使用說明書

磁應電飯煲
RC-6PXTHK(W)



TOSHIBA

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交流電220–240V~專用
請勿用於交流電220–240V~以外的電源插座。

衷心感謝您購買東芝磁應電飯煲。
- 本產品僅限家用。(請勿作為商用)
- 請仔細閱讀使用說明書，正確而安全地使用本產品。
- 閱讀完畢後，請務必將本使用說明書妥善存放在可隨時 查閱之處。
- 參請務必收取好說明書。

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

安全注意事項

為了安全請務必遵守

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

■針對不遵守記載事項的使用方法造成的危害和損害程度分類進行說明。

△ **警告**	有造成“死亡”和“重傷”的可能性的內容	△ **注意**	有發生“輕傷”和“房屋及財產等損失” 的可能性的內容

■針對需要遵守的內容分類進行說明。

⃠ “禁止”的內容	❗ 遵守指示”的內容	⚠ 督促注意”的內容

⚠ 警告　以防止火災、燙傷、觸電、漏電、短路等為目的

⃠ 以下人士請勿使用本產品

- 兒童
- 肉體上、知覺上或智力上能力不足者 缺乏經驗和知識者

請在兒童無法觸及的地方使用本產品，請勿讓兒童將本產品作為玩具。

⃠ 請勿不當使用本產品或用於使用說明書記載之外的用途

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

❗ 發生異常或故障時立即停止使用

請立即拔下電源插頭，向您購買產品的商店諮詢

(異常和故障舉例)

- 電源插頭或電源線發熱異常。
- 本體發出焦味。
- 本體的一部分破裂、鬆動或略略作響。
- 內鍋、上蓋或活動蓋板變形或破損。

⃠ 請勿進行拆解、修理或改造

禁止拆解

請您向購買電飯煲的商店諮詢。



⃠ 請勿用水清洗本體，電源插頭或電源線 請勿讓機體沾上水 或向本體澆水 請勿將水倒入本體內部

器具不得浸入水中。



⃠ 請勿再本體底部的漏水口或縫隙內放入異物

特別是大頭針和鐵絲等金屬物



⃠ 煮飯過程中，請勿打開上蓋，移動或挪動機體。

※ 如產品圖片與實物不一致，以產品實物為準。

如果電源線損壞，必須用專用軟線或從其製造商或維修部買到的專用組件來更換

⚠警告 **以防止火災、燙傷、觸電、漏電、短路等為目的**

正確使用電源插頭、電源線和電源插座

請勿讓電源插頭（電源一側及本體一側）附著上大頭針或垃圾

電源插頭（電源側及本體側）與電源線破 損或電源插座鬆動時，請勿使用

請務必更換專用電源線。

請勿使用專用電源線以外的電源線

請勿將電源線用於其他設備

請勿損壞電源插頭或電源線

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

手濕時禁止觸碰

請勿用濕手拔插電源插頭（電源一側及本體一側）

確保觸摸電源插頭之前手是乾的。

單獨使用220V 交流電、額定電流為10A 以上的電源插座

如與其他設備合用插座，可能會因發熱而引起火災。

如需使用延長電源線，請單獨使用額定電流為10A以上的電源插座

電源插頭（電源一側及本體一側）確實已完全插入

定期去除電源插頭(電源一側及本體一側)上的灰塵

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

請勿將電源線置於兒童可觸及的地方

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

小心請勿絆倒或勾到使用中的電源線

可能會引起受傷或因電源線破損而引起火災或觸電。

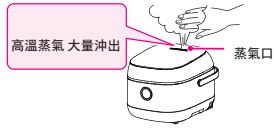
使用確實已接地的電源插座

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

禁止接觸

蒸氣口溫度很高
請勿將手或臉靠近蒸氣口

對嬰幼兒請特別注意。



確實安裝了蒸氣閥

按壓關閉上蓋直至發出“哧嗒”的聲響

請勿用於使用說明書記載之外的用途

可能會造成蒸氣或內容物湧出，因溢鍋造成燙傷或受傷。

（不可進行的烹飪方法舉例）

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

安全注意事項

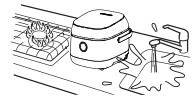
為了安全請務必遵守

⚠注意 以防止受傷、燙傷、觸電、漏電、火災、房屋損失為目的

請勿在這些地方使用

容易濺到水的地方 或 靠近火的地方

也請注意附件。



不穩定的場所或不耐熱的墊子上

可能會引起受傷、燙傷或火災。

不耐熱的窗簾附近

產品僅限室內使用

牆壁或傢俱等附近

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

承重強度不足的滑輪桌

請使用承重強度為10kg以上的桌子。

外蓋無法完全打開的地方

可能會造成燙傷或破損。

為防止受傷燙傷

禁止接觸

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

另外，翻鬆米飯時也請注意請勿用手觸摸內鍋等。

挪動本體時，請勿碰到按鈕請勿拿著蓋 移動

請勿空煮

會造成故障、過熱或異常工作。

取出內鍋還是熱的時候，請用乾布或烘 焙手套

請勿用手觸摸熱鍋。

保養時， 需拔掉電源插頭，待本體冷卻 後再進行保養

蒸氣口可能會積有熱開水。

煮飯後， 打開上蓋時小心蒸氣和活動蓋板上滴下的高溫水滴

為了讓您安全地使用

使用醫療用起搏器者，需向醫生詳細諮詢

本產品在工作時可能會對起搏器造成影響。

請勿使用已變形或非專用的內鍋

可能會因過熱或異常動作而造成燙傷或受傷。

請勿使蒸氣朝向電源插頭或其他電氣設備

使用廚房用置物架等物品的情況下請特別注意。

將本體與電源插座斷開時，握住電源插頭（電源一側及本體一側）拔出

可能會因觸電或短路而引起火災。

請勿拉電源線

不使用電飯煲時，將電源插頭（電源一 側）從電源座中拔出

可能會因絕緣惡化而引起觸電或漏電火災。

⚠ 注意 以防止受傷、燙傷、觸電、漏電、火災、房屋損失為目的

為了防止過熱

對於配有金屬蒸籠的產品，不可將蒸籠 單獨作為加熱容器進行烹飪，以免出現 過熱，塑膠融化、甚至起火事故。	**飯煲只能使用原配內鍋。**

為了防止噴出

加水量較多的，如粥、雜穀米請勿使用<快煮(QUICK COOK)>等其他煮飯模式煮飯 煮粥時請選擇〈 粥 CONGEE 〉模式。	**加水請勿超出水位刻度太多** 標準為刻度上下1mm以內。

請注意

為防止故障和錯誤運作請遵守以下事項

放置場所及周圍環境

請勿放置在陽光直射處或油類飛濺處
會造成變形或變色。

清潔本體和本體周圍
主溫控器等維持電飯煲功能的部位，如進入了灰塵或小蟲， 會造成故障。

清潔本體和本體周圍
維持電飯煲功能的部位，如進入了灰塵或小蟲，會造成 故障。

關於使用

請勿在附著有異物或水滴的情況下使用
使用時，如果不擦去內鍋的外面或溫度感應器、內蓋墊圈等 處附著的異物，會無法順利完成煮飯，或導致故障發生。

請勿在電磁爐上使用
會造成故障。

如本體摔過、出現裂痕或咯咯作響，應停止使用
請向商店要求檢查和維修。

內鍋和密封圈之間注意整潔防止夾雜米粒或大顆粒異物，導 致蒸氣溢出引起燙傷或其他故障。
切勿用此煲做可能引起排氣口堵塞的食物。

上蓋，特別是蒸氣閥處請勿蓋上抹布和毛布等
蒸氣無法散出，會造成顯示部分變模糊，上蓋、蒸氣閥和操 作部分變形、變色或故障



關於內鍋

請勿將內鍋放在燃氣灶上用火燒、或是放在電磁爐上或微波爐中使用
會造成變形、變色或故障。

請勿將內鍋磕碰或掉落至硬物上
可能會造成內鍋外側的損壞、變形。

請勿損傷內鍋內面的氟樹脂塗層
否則會導致內鍋內面的氟樹脂塗層剝落。（ 詳見第22頁 ）

當使用壓力煮飯方式時，請務必遵守

警告 煮飯過程中會產生壓力，如錯誤使用會造成危險

為防止因突然打開上蓋而 造成燙傷

請勿使用（快速飯）模式煮煲仔飯；（快速飯）模式採用高火力來煮飯，容易令活動蓋板被配料堵塞。

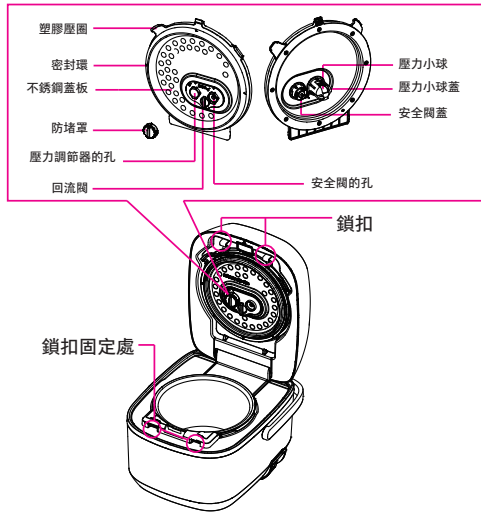
請勿放入有可能堵塞蒸氣出口（防堵罩、 壓力調節器、安全閥、止回閥）的物品 （不可進行的烹飪方法舉例）
- 青菜、蕃茄、豆等呈薄片狀的食材
- 烘焙紙、錫紙、保鮮膜、吸油紙
- 將食材裝在塑膠袋中用電飯煲加熱的料理

按壓關閉上蓋至發出「喀嚓」的聲響

按下前側中央處



煮飯前，請確認安全閥是否順暢，有無異物，再安裝防堵罩



必須對壓力調節器的蒸氣排出管道做定期檢查，以確保其不被堵塞。 每次煮飯完成後，都要等到壓力充分釋放後，才可以打開容器。

為防止因內容物噴出而造成燙傷

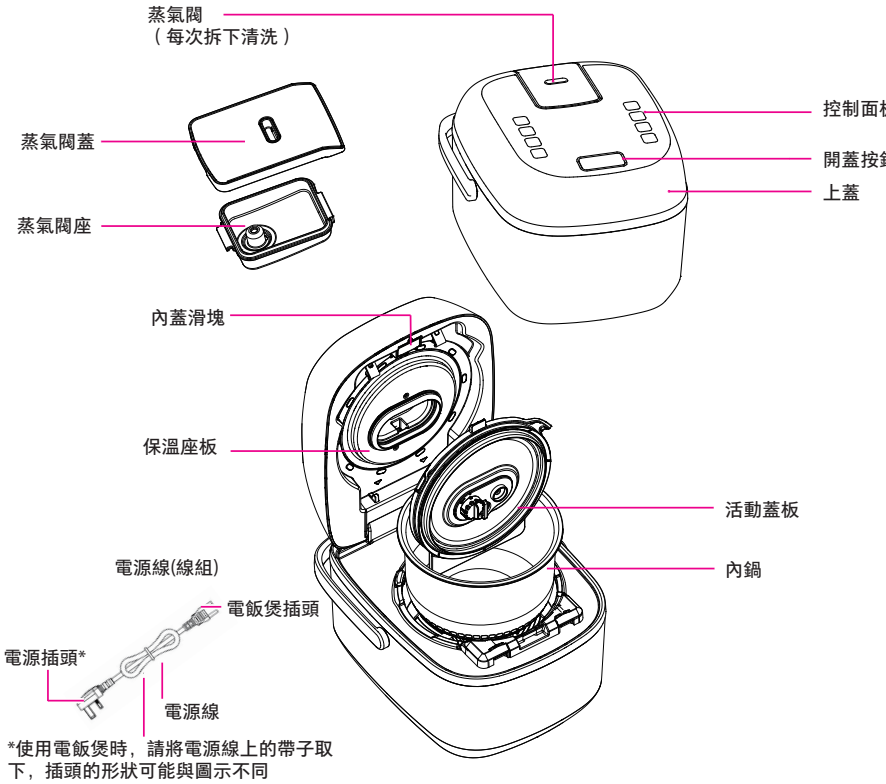
(壓力）燈顯示亮燈或閃爍時, 請勿打開上蓋。
煮飯中途按下關取消鍵或停電後要打開上蓋時,請確認（壓力）燈顯示滅燈後再打開 上蓋。

按鈕按不動，無法打開上蓋時，請勿強行按下按鈕，等待本體冷卻，壓力下降後再打開。

各部位名稱

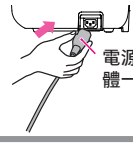
- 初次使用前，請清洗內鍋、活動蓋板、蒸氣閥和附件。
- 剛開始使用時可能會有塑膠等的氣味，隨著使用會逐漸消失。
- 拆開包裝時，請移除內鍋的套袋與珍珠棉墊，移除活動蓋板與保溫座板之間的珍珠棉墊。

各部的保養方法



電源線的連接

1 將電源插頭（本體一側）插入本體背面的插頭插口



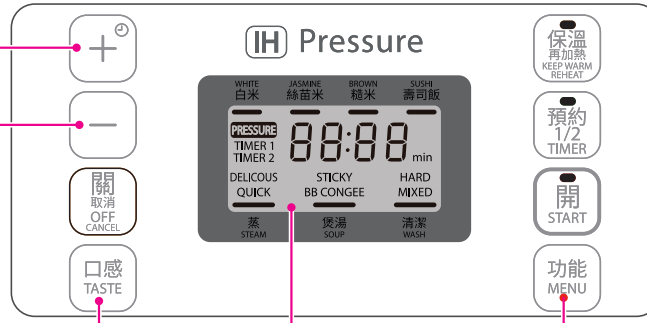
請將電源插頭插到底。

2 將電源插頭（電源一側）拆入電源插座



設置時間“+”
同時用於調節時鐘
長按進入時鐘調節模式

設置時間“－”
同時用於調節時鐘



調節口感
調節“白米、絲 苗米”烹飪口感

顯示部分
接通電源時，時鐘顯示， 時鐘為24小時顯示方式 全顯示的狀態

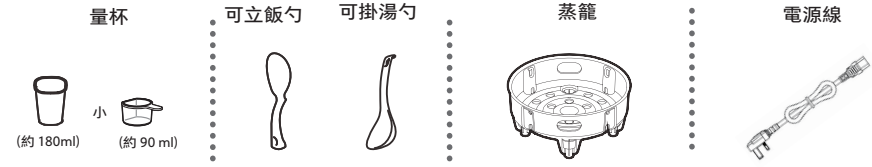
功能切換

通用功能	
開	選定好烹飪功能後，輕觸“開（確認）”鍵，產品進入工作狀態。
關（取消）	工作過程中輕觸“關（取消）”鍵，產品停止工作。
保溫(再加熱)	烹飪完成後自動進入“保温”，需熱飯時按兩次進入“再加熱”功能
預約	預約烹飪完成時間。



為了能夠在拔出電源插頭後時鐘也能繼續運行且能記住煮飯模式，內部安裝有鋰電池。使用時會消耗 鋰電池。
如果壓力狀態燈顯示或閃爍時，請勿開蓋。

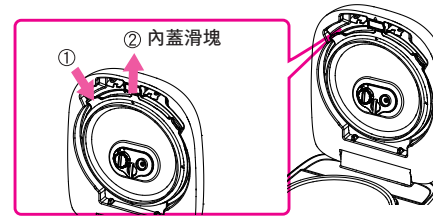
附件



活動蓋板和蒸氣閥的拆裝

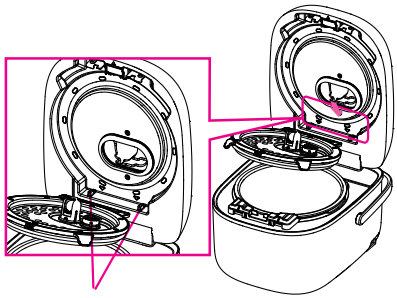
拆卸活動蓋板

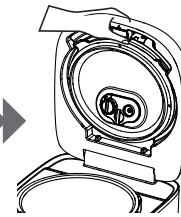
① 左手抓住塑膠壓圈的耳朵
② 右手按箭頭方向推動內蓋滑塊
③ 左手往前拉，取出活動蓋板
在活動蓋板被拆掉的狀態下，為防止您在無活動蓋板的情況下煮飯，此時上蓋無法合上。



活動蓋板的安裝方法

① 右手拿起活動蓋板，將其塑膠底部對準上蓋內側卡槽，插入。





② 左手扶穩上蓋，右手 往前推活動蓋板，直 到發出 “哧擦”一聲

本體上拆下蒸氣閥

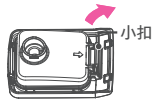


向上拉

● 安裝時，請按壓裝上。

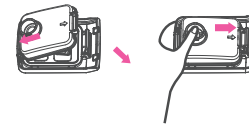
打開

抓著蒸氣閥，打開小扣



關閉

將蒸氣閥座的別扣插入蒸氣閥蓋的插槽中，扣上小扣



● 如果蒸氣閥蓋內側的蒸氣閥密封筋發生脫出時，請壓 入，使其不從槽中露出。

打開，關閉上蓋的方法

打開上蓋

請勿從上方按壓上蓋，您只需按下按鈕聽到“哔嗒”一聲開鎖聲音，上蓋即 被打開。



請勿從上方按壓上蓋，您只需按下按鈕即可打開上蓋。

關閉上蓋



為了防止忘記裝上活動蓋板，如活動蓋板未安裝則無法關上上蓋。

- 關閉上蓋前，請確認鎖扣固定處沒有異物
- 按壓直至發出“哔嗒”的聲響

⚠ 警告

煮飯過程中打開上蓋時

不得已而需要在煮飯過程中打開上蓋時，請遵照以下程式。
為確保安全，煮飯過程中,壓力燈亮起時，即使按下開蓋按鈕,上蓋也不會被打開。

1 壓力顯示亮起時，按關（取消）鍵*，停止煮飯，發出（嗶）聲音。

請等待10秒鐘

※ 但是，未顯示（壓力）,按下 關(取消) 鍵發出 嗶-聲時，可打開上蓋。

蒸氣口會噴出大量蒸氣，請勿將手或臉靠近。

壓力顯示或閃爍時，請勿打開上蓋。



倒計時結束前，不接受任何按鍵

2 10秒倒計時結束，蜂鳴發出（嗶）聲音，打開上蓋

確認(壓力)顯示熄滅之後再打開上蓋

開蓋按鈕按不動，無法打開上蓋時，請勿強行按下開蓋按鈕。

（要繼續煮飯時，請從頭開始重新操作。但有可能會煮得不好。）

煮飯時間的顯示（剩餘時間顯示）

距離煮飯完成的時間



改變顯示 **每5分鐘**

轉為燜飯過程後

改變顯示 **每1分鐘**

在轉為燜飯過程之前，為了調整顯示時間，顯示時間或者會提前或者會停止。
請將顯示時間當成大致時間。

備註：“蒸、煲湯、清潔”功能，每1分鐘倒計時。

聲音

使用過程中的聲音（使用過程中會發出聲音）

“咻…”的聲音 … 蒸氣從蒸氣口噴出的聲音。

蜂鳴器聲音

不能改變、消除蜂鳴器聲音的音量

基本程式

準備　接電源線

基本程式

量米　使用附帶的量杯

【正確的例子】  【錯誤的例子】 

1平杯=約180mL

小 1平杯=約90mL

動作快捷地洗米 直至水變澄清





可使用內鍋淘米

① 加入足量的水充分攪拌後立即將水倒掉。
② 反復“攪拌”和“用水沖洗”，直至水變澄清。

● 請勿用打蛋器等利物在內鍋裏洗米或攪拌，以免 劃傷塗層。

選擇水位刻度　根據所用杯數來調節水量



將米攤平，放在水準處

● 請根據喜好增減水量。

（ ❗大約在刻度上下1mm以內。）

擦去附著的水滴、異物，裝好內鍋， 關閉上蓋

以下各部附著有異物、水滴等時，請將其擦拭乾淨。

● 如果附著有異物、水滴，則無法順利煮飯、導致 蓋關不上、漏氣等問題發生。

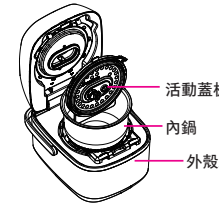


擦去內鍋外側的水分

按下前側中央處



按壓直至發出“哧嗒”的聲響



設定、確認煮飯模式開始煮飯



按下開(確定)鍵

● 按下開始鍵工作後，“----”中的四個“-”從最左端的“-”往右順序顯示兩輪後，顯示對 應功能的烹飪時間；

其中，煲湯、煮粥顯示1分鐘倒計時；
其餘功能顯示5分鐘倒計時，到最後10分鐘或5分 鐘時，顯示1分鐘倒計時；

蜂鳴器響起即為煮飯完成　**保溫(再加熱)亮燈**

▶ 使用後按下關(取消)鍵，並拔掉電源插頭。

❗ 取出內鍋，請務必按下關(取消)鍵，切斷電源。

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

煮出可口米飯的要點

量米時裝至與量杯口相平



附帶的量杯

請勿搖動量杯

搖晃量杯後，會裝入過多的米。

請勿用熱水洗米
洗米時間不宜太久

如用熱水洗米或洗米時間太久，會聞到大米帶有 糠粉氣味。

輕柔地洗米，請勿把大米弄碎

讓米粒互相之間輕輕摩擦。
（ 碎米粒會使米飯變黏 ）

根據喜好增減水量

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

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

煮飯完成後馬上翻松

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



保溫時間（ 不宜太久 ）

在“保溫時間可能會很長”、“米飯量少”、等情況下，最好冷凍保存。

大米

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

洗米後請勿用笸籮瀝乾放置

洗米後避免用笸籮 瀝乾放置。



會讓大米破裂、煮出的米飯變黏

不適合煮飯的水

硬度較高 的礦泉水



（ 會使米飯乾硬 ）



pH9以上的城離子水

（ 會使米飯變黃變黏 ）

水溫在30℃以下

夏季預約煮飯時等最好使用冷水。

水溫高會使米飯煮出來不可口或產生氣味



使用後，當本體已經冷卻時，立即進行 保養

洗乾淨後用清潔的抹布擦乾 水分。
（ 如放著不洗會產生氣味 ）

切斷保溫後，請勿將米 飯一直放置在飯煲中。（ 會產生氣味 ）

煮豆子類食物，需要提前用高於80℃熱 水浸泡3小時或者用冷水提前浸泡9小時

煮飯模式

煮饭容量和煮饭时 间估算



根據要煮的大米類型來選擇“煮飯模式”和“水位刻度”。

烹飪模式	口感	煮飯容量 單位：杯	煮飯時間估算 單位：分 ()初次煮飯時間
WHITE 白米	美味/軟糯/稍硬	0.5~3.5	40-60 美味 (50) 軟糯 (60) 稍硬 (40)
JASMINE 絲苗米	美味/软糯/稍硬	0.5~3.5	40-60 美味 (50) 軟糯 (60) 稍硬 (40)
QUICK 快煮	/	0.5~3.5	25~45(25)
MIXED 煲仔飯	/	/	45~70(60)
BROWN 糙米	/	0.5-3	50~80(70)
SUSHI 壽司飯	/	/	35~60(50)
SOUP 煲湯	/	/	90~240(120)
BB CONGEE 嬰兒粥	/	0.5-1	60~120(90)
STEAM 蒸	/	/	1~60(30)
WASH 清潔	/	/	15
REHEAT 再加熱	/	/	25

- 內鍋水位刻度的最小量、最大量和可煮飯的量不一樣。
- 實際的煮飯時間會根據飯量、水溫、水量等發生10分鐘左右的變化。請將煮飯時間當成估算時間。（煮飯條件是電壓 220V、室溫及水溫為23℃並調整為標準水量的情況下）
- 要煮較稀的粥時，請減少米量或增加水量。但加水請勿超過煮粥的最大刻度線。

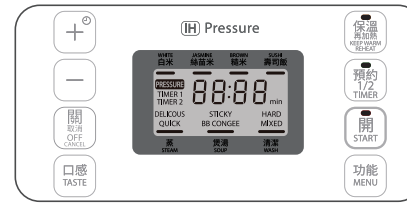
飯類使用設定方法

操作

選煮飯方法

1 每次按下 功能 MENU

顯示幕就會按照<WHITE>→ <JASMINE>→ <BROWN>→
<SUSHI>→<QUICK>→<CONGEE> →
<MIXED>→<STEAM>→<SOUP> →<WASH>
順序閃爍、變換。



2 按下 開 START 煮飯開始



- 選擇功能時，功能菜單和開始燈都閃爍；
- 功能選擇後，20秒內沒有任何按鍵，會響提示音10聲；2分鐘後會響1聲，然後回到待機狀（默認待機狀 態：顯示介面只顯示時鐘時間）；
- 按下“開（START）”鍵進入煮飯後，按一下“關”鍵就可以取消煮飯；

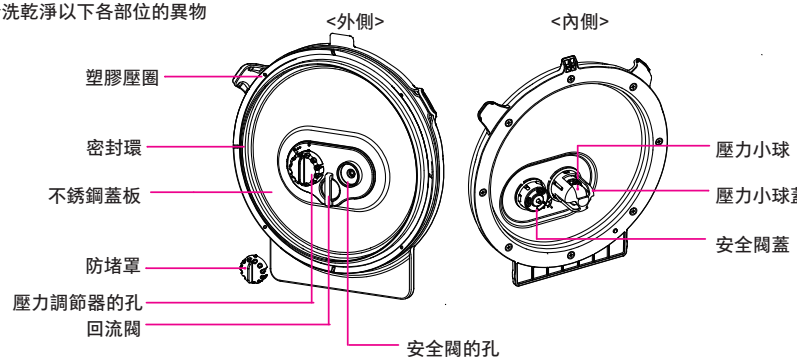
煮飯前的檢查 米飯的煮法

煮飯前請進行以下的檢查。
如有異物或水滴請清除。

活動蓋板

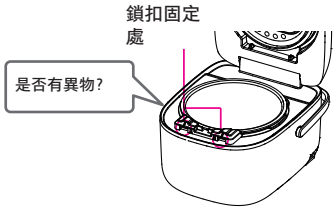
清除異物 閥門的動作 防堵罩的安裝

請清洗乾淨以下各部位的異物



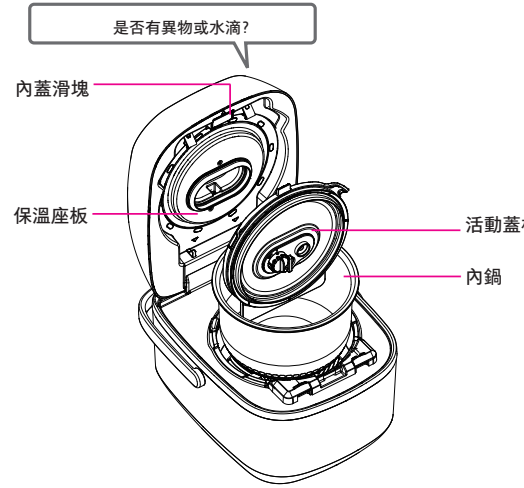
鎖扣固定處

清除異物



其他重要部位

清除異物 擦去水滴



蒸氣閥

安裝



預約煮飯的方法



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

准備

確認是否與現在時間相吻合

- 如與現在時間不吻合，則無法在預 約的時間完成煮飯。

洗米，加減水，將內鍋放入本體內，關閉上蓋

- 如未將內鍋放入，則無法進行預約。

操作

預約 1/2 TIMER 按下，

選擇“預約1”，“預約2”



- 每次按下預約鍵，顯示會在“預約1”和“預約2”之間切換。

用於設定煮飯完成的時間

- 以每10分鐘為1個單位進行設定。
- 持右側方框內容改成：按住+或 – 圖 標不放手，時間調節會更快。

※ 預約時間最好設定在2小時以外，否 則部分菜單可能會直接開始烹飪。

電飯煲會記憶預約時間，因此，下 次要使用同一預約時間煮飯時，可 省略操作。

時鐘為24小時顯示方式
早上6點　6：00
晚上6點　18：00



【早上6:00完成煮飯的例子】

確認煮飯模式

- 選好要煮的類型，設定煮飯模式

功能 MENU 設定

- 煮粥時請務必將煮飯功能設置為<嬰兒粥>
  如使用其他煮飯模式，可能會造成溢鍋和燙傷

開 START 按下

預約完成

滅燈 → 開 START

燈亮 → 預約 1/2 TIMER

若未按下開(確定)會有提示音。
（預約設定未完成）

- 開始煮飯後，開（確定)亮燈。（長亮直至煮飯完成）
- 開始煮飯一段時間後，螢幕顯示距離煮飯完成的時間。

到了預約時間即完成煮飯

要取消預約時 操作錯誤時 關 取消 OFF CANCEL 按下，

預約煮飯時請注意

“ × ”表示不可預約煮飯（可能會造成米飯變質、腐壞或腐蝕內鍋）

WHITE 白米	JASMINE 絲苗米	QUICK 快煮	SUSHI 壽司飯	BROWN 糙米	BB CONGEE 嬰兒粥	SOUP 煲湯	STEAM 蒸	WASH 清潔	MIXED 煲仔飯
O	O	O	O	O	O	O	O	X	X

請勿進行14小時以上的預約（夏天請勿超過8小時）
長時間預約會造成大米發酵和產生氣味。

須知

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

預約中 **想要查看現在時間時**

預約中按下  或 

1 調整現在時間（時鐘）的方法

插入電源，在待機顯示時間狀態，按壓
鍵1秒以上，進入時間調節模式，時間燈亮。 

時鐘為24小時顯示方式
（0：00 – 23：59）

2  用於調整時間

持續按下時，會以1分鐘為單位變化，6 秒後，
會以10分鐘為單位變化

按開（START）鍵確認設定，按關（取消）退出 設
定。第一次剛進入時鐘調節，若無任何按鍵操作
15秒自動結束；有調節時間後，若無任何按鍵操
作10秒自動結束

- 煮飯、保溫、預約過程中無法調整時鐘。

菜式

壽司

材料（4人份）

東北米或壽司專用米 ……300g

調味醋（事先混合好）

- 醋……大勺子6勺
- 砂糖……大勺子2半勺
- 鹽……小勺子1半勺



1 動作快捷地洗米，直至水澄清，加水至“WHITE 白米”的水位 刻度2，關閉上蓋。

2 選擇“壽司飯”功能，按下“開（確定）”鍵。

3 用浸有醋水的抹布擦拭壽司桶，將煮好的米飯轉移至壽司桶。

4 將調味醋在米飯上淋遍，以切的方式使之與米飯混合。用團扇 扇至米飯呈現光澤。

* 請勿在內鍋裏將調味醋與米飯混合。





烹飪小貼士（如下）

- 趁米飯還是熱的時候與調味醋混合，可以使調味 醋充分融入米飯內。
- 使用壽司桶，多餘的水分會被桶吸收，這樣米飯 就不太會變成糊狀。
- 用冷卻的海帶泡水代替水來煮飯，可以增添美味。

煲仔飯

材料（2~3人份）

白米……300g
排類……250g
生粉……15g
蒜頭……2粒
醬油……20g
臘味……80g
白沙糖……2g
花生油……10g
柱候醬……20g
鹽……5g
薑……5g
水適量



1 將排骨剁成小塊，臘腸、蒜頭切片，薑切絲待用

2 排骨裝入容器內同時加入生粉、白砂糖、醬油、柱候醬、鹽、蒜頭、薑攪拌均醃制待用； 大米洗淨放到飯煲內鍋中，注入清水至煮飯2刻度水位，同時加入花生油攪勻。

3 選擇“MIXED 煲仔飯”功能，按“開（確認）”鍵進入烹飪狀態。當烹飪過程中發出提示音時（約25分鐘）， 開蓋、將臘腸、醃製好當食材鋪在米飯表面，合蓋繼續烹飪。

4 功能結束後即可食用。

雞粥

材料（2~3人份）

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



1 先將雞肉洗淨斬塊、生薑切絲， 放入碗內加入生粉攪拌。

2 再往盛有雞肉的碗裏放入料酒、 花生油、鹽攪拌備用。

3 用量杯量好米放入鍋內（另外的內鍋）。

4 淘米、洗淨，選<BB CONGEE 嬰兒粥>功能，合蓋開始烹飪。

5 待倒計時還剩30分鐘後將備用的雞肉放入煲內。

6 烹飪結束後加入鹽調味，即可食用。

排骨蘿蔔湯

材料（2~3人份）

排骨……300g
蘿蔔……80g
生薑……5g
鹽……3g
水……700g



1 將排骨、蘿蔔洗淨，排骨斬成3cm寬的小塊，蘿蔔切塊，薑切片待用。

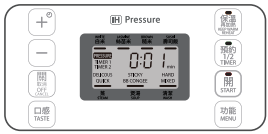
2 食材一起放入內鍋，加水至粥0.5刻度水位。

3 合蓋後選“SOUP 煲湯”功能開始烹飪。

4 烹飪結束後加入鹽調味，即可食用。

保溫

煮飯完成後會自動變成保溫模式。



以1分鐘為單位顯示 保溫經過時間
（保溫(再加熱)燈亮）

- 為了在保溫時保持米飯的可口，會根據使用條 件自動控制保溫溫度。
- 停止保溫時，按下關(取消)鍵。
  （保溫(再加熱)燈滅，顯示內容切換為現在時間）

保溫時請注意

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

要從關閉狀態開始保溫時

操作

保溫 再加熱 KEEP WARM REHEAT

按下後，開始保溫



- 保溫(再加熱)燈亮。

要將保溫中的米飯再加熱時 保溫（再加熱）燈閃

操作

將保溫中的米飯翻鬆，關閉上蓋

保溫 再加熱 KEEP WARM REHEAT **按下，開始再加熱**
（25分鐘）

➡ **蜂鳴器響起即為結束**（恢復為保溫狀態）

- 在“再加熱”功能下，再按一下“保溫”鍵，保 溫從“0：00”開始進行保溫計時；

中途停止再加熱時

按下保溫(再加熱)鍵，恢復為保溫狀態

想要查看現在時間時

保溫中按壓 ＋ 或 －

按壓時，會顯示現在時間

- 請勿進行以下的再加熱。
  - 反復再加熱（會造成乾燥、發黃）
  - 冷飯再加熱（會產生氣味）
- 如米飯量太多，則無法充分加熱。（應大約在內鍋的一半以下）

保溫的訣竅

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

保養

請注意 如不洗乾淨就使用，會產生氣味，因此請始終保持清潔。

⚠ 注意

保養時，需拔掉電源插頭，待本體冷卻後再進行保養。

否則會造成燙傷

請勿使用以下物品（否則會造成變形、腐蝕、變色、裂紋或劃傷）

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

內鍋、活動蓋板、蒸氣閥、飯勺每次使用後、量杯有污漬後使用海綿和廚房用中性洗滌劑清洗

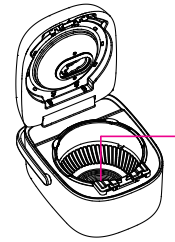
加入調味料煮飯後，儘快清洗活動蓋板，否則會生銹。

本體 · 主溫控器

使用擰乾的抹布擦拭異物或髒汙

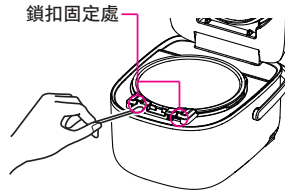
- 勿整個清洗本體。
- 勿向操作部或蓋子上淋水、或向外殼罩內部加水。
- 勿用力拉拽蒸氣口墊圈。（因固定無法脫落）

用細砂紙（600號左右）輕輕摩擦，再用擰乾的乾淨抹布擦去污垢。



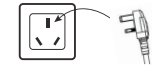
鎖扣固定處

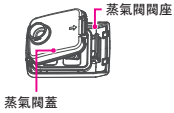
用棉棒等清除異物或灰塵。



蒸氣閥

每次使用後　**清洗蒸氣閥裏面，擦乾水分**





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

活動蓋板

每次使用後　**用竹簽或牙籤清除附著的異物**

- 密封環因固定、無法脫落。
- 清洗位置請參考16頁介紹。

煮沸清潔（1周1次左右）　　如發現有氣味時也請使用這種方法來清潔

在內鍋中放入水，關閉上蓋。
（至水位刻度“蒸煮水位”）

運行模式選擇為〈WASH 清潔〉，按下開(確定)鍵 進入清潔的烹飪過程。

變成保溫狀態後按下關(取消）鍵，待本體冷卻後保養活 動蓋板、蒸氣閥、內鍋等各個部位，並使之乾燥。

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

關於內鍋

請勿將內鍋放在燃氣灶上用火燒、或是放在電磁爐上或微波爐中使用

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

為了防止內鍋內側的“氟樹脂塗層”劃傷或剝落，請注意以下事項

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



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

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

停電時

若煮飯時停電，停電時間大於2小時，重新上電後，不再煮飯，產品返回待機狀態。

但可能會出現煮得不好、切斷電源、預約的完成時間延遲等情況。
※中途拔下電源插頭或斷路器跳閘時也一樣。

鋰電池

固定在本體內部的鋰電池用於在拔下電源插頭時驅動時鐘、記憶煮飯模式等。

鋰電池電量耗盡後

無法記憶時間和煮飯模式，就無法記憶時間和煮飯模式等。

將電源插頭插入插座，顯示12：00，可以按平時使用。（預約煮飯時，請將時鐘調整為現在時間後再使用，每次重新接入電源要重新設置）

➡ **更換電池時，請向您購買電飯煲的商店諮詢。（收費）**
電池固定在本體內部，顧客自己無法更換。

煮得不好，這種時候怎麼辦

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

	這種時候	調查原因（參考頁）
米飯	**軟 呈糊狀 結塊 不好吃**	● **請減少用水量煮飯。** ● 請在煮飯完成後馬上將米飯整體翻鬆。 ● 如使用新米請減少煮飯用的水量。 ● 煮飯前浸泡大米或預約煮飯會使煮出的米飯偏軟。 ● 洗米時用力搓米或用筲箕瀝乾放置，都會使大米裂開，造成米飯變黏呈糊狀。 ● 是否使用熱水或pH值9以上的鹼性離子水?
	硬 鬆散 不好吃	● **請添加用水量煮飯。** ● 請提前將大米浸泡之後再煮飯。 ● 是否使用了硬度較高的礦泉水?
	焦 ※ 淡黃褐色的微焦不是故障。	**在以下的情況下容易變焦。** ● 洗米不充分時。 ● 浸泡時間較長時。預約煮飯時。 ● 煮免淘米時。清洗1~2次可減輕變焦現象。 ● 使用胚芽米煮飯，或煮煲仔飯等加入調味料時。 ● 溫度感應器或上蓋溫度感應器等，帶有污漬或者異物時。
	煮得不好 不好吃	● 是否在內鍋放置槽或活動蓋板未冷卻的情況下就煮飯了？ 請冷卻後開始煮飯。 ● 用（QUICK 快煮）模式煮出的飯會水分偏多、稍硬。 ● 活動蓋板是否被異物堵塞、上蓋溫度感測器、主溫控器、密封環、內鍋邊緣是否附著有異物? ● 內鍋或活動蓋板是否變形？是否忘記安裝活動蓋板或蒸氣口? ● 煮飯過程中是否停過電?
保溫的米飯	**有氣味** ※ 有氣味時，請務必進行煮 沸清潔，經過清洗保養後 再使用。	● **是否進行了以下的保溫?** 長時間保溫、冷飯的保溫、把飯勺放在鍋內保溫、反覆長時間保溫。 ● 粗糧米、搗精米、發芽糙米可以保溫，但是與白米相比，其香味或顏色容易變化，建議盡 快食用或冷凍保存。 ● 活動蓋板、蒸氣閥和本體是否有污垢? 特別是活動蓋板和蒸氣閥，請在每次煮飯後都拆下清洗，並擦乾水分。 ● 是否洗米不充分或進行了長時間的預約煮飯? ● 是否在切斷保溫後仍將米飯留在鍋內? 保溫過程中取出了內鍋又放了回去、誤按下了關(取消)鍵，因長時間停電而切斷了電源。
	半涼半熱	● 請在食用之前進行再加熱。
	呈糊狀	● 請減少用水量煮飯後再保溫。 ● 請在煮飯完成後馬上將米飯整體翻鬆。 ● 請將米飯聚攏，請勿讓飯粒殘留在內鍋側面，並不時翻動一下米飯。
	乾燥變色	● 密封環、內鍋邊緣、外殼罩上是否附著有異物? ● 內鍋外側和主溫控器上是否附著有異物? ● 蒸氣閥是否已確實安裝好? ● 是否反覆進行了長時間的保溫或再加熱?

這種時候		調查原因（參考頁）
上蓋的開關	**很難關閉 無法關閉**	● 活動蓋板是否已安裝好？為了防止忘記裝上活動蓋板，如活動蓋板未安裝則無法關上上蓋。 ● 活動蓋板下方的插入部分，是否確實已插入？ ● 開蓋扣板是否附著有異物？ ● 活動蓋板上是否有異物堵塞？
	煮飯過程中上蓋打開	● 請按壓上蓋前側中央處，直至發出“哢嗒”的聲響。 ● 開蓋扣板是否附著有異物？
預約	**馬上就開始了煮飯 無法在預約時間煮飯 無法預約**	● 1~2小時以內的預約會立即開始煮飯。 ● 是否弄錯了上午和下午？時鐘為24小時顯示方式。 ● 設定的現在時間是否有錯？ ● 鋰電池是否電量耗盡？ ● 室溫和水溫較低或水量較多時，煮飯完成時間可能會延遲10分鐘左右。 ● 設定預約時是否放入了內鍋？ ● 是否忘記設定預約，或是最後忘記按下開(確定)鍵？
煮飯和保溫	**蒸氣洩漏** ※ 請在煮飯完成後再確認。	● 密封環、內鍋邊緣、外殼罩上是否附著有異物？ ● 上蓋、開蓋扣板是否附著有異物？ ● 密封環是否有損傷，活動蓋板或內鍋是否變形？ ● 活動蓋板確實已安裝？
	蒸氣閥的噴出口附近 有水滴	● 蒸氣冷卻後會變成水滴附著。並非異常。
	活動蓋板和內鍋上有水滴	● 為了防止米飯乾燥，在活動蓋板和內鍋上可能附有水滴，並非異常。
	打開上蓋時，密封環等部位會滴落冷凝水	● 根據打開上蓋的時機和室溫等的條件，有時冷凝水會滴落在外殼罩等部位上，請將其擦去。 ● 蓋子沒有完全打開時、或手扶著輕輕打開時，冷凝水有時會流入內鍋(米飯），而不流入 框中。 ● 如果在米飯未盛出狀態下切斷保溫、或拔出電源插頭放置，活動蓋板冷卻發生結露，會 附著很多冷凝水。 ● 主溫控器和內鍋外側是否附著有異物？
	溢鍋濺出	● 是否米量太少、水量太多或洗米不充分？ ● 粥的煮飯模式沒錯嗎？ ● 上蓋溫度感測器、主溫控器是否附著有異物？ ● 蒸氣閥內是否有污垢？ ● 是否已安裝好蒸氣閥和活動蓋板？ ● 活動蓋板上是否有異物堵塞？
	內鍋內形成薄膜	● 糯米紙狀的薄膜是因大米中的糖分（澱粉質）溶解後乾燥而形成的，並非異常。
	無法進行按鍵操作	● 電源插頭是否已插入？內鍋是否已放置好？
顯示・按鍵	**燈滅掉了 中途停止了**	● 誤按下了關(取消)鍵或長時間停電會使電源切斷。
	剩餘時間顯示與實際煮飯時間不同	● 有時會與實際的煮飯時間不同，並非故障。 詳情請見“關於煮飯時間的顯示”。

煮得不好，這種時候怎麼辦（續上）

請在申請修理前進行一次調查

這種時候	調查原因（參考頁）
有塑膠等的氣味	● 剛開始使用時可能會有氣味，隨著使用會逐漸消失。通過換氣或煮沸清潔來消除氣味。
塑膠零件上有的部位呈 線狀或波浪狀	● 是塑膠成形的痕跡，不是異常。不影響煮飯或保溫。
上蓋與本體之間有縫隙	● 上蓋與本體之間多少會有縫隙，但密封環會起到密閉的作用。
內鍋外側的塗層有劃傷或污垢	● 隨著使用次數的增多，內鍋外側的塗層會有劃傷或污垢，但在煮飯和保溫方面沒有問題，可正常使用。
煮飯過程中斷路器跳閘	● 與其他電氣產品同時使用時，有時會超過斷路器的額定電流。請使用單獨的電源插座。

錯誤顯示

請將電源插頭（電源側）從插座上拔下，按照以下方法處理。

指示燈狀態	異常顯示	可能的原因	處理方法
常亮	E1	底部感測器開路	拔下電源插頭後重新通電仍報 故障，請送當地售後服務維修
	E2	底部感測器短路	
	E3	IGBT感測器開路	
	E4	IGBT感測器短路	
	EU	通信接收故障	
閃爍	EU	通信發送故障	
常亮	C2	IGBT過熱保護	檢查進出風口是否堵塞，風扇轉動是否順暢， 排除後重新通電仍報故障，送售後服務維修
常亮	C4	無鍋保護	檢查確保放入內鍋後重新通電若仍報故障送 售後服務維修
常亮	E7	電磁閥故障	如果拔下電源插頭重新開機後仍舊出現故障，請送至當地售後服務處進行維修。

規格

型號	電源	耗電量 （煮飯）	容量	外形尺寸（單位：mm）
RC-6PXTHK(W)	220-240V~ 50/60Hz	700W	0.63L	W246xD303xH217mm



愛心檢查

對長年使用的
電飯煲進行檢查!

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

是否有這樣的症狀?

請清除電源插頭和電源插座上堆積的灰塵。

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

請停止使用

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

#DetailsMatter

USER MANUAL

IH RICE COOKER
RC-6PXTHK(W)



TOSHIBA

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Special purpose for 220-240V~.
Please do not apply to power sockets other than 220-240V~.

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

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

Important Safety Instructions

Please observe for security

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

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

⚠ **Warning**	Contents of the possibility of causing"death"and"serious injury"	⚠ **Note**	Contents of the possibility of "minor injury"an"losses of housing and property".

■ Classify and explain the contents to be observed.

⊘ Contents of "FORBIDDEN"	❗ Contents of "Observe Instructions"	⚠ Contents of "Supervising and Note"

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

⊘ **The following persons are not allowed to use this product**

- Children
- The appliance is not intended for use by person with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervisions or instruction concerning use of the appliance by a person resoponsible for their safety.

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

It may cause to fire, burns, injury, or electric shock
Toshiba doesn't assume any responsibility for the consequences of improper use of this product or use for purposes other than those described in the instruction manual.

❗ **Immediately stop using in the event of an exception or failure**

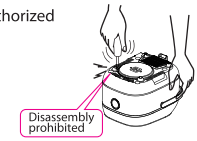
Immediately pull out the power plug and consult the dealer where you purchase the product **(Exceptions and failure examples)**

- The power plug or power cord is abnormally hot
- Burnt smell from the cooker
- Part of the cooker is cracked, loose, or rattled
- Inner pot, lid or removable lid is deformed or broken

⊘ Disassembly prohibited

Do not disassemble, repair or modify.

Please consult to the authorized service centre.



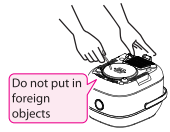
⊘ **Do not wash the cooker, power plug, or power cord with water. Do not allow the cooker to get wet with water or pour water onto it. Do not pour water into the cooker**

Do not immerse the cooker in water



⊘ **Do not put any foreign objects into the air inlet, outlet or slot in the bottom of the cooker**

Especially such as pins and wires



⊘ **Do not open the lid or move the cooker during cooking**

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

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

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

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

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

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

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

Please do not use the power cord for other equipment.

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

Please do not touch it with wet hands.

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

The power socket with AC 220-240V and rated current of 10A or more should be used alone.
It may cause fire due to heating when sharing socket with other equipment.

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

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

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

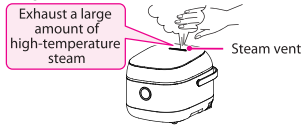
Please do not place the power cord in the place where children can take
Please do not hang the power cord at the table or counter. The product will fall from the table or counter if the power cord is pulled, which may cause injury.

Please be careful not to stumble or hook the power cord in service.
It may cause injury or cause fire or electric shock due to the damaged power cord.

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

Do not touch.

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



The steam valve is installed indeed.

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

Please do not use for purposes other than the instruction manual.
It may cause steam or contents to flow out, resulting in scald or injury caused by spill.

(Examples of forbidden cooking methods)

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

Important Safety Instructions

Please observe for security

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

Please do not use device in these places.

Easy to splash water or near fire.
Please pay attention to the accessories.



Unstable premises or heat labile mats.
It may cause injury, scald or fire.

Near the heat labile curtains.

This product is for indoor use only.

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

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

A place where the outer cover cannot be completely opened.
It may cause scald or breakage.

To prevent injury and scald.

Do not touch.

Please do not touch the high temperature parts such as detachable inner lid, inner cooking pot, steam valve, heat preservation base plate and outer casing cover in use and after use for a short time.
In addition, please note that when you scarify the rice, please do not touch the inner cooking pot with your hands.

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

Please do not cook in an empty pot.
It may cause fault, overheating or abnormal work.

Please use dry cloth or baking gloves to remove the hot inner cooking pot.
Please do not touch the hot pot with your hands.

During maintenance, the power plug should be unplugged. The body should be maintained after cooling.
Hot water may be accumulated at the steam vent.

After cooking, please be careful of steam dripping and high temperature water drops on the detachable inner lid when opening the upper housing.

For your safe use

People with medical pacemakers should be consulted in detail.
This product may affect the pacemaker when working.

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

Please do not turn the steam towards the power plug or other electrical equipment.
Please pay special attention to the use of kitchen shelves and other items.

When disconnecting the body with the power socket, please hold the power plug (power supply side and body side) to pull out.
Fire may be caused by electric shock or short circuit.

Please do not pull the power cord.

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

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

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

To prevent overheating

For products equipped with a metal steamer, the steamer should not be used separately as a heating container for cooking, so as to avoid overheating, plastic melting, or even fire accidents.

Only use the original inner pot for the rice cooker.

To prevent spray

Please do not select <QUICK COOK> or other similar cooking modes for congee and coarse food grain rice when more water is required.
Please select <**CONGEE**> mode when cooking porridge.

Please do not exceed the water level scale too much when adding water
Less than 1mm within the scale is better.

Attention

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

Place and surroundings.

Please do not place them in direct sunlight or oil spatte
It may cause deformation or discoloration.

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

Please keep away from items that could easily affected by magnetic force.
If not, the contents stored on bank cards, IC cards and like may be eliminated, or lead to malfunction.

About use

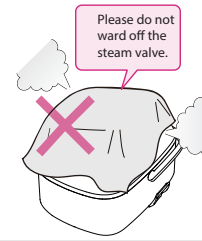
Please do not use when sticking foreign matters or water drops.
When in service, if the foreign matters attached to the outside of the inner cooking pot or the temperature sensor and the inner cover washer are not erased, cooking will not be completed smoothly, or faults will occur.

Please do not use on the induction cooker.
It will cause faults.

Please stop using in case of falling, cracks or rattles of the body.
Please ask the store for inspection and maintenance.

Pay attention to the cleanliness between the inner pot and the seal ring to prevent the inclusion of rice grains or large foreign particles, this may cause steam to overflow and cause burns or other malfunctions.
Do not use this cooker for food that may block the exhaust vent.

Please do not cover the upper housing, especially the steam valve, with the duster cloth and coarse cotton cloth.
The steam that cannot be discharged may cause the display part to become blurred, and cause the upper housing, steam valved and operation part to be deformed, discolored or malfunctioned.



About inner cooking pot

Please do not put the inner cooking pot on the gas stove to burn it, or put it on the induction cooker or in the microwave oven.
It may cause deformation, discoloration or faults.

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

Please do not damage the fluororesin coating on the inner surface of the inner cooking pot.
Otherwise, the fluororesin coating will be split from the inner surface of the inner cooking pot.

When using pressure cooking, be sure to abide by

Warning Pressure is generated during the cooking process and may cause danger if it is used incorrectly.

To prevent burns caused by suddenly opening the upper cover

Do not use the <Quick Rice> mode to cook clay pot rice; (Quick rice> mode uses high power to cook, which can easily cause the movable lid to be clogged with ingredients.

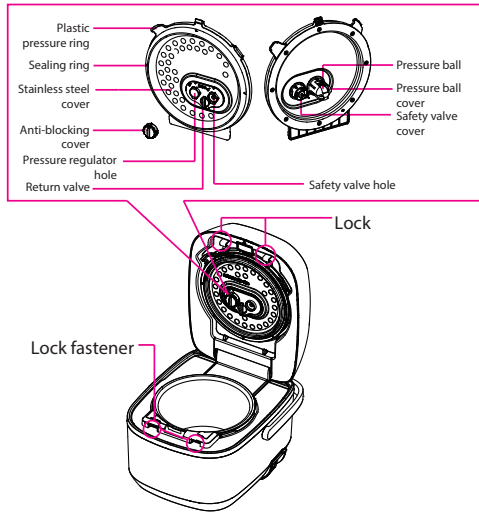
Do not put in items that may block the steam outlet (anti-blocking cover, pressure regulator, safety valve, check valve)
<Examples of prohibited cooking methods)
. Vegetables, tomatoes, beans and other flaky ingredients
. Baking paper, tin foil, plastic wrap, oil-absorbing paper
. Dishes in which ingredients are placed in plastic bags and heated in a rice cooker

Press and close the upper cover until it makes a "click" sound

Press the front center



Before cooking, please confirm whether the safety valve is blocked by any foreign objects before installing the anti-blocking cover.



The steam discharge pipe of the pressure regulator must be inspected regularly to ensure that it is not blocked.
Every time after cooking, wait until the pressure is fully released before opening the container.

To prevent burns caused by ejection of contents

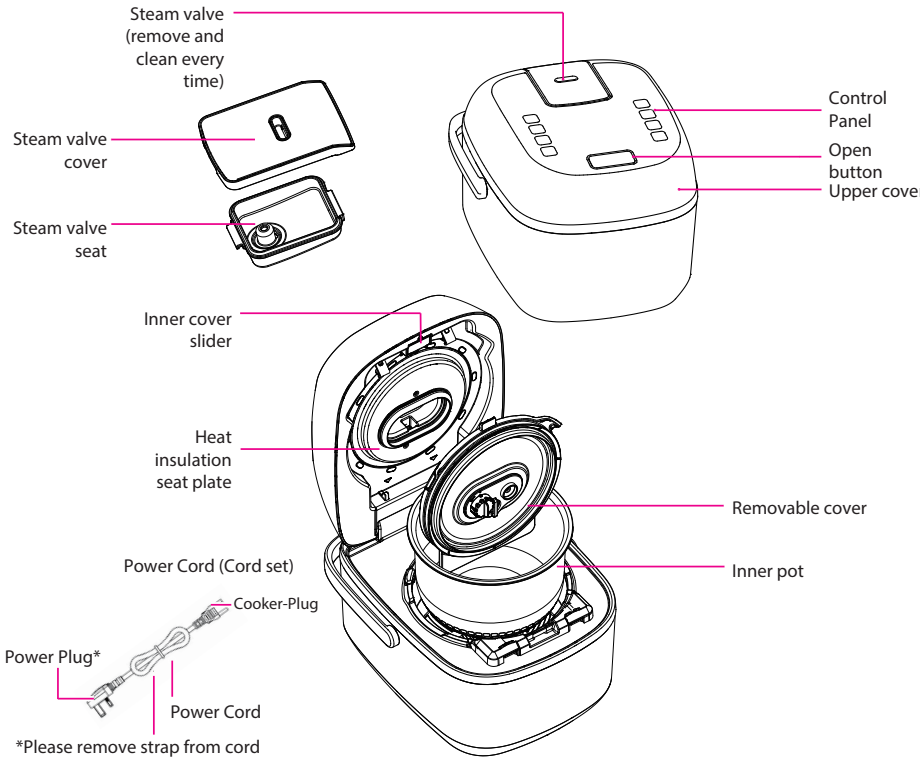
Do not open the upper cover when the (pressure) light is on or flashing.
When pressing the OFF/CANCEL button during cooking or opening the upper cover after a power outage, please confirm that the (pressure) light is off.

If the button can't be pressed and the upper cover can't be opened, do not press the button forcefully. Wait for the body to cool down and the pressure to drop before opening it again.

Name of Each Part

- Before first use, please clean the inner pot, removable cover, steam valve and accessories.
- There may be a plastic smell when you first use it, but it will gradually disappear with use.
- When unpacking, please remove the inner pot bag and EPE pad, and remove the EPE pad between the removable cover and the heat-insulating seat plate.

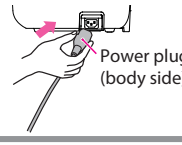
Maintenance methods for each part



*Please remove strap from cord when using rice cooker & the shape of plug mat be different from illustration

Power cord connection

1 Insert the power plug (body side) into the plug socket on the back of the body



Power plug (body side)

2 Remove the power plug (power side) into the power socket



Power plug (power side)

Set time "+"
Also used to adjust the clock
Hold to enter clock adjustment mode

Set time "-"
Also used to adjust the clock



Adjust taste
Adjust the cooking taste of "White and JASMINE"

Display part
When the power is turned on, the clock is displayed in 24-hour mode

Function switching

Common functions	
Start	After selecting the cooking function, touch the "Start" button to enter the working state.
Off (Cancel)	Touch the "Off (Cancel)" button during work, and the cooker will stop working.
Keep warm (reheat)	After cooking is completed, it automatically enters the "Keep Warm" function. When you need to heat the rice, press it twice to enter the "Reheat" function.
Delay	Set the cooking completion time.



In order for the clock to continue running even after the power plug is unplugged and to remember the cooking mode, a lithium battery is installed inside. The lithium battery will be consumed when in use. Do not open the cover if pressure status light is showing or flashing.

Accessories

Measuring cup



(About 180mL) (about 90 mL)

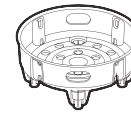
Standing scoop



Hanging spoon



Steamer



Power Cord (Cord set)

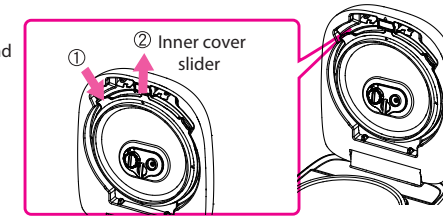


Installation/removal of removable cover and steam valve

Removing the removable cover

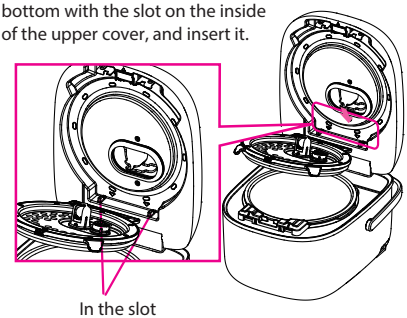
① Grasp the ear of the plastic ring with your left hand
② Push the inner cover slider with your right hand in the direction of the arrow
③ Pull forward with your left hand to take out the removable cover

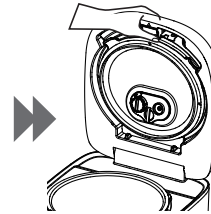
When the removable cover is removed, the upper cover can't be closed in order to prevent you from cooking without the removable cover.



Installation of removable cover

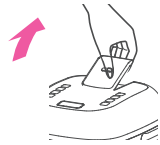
① Pick up the removable cover with your right hand, align its plastic bottom with the slot on the inside of the upper cover, and insert it.





② Hold the upper cover steady with your left hand, and push the removable cover forward with your right hand until a "click" sound is heard.

Remove the steam valve from the body

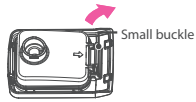


Pull up

● When installing, please press and install it.

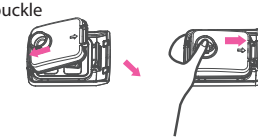
Open

Grab the steam valve and open the small buckle



Close

Insert the buckle of the steam valve seat into the slot of the steam valve cover and fasten the small buckle



● If the steam valve sealing rib on the inside of the steam valve cover comes out, press it in so that it does not come out of the slot.

How to open/close the upper cover

Open the upper cover

Do not press the upper cover from above. Simply press the button until a "click" sound is heard, and the upper cover opens.



Do not press the upper cover from above. Simply press the button to open the upper cover.

Close the upper cover

Press the front center



In order to avoid forgetting to install the removable cover, the upper cover can't be closed if the removable cover is not installed.

- Before closing the upper cover, please confirm that there are no foreign objects in the lock fixation area.
- Press until it makes a "click" sound

⚠ Warning

When opening the upper cover during cooking

If you have to open the upper cover during cooking, follow the procedure below.
To ensure safety, when the pressure light is on during cooking, the upper cover will not be opened even if the opening button is pressed.

1 When the pressure display lights up, press the Off (Cancel) button* to stop cooking, and a (beep) sound will be made.

Please wait 10 seconds

※ However, if (pressure) is not displayed, the upper cover can be opened when the Off (Cancel) button is pressed and a beep sound is made.

- The steam vent will emit a large amount of steam, so do not put your hands or face near it.
- Do not open the upper cover when the pressure is displayed or flashing.



No button press is valid before the countdown ends.

2 When the 10-second countdown ends, the buzzer will sound (beep) and the upper cover opens.

- Confirm that the (pressure) display goes out before opening the upper cover
- When the cover opening button can't be pressed and the upper cover can't be opened, do not forcefully press the cover opening button.

(To continue cooking, please start over from the beginning. However, the cooking may be poor.)

Cooking time display (remaining time display)

Time until cooking is complete



Change display **every 5 minutes**

After switching to cooking process

Change display **every minute**

Before switching to the cooking process, the display time will either advance or stop in order to adjust the display time.
Please treat the displayed time as an approximate time.

Note: The “steam, soup, wash” function counts down every minute.

Sound

Sounds during use (sounds will be made during use)

“Whoosh...”... the sound of steam spurting out from the steam vent.

Buzzer sound

The volume of the buzzer sound can’t be changed or turned off.

Basic Procedure

Preparation Connect the power cord

Measure rice Use the included measuring cup

[Correct] [Wrong]



1 cup = about 180mL

Small 1 cup = about 90mL

Wash the rice quickly until the water becomes clear



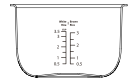


The inner pot can be used to wash rice

① Add sufficient water and stir thoroughly, then pour out the water immediately.
② Repeat "stirring" and "rinsing with water" until the water becomes clear.

- Do not use sharp objects such as a whisk to wash or stir the rice in the inner pot to avoid scratching the coating.

Select water level Adjust the amount of water according to the number of cups used



Spread the rice flat and place it on a level surface

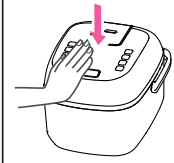
- Please increase or decrease the amount of water according to your preference.
  (! Within 1mm around the level mark)

Wipe off attached water droplets and foreign matter, install the inner pot, and close the upper cover



Wipe away any moisture from the outside of the inner pot

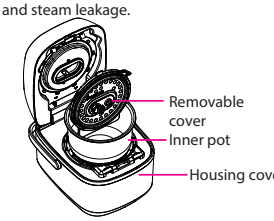
Press the front center



Press until it makes a "click" sound

If foreign matter, water droplets adhere to the following parts, please wipe them clean.

- If foreign matter or water droplets adhere to the rice cooker, the rice will not cook smoothly, causing problems such as the cover not closing and steam leakage.



Set and confirm the cooking mode and start cooking



Press the Start (OK) button

- After pressing the Start button, the four "-" in "----" will be displayed sequentially for two rounds from the leftmost "-" to the right, and then the cooking time of the corresponding function will be displayed;

Among them, soup and congee cooking display a 1-minute countdown; The remaining functions display a 5-minute countdown, and when the last 10 minutes or 5 minutes are reached, the 1-minute countdown is displayed;

When the buzzer sounds, the cooking completes

Keep warm (reheat) light turns on

▶ After use, press the Off (Cancel) button and unplug the power plug.

! Before taking out the inner pot, be sure to press the OFF (Cancel) button to cut off the power.

In "Cook without keeping warm" and "Continuous cooking", please start cooking after the temperature of the inner pot storage tank and the removable cover decreases (the cooking may be poor)

Key points for cooking delicious rice

Measure the rice until it is level with the rim of the measuring cup



Measuring cup included

Do not shake the measuring cup

Too much rice will be filled if the measuring cup is shaken.

Do not wash rice with hot water
Do not wash rice for too long

If you wash rice with hot water or wash it for too long, the rice will smell like bran powder.

Wash the rice gently and do not break the rice

Let the rice grains rub lightly against each other.
(Broken rice grains will make the rice sticky)

Increase or decrease the amount of water according to preference

Prefer hard rice	Slightly lower than the mark
Prefer sticky rice	Slightly higher than the mark
New rice	Slightly lower than the mark
Germ rice	Equal to the mark
Old rice Rainy season ~ summer	Slightly higher than the mark

Rice of different brands, origins, and storage methods will have different conditions. Please adjust the amount of water according to your preference.

After cooking, fluff the rice immediately

Use a dry rag or oven glove to press the inner pot and loosen it from bottom to top, about 1/4 at a time. It prevents rice from clumping and becoming sticky.



Keep-warm time (should not be too long)

If "the keep-warm time may be long" or "the rice amount is small", it is best to freeze it.

Rice

- Use fresh white rice, and only buy the amount for two weeks ~ one month.
- Put the rice in a closed container and store it in a dark place.

After washing the rice, do not drain it with a basket and leave it aside

After washing the rice, avoid draining it with a basket and leaving it aside.



It will cause the rice to crack and the cooked rice to become sticky

Water not suitable for cooking

Mineral water with higher hardness



(will make the rice dry and hard)



Alkaline ionized water above pH9

(will cause rice to turn yellow and sticky)

Water temperature below 30°C

It is best to use cold water when delay cooking in summer.
High water temperature will make the cooked rice unpalatable or produce an odor.



After use, when the body has cooled down, perform maintenance immediately

After washing, wipe dry with a clean cloth.
(If left unwashed, it will produce odor)

Do not keep rice in the rice cooker after switching off the keep-warm function (will produce odor)

To cook beans, you need to soak them in hot water above 80°C for 3 hours or cold water for 9 hours.

Cooking mode

Estimation of rice cooking capacity and cooking time



Select the “cooking mode” and “water mark” according to the type of rice you want to cook.

Cooking mode	Taste	Cooking capacity Unit: cup	Cooking time estimate Unit: minutes ( ) First cooking time
WHITE	Delicious/ sticky/ hard	0.5~3.5	40-60 Delicious (50) Sticky (60) Hard (40)
JASMINE	Delicious/ sticky/ hard	0.5~3.5	40-60 Delicious (50) Sticky (60) Hard (40)
QUICK	/	0.5~3.5	25~45(25)
MIXED (CLAY POT RICE)	/	/	45~70(60)
BROWN	/	0.5-3	50~80(70)
SUSHI	/	/	35~60(50)
SOUP	/	/	90~240(120)
BB CONGEE	/	0.5-1	60~120(90)
STEAM	/	/	1~60(30)
WASH	/	/	15
REHEAT	/	/	25

- The minimum and maximum levels on the inner pot water mark are different from the amount of rice that can be cooked.
- The actual cooking time will vary by about 10 minutes depending on the amount of rice, water temperature, water volume, etc. Please treat cooking times as estimates. (The cooking conditions are when the voltage is 220V, the room temperature and water temperature are 23°C, and the water volume is adjusted to the standard)
- If you want to cook thinner congee, please reduce the amount of rice or increase the amount of water. But do not add water beyond the maximum mark for cooking congee.

Rice usage setting method

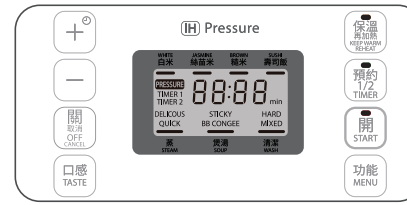
Operation

Choose cooking method

1

Each time you press 功能 MENU

The display will flash and change in the following order of <WHITE> → <JASMINE> → <BROWN> → <SUSHI>→ <QUICK> → <BB CONGEE> → <MIXED> → <STEAM> → <SOUP> → <WASH>.



2

開 START Press to start cooking



- When selecting a function, both the function menu and the START light flash;
- After selecting a function, if no button is pressed within 20 seconds, the beep will sound 10 times; after 2 minutes, it will beep once, and then return to standby state (default standby state: the display interface only shows the clock time);
- After pressing the “START” button to enter cooking, you can press the “Off” button to cancel cooking;

Check before cooking

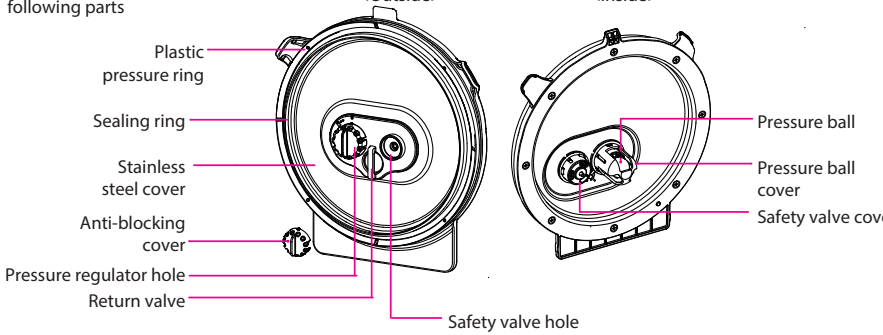
Rice cooking method

Please perform the following checks before cooking.
Please remove any foreign matter or water droplets.

Removable cover

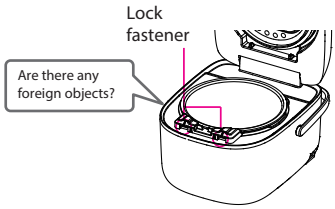
Remove foreign matter | valve action | install anti-blocking cover

Please clean the foreign matter in the following parts



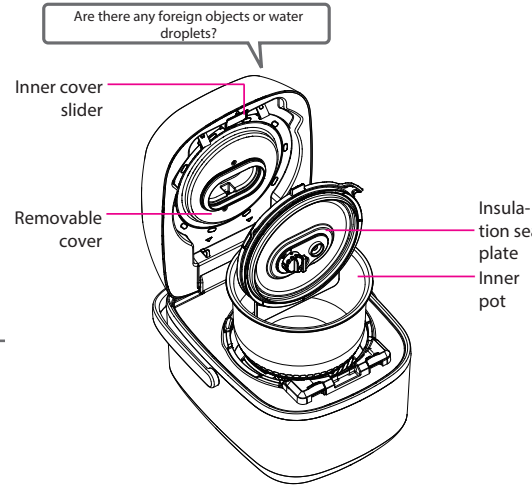
Lock fastener

Remove foreign matter



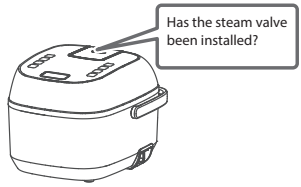
Other important parts

Remove foreign matter | Wipe off water droplets



Steam valve

installation



Cooking delay method



Complete cooking at the preset time.
It can memorize 2 delay times, so you can flexibly use “TIMER 1” for breakfast, “TIMER 2” for dinner, which is very convenient.

Preparation

Check if it matches the current time

- If it does not match the current time, cooking will not be completed at the scheduled time.

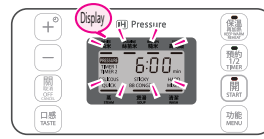
Wash the rice, add or reduce water, put the inner pot into the body, and close the upper cover

- If the inner pot is not put in, the delay can’t be made

Operation

預約 1/2 TIMER Press,

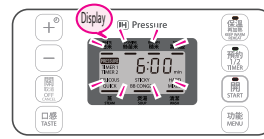
select “TIMER 1” or “TIMER 2”



- Every time you press the Delay button, the display will switch between “TIMER 1” and “TIMER 2”.

used to set the time when cooking is completed

The clock is in 24-hour format
6 a.m. 6:00
6 p.m. 18:00



[Example of finishing cooking at 6 a.m.]

- Set in units of 10 minutes.
- The content of the box on the right changes: Press and hold the + or - icon, the time adjustment will be faster.

※ It is best to set the delay time beyond 2 hours, or some menus may start cooking directly.

The rice cooker will memorize the preset time, so you can omit the operation the next time you want to use the same preset time.

Confirm cooking mode

- Select the type of rice you want to cook and set the cooking mode.

功能 MENU Set

- When cooking congee, be sure to set the rice cooking function to <Congee>
  If you use other cooking modes, it may cause overflow and burns

開 START Press to complete the delay



➡ Cooking is completed when the scheduled time is reached

If START is not pressed, there will be a prompt tone.
(Delay setting not completed)

- After starting cooking, START lights up (stays on until cooking is completed)
- After starting cooking for a period of time, the screen will display the time until the cooking is completed.

When canceling a delay
When the operation is wrong

關 取消 OFF CANCEL Press,

Note for cooking delay

“x” indicates that cooking can’t be delayed (it may cause the rice to deteriorate, rot or corrode the inner pot)

WHITE	JASMINE	QUICK	SUSHI	BROWN	BB CONGEE	SOUP	STEAM	WASH	MIXED
O	O	O	O	O	O	O	O	X	X

Do not make delay for more than 14 hours (no more than 8 hours in summer)

Delay for a long time will cause the rice to ferment and develop an odor.

Notice

- If the cooked rice is too sticky, please reduce the amount of water according to your preference.
- When cooking is delayed, the starch in the rice will precipitate, so the rice at the bottom may have a light brown color. This phenomenon can be reduced by washing the rice thoroughly.
- When the room temperature and water temperature are low or when there is a large amount of water, the cooking completion time may be delayed by about 10 minutes.

Delaying **To check the current time**

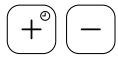
Press  or 

1 **How to adjust the current time (clock)**

The clock is in 24-hour format (0:00-23:59)

Plug in the power supply and display the time in standby mode. Press + for more than 1 second to enter the time adjustment mode and the time light will turn on.



2  **used for adjusting time**

When pressed continuously, it will change in units of 1 minute. After 6 seconds, it will change in units of 10 minutes.

Press the START button to confirm the setting, and press the OFF (CANCEL) button to exit the setting. When you first enter the clock adjustment, it will automatically end in 15 seconds if there is no button operation; after adjusting the time, if there is no button operation in 10 seconds, it will automatically confirmation.

- The clock can’t be adjusted during cooking, keeping warm and delaying.

Recipe

Sushi

Ingredients (4 servings)

Pearl rice or sushi rice 300g

Seasoned vinegar (mixed in advance)

- Vinegar ..... 6 large spoons
- Granulated sugar ..... 2 and a half large spoons
- Salt ..... 1/2 small spoon



1. Wash the rice quickly until the water is clear. Add water to the water mark 2 of "Pearl Rice" and close the upper cover.
2. Select the "Sushi" function and press the "START (OK)" button.
3. Wipe the sushi bucket with a rag soaked in vinegar water and transfer the cooked rice to the sushi bucket.
4. Pour the seasoned vinegar all over the rice and mix it with the rice by cutting. Use a round fan to fan the rice until it becomes shiny.

   *Do not mix seasoned vinegar with rice in the inner pot.





Cooking Tips (below)

- Mix the seasoned vinegar with the rice while it is still hot, so that the seasoned vinegar can be fully integrated into the rice.
- Use a sushi bucket. Excess water will be absorbed by the bucket, so the rice is less likely to become mushy.
- Using cooled kelp soaked in water instead of water to cook rice can make it more delicious.

MIXED (CLAY POT RICE)

Ingredients (2~3 servings)

White rice 300g
Pork ribs 250g
Cornstarch 15g
Garlic ..... 2 pcs
Soy sauce 20g
Cured meat 80g
White sugar 2g
Peanut oil 10g
Chu Hou sauce 20g
Salt 5g
Ginger 5g
Appropriate amount of water



1. Chop the ribs into small pieces, slice the sausage and garlic, and shred the ginger for later use.
2. Put the ribs into a container and add cornstarch, white sugar, soy sauce, Chu Hou sauce, salt, garlic, and ginger, stir well, and marinate until ready to use;
   Wash the rice and put it into the inner pot of the rice cooker. Add water to water mark 2 of white rice, add peanut oil and mix well.
3. Select the "MIXED (CLAY POT RICE)" function and press the "START (OK)" button to enter the cooking state. When the beep sounds during the cooking process (about 25 minutes), open the cover, place the sausages and marinated ingredients on the surface of the rice, close the cover and continue cooking.
4. Serve after the function is completed.

Chicken porridge

Ingredients (2~3 servings)

Jasmine rice 75g
Chicken thigh (with bone) 250g
Cooking wine 5g
Ginger 6g
Peanut oil 15g
Cornstarch 15g
Appropriate amount of salt and water



1. Wash and chop the chicken into pieces, cut the ginger into shreds, put it into a bowl, add cornstarch and stir.
2. Add cooking wine, peanut oil, and salt to the bowl containing the chicken, stir and set aside.
3. Use a measuring cup to measure the rice and put it into the pot (another inner pot).
4. Wash the rice, select the congee function and close the cover to start cooking.
5. When there are 30 minutes left in the countdown, put the reserved chicken into the pot.
6. After cooking, add salt and serve.

Pork ribs and radish soup

Ingredients (2~3 servings)

Pork ribs 300g
Radish 80g
Ginger 5g
Salt 3g
Water 700g



1. Wash the pork ribs and radish, chop the ribs into 3cm wide pieces, cut the radish into cubes, and slice the ginger and set aside.
2. Put the ingredients together into the inner pot and add water to the congee 0.5 mark.
3. Close the cover and select the “Soup” function to start cooking.
4. After cooking, add salt and serve.

Keep warm

After cooking is completed, it will automatically switch to keep warm mode.



Display elapsed time in units of 1 minute

(Keep warm (reheat) light on)

- In order to keep the rice delicious while keeping it warm, the temperature is automatically controlled according to the usage conditions.
- To stop keeping warm, press the OFF (CANCEL) button.
  (The keep warm (reheat) light turns off and the display content switches to the current time)

Notice for keeping warm

- Do not leave the rice scoop in the pot to (or it will produce an odor)
- Do not keep cold rice warm (or it will produce odor)
- Do not turn off keep-warm function when leaving rice in the pot (or it will produce an odor)
- Do not keep warm for a long time. The time should not exceed 8 hours (or it will produce odor)

To start keeping warm from the off state

Operation

Press it to start keeping warm



- The keep warm (reheat) light is on.

To check the current time

Press + or −

When pressed, the current time will be displayed

To reheat the rice being kept warm, keep warm (reheat) light flashes

Operation

Fluff the rice that is being kept warm and close the lid

Press it to start reheating (25 minutes)

The buzzer sounds to indicate the end (returning to the keep-warm state)

- Under the "Reheat" function, press the "Keep Warm" button again, and the keep warm time will start from "0: 00";

When reheating is stopped midway

Press the Keep Warm (Reheat) button to return to the keep warm state

- Do not perform the following reheating.
  - Reheating repeatedly (may cause dryness and yellowing)
  - Reheating cold rice (may produce odor)
- If there is too much rice, it will not be fully heated (no more than half of the inner pot)

Tips for keeping warm

- If you do not want the rice being kept warm to become mushy, do not leave rice grains on the sides of the inner pot. Also, stir the rice occasionally.
- If "the keep-warm time may be long" or "the rice amount is small", it is best to wrap it in plastic wrap and freeze it.

Maintenance

Please note An unpleasant odor will produce due to inappropriate cleaning process. Therefore, please keep it clean.

⚠ Note

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

Please do not use the following items (Otherwise, it will cause deformation, corrosion, discoloration, crack or scratch)

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

After using inner cooking pot, detachable inner lid, steam valve and serving spatula and measuring cup.
Wash with sponge and neutral detergent for kitchen

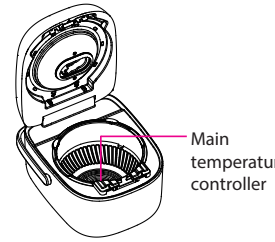
Wash the detachable inner lid promptly after adding seasoning for cooking. Otherwise, it will get rusty.

Body • Main temperature controller

Wipe o foreign matters or dirt with dried duster cloth

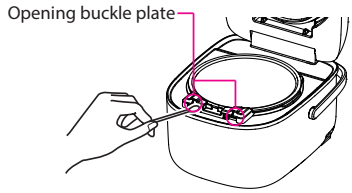
- Please do not wash the entire body.
- Please do not spray water to operating parts or covers, or add water into the outer casing cover.
- Please do not pull or drag washer of steam valve. (Impossible to fall down due to fixing)

When there is dirt on temperature sensor
Slightly friction with ne sandpaper (about No. 600), and then wipe off dirt with dried clean duster cloth.



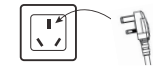
Opening buckle plate

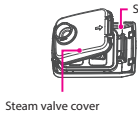
Clean up foreign matters or dusts with cotton rod or others.



Steam valve

After each use **Clean inside steam valve and wipe dry**





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

Detachable inner lid

After each use **Clean inside steam valve**

- The sealing ring is fixed and can't fall off.
- Please refer to page 16 for the cleaning location.

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

Place water in inner cooking pot and close the outer cover.
(To the water level scale of "Steam")

The selected running mode is "Clean", and press ON (OK) to enter cleaning process.

Press Off (CANCEL) button after converting to keep warm state, maintain detachable inner lid, steam valve, inner cooking pot and other parts and dry them up after the body is cooling.

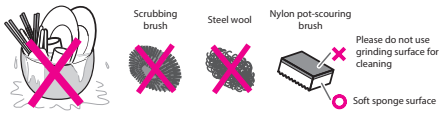
- Please do not place in any items other than water (detergent, etc.).
- Please do not continuously clean by boiling.
- Some unpleasant odor may not be completely removed.

Body • Main temperature controller

About inner cooking pot
Please do not put the inner cooking pot on the gas stove to burn it, or put it on the induction cooker or in the microwave oven.
It may cause deformation, discoloration or faults.
Please do not bump against the inner cooking pot or drop it on a hard substance.
It may cause damage and deformation on the outside of the inner cooking pot.
Please do not damage the fluororesin coating on the inner surface of the inner cooking pot.
Otherwise, the fluororesin coating will be split from the inner surface of the inner cooking pot.

To prevent scratch or falling of "fluororesin coating" on inner side of the inner cooking pot, please don't do the following items
Please pay attention to scratch, salt, acid and detergent

- Please do not place tableware in the inner cooking pot as a cleaning bucket.
- Please do not use scrubbing brush and tableware cleaning dryer for cleaning.



- Please do not use cleanser, bleach or others for washing. (Neutral detergent for kitchen is allowed)
- Do not use vinegar.
- Do not knock or scrape it with a spoon. Do not knock with a basket.
- Do not use metal spoon or aerator.

Fluororesin surface may show irregular color as time goes on, which, however, will not cause influence to cooking, heat preservation performance or sanitation. Please use at ease. Besides, even though fluororesin enters human body, ii will not cause any influence to health.
※ Even though the coating outside inner cooking pot is scratched, there is no problem in terms of cooking and heat preserve lion and it can still be normally used.
In the case of using inner cooking pot for rice washing, padding with a duster cloth below the pot makes it uneasy to scratch bottom outside the inner cooking pot.

During power outage

If the power is stopped during cooking and the power outage time is greater than 2 hours, the cooking will not be resumed when the power is restored and the cooker returns to standby.
However, it may have poor cooking, power outage, delay in scheduled completion time, etc.
※ The same is true when pulling off the power plug or circuit breaker halfway.

Lithium battery

The lithium battery fixed inside the body is used to drive the clock, memory cooking mode when the power plug is unplugged.

After the lithium battery is exhausted

It can't memorize the time and cooking mode

Insert the power plug into the socket, it will display 12:00, and you can use it as usual. (When delay cooking, first adjust the clock to the current time, and reset it every time you reconnect the power supply)

➡ **When replacing the battery, please consult the store where you purchased the rice cooker. (TOLL)**
The battery is fixed inside the body and can't be replaced by the customer.

How to deal with cooking failure

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

	This time	Investigate the reasons (reference page)
Rice	**Soft** **In pasty state** **Agglomerated** **Not tasty**	● **Please reduce water volume for cooking.** ● Please scarify the rice completely and promptly after the cooking is done. ● Please reduce water volume for cooking in the case of using new rice. ● Soaking rice or making appointment for cooking before cooking will make the cooked rice soft. ● Roughly rubbing the rice during washing or drying out with shallow basket will rip o- rice and make the rice in pasty state. ● Whether hot water or alkaline ionized water of pH value above 9 is used?
	Hard **Loose** **Not tasty**	● **Please increase water volume for cooking.** ● Please soak the rice in advance before cooking. ● Whether the higher hardness of mineral water is used?
	Burnt ※ Slight burnt of fawn is not faulty.	**It can easily get burnt in the following conditions.** ● Inadequate rice washing. ● Long soaking time. Cooking appointment. ● Cooking washing-free rice. Cleaning for 1-2 times can relieve the coking situation. ● Cook milled rice with embryo or soup rice, and adding seasoning. ● Where there is dirt or foreign matters on temperature sensor or temperature sensor on upper housing.
	Badly cooked **Not tasty**	● Whether cooking is operated when the inner cooking pot slot or detachable inner lid is not cooled down? Please cool down them before cooking. ● Rice cooked under the <QUICK COOK> mode will be softer or harder. ● Whether the detachable inner lid is blocked with foreign matters, and whether there is foreign matter attached to temperature sensor of upper housing, main temperature controller, sealing ring, edge of inner cooking pot and suction port/exhaust port? ● Whether inner cooking pot or detachable inner lid is deformed? Whether the inner lid or steam valve is uninstalled? ● Whether the power is cut off during cooking?
Rice in heat preservation	**With unpleasant Odor** ※ If any unpleasant odor, please be sure to clean by boiling, and use after cleaning and maintenance. (Page 23)	● **Whether the following heat preservation is done?** Long-time heat preservation, heat preservation of cold rice, heat preservation with serving spatula in pot and repealed long-time heat preservation. ● Heat preservation is suitable for coarse food grain rice, polished rice and germinant brown rice. However, compared with white rice, their scent or color can be easily changed. It is recommended to use up quickly or store in refrigerator. ● Whether there is dirt on detachable inner lid, steam valve and body? Especially for the detachable inner lid and steam valve, please take off to clean after cooking every time, and wipe off water. ● Whether rice is not fully washed or long-time appointed cooking is selected? ● Whether the rice is still left in pot after cutting off the heat preservation? Take out the inner cooking pot and place it back during heat preservation, and press CANCEL button, and cut off power supply due to long-time power outage.
	Half-cold rice	● Please reheat before eating.
	Pasty	● Please reduce water volume for cooking and then heat preservation. ● Please scarify the rice completely and promptly after the cooking is done. ● Please place rice together to prevent rice grains from being left on side of inner cooking pot, and frequently stir the rice.
	Drying and discolor-ation	● Whether there are foreign matters attached on sealing ring, edge of inner cooking pot and outer casing cover? ● Whether there are foreign matters attached on outside of inner cooking pot and the main temperature controller? ● Whether steam valve has been indeed installed well? Whether long-time heat preservation or reheating is repeated?

	This time	Investigate the reasons (reference page)
Switch on upper housing	**Difficult to close Impossible to close**	● Whether the detachable inner lid has been installed well? If the detachable inner lid not installed, the upper housing cannot be closed to prevent forgetting the installation of the detachable inner lid. ● Whether the plug-in part under the detachable inner lid is plugged in? ● Whether there are foreign matters attached on opening buckle plate? ● Whether the detachable inner lid plate is blocked with foreign matters?
	Open upper housing during cooking	● Please press the central part on the front side of upper housing until a sound of "clatter". ● Whether there are foreign matters attached on opening buckle plate?
Preset	**Promptly start Cooking Fail to cook at the appointed time Fail to make appointment**	● Cooking will promptly start for appointment within 1-2 hours. ● Whether the a.m. and p.m. are confused? The clock is of 24-hour display mode. ● Whether the current time is wrong? ● Whether lithium batteries are run down? ● If the room temperature and water temperature are lower or water volume is larger, cooking finishing time may be delayed for about 1 O minutes. ● Whether inner cooking pot is installed before presetting appointment time? ● Whether the appointment is not set or the COOK button is not pressed?
Cooking and heat preservation	**Steam leakage** ※ Please confirm after finishing cooking.	● Whether there are foreign matters attached on sealing ring, edge of inner cooking pot and outer casing cover? ● Whether there are foreign matters attached on upper housing and opening buckle plate? ● Whether the sealing ring is damaged and whether inner lid or inner cooking pot is deformed? ● Whether the detachable inner lid is installed?
	There are water drops nearby exhaust nozzle of steam valve	● Steam will be converted to water drops attached after cooling. Not failure.
	Water drops on detachable inner lid and inner cooking pot	● To prevent rice from getting dry, there may be water drops attached to the detachable inner lid and inner cooking pot, and this is not a failure.
	ondensed water dropped from sealing ring and other parts after opening upper housing	● Sometimes, condensed water will drop on outer casing cover and other parts based on the time, room temperature and other conditions when the upper housing is opened. Please wipe them off. ● Condensed water will flow into inner cooking pot (rice), rather than into frame when the cover is not completely opened or is slightly opened with hands. ● In case of cutting off heat preservation or pulling out power plug with rice in, detachable inner lid will cause condensation and there will be much condensed water attached. ● Whether there are foreign matters attached on the main temperature controller and outside inner cooking pot?
	Spilling	● Whether there is very little rice or very much water, or rice is washed inadequately? ● Is the congee cooking mode right? ● Whether there are foreign matters attached on temperature sensor on the upper housing and main temperature controller? ● Whether there is dirt inside steam valve? ● Whether steam valve and detachable inner lid is installed well? ● Whether the detachable inner lid is blocked with foreign matters?
	Thin film generated inside inner cooking pot	● Sticky rice paper-shaped thin lm is the dried dissolved sugar (starchiness) in rice, which is not a fault.
	Fail to press button for operation	● Whether the power plug is plugged in? Whether the inner cooking pot is well placed?
Display Button	**The light goes out It stops halfway**	● Pressing CANCEL button by mistake or long-time power outage will cut off the power.
	Displayed residual time is different from the actual cooking time	● Sometimes, there may be difference with the actual cooking time, which is not a fault. Please refer to the "About display of cooking time" for details.

How to deal with cooking failure (cont.)

Please check before applying for repair.

This time	Investigate the reasons (reference page)
With scent of plastic and others	● When starting to use, there may be an odor, which will gradually disappear with the use. Eliminate the unpleasant odor by ventilating and cleaning by boiling.
Some parts on plastic spare parts are presented in linear or wave shape	● It is track of plastic, which is not a fault. It does not influence cooking or heat preservation.
There is a gap between upper housing and body	● There will be gap more or less between upper housing and body, but the machine is closed with the sealing ring.
There is the scratch or dirt on coating outside the inner cooking pot	● As the using time increases, there will be scratch or dirt on coating on the outer side of the inner cooking pot, which, however, will not influence cooking and heat preservation, and the pot can be normally used.
Tripping of circuit breaker during cooking	● In the case of being used together with other electric products, sometimes it may exceed the rated current of the circuit breaker. Please use a separate power socket.

Error display

Please unplug the power plug (power side) from the socket and handle it as follows.

Indicator status	Display	Possible reason	Approach
Always on	E1	Bottom sensor open circuit	If the fault persists after unplugging the power plug and turning it on again, please send it to local after-sales service for repair
	E2	Bottom sensor short circuit	
	E3	IGBT sensor open circuit	
	E4	IGBT sensor short circuit	
	EU	Communication reception failure	
Flashing	EU	Communication sending failure	
Always on	C2	IGBT overheating protection	Check whether the air inlet and outlet are blocked and whether the fan rotates smoothly. If the problem persists after powering on again, send it to after-sales service for repair
Always on	C4	No pot protection	Check to ensure that the inner pot is placed in and then power on again. If the fault still occurs, send it to after-sales service for repair
Always on	E7	Solenoid valve failure	If the fault persists after unplugging the power plug and turning it on again, please send it to local after-sales service for repair

Specifications

Model	Voltage frequency	Consumption power (Cooking)	Capacity	Product size (mm)
RC-6PXTHK(W)	220-240V~ 50/60Hz	700W	0.63L	W246xD303xH217mm



Warm check

Check electric cookers which have been used frequently in many years!

Please use under regularly confirming of "Important Safety Instructions" and "Notes". Wrong using method and long-time use will deteriorate spare parts due tod influence from heat, moist, dust and others, with the possible hidden danger and fault.

Whether there is such symptom?

Please clean up dust on power plug or power socket.

- Abnormal heating of power plug or power cord.
- The body gives off scorched flavor.
- Part of the body is broken, wry or squeaking.
- Deformation or damage of inner cooking pot, outer cover and inner cover
- The fan at bottom does not rotate during cooking.
- There are other abnormalities or faults.

Please stop using

Please stop using and pull out the power plug to prevent faults or hidden dangers, and be sure to consult with the store where you buy the electric cooker or appointed repair station for relevant check and repair. Customers shall not repair it by themselves.

#DetailsMatter