



USER MANUAL

RICE COOKER RC-5DRUSG(W)

TOSHIBA

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SAFETY INSTRUCTIONS

Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

Explanation of Symbols



Danger

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



Warning of electrical voltage

This symbol indicates that there is a danger to life and health of persons due to voltage.



Warning

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



Caution

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



Attention

The signal word indicates important information (e.g. damage to property), but not danger.



Observe instructions

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

SAFETY CAUTIONS

• This is to explain the extent of injuries and damages that may occur if the instructions are not followed.

A WARNING

• Probable causes of "severe injuries" or "death".

A CAUTION

- Probable causes of "bodily harm" or "property damages".
- The explanation are divided into sections according to instruction details.





"OBSERVATION" cases



"CAUTION"

A WARNING

To prevent fires, burns, electric shocks, electricity leakage, short circuits

- · Warning: Misuse may cause potential injury.
- Do not immerse any part of the appliance in water or other liquid.
- Warning: Avoid spilling to the connector.
- Children should be supervised to ensure that they do not play with the appliance.
- The heating element surface is subject to residual heat after use, do not touch.

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.

This appliance is for household use only. Do not use outdoors.

- Don't place the appliance to the place close to heat-sensitive curtains.
- This appliance is intended to be used in house-hold and similar locations such as:
 - Staff kitchen areas in shops, office and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.

Misuse may cause potential injury

- Stop using immediately if abnormalities/malfunctions are found.
 Unplug immediately and contact the Store from which the product was bought or Toshiba service center for examination and repair.
 - The power plug / cord is abnormally hot.
 - The cooker has a burnt smell.
 - The cooker is partly cracked, loosen, wobbling.
 - The inner pot, outer lid, or inner lid is broken or deformed.
 - The cooking heater becomes bent.
- Do not disassemble, repair, or modify the cooker by yourself.
 For any repair, please consult the Store from which the product was bought or Toshiba service center.
- Do not insert any foreign object into the air vent or blank gaps at bottom of the cooker. Especially metal articles e.g. pins, wire, etc.
- Do not immerse the cooker body and the power plug and cord in water or pour water over them.
 Do not place them in a place exposed to water.
- Do not allow anyone unfamiliar with this cooker handling to use it by themselves. Do not use the cooker where children can reach, particularly keep your eyes on children during cooking or right after cooked.
- While cooking, do not open the inner lid or move/carry the rice cooker to other places.

04

Use the power plug / cord correctly.

- Use a separate socket of 220-240V. Using the cooker with other appliances will result in overheating leading to fire hazards. Do not connect the product to the power source which is not specified in the operation manual.
- If an extension cord is necessary, use it separately.
- Fully insert the plug into the socket.
- Periodically remove dust from the power plug. Accumulation of dust, due to humidity, will cause insulation failure leading to fire hazards.
 Use dry cloth to wipe dust away.
- Make sure there is no metallic articles or trash (e.g., pin, etc.) left at the pointed end of cooker-plug.
- Do not allow children to flap the plug.
- Hold the power plug head when pulling it out from the outlet. If not, it
 may catch fire, due to an electric shock, a short circuit, etc. Insert the
 power plug into the power outlet as far as the base of the power plug.
- Always unplug when not in use. If not, due to insulation deterioration, it may cause an electric shock, electricity leakage, fire hazards, etc.
- ** Illustration in the instruction manual might be different from the product you purchased.

To prevent fires, burns, electric shocks, electric leakage, short circuit, etc.

Use the power plug/cord correctly, (continued)

- Do not use damaged cords/power plugs, etc., or those with loose insertion.
- Do not let steam reach the power plug or other electrical appliances. Especially be careful when using any kitchen storage shelf.
- Do not use any power cords other than the cooker attachments and do not use the cooker attached cords for other appliances.
- Do not place the power plug or cord in the place with high temperature, flooded water, and high humidity or touch it with sharp-edge object.

- If power cord damaged, purchase specified replacement from the producer.
- Handle the power cords with care. Do not pull, tuck, twist, bend them
 with force in unnatural ways or turn on electricity while they are still
 coiled. Do not place heavy objects on their tops. Do not modify or
 deform them in any way.
- Do not insert or pull out the power plug or the cooker-plug with wet hands. Make sure your hands are dry before touching the power plug.
- Do not touch the product, cord, or power plug with wet hands. Do not operate the product if the cord or power plug is damaged, or the power plug is inserted improperly.

Use the power plug/cord correctly, (continued)

- The steam vent is hot. Keep your face or hands away from it.
 Be careful, especially with babies and infants.
- Make sure to install the steam vent.
- Do not use the cooker for any purposes other than those indicated in the instruction manual.
 - Because it may cause food or steam contained inside spill or burst out, resulting in burn wounds/injuries.
 - «Examples of inappropriate cooking ways »
- Putting materials that may block the steam vent, for example, cooking sheets, aluminum foil, lye-removing sheets, food wraps, or thin-layer ingredients such as greens, tomatoes, beans, etc.
- Cooking the food that's easy to spill out e.g., jams, beans, etc.
- Putting ingredients in plastic bags and heating in the cooker.

A CAUTION

To prevent electricity leakage, electric shocks, bodily harm, burn wounds, fire hazards, and property damages.

To prevent boiling over or spilling out

- Congee is to be cooked with lots of water, so we don't use "White Rice" or "Quick Cook" menu.
 Please cook rice porridge by "Congee" menu.
- Do not add water too much more than the indicated water level scale. The standard is within 2 mm against the indicated water level scale.

To prevent burn wounds / injuries.

- While using or after using, do not touch hot parts including the inner lid, the cooking heater, the inner pot, the steam vent, the heat sink, etc.
- When not in use, do not press the "START" key or "KEEP WARM/REHEAT" key.
 - Because the cooking heater, the inner pot, the outer pot, the inner lid will be at high temperature.
- While moving the cooker, do not touch the hook button.
- Do not shake the cooker while holding the handle.
- While cooking, do not set up the handles.
- Do not turn on the cooker, when the pot is empty.
 Because it may cause overheating, breakdowns, and malfunctions.
- To maintain or repair, do it after unplugging and the cooker has cooled down.
 - There may be hot water still gathering in the steam vent.
- After cooking, beware of steam or hot water dripping from the inner lid, while opening it.
- Before take out the inner pot, press the "KEEP WARM/REHEAT" key.
 Although the inner pot is taken out during cooking or warming, the power will not be automatically cut off.
- Please use a dry dishcloth, mittens, etc. to take out the hot inner pot.

To prevent electricity leakage, electric shocks, bodily harm, burn wounds, fire hazards, and property damages.

Do not use the cooker in the following places

- A place where near the naked flame, wet area.or hot and high humidity area.
 - Also beware for the accessories and attachments.
- An uneven/unstable place or on heat-sensitive carpets, mats, etc.
 They may cause burn wounds, fire hazards.
- On materials that may block the air vent, for example paper, cloth, carpet, etc.
- A place where the lid cannot be fully opened. It may cause burn injuries and damages.
- The high electromagnetic area.
- A place close to walls, furniture, etc.

When putting the cooker on a kitchen storage shelf, be careful not to let steam be confined.

For safe use

- Do not use any other things instead of the inner pot which is specifically designed for the cooker.
- Do not bring any flammable object, hazardous object, chemicals, or flammable gas near or in the product.
- Read the instruction 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.

PLEASE OBSERVE AND FOLLOW

- Do not use the cooker in the following places.
- They may cause malfunctions, deformation, discoloration, etc.
 - A place which is exposed to direct sunlight
 - A place where oil, etc., splashes
- Do not put any dishcloth on the lid, especially on the steam vent.
- Steam may be confined, resulting in malfunctions, deformation, discoloration, etc. of the lid, the steam vent, and operation parts.
- Keep the cooker and surroundings clean and ready to use. Dust, bugs, etc. entering inside of function-maintaining parts (such as the air vent, etc.,) may cause malfunctions of the cooker.
- Wipe away water droplets or any foreign substances.
- If using while foreign substances are left, stuck to the cooking heater, the temperature sensor, the outer part of inner pot, the packing of inner lid, etc., rice will not be well cooked, resulting in malfunctions.
- Do not use the inner pot with a gas range, IH cooking appliances, microwave ovens, etc. If may cause deformation, discoloration, malfunctions, etc.
- Stop using if the cooker become loose, cracked, fell down.
- Please contact the store from which the product was bought or Toshiba service center for examination and repair.

Do not use the cooker in the following ways to prevent coating inside the inner pot from getting scratched and getting unstuck

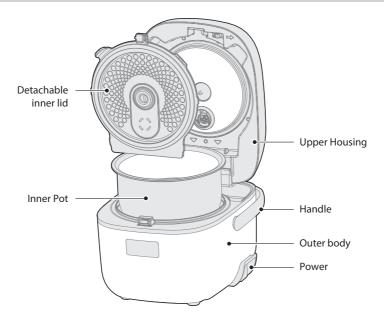
- Do not put dishes in the inner pot and use it as a washing-up bowl.
- Do not use a scrubbing brush or dish washer to wash the inner pot.
- Do not use any cleanser, bleaching agent to wash the inner pot. (use neutral detergent for kitchen use.)
- Rice seasoned and cooked with various ingredients cannot be kept warm. (Please wash right after using seasonings.)
- Do not use vinegar.
- Do not scrub with a scoop or strike with a sieve.
- Do not use a metal ladle or a whisk.

SPECIFICATIONS

Model Name	RC-5DRUSG(W)
Power Supply	220-240V~
Power Consumption (Cooking)	379-451W
Capacity	0.54L
Frequency	50/60Hz

PRODUCT OVERVIEW

Product Features



Accessories



NOTE

All the pictures in this manual are for explanation purpose only. Any discrepancy between the real object and the illustration in the drawing shall be subject to the real subject.

Remove parts from the component before performing installation.

PRODUCT INSTALLATION

Unpacking

Remove all packing materials.

Wash the cooking pot, inner lid, steam port and other accessories, and then dry thoroughly before using.

Electrical Requirements

A WARNING

Electrical Shock Hazard

- Plug into a grounded 3 prong outlet.
- Do not remove the ground prong.
- · Do not use an adapter.
- Do not use an extension cord.

Failure to do so can result in death, fire or electrical shock.

AC 220-240 V, grounded electrical supply is required. It is recommended that a separate circuit serving only the rice cooker is used. Sharing the power supply with other appliances will result in overheating.

Power Supply Cord



This Rice Cooker has a 3-prong grounded plug. To reduce the risk of electrical shock, the plug will fit into an outlet only one way. If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug.

A short power supply cord is used to reduce the risks of becoming entangled in, or tripping over a longer cord, or of the cord being grabbed by children.

If the power supply cord is too short, have a qualified electrician or technician install an outlet near the appliance. Do NOT use an extension cord.

Location Requirements

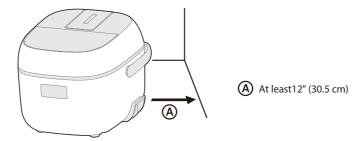
This rice cooker is designed for household use only; the cooker should not be used for commercial use.

Use indoors on a stable, level, non-heat sensitive surface such as a countertop in a location where the lid can be fully opened; do NOT use outdoors.

Do not place the rice cooker on an area of the countertop that is exposed to direct sunlight, or where it might be splashed with cooking oil.

Power Supply Cord

Steam and heat emitted from the rice cooker may damage or discolor nearby walls or cabinets. It is recommended that the rice cooker be placed a minimum distance of 12" (30.5 cm) from walls or cabinets.



OPERATION INSTRUCTIONS

Operation Panel

WARNING

Fire/Burn Hazard

Unplug immediately and do not use rice cooker if:

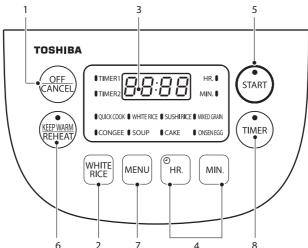
- The power supply cord becomes abnormally hot during use.
- Smoke is emitted from the rice cooker or a burning odor is detected.
- The rice cooker is cracked or there are loose or rattling parts.
- The cooking pot, outer lid or inner lid is broken or deformed.

Failure to do so may result in fire, electric shock or injury.

Controls

M IMPORTANT

To select a cooking program, the rice cooker must first be plugged into a grounded 3 prong electrical outlet (ON).



1 OFF/CANCEL

Press the OFF/CANCEL button to stop cooking and return to ON (standby mode).

2 WHITE RICE WHITE RICE

Press the WHITE RICE button to set the program to cook white rice.

3 Cooking Programs and Time Display

4 HR.and MIN.buttons HR.

Press the \bigcap or \bigcap button to set the current time/delay time/the cooking time of Congee and Soup.

5 START (START)

Press START to begin cooking. The control panel will illuminate with the set program.

6 KEEP WARM/REHEAT

Press the KEEP WARM/REHEAT button to keep warm or reheat the cooked rice.

7 MENU MENU

Press the MENU button to select from the preset cooking programs listed on the display.

8 TIMER (TIMER

Set Current Time

The rice cooker uses a 24-hour clock (0:00 [midnight] to 23: 59 [11:59pm]). The clock cannot be set while the rice cooker is being used for: cooking, keeping warm or reheating, or after the delay timer has been set.

- 1. Plug the power supply cord into a grounded 3-prong electrical outlet to turn on the rice cooker.
- 2. Long press the " button for 2 seconds, then the digital screen will flicker to display the current timer. At this time, it enters the timer adjustment state.
- 3. Short press " 📖 " to increase 1 minute per time, and long press for more than 15 to quickly increase.
- 4. Short press " (Fig. 1) to decrease 1 hour per time, and long press for more than 15 to quickly decrease.
- 5. When the correct time-of-day appears on the display, quickly press START to set the time.

Using the Rice Cooker

INTRODUCTION

The Toshiba® 5 Rice and Grain Cooker benefits from the use of Fuzzy Logic, a technology that senses moisture levels to accurately cook food. Cooking time and temperature are defined by the appliance. Our highly intelligent Rice and Grain Multicooker automatically adjusts the heat and timing for perfect results every time.

IMPORTANT

- Do NOT place anything on or over the rice cooker lid, during use.
- Do NOT touch the steam vent during cooking.
- Do NOT place the interior cooking pot on a cooktop burner; the high temperature will warp the pot. The cooking pot is designed to be used only in the rice cooker.
- Do not use a pot or container other than the cooking pot (provided) in the rice cooker.
- Do not insert any foreign objects into the air vent or gaps at the bottom of the rice cooker.
- Do not season rice while it is being kept warm in the cooking pot. Seasonings left in contact with the interior of the cooking pot may damage the non-stick coating.
- Do not use metal cooking utensils. Metal utensils may scratch or damage the non-stick coating.

Measuring Rice

IMPORTANT

The total amount of rice and water should NOT exceed the 3 cup MAX level marked inside the cooking pot.

NOTE

The Rice Measure is significantly smaller than the standard U.S. cup measure.

- To achieve the correct ratio of rice to water, use ONLY the Rice Measure (cup provided).
- Level the rice in the Rice Measure cup so that it is even with the top.
- For softer or firmer rice adjust the ratio of water to rice accordingly.
- If the rice requires rinsing before cooking, measure the rice before you rinse it, Follow the rinsing directions for that specific type of rice.

RINSING RICE

Some types of rice are rinse-free and other types require rinsing before use to remove excess starch which may make the rice sticky. Also, cooking rice with starchy water may result in the rice burning or being improperly cooked.

If the water should turn white or cloudy, when added to rinse-free rice, drain and replace the water before cooking. Many recipes recommend rinsing quickly so the rice does not absorb water prior to cooking.

To Rinse Rice Quickly:

- 1. Place a colander inside a larger bowl
- 2. Place the rice in the colander and rinse under cool running water.

 Rinsing rice in hot water may prevent the rice from cooking properly.
- 3. Using your hand stir the rice around 3 to 4 times to separate the grains.
- 4. Continue to rinse until the water in the bowl is clear.

ADDING OTHER INGREDIENTS

If you wish to add other ingredients or seasonings to the rice, do so after adding the water. The rice will not cook properly and be too firm if ingredients are added before the water.

COOKING RICE

WARNING

Electrical Shock Hazard

- Plug into a grounded 3 prong outlet.
- Do not remove the ground prong.
- Do not use an adapter.
- · Do not use an extension cord.

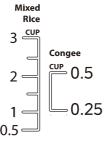
Failure to do so can result in death, fire or electrical shock.

NOTE

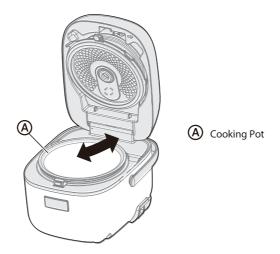
Cooking time will vary depending on the type of rice or grain being cooked.

- 1. Before using for the first time, wash the cooking pot, inner lid, steam port, other accessories and attachments, and then dry each thoroughly.
- 2. Measure rice, and then rinse rice, if needed.
- 3. Add measured rice to the cooking pot.
- 4. Add water until it reaches the corresponding numbered Water Line marked on the interior of the cooking pot. For example, when cooking 3 measures of white rice, add water to third line from the bottom of the pot.

To suit your personal preference, the amount of liquid can be adjusted slightly (no more than ¹/₃ of the distance between the lines).



- 5. Stir the rice into the water, so that each grain is immersed in the water.
- 6. Place the cooking pot into the rice cooker.
- 7. Rotate the pot two to three times to ensure a solid contact between the bottom of the cooking pot and the heating plate.



- 8. Close the lid, and then press downward until it clicks into place.
- 9. Plug the power supply cord into a grounded 3 prong electrical outlet.

NOTE

The rice cooker is powered ON, but in standby mode (no heat).

- 10. Select desired cooking program. See "Controls" for explanation of options.
- 11. Press START.

NOTE

During first use, there may be a plastic odor which will dissipate after using.

13. When cooking is completed, 5 beeps will sound. The START light will turn off and the KEEP WARM/REHEAT light will illuminate.

Application of Function Buttons

START button

Plug in power supply, LED displays current time, multi-cooker is on Standby mode. Under the standby state, select the desired function and press "START" to start the program. If there is not any operation for more than two minutes, it will return to the standby state automatically.

OFF/CANCEL button

- 1. Press "OFF/CANCEL" button to return to the standby state.
- Under the working state, press "OFF/CANCEL" button to exit the working state and return to the standby state.

MENU

Under the "standby" state, press the "MENU" button to select various functions.

Every time we press the "MENU" key," | " mark will move and the selection will consequently change. The functions cycle as follow:

OUICK COOK/WHITE RICE/SUSHI RICE/MIXED GRAIN/CONGEE/SOUP/CAKE/ONSEN EGG

WHITE RICE

Under the "standby" state, press "WHITE RICE" button, The " | " mark in the display area corresponding to "WHITE RICE" will be displayed.

KEEP WARM/REHEAT

When desiring to keep rice warm after cutting power, press "KEEP WARM/REHEAT" button, "KEEP WARM/REHEAT" light on.It will start to keep the rice warm.When desiring to reheat rice during the "KEEP WARM/REHEAT" function joosen it ,close the lid and press the "KEEP WARM/REHEAT" button, Reheating will start.

TIMER

After selecting the function need to pre-set the cooking time, press "TIMER" button, "TIMER1" light on, and the corresponding function light flashs on, press the "TIMER" button again, "TIMER1" light off and "TIMER2" light on.set the time and press "START" button.

The preset time is the cooking completion time.

and button.
Press the Min or High button to adjust the cooking time of slow cook and porridge.
Select the reserving set state, press the Min or High button to set the time of stopping reserving.
Press the $\frac{1}{2}$ button to decrease the timer by 10 minutes, long press to quickly decrease by 10
minutes, Press the [MN] button to increase the timer by 10 minutes, and long press to quickly
increase by 10 minutes.

MIXED GRAIN

- 1. Under the standby mode, press the "MENU" button, select "MIXED GRAIN" function, "START" light flashs.
- 2. Press the "START" button to start the "MIXED GRAIN" program, "START" and "MIXED GRAIN" stay on, and digital screen display countdown timer.
- 3. The MIXED GRAIN function automatically enters the stew stage after cooking automatically "MIXED GRAIN" lights enters the temperature preservation function when program completes. The MIXED GRAIN function Recommended cooking range 0.5-3 cups of rice.

NOTE: Mixed grains need to be soaked in hot water for 2~3 hours before cooking.

OUICK COOK

- 1. Under the standby mode, press the "MENU" button, select "QUICK COOK" function/"START" light flashs.
- 2. Press the "START" button to start the "QUICK COOK" program, "START' and "QUICK COOK"lights stay on, and digital screen display countdown timer.
- 3. The "QUICK COOK" function automatically enters the stew stage after cooking automatically enters the temperature preservation function when program completes.

BROWN RICE

- 1. Under the standby mode, press the "MENU" button, select "BROWN RICE" function/"START" light flashs.
- 2. Press the "START' button to start the "BROWN RICE" program, "START' and "BROWN RICE"lights stay on, and digital screen display countdown timer.
- 3. The BROWN RICE function automatically enters the stew stage after cooking automatically enters the temperature preservation function when program completes.
 - The BROWN RICE function Recommended cooking range 0.5-3 cups of rice.

WHITE RICE

- 1. Under the standby mode, press the "MENU" button, select "WHITE RICE"function, "START" light flashs.
- 2. Press the "START' button to start the "WHITE RICE" program, "START' and "WHITE RICE" lights stay on, and digital screen display countdown timer.
- 3. The WHITE RICE function automatically enters the stew stage after cooking automatically enters the temperature preservation function when program completes.

CAKE

- 1. Under the standby mode, press the "MENU" button, select "CAKE" function, "START" light flashs.
- 2. Press the "START" button to start the "CAKE" function, "START' and "CAKE" lights stay on, and digital screen display countdown timer.
- 3. The "CAKE" function automatically enters the temperature preservation.

Recipes

- 3 eggs, white sugar 100g, cake mix 120g, unmelted butter 30g.
- 1. Put the sugar and eggs into a bowl, then stir with a whisk until foaming.
- 2. Add the cake flour, stir with a wooden spoon evenly; add the melted butter and mix quickly.
- 3. Pour it into the rice cooker before the bubbles disappear quickly.

ONSEN EGG

- 1. Under the standby mode, press the "MENU" button, select "ONSEN EGG" function, "START" light flashs.
- 2. Press the "START" button to start the "ONSEN EGG" function, "START" and "ONSEN EGG" lights stay on, and digital screen display countdown timer.
- 3. The "ONSEN EGG" function automatically enters the standby state when program completes.

Recipes:

Appropriate amount of eggs and water

- 1. Put the eggs into the inner pot.
- 2. Add water until eggs are soaked in, and do not exceed maximum water level.
- 3. Closing the cover, select the "ONSEN EGG" function to start cooking.

CONGEE

- 1. Under the standby mode, press the "MENU" button, select "CONGEE" function, "START" light flashs.
- 2. Press and button to adjust Congee cooking time, the default timing is 1 hour 20 minutes. Time can be adjusted between 1 hour 20 minutes to 4 hours.
- 3. Press the "START" button to start the "CONGEE" function, "CONGEE" lights stay on, and digital screen display countdown timer.
- "CONGEE" function automatically enters the temperature preservation function when program completes.

SOUP

- 1. Under the standby mode, press the "MENU" button, select "SOUP" function, "START" light flashs.
- 2. Press mand button to adjust "SOUP" cookingtime, the default timing is 1 hour 30 minutes. Time can be adjusted between 1 hour 30 minutes to 4 hours.
- 3. Press the "START" button to start the "SOUP" function/"START" lights stay on, and digital screen display countdowntimer.
- 4. "SOUP" function automatically enters the temperature preservation function when program completes.

Timer per-set method (QUICK COOK/WHITE RICE/SUSHI RICE/MIXED GRAIN/CONGEE/SOUP)

Select the function requires pre-set timer, press the (\overline{w}) button, (\overline{w}) light on and enter the setting
state. Press the button again, (MAR) light off and (MAR) light on.
Press or the completion time.
Press the button to decrease the timer by 10 minutes, long press to quickly decrease by 10
minutes, Press the button to increase the timer by 10 minutes, and long press to quickly increase
by 10 minutes

- 2. Press substant to start the pre-set timer function. The screen displays the completion time and starts the countdown.
- 3. Timer can be pre-set up to 24 hours.
- 4. Temperature preservation: The cooker enters to temperature preservation mode once cooking completed. The temperature preservation time is up to 24 hours, cooker returns to standby state after 24 hours. The shorter the preservation time, the better the taste.

Note: Recommended timer pre-setting is no more than 12 hours to avoid food deterioration.

CLEANING AND MAINTENANCE

WARNING

Burn Hazard

· Wait until the rice cooker has cooled before cleaning.

Failure to do so may result in burns

Unplug the rice cooker from the electrical outlet, allow it to cool, and then clean and dry the cooker and all its parts after each use to avoid odors and poor performance.

General Care

IMPORTANT

The rice cooker is not dishwasher safe. Use only soft cloths with a mild dish soap solution to clean the rice cooker. Do not wash either the rice cooker or its interior cooking pot in the dishwasher.

Cleaning the Cooker Exterior

M IMPORTANT

Do NOT immerse the rice cooker in water.

Using a soft, damp cloth, clean the outer surfaces of the rice cooker. Using a soft, dry cloth thoroughly dry the outer surfaces.

Steam Valve

IMPORTANT

- Clean the steam valve frequently to ensure proper venting.
- The rice cooker should be cool to the touch before cleaning the steam valve.

1. Remove the steam valve from the body.

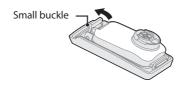
Pull up

• Please press to install.



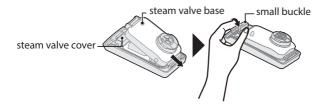
2. Open

Hold the steam valve and open the small buckle.



3. Cut-out

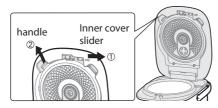
Insert the buckle on the steam valve base into the pinhole of the steam valve cover, and fasten the small buckle.



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

Remove the detachable inner lid

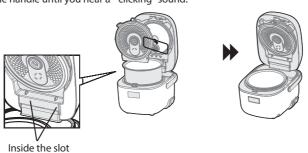
- 1. Push the inner lid slider to the right according to the arrow (the removable lid leans forward).
- 2. Grab the handle and pull up the detachable inner lid.



The rice cooker will prevent you from cooking after the detachable lid is removed.

Installation of the detachable lid

- 1. Lean and insert the detachable lid into the slot from above.
- 2. Push and press the handle until you hear a "clicking" sound.



Heating Plate

- 1. Using a steel wool pad, remove any residue burned onto the metal heating plate.
- 2. Using a soft, damp cloth, wipe the heating plate, and then dry thoroughly.

Cooking Pot

IMPORTANT

- The inside of the cooking pot has a non-stick coating that can lose its non-stick properties if it becomes scratched or damaged.
- Do not use abrasive cleansers, vinegar, bleaching agents, steel wool or other harsh scrubbing brushes to clean the cooking pot.
- Do not use metal cooking utensils.
- Wash the cooking pot immediately after removing rice that has been seasoned.
 Seasonings may damage the non-stick coating of the cooking pot if left in contact for any length of time.
- 1. Wash the cooking pot, using a soft cloth and a nonabrasive cleanser or a mild solution of dish soap and warm water.
- 2. Using a soft cloth, dry both the interior and exterior of the cooking pot.
- 3. Any other servicing should be performed by an authorized service representative.

TROUBLESHOOTING

Troubleshooting Tips

Before calling for service, review the following tips. It may save you time and money.

This list includes common occurrences that are not the result of poor workmanship or defective materials.

▲ WARNING

Electrical Shock Hazard

- Plug into a grounded 3 prong outlet.
- Do not remove the ground prong.
- Do not use an adapter.
- Do not use an extension cord.

Failure to do so can result in death, fire or electrical shock.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Rice cooker does not operate	The power supply cord is not completely plugged into a working 3 prong electrical outlet.	Plug the power supply cord into the electrical outlet.
	 There has been a power failure. During a power failure, the time-of-day, not the countdown time, will appear in the display during a cooking program. 	Reset the circuit breaker or replace the fuse once power is restored.
	Another appliance was plugged into the same electrical outlet, which tripped the circuit breaker or blown a household fuse.	Reset the circuit breaker or replace the fuse. Plug power supply cord into a separate, dedicated circuit.
	Rice was cooked with too much water	 Use less water when cooking rice. Once cooked, fluff rice immediately using a fork to separate the grains.
Rice is mushy, sticky or clumping	 Rice was rinsed or soaked before cooking Pre-rinsing can cause the rice to crack and become mushy and sticky during cooking. Soaking before cooking softens the texture of rice. 	If rinsing is required, rinse the rice quickly and drain as much water as possible. Do not allow rice to soak in liquid prior to cooking.
Rice is hard or dry	Rice was not cooked with enough water or it was cooked with mineral water.	 Use more water when cooking rice. Soak the rice for a short time before cooking.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Rice is scorched NOTE: Rice turning a light brown color is not a result of rice cooker failure.	Dirt or a foreign substance is stuck to the temperature sensor.	Remove foreign substance and clean well.
	Other ingredients and/or seasonings were added to the rice before cooking.	Cook only rice with the proper ratio of water.
	Rice was soaked for too long.	Soak rice for a shorter period of time.
Rice does not taste good	The cooking pot and inner cover are warm or hot when cooking begins.	Allow rice cooker to cool completely before cooking a new batch.
	Dirt or a foreign substance is stuck to the temperature sensor, inner lid, or steam vent.	Remove foreign substance a clean well.
	The inner lid or steam vent was not attached to the rice cooker.	After cleaning replace both the inner lid and steam vent into the rice cooker. See "Care and Cleaning."
	Used wrong ratio of ingredients to water or wrong cooking program for	Accurately measure the correct ratio of ingredients to water.
	Keep Warm mode was used too long.	 Do not allow rice to remain in Keep Warm mode indefinitely. Serve rice soon after the 10-minute resting period.
Unpleasant odor NOTE: Aplastic	Rice left in the cooking pot after Keep Warm mode has turned off.	Remove cooked rice from cooker.
odor is normal the first few times the cooker is used.	The rice was not rinsed thoroughly.	Rinse rice until the water runs clear.
	The cooking pot, inner lid and/or steam vent is dirty.	Clean and dry parts thoroughly. See "Cleaning."
	The plastic scoop was left in the cooking pot.	Remove plastic scoop and all accessories from the rice cooker before using.
Rice is dry and turned color	Rice has been reheated repeatedly.	 Rice should be reheated only once to maintain the quality. Sprinkle rice with water to help keep it from drying out during reheating.
	Steam vent is not attached correctly.	After washing, attach the steam vent correctly to the rice cooker. See "Cleaning."

PROBLEM	POSSIBLE CAUSE	SOLUTION
Steam escaping	 The inner lid is not attached properly. The inner lid and/or cooking is deformed. 	Check the condition of the inner lid and gasket. Confirm that the inner lid is correctly seated in the cooker cover.
cooker	Foreign substances are stuck to the inner lid, cooking pot rim or the frame of the rice cooker.	Clean both the cooking pot and rice cooker after each use.
Rice cooker boiling over and spattering NOTE: It is normal for moisture to	 The inner lid is not attached properly. The inner lid and/or cooking is deformed. 	After cleaning replace both the inner lid and steam vent into the rice cooker. See "Care and Cleaning."
appear on the inner lid or cooking pot	The steam vent and/or temperature sensor is dirty.	Clean the steam vent and temperature sensor.
and drip when the lid is opened.	Porridge program was unintentionally used to cook rice.	Select the cooking program for the ingredients you are cooking.
Difficult to close the cooker lid	The inner lid is not attached properly. NOTE: The outer lid will not close unless the inner lid is attached correctly.	Replace the inner lid into the top cover of the rice cooker. See "Care and Cleaning."
	Foreign substances in the lid latch well are preventing the outer lid from latching.	Remove debris from the lid latch well.
Film on interior of cooking pot	The starch in the rice will melt during cooking and dry onto the interior of the cooking pot.	During washing, use a non-abrasive plastic scouring pad or utensil to gently remove the film.

Error Display

PROBLEM	POSSIBLE CAUSE	SOLUTION
		Immediately unplug rice cooker.
E1,E2, E5, E6, EU	Circuit Board and Sensor Fault	After error is resolved, plug in rice cooker, and then press CANCEL to remove error code from display.

