

TOSHIBA

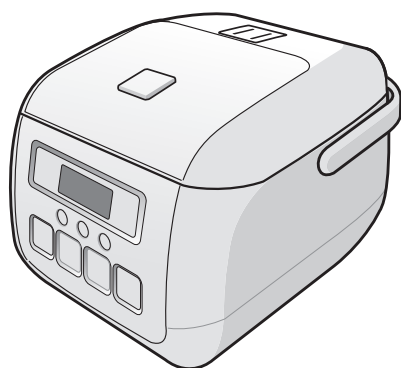
Toshiba Electric Rice Cooker (for household use)

Instruction Manual

Model Name

0.54 L type

RC-5SL ■ RC-5SLI



Thank you very much for purchasing Toshiba rice cooker.

- Please read the instruction manual for proper and safe use of the product.

Before use, please read "Safety Precautions" and "Attention" (pages 2 to 4)

- After reading it, please make sure to keep it where you can easily find it.

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Safety Precautions

Please keep these rules for your safety

Important information is provided to prevent injury to people and damage to property, and to ensure safe and proper use of the product.

The degree of harm and damage caused by non-observance of the safety rules is described in this section.



Warning

Acts that may cause "death" or "serious injury"



Caution

Acts that may cause "slight injury" or "damage to house or household goods"

The instructions to be observed are explained in sections below.



Prohibited acts



Instructions to be observed



Things requiring attention



Warning

To prevent fire, burn, electric shock, electric leakage, short circuit etc.



Stop using this product immediately if you notice any abnormality or malfunction

Unplug the cooker immediately and contact Toshiba Service Center specified in the warranty.

<Abnormality/malfunction>

- Plug or cord becomes very hot.
- A burnt smell emanates from the main body.
- Cracks, looseness or rattles in some parts of the body.
- The inner pot, lid or inner lid is deformed or damaged.
- The cooking heater is warped.

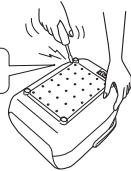


Disassembly prohibited

Do not disassemble, repair or modify the Rice cooker

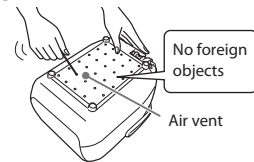
If you need repair, please contact Toshiba Service Center specified in the warranty

Do not disassemble



Do not allow foreign objects to enter the air vents and gaps at the bottom of the unit.

Especially metal objects such as pins and wires.



Do not get it wet

Do not dip, splash or rinse the cooker in water

Do not fill the body with water.



Do not allow persons unfamiliar with its use or children to use this appliance alone and keep it out of reach of children.

Keep an eye on children especially during and right after cooking rice.



Do not open the lid, move the unit, or carry it around while cooking rice and food.

Handle power plugs, cords, and outlets correctly



Use the outlet with a rating of 10A or higher at 220-240V AC alone.

If used with other equipment, the heat generated can cause a fire.

If required, use an extension cord rated at 10A (2,200-2,400W) or more alone.

Make sure to fully fit the power plug into the outlet.

Remove dust from the power supply plug on a regular basis.

When dust accumulates, moisture can cause insulation failure and it may cause fire. Wipe it off with a dry cloth.



No wet hand

Do not plug or unplug the power supply with wet hands.

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



Do not use a damaged cord, power plug, or loose plug in a power outlet.

Do not damage the power plugs and cords.

Do not forcefully bend, pull, twist, bundle and energize. Keep away from high temperature areas, do not put heavy objects on it, do not pinch it, do not process it, etc.



Warning

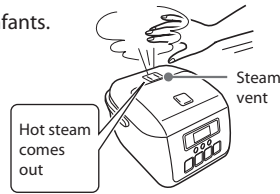
To prevent fire, burns, electric shock, leakage and short circuit, etc.



Do not touch

Keep your hands and face away from the steam vent due to its high temperature.

Especially for infants.



Securely attach the steam vent.
Push the lid closed until it clicks into place.



Do not use the appliance for any purpose other than those described in this manual.

Do not use this product in a situation where steam or contents may burst out or spill over and cause burns or injury.

<Things not to be used>

- Do not place anything that will block the steam port. Do not use cooking sheets, aluminum foil, plastic wrap, blotting sheets, greens, tomatoes, beans and other ingredients that can form a thin film.
- Peas, jams and other dishes that easily spill over.
- Dishes that are cooked in a rice cooker in a plastic bag.



Caution

To prevent injury, burns, electric shock, electrical leakage, fire and damage to the house

Do not use the appliance in following areas



- **Near water or fire.**
Pay also attention to the accessories.
- **On unstable locations and heat-sensitive rugs.**
It may cause burns, injury or fire.
- **On anything that may block the air vent.**
Paper, cloth, carpet, plastic bags, etc.
- **Where the lid does not open completely.**
Failure to do so may result in burns or damage.
- **Near heat-sensitive curtains, etc.**



- **Near walls, furniture, etc.**
It may cause discoloration, deformation or damage.
When using the table in a kitchen storage cabinet, etc., prevent steam from hitting the controls or getting stuck in the shelf. Use the sliding table by pulling it out.
- **Sliding table with insufficient load strength**
The load strength should be 10 kg or more.

To prevent injuries and burns



Do not touch

- **Do not touch the hot parts of the inner lid, cooking heater, inner pot, steam vent or heating plate during or immediately after use.**

Be careful not to touch the inner pot when loosening the rice.



- **Do not press the "Cook" button or the "Keep warm" button except in use.**
The cooking heater, inner pot, heating plate, and inner lid will become hot.
- **When carrying the appliance, do not touch the push button.**
Do not carry it by holding the lid.
Do not grab the handle and swing.
Do not raise the handle while the rice is cooking.



- **Do not cook with empty pan**
It may cause failure, overheating or abnormal operation.



- **To remove the inner pot, press the "Cancel" button.**
Even if the inner pot is removed while cooking or keeping warm, it will not automatically turn off.
- **When removing the inner pot while hot, use a dry rag or mittens.**
- **Remove the power plug and allow the unit to cool down before cleaning.**
Hot water may accumulate in the steam vent.
- **After cooking rice, be careful of steam and hot water droplets falling from the inner lid when opening the lid.**

For your safety



- **Use the specified inner pot only and do not use deformed inner pot.**
It can cause burns and injuries from overheating and abnormal operation.



- **Do not use the product for purposes other than home use (such as use in stores for an extended period of time or use by an unspecified number of people).**
Failure to do so may cause a damage to the product, smoke emission or fire.

Safety Precautions

Please keep these rules for your safety



Caution

To prevent injury, burns, electric shock, electrical leakage, fire and damage to the house

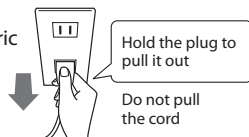
Handling of power plugs and cords



Pull the plug

- **Hold the power plug and pull it out of the wall outlet.**

Failure to do so may result in electric shock or short circuit that may cause a fire.



- **Unplug the power plug from the power outlet every time you finish cooking.**

Degradation of insulation can cause electric shock and electrical leakage fires.



- **Do not allow the power plug or other electrical equipment to come into contact with steam.**

Take special care when using kitchen storage cabinets etc.

To prevent spills



- **Porridge and multigrain rice have a lot of water in them. Do not cook rice in any other way, such as "Quick".**



- **Do not add water over the water level scale.**

The guideline is 2mm or less against the scale.

Attention

Observe these instructions to prevent failures and malfunctions

- **Do not place the appliance in direct sunlight or where oil may splash around.**

Failure to do so may cause deformation or discoloration.

- **Use the unit and its surroundings in a clean manner.**

If dust or insects enter through the air vents it may cause malfunction.

- **Do not use this product on top of an induction cooktop.**

Failure to do so may result in malfunction.

- **Do not heat the inner pot over gas or use it in an induction cooker or microwave oven.**

It may be deformed or discolored, resulting in failure.

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

Scratches or deformations can cause the unit to fail or not cook properly.



- **Do not damage the surface of the inner pot.**

The fluororesin coating surface of the inner pot may peel off.
(See page 20 for more information).

- **Do not cover the lid, especially the steam vent with cloth or towel.**

It may cause deformation, discoloration, or malfunction of the lid, steam vent, or operation part.

- **Do not use this product while there are water droplets or foreign matters on it.**

If you use the rice cooker with foreign objects on the outside of the inner pot, the cooking heater, the temperature sensor, the inner lid packing, etc., the rice may not cook properly or it may cause malfunction.

- **If the rice cooker is dropped, cracked or rattles, stop using it.**

Ask the Toshiba Service Center specified in the warranty to inspect and repair it.

Safety Cautions

Caution

Do not disassemble, repair or modify.

Do not immerse the appliance in water.

Do not attempt to use the metal articles, e.g. a pin or a wire, into the hole.

Do not use when the power supply cord or the power plug is broken, or the power plug is loose.

Do not directly touch the steam with your hand or face.

When disconnecting, hold the power plug and pull it out without touching the power supply cord.

Pull the power plug from the AC outlet when not in use.

Do not place the appliance on the hot, soft, or unstable surface.

Do not use the appliance near fire or water source.

Do not use any other inner pot except the provided one.

Do not use the appliance in the place which is about 10 cm near the wall, on the paper, clothes, a carpet, or a plastic bag, etc. and the place exposed to direct sunlight.

Wipe away the drops of water and the foreign matter after use.

Do not cover the steam vent with the cloth or place anything while operating.

Do not use the metal spatula, metal-scrubbing brush, nylon-scrubbing brush, and cleanser with the inner pot.

Do not use the appliance near the flammable place or an electromagnetic wave adjuster.

This appliance is not intended for use by young children or infirmed persons unless they have been adequately supervised by a responsible person to ensure they can use the appliance safely.

Do not allow the children to use, keep it out of reach from them.

If the power plug or its polar is dusty, wipe it away with the dry cloth.

Fully fit the power plug into the outlet.

Do not open the lid while cooking.

Do not break/scratch, bend, pull, twist, the power supply cord.

Do not place the appliance near the heating source.

Do not put the heavy objects, pinch, or modify the power supply cord.

Do not connect the power supply cord while your hand is wet.

Do not add the following items.
(Otherwise, the cooker may boil over or you may get burned.)

- Beans, noodles, baking soda, roux such as curry, stew, etc., a large amount of oil, and milk or other foods that are likely to get frothy or that easily bubble.
- Green leaves, tomatoes, plastic wrap, aluminum foil, cooking sheet, scum removing sheets and other items that easily float or anything that will block the steam port.

Do not expose the power plug or other electrical components to hot steam.

Be especially careful when placing and using the appliance on the kitchen counter, to avoid steam attached to the plug and cause electric shock or fire.

Do not add ingredients, seasonings and water that exceed the water level scale of the inner pot.

(Otherwise, the cooker may boil over or you may get burned.)

Right after use or while using, do not touch the hot part (e.g. the inner part of the outer lid, a heating plate, a steam vent, or the inner pot)

Do not use the appliance near the wall or the furniture.

Do not touch the push button while moving the appliance.

Do not move the appliance while cooking.

Do not warm rice with the spatula inside inner pot.

Do not cooking if the inner pot is not inside the appliance.

Unplug the power cord before cleaning the appliance.

Do not warm rice over 13 hours. It is greater than standard of warming time, the indicator flashing.

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

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

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

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

If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

The boiling water may overflow from adjusting the amount of water exceed maximum water level scale for cooking.

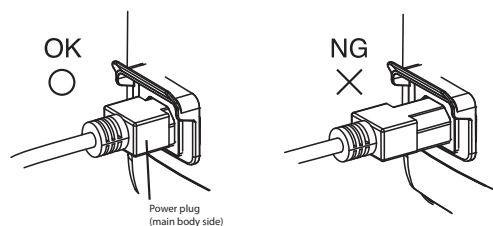
A warning of potential injury from misuse.

A warning to avoid spillage on the connector.

The heating element surface is subject to residual heat after use.

The appliance inlet must be dried before the appliance is used again.

Insert the power plug (main body side) into the plug insertion hole on the rear side of the main body.



 Insert the power plug into the hole completely.

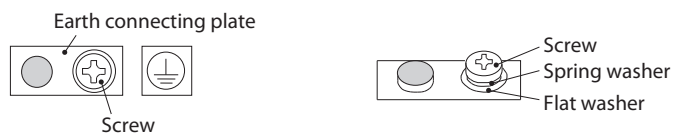
Important Document on Safety Precaution

	⊘ Indicates the forbidden operation.
	● Indicates the information which should be followed strictly.
Safety Warning	
	<p>Forbidden</p> <p>Do not disassemble, repair, fix, or modify the product (unless indicated in the operation manual). Do not pull or insert the electric plug and the magnetic plug with wet hands. Do not touch the product, cable, or electric plug with wet hands. Do not operate the product if the cable or electric plug is damage, or the electric plug is inserted improperly. Do not modify or repair the cable and electric plug or use other cables which are not included with the product (except the ground wire). Do not bend, break, twist, or pull the cable while the product is operating. Do not place the product or other objects on the cable or pinch the electric plug or the cable. Do not place the electric plug or cable in the place with high temperature, flooded water, and high humidity or touch it with sharp-edge object. Do not connect the product to the power source which is not specified in the operation manual. Do not expose the product to water. Do not use the adaptor plug in order to fit in the power outlet. Do not use the power outlet together with other electric appliances.</p>
Safety Caution	
	<p>Insert the electric plug into the power outlet as far as the base of the electric plug. To unplug, hold the body of the electric plug and pull it off. Wipe dust or moisture at the electric plug's pins thoroughly before inserting it into the power outlet. Pull the electric plug out of the power outlet when the product is not in use. Pull the electric plug out of the power outlet before maintaining or cleaning the product.</p>
Caution for Safety Installation	
	<p>Do not bring any flammable object, hazardous object, chemicals, or flammable gas near or in the product. Do not install the product near the naked flame, wet area, or hot and high humidity area. Do not install the product in the high electromagnetic area. Do not install the product in the area within a child's reach. Do not install the product on the slant or insecure floor. Connect the ground wire at the specified position on the product.</p>
Caution for Safety Operation	
	<p>Read the operation manual carefully and thoroughly before using the product. Always inspect that the product is in a good operating condition before using by following the recommendation in the instruction manual. Remove all packing materials. Do not allow children to use the product alone. Do not place any object on the product or cover the product while in use (unless indicated in the operation manual). Do not touch any hot or cold parts of the product. Do not add water over the water level scale. It may cause burn injury.</p>

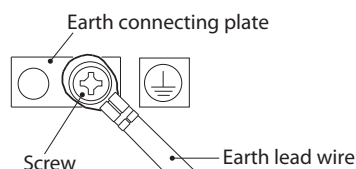


How to Install Earth Lead Wire For Model : RC-5SL

1. Remove Screw, Spring washer and Flat washer on Earth connecting plate.



2. Set Earth lead wire on Earth connecting plate then put Flat washer and Spring washer respectively on Earth lead wire and fixing screw tightly.



Part Names

Body

How to attach/detach the steam port/inner lid (Page 20)

Steam port

Inner lid

(Remove to clean every time)

To prevent forgetting to put it on, the lid will not close unless the inner lid is attached.

Inner lid packing

(Remove foreign objects)

Handle

Plug insertion hole

Type/ specifications (back)

Precaution for use

- The first time you use the product, please wash the inner pot, inner lid, steam vent and accessories.
- The smell of plastic may be present at the beginning of use, but it goes away with use.

Lid

Opening and closing the lid may make noise. This is the sound of internal parts of the lid and is not malfunction.

Inner pot

Inside: Fluororesin-coated (page 20)

Make sure that the inner pot is not tilted and set up securely. (Page 8)

There is protective paper underneath the inner pot to prevent damage. Remove it before use.

Clamp part

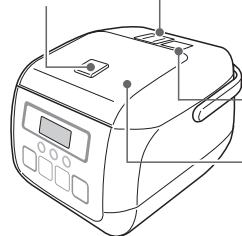
Before closing the lid, make sure there are no foreign objects such as grains of rice. (Page 21)

Operation panel

Cooking heater (Remove foreign objects)

Temperature sensor (Remove foreign objects)

Push button



Steam vent

(Remove to clean every time)

Safety warning label

Lid

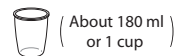
It is made of metal and it may feel a little hot.

Accessory

Rice scoop



Measuring cup



Power cord (model RC-5SL)

Power plug 2 pins [power supply side] Power plug [main body side]
Cord

Power cord (model RC-5SLI)

Power plug 3 pins [power supply side] Power plug [main body side]
Cord

Regarding the Power cord. For the figure, the Power cord is 3 pins plug for grounded outlet version.

If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

Operation part

Cooking menu

Select with the "Menu" button.

Hour button

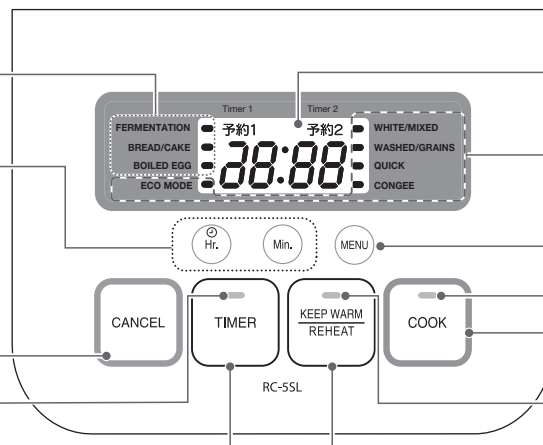
Minute button

Use to change the reserved time or clock time. To set the current time, press and hold the "Hr." button (page 13).

Cancel button

Timer indicator

Timer button



Display: All displayed (Clock displays 24 hours)

Rice cooking menu

Select with the "Menu" button.

Menu button

Cook indicator

Cook button

Reserved button

Keep warm indicator

Keep warm button

- A lithium battery is built in to move the clock and memorize the cooking menu when the power is off. The lithium battery will be depleted with use. (For more information, see page 23.)

Preparation

 1 flat-filled cup = approx. 180ml (1 cup)

Basic Procedure

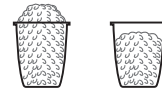
1 Measure rice with the measuring cup provided.

- A measuring cup (200 ml) or a measuring rice pot may cause errors.

【 Correct 】



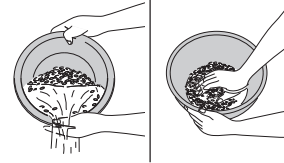
【 Incorrect 】



2 Rinse the rice quickly until water becomes clear.

- ① Add plenty of water, stir and pour out the water immediately.
 - ② Repeat the process of “stirring” and “rinsing” until the water is clear.
- Do not use a whisk when rinsing the rice in the inner pot.

【 Rinse rice in the inner pot 】

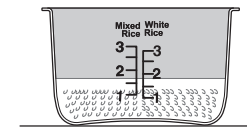


3 Adjust the water level on the scale to suit the cooking menus you want to cook.

Water levels scale - Page 10

- Adjust the water level as you wish.
(! within 2 mm against the scale)

【 Cook two cups of rice 】



Flatten the rice on a level surface.

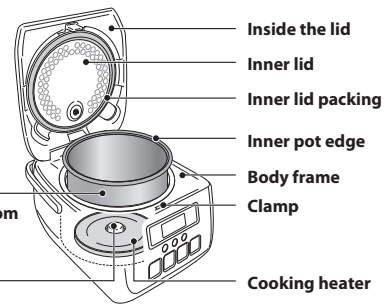
4 Wipe away water drops/ rice grain etc.

- Clean water droplets, grains of rice, etc. on the outer of the inner pot as shown on the right. It may cause the lid not to close, steam to leak, or the pot may not cook properly.

If grains of rice get stuck on the cooking heater, heat transfer will be poor and rice will not be cooked properly. (hard or watery rice etc.)

Inner pot's exterior/bottom

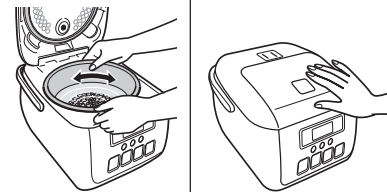
Temperature sensor



5 Place the inner pot in the body and close the lid

- The inner pot must be inserted all the way down and if it is not level, it may not cook properly.
- Make sure that the inner lid and the steam vent are attached.
- If the inner lid is not securely attached, will not close.

Press until it clicks

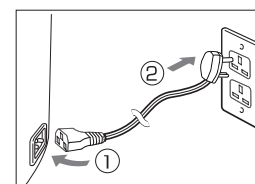


How to attach the inner lid... page 20

Turn the inner pot 2 to 3 times in the directions as shown by the arrows to make it sit properly.

6 Fit the power plug into an outlet

- Please hold the plug while fit or remove the power plug into the outlet.



Eco-mode ... As this mode uses low energy consumption, the cooked rice may be a little hard or watery.

Tips for tasty rice



Level off the rice cup



Measuring cup
Accessory

Do not shake the cup

Shaking the cup will have excessive amount of rice in it.

Do not rinse the rice with hot water

Rinse quickly

It may cause the rice to smell.

Rinse the rice gently to avoid cracking rice.

Gently rub the rice together.
(Cracked rice causes gluey rice)

Adjust the water level as you like

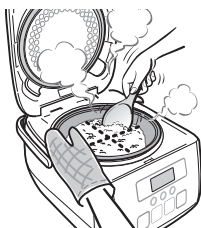
Prefer little hard	Less than the scale
Prefer soft	More than the scale
New rice	Less than the scale
Rice with germs	To the scale
Old rice	More than the scale

The condition of the rice will vary depending on the brand, region of origin and storage conditions, so adjust the amount of water to your liking.

Loosen the rice as soon as it is cooked

Use dry cloth or mitten to press down the inner pot and loosen the rice by turning it over in quarters from bottom to top.

This will prevent the rice from clumping or sticking.



Keep warm only for short time

If you need to keep the rice warm for a long time, a small amount of rice or mixed rice, freezing the rice is recommended.

Scorched rice

Rice may be scorched in the following cases.

- Rice is not rinsed fully. Rinse the rice until the water is clear.
- When cooking wash-free rice, rice cereals or seasoned rice. Rinse wash-free rice once or twice.
- When using the reservation mode or long-time soaking. Rinse the rice well when using the reservation mode.
- When there are water droplets or foreign object on the outer surface of the inner pot, temperature sensor, cooking heater, and inner lid.

Rice

- Buy newly milled rice or enough rice that can be consumed within two weeks to one month.
- Store the rice in an airtight container and keep it in a cool, dark place.

Do not leave the rice in a colander after rinsing

Avoid leaving rinsed rice.



The rice will crack and become sticky

Water unsuitable for cooking rice

Hard mineral water



Alkaline ionized water with a pH of 9 or higher

(Dry rice Cause of Hard rice) (Yellow tint Cause of Sticky rice)

Cold water is recommended for cooking rice

Use cold water



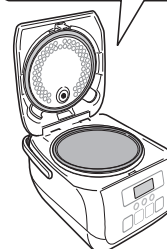
Clean the pot as soon as it is cooled down after cooking

After cleaning, wipe the pot with clean, dry cloth

Wash the inner lid, steam vent and inner pot to keep it clean

(If you leave it dirty, it will cause an odor)

When you turn off the heat, do not leave the rice in the pot (Cause of the odor)



How to cook (Rice)

Operation

1 MENU **Press to select the cooking menu**

Move to select the cooking menu you want

FERMENTATION BREAD/CAKE BOILED EGG ECO MODE	WHITE/MIXED WASHED/GRAINS QUICK CONGEE
--	---

55

Cooking time is displayed
(cooking time decreases every five minutes until steaming time.)

- Preparation (Page 8)
- Press “Menu” button to move () to your choice.
- Cook indicator will flash.

“White/Mixed”, “Washed/Grains” and “Eco mode” will be memorized, so you don’t need to change the settings next time you want to cook rice in the same menu.

Cooking completion

2 COOK **Press to start cooking**

♪ Peep
♪ Pi, pi, pi, pee

- Cook indicator will light up.

Cooking completion

When the buzzer sounds, cooking is complete.

Keep warm automatically

Tips Loosen the rice immediately

- The keep warm indicator lights up and the warm-up time is displayed in one-hour increments.
[]: Indicates the time
- Keep warm for up to 12 hours only.

After Use

CANCEL **Press and pull the plug.**

! When removing the inner pot, please press the “Cancel” Button to turn it off. If you remove the inner pot in “Keep warm” mode, it will not automatically turn off.

If you cook the rice immediately after “Keep warm”, or cook continuously, leave the inner pot and the inner lid to cool down. (It may not cook properly or the heat may cause failure.)

Rice cooking amount and Standard cooking time

Select the “Cooking Menu” and “Water Level Scale” that match the menu you want to cook.

What you want to cook	Cooking menu	Water level Scale	Amount of Rice (Cup)	Estimated Standard Cooking Time (Minutes)
White rice	White/Mixe	White rice	1 - 3	50 - 60
	Eco mode	White rice	1 - 3	50 - 60
	Quick	White rice	1 - 2★	35 - 45
Rinse-free rice	Washed/Grains	White rice	1 - 3	55 - 65
Glutinous rice	White/Mixed	Glutinous rice	1 - 2	45 - 55
Mixed rice (White rice)	White/Mixed	Mixed rice	1 - 3	50 - 60
Mixed rice (Rinse-free rice)	Washed/Grains	Mixed rice	1 - 3	55 - 65
Multigrain rice and Germinated brown rice	Washed/Grains	White rice	1 - 2★	55 - 65
Porridge	Congee	Porridge	0.5 - 1	55 - 65
Porridge (with ingredients)	Congee	Porridge	0.5	60 - 65
Congee	Congee	Congee	0.5	55 - 65
Congee (with ingredients)	Congee	Congee	0.5	60 - 65

- ★ : The amount of rice that can be cooked differs from the minimum and maximum amount of the inner pot water level scale.
- The above information is for reference only. The actual cooking time varies by about 10 min. depending on the amount of rice cooked, the water temperature, and the amount of water. (Note: The estimated standard cooking time is based on the voltage of 240V, room temperature, water temperature of 23°C, and standard water adjustment.)
- When cooking rinse-free rice at quick menu, set the water level on the scale to “White rice” and let it soak for 5 to 10 minutes before cooking.

※ For tips on how to make mixed rice, see “When adding ingredients and seasoning” on page 15.

Quick For cooking white rice

- Since the cooking time is prioritized, the rice may be a little tough or slightly watery. If this is a concern, soak the rice in water before cooking, or keep warm for longer time.
- Do not use “Quick” menu for the following items
Mixed rice / Porridge / Rice other than white rice and rinse-free rice / Multigrain rice / Germinated brown rice

Max. quantity
Up to 2 cups

Rinse-free rice

- After filling water, stir the bottom to blend in the rice and water. If the water becomes cloudy, rinse the rice once or twice. (To prevent poor cooking, burning or spilling over)

To mix multigrain and germinated brown rice Do not cook multigrain alone

- When cooking multigrain and germinated brown rice, use the cooking menu “Washed/Grains” and the water level of “White rice”. (The amount of rice is limited up to 2 cups.)
- Mixing 1 cup of white rice with 0.5 cup of germinated brown rice is recommended. Cooking only germinated brown rice 100% can do as well.
- See also the instructions for cooking multigrain rice or germinated brown rice.
- Be sure to wash the inside of the steam vent after cooking as the steam vent gets dirty easily.

Max. quantity
Up to 2 cups

When mixing multigrain that float on water, soak them for 2 to 3 hours to leave them until sinking before cooking the rice. (To avoid clogging of the steam vent, causing steam leak, deformation and damage)

Porridge / Congee

- ❗ **Be sure to cook with “Congee” menu** (If you use other modes for cooking porridge / congee, it may cause spills or burns.)
 - Cook with white rice, brown rice can’t cook well. (Don’t cook porridge/congee from cooked rice.)
 - Seasoning with salt or etc. should be added after the rice is cooked. (If you add salt and other seasonings at the beginning, the rice may not be cooked properly.)
 - Depending on the quality of the rice, the water temperature, and the way you wash the rice, a little rice juice may come out of the steam vent.
- ⊘ **Do not add the green vegetables at the start.** (The steam port is clogged, causes of steam leaks, burns, and damage) Add the boiled greens after the rice is cooked.

Attention

- Select the “Cooking Menu” and “Water Level” that suit the menu you want to cook. (Page 10)
- If you want to cook tough or soft rice, adjust the amount of water to within 2mm of the water level scale.
If the amount of water is too little, the rice may not be cooked properly, and if too much water is added, the rice may spill over.
- Do not keep warm cooked mix rice, multigrain rice, germinated brown rice, porridge/congee, etc. other than white rice and rinse-free rice. (Cause of odor, discoloration and corrosion of the inner pot)









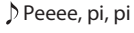
Notice

- The rice is cooked with cooking heater, so the bottom of the rice is soft, so be sure to loosen the whole rice.
- Depending on the amount of rice cooked, the rice may burn to light brown color.
- “Washed/Grains” menu should be used for rinse-free rice, multigrain rice and germinated brown rice.

How to Use Timer Cooking

The rice is cooked at the reserved time.

Two different times can be reserved e.g. "Timer 1" for breakfast and "Timer 2" for dinner etc.

Preparation	<p>Make sure the time is correct</p>	<ul style="list-style-type: none"> • If the current time is incorrect, the rice will not be cooked at the reserved time.
	<p>Wash rice, adjust the water level, place the inner pot into the body and close the lid.</p>	<ul style="list-style-type: none"> • Preparation (Page 8)
Operation	<p>1 Select the cooking menu you want, using  button.</p>	<p>! To cook porridge/congee, be sure to select "Congee" menu</p> <p>(Using other menu cause spill over or burn.)</p>
	<p>2  Press "Timer" button to select "Timer 1" or "Timer 2".</p> 	<ul style="list-style-type: none"> • Press the button to change between "Timer 1" and "Timer 2"
	<p>3 Set reserved time to finish cooking, using  and  button in hour and minutes.</p> 	<ul style="list-style-type: none"> • Timer can be set in 10 minutes interval • Keep pressing "Hr." and "Min." button to move fast forward. ※ Reservation time within 1-2 hours will start cooking immediately. • Reserved time is memorized and you do not need to set the same time next time.
	<p>4 Press  Time reserved  Pi </p> <p>➔ Cooking finishes at the reserved time. Loosen the rice immediately.</p>	<p>If you don't press the "Cook" button to confirm the reservation, you'll be notified with a "Pi, pi, pi, pi". (Your reservation is not complete.)</p> <ul style="list-style-type: none"> • The timer indicator lights up and the rice cook indicator turns off. • When cooking starts, the cook indicator will be on. (Remain on until completed.)

To cancel reservation if you made a mistake

Press  for cancel

When you change the reservation for porridge/congee, select "Congee" menu again to cook the rice.

Rules for Timer Cooking

- **[X] means timer cooking is not available** (causes deterioration, spoilage and corrosion of rice and the inner pot)

White rice	Rinse-free rice	Porridge/ Congee	Germinated brown rice	Multigrain rice	Mix rice
○	○	○	×	×	×

- **Do not reserve for more than 8 hours.**
Reservation for long hours may cause fermentation and odor.

Notice

- If the cooked rice is too soft, add less water, depending on your preference.
- If the rice is cooked on reservation, the starch of the rice may settle and the rice may turn light brown color at the bottom of the pot. If this is a concern, wash the rice well to soften it.
- Completion of cooking may be delayed by about 10 min. at low room temperature, low water temperature or high water volume.

On Timer To check current time

On timer  Press the clock
Current time is shown while pressed.

At the same time

A combination of sounds will let you know how long it takes to finish cooking.

- ♪ pi, pi
- ♪ **Pi lo lo : 5 hours, ♪ pi : 1 hour**
(Less than one hour is rounded up to one hour)
- ♪ pi, pi

How to adjust the clock to current time

The clock displays 24 hours
(12am--0:00 / 12pm--12:00)

1 Plug in and press button for more than two seconds.

The display flashes.

2 Adjust hour and minutes

Keep pressing to move fast forward

3 Press "Cancel" to complete.

The display stops flashing.

- You cannot set the time while the rice is cooking, keep warm, timer, or cooking.
- The operation sound for setting the time is as follows:
0:00 : ♪ Pi lo lo
12:00 : ♪ Pi lo lo, pi lo lo
Every 10 min. : Peeeee
Every 1 hour : Pi lo lo

Display of Cooking Time (remaining cooking time)

Remining cooking time is

30

Shown in 5 minutes



In steaming stage

Shown in 1 minute

Up to steaming stage the clock may advance or stop at times to adjust the display time. Please use the display times as a guide.

Keep Warm

After the rice is cooked, it will turn automatically to keep warm.

- To keep the rice warm, this rice cooker automatically controls the heat retention temperature according to the usage conditions.
- When you want to stop warming, press the "Cancel" button.
- When you remove the inner pot while keeping warm, it will not automatically turn off.


■ Avoid the following (Causes odor, dryness, stickiness and discoloration of the rice)

- Keep warm for over 13 hours
- Keep warm other than white rice (mixed rice, multigrain rice, porridge/ congee etc.)
- Keep warm with a rice scoop inside (bacteria can enter and cause odor)
- Keep cold rice warm (cause of spoilage)
- Lack of care and insufficient washing of rice (causes odor)

■ Do not cancel "Keep Warm" with rice in the pot (Causes spoilage)

- ※ If the rice around the inner pot is sticky or smells, please see page 22 and follow the instructions below to change the heat retention setting.

The display flashes after 13 hours



[h : indicates hour]


▶ **Cancel keep warm.**
Take out the rice and press "Cancel" button.

How to change the temperature setting


1 Plug in.

If Keep Warm is used, press "Cancel".

2 Press "Menu" button for over 5 seconds.

 Default setting is displayed.

3 Change the setting by pressing the "Min." button.

 Keep warm temperature increases.

Press "Hr." button to return to  Default setting.

4 Press "Cancel" button to complete.

It returns to time display.

- ※ To remove smells from the inner pot, carry out boil cleaning and clean it before use. (Page 21)
If the problem persists even after changing the heat setting as described above, please contact Toshiba Service Center/Toshiba Contact Center specified in the warranty.

Tips for keeping the rice warm


- If you put the rice in the center of the pot, it will be less sticky and dry.
- If you are concerned about the rice sticking, make sure no rice grains remain on the sides of the inner pot. Also, mix the rice from time to time.
- We recommend freezing the rice if you need to keep the rice warm for a long time, a small amount of rice or mixed rice.


To check current time during Keep warm mode

Press the button 

- While pressing, the time is shown.

To shift from OFF to Keep Warm


Operation  Press "Keep warm" button to start.




Warming time is displayed in hours.

- Keep warm indicator lights up.


To stop warming

Operation Press 

 When taking out the inner pot, be sure to press "Cancel" button

- Keep warm indicator goes out
- ※ **Taking out the inner pot while on keep warm mode, the cooker does not automatically switch off.**

To Re-heat rice kept warm

Operation  Press "Keep warm" button to start (9 min.)

- ▶ When the buzzer sounds, it is completed. (return to Warm)
- During reheating, the keep warm indicator flashes to indicate the remaining time until completion.

<To cancel Reheat in the middle>
Press "Keep warm" button to return to Warm.

- Do not do following.
 - Repeat reheating (cause dry, yellowing)
 - Reheat cold rice (cause spoilage)
 - Excessive quantity of rice cannot be heated properly. (Use for less than half of the inner pot)

When Adding Ingredients and Seasoning

- **Observe the maximum amount of rice to be cooked. (page 10)**
- **Soak the rice in water for about 30 min. after washing the rice.**
(If you add seasonings, the rice will not absorb water easily)
- **After the rice is soaked well, drain the rice in a colander.**
Do not leave the rice in the colander. (Starchy material settles and it is more likely to burn)
- **Add the seasoning, adjust the water level, and stir well from the bottom.**
- **Cook the rice immediately.**
(The seasoning will settle out after a while and the rice will not be cooked properly.)
- **Ingredients: Cut into small pieces and do not mix them with the rice. Place the ingredients in a ring shape.**
Up to 70 g per cup of rice.



Do not cook in "Quick"



Do not add green vegetable at the start

Add boiled green vegetable after the rice is cooked.
(Ingredients will stuck in the steam port and it may cause burn injury.)

- Do not use Keep Warm/ Timer Cooking.
(Causes discoloring, deterioration, corrosion of the inner pot)
- Clean the inner pot after use (may rust)
- It may not cook well if you use commercial recipes or use liquid other than water (e.g. tomato juice)



Do not add the following items.

(Otherwise, the cooker may boil over or you may get burned.)

- Beans, noodles, baking soda, roux such as curry, stew, etc., a large amount of oil, and milk or other foods that are likely to get frothy or that easily bubble.
- Green leaves, tomatoes, plastic wrap, aluminum foil, cooking sheet, scum removing sheets and other items that easily float or anything that will block the steam port.

How to Cook



Warning

Do not use or cook ingredients not listed on pages 17-19.

Otherwise steam or uncooked contents may cause burns, injury or malfunction due to blows out or spills. Also, the inner pot can corrode and smell.

Basic Operation

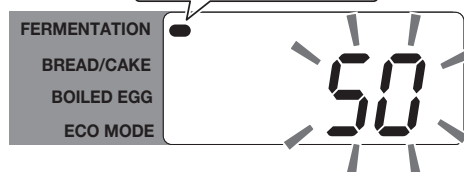
Operation

1

MENU

Select the cooking menu using "Menu" button

Move (●) to select the cooking menu you want



• Press "Menu" button to move ● to your choice.

• Cook indicator flashes.

Required temperature.

"Fermentation" approx.35°C

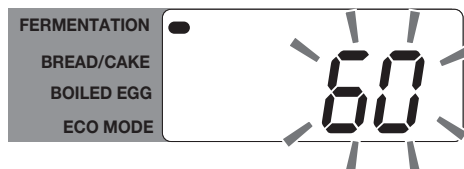
"Bread/Cake" approx.115°C

"Boiled egg" approx.70°C

2

Min.

Set cooking time in minutes.



(After 60 minutes, ♪ pi lo lo)

• You can set in one-minute increments up to 60 min.

• Keep pressing the "Min." button for fast forward by 10 minutes.

3

COOK

Press to start cooking

♪ Pi
♪ pi, pi, pi,
pee

The time on the display will begin to decrease when the temperature reaches the cooking temperature. (Displayed in one-minute decrements).

• Cook indicator turns on.

• The actual cooking time will be longer than the setting time because of the time it takes to reach the cooking temperature.

Completion

When the buzzer sounds, it's ready!

Automatic cut-off

- The inner pot is hot, please use dry cloth or mittens to remove it.
- Do not leave food in the pot. (Causes of dew drops, spoilage, inner pot corrosion and excessive fermentation)
- As the inside of the rice cooker is easy to get smelly. If you are concerned about the smell, please carry out boil cleaning. (Page 21)
- After use, unplug the power cord and clean the rice cooker. (pages 20-21)

Notice and Attention

- You cannot make reservation.
- The setting times on pages 17-19 are estimates. The finished cooking may vary depending on the ingredients and room temperature.
- Use plastic or wooden cooking utensils only. (To prevent damage to the inner pot).
- Please wipe away any water or foreign matter on the outside of the inner pot, temperature sensor and cooking heater.
- **Please make sure to place the inner pot securely into the rice cooker. If the inner pot does not close contact to the cooking heater, it may not work properly.** (Page 8)

Simple Round Bread

Maximum strong flour 100g

White and moist bread.

Ingredients

- A**
- Strong flour 100 g
 - Dry yeast 2/3 teaspoon (2 g)
 - (No pre-fermentation required)
 - Sugar 1 teaspoon
 - Salt 1/4 teaspoon
 - Milk 65 ml (approx. 67 g)
 - Unsalted butter 10g



1 Sift ingredients A and put it in a bowl (1).

2 Warm the milk, add the butter and melt it then cool down to about 40°C. (The yeast won't work at temperatures above 50°C.) (2)

3 Mix ingredients (2) in the mixture (1) together with chopsticks, then turn it out onto a table and knead it with your hands until you get a shiny dough. (about 10 min.)



4 Roll the dough in the inner pot that lightly coated with a little oil and place the seam side down then close the lid. ※ Crush the dough and flatten it a little to make it easier fermentation.



5 《First fermentation》 Set the cooking menu and cooking time pressing the "Cook" button.

Cooking menu	Time to set
FERMENTATION	50 min. ~ 60 min.

6 《Checking fermentation status》 When the buzzer sounds, check the fermentation status. If the dough has doubled in size and the hole you make with your finger does not snap back, the first fermentation is complete. If the hole snaps back, the dough is not fermented enough, so add more time.



7 《Punching down》 Press the dough to release the air inside.



8 《Forming》 Take out the dough, roll it out again, and then put it in the inner pot with the seam side down and close the lid. ※ Crush the dough and flatten it a little to make it easier fermentation.

9 《Second fermentation》 Set the cooking menu and cooking time pressing the "Cook" button.

Cooking menu	Time to set
FERMENTATION	30 min. ~ 40 min.

10 When the buzzer sounds and the second fermentation is complete, sprinkle a little strong flour (no mixing) on the top surface using the tea strainer and close the lid.

11 《Baking》 Remove the steam vent to prevent dew drops. Set the cooking menu and cooking time pressing the "Cook" button.

Cooking menu	Time to set
BREAD/CAKE	35 min. ~ 40 min.

12 When the buzzer sounds, remove the inner pot using a mitten. To make it easier to remove the bread, use a rice scoop and put one hand on it. ※ To brown the top, turn the bread over and bake for another 10 minutes. ※ Cool the bread to about body temperature before cutting it, so it won't be crushed.

Cooking Memo

- Bread fermentation cannot be performed properly if the body and inner pot are not cold.
- Insufficient kneading, short fermentation time, or old ingredients will result in poor rise.
- If the dough is shriveled up in the "Checking fermentation status" step, it is over-fermented. Next time, use a shorter fermentation time.
- If you don't remove the bread after baking, it may become sticky on the top.
- Because there is no heating from the top, the bread will be white and moist.

How to Cook

Dome Sponge Cake

Maximum Cake flour 60g

Ingredients

Cake flour 60 g
 Baking powder 1/4 teaspoon
 Eggs 2 eggs
 Granulated sugar 50 g
 Vanilla essence a little
 Melted butter 15 g
 plus more for greasing the pot
 Milk 15 ml
 Apricot jam (pureed)
 2 tablespoons (40 g)

Icing

A [Powdered sugar 35 g
 [Lemon juice 1 teaspoon



1 Sift the flour and baking powder together. Spread a thin layer of melted butter in the inner pot (1).

2 Crack the eggs into a dry bowl, add the granulated sugar, mix them lightly with a whisk and put the bowl on warm water, so that the temperature of the egg mixture is about 40 °C then remove and whisk more (2).
 ※ Do not whisk in the inner pot.



3 Whisk until the mixture is white and chunky enough to streak when you lift the whisk, then add a drop or two of vanilla essence (3).



4 Sprinkle (1) onto (3) in 2 to 3 portion. Mix with a wooden spoon until the mixture is no longer powdery without crushing the air bubbles.



5 Sprinkle the melted butter and milk into the mixture (4) and mix quickly so as not to crush any bubbles.



6 Pour (5) into the inner pot and tap it once or twice to remove large air bubbles, place the inner pot into the body and close the lid.

7 Remove the steam vent to prevent dew drops. Set the cooking menu and cooking time and pressing "Cook" button.

Cooking menu	Time to set
BREAD/CAKE	40 min.

8 When the buzzer sounds, check the baking status. If the dough doesn't stick to the bamboo skewer, it's done baking. If the dough comes on, add more baking time.

9 Use a mitten or other tool to remove the inner pot. Turn the cake upside down and remove it to cool down.

10 Brush the surface of the cake with an apricot jam. Mix A to make the icing, allow the cake to cool down and drizzle the icing over the top to dry the surface.

Cooking Memo

- Wipe away all oil and moisture from the bowl and whisk used for whisking.
- Use a hand mixer to make whisking easier. (Do not use it in the inner pot.)
- The finished cake will not be browned on the top. Decorate the top side facing down.
- If the icing is too lumpy or too soft, adjust the amount of lemon juice or powdered sugar.
- You can decorate the cake with fresh cream or fruit instead of icing.

ONSEN Egg

Maximum: 5 eggs

Ingredients

Egg 2 eggs
(use eggs that can be eaten raw)
Water Cover the eggs
Umadashi
(refer to "How to make
Umadashi" below)
Wasabi As appropriate

1 Put the eggs in the inner pot and fill in enough water to cover the eggs and close the lid.

2 Set the cooking menu and cooking time pressing the "Cook" button.

Cooking menu	Time to set
BOILED EGG	20 min. ~ 25 min.

3 As soon as the buzzer sounds, take out the eggs using ladle, crack the shells carefully, put them in a bowl, pour Umadashi over them and garnish with wasabi.



How to make Umadashi

Put Dashi 100ml, Mirin Sake 2 teaspoons, Soy sauce 1 teaspoon, and a pinch of salt in a pan. Once boiled, add shaved bonito flakes and stir once to submerge them. Return to a gentle boil. Turn off the heat and strain after five minutes.

Cooking Memo

- Adjust the cooking time shorter to soften the eggs or make the cooking time longer for harder eggs. The finished ONSEN Egg will vary depending on the size of the eggs, temperature and amount of water.
- If you leave the eggs in hot water, they will become hard.
- If you don't break the egg right away, it is recommended to cool them in water.

Maintenance

Attention

Always keep the appliance clean to prevent odors and other problems.



Caution

Remove the power plug and allow the unit to cool down before cleaning.
(Causes of burns)

Do not use the following items (cause of deformation, corrosion, discoloration, rust, cracks, or scratches)

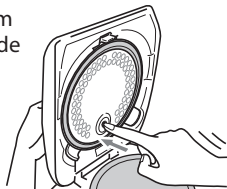
- Dishwasher/ Dishdryer
- Detergents other than neutral detergents for kitchen
- Benzine, thinner, alcohol, cleanser, bleach
- Abrasive surfaces of nylon scrubbers and melamine sponges that scratch the surface

The inner lid is made of aluminum and may be discolored by dishwasher detergent.

How to detach/Attach the steam vent

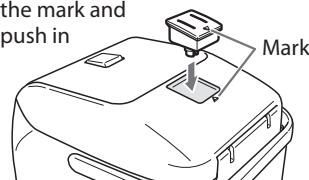
Detach

Open the lid and push the steam vent from inside



Attach

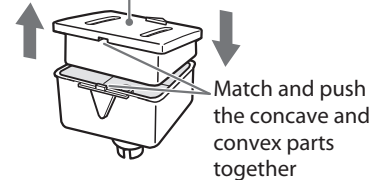
Align with the mark and push in



Open

Steam vent cap

Close



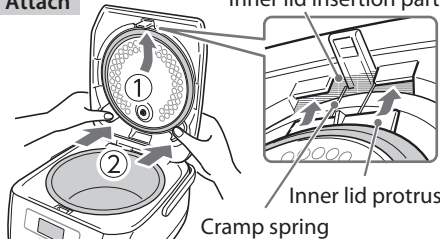
How to detach/Attach the inner lid

Detach

Pull forward



Attach



• To prevent forgetting to attach it, the lid will not close unless it is fitted with an inner lid.

① Insert the protruding part of the inner lid into the insertion point of the lid.

※ Do not insert under the cramp spring.

② Grab the lid to push in.

How to handle the inner pot

To prevent scratching and peeling of the surface of the inner pot's fluoro resin coating, please observe the following

Beware of scratches, salt, acids and detergents

- Do not use the pot as a wash basin for dishes.
- Do not use brush cleaner etc. or dishwashing machine.
- Do not use cleansers or bleach. (Use neutral detergent)
- Do not keep mixed rice warm. (Clean immediately after using seasoning)
- Do not use vinegar
- Do not hit or rub hard with a rice scoop. Do not beat with a colander.
- Do not use a metal ladle or whisk.



Do not use the scrubber
Only soft sponge

The fluoro resin surface may be unevenly colored as a result of use, but this does not affect rice cooking, heat retention, or hygiene. In addition, fluoro resin will not affect (harm) the human body even if it enters the human body.

• Even if the coating on the outside of the inner pot is scratched, it can be used with no problems in cooking or keeping the rice warm. Put cloth under the inner pot when washing the rice, it will prevent scratches on the bottom of the outer surface of the pot.

If you are uncomfortable with the paint on the inner pot, or if it has become deformed, you can purchase a new pot. Please contact Toshiba Service Center specified in the warranty.

Boil cleaning (about once a week) Use if you have odor problem

- 1 Fill the inner pot with water and close the lid** (to 0.5 on the “white rice” scale)
- 2 Use the “Menu” button to select “Quick” and press the “Cook” button.**
It will take about 50 minutes to reach keep warm. (It will take longer than indicated.)
- 3 When it reaches “Keep warm”, press the “Cancel” button and when the unit has cooled down, clean and dry each part of the unit, including the inner lid, steam vent and inner pot.**

- Do not add anything other than water (e.g. detergent).
- Do not continuously boil.
- Depending on the odor, it may not be completely removed.

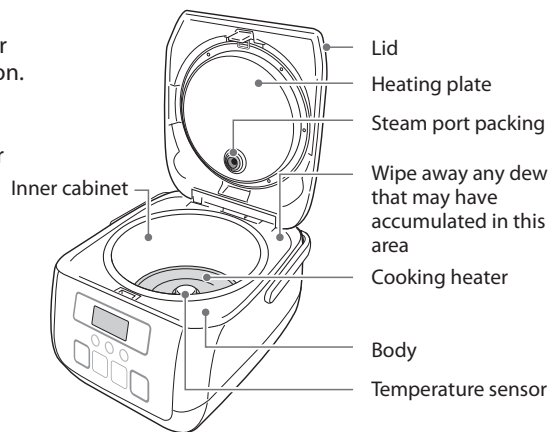
Wipe away any foreign objects and dirt with tightly squeezed cloth

■ Body, cooking heater, temperature sensor

- If a foreign object is attached to the cooking heater or the temperature sensor, it may cause malfunction.
- Do not wash the unit with water.
- Do not pour water on the control operation part or lid, and do not fill the inner frame with water.
- Do not remove the steam port packing. Do not forcefully pull on it.

When grains of rice are stuck in the cooking heater or temperature sensor

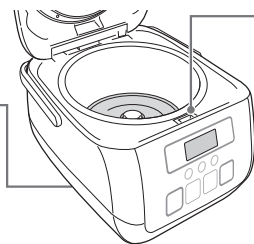
Scrub lightly with fine sandpaper (about 600 grit) and wipe off with tightly squeezed cloth.



■ Clamp/Vent (Bottom)

Vent (Bottom)

Regularly remove dust and debris by vacuuming about once a month



Clamp

Remove foreign objects and dust with a cotton swab

Any foreign matter such as rice grains in the clamp will prevent the lid from opening or closing, and will cause steam to leak.

Wash with a soft sponge

- Wash immediately after it has cooled down. (Cause of the smell)
- After washing, wipe dry with clean, dry cloth.

Use neutral detergent Rinse well to wash away any detergent.

■ Inner pot/Inner lid, Steam vent, Rice scoop

After every use

■ Measuring cup

If dirty

- Dirt in the steam vent can cause spill or water to leak when the lid is opened.
- Dirt on the inner lid and inside the steam vent can cause rice to smell.

Remove the inner lid and wash it after each rice cooking session, and wipe away water with clean cloth.

The inner lid can **cause rust** if it is left dirty, moist, or scratched. Especially after adding seasonings and cooking rice, wash the inner lid as soon as possible and wipe away water.

Troubleshooting

Please check before requesting repair. If you are still in doubt, contact Toshiba Service Center/Toshiba Contact Center specified in the warranty.

- Please adjust the amount of water to within 2mm of the water level scale, according to the hardness or the type of rice and your preference.
- If the rice does not cook well or the rice dries out, please check if the inner pot is in good contact with the cooking heater. (Page 8)

Please Check		Troubles												
		Do you have the right amount of rice, water and menu?	Did you wash the rice well?	Are you soaking the rice for a long time?	Are you using water with a pH of 9 or higher?	Is the inner pot deformed?	Are there any water droplets or grains on the outside of the temperature sensor, cooking heater or inner pot?	Are there any grains of rice on the edge of the inner pot or inner lid packing?	Have you installed the steam vent and closed the lid securely?	Did you press the "Cancel" button during the process, or was there a prolonged power outage?	Did you loosen the rice well? (The bottom is softer due to the cooking heater system)	Was the rice kept warm over 13 hours or with the scoop left in the pot? Was a small amount of rice, cold rice, or rice added into the pot kept warm?	Are the inner lid, inner lid packing and steam vent clean?	Was the rinse-free rice, rice with germs, or mixed rice cooked or kept warm?
Spills and splashes		●	●			●	●		●				●	
Steam leaks from the lid						●	●	●	●				●	
Rice is	Too hard	●	●			●	●	●	●	●				
	Too soft	●			●	●	●			●				
	Burnt	●	●	●		●	●							●
Rice kept warm	Solid					●	●	●	●	●	●		●	
	Yellow		●		●	●	●	●				●		
	Sticky									●	●			
	Smell		●	●		●	●	●	●	●		●	●	●
The rice in the inner pot is sticky		→ Check the table above and change the keeping warm setting. (page 14)												
Smell		※ To remove smells from the inner pot, carry out boil cleaning and clean it before using it. (Page 21)												
Tepid		Reheat the rice before eating it. (page 14)												
Timer Cooking	Can't reserve	Press the "Cook" button at the end of the operation.												
	Start cooking right away	Rice will begin cooking immediately if the reservation is made within one to two hours. (Page 12)												
	Cooking is delayed	If the amount of rice or water is too high or the water temperature is too low, there may be a delay of about 10 min.												
	Smell	Are you reserving more than 8 hours?												
	Burn	The starch of the rice settles out during the booking process, making it more likely to scorch. This is not a malfunction.												
Mixed rice does not cook well		See "When adding ingredients and seasoning". (Page 15)												
I can't operate the buttons		Is the power plug plugged in? Is "C14" or "F01" displayed on the display? (page 24)												
It's hard to close the lid		Remove any foreign matter from the clamp or frame. (page 21)												
Indicator lamp went off		The unit will turn off if you accidentally press the "Cancel" button or if there is a prolonged power failure.												
Sounds while in use		A "clunk" is the sound of adjusting the heat source and a "hiss" is the sound of steam. This is not a malfunction. A "sizzle" is the sound of water bursting. Wipe away water droplets on the outside of the inner pot. Buzzer volume cannot be changed and cannot be turned off.												
It makes a sound when the body(lid) is moved		A rattling sound is the sound of parts inside the lid moving. It is not a malfunction.												
Smells like plastic		The smell may occur at first, but it will disappear with use. If this happens, ventilate the room and carry out boil cleaning. (Page 21)												
Water droplets on the inner lid or inner pot		To prevent the rice from drying out, water droplets may form on the inner lid and pot, but this is not abnormal.												
When you open the lid, the dew drops out		Depending on the timing of opening the lid, room temperature, etc., dew drops may fall out and accumulate on the frame, so wipe it away. If the lid doesn't open completely or if you open it slowly with your hand, the dew drops into the inner pot (rice) instead of falling into the frame. If you turn off the heater or unplug the power supply while the rice is in the pot, the inner lid will get cold and condensation will form on the inner pot, causing more dew to form on the inner pot. Is there any foreign matter on the outside of the temperature sensor/inner pot?												
Warm-up time flashes		It is an indication that you warm rice for too long. Stop keeping warm. (Page 14)												
The keep warm indicator flashes		The "Reheat" is selected. Press the "Keep warm" button again to return to "Keep warm".												
Display goes out/ Flashes at 0:00		The lithium battery in the unit is exhausted. (Page 23)												
A buzzer sounded and the C00, F00 indicator came on		See "Error Indication" on page 24.												

Troubles		Cause/ Please Check
I pressed the "Menu" button and "H1" or "H2" came up.		If you press the "Menu" button for more than 5 seconds, "H1" or "H2" will be displayed for changing the setting. Press the "Cancel" button and start over. (Page 14)
Cooking	Longer cooking time The display time does not decrease	<ul style="list-style-type: none"> The set time is the time after the cooking temperature is reached. Actually, the cooking time will be longer than the set time due to the time it takes for the temperature to rise.
	I can't make a reservation	<ul style="list-style-type: none"> The cooking menu (Fermentation, Bread/Cake, Boiled egg) cannot be reserved.
	It does not cook well	<ul style="list-style-type: none"> The cooking result depends on ingredients or how to measure them. Please check the cooking method or change the set time. It may not cook well in the following cases. The lid is not securely closed, steam is leaking, or temperature sensor, foreign objects on the outside of the inner pot, the inner pot is deformed, cooked food was left in the pot, or there was a power failure.
Bread	Does not rise enough	<ul style="list-style-type: none"> Insufficient kneading, short fermentation time or low dough temperature will result in poor rise.
	White wrinkles appear on the top	<ul style="list-style-type: none"> Since there is no heating from the top, the top will be white and moist. It also makes the dough wrinkle easily.
Cake	Does not rise enough	<ul style="list-style-type: none"> When whisking, make sure to wipe away any water or oil that may be attached to the utensil. Warm egg mixture to body temperature and whisk thoroughly so that it will form streaks. You have over-mixed the flour.
	The center sinks	<ul style="list-style-type: none"> You whisked the eggs too much or did not let the air out of the dough when you put it in the inner pot.
	No browning on the top	<ul style="list-style-type: none"> This is a characteristic of cakes baked in a rice cooker. There is no heating from the top, so there is no browning of the surface.
ONSEN egg	Not enough hardness	<ul style="list-style-type: none"> The shorter the time you set, the softer it is, and the longer the time you use, the harder it is. The finished ONSÉN Egg will vary depending on the size of the eggs, temperature and amount of water.

- If you have put water or rice into the unit without inserting the inner pot, please contact Toshiba Service Center specified in the warranty.

Purchase of Parts

When the inner pot, inner lid, or steam vent is damaged or lost

Please contact Toshiba Service Center specified in the warranty.

(Plastic parts and packing, etc. may be damaged after several years of use.)

When the power goes out

After the power is restored, the rice cooker will continue to cook and keep the rice warm.

However, the rice may not cook properly, the power may be turned off, or the reserved cooking time may be delayed.

※ The same applies if the power is unplugged or the circuit breaker is activated during the cooking process.

About Lithium Battery

The lithium battery in the unit is used to move the clock and memorize the rice cooking menu when the power is unplugged.

When the lithium battery run out

When the power is unplugged, the display disappears, and the time and cooking menu are no longer stored.

When the power plug is plugged into an electrical outlet and the "Cancel" button is pressed, the 0:00 indicator stops flashing. The rice cooker can be used as usual.


(For timer cooking, set the time to the current time before using it)

➡ **To replace the battery, please contact the Toshiba Service Center specified in the warranty where you purchased the rice cooker. (There is a charge for this service.)**

The lithium battery is fixed in the main body and cannot be replaced by the customer.

Error Indication

Unplug the power cord from the power outlet and follow the instructions below.

Error Indication	You need to check / Instructions	When you restart
E 14	This error alerts you to prevent damage to some parts when high voltage is applied.	<p>Afterward, insert the plug and press  (Cancel error indication)</p> <p>➔ Cool down the cabinet, inner pot/ lid before restart</p>
F01 F02	<ul style="list-style-type: none"> This is an indication of a malfunction in electronic or temperature sensor. Stop using the unit immediately, unplug it from the power supply, and ask Toshiba Service Center specified in the warranty to repair it. 	

Specification

This product is designed for use specific and vary to different country. Service is available only in the country you purchased this appliance.

Model	RC-5SL	RC-5SLI
Power supply	220-240V~ 50Hz	220-240V~ 50/60Hz
Power consumption (cooking rice)	360-400W	360-400W
Body dimension (cm)	Width	22.3
	Depth	26.9
	Height	19.5
Body weight (kg)	3.0	3.0

- The appearance and specifications are subject to change without notice.