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## MICOM RICE COOKER & WARMER

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### OPERATING INSTRUCTIONS

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# NL-DSQ10 / NL-DSQ18

- Thank you for purchasing this product.
- Always follow basic safety precautions when using electrical appliances.  
Read all instructions carefully.  
Please keep these operating instructions 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.





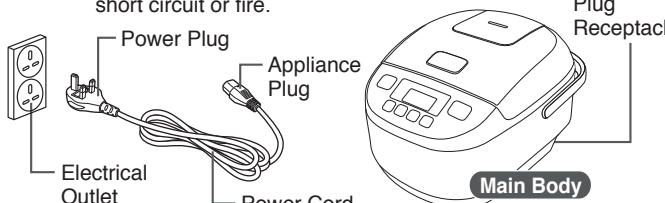



■ The degree of danger or damage by the misuse of this product is indicated as follows

 <b>WARNINGS</b> Indicates risk of serious injury or death.	 <b>CAUTIONS</b> Indicates risk of injury, household or property damage if mishandled.
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■ Prohibited or required actions are indicated as follows


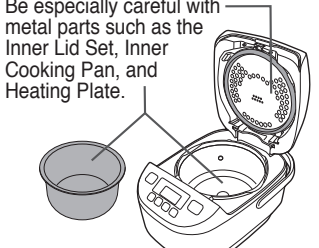




 Indicates a prohibited operation.	 Indicates a requirement or instruction that must be followed.
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## WARNINGS

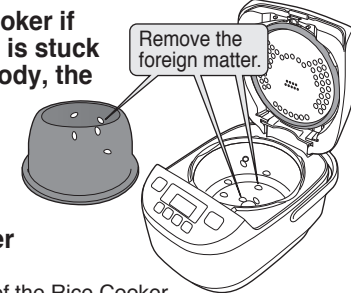
<p> <b>Do not modify the Rice Cooker. Only a repair technician should disassemble or repair this unit.</b> Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to the store you purchased the Rice Cooker.</p> <p> <b>Do not plug or unplug the Power Cord if your hands are wet.</b> Doing so may cause electric shock or injury.</p> <p> <b>Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker.</b> Doing so may cause short circuit or electric shock.</p> <p><b>Do not allow liquid to come in contact with the Plug Receptacle, Power Plug, Power Cord or Appliance Plug.</b> Doing so may cause short circuit or electric shock.</p> <p> <b>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.</b> Doing so may cause electric shock or malfunction, resulting in injury.</p> <p><b>Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.</b> Children are at risk of burns, electric shock or injury.</p> <p><b>Never open the Outer Lid or move the Rice Cooker during cooking.</b> Doing so may cause burns.</p> <p><b>This Rice Cooker is designed for cooking rice, keeping rice warm, and the cake menu only. Do not use it for anything other than its intended purposes. Always follow the Operating Instructions and recipes and never cook the following:</b></p> <ul style="list-style-type: none"> <li>• Foods packaged in plastic bags.</li> <li>• Foods wrapped in parchment paper, aluminum foil, plastic wrap, etc. or steaming dishes.</li> </ul> <p>Doing so may clog the steam exhaust route.</p> <p><b>Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.</b> Doing so may cause electric shock, short circuit or fire.</p> 	<p> <b>Do not place your hands or face near the Steam Vent.</b> Doing so may cause burns or scalding. Take special precautions with children and infants.</p> <p> <b>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.</b> A damaged Power Cord can cause fire or electric shock.</p> <p><b>Do not use a power source other than 220-230V AC.</b> Use of any other power supply voltage may cause fire or electric shock.</p> <p><b>Do not allow the Power Plug to come into contact with steam.</b> 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.</p> <p> <b>Insert the Power Plug completely and securely into the electrical outlet.</b> A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.</p> <p><b>Use only an electrical outlet rated at 10 amperes minimum, and do not plug other devices into the same outlet.</b> Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.</p> <p><b>If the blades or surface of the Power Plug become soiled, wipe them clean.</b> A dirty Power Plug may cause fire.</p> <p><b>Stop using immediately if you notice any of the following symptoms indicating a malfunction or breakdown.</b> Continued use of the Rice Cooker may cause smoke, fire, electric shock or injury.</p> <ul style="list-style-type: none"> <li>• The Power Plug, Power Cord or Appliance Plug has become very hot.</li> <li>• The Power Cord is damaged or the electricity turns on and off when touched.</li> <li>• The body of the Rice Cooker is deformed or unusually hot.</li> <li>• Smoke is produced from the Rice Cooker or there is a burning smell.</li> <li>• Some part of the Rice Cooker is cracked, loose or unstable, etc.</li> </ul> <p><b>If any of the above occurs, unplug the Rice Cooker immediately and contact the store where you purchased it.</b></p> <p><b>Use an electrical outlet with an earth terminal.</b> Otherwise it may cause electric shock or injury.</p> <p><b>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.</b></p>
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● The illustrations used in this Operating Instructions may vary from the actual product you have purchased.

## CAUTIONS

<p> <b>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.</b> Touching hot surfaces may cause burns.</p> <p>Be especially careful with metal parts such as the Inner Lid Set, Inner Cooking Pan, and Heating Plate.</p> 	<p> <b>Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.</b> Doing so may cause fire.</p> <p><b>Do not use the Rice Cooker on a slide-out table or shelf with insufficient load capacity.</b> 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 have a load capacity of 15 kg or more for the 1.0 L model, and 20 kg or more for the 1.8 L model.</p> <p><b>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).</b> Doing so may cause breakdown or malfunction.</p> <p><b>Do not use other Power Cords than the one provided. Do not use the Power Cord for other appliances.</b> Doing so may cause malfunction or fire.</p>
<p> <b>Do not touch the Open Button when moving the Rice Cooker.</b> Doing so may cause the Outer Lid to open, resulting in injury or burns.</p> <p><b>Do not use the Rice Cooker where it may come into contact with water or near heat sources.</b> Doing so may cause electric shock, short circuit, or can damage the Rice Cooker.</p> <p><b>Do not use cookware other than the provided Inner Cooking Pan.</b> Doing so may cause the Inner Cooking Pan to overheat or the Rice Cooker to malfunction.</p> <p><b>Do not use the Rice Cooker near walls or furniture. Allow enough room for steam to escape if using beneath shelving.</b> Failing to allow enough room may cause breakdown. Steam or heat may also damage, discolor or deform walls, furniture or shelving.</p>	<p> <b>Please allow the Rice Cooker to cool down before cleaning.</b> Hot parts such as the Inner Lid, Inner Cooking Pan and heating element may cause burns.</p> <p><b>Always unplug the Rice Cooker by holding the Power Plug, not by pulling the Power Cord.</b> Pulling the Power Cord to unplug the Rice Cooker may cause electric shock, short circuit or fire.</p> <p><b>Insert the Appliance Plug into the Main Body securely.</b> Otherwise it may cause electric shock, short circuit, smoke or fire.</p> <p><b>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.</b></p>
<p> <b>Unplug the Power Plug from the outlet when the Rice Cooker is not in use.</b> Leaving the Power Plug connected to an outlet may cause the insulation to become damaged, resulting in burns, injury, electric shock, short circuit or fire.</p>	

## IMPORTANT

<p><b>When you are finished, be sure to press the KEEP WARM/CANCEL button.</b> Removing the Inner Cooking Pan only will not turn off the power.</p> <p><b>Do not cover the Main Body, especially the Steam Vent, with a cloth or other object.</b> Doing so may cause breakdown.</p> <p><b>Do not damage, drop or deform the Inner Cooking Pan.</b> A damaged Inner Cooking Pan may not cook properly.</p> <p><b>Do not operate the Rice Cooker if rice or other foreign matter is stuck on the inside of the Main Body, the Inner Cooking Pan, the Center Sensor, or the Heating Plate.</b> Doing so may burn or otherwise discolor the rice.</p> <p><b>Do not cook when the Inner Cooking Pan is empty.</b> Doing so may cause breakdown of the Rice Cooker.</p> <p><b>Do not splash the Rice Cooker with water or place it on top of something wet.</b> Doing so may cause electric shock or breakdown.</p> 	<p><b>Do not use the Rice Cooker in direct sunlight.</b> Doing so may cause discoloration of the Rice Cooker.</p> <p><b>Do not use the Rice Cooker where its steam may come into contact with other electrical appliances.</b> The steam may cause fire, malfunction, discoloration or deformation of other electrical appliances.</p> <p><b>Always hold the Rice Cooker by the Handle when carrying it. Do not tilt the Main Body.</b> Doing so may cause the contents to spill.</p> <p><b>Clean the Rice Cooker and the surrounding area before using it.</b> 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.</p> <p><b>Do not use the Rice Cooker on top of an induction heating cooker.</b> Doing so may cause breakdown.</p> <p><b>This appliance is intended for household use and similar applications listed below.</b></p> <ul style="list-style-type: none"> <li>• Staff (employee) kitchen area in shops, offices and other working environments.</li> <li>*This appliance is not intended for use by many unspecified people for a long period of time.</li> </ul> <p><b>This appliance must not be used in the following areas.</b></p> <ul style="list-style-type: none"> <li>• Farmhouses.</li> <li>• By clients in hotels, motels and other residential type environments.</li> <li>• Bed and breakfast type environments.</li> </ul>
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# PART 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 rice is cooking. Please exercise care.

## 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. 23

## 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.**

Click

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

## Handle

Use the Handle for carrying.

## Power Plug

## Appliance Plug

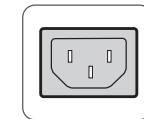
## Twist Tie

- 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.

## Power Cord

## Plug Receptacle

Appliance Plug inserts here.



## Inner Lid Set Holder (orange)

Use this holder for detaching and attaching the Inner Lid Set.  
● Be sure to reattach the Inner Lid Set after every cleaning. → pg. 20

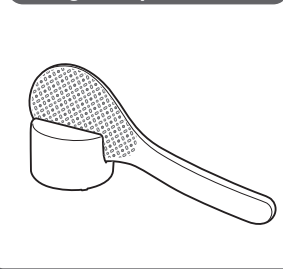
## Inner Lid Knobs

(Located at 2 positions: right & left edge)  
Use to hold the Inner Lid Set when detaching or cleaning.

## Heating Plate

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

## Using the Spatula Holder



## Radiator Plate

## Lid Sensor

## Steam Vent Gasket

## Steam Vent

## Inner Lid Gasket

## Center Sensor (Inside of the Main Body)

## Water Level (Located at 2 positions inside the Inner Cooking Pan)

## Inner Cooking Pan

## 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.
- While the Power Plug is pulled out, the time display remains illuminated.

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

## KEEP WARM/CANCEL button

- Use this button to restart the Keep Warm mode. → pg. 12
- Use this button to cancel the selected setting or function in operation.

## KEEP WARM light

## MENU button

- Use this button for setting the menu you will be using. → pg. 8
- During Keep Warm, use this button to select Regular Keep Warm or Extended Keep Warm mode. → pg. 11

## TIME SETTING button

- Use this button when adjusting the current time. → pg. 7
- Use this button when setting the scheduled time for TIMER cooking. → pg. 14
- Use this button to set the time for cake baking. → pg. 15

## START/REHEAT light

## START/REHEAT button

Use this button to initiate cooking or reheating.

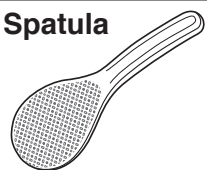
## TIMER light

## TIMER button

Use when cooking rice using the Timer function. → pg. 14

## ACCESSORIES

### Spatula



### Spatula Holder



### Measuring Cup



(approx. 180 mL)

## 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 matter (such as stones) from the rice before cleaning.
- Do not use utensils such as whisks to clean the rice.
- Do not place a metal 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 utensils or dishes 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 cleaning implements such as a sponge when cleaning.
- Do not use such items as thinner, 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. 25

### 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.
- Note that strongly pushing the bottom surface of the Inner Cooking Pan against a sink, table, or similar items may damage or discolor such items.

# 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 by hand 2 or 3 times (for 10 seconds or less). Drain the water immediately afterwards. Repeat twice.
- ② **Wash rice** ..... Wash by stirring the rice by hand 30 times, pour plenty of water from the bowl and stir the rice loosely again. Drain the water immediately afterwards. 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

Be sure to adjust the amount of water on a flat surface. The water scale level is a guideline. Adjust the amount of water according to preference, rice type, and crop age.

Type of Rice	Softer rice	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.

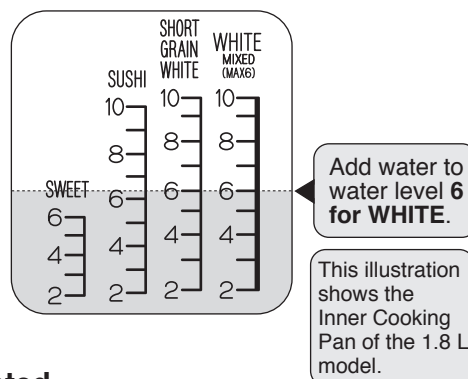
### ● Do not use strongly alkalinized ionic water

Do not use alkalinized ionic water that is over pH 9. Rice cooked with strongly alkalinized 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.

### When Cooking 6 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.

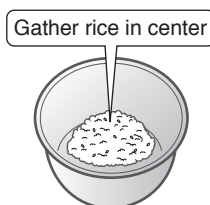
- If rice is left in the Inner Cooking Pan even though the Appliance Plug has been disconnected from the Main Body, the Power Plug has been disconnected from the electrical outlet, or Keep Warm mode has been cancelled, the rice may develop a foul odor or condensed moisture may fall on the rice, making it sticky.

### ● To prevent the rice from becoming dry, 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 a long period.
- 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, sweet 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-hour (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 step 4 under “BASIC COOKING STEPS” on pg. 8

**2** Press the ▲ or ▼ button.

**3** Once the time display starts blinking, immediately adjust the clock to the current time.

▲ : Each press advances the time in 1-minute increments.

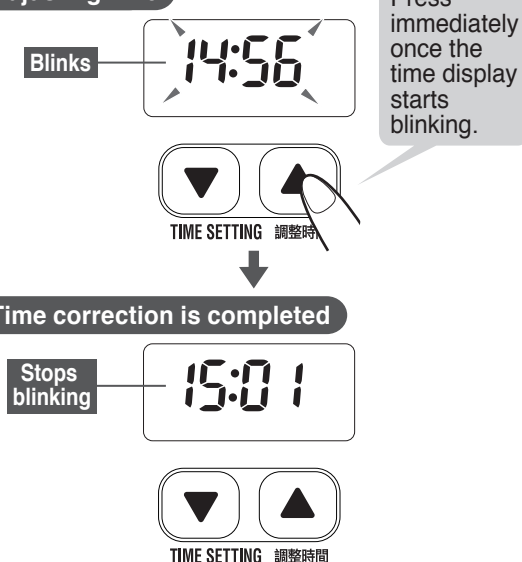
▼ : Each press reverses the time in 1-minute increments.

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

**4** 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



- 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, 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
Indication	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.
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 step 4 under “BASIC COOKING STEPS” on pg. 8

**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.

- 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.
- Regardless of the setting, the beep indicating an error will sound.

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

- The selected Sound Signal is stored even if the Power Plug or Appliance Plug is unplugged.

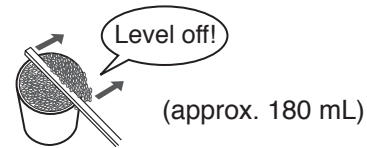


# COOKING RICE BASIC COOKING STEPS

Wash the Inner Cooking Pan, Inner Lid Set, Steam Vent Cap, Spatula, Spatula Holder, and Measuring Cup before initial use. → pg. 18-19

## 1 Measure the rice with the provided Measuring Cup.

Overfill the Measuring Cup with rice, then level off.



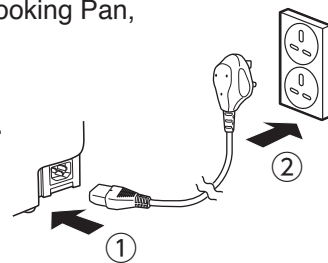
## 2 Clean the rice and adjust the amount of water.

- 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.
  - The water level serves as a standard guideline and the amount of water should be adjusted according to preference. (Adjust 1-2 mm above or below the indicated water level.)

## 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.

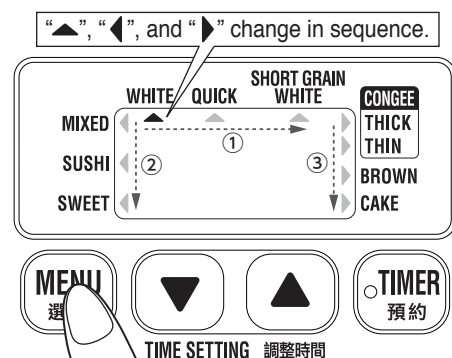
- ① Insert the Appliance Plug into the Main Body securely.
- ② Insert the Power Plug into an electrical outlet.

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

- The Menu setting at the time of shipment from the factory is WHITE.

Each time you press the button, the “▲”, “◀”, and “▶” indicators on the Display change in the sequence shown by ①, ②, and ③.

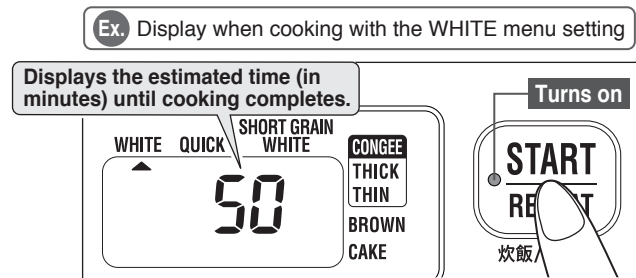
- Press and hold the button to quickly cycle through the selections. It will stop when it reaches WHITE menu setting.
- Menu settings such as WHITE, SHORT GRAIN WHITE, and BROWN menu settings will remain selected until you change the setting.



## 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. 13
- If you want to know the current time during the cooking process, press the ▲ or ▼ button and the Display will switch only while the button is pressed.



- The estimated time until cooking completion may differ from the actual time required. The actual time of cooking completion may vary depending on factors such as the room or water temperature, the voltage, or the water measurement.
- The Rice Cooker will make adjustments to the estimated time until cooking completion when it reaches the steaming process. The estimated time until cooking completion may increase or decrease suddenly during this process.

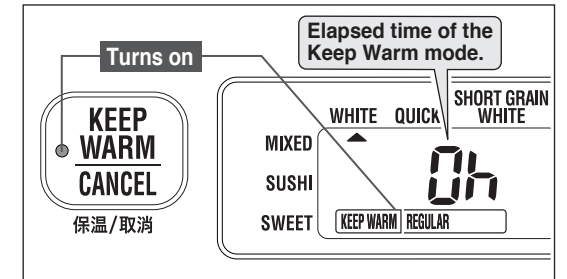
## 7 When the melody or beep to indicate cooking completion sounds, stir and loosen the rice immediately to give the rice a deliciously fluffy texture.

When cooking completes, it will automatically switch to Keep Warm mode.

→ See “KEEPING RICE WARM” on pg. 11

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

- 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.



Do not close the Outer Lid with the Spatula inside the Rice Cooker. Doing so may make the Outer Lid difficult to open.

- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan (which is very hot immediately after use) with an oven-mitt or a soft cloth will keep it from spinning while reducing damage 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, remove all the rice from the Inner Cooking Pan, press the KEEP WARM/CANCEL button, unplug the Power Plug and the Appliance Plug, and then clean the Rice Cooker.

- Do not begin cleaning the Rice Cooker until the Main Body has cooled. → pg. 19-20
- Please do not handle the Power Plug or Appliance Plug 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 the amount of water was adjusted to the CONGEE THICK or CONGEE THIN Water Level, do not cook using Menu settings other than CONGEE THICK or CONGEE THIN. Using any other Menu setting may cause the contents to boil over.

- The CONGEE THICK and CONGEE THIN menu setting selections will not be saved. When cooking congee select the corresponding menu setting each time.

### IMPORTANT

- 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 35 minutes or longer. If the Main Body and the Outer Lid are hot, the rice may not cook well. Cooking rice without first allowing the Rice Cooker to cool may lead to a longer cooking time. (Up to approximately 60 minutes.) Also, the estimated time until cooking completion may not be displayed for some time in this situation.

### 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 the Sound Signals (melody, beep) that alert you when certain actions occur. → See “SOUND SIGNALS AND HOW TO CHANGE THEM” on pg. 7

## ESTIMATED COOKING TIME

Menu	1.0 L model	1.8 L model
WHITE	Approx. 51 minutes – 60 minutes	Approx. 45 minutes – 59 minutes
QUICK	Approx. 34 minutes – 45 minutes	Approx. 34 minutes – 49 minutes
SHORT GRAIN WHITE	Approx. 46 minutes – 60 minutes	Approx. 44 minutes – 60 minutes
MIXED	Approx. 59 minutes – 70 minutes	Approx. 57 minutes – 70 minutes
SUSHI	Approx. 51 minutes – 57 minutes	Approx. 55 minutes – 64 minutes
SWEET	Approx. 46 minutes – 53 minutes	Approx. 54 minutes – 60 minutes
CONGEE THICK	Approx. 91 minutes – 98 minutes	Approx. 86 minutes – 99 minutes
CONGEE THIN	Approx. 118 minutes – 125 minutes	Approx. 115 minutes – 125 minutes
BROWN	Approx. 84 minutes – 105 minutes	Approx. 84 minutes – 107 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.
- The MIXED menu setting requires a longer cooking time to allow the rice to absorb seasonings.

# TIPS FOR COOKING VARIOUS RICE MENUS

## When cooking types of rice with assigned MENU settings:

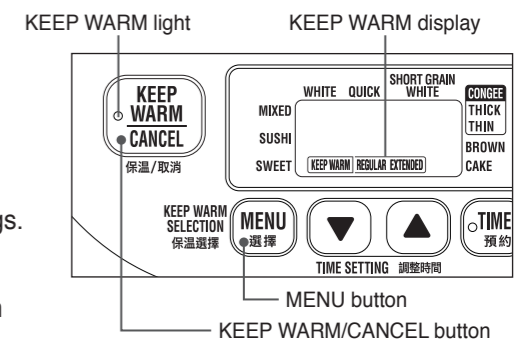
Type of rice you want to cook	Type of rice to use	Menu Setting	Water Level	Cooking Capacity [cups]	Notes and Advice
White Rice	Long Grain White Rice	WHITE	WHITE	1.0 L: 1-5.5 1.8 L: 2-10	<ul style="list-style-type: none"> <li>Cooks white rice to a regular consistency.</li> </ul>
Quick Cooking	Long Grain White Rice	QUICK	WHITE	1.0 L: 1-5.5 1.8 L: 2-10	<ul style="list-style-type: none"> <li>Cooks white rice faster. Please note that the rice texture may be slightly harder.</li> </ul>
Short Grain White Rice	Short Grain White Rice	SHORT GRAIN WHITE	SHORT GRAIN WHITE	1.0 L: 1-5.5 1.8 L: 2-10	
Mixed Rice	Long Grain White Rice	MIXED	WHITE	1.0 L: 1-4 1.8 L: 2-6	<ul style="list-style-type: none"> <li>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.</li> <li>The recommended amount of ingredients should be 30-50% of the rice weight.</li> <li>Chop ingredients into small pieces and place on top of rice without mixing them into the rice.</li> </ul>
Sushi Rice	Short Grain White Rice	SUSHI	SUSHI	1.0 L: 1-5.5 1.8 L: 2-10	<ul style="list-style-type: none"> <li>Rice is firmer than rice cooked using the SHORT GRAIN WHITE setting.</li> </ul>
Sweet Rice	Sweet Rice Only or Sweet Rice + Long Grain White Rice	SWEET	SWEET When cooking sweet rice mixed with long grain white rice, use slightly above the water level for SWEET.	1.0 L: 1-4 1.8 L: 2-6	<ul style="list-style-type: none"> <li>Wash the rice and drain it in a strainer for approximately 30 minutes.</li> <li>Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly.</li> <li>Place ingredients on top of rice after adjusting the water.</li> </ul>
Congee Thicker	Long Grain White Rice	CONGEE THICK	CONGEE THICK	1.0 L: 0.5-1 1.8 L: 0.5-1.5	<ul style="list-style-type: none"> <li>The recommended amount of ingredients should be 30-50% of the rice weight.</li> <li>Chop ingredients into small pieces and place on top of rice without mixing them into the rice.</li> <li>Ingredients that do not cook easily should not be used in large amounts.</li> <li><b>Boil green leafy vegetables separately and add them after the rice congee has finished cooking.</b></li> <li>Brown rice cannot be used to make congee.</li> </ul>
Congee Thinner	Long Grain White Rice	CONGEE THIN	CONGEE THIN	1.0 L: 0.5 1.8 L: 0.5-1	
Brown Rice	Long Grain Brown Rice	BROWN	BROWN	1.0 L: 1-4 1.8 L: 2-8	<ul style="list-style-type: none"> <li>Cooks brown rice.</li> <li>If white rice is mixed with brown rice, it may boil over or imperfect cooking may occur. Therefore, a mixture like this is not recommended.</li> </ul>

# 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.

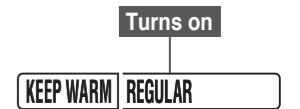
- The Extended Keep Warm mode is not available in the following cases. The Rice Cooker will beep and automatically start the Regular Keep Warm mode.
  - MIXED, SWEET, CONGEE THICK, CONGEE THIN, BROWN menu settings.
  - If 12 hours of Regular Keep Warm has already elapsed.
  - If 4 hours of Extended Keep Warm has already elapsed.
  - If the temperature of the Inner Cooking Pan is low because the Keep Warm mode has been cancelled, 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 and the KEEP WARM light and REGULAR KEEP WARM display turn on.

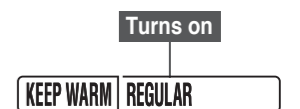


### EXTENDED KEEP WARM

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

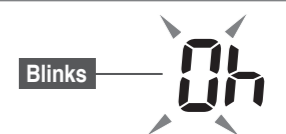
- Be sure to observe the length of time for which rice can be kept warm as shown in the table below.
- You cannot select EXTENDED KEEP WARM for menus marked with a "—". REGULAR KEEP WARM is automatically selected.
- After cooking, all menus default to Keep Warm mode. However, do not use Keep Warm mode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

KEEP WARM / Menu	WHITE·QUICK·SHORT GRAIN WHITE·SUSHI	MIXED·SWEET·CONGEE THICK*·CONGEE THIN*	BROWN
REGULAR KEEP WARM	Up to 12 hours	X	Up to 12 hours
EXTENDED KEEP WARM		—	—

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



- For the menus with an "X" above, the number will begin blinking at 0 hours. Do not use Keep Warm mode for these menus.



\* Thick and thin congee will become thicker as time passes, so turn off the Keep Warm mode after cooking is finished and consume these foods as soon as possible.

- The Keep Warm mode is not available for the CAKE menu setting.

Continued on the next page



# KEEPING RICE WARM (cont.)

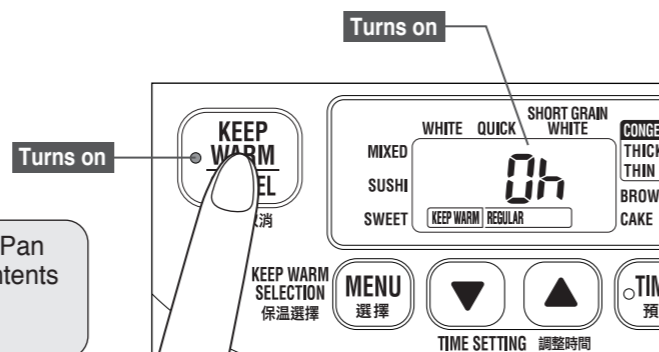
## HOW TO KEEP RICE WARM AGAIN

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

Press the  button.

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





- 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. 20 and then using REGULAR KEEP WARM should be effective. It can be even more effective to increase the warming temperature, as described on pg. 25, "IF THE FOLLOWING OCCUR".

### NOTE

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

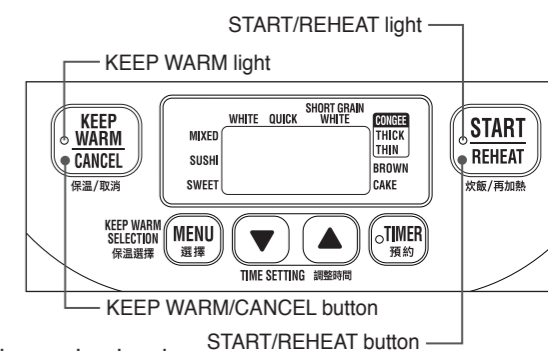
### IMPORTANT

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

# REHEATING RICE

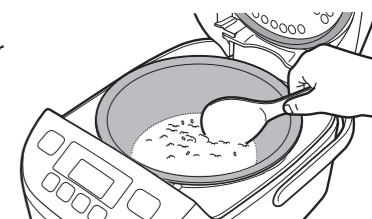
You can use this function during Regular Keep Warm mode or Extended Keep Warm mode.

- 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 rice that is being kept warm.

- 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 (which is very hot immediately after reheating) with an oven-mitt or a soft cloth will keep it from spinning while reducing damage to the outside bottom of the pan.

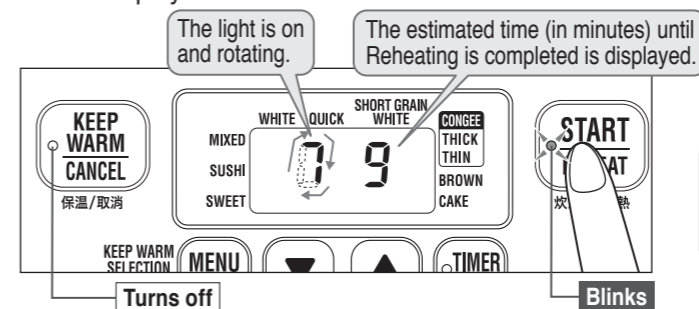


## 2 Make sure that the KEEP WARM light is on, and Press the button.

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

A melody (beep) sounds, and reheating starts.

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 (beep) sounds and Reheating is finished.

The START/REHEAT light turns off, the KEEP WARM light turns on, and the Rice Cooker switches to Regular Keep Warm mode.


## 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 (which is very hot immediately after reheating) with an oven-mitt or a soft cloth will keep it from spinning while reducing damage to the outside bottom of the pan.

### 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 3 (for 1.0 L model) or 6 (for 1.8 L model) 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.

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

Press the  button. The START/REHEAT light turns off, the KEEP WARM light turns on, and the Rice Cooker switches to Regular Keep Warm mode.

### To cancel the Reheat mode and the Keep Warm mode

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

# 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" or "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
- If you set the Timer shorter than the Lengths for the Timer Setting, a beep will sound, the Rice Cooker will start cooking immediately, and the estimated time until cooking completion will be displayed.
- 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 setting.

- The Timer function is not available for QUICK, MIXED, SWEET, and CAKE menu settings.

## 2 Press the TIMER button to select "Timer 1" (or "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.

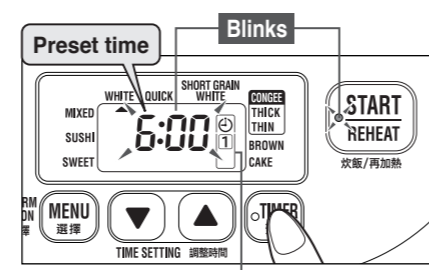
## 3 Press the ▲ or ▼ button to set a specific time to finish cooking.

- ▲ : Each press advances the time in 10-minute increments.
- ▼ : Each press reverses the time in 10-minute increments.
- Press and hold the button to quickly adjust the time in 10-minute increments.
- You do not need to set the time again when using the same settings.

## 4 Press the START/REHEAT button.

- The melody (beep) sounds and the Timer setting is complete.
- 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 while using the Timer function, press the KEEP WARM/CANCEL button.

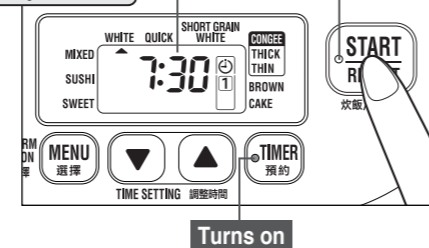
Ex. When setting Timer 1 to "7:30".  
(Cooking with the WHITE menu setting)



The time you wish to complete cooking.



TIMER setting complete.



**Lengths for the Timer Setting** ● Do not set the Timer for 13 hours or more. Furthermore, do not set the Timer for 8 hours or more when the water temperature is high, such as during summer. (This will prevent spoilage caused by rice being soaked for longer than required.)

	1.0 L model	1.8 L model		1.0 L model	1.8 L model
WHITE	1 hour 10 min. –	1 hour 10 min. –	CONGEE THICK	1 hour 50 min. –	1 hour 50 min. –
SHORT GRAIN WHITE	1 hour 10 min. –	1 hour 10 min. –	CONGEE THIN	2 hours 15 min. –	2 hours 15 min. –
SUSHI	1 hour 10 min. –	1 hour 15 min. –	BROWN	1 hour 55 min. –	2 hours –

### IMPORTANT

- Do not use the Timer function if you are adding ingredients and/or seasonings to the rice. Ingredients may spoil or seasonings may settle to the bottom of the Inner Cooking Pan and your results may not be satisfactory.

### NOTE

- The estimated time until cooking completion will not be displayed when the Timer is set.
- 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 cause the bran to collect at the bottom and burn.
- If you want to know the current time while using the Timer function, press the ▲ or ▼ button and the Display will switch only while the button is pressed.

# HOW TO BAKE CAKE

## 1 Grease the inside of the Inner Cooking Pan lightly and evenly with butter.

- The cake may be difficult to remove if the Inner Cooking Pan is not greased evenly.

## 2 Prepare the batter for cake.

Refer to the RECIPES (pg. 18) for how to prepare the batter and the amounts of its ingredients.

- \* Do not add baking powder or baking soda as it may cause the cake to rise too high and cause malfunction.
- \* The maximum capacity of all-purpose flour is 120 g (1.0 L model), 180 g (1.8 L model).



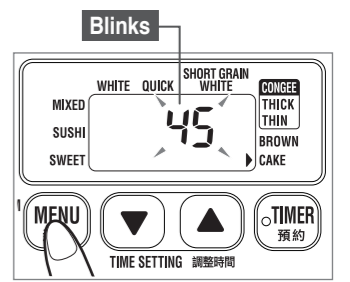
## 3 Pour the cake batter into the Inner Cooking Pan from Step 1, level the surface and release excess air.

- Hit the bottom of the Inner Cooking Pan with the palm of your hand several times to release the air bubbles in the batter.
- Do not hit the Inner Cooking Pan with hard objects or drop it onto the kitchen counter, as this may deform the Inner Cooking Pan and cause uneven baking.

## 4 Close the Outer Lid and press the MENU button to choose the CAKE menu setting.

- When the CAKE menu setting is selected, the default cooking time for the CAKE menu setting will begin blinking. Press the ▲ or ▼ button to change the cooking time. → Refer to the RECIPES (pg. 18) for the cooking time.
- Press and hold the button to quickly adjust the time in 5-minute increments.

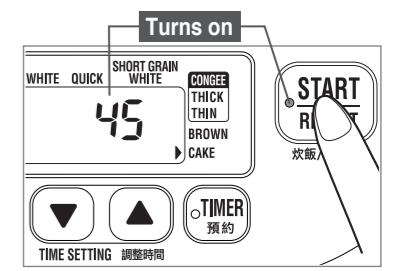
Model	Default Cooking Time	Cooking Time Range
1.0 L model	45 minutes	1 minute – 60 minutes
1.8 L model	65 minutes	1 minute – 80 minutes



● Display for a 1.0 L model

## 5 Press the START/REHEAT button.

- The melody (beep) sounds, and baking begins.
- The START/REHEAT light turns on, and the estimated time (in minutes) until baking completion appears on the Display.
- If you want to know the current time while baking is in progress, press the ▲ or ▼ button and the Display will switch only while the button is pressed.

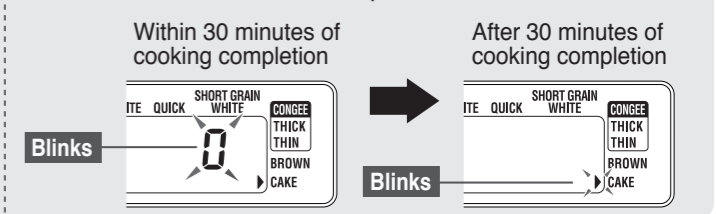


## 6 When the melody or beep to indicate cooking completion sounds, press the KEEP WARM/CANCEL button and remove the cake from the Inner Cooking Pan.

### IMPORTANT

- Remove the cake from the Inner Cooking Pan immediately after cooking completion. Otherwise the cake may become difficult to remove.
- Be careful when removing the cake as the interior of the Rice Cooker and the Inner Cooking Pan are hot upon cooking completion.
- If the cake needs more baking, restart the process from Step 4 to bake a little longer.
- Wait for the Main Body to cool before performing cleaning.
- If there is smell of cake left inside the Inner Cooking Pan, see pg. 19 "IF THERE IS AN ODOR" to remove the smell.

- Always press the KEEP WARM/CANCEL button when cooking completes. The Rice Cooker will beep every 30 minutes as a reminder to remove the cake if the KEEP WARM/CANCEL button is not pressed.





# RECIPES

## The measurements used in these Recipes

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

## MIXED BROWN RICE

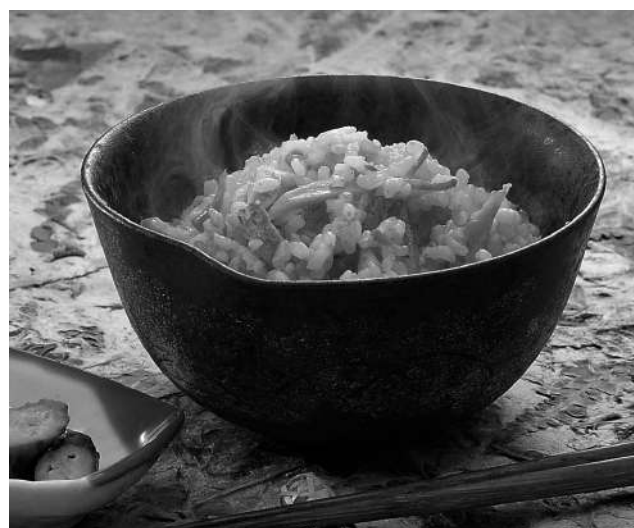
Menu Setting: **BROWN**

### Ingredients (4–5 servings)

Brown rice.....	3 cups
Chicken thigh.....	80 g
Age (fried tofu).....	1 piece (20 g)
Carrots.....	35 g
Konnyaku.....	35 g
Gobo.....	35 g
<b>A</b> { Light soy sauce.....	3 Tbsp.
{ Mirin (sweet sake).....	1/2 Tbsp.

### 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 3 for BROWN and mix well, **stirring from the bottom of the pan.**
  - Rinse 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.
  - When cooking rice with ingredients, limit the amount of rice to be cooked to 1-4 cups for the 1.0 L model and 2-6 cups for the 1.8 L model.
- 6 When cooking is completed, mix the rice to loosen it.

## HAND-ROLLED SUSHI

Menu Setting: **SUSHI**

### Ingredients (4–5 servings)

Rice.....	3 cups
<b>Vinegar Mix</b>	
Rice vinegar.....	4 Tbsp.
Sugar.....	1 Tbsp.
Salt.....	1 1/2 tsp.

### Suggested Toppings

- Sashimi (tuna, squid, prawns, etc.)
- Pickles (e.g. pickled radish)
- Natto (fermented soy bean), Shiso (perilla leaf) and green onions
- Avocado and ham
- 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 3 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.

## SWEET RICE COOKED WITH ADZUKI BEANS

Menu Setting: **SWEET**

**Boil the adzuki beans**, separate them into beans and stock, and then cool them at room temperature before use. When adjusting the amount of water, add the stock as a substitute for water.

### Ingredients (4–5 servings)

Sweet rice.....	3 cups
Adzuki beans.....	50 g
Salt with parched sesame.....	to taste

### How to cook

- 1 Clean rice and drain in a strainer for about 30 minutes.
- 2 Rinse the adzuki beans, put into a saucepan with 2 cups of water and boil for 2 minutes. Then add 3 cups of water and boil for 20 minutes until the beans become soft enough to break by pressing with your fingertip. Drain the beans but keep the stock.
- 3 Put the rice from Step 1 into the Inner Cooking Pan, add the stock from Step 2, and pour water to water level 3 for SWEET. Mix the ingredients well, stirring from the bottom of the pan, place the adzuki beans from Step 2 on top and level the surface.
  - Do not mix the ingredients with the rice. Changing the amounts of rice and ingredients may cause imperfect cooking.



- 4 Press the MENU button and select SWEET menu setting, then press the START/REHEAT button.
- 5 When cooking is complete, loosen the rice. Serve in a bowl and sprinkle the salt with parched sesame on top.
  - When adding regular white rice or rinse-free rice to the sweet rice, add water to slightly above the water level for SWEET.

## CONGEE WITH PUMPKIN

Menu Setting: **CONGEE THICK**

**Always select the CONGEE THICK menu setting to prevent the congee from boiling over and the steam exhaust route from clogging, which may be dangerous.**

### Ingredients (4–5 servings)

Rice.....	1 cup
Pumpkin.....	70 g
Salt.....	a pinch

### How to cook

- 1 Cut pumpkin into 1-1.5 cm cubes.
- 2 Clean the rice and add water to water level 1 for CONGEE THICK, and place the pumpkins on the surface of the rice.
- 3 Press the MENU button and select CONGEE THICK menu setting, then press the START/REHEAT button.
- 4 When the rice is finished cooking, add salt to taste and mix lightly.



Continued on the next page



# RECIPES (cont.)

• The ingredients specified below are the maximum amounts with which the sponge cake and cheese cake can be appropriately made. If more than the amounts specified for the ingredients is used, the cake may cook insufficiently or the cake batter may become attached to the Inner Lid Set.

## SPONGE CAKE (Cooking time: 45 minutes for the 1.0 L model and 65 minutes for the 1.8 L model) Menu Setting: CAKE

Ingredients	1.0 L model	1.8 L model
All-purpose flour (sifted).....	120 g	180 g
Egg (separate egg yolk from white)...	4 pcs.	6 pcs.
Sugar.....	100 g	150 g
Vanilla extract.....	To taste	To taste
A { Milk.....	1 Tbsp.	1 1/2 Tbsp.
Butter.....	20 g	30 g
Fresh cream, fruits (for decoration)....	as you like	as you like
Butter (for greasing the Inner Cooking Pan)...	To taste	To taste



### How to cook

- Grease the inside of the Inner Cooking Pan lightly and evenly with butter.
- Add "A" in a small bowl and float the small bowl in a larger bowl containing hot water to melt the butter.
- Beat egg whites until foamy. Gradually add sugar until whites begin to hold their shape.
- Add yolks and vanilla extract to Step 3 and beat until thick.
- Add sifted all-purpose flour to Step 4. Mix with rubber spatula until smooth and well blended. Gently fold in "A" from Step 2 without over-mixing.
- Pour the batter from Step 5 into the Inner Cooking Pan and hit the bottom of the Inner Cooking Pan with the palm of your hand several times to release the air bubbles in the batter. Place the Inner Cooking Pan into the Main Body and

- close the Outer Lid.
  - Press the MENU button and select the CAKE menu setting. Set the cooking time to 45 minutes for the 1.0 L model and 65 minutes for the 1.8 L model and press the START/REHEAT button.
  - When baking completes, remove the cake from the Inner Cooking Pan and allow to cool.
  - Frost the cake with whipped cream and garnish with desired fruit.
- \*Flavor variations: Sift cocoa powder with all-purpose flour to make a chocolate cake, or green tea powder to make green tea cake. (Add 1 1/2 Tbsp. for the 1.0 L model and 2 Tbsp. for the 1.8 L model.)

## CHEESE CAKE (Cooking time: 60 minutes for the 1.0 L model and 80 minutes for the 1.8 L model) Menu Setting: CAKE

Ingredients	1.0 L model	1.8 L model
Cream cheese.....	200 g	300 g
Sugar.....	50 g	70 g
Sugar (for beating egg whites).....	30 g	50 g
Egg (separate egg yolk from white)....	3 pcs.	5 pcs.
All-purpose flour (sifted).....	30 g	50 g
Fresh cream .....	50 mL	60 mL
Lemon juice.....	4 tsp.	2 Tbsp.
Vanilla extract.....	To taste	To taste
Butter, melted.....	20 g	30 g
Fresh cream, fruits (for decoration)....	as you like	as you like
Butter (for greasing the Inner Cooking Pan)...	To taste	To taste



### How to cook

- Grease the inside of the Inner Cooking Pan lightly and evenly with butter.
- Soften cream cheese at room temperature or put in microwave oven for 30 seconds at 500 W.
- Place cream cheese from Step 2 in a bowl and mix with wooden spatula until it becomes smooth. Add sugar and blend.
- Add yolks one at a time to Step 3. Blend in sifted all-purpose flour, fresh cream, lemon juice, vanilla extract and melted butter.
- In a separate bowl, beat egg whites until foamy. Gradually add sugar until whites begin to hold their shape.
- Gently fold in meringue from Step 5 to Step 4 with a rubber spatula without over-mixing.
- Pour the batter from Step 6 into the Inner Cooking Pan and hit the bottom of the Inner Cooking Pan with the palm of

- your hand several times to release the air bubbles in the batter. Place the Inner Cooking Pan into the Main Body and close the Outer Lid.
  - Press the MENU button and select the CAKE menu setting. Set the cooking time to 60 minutes for the 1.0 L model and 80 minutes for the 1.8 L model and press the START/REHEAT button.
  - When baking completes, remove the cake from the Inner Cooking Pan and allow to cool. (Be careful handling the cake as freshly baked cakes are fragile and can easily break.)
  - Chill cake in refrigerator. Decorate with whipped cream and garnish with fruits.
- \*Flavor variations: Soak raisins in rum to soften, lightly coat with flour and add after Step 6. (Add 30 g of raisins for 1.0 L model and 50 g for 1.8 L model.)

# CLEANING AND MAINTENANCE

• Clean the Rice Cooker thoroughly after every use.

## IMPORTANT

- Be sure to unplug the Power Cord and allow the Main Body and the Inner Cooking Pan to cool down before cleaning.
- Do not use such items as thinner, abrasive cleaners, bleach, alcohol disinfectant, 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.



## 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.)

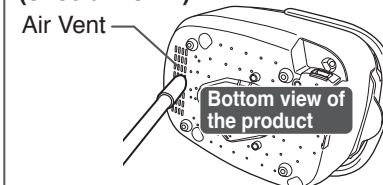
### Open Button

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

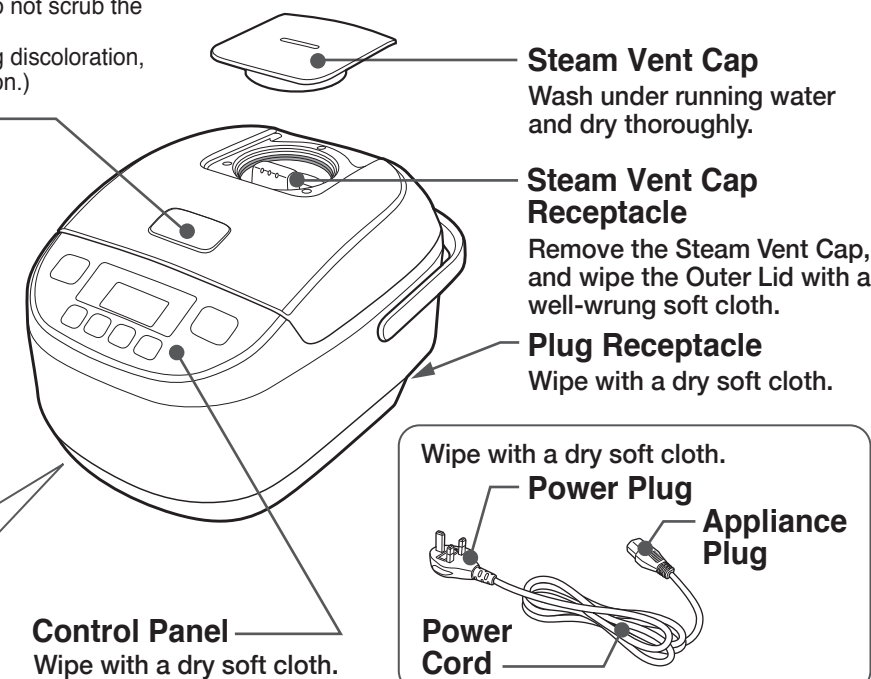
- Otherwise the Outer Lid may not open.

### Air Vent

Clean using a vacuum cleaner (once a month).



- If you use the Rice Cooker while there is dust or other matter stuck to the Air Vent, the internal temperature may become abnormally high, resulting in breakdown.

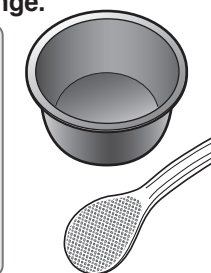


## Inner Cooking Pan (→ pg. 5)/Spatula

Wash using a neutral kitchen detergent and a soft sponge.

The Nonstick Coating on the inner surface of the Inner Cooking Pan can peel off if damaged, so follow the precautions listed below.

- Do not use polishing powder, metal or nylon scrubbing brushes.
- Handle gently. Do not strike it or rub it too hard.
- When dry rice or other food has stuck to the Inner Cooking Pan or Spatula, soak it in water until the food softens, and then wash this item off with a soft sponge or something similar.



## Measuring Cup/Spatula Holder

Wash using a soft sponge.

- To wash thoroughly, use a neutral kitchen detergent.



## IF THERE IS AN ODOR

- Fill the Inner Cooking Pan with water up to water level 1 for WHITE for 1.0 L model, and water level 2 for 1.8 L model.
  - Do not put other matter such as kitchen detergents in the Inner Cooking Pan.
- Close the Outer Lid and press the MENU button to select the QUICK menu setting.
- Press the START/REHEAT button.

- When a melody (beep) sounds and the Rice Cooker switches to the Keep Warm mode, press the KEEP WARM CANCEL button.

- 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.

Continued on the next page



# CLEANING AND MAINTENANCE (cont.)

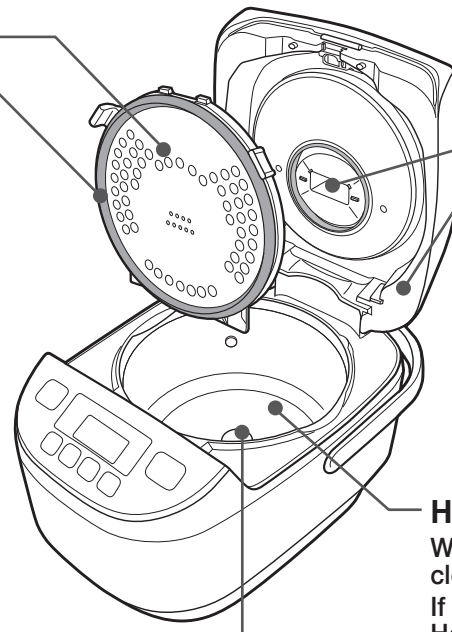
## THE INTERIOR

### 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 become imperfect.
- The Inner Lid Gasket cannot be removed.
- Be sure to clean the Inner Lid Set after every use. If left dirty or wet, the color may change to brown or rust may form.



### 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.

- 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 sandpaper of about No. 320 after dipping in water.

If it becomes clogged with rice or other matter, remove with a bamboo stick.

### Center Sensor

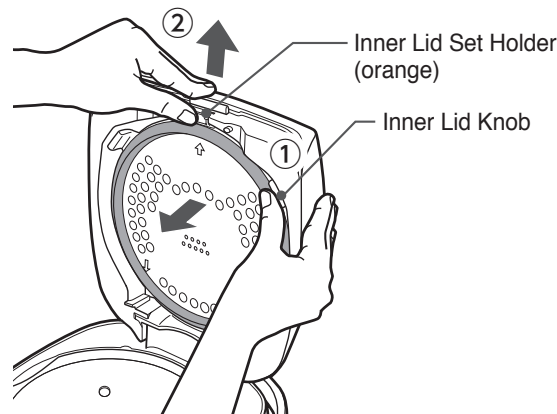
Wipe with a well-wrung soft cloth.

If it becomes clogged with rice or other matter, remove with a bamboo stick.

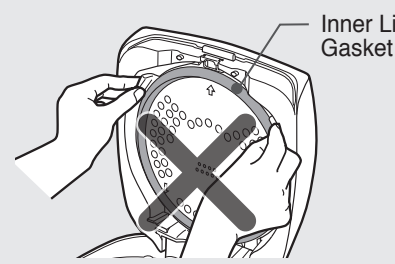
## HOW TO DETACH AND ATTACH THE INNER LID SET

### HOW TO DETACH

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



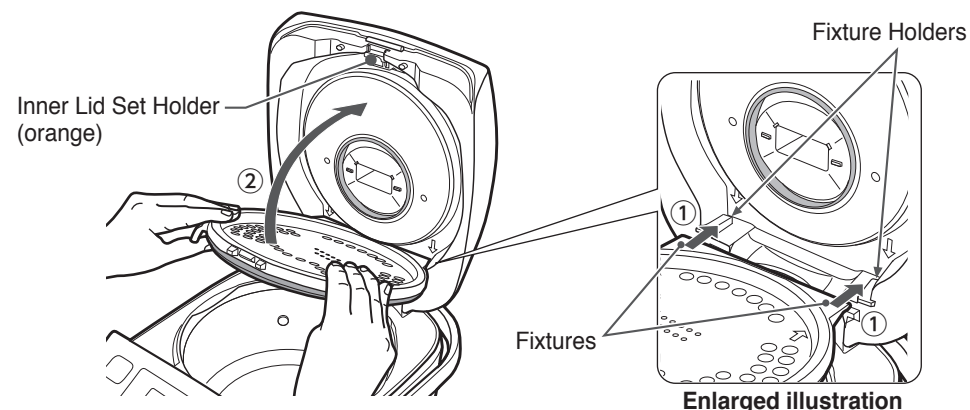
- Do not forcibly pull the Inner Lid Knobs or Inner Lid Gasket toward you without pressing the Inner Lid Set Holder. May cause the Inner Lid Set and Outer Lid to break.



### HOW TO ATTACH

1 Line up the Inner Lid Set Fixtures (2 positions) with the Outer Lid Fixture Holders, and then insert the fixtures.

2 With the Fixtures inserted, press on the Inner Lid Set Holder until you hear a click.



# TROUBLESHOOTING GUIDE

● Please check the following points before calling for service.

Problems	Possible Causes/Solutions
COOKING RICE	<p><b>Rice cooks too hard or too soft</b></p> <ul style="list-style-type: none"> <li>● Increase or decrease water slightly (by 1-2 mm) from the Water Level Line according to your preference.</li> <li>● If the amount of water is adjusted with the Rice Cooker on a tilted surface, the amount of water may be too high or too low, which will lead to changes in the hardness of the cooked rice.</li> <li>● 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).</li> <li>● The texture of rice varies depending on the room and water temperatures.</li> <li>● Using the Timer may result in softer rice.</li> <li>● Using the QUICK menu setting may result in harder or wet rice.                             <ul style="list-style-type: none"> <li>→ Please try using the WHITE menu setting.</li> </ul> </li> <li>● Make sure the Inner Cooking Pan is not deformed.</li> <li>● Rice may not have been cleaned sufficiently, leaving too much bran on the rice.</li> <li>● Did you level the surface of the rice before cooking?</li> <li>● Did you loosen the rice after cooking was completed?                             <ul style="list-style-type: none"> <li>→ Loosen the rice immediately after cooking is completed.</li> </ul> </li> <li>● Is there moisture or foreign matter such as (cooked or uncooked) rice on the bottom of the Inner Cooking Pan, the Center Sensor, or the Heating Plate?                             <ul style="list-style-type: none"> <li>→ Wipe them off.</li> </ul> </li> <li>● Is there moisture or foreign matter on the inside of the Main Body, the Inner Lid Set, or the Steam Vent Cap?                             <ul style="list-style-type: none"> <li>→ Wipe them off.</li> </ul> </li> <li>● Long Grain Rice may be slightly harder than normal.                             <ul style="list-style-type: none"> <li>→ To make it softer, fill the water slightly higher than the marked line on the Inner Cooking Pan (to a point within half the distance to the next marked line) and cook. However, please note that adding too much water may cause it to boil over.</li> </ul> </li> </ul>
	<p><b>Rice is scorched</b></p> <ul style="list-style-type: none"> <li>● Is there moisture or foreign matter such as (cooked or uncooked) rice on the bottom of the Inner Cooking Pan, the Center Sensor, or the Heating Plate?                             <ul style="list-style-type: none"> <li>→ Wipe them off.</li> </ul> </li> <li>● 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.</li> <li>● Rice may not have been cleaned sufficiently, leaving too much bran on the rice.</li> <li>● Make sure the Inner Cooking Pan is not deformed.</li> </ul>
	<p><b>The surface of the cooked rice is uneven</b></p> <ul style="list-style-type: none"> <li>● Depending on the heat convection while cooking, the surface of the cooked rice may look uneven.</li> <li>● Did you level the surface of the rice before cooking?</li> <li>● Make sure the Inner Lid Set and the Inner Cooking Pan are not deformed.</li> </ul>
	<p><b>Boils over while cooking</b></p> <ul style="list-style-type: none"> <li>● Did you use the wrong Menu setting or amount of water? → pg. 10</li> <li>● When cooking using the CONGEE THICK or CONGEE THIN 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"> <li>→ See "Be careful that the contents do not boil over." on pg. 9</li> </ul> </li> <li>● Make sure the Steam Vent Cap is attached.</li> <li>● Rice may not have been cleaned sufficiently, leaving too much bran on the rice.</li> <li>● Make sure the Inner Cooking Pan is not deformed.</li> </ul>
	<p><b>Unable to start cooking or the buttons do not respond</b></p> <ul style="list-style-type: none"> <li>● Make sure the Power Plug is plugged in securely.</li> <li>● Is the Appliance Plug disconnected from the Plug Receptacle?</li> <li>● Does the Display show "E01" or "E02"? → pg. 24</li> <li>● Is the KEEP WARM light on?                             <ul style="list-style-type: none"> <li>→ Press the KEEP WARM/CANCEL button and press the START/REHEAT button.</li> </ul> </li> <li>● Is "0" blinking on the Display?                             <ul style="list-style-type: none"> <li>→ Press the KEEP WARM/CANCEL button, and then perform other operations.</li> </ul> </li> <li>● Did you press the START/REHEAT button after preparing to cook the rice?                             <ul style="list-style-type: none"> <li>→ The START/REHEAT button must be pressed to start cooking the rice.</li> </ul> </li> </ul>
	<p><b>Steam comes out from the gap between the Outer Lid and the Main Body</b></p> <ul style="list-style-type: none"> <li>● Make sure that the Inner Lid Set has not been dropped or deformed, and that the Inner Lid Gasket is not torn.</li> <li>● Has the Inner Lid Gasket become soiled? → Clean the Inner Lid Gasket.</li> <li>● Make sure the Inner Cooking Pan is not deformed.</li> </ul>
COOKING RICE/KEEP WARM	<p><b>A noise is heard during Cooking/Keep Warm</b></p> <ul style="list-style-type: none"> <li>● The microprocessor (MICOM) makes a sound while adjusting the heat power of the Rice Cooker. This does not indicate a problem.</li> <li>● There is a spark-like noise when there is water left on the outside of the Inner Cooking Pan.                             <ul style="list-style-type: none"> <li>→ Always take precautions to wipe the outer surface of the Inner Cooking Pan and the inside of the Main Body clean, especially of moisture and foreign matters, before placing the Inner Cooking Pan into the Main Body.</li> </ul> </li> </ul>
	<p><b>The Reheat function does not work</b></p> <ul style="list-style-type: none"> <li>● Make sure the KEEP WARM light is not off. → pg. 13</li> </ul>

Continued on the next page

# TROUBLESHOOTING GUIDE (cont.)

Problems	Possible Causes/Solutions
KEEP WARM	<p><b>During Keep Warm, rice has an odor, or rice becomes watery</b></p> <ul style="list-style-type: none"> <li>● Was the rice kept warm with the Spatula left in the Inner Cooking Pan?</li> <li>● Was cold rice reheated?</li> <li>● Did you loosen the rice after cooking was completed? → <b>Loosen the rice immediately after cooking is completed.</b></li> <li>● Rice may not have been cleaned sufficiently, leaving too much bran on the rice.</li> <li>● Some odor may remain after cooking mixed rice. → <b>Clean the Inner Cooking Pan thoroughly and perform "IF THERE IS AN ODOR" on pg. 19</b></li> <li>● The Keep Warm mode may not have been used for keeping rice warm. → <b>Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor.</b> → pg. 6</li> <li>● Did you clean the Rice Cooker thoroughly after every use? → <b>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. 20 and then using REGULAR KEEP WARM on pg. 11 should be effective. It can be even more effective to increase the warming temperature, as described on pg. 25, "IF THE FOLLOWING OCCUR".</b></li> </ul>
	<p><b>During Keep Warm, rice becomes yellow or dry</b></p> <ul style="list-style-type: none"> <li>● Is there moisture or foreign matter such as (cooked or uncooked) rice on the bottom of the Inner Cooking Pan, the Center Sensor, or the Heating Plate? → <b>Wipe them off.</b></li> <li>● Are you keeping warm a small amount of rice in the Inner Cooking Pan?</li> <li>● Was the Keep Warm mode used for more than 12 hours? → pg. 11</li> <li>● The type of rice and water used may make the rice appear yellow.</li> <li>● If you're worried because the rice becomes yellow or is dry, see pg. 25 "IF THE FOLLOWING OCCUR". It may be effective to reduce the Keep Warm temperature.</li> </ul>
	<p><b>The Display does not show the elapsed Keep Warm time</b></p> <ul style="list-style-type: none"> <li>● Does the Display show the current time? → <b>Press the Time Setting buttons to change the display.</b> → pg. 12 "NOTE".</li> </ul>
	<p><b>Extended Keep Warm is not accepted</b></p> <ul style="list-style-type: none"> <li>● Did you select a menu setting for which the Extended Keep Warm mode is not available? → pg. 11</li> <li>● Was the Keep Warm mode used for more than 12 hours? → <b>If the Keep Warm mode is used for more than 12 hours, the Extended Keep Warm mode will not be accepted.</b></li> <li>● Is the rice in the Inner Cooking Pan cold? → <b>If the temperature of the Inner Cooking Pan is low, the Extended Keep Warm mode will not be accepted.</b></li> </ul>
<p><b>The Keep Warm elapsed time display is blinking</b></p> <ul style="list-style-type: none"> <li>● 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. 11</li> </ul>	
CAKE	<p><b>Cake rises too much</b></p> <ul style="list-style-type: none"> <li>● Did you add baking powder or baking soda? → <b>Do not add baking powder or baking soda as it may cause the cake to rise too high and cause malfunction.</b></li> </ul>
	<p><b>The cake breaks easily</b></p> <ul style="list-style-type: none"> <li>● Freshly baked cake is fragile and breaks easily. Carefully remove the cake from the Inner Cooking Pan directly after baking.</li> </ul>
	<p><b>Cake is difficult to release from the Inner Cooking Pan</b></p> <ul style="list-style-type: none"> <li>● Be sure to grease the inside of the Inner Cooking Pan well. → <b>Otherwise, the cake may be difficult to remove. (Pouring the cake batter after greasing the inside of the Inner Cooking Pan will make cake removal easier when baking is finished.)</b></li> <li>● Make sure the Inner Cooking Pan is not deformed. → <b>If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently.</b></li> </ul>
	<p><b>The cake is scorched</b></p> <ul style="list-style-type: none"> <li>● Make sure the Inner Cooking Pan is not deformed. → <b>If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently.</b></li> <li>● The cooking time may have been too long. → <b>Be sure to follow the cooking times suggested in the RECIPES on pg. 18. If the cooking result is not satisfactory, reduce the cooking time by using the ▲ or ▼ button.</b> → pg. 15 and pg. 18</li> </ul>

Problems	Possible Causes/Solutions
CAKE	<p><b>Cake is not cooked through or does not rise</b></p> <ul style="list-style-type: none"> <li>● The cooking time may have been too short. → <b>Be sure to follow the cooking times suggested in the RECIPES on pg. 18. If more baking is still required, use the ▲ or ▼ button to adjust the time.</b> → pg. 15 and pg. 18</li> <li>● The egg whites may not have been whipped sufficiently. → <b>When the egg whites are not whipped sufficiently, the cake may not be cooked through or may not rise. Whip the egg whites until they peak.</b></li> <li>● The egg whites may have been whipped excessively, causing them to separate. → <b>When the egg whites separate, the cake may not be cooked through or may not rise. It is sufficient to whip the egg whites just until they peak.</b></li> <li>● The ingredients may not have been measured correctly. → <b>When the ingredients are not measured correctly, the cake may not be cooked through or may not rise.</b></li> <li>● When mixing in the all-purpose flour, the mixture may have been mixed (kneaded) too much. → <b>When mixed too much, the cake may not be cooked through or may not rise.</b></li> <li>● When making a cake that contains nuts or other solid filling, too much filling may have been added. → <b>Adding too much filling may prevent the cake from baking properly.</b></li> <li>● Too much cake batter may have been added. → <b>Be sure to bake using only the amounts listed in the RECIPES. Too much batter may prevent the cake from being cooked through.</b></li> <li>● Too much time may have passed after preparing the batter. → <b>If too much time passes after the batter was prepared, the bubbles may disappear and the cake may not rise. Bake the cake promptly after making the batter.</b></li> <li>● Striking the bottom of the Inner Cooking Pan too many times after adding the batter may prevent the cake from rising properly. Strike gently only a few times.</li> <li>● Make sure the Inner Cooking Pan is not deformed. → <b>If the Inner Cooking Pan is deformed, the cake may not bake properly.</b></li> </ul>
	<ul style="list-style-type: none"> <li>● Do not put anything into the Inner Cooking Pan other than the batter. Do not use a cake mold, cooking paper, or similar material. → <b>Doing so may deform the Inner Cooking Pan, cause peeling of the Nonstick Coating, or prevent the cake from baking properly.</b></li> </ul>
TIMER COOKING	<p><b>The Rice Cooker starts cooking immediately after the Timer is set</b></p> <ul style="list-style-type: none"> <li>● Is the current time set correctly? → <b>The clock is displayed in 24-hour (military) time. Please check and set it again.</b></li> <li>● If the Timer is set to a time that is less than the timer cooking times, the Rice Cooker will begin cooking immediately.</li> </ul>
	<p><b>The rice is not ready at the set time</b></p> <ul style="list-style-type: none"> <li>● Is the current time set correctly? → <b>The clock is displayed in 24-hour (military) time. Please check and set it again.</b></li> <li>● 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.</li> </ul>
	<p><b>The Timer cannot be set</b></p> <ul style="list-style-type: none"> <li>● Did you press the START/REHEAT button after setting the time? → <b>The START/REHEAT button must be pressed to complete setting the Timer.</b></li> <li>● Is "7:00" blinking on the Display? → <b>Unless the current time is set, the Timer function will not be accepted.</b> → pg. 7</li> <li>● Have you selected a Menu setting that doesn't work with the Timer function? → <b>The Timer function is not available for QUICK, MIXED, SWEET, and CAKE menu settings.</b></li> </ul>
OTHER	<p><b>The Outer Lid cannot be opened</b></p> <ul style="list-style-type: none"> <li>● 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.</li> </ul>
	<p><b>The Outer Lid won't close</b></p> <ul style="list-style-type: none"> <li>● Is the Inner Lid Set attached correctly? → <b>If the Inner Lid Set is not attached, the Outer Lid is constructed so that it will not close, for a safety reason. This is not a malfunction.</b></li> </ul>
	<p><b>The Outer Lid opens during cooking</b></p> <ul style="list-style-type: none"> <li>● Did you close the Outer Lid completely? → <b>Be sure to close the Outer Lid until you hear a clicking sound.</b></li> </ul>
	<p><b>When power failure occurs</b></p> <ul style="list-style-type: none"> <li>● If too many appliances are used simultaneously, an overload may occur and the breaker will cut off the electricity. → <b>If another appliance is plugged into 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.</b></li> </ul>

Continued on the next page



# TROUBLESHOOTING GUIDE (cont.)

Problems	Possible Causes/Solutions
<b>OTHER</b> You mistakenly put the rice and water directly into the Main Body	● 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	● When you use this Rice Cooker for the first time, there will be a resinous smell, such as that of plastic, but the odor will lessen as you use the Rice Cooker. If you are concerned about the odor, please see pg. 19 "IF THERE IS AN ODOR".
The estimated time until cooking completion is not displayed	● When pots of rice are cooked consecutively, the estimated time will not be displayed until the Main Body cools down, but the rice cooking will start. This is not a malfunction.
There is rust colored dirt on the inside of the Outer Lid or the Inner Lid Set	● If rice residue is stuck on the Outer Lid or the Inner Lid Set and has discolored, clean it. → pg. 20

# ERROR DISPLAYS AND THEIR MEANINGS

If the countermeasures listed below do not solve the problem, contact the store where you purchased the Rice Cooker.

Panel Display	Cause (Points to check)
<b>Error Display</b> H01 H02	● 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 35 minutes and allow the interior to cool down. (Be careful not to burn yourself.) To cool faster, see pg. 9.
7:00 is blinking	● If the Display shows a blinking 7:00, set the time. → pg. 7 If rice is cooked while the Display shows a blinking 7:00 (without first setting the time), the current time will not be shown during the cooking or keep warm process.
The Display turns off when the Power Plug is unplugged from the electrical outlet or the Appliance Plug is removed from the Plug Receptacle	● The built-in lithium battery is dead. When the lithium battery is dead, the Display will turn off and stored memories (current time, menu selection, and Keep Warm settings) will be erased if the Power Plug is unplugged from the electrical outlet. However, if the Power Plug is plugged back into the electrical outlet and the clock is set, the Rice Cooker will function normally. Please contact the store where you purchased the Rice Cooker to have the Lithium Battery replaced (a fee will be charged for the replacement).
Odd Display	● Unplug the Power Cord and plug it in again.
E01 E02	● Indicates malfunction. → Please contact the store where you purchased the Rice Cooker.

# 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.

## How to Change the Keep Warm Temperature Settings

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

→ See step 4 under "BASIC COOKING STEPS" on pg. 8

7:00 The current time is displayed.

**2 Press and hold the button for 3 seconds or longer.**



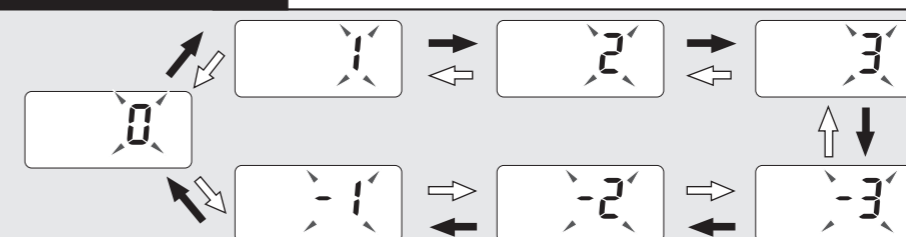
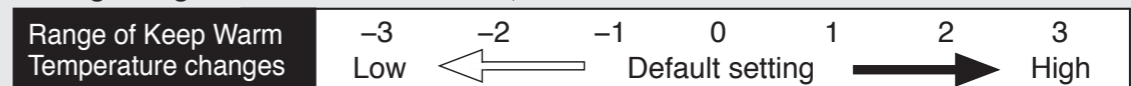
Press and hold for 3 seconds or longer.



You will hear 3 beeps and the current setting will blink. (Default setting is "0".)

**3 Press the ▲ or ▼ to set the temperature.**

If you press the ▲, the setting changes in the direction of the →. If you press the ▼, the setting changes in the direction of the ←.

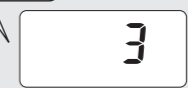


If you are worried about odors in the rice, select [1] – [3] to increase the Keep Warm temperature. If you are worried about changes in color or dryness in the rice, select [-1] – [-3] to decrease the Keep Warm temperature.

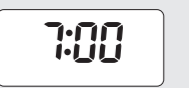
**4 Press the MENU button.**



The setting is saved when the setting stops blinking and you hear 3 beeps.



After the beeps, 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 or the Appliance 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.

# 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.

Part Name	Part Number	
Inner Lid Set	1.0 L model	C238-WH
	1.8 L model	C239-WH
Inner Cooking Pan	1.0 L model	B613-6B
	1.8 L model	B614-6B
Spatula	SHAKN-6B	
Spatula Holder	BE772051L-00	
Measuring Cup	615784-00	

# SPECIFICATIONS

Model No.	NL-DSQ10	NL-DSQ18	
Cooking Capacity of Each Menu Setting (approx. L) [cups]	WHITE (Long Grain White Rice)	0.18–1.0 [1–5.5]	0.36–1.8 [2–10]
	QUICK (Long Grain White Rice)	0.18–1.0 [1–5.5]	0.36–1.8 [2–10]
	SHORT GRAIN WHITE (Short Grain White Rice)	0.18–1.0 [1–5.5]	0.36–1.8 [2–10]
	MIXED (Long Grain White Rice)	0.18–0.72 [1–4]	0.36–1.08 [2–6]
	SUSHI (Short Grain White Rice)	0.18–1.0 [1–5.5]	0.36–1.8 [2–10]
	SWEET (Sweet Rice Only or Sweet Rice + Long Grain White Rice)	0.18–0.72 [1–4]	0.36–1.08 [2–6]
	CONGEE THICK (Long Grain White Rice)	0.09–0.18 [0.5–1]	0.09–0.27 [0.5–1.5]
	CONGEE THIN (Long Grain White Rice)	0.09 [0.5]	0.09–0.18 [0.5–1]
	BROWN (Medium Grain Brown Rice, Long Grain Brown Rice)	0.18–0.72 [1–4]	0.36–1.44 [2–8]
CAKE	All-purpose flour, 120 g	All-purpose flour, 180 g	
Rating	AC 220–230 V 50/60 Hz		
Electric Consumption	605–660 W	825–900 W	
Average Power Consumption during Keep Warm	33 W	39 W	
Rice Cooking System	Direct Heating		
Power Cord Length	1.0 m		
External Dimensions <approx. cm>	26.5 (W) × 37 (D) × 21.5 (H) (41.5 *1)	29 (W) × 39.5 (D) × 25 (H) (47.5 *1)	
Weight	approx. 4.0 kg	approx. 5.2 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:

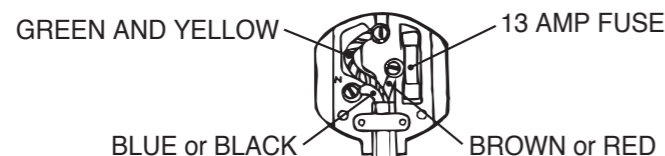
Green-and-yellow: Earth      Brown or Red: Live      Blue or Black: Neutral

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.

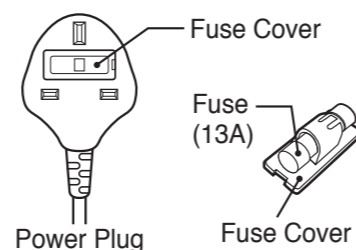


### How to change the Fuse

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

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