



MICOM RICE COOKER & WARMER

OPERATING INSTRUCTIONS

NL-BGQ05

Always follow basic safety precautions when using electrical appliances.
Read all instructions carefully.
Please keep this instruction book at hand for easy reference.

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IMPORTANT SAFEGUARDS

Be sure to follow these instructions.


These WARNINGS and CAUTIONS are intended to prevent property damage or personal injury to you and others.


■ The degree of danger or damage by the misuse of this product is indicated as follows:

 **WARNINGS** Indicates risk of serious injury or death.


 **CAUTIONS** Indicates risk of injury, household or property damage if mishandled.


■ Prohibited or required actions are indicated as follows:

 Indicates a prohibited operation.


 Indicates a requirement or instruction that must be followed.

WARNINGS


 Do not modify the Rice Cooker. Only a repair technician should disassemble or repair this unit. Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to the store where you purchased the Rice Cooker.

 Do not place your hands or face near the Steam Vent. Doing so may cause burns or scalding. Take special precautions with children and infants.

 Do not plug or unplug the Power Cord if your hands are wet. Doing so may cause electric shock or injury.

 Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker. Doing so may cause short circuit or electric shock.

Do not allow liquid to come in contact with the Plug Receptacle, Power Plug, Power Cord or Appliance Plug. Doing so may cause short circuit or electric shock.

 Do not put any metal objects such as pins or wires into the air vent or crevices located at the bottom of the Rice Cooker.

Doing so may cause electric shock or malfunction, resulting in injury.

Air Vent



Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.

Children are at risk of burns, electric shock or injury.

Do not open the Outer Lid or move the Rice Cooker during cooking.

Doing so may cause burns.

This Rice Cooker is for cooking rice and keeping rice warm only.

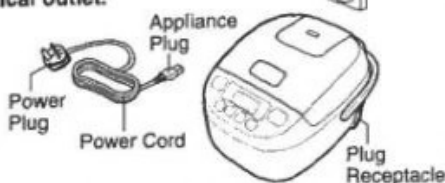
Do not use for other than intended purposes. Always follow the Operating Instructions, and never cook the following:


- Foods packaged in plastic bags.
- Foods wrapped in parchment paper, aluminum foil, plastic wrap, etc. or steaming dishes.

Doing so may clog the steam exhaust route.

Do not use the Rice Cooker if the Power Cord or Power Plug is damaged or if the Power Plug is loosely inserted into the electrical outlet.

Doing so may cause electric shock, short circuit or fire.




 Do not damage the Power Cord. Do not bend, pull, twist, bundle or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects.

A damaged Power Cord can cause fire or electric shock.

Do not use a power source other than 220-230 V AC. Use of any other power supply voltage may cause fire or electric shock.

Do not allow the Power Plug to come into contact with steam.

Allowing the Power Plug to come into contact with steam after inserting it into the electrical outlet may cause short circuit or fire. When using on a slide-out table or shelf, place the Rice Cooker in a position where the Power Plug does not come into contact with steam.

 Insert the Power Plug completely and securely into the electrical outlet.

A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.

Use only an electrical outlet rated at 10 amperes minimum, and do not plug other devices into the same outlet.

Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.

If the blades or surface of the Power Plug become soiled, wipe them clean.

A dirty Power Plug may cause fire.

Stop using immediately if you notice any of the following symptoms indicating a malfunction or breakdown.

Continued use of the Rice Cooker under these circumstances may cause smoke, fire, electric shock or injury.

- The Power Plug, Power Cord or Appliance Plug has become very hot.
- The Power Cord is damaged or the electricity turns on and off when touched.
- The body of the Rice Cooker is deformed or unusually hot.
- Smoke is arising from the Rice Cooker or there is a burning smell.
- Some part of the Rice Cooker is cracked, loose or unstable. etc.

If any of the above occurs, unplug the Rice Cooker immediately and contact the store where you purchased it for check-ups and/or repair.

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.

● The illustrations used in these Operating Instructions may vary from the actual product you have purchased.

⚠ CAUTIONS



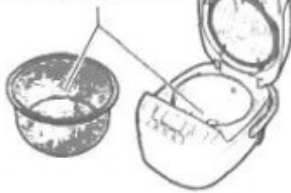
Do not touch hot surfaces during or immediately after use.

Be careful of steam when opening the Outer Lid.

Be careful not to touch the Inner Cooking Pan when loosening rice.

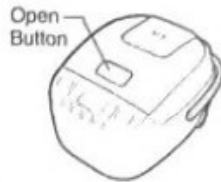
Touching hot surfaces may cause burns.

Be especially careful with metal parts such as the Inner Lid Set, Inner Cooking Pan and Heating Plate.



Do not touch the Open Button when moving the Rice Cooker.

Doing so may cause the Outer Lid to open, resulting in injury or burns.



Do not use the Rice Cooker where it may come into contact with water or near heat sources.

Doing so may cause electric shock, short circuit, or can deform the Rice Cooker.

Do not use cookware other than the provided Inner Cooking Pan.

Doing so may cause the cookware to overheat or the Rice Cooker to malfunction.

Do not use the Rice Cooker near walls or furniture. Allow enough room for steam to escape if using beneath shelving.

Steam or heat may damage, discolor or deform walls, furniture or shelving.



Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat. Doing so may cause injury or fire.

Do not use the Rice Cooker on a slide-out table or shelf with insufficient load capacity.

Doing so may damage the slide-out table or shelf, causing the Rice Cooker to fall, resulting in injury or burns. The slide-out table or shelf should at least have a load capacity of 12 kg.

Do not use the Rice Cooker on a surface where the air vent located at the bottom of the Rice Cooker can become blocked or covered (such as on paper, cloth, carpet, plastic bag or aluminum sheet).

Doing so may cause breakdown or malfunction.

Do not use other Power Cord than the one provided.

Do not use the Power Cord for other appliances.

Doing so may cause malfunction or fire.



Unplug the Power Plug from the outlet when the Rice Cooker is not in use.

Leaving the Power Plug in an outlet may cause the insulation to become damaged, resulting in burns, injury, electric shock, short circuit or fire.



Please allow the Rice Cooker to cool down before cleaning.

Hot parts such as the Inner Lid, Inner Cooking Pan and heating element may cause burns.

Always unplug the Rice Cooker by holding the Power Plug, not by pulling the Power Cord.

Pulling the Power Cord to unplug the Rice Cooker may cause electric shock, short circuit or fire.

Insert the Plug into the Main Body securely.

Otherwise it may cause electric shock, short circuit, smoke or fire.

If the Power Plug, Power Cord or Appliance Plug is damaged, it must be replaced by an appropriate cord or assembly made available by the manufacturer or its service agent.

IMPORTANT

When you are finished, be sure to press the CANCEL button.

Removing the Inner Cooking Pan only will not turn off the power.

Do not cover the Main Body, especially the Steam Vent, with a cloth or other objects.

Doing so may cause deformation and/or discoloration of the Main Body or Outer Lid.

Do not damage, drop or deform the Inner Cooking Pan.

A damaged Inner Cooking Pan may not cook properly.

Do not operate the Rice Cooker if rice or other matter is stuck on the inside of the Main Body, the outside surface of the Inner Cooking Pan, the Center Sensor or the Heating Plate.

Doing so may burn the rice or otherwise cause imperfect cooking.

Do not cook when the Inner Cooking Pan is empty.

Doing so may cause breakdown of the Rice Cooker.

Do not splash the Rice Cooker with water or place it on top of something wet.

Doing so may cause electric shock or breakdown.

Do not use the Rice Cooker in direct sunlight.

Doing so may cause discoloration of the Rice Cooker.

Do not use the Rice Cooker where its steam may come into contact with other electrical appliances.

The steam may cause fire, malfunction, discoloration or deformation to other electrical appliances.

Do not tilt the Rice Cooker when carrying it.

Doing so may cause the contents to spill.

Clean the Rice Cooker and the surrounding area before using it.

This Rice Cooker is equipped with an air vent to improve function and performance, but if dust or insects enter the air vent, the Rice Cooker may malfunction. If the Rice Cooker malfunctions due to insects, etc. entering the air vent, there will be a charge for repairs.

This appliance is intended for household use and similar applications listed below:

- Staff (employee) kitchen area in shops, offices and other working environments.
- This appliance is not intended for use by many unspecified people for a long period of time.

This appliance must not be used in the following areas:

- Farm houses.
- By clients in hotels, motels and other residential type environments.
- Bed and breakfast type environments.

PARTS NAMES AND FUNCTIONS

Steam Vent Cap

- Be sure to firmly insert the Steam Vent Cap.
- The Steam Vent Cap will be very hot while cooking and immediately afterward. Be very careful.

Steam Vent

- Steam arising from the vent is very hot while cooking. Please exercise caution.

Steam Vent Cap Receptacle

Open Button

Press the Open Button to open the Outer Lid.

About the Lithium Battery

A lithium battery is installed internally so that even if the Power Cord is unplugged, information such as the current time and Menu settings are saved. The lithium battery will wear out with use. → pg. 22

Air Vent

(bottom front of the Main Body)

HOW TO CLOSE THE OUTER LID

Push down on the Outer Lid until you hear it click shut.

Press down on the center front edge of the Outer Lid.



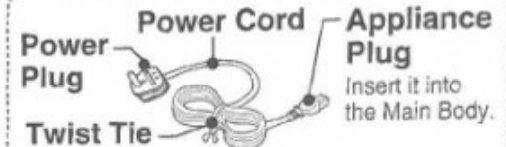
- The Outer Lid may open during cooking or Keep Warm mode if it is not closed securely.

Handle

Use the Handle for carrying.

Plug Receptacle

Appliance Plug inserts here.



- Please remove the twist tie holding the Power Cord before use.
- Do not use the Power Cord bundled up. Doing so may cause the Power Cord to become excessively hot, resulting in malfunction.

CONTROL PANEL

- Press buttons down firmly.

- The raised dot and dash (●, —) in the center of the START / REHEAT and KEEP WARM / CANCEL buttons and the Sound Signals are provided for individuals with visual impairment.

Display

- Black lines that may appear on the LCD when wiped with a cloth are caused by static electricity and do not indicate a malfunction. Such lines disappear shortly.

This Display is an example only, and will not appear in actual use.

KEEP WARM / CANCEL button

- Use to restart the Keep Warm mode. → pg. 13
- Use to cancel the selected setting or function in operation.

START / REHEAT button

Use to initiate the cooking or reheating process.

KEEP WARM light

KEEP WARM SELECTION

START / REHEAT light

MENU button

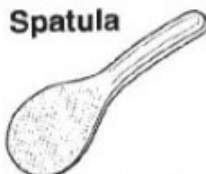
- Use to set the menu you will be using. → pg. 8
- Use when switching to REGULAR KEEP WARM or EXTENDED KEEP WARM during KEEP WARM mode → pg. 12

TIME SETTING button

- Use when adjusting the current time. → pg. 7
- Use when setting the scheduled time for TIMER cooking. → pg. 15

ACCESSORIES

Spatula



Spatula Stand



Measuring Cup



(Approx. 180 mL)

Inner Lid Set Holder

Use this holder for detaching and attaching the Inner Lid Set.

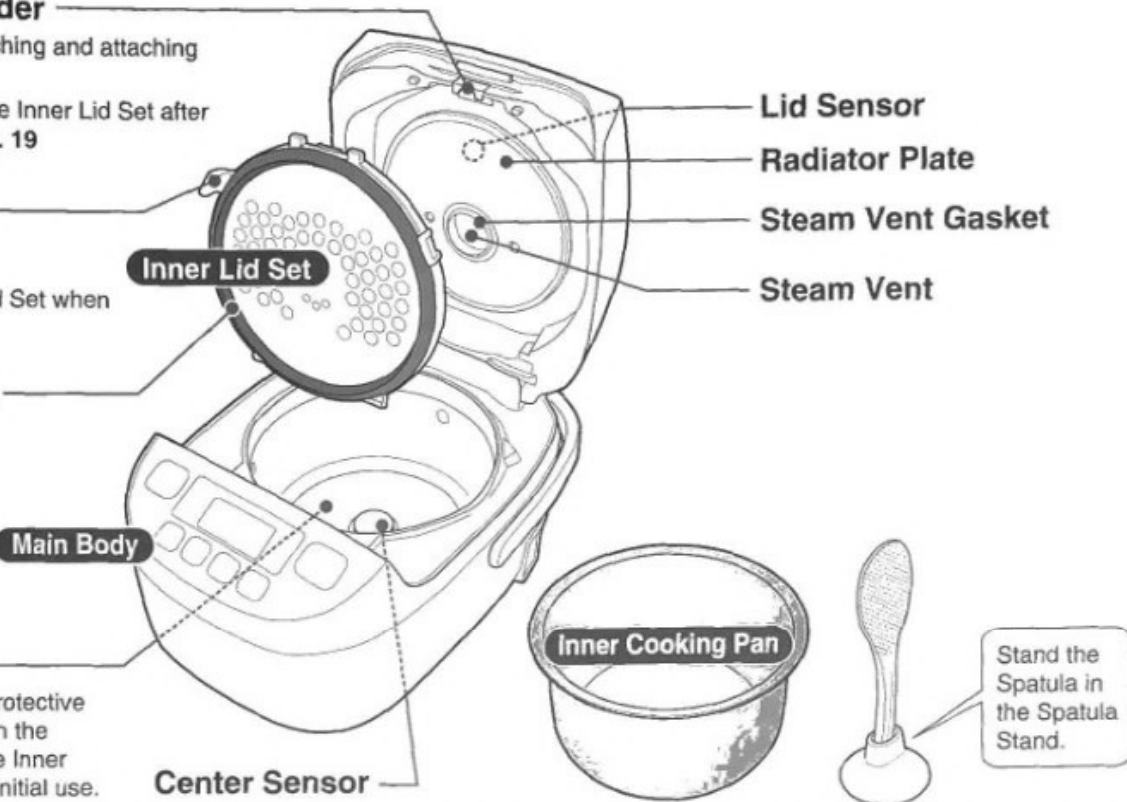
- Be sure to reattach the Inner Lid Set after every cleaning. → pg. 19

Inner Lid Knobs

(Located at 2 positions: right & left edge)

Use to hold the Inner Lid Set when detaching or cleaning.

Inner Lid Gasket



Heating Plate

- Please remove the protective sheet placed between the Heating Plate and the Inner Cooking Pan before initial use.

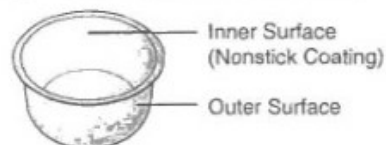
ABOUT THE INNER COOKING PAN

In order to use the Inner Cooking Pan for many years to come, please obey the following.

Inner Surface (Nonstick Coating)

The Nonstick Coating can peel off if damaged.

Please take special care to prevent damage and follow these precautions:



<During Preparation>



- Remove foreign matters (such as stones) from the rice before cleaning.
- Do not use utensils such as whisks to clean the rice.
- Do not place a metallic strainer in the Inner Cooking Pan when cleaning rice.
- Use the Inner Cooking Pan only for this Rice Cooker.

<When Cooking Completes>



- Do not pour vinegar into the Inner Cooking Pan (when making sushi rice).
- Do not use a metal ladle (when serving congee, etc.).
- Do not hit with the Spatula or other utensils (when serving, etc.).

<When Cleaning> → pg. 18

- Do not place spoons or bowls inside the Inner Cooking Pan.
- Do not place in a dishwasher or dish dryer.
- Clean the Inner Cooking Pan immediately after using any seasonings.
- Only use soft materials such as a sponge when cleaning.



- Do not use such items as thinner, benzene, abrasive cleaners, bleach, scrubbing brushes (nylon, metal, etc.), melamine sponges or sponges with a nylon surface.



The Nonstick Coating may wear out with use.

- The Nonstick Coating may eventually discolor or peel off. This will not affect the cooking/Keep Warm performances or sanitary properties, and is harmless to your health.
- If concerned with the peeling of the Nonstick Coating or if the Inner Cooking Pan deforms, please replace it by purchasing a new one. → pg. 19

Outer Surface

- Heat may cause some discoloration, but this does not affect the cooking results.
- The outer surface touches important sensitive sensors. Be careful not to allow it to get dirty or damaged.

TIPS FOR DELICIOUS RICE

TIPS FOR COOKING DELICIOUS RICE

● Measure rice accurately

Be sure to use the Measuring Cup provided, as other measuring cups may differ. Level the rice off at the top of the cup to maintain accuracy.

● Clean rice quickly Prepare a bowl to pool water

- ① **Rinse rice** First, pour plenty of water into the Inner Cooking Pan from the bowl and stir the rice loosely 2–3 times (within 10 seconds) by hand. Drain the water immediately afterwards. Repeat twice.
- ② **Wash rice** Wash by stirring the rice by hand 30 times (about 15 seconds), pour plenty of water from the bowl and stir the rice loosely again. Drain the water immediately. Repeat this washing process 2–4 times.
- ③ **Rinse rice** Lastly, pour plenty of water from the bowl and rinse the rice. Repeat twice.



(Complete steps ①–③ within 10 minutes.)

Warning!

Do not clean the rice or adjust the amount of water using hot water (35°C or above). Doing so will cause the rice to be cooked improperly.

● Adjust the amount of water accordingly

Type of Rice	Softer rice White rice with germ	New crop	Old crop Harder rice
Water Adjustment	Normal scale level	Reduce water slightly from the normal level	Add a little water to the normal level

- If you add too much water, it may boil over through the Steam Vent.

● Do not use strongly alkalized ionic water

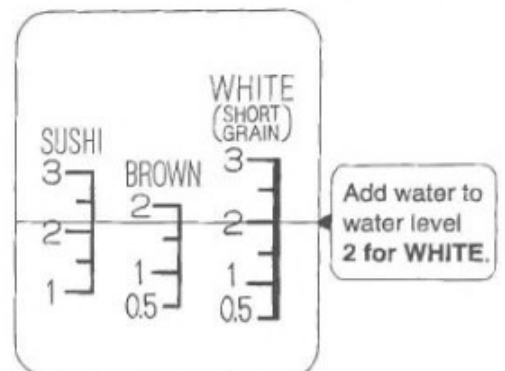
Do not use alkalized ionic water that is over pH 9. Rice cooked with strongly alkalized ionic water may appear yellow or become too glutinous.

● Stir and loosen rice immediately after cooking has completed

Doing so releases excess moisture, resulting in rice that is perfectly cooked with a fluffy texture.

Loosen the rice within 10 minutes after cooking completes. Not loosening the rice may cause it to clump, become too glutinous or burn.

e.g.: When Cooking 2 Cups of White Rice



TIPS FOR USING THE KEEP WARM MODE

● When keeping rice in the Inner Cooking Pan for later consumption, use the Keep Warm mode.

- The rice may develop a foul odor or condensed moisture may fall on the rice, making it sticky, if the Keep Warm mode is cancelled or if left in an unplugged Rice Cooker.

● To prevent the rice from becoming dry or wet, developing an odor or turning yellow, do not use the Keep Warm mode for the following:

- Keeping a small amount of rice warm for long hours.
- Keeping rice warm for more than 12 hours.
- Adding additional rice while keeping rice warm.
- Reheating cold rice.
- Keeping congee warm.
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice, etc.).
- Keeping foods other than rice warm such as croquettes or miso soup.
- Keeping rice warm with the Spatula left inside the Rice Cooker.

● When keeping a small amount of rice warm, gather the rice toward the center of the Inner Cooking Pan.

- As the amount of rice kept warm decreases, the rice may dry or become wet. To minimize this, gather the rice toward the center of the Inner Cooking Pan while keeping warm.



HOW TO SET THE CLOCK

If the clock is inaccurate, set the correct time as shown below.

- The clock is displayed in 24 hours (military time).

e.g.: If the current time is **15:01** but displays **14:56**.

1 Set the Inner Cooking Pan and plug in the Power Cord.
→ See "BASIC COOKING STEP 4" on pg. 8.

2 Press the Time Setting ◀ or ▶ button to initiate the Time Setting and adjust the clock to the current time.

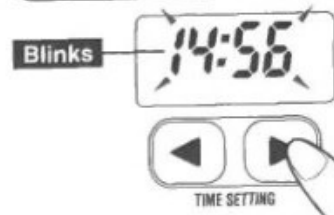
The time display will start to blink.

- ▶ button: Each press advances the time in 1-minute increments.
- ◀ button: Each press moves the clock in reverse by 1-minute.
- Press and hold either button to quickly adjust in 10-minute increments.

3 The time display will stop blinking after 3 seconds, indicating the Time Setting is completed.

If the time display still does not show the current time, repeat Step 2 to readjust the time.

Adjusting time



Time correction is completed



- Although the clock is set before shipment from the factory, certain conditions such as room temperature may cause it to display an inaccurate time.
- If the clock is inaccurate, the cooking will not be completed at the time you set for the Timer.
- The clock cannot be changed during Cooking, Reheating, Regular Keep Warm, Extended Keep Warm or Timer Cooking.

SOUND SIGNALS AND HOW TO CHANGE THEM

This product includes a melody function that allows you to set a melody to inform you when certain actions occur, such as when cooking starts, when Timer operation is finished, and when cooking completes. You can also switch the melody to a beep or to silent.

Types of Sound Signals: You can choose the Sound Signals from the following:

Types of Sound Signals and their meanings	Melody:	Beep:	Silent:
	The default setting at the time of shipment from the factory.	Choose this setting to change from a Melody.	Choose this setting to disable the Sound Signal.
Indication			
Cooking has begun:	"Twinkle, Twinkle, Little Star"	a beep	
Timer is set:	"Twinkle, Twinkle, Little Star"	a beep	
Cooking / Reheating has completed:	"Amaryllis"	beeps 5 times	no sound

How to change the Sound Signal:

1 Set the Inner Cooking Pan and plug in the Power Cord.

→ See "BASIC COOKING STEP 4" on pg. 8.

- You cannot change the Melody Signal for the initiation of Reheating.
- You cannot change the Sound Signal during Cooking, Reheating, Regular Keep Warm, Extended Keep Warm or Timer Cooking.
- If you find it difficult to change/select the Sound Signal, please start over from Step 1.

2 Hold the  button for more than 3 seconds.

Each time the TIMER button is held for more than 3 seconds, the Sound Signal will change.

① **Melody:**

It will play "Amaryllis" when the sound setting is completed.

② **Beep:**

It will beep 3 times when the sound setting is completed.

③ **Silent:**

It will beep 1 time when the sound setting is completed.

3 The setting is completed when the desired Sound Signal is heard.

- The selected Sound Signal is stored even if the Rice Cooker is unplugged.

COOKING RICE

BASIC COOKING STEPS

- The initial menu setting at the time of shipment from the factory is **WHITE RICE**.
- Please wash the Inner Cooking Pan, Inner Lid Set, Steam Vent Cap and accessories before initial use. → pg. 18 - pg. 19

1 Measure the rice with the provided Measuring Cup.

Overfill the Measuring Cup with rice, then level off.



2 Clean the rice and adjust the amount of water.

- ① Clean the rice. → See "TIPS FOR COOKING DELICIOUS RICE" on pg. 6.
 - ② On a flat surface, pour water over the rice in the Inner Cooking Pan, filling to the water measure line that matches the number of cups of rice you are cooking and the menu setting. → pg. 10
 - ③ For an accurate measurement, level the surface of the rice.
- The rice may be cooked immediately after cleaning rice, as soaking is not required. Soaking the rice will soften the texture of the rice.

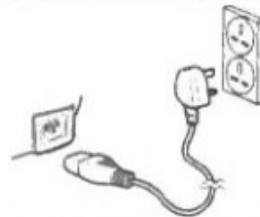
3 Place the Inner Cooking Pan into the Main Body, and attach the Inner Lid Set and Steam Vent Cap. Close the Outer Lid.

Be sure to wipe moisture and foreign matter off the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set, and the Steam Vent Cap.

- Make sure that the Inner Cooking Pan is inserted all the way in.
- Close the Outer Lid slowly and firmly until you hear a "clicking" sound.

4 Insert plugs.

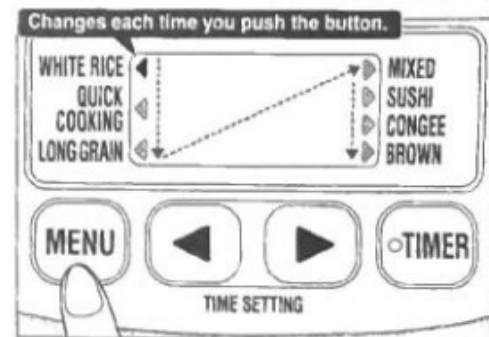
- ① Insert the Appliance Plug into the Main Body securely.
- ② Insert the Power Plug into an electrical outlet.



5 Select the desired Menu setting by pressing the MENU button.

Each press of the button changes the position of the "▲" on the Display.

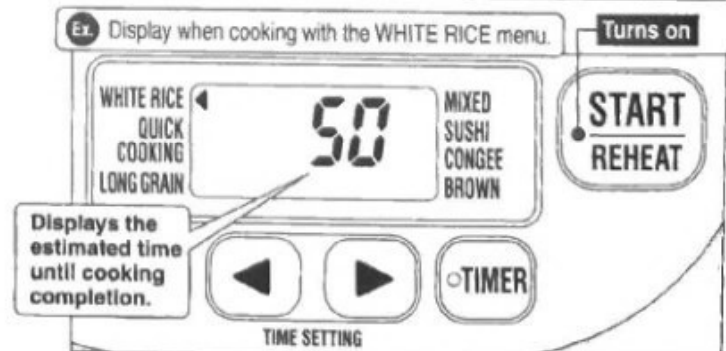
- Press and hold the button to quickly cycle through the selections. It will stop when it reaches **WHITE RICE**.
- Menu settings such as **WHITE RICE**, **LONG GRAIN** and **BROWN** will remain selected until you change the setting.



6 Press the START / REHEAT button.

The melody (beep) sounds, and cooking begins. The **START / REHEAT** light turns on, and the Display shows the estimated time (in minutes) until cooking completes.

- Make sure the Rice Cooker is not in Keep Warm mode, then press the **START / REHEAT** button. If the **KEEP WARM** light is on, the reheating process will start. → pg. 14
- If you want to know the current time during the cooking process, press ◀ or ▶ button and the Display will switch.



- The time remaining until completion is for reference only. Actual time of cooking completion may vary depending on room or water temperature, voltage or water measurement.
- The Rice Cooker will make adjustments to the remaining time until cooking completion when it reaches the steaming process. The time until cooking completion may increase or decrease suddenly during this process.

7 When the melody or beep to indicate cooking completion sounds, stir and loosen the rice immediately to give the rice a deliciously fluffy texture.

When cooking completes, the Rice Cooker will automatically switch to Keep Warm mode.

→ See "KEEPING RICE WARM" on pg. 12.

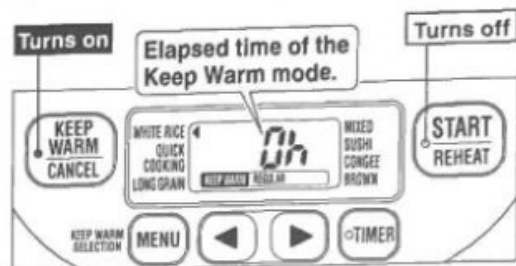
The START / REHEAT light turns off, the KEEP WARM light turns on, and the length of time that the rice has been kept warm is displayed in hour(s).

When it switches to Keep Warm mode, immediately stir and loosen the rice.

By stirring and loosening the rice and removing excess moisture, you prevent the rice from hardening, becoming sticky, or becoming burnt.

- Be careful not to burn yourself when stirring and loosening rice.

- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan with oven-mitts or a soft cloth will keep it from spinning while reducing damages to the outside bottom of the pan.
- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.
- Depending on the heat convection while cooking, the surface of the finished rice may look uneven.



8 After use, press the **KEEP WARM CANCEL** button, then unplug the Power Cord.

- Do not begin cleaning the Rice Cooker until the Main Body has cooled.
- Please do not handle the Power Cord while your hands are wet. (Doing so may cause short circuit or electric shock.)
- Removing the Inner Cooking Pan only will not turn off the power. Make sure to press the KEEP WARM / CANCEL button.

Be careful that the contents do not boil over.

When adding water to the CONGEE Water Level, do not cook using Menu settings other than CONGEE. Using any other Menu setting may cause contents to boil over.

- The CONGEE menu setting selection will not be saved. When cooking congee, please select it each time.

REQUEST When cooking more than one pot of rice consecutively, or cooking right after cancelling the Keep Warm mode, allow the Rice Cooker to cool for 30 minutes or longer. If the Main Body and the Outer Lid are hot, the rice may not cook well.



REMARKS
To cool the Main Body and Outer Lid quickly, please try the following:

- Fill the Inner Cooking Pan with cold water and place it in the Main Body.
- Open the Outer Lid, remove the Inner Lid Set and allow the Radiator Plate to cool.

NOTE:

- You can switch Sound Signals (melody, beep) for use with other alerts.
→ See "SOUND SIGNALS AND HOW TO CHANGE THEM" on pg. 7.

ESTIMATED COOKING TIME

WHITE RICE	approx. 53 minutes – 1 hour
QUICK COOKING	approx. 27 minutes – 41 minutes
LONG GRAIN	approx. 1 hour 2 minutes – 1 hour 9 minutes
MIXED	approx. 1 hour 7 minutes – 1 hour 14 minutes
SUSHI	approx. 53 minutes – 59 minutes
CONGEE	approx. 1 hour 9 minutes – 1 hour 16 minutes
BROWN	approx. 1 hour 29 minutes – 1 hour 35 minutes

- The above table is based on the testing conditions of 230 volts, a room temperature of 20°C, and water at a starting temperature of 18°C.
- The above lengths of time are measured from Cooking until the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, and the amount of water used.
- MIXED menu setting requires a longer cooking time to allow the rice to absorb seasonings.

COOKING RICE

TIPS TO COOKING VARIOUS RICE MENUS

When cooking types of rice with assigned MENU settings:

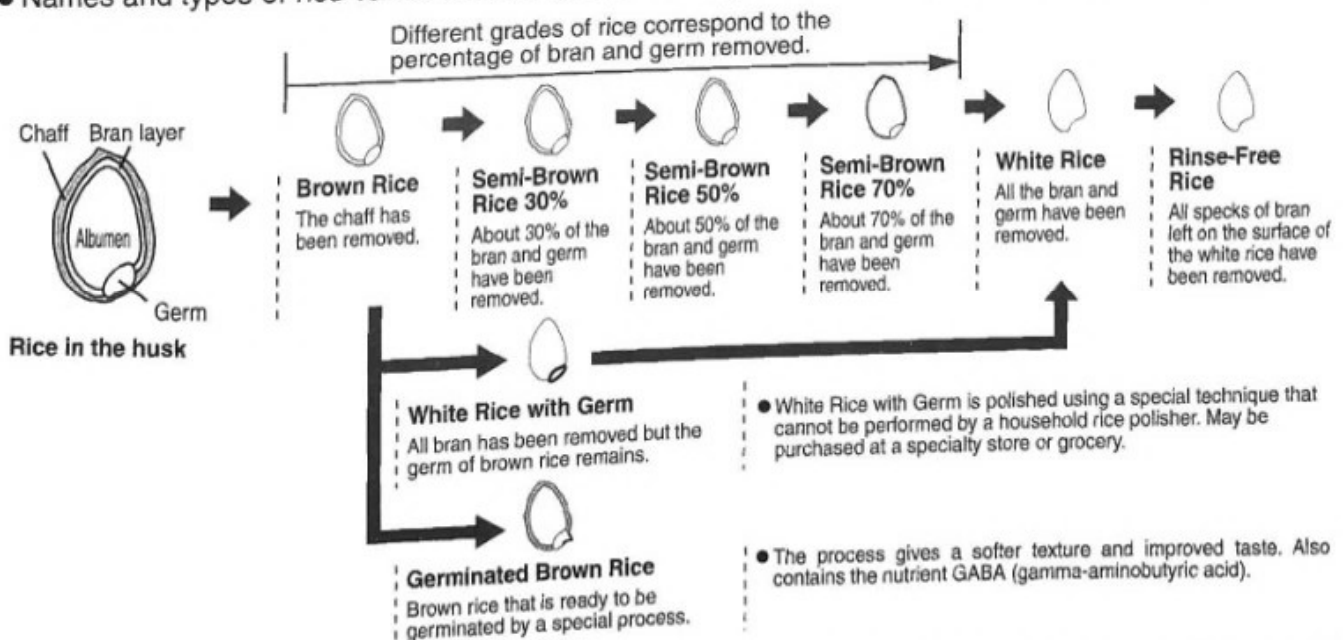
Menus	Rice	Menu Setting	Water Level	Cooking Capacity [cups]	Merits/Advice
White Rice	Short Grain White Rice	WHITE RICE	WHITE	0.5-3	<ul style="list-style-type: none"> Cooks white rice to a regular consistency.
Quick Cooking	Short Grain White Rice	QUICK COOKING	WHITE	0.5-3	<ul style="list-style-type: none"> Cooks white rice faster. Please note that the rice texture may be slightly harder.
Long Grain Rice	Long Grain White Rice	LONG GRAIN	LONG GRAIN	0.5-3	<ul style="list-style-type: none"> Depending on the rice brand, it may be slightly harder than normal. → pg. 20
Mixed Rice	Short Grain White Rice	MIXED	MIXED	0.5-2	<ul style="list-style-type: none"> Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. If the seasonings are added directly to the rice or if not mixed properly, scorching or imperfect cooking may occur. The recommended amount of ingredients should be about 30-50% of the weight of the rice (mass). Chop ingredients into small pieces and place evenly on top of the rice (do not mix into the rice).
Sushi Rice	Short Grain White Rice	SUSHI	SUSHI	1-3	<ul style="list-style-type: none"> Rice is firmer than when cooked using the White Rice setting.
Congee	Short Grain White Rice	CONGEE	CONGEE	0.5-1	<ul style="list-style-type: none"> The recommended amount of ingredients should be about 30-50% of the weight of the rice (mass). Chop ingredients into small pieces and place on top of rice without mixing them into the rice. Ingredients that do not cook easily should not be used in large amounts. Boil green leaf vegetables separately and add them after the congee has finished cooking. Semi-brown rice (30%, 50%, and 70%) or brown rice cannot be used to make congee.
Brown Rice	Short Grain Brown Rice	BROWN	BROWN	0.5-2	<ul style="list-style-type: none"> If white rice is mixed with brown rice, it may boil over or imperfect cooking may occur, and is not recommended.

When cooking other types of rice:

Type of rice you want to cook	Rice	Menu Setting	Water Level	Cooking Capacity [cups]	Merits/Advice
Mixed Rice with Barley	Barley mixed with Short Grain White Rice	WHITE RICE	WHITE	0.5-3	<ul style="list-style-type: none"> The amount of barley mixed into the rice should be less than 20% of the total volume. e.g.: To cook 1 cup of rice mixed with barley, use 0.8 cup of white rice and 0.2 cup of barley.
White Rice with Germ	Short Grain White Rice with Germ	WHITE RICE	WHITE	0.5-3	<ul style="list-style-type: none"> Clean the rice quickly and gently because the germ can easily be washed off.
Germinated Brown Rice	Germinated Brown Rice or Germinated Brown Rice mixed with Short Grain White Rice	WHITE RICE	WHITE	0.5-2	<ul style="list-style-type: none"> Do not use the Timer function or soak rice in water for more than 30 minutes. Your cooking results may vary and may not always be satisfactory. Certain types of germinated brown rice may cause the Rice Cooker to boil over. When cooking germinated brown rice made by a germinated brown rice maker, contact the manufacturer of the maker directly for ideal cooking methods.
Semi-Brown Rice	Semi-Brown Rice 30%	BROWN	BROWN (Use slightly below the water level for BROWN)	1-2	<ul style="list-style-type: none"> Depending on the rice brand and/or rice polishing level, it may cause the Rice Cooker to boil over or not cook well. → Make adjustments to the amount of water.
	Semi-Brown Rice 50%/70%	WHITE RICE	WHITE (Use slightly above the water level for WHITE)	1-2	

TYPES OF RICE

- Names and types of rice varies according to how the grain has been polished and/or processed.

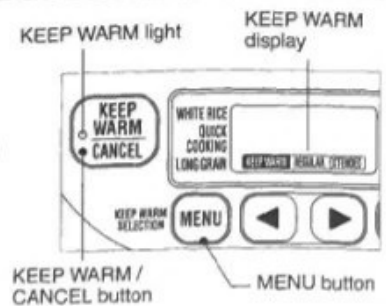


KEEPING RICE WARM REGULAR KEEP WARM AND EXTENDED KEEP WARM

You can choose the Regular Keep Warm mode or Extended Keep Warm mode by pressing the MENU button while the KEEP WARM light is on.

● The Extended Keep Warm mode is not available during the following (the Rice Cooker will beep and automatically start the Regular Keep Warm mode):

- MIXED, CONGEE, BROWN menu settings.
- If 12 hours of Regular Keep Warm has already elapsed.
- If 4 hours of Extended Keep Warm has already elapsed.
- If the temperature of the Inner Cooking Pan is low by cancellation of the Keep Warm mode or power failure.



REGULAR KEEP WARM

This keeps the rice warm at a higher temperature, so the rice develops odors less easily.

When cooking completes, the Rice Cooker automatically switches to Regular Keep Warm mode, the KEEP WARM light and the REGULAR KEEP WARM display turn on.



EXTENDED KEEP WARM

Use this function when keeping rice warm for a longer period of time. Drying and yellowing of rice will be reduced by maintaining the temperature slightly lower.

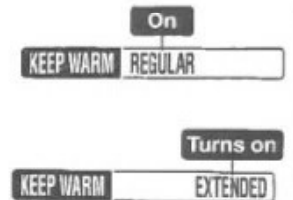
This function can be activated during Regular Keep Warm mode.

1 Check to make sure the REGULAR KEEP WARM display is on.

2 Press the **MENU** button.

The EXTENDED KEEP WARM display will turn on.

- After 8 hours of Extended Keep Warm mode, the Rice Cooker automatically switches to Regular Keep Warm mode.



How to change from Extended Keep Warm mode to Regular Keep Warm mode:

Press the **MENU** button.

The setting will return to Regular Keep Warm mode and the REGULAR KEEP WARM display will turn on.



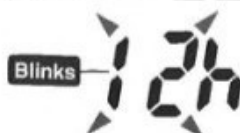
About Keep Warm Times

- Be sure to observe the length of time for which rice can be kept warm as shown in the table below.
- You cannot select EXTENDED KEEP WARM for menus marked with a "—". REGULAR KEEP WARM is automatically selected.
- After cooking, all menus default to Keep Warm mode. However, do not use Keep Warm mode for menus with an "x" below. Doing so can cause spoilage and foul odors.

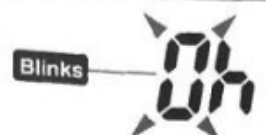
Menu	WHITE RICE· QUICK COOKING· LONG GRAIN·SUSHI	MIXED·CONGEE	BROWN· Semi-Brown Rice 30%	Germinated Brown Rice· Semi-Brown Rice 50%/70%
KEEP WARM	Up to 12 hours	X	Up to 12 hours	Up to 12 hours
REGULAR KEEP WARM				
EXTENDED KEEP WARM				
		—	—	X*

* Since Germinated Brown Rice and Semi-Brown Rice 50%/70% are cooked using the WHITE RICE menu selection (see pg. 11), the number on the display will not begin blinking at "0(h)" if EXTENDED KEEP WARM is selected. However, do not use the EXTENDED KEEP WARM function for these kinds of rice.

- When 12 hours have elapsed, the number will begin to blink as a warning. Please consume the rice as soon as possible.



- For the menus with an "X" above, the number will begin blinking at "0(h)". Do not keep them warm.



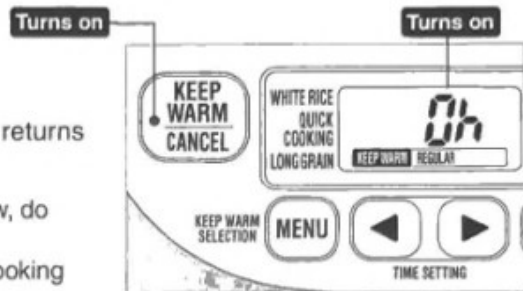
HOW TO KEEP RICE WARM AGAIN

- When you want to keep rice warm after canceling the Keep Warm mode.

Press the  button.

The KEEP WARM light turns on, and the time elapsed display returns to "0h".

- If the temperature of the rice and the Inner Cooking Pan are low, do not keep warm again.
Trying to keep contents warm again when the rice and Inner Cooking Pan temperatures are low will cause "0(h)" to blink.



When you are concerned about the odor:

- Foul odors or the growth of bacteria may occur depending on how well the unit is cleaned, the room temperature based on the season or usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned. If you are concerned about odors, cleaning the Rice Cooker according to "THE INTERIOR" on **pg. 19** should be effective when using REGULAR KEEP WARM. It can be even more effective to increase the warming temperature, as described on **pg. 22**, "IF THE FOLLOWING OCCUR".

NOTE:

- If you want to know the current time during the cooking process, press ◀ or ▶ button and the Display will switch.
Press ◀ or ▶ again to return to the display for Keep Warm time elapsed.

If you do not return the display to the Keep Warm time elapsed, the next time you cook rice, the Keep Warm time elapsed will not be displayed. If the Keep Warm time elapsed display is blinking, you cannot switch.

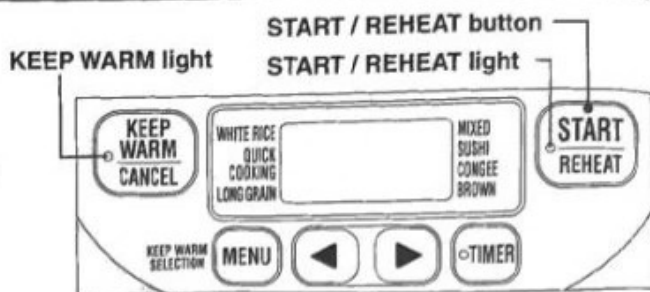
REQUEST

- When keeping rice warm inside the Inner Cooking Pan, be sure to select the Keep Warm mode.

REHEATING RICE

You can use this function during Regular Keep Warm mode or Extended Keep Warm mode.

- This Reheat function is for reheating the rice during Keep Warm mode to make the rice hotter. Particularly, when the rice is kept warm at a lower temperature by the Extended Keep Warm mode, the Reheat function will reheat the rice to the best serving temperature.
- You can reheat the rice only when the KEEP WARM light is on.



1 Loosen and level the surface of the kept warm rice.

- Be sure to loosen the rice to prevent scorching or the rice from becoming hard.
- To reheat a small amount of rice, add 1 tablespoon of water for each bowl of rice (approx. 160 g), mix well, and gather the rice toward the center of the Inner Cooking Pan. Doing so will minimize dryness.
- Be careful not to burn yourself when stirring and loosening rice.
- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan with oven mitts or a soft cloth will keep it from spinning while reducing damages to the outside bottom of the pan.



2 Make sure that the KEEP WARM light is on, and press the START/REHEAT button.

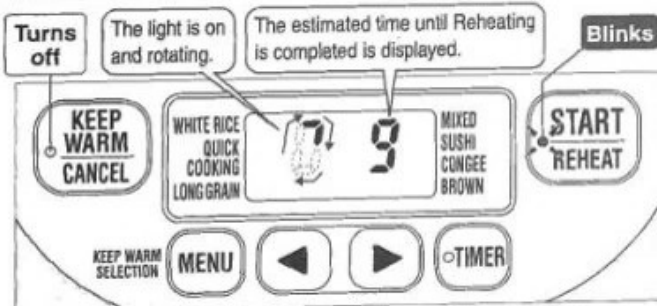


If you press the START / REHEAT button when the KEEP WARM light is off, the cooking process will start.

A melody will sound, and reheating will start.

The KEEP WARM light turns off, the START / REHEAT light blinks, and the display looks like the one in the illustration.

Standard times required for reheating: Approx. 7 min. – 9 min.



Approx. 7 min. – 9 min. later

The melody sounds and Reheating is finished. The KEEP WARM light turns on, the START / REHEAT light turns off.

3 Loosen the rice.

- Loosen and level the surface of the rice, as the rice at the bottom may be harder.
- Be careful not to burn yourself when stirring and loosening rice.
- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan with oven mitts or a soft cloth will keep it from spinning while reducing damages to the outside bottom of the pan.

To cancel the Reheat mode:

Press the **KEEP WARM CANCEL** button. The START / REHEAT light turns off, and the current time display returns.

To cancel the Reheat mode and return to Keep Warm mode:

Press the **START REHEAT** button. The START / REHEAT light turns off, the KEEP WARM light turns on.

Do not reheat for the following cases:

- Do not use the Reheat function to reheat food other than white rice, as reheating other types of rice may cause scorching or discoloring.
- Do not repeat the Reheat function as doing so may cause scorching or dryness.
- Do not use the Reheat function if the amount of rice left over is above water level 2 for WHITE as the rice may not be warmed adequately.
- Do not use the Reheat function if the rice is cold or the temperature of the Inner Cooking Pan is too low as doing so may cause scorching, foul odors or the rice may become hard.

USING THE TIMER TO COOK RICE

USING THE TIMER

- This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in **Timer 1** and **Timer 2**.
- The initial settings are **6:00** for **Timer 1**, **18:00** for **Timer 2**.
- Set the clock to the current time before setting the Timer function. If the clock is inaccurate, the cooking will not be completed at the time you set for the Timer. → pg. 7
- For pre-cooking preparations, see steps 1 through 4 under "BASIC COOKING STEPS" on pg. 8

1 Press the **MENU** button to select the desired Menu.

- The Timer function is not available in the QUICK COOKING and MIXED menu settings.

Ex When setting Timer 1 to "7:30".
(WHITE RICE menu setting)



2 Press the **TIMER** button to select ① (Timer 1) or ② (Timer 2).

The preset time for "Timer 1" and the START / REHEAT light will blink.

- Press the button again and the preset time for Timer 2 will appear.

3 Press **◀** or **▶** button to set a specific time to finish cooking.

- Press and hold the button to quickly adjust the time in 10-minute increments.

▶ button: Each press advances the time in 10-minute increments.

◀ button: Each press reverses the time in 10-minute increments.

- You do not need to set the time again when using the same settings.

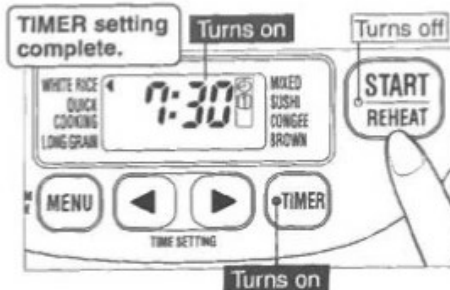
The time you wish to complete cooking.



4 Press the **START REHEAT** button. The melody sounds and the Timer setting is complete.

The START / REHEAT light turns off, and the time you wish to finish cooking and the TIMER light turn on.

- The **START / REHEAT** button must be pressed to set the **TIMER**.
- Cooking will be completed at the specified time.
→ See step 7 under "BASIC COOKING STEPS" on pg. 9.
- To cancel the Timer setting, press the **KEEP WARM / CANCEL** button.



Suggested Lengths for the Timer Setting:

WHITE RICE	1 hour 15 minutes – 13 hours
LONG GRAIN	1 hour 25 minutes – 13 hours
SUSHI	1 hour 15 minutes – 13 hours
CONGEE	1 hour 30 minutes – 13 hours
BROWN	1 hour 50 minutes – 13 hours

REQUEST

- Do not use the Timer function if you are adding ingredients and/or seasonings to the rice. Ingredients may settle to the bottom of the Inner Cooking Pan and your results may not be satisfactory.
- Be sure to set the Timer for less than 13 hours, especially during summer, to prevent the soaked rice from spoiling due to the higher room temperature.
- Do not use the Timer when cooking Germinated Brown Rice as it tends to absorb too much water and your results may not be satisfactory.

NOTE:

- The remaining time until cooking completion will not be displayed when the Timer is set.
- If the Timer is set for less than the suggested length above, a beep will sound, the Rice Cooker will start cooking immediately, and the remaining time until cooking is finished will be displayed.
- Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.
- When cooking using the Timer function, the rice absorbs extra moisture, which can make the rice softer or the bran can collect at the bottom and burn.
- If you want to know the current time while using the Timer function, press **◀** or **▶** button and the Display will switch.

RECIPES

The measurements used in these Recipes:

- 1 Tablespoon = 15 mL ● Measure the rice with the provided Measuring Cup. (1 Cup = approx. 180 mL)
- 1 teaspoon = 5 mL

MIXED RICE

Menu Setting: **MIXED**

Ingredients (2-3 servings)

- 2 cups Rice
- 30 g Chicken thigh
- ½ slice *Age* (fried tofu)
- 20 g Carrots
- 20 g *Konnyaku*
- 20 g *Gobo*
- 2 Dried Shiitake mushrooms (soaked in water to constitute)

- A**
- 1 Tbsp. Light soy sauce
 - 1 Tbsp. *Mirin* (sweet sake)
 - ½ tsp. Salt
 - ½ tsp. *Dashinomoto*

Soup taken from soaking dried Shiitake to taste
Stone parsley to taste

How to cook

- 1 Slice chicken thigh into 1cm cubes. Place *Age* in a strainer and pour hot water over it; gently squeeze to drain excess oil, then slice into small strips. Soak chicken thigh and *Age* in mixture **A** for 5 minutes (do not discard this mixture).
- 2 Slice carrots and *Konnyaku* into small strips, soak *Konnyaku* in hot water and drain. Shred *Gobo*, soak in water to remove any bitterness, then drain. Cut Shiitake into small strips.
- 3 Add the mixture from Step 1 to the water used to soak the dried Shiitake, and mix them well.
- 4 Clean rice and add the mixture from Step 3. Fill the Inner Cooking Pan with water to water level 2 for MIXED, and mix well from the bottom of the pan.



- 5 Place the ingredients from Steps 1 and 2 on top of the rice from Step 4 and spread evenly across the top.
 - Do not mix the ingredients with the rice. Changing the amounts of rice and ingredients may cause imperfect cooking.
- 6 Press the MENU button, select MIXED and press the START / REHEAT button to start cooking.
- 7 When cooking is completed, mix the rice to loosen it.
- 8 Serve rice in a bowl and sprinkle stone parsley on top.

CONGEE WITH SEVEN HERBS

Menu Setting: **CONGEE**

- ① Make sure the CONGEE menu is selected.
- ② When cooking congee with green vegetables (such as this recipe), add the green vegetables after the rice completes cooking.

Always follow these points to prevent the congee from boiling over, or the steam exhaust route from clogging, which may be dangerous.

Ingredients (2-3 servings)

- 0.5 cup Rice
- 35 g Green vegetables (the seven herbs of spring*, if available, or other green vegetables as substitutes)
- Salt to taste

How to cook

- 1 Wash and boil the vegetables. Then soak in cold water, squeeze off the excess water, and cut into small pieces.
- 2 Clean rice well, add water to water level 0.5 for CONGEE.
- 3 Press the MENU button, select CONGEE and press the START / REHEAT button to start cooking.
- 4 When the cooking has completed, add ingredients from Step 1 and the salt, and mix lightly. Alternatively, place the rice on a bowl and top with the vegetables from Step 1.



* **Seven herbs of spring:**
Japanese parsley, shepherd's purse, cottonweed, chickweed, henbit, turnip, garden radish

HAND-ROLLED SUSHI

Menu Setting: **SUSHI**

Ingredients (2-3 servings)

2 cups Rice

Vinegar Mix

2- $\frac{2}{3}$ Tbsp. Rice vinegar

2 tsp. Sugar

1 tsp. Salt

Suggested Toppings

Sashimi (tuna, squid, prawns, etc.)

Pickles (e.g. pickled radish)

Avocado and ham

Natto (fermented soy bean) and green onions

Bacon and asparagus

Salmon roe, sea eel and rolled egg

Carrots, cucumbers and celery

Seaweed, *Wasabi* (horse radish), soy sauce and pickled red ginger to taste



How to cook

- 1 Clean rice well and fill the Inner Cooking Pan with water to water level 2 for SUSHI.
- 2 Press the MENU button, select SUSHI and press the START / REHEAT button to start cooking.
- 3 When cooking is completed, place the rice into a wooden container (wiped with a clean wet cloth). Pour the Vinegar Mix over the rice and mix thoroughly while cooling it with a fan.

- Hand-rolled sushi is simple and quick, wrapping your favorite sashimi, ingredients and sushi rice with *Nori* (seaweed). You can also use a green leaf to wrap your hand-rolled sushi.

MIXED BROWN RICE

Menu Setting: **BROWN**

Ingredients (2-3 servings)

2 cups Brown rice

50 g Chicken thigh

1 piece *Age* (fried tofu)

20 g Carrots

20 g *Konnyaku*

20 g *Gobo*

A { 2 Tbsp. Light soy sauce
1 tsp. *Mirin* (sweet sake)



How to cook

- 1 Slice chicken thigh into 1 cm cubes. Place *Age* in a strainer and pour hot water over it; gently squeeze to drain excess oil, then slice into small strips.
- 2 Slice carrots and *Konnyaku* into strips, pour hot water over *Konnyaku* and drain. Shred *Gobo*, soak in water to remove any bitterness, then drain.
- 3 Clean rice and put A together in the Inner Cooking Pan, add water to water level 2 for BROWN and mix well, **stirring from the bottom of the pan.**
 - Clean brown rice lightly to remove husks.
- 4 Place ingredients of Steps 1 and 2 on top of rice from Step 3.
 - Do not mix the ingredients with the rice. Changing the amount of rice and ingredients may cause imperfect cooking.

- 5 Press the MENU button and select BROWN menu setting, then press the START / REHEAT button.
- 6 When cooking is completed, mix the rice to loosen it.

CLEANING AND MAINTENANCE

● Clean the Rice Cooker thoroughly after every use.

- Be sure to unplug the Power Cord and allow the Main Body and the Inner Cooking Pan to cool down.
- Do not use such items as thinner, benzine, abrasive cleaners, bleach, scrubbing brushes (nylon, metal, etc.), melamine sponges or sponges with a nylon surface. (Doing so may damage the surface, causing discoloration, scratches, degradation in quality, or corrosion.)
- Do not use a dishwasher or dish-dryer. Doing so may cause scratches, deformation or discoloration.
- Be sure to reattach the Inner Lid Set and Steam Vent Cap correctly.

Do not wash using sponges with hard surfaces.



THE EXTERIOR

Wipe clean with a well-wrung soft cloth.

- If using a cloth that is chemically treated, use sparingly to avoid transferring the chemical smell and do not scrub the Rice Cooker forcefully. (Doing so may damage the surface, causing discoloration, scratches, degradation in quality, or corrosion.)

Open Button

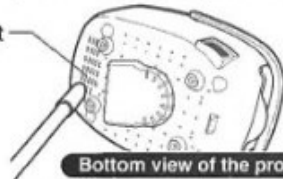
If the Open Button becomes clogged with rice or other matter, remove with a bamboo stick.

- The Outer Lid may not open.

Air Vent

Clean using a vacuum cleaner (once a month).

Air Vent



Bottom view of the product

- Using the Rice Cooker with clogged Air Vent may cause the internal temperature to become abnormally high, resulting in breakdown.



Steam Vent Cap

Wash under running water and dry thoroughly.

Steam Vent Cap Receptacle

Remove the Steam Vent Cap, and wipe the Outer Lid with a well-wrung soft cloth.

Plug Receptacle

Wipe with a dry soft cloth.

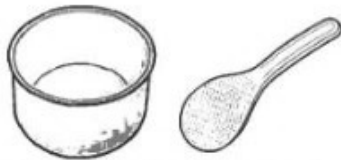
Control Panel

Wipe with a dry soft cloth.



INNER COOKING PAN (→ pg. 5) / SPATULA

Wash using a neutral kitchen detergent and a soft sponge.



- Do not use polishing powder, metal or nylon scrubbing brushes.
- Handle gently. Do not strike it or rub it too hard.

MEASURING CUP / SPATULA STAND

Wash using a soft sponge.

To wash thoroughly, use a neutral kitchen detergent.



IF THERE IS AN ODOR

1 Fill the Inner Cooking Pan with water up to water level 1 for WHITE.

- Do not put other matter such as kitchen detergents in the Inner Cooking Pan.

2 Close the Outer Lid and press the **MENU** button to select the QUICK COOKING menu setting.

3 Press the **START/REHEAT** button.

4 When the Rice Cooker completes cooking and switches to Keep Warm mode, press the **KEEP WARM/CANCEL** button.

5 Wait until the Main Body cools down, discard the water and clean accordingly.
● Open the Outer Lid and dry the Rice Cooker in a well ventilated place.

THE INTERIOR

Inner Lid Set

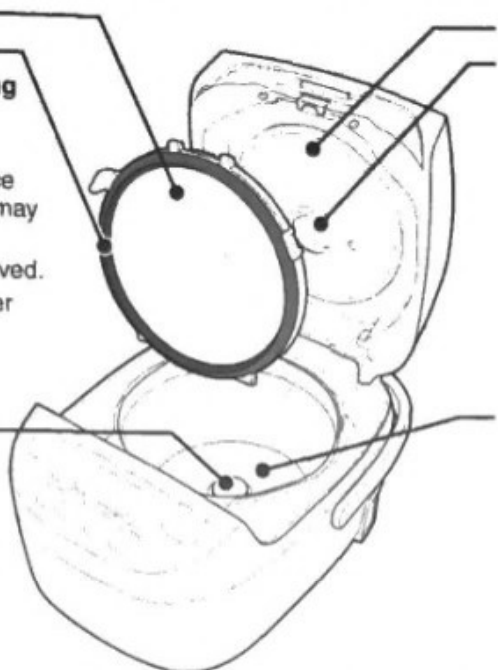
Inner Lid Gasket

Rinse in hot or cold water, wash using a soft sponge, and dry thoroughly.

- Remove rice or other matter. If not removed, steam may leak through, rice may dry, or cooking and Keep Warm may be imperfect.
- The Inner Lid Gasket cannot be removed.
- Be sure to clean the Inner Lid Set after every use; otherwise, it may rust or become discolored.

Center Sensor

Wipe with a well-wrung soft cloth. If it becomes clogged with rice or other matter, remove with a bamboo stick.



Outer Lid Steam Vent

Hold the Outer Lid securely and wipe with a well-wrung soft cloth. Remove any rice or residue on the inside of the Outer Lid.

- Do not use kitchen detergents.
- Leaving rice, other matter or moisture on the surface may cause the Outer Lid to rust or discolor.

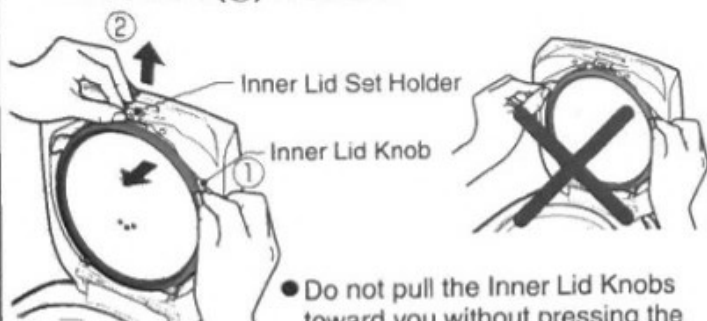
Heating Plate

Wipe the surface with a well-wrung soft cloth. If rice or other matter become stuck to the Heating Plate, lightly polish them off with a sand paper of about No.320 after dipping in water. If it becomes clogged with rice or other matter, remove with a bamboo stick.

HOW TO DETACH AND ATTACH THE INNER LID SET

How to detach the Inner Lid Set:

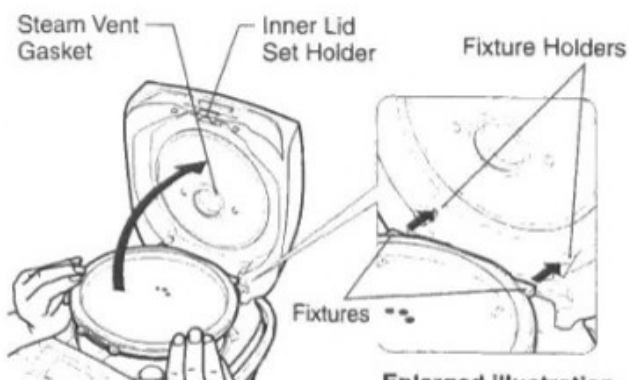
Hold the Inner Lid Knob (①) and push up the Inner Lid Set Holder (②) to detach.



- Do not pull the Inner Lid Knobs toward you without pressing the Inner Lid Set Holder. (May cause the Inner Lid Set and Outer Lid to break.)

How to attach the Inner Lid Set:

Insert the fixtures found at the bottom sides of the Inner Lid Set into the Outer Lid and push it toward the Outer Lid until you hear it click into place.



Enlarged illustration

REPLACEMENT PARTS

- Please replace damaged parts for optimum performance.
- When replacing parts, please check the model number and the parts name beforehand, then contact the store where you purchased the Rice Cooker.

Parts Names	Parts Number
Inner Lid Set	C206-WH
Inner Cooking Pan	B495-6B
Spatula	BE243033L-00
Spatula Stand	BE643037L-00
Measuring Cup	615784-00


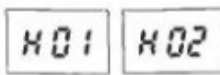

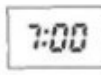
TROUBLESHOOTING GUIDE

● Please check the following points before calling for service.

		Cause (Points to check)
COOKING RICE	Rice cooks too hard or too soft:	<ul style="list-style-type: none"> ● Increase or reduce water by 1–2 mm from the Water Level Line according to your preference. ● If the Rice Cooker is positioned on an uneven or tilted surface, the texture of the cooked rice may be too hard or too soft as the amount of water becomes inconsistent. ● The texture of rice varies depending on the brand of the rice, where it was harvested, and how long it was stored (new crop or old crop). ● The texture of rice varies depending on the room and water temperatures. ● Using the Timer may result in softer rice. ● If you cook rice using the QUICK COOKING menu setting, the rice may turn out sticky or hard. <ul style="list-style-type: none"> → Try using the WHITE RICE menu setting. ● Make sure the Inner Cooking Pan has not deformed. ● Rice may not have been cleaned sufficiently, allowing too much bran to be left on the rice grain. ● Did you loosen the rice after cooking was completed? <ul style="list-style-type: none"> → Loosen the rice immediately after cooking is completed. ● Is there moisture or foreign matter on the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set, or the Steam Vent Cap? <ul style="list-style-type: none"> → Wipe them off. ● LONG GRAIN may be slightly harder than normal. <ul style="list-style-type: none"> → To make it softer, fill the water slightly higher than the marked line on the Inner Cooking Pan (within 1/2 of scale) and cook. However, please note that adding too much water may cause it to boil over.
	Rice is scorched:	<ul style="list-style-type: none"> ● Foreign matter such as rice may be stuck to the outside of the Inner Cooking Pan, the inside of the Main Body, on the Center Sensor or the Heating Plate. ● If you soak the rice for a long time or cook rice using the Timer, the bran may collect at the bottom, and the rice will be more easily scorched. ● Rice may not have been cleaned sufficiently, allowing too much bran to be left on the rice grain. ● Make sure the Inner Cooking Pan has not deformed.
	The surface of the cooked rice is uneven:	<ul style="list-style-type: none"> ● Depending on the heat convection while cooking, the surface of the finished rice may look uneven. ● Make sure the Inner Lid Set has not deformed. ● Make sure the inner Cooking Pan has not deformed.
	Boils over while cooking:	<ul style="list-style-type: none"> ● Did you use the wrong Menu or amount of water? → pg. 10 When cooking using the CONGEE menu setting, the contents are particularly likely to boil over, so be sure not to use the wrong amount of water. <ul style="list-style-type: none"> → See "Be careful that the contents do not boil over." on pg. 9. ● Make sure the Steam Vent Cap is attached. ● Rice may not have been cleaned sufficiently, allowing too much bran to be left on the rice grain. ● Make sure the Inner Cooking Pan has not deformed.
	Unable to start cooking or the buttons do not respond:	<ul style="list-style-type: none"> ● Did you plug the Power Plug into the electrical outlet? ● Is the Appliance Plug disconnected from the Plug Receptacle? ● Does the Display show "E01" or "E02"? → pg. 22 ● Is the KEEP WARM light on? <ul style="list-style-type: none"> → Press the KEEP WARM / CANCEL button and press the START / REHEAT button.
	Steam comes out from the gap between the Outer Lid and the Main Body:	<ul style="list-style-type: none"> ● Please check that the Inner Lid Set has not been dropped or deformed, and that the Inner Lid Gasket is not torn. ● Has the Inner Lid Gasket become soiled? → Clean the Inner Lid gasket. ● Make sure the Inner Cooking Pan has not deformed.
	COOKING RICE / KEEP WARM	A noise is heard during Cooking / Keep Warm:
The Reheat function does not work:		<ul style="list-style-type: none"> ● Make sure the KEEP WARM light is not off. → pg. 14
KEEP WARM	During Keep Warm, rice has an odor, or rice becomes watery:	<ul style="list-style-type: none"> ● Was the rice kept warm with the spatula left in the Inner Cooking Pan? ● Was cold rice reheated? ● Did you loosen the rice after cooking was completed? <ul style="list-style-type: none"> → Loosen the rice immediately after cooking is completed. ● Rice may not have been cleaned sufficiently and too much bran may be left. ● Some odor may remain after cooking Mixed Rice. <ul style="list-style-type: none"> → Clean the Inner Cooking Pan thoroughly. → pg. 18

	Problems	Cause (Points to check)
KEEP WARM	During Keep Warm, rice has an odor, or rice becomes watery:	<ul style="list-style-type: none"> ● The Keep Warm mode may not have been used for keeping rice warm. → Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor. → pg. 6 ● Did you clean the Rice Cooker thoroughly after every use? → Foul odors or the growth of bacteria may occur depending on how well the unit is cleaned, the room temperature based on the season or usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned. If you are concerned about odors, cleaning the Rice Cooker according to "THE INTERIOR" on pg. 19 should be effective when using REGULAR KEEP WARM on page 12. It can be even more effective to increase the warming temperature, as described on pg. 22, "IF THE FOLLOWING OCCUR".
	During Keep Warm, rice becomes yellow or dry:	<ul style="list-style-type: none"> ● Are you keeping warm a small amount of rice in the Inner Cooking Pan? ● Was the Keep Warm mode used for more than 12 hours? → pg. 12 ● The type of rice and water used may make the rice appear yellow. ● If you're worried because the rice changes color or is dry, see pg. 22 "IF THE FOLLOWING OCCUR". It may be effective to reduce the Keep Warm temperature.
	The Display does not show the elapsed Keep Warm time:	<ul style="list-style-type: none"> ● Does the Display show the current time? → Press the buttons for Time Setting to change the display. → See pg. 13 "NOTE".
	Extended Keep Warm is not accepted:	<ul style="list-style-type: none"> ● Did you select a menu setting for which the Extended Keep Warm mode is not available? → pg. 12 ● Was the Keep Warm mode used for more than 12 hours? → If the Keep Warm mode is used for more than 12 hours, the Extended Keep Warm mode will not be accepted. ● Is the rice in the Inner Cooking Pan cold? → If the temperature of the Inner Cooking Pan is low, the Extended Keep Warm mode will not be accepted.
	The Keep Warm elapsed time display is blinking:	<ul style="list-style-type: none"> ● If the temperature of the rice is low, or if the Keep Warm time has exceeded 12 hours, the Keep Warm elapsed time display will blink. (This may differ depending on the menu setting.) → pg. 12
TIMER COOKING	The Rice Cooker starts cooking immediately after the Timer is set:	<ul style="list-style-type: none"> ● Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again. ● If the Timer is set at a shorter time than suggested, it will begin cooking immediately.
	The rice is not ready at the set time:	<ul style="list-style-type: none"> ● Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again. ● Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.
	The Timer cannot be set:	<ul style="list-style-type: none"> ● Did you press the START / REHEAT button after setting the time? → The START / REHEAT button must be pressed to complete setting the Timer. ● Is "7:00" blinking on the Display? → Unless the current time is set, the Timer function will not be accepted. → pg. 7 ● Have you selected a Menu item that doesn't work with the Timer function? → The Timer function is not available in the QUICK COOKING and MIXED menu settings.
OTHER	The Outer Lid cannot be opened:	<ul style="list-style-type: none"> ● If you press the edge of the Open Button, the Outer Lid may be difficult to open. Be sure to press the center of the Open Button.
	The Outer Lid opens during cooking:	<ul style="list-style-type: none"> ● Did you close the Outer Lid completely? → Be sure to close the Outer Lid until you hear a clicking sound.
	You mistakenly put the rice and water directly into the Main Body:	<ul style="list-style-type: none"> ● Putting rice and water directly into the Main Body may cause a malfunction. Contact the store where you purchased the product.
	There's a resinous odor, such as that of plastic:	<ul style="list-style-type: none"> ● When you use this product for the first time, there will be a resinous smell, such as that of plastic, but the odor will lessen as you use the product. If you are concerned about the odor, please see pg. 18 "IF THERE IS AN ODOR".
	When power failure occurs:	<ul style="list-style-type: none"> ● If too many appliances are used simultaneously, overload may occur and the breaker will cut off the electricity. → If another appliance is plugged in the same outlet as the Rice Cooker, unplug it before resetting the breaker. If the electric supply recovers within 10 minutes, the Rice Cooker will resume cooking automatically.
	There is rust colored residue on the inside of the Outer Lid or the Inner Lid Set:	<ul style="list-style-type: none"> ● If rice residue is stuck on the Outer Lid or the Inner Lid Set and has discolored, clean it. → pg. 19

ERROR DISPLAYS AND THEIR MEANINGS

Panel Display	Cause (Points to check)
	<ul style="list-style-type: none"> Indicates malfunction. → Please contact the store where you purchased the Rice Cooker.
	<ul style="list-style-type: none"> The temperature of the Lid Sensor or the Center Sensor is too high. → Press the KEEP WARM / CANCEL button and open the Outer Lid for more than 30 minutes and allow the interior to cool down. (Be careful not to burn yourself.) → To cool faster, see pg. 9 "REMARKS."
 Blank Display:  is blinking:	<ul style="list-style-type: none"> The built-in Lithium Battery is out. The Display will turn off and stored memories (current time, menu selection and Keep warming settings) will be erased when unplugged. However, once plugged in and the clock set, the Rice Cooker will function normally. If rice is cooked while the display shows a blinking 7:00, the current time will not be shown during the cooking process. Please contact the store where you purchased the Rice Cooker to have the Lithium Battery replaced (with additional charge).
Odd Display:	<ul style="list-style-type: none"> Unplug the Power Cord and plug it in again. (If the Display shows a blinking 7:00, please reset the time.) → pg. 7.

IF THE FOLLOWING OCCUR

When you are concerned about foul odors, color changes or dryness in the rice

Change the Keep Warm temperature.

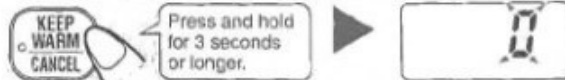
Depending on the region or environment, the Keep Warm temperature may lower, and this can cause foul odors in the rice. If the Keep Warm temperature rises, this can cause the rice to change color or become dry. If the rice smells, changes color or becomes dry, try changing the Keep Warm temperature settings as follows.

- REGULAR KEEP WARM and EXTENDED KEEP WARM will change at the same time.

1 Set the Inner Cooking Pan and plug in the Power Cord.

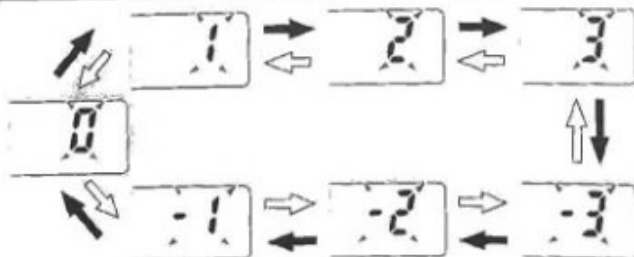


2 Press and hold the KEEP WARM / CANCEL button for 3 seconds or longer.



3 Press ◀ or ▶ to set the temperature.

If you are worried about odors in the rice, select from [1]-[3] to increase the temperature.



If you are worried about changed in color or dryness in the rice, select from [-1]-[-3] to decrease the temperature.

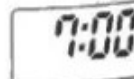
If you press ▶, the setting changes in the direction of ➡.
If you press ◀, the setting changes in the direction of ⬅.

4 Press the MENU button.

When the set temperature lights up and there are 3 beeps, the setting is completed.



After completing the setting, and after the beeps sound, the display returns to the current time.



NOTE:

- Settings cannot be changed during Cooking, Reheating, Regular Keep Warm, Extended Keep Warm or Timer Cooking.
- If you are unable to successfully complete the operation the first time, start again from Step 1.
- Once you change the setting, that setting will be saved even if you unplug the Power Plug.
- If 15 seconds or more elapse without any action while you are changing the setting, the display will revert to the current time and the setting will not be changed.

If there is no improvement after you change the Keep Warm temperature setting, return it to the original setting, as the changed setting may cause odors, color changes or dryness.

SPECIFICATIONS

Model No.		NL-BGQ05	
Cooking Capacity of Each Menu Setting (approx. L) [cups]	WHITE RICE (short grain white rice)	0.09–0.54	[0.5–3]
	QUICK COOKING (short grain white rice)	0.09–0.54	[0.5–3]
	LONG GRAIN (long grain white rice)	0.09–0.54	[0.5–3]
	MIXED (short grain white rice)	0.09–0.36	[0.5–2]
	SUSHI (short grain white rice)	0.18–0.54	[1–3]
	CONGEE (short grain white rice)	0.09–0.18	[0.5–1]
	BROWN (short grain brown rice)	0.09–0.36	[0.5–2]
Rating	AC 220–230 V 50/60 Hz		
Electric Consumption	455–500 W		
Average Power Consumption during Keep Warm	28 W		
Rice Cooking System	Direct Heating		
Power Cord Length	1.0 m		
External Dimensions (approx. cm)	23.5 (W) x 32.5 (D) x 19.5 (H) (36.5* ¹)		
Weight	approx. 3.2 kg		

- The average power consumption during Keep Warm is calculated with the Rice Cooker at maximum capacity and at a room temperature of 20°C.
 - This product may not operate properly in certain environments or places with high altitudes or extreme weather conditions. Please avoid using this product in such areas.
 - This product cannot be used in areas where power supply voltage or power supply frequency is different.
- *¹ Height with the Outer Lid open.

WARNING - THIS APPLIANCE MUST BE EARTHED

IMPORTANT

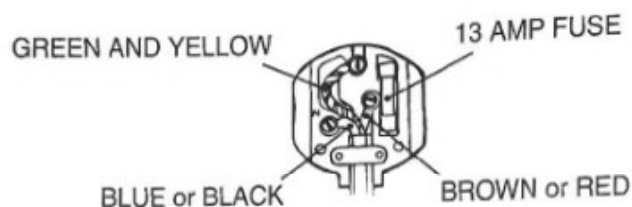
The wires in this mains lead are coloured in accordance with the following code:
Green-and-yellow: Earth Brown or Red: Live Blue or Black: Neutral

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows.

The wide coloured green-and-yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol or coloured green or green-and-yellow. The wire coloured blue must be connected to the terminal which is marked with the letter N or coloured BLACK.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured RED.

This appliance must be protected by a 13A fuse if a 13A (BS1363) plug is used or, if any other type of plug is used, by a 10A fuse either in the plug or adaptor or at the distribution board.



How to change the Fuse

If the Power Plug of your Power Cord (See P.4) is,

A. A type that can be disassembled. Refer to above.

B. A solid molded type that can not be disassembled. Please refer to the following.

1. Open the Fuse Cover of the Power Plug.
2. Replace the Fuse (13A) that is inside with a new Fuse. (Be sure to replace with a 13A Fuse)
3. Fit back the Fuse Cover with the new Fuse to the Power Plug.

Caution Do not connect the Fuse directly to the Power Plug. The Fuse Cover can not be attached.

