TOSHIBA

Toshiba Electric Rice Cooker/Warmer

(For household use)

Instruction Manual

Model

RC-10NMF RC-18NMF RC-10NMFE RC-18NMFE RC-10NMFEIS RC-18NMFEIS RC-10NMFI RC-18NMFI RC-10NMFIAU RC-18NMFIAU RC-10MM RC-18MM **RC-10MME RC-18MME**



Safety 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.

- Holding the power plug while retracting the power supply cord.
- 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 socket.
- 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 that easily bubble.
- Green leaves, plastic wrap, aluminum foil, cooking sheet, scum removing sheets and other items that easily float.

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 hook 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 30 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.

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

\bigcirc	O Indicates the forbidden operation.
	Indicates the information which should be followed strictly.
Safety Wa	arning
Forbidden	 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 connect the product to the power source which is not specified in the operation manual. 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.
Safety Ca	aution 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.
Caution f	for Safety Installation
0	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.
Caution f	for Safety Operation
0	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 use "Max" water level scale for cook rice. It may cause burn injury.

Part names



Part names

Control Panel



Rice Cooker - Cooking Time

Occiving	Dutter Weter Level		Type 1.0 L		Type 1.8 L		
Cooking	Button	Water Level	Amount of Rice (Cup)	Cooking Time (Minutes)	Amount of Rice (Cup)	Cooking Time (Minutes)	
White Rice	СООК	White Rice	1-5.5	38-51	2-10	42-54	
White Rice (Rapid Cook)	COOK (Press twice)	White Rice	1-5.5	32-45	2-10	34-52	
Mixed Rice	MIXED RICE	Mixed Rice	1-5.5	62-73	2-10	65-79	
Glutinous Rice	СООК	Glutinous Rice	1-3	37-46	2-6	39-49	
Congee	CONGEE	Congee	0.5-1	58-68	0.5-1.5	59-72	

(MODEL : RC-10NMF, RC-18NMF, RC-10NMFI, RC-18NMFI, RC-10NMFE, RC-18NMFE, RC-10NMFEIS, RC-18NMFEIS)

"Max" water level scale for boil water only. Please do not fill water over this level scale.

How to install Earth lead wire

(Model RC-10NMF, RC-18NMF, RC-10NMFE, RC-18NMFE, RC-10MM, RC-18MM, RC-10MME, RC-18MME)

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.



Steam Stand

How to pour water



Rice	Rice Water level				
Cooker	Minimum	Maximum			
RC-10	250 ml.(approximately 1.5 cup of Measuring cup).	900 ml.(approximately 5 cup of Measuring cup).			
RC-18	350 ml.(approximately 2 cup of Measuring cup).	1000 ml.(approximately 6 cup of Measuring cup).			

How to use

Can use function COOK or RAPID cook for steaming. If want to cancel steaming function before operation finish, push CANCEL button once.

Remark

After operation finish the unit change to warming function. If want to start steaming function new one, push COOK button for COOK or RAPID COOK function again. Be careful the water level inside pan cooking before steaming process again.

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Preparation



How to adjust the clock



NOTE

• The lithium battery installed inside the cooker will last for 4-5 years at the room temperature with the power plug connected. With the lithium battery, the current time can still display and the set time is still stored in the memory even though the power plug is disconnected. If the display lights off or 0:00 flashes on the display, it means that the battery expired.

Even if the current time and the set time disappear, the cooker can cook rice as usual.

(Pressing CANCEL button will stop the flashing of 0:00.)

Never drop the lithium battery into water or charge, disassemble or heat it.

- The clock cannot be set during COOK, WARM and TIMER mode.
- The clock cannot be set if the power plugs (at the power supply side and the body side) are not fully inserted.
- While the clock display is flashing, the clock will not go ahead.
- Time display is 24 Hrs.
- In the operation of the Hrs button, at 0:00 the sound "beep luo luo" will be heard and at 12:00 the sound "beep luo luo" will be heard twice. In the operation of the Min button, the sound "beep luo luo" will be heard at 00 minute and the long "beepee" sound will be heard at 10, 20, 30, 40 and 50 minutes.

How to preset time



How to cook (White Rice, Mixed Rice, Quick Cook and Congee)

NOTE

- For rapid cook only.
- Rapid cook refers to the cooking method that first shortens the cooking time. Generally, the rice cooked by this method tastes firmer and has a little water on its surface.
- Use this method when the amount of rice is less than 4 cups for Type 1.0L and 6 cups for Type 1.8L.

	Press the COOK button once.	The COC	OK indicator lights up.	Current time
Procedure	 For rapid cook, please press this button twice. In rapid cook, the rapid Indicator will light up. 		Соок	8:22
	cooking			
		The COO	K indicator is flashing	The time (in minutes) remains for cooking.
	• In rapid cook, the rapid Indicator will flash.		-0-	
	• In rapid cook, the time will show 8 minutes ahe	ad.	- О - СООК	
	Steaming			
Done	Aft.	•	sounds for 5 times P WARM indicator up.	 The time that has elapsed for warming. (h : hour)
Cooking Done			KEEP WARM	
	Warming			

Example : Ferment cooking



The machine will be cut off automatically.

Cooking Done

How to keep warm

Cooked rice will run into warming automatically.

Start warming



Stop warming



NOTE

- During warming or reheat function press hour button, screen will display present time.
- Do not warm and leave scoop in pot. Because it causes smell or color changeable.
- Do not warm rice over 30 hours. It is greater than standard of warming time, the indicator flashing and shown 30 hours.

- Use warming menu for rice which is less than half of pot. If rice is over, heat is not unsuitable.
- Rice is extremely hard, pouring water for 1-2 teaspoon can solve this problem. Rice will be soft.
- Do not heat cold rice because heat is not unsuitable.

Simple Round Bread

	mentation
Ingredient	Fermon
Wheat flour	100 g
• Dry yeast	2 g
• Sugar	5 g
• Salt	2 g
• Milk	60 ml
Butter	10 g

How to cooking

- 1 Put the ingredients are gathered in the bowl.
- 2 Add milk and butter (Melted to 40 degree) and mixed by a ladle then put on the table and knead by hand as well.



- 3 After the dough is rounded put in the inner pot with a few vegetable oil (It becomes easy to ferment when rounded dough is well heat).
- Push the MENU button 4 to select Fermentation cooking (The first fermentation) set the cooking time 60 minutes and push COOK button.



- 5 After the first fermentation is completed open the lid and swollen the dough about 2 minutes.
- 6 Piercing to center of the dough and push down to deflate for gas pulling out.



- Take out the dough, round it again and put in the inner pot with a few vegetable oil.
- 8 Push the MENU button to select Fermentation cooking (The second fermentation) set the cooking time 30 minutes and push COOK button.
- 9 After the second fermentation is completed open the lid and ferment condition testing by finger test.

NOTE

ne first fermenta

60 minutes

Menu

econd fermenta

30 minutes

Menu

Baking

Set time

40 minute

- The fermentation is shortly. Push the finger to the dough, it becomes to stiff. Please increase cooking time of the fermentation for next time.
- The fermentation is excessively.

Push the finger to the dough, it becomes to wither. Please decrease cooking time of the fermentation for next time.

- 1 () Remove the steam vent then push the MENU button to select Baking/Soup set the cooking time 40 minutes and push COOK button.
- When baking finished, take Simple Round Bread 11 out with a ladle.

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Butter Cake

Ingredient

Butter Cake flour mix	400 g
• Egg	6 eggs
• Milk	60 ml
Butter	



How to cooking

- Put the ingredients are gathered in the bowl.
- 2 Beating with the whisk by firmly.
- 3 Add milk and butter (Melted to 40 degree) and mixed by a ladle.



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After the dough is mixed put Butter Cake flour mixed about 200 ml in the inner pot with a few vegetable oil.

5 Push the MENU button to select Baking/Soup set the cooking time 40 minutes and push COOK button.

6 When baking finished, take Butter Cake out with a ladle.

Soft-Boiled Egg

Ingredient

• Egg	2-6
Water	500 ml



How to cooking

- Put the egg in the inner pot and fill in the water about 500 ml.
- Push the MENU button to select Boiling Egg, set the cooking time 25 minutes and push COOK button.
- When boiling finished, take egg out immediately with a ladle and remove the husk politely. Put it in the cup and pour with mixed sauce.

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Maintenance and Specification

Maintenance



Specifications	

Model	Power Supply	Power Consumption (W)		imension (Cm	Weight	
woder	Power Supply	Power Consumption (w)	Width	Depth	Height	(Kg)
RC-10NMFI		560	25.5	32.8	21.5	3.7
RC-10NMFIAU	220- 240 V ~ 50-60 Hz	580	25.5	32.0	21.5	3.7
RC-18NMFI	220-240 V ~ 30-00 112	750	28.0	35.2	24.9	4.5
RC-18NMFIAU		750	20.0	35.2	24.9	4.5
RC-10NMF						
RC-10NMFE		560	25.5	32.8	21.5	3.7
RC-10MM		560	25.5	32.0	21.5	3.7
RC-10MME	220 V ~ 50 Hz					
RC-18NMF	220 V ~ 50 HZ					
RC-18NMFE		680	28.0	35.2	24.9	4.5
RC-18MM		660	20.0	35.2	24.9	4.5
RC-18MME						
RC-10NMFEIS	230 V ~ 50 Hz	560	25.5	32.9	21.5	3.7
RC-18NMFEIS	230 V ~ 50 HZ	750	28	35.2	24.9	4.5

Part names and Functions

(Model RC-10NMFI, RC-18NMFI, RC-10NMFIAU, RC-18NMFIAU, RC-10NMFEIS, RC-18NMFEIS)



Regarding the Power cord.

For the figure, the Power cord is 3 pins plug for grounded socket 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.

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