You cannot replace it by yourself.

Specifications

Type	Rice cooker with keep-warm function	Outer dimensions	Width	22.0 cm
Power supply	220 V AC, 50 - 60 Hz		Depth	28.9 cm
Rated power consumption (Cook)	1000 W		Height	20.1 cm
Rated power consumption (Keep Warm)	Average 28 W*	Mass	4.1 kg	
		Length of cord	1.2 m	

*Power consumption per hour in the Keep Warm mode.

(Conditions: maximum amount of rice; at a room temperature of 23°C; and with application of 220V.)

- This product is not intended to be used at altitudes of over 2000 m.

To cook	Amount of rice to be cooked (Number of cups)	To cook	Amount of rice to be cooked (Number of cups)
Rice	0.5 to 2.5	Congee	0.5
Pre-washed rice	0.5 to 2	Rice with mixed grains Germinated brown rice Partially milled rice Whole rice	0.5 to 2
Mixed rice	1 to 2		
Sweet rice	1 to 2.5		
Sushi rice	Rice 0.5 to 2.5 Pre-washed rice 0.5 to 2		

* For details of the cooking courses, see "Cooking courses" on page 12.

Repair service

- A warranty is attached to this product.
- Please make sure that the purchase date, dealer's name and other information are filled in on the warranty. Read the warranty thoroughly and keep it handy.
- Please contact the store from which the product was purchased for any questions or service.

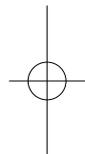
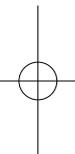
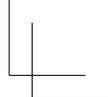
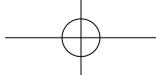
If you have any questions or requests in China, please contact any distributor listed in "东芝小家电产品全国指定特约维修网点名录".

Based on the Warranty, your product is repaired free of charge during the warranty period.

Any repair service will be for charge after the warranty period.

All the costs of shipping, packing, parts and repair of the service are the responsibility of the customer.

 <p>Regular check up</p>	<p>Inspect the Rice Cooker you have been using for a long time!</p>	<p>Please check "Instructions for safety" and "Attention" regularly when using the cooker. Parts may deteriorate with heating, humidity, dust, etc. due to improper use or long-term use of the Rice Cooker, resulting in damage or accidents.</p>
	<p>Does your cooker have any of following problems? Remove dust accumulated on the power plug and the electrical outlet.</p>	<ul style="list-style-type: none"> ● The power plug or cord becomes abnormally hot. ● The main body smells burnt. ● The main body has a crack, looseness or rattling. ● The inner pot, outer lid or inner lid is deformed or damaged. ● The bottom fan does not run during cooking. ● Other abnormalities or failures are observed.



TOSHIBA HOME TECHNOLOGY CORPORATION

2570-1 Urasuda, Kamo, Niigata 959-1393, Japan

