



MICOM RICE COOKER & WARMER
OPERATING INSTRUCTIONS

NL-AAQ10 / NL-AAQ18

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.

WARNINGS



Do not modify the Rice Cooker. Only a repair technician may 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 touch 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.



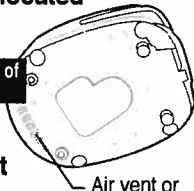
Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker.
Doing so may cause short circuit or electric shock.



Do not 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.

Bottom view of the product



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, keeping rice warm, and steam cooking only.

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

- Foods packaged in plastic bags.
- Dishes that use paper towels or other lids to cover the food.

Doing so may clog the steam exhaust route.



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

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

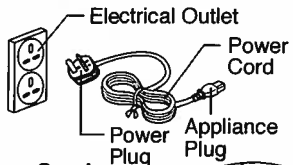
- The Power Plug, Power Cord or Appliance Plug has become very hot.
- The Power Cord is damaged or the electricity turns on and off when touched.
- The body of the Rice Cooker is deformed or unusually hot.
- Smoke is arising from the Rice Cooker or there is a burning smell.
- Some part of the Rice Cooker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



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.

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 220-230V 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.



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.

■ Prohibited or required actions are indicated as follows:



Indicates a prohibited operation.



Indicates a requirement or instruction that must be followed.

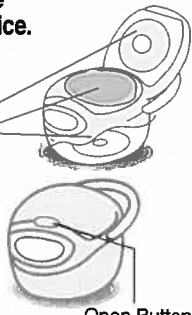
CAUTIONS



Do not touch hot surfaces during or immediately after use. Removing the Inner Cooking Pan only will not turn off the power. 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.

Open Button



Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.
Doing so may cause 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 15kg for the 1.0L model, and 20kg for the 1.8L model.



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 electric shock, short circuit or fire.



Do not use other Power Cords than the one provided. Do not use the Power Cord for other appliances.

Doing so may cause malfunction or fire.

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 damage the Rice Cooker.

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

Doing so may cause the Inner Cooking Pan 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.



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

IMPORTANT

■ **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 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 or the outside surface of the Inner Cooking Pan.**

Doing so may cause imperfect cooking.

■ **Do not cook when the Inner Cooking Pan is empty.**

Doing so may cause breakdown of the Rice Cooker or melting of the Steaming Basket.

■ **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 use the Rice Cooker on a surface where the air vent located at the bottom can become blocked or covered (such as on paper, cloth, carpet, plastic bag or aluminum sheet).**

Doing so may cause breakdown or malfunction.

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

- Staff (employee) kitchen areas 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:

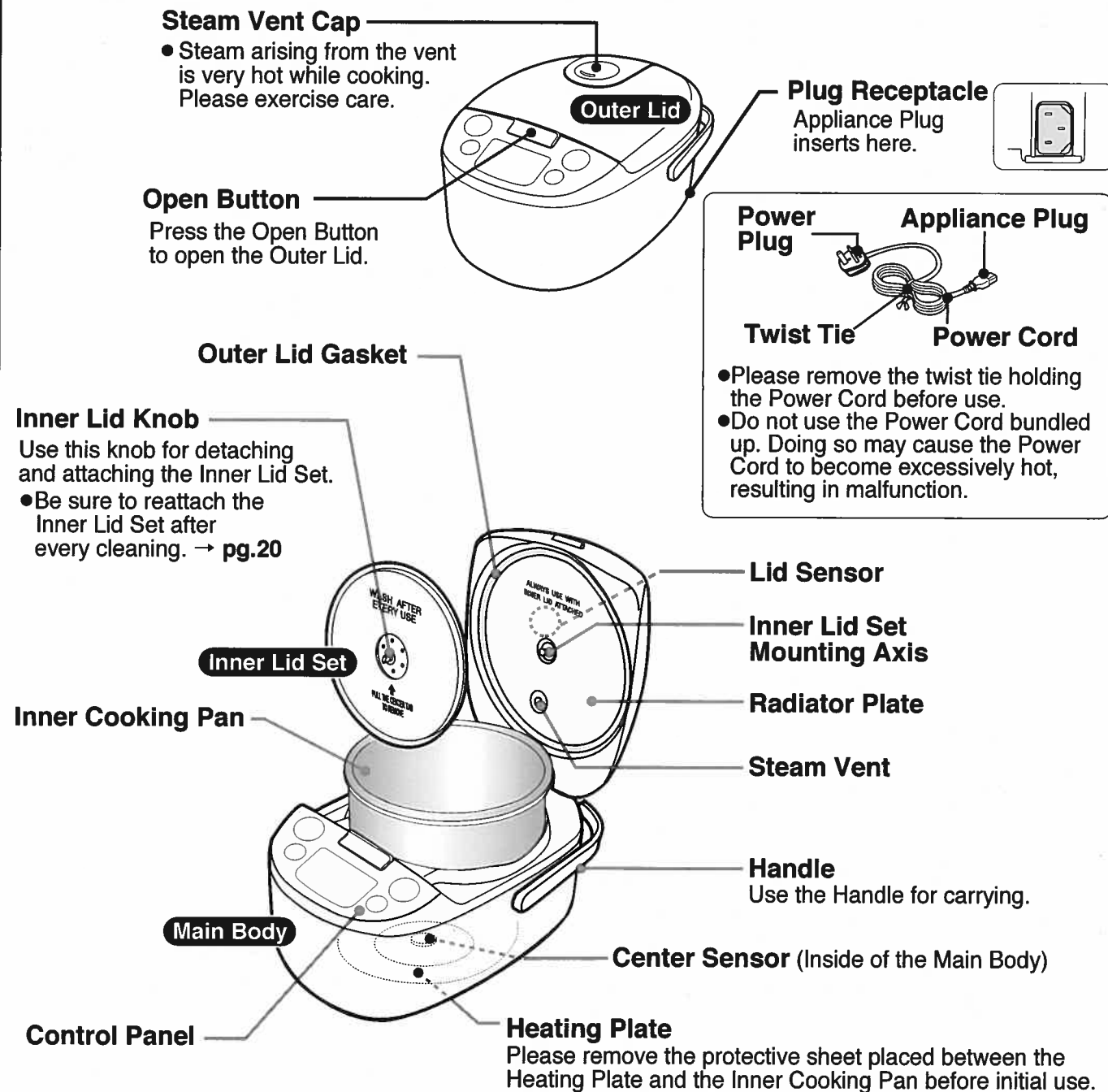
- Farm houses.
- By clients in hotels, motels and other residential type environments.
- Bed and breakfast type environments.

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

PARTS NAMES AND FUNCTIONS

Push down on the center front of the **Outer Lid** until you hear it click shut.

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



ACCESSORIES

Spatula



Steaming Basket



Measuring Cup



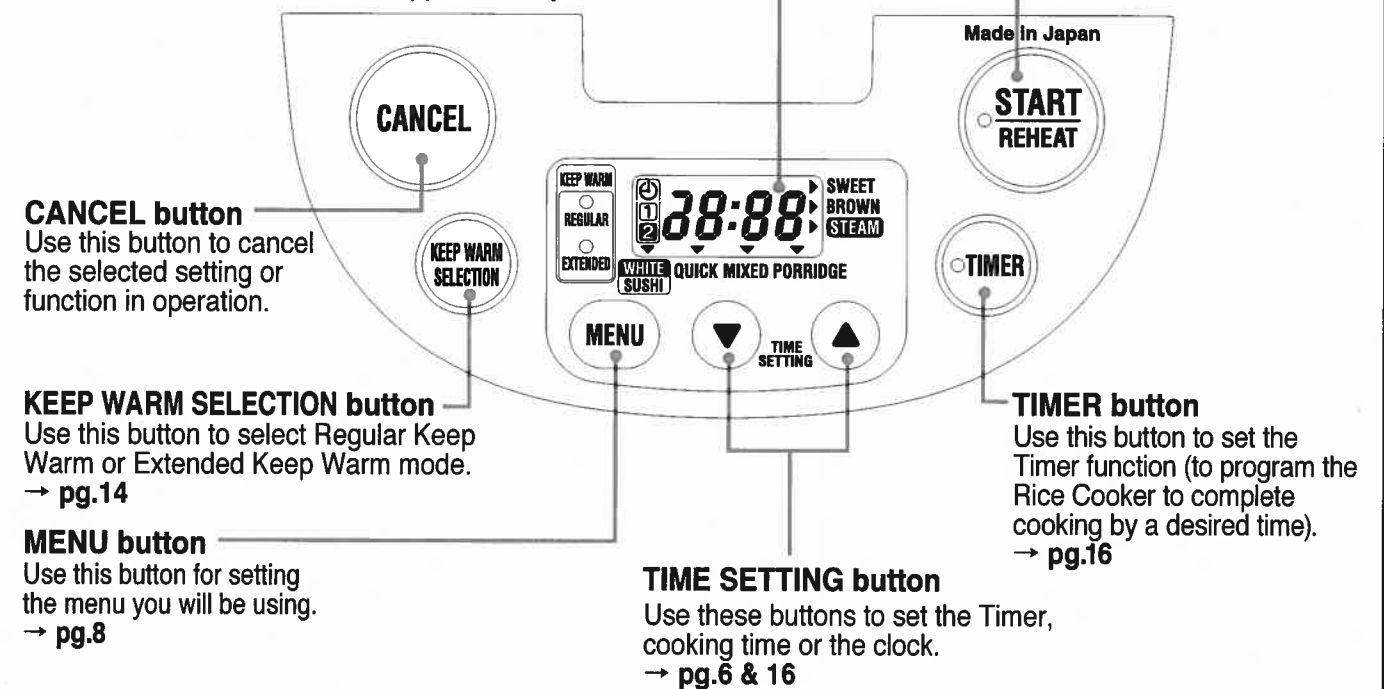
(approx. 180mL)

CONTROL PANEL

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

Display

The illustration below shows all possible displays and is for reference only. This display will not appear during actual use. Black lines that may appear on the LCD when wiped with a cloth is caused by static electricity and does not indicate a malfunction. It will disappear shortly.



HOW TO MAINTAIN THE INNER COOKING PAN IN GOOD CONDITION

The nonstick coating may 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 Cleaning>

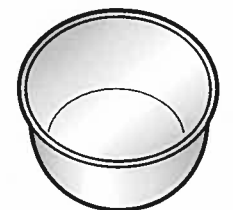
- Do not place spoons or bowls inside the Inner Cooking Pan.
- Clean the Inner Cooking Pan immediately after using any seasonings.
- Only use soft materials such as a sponge when cleaning.
- Do not use thinner, benzene, abrasive cleaners and brushes (nylon/metal), bleach or anything that may damage the Inner Cooking Pan.

<When Cooking Completes>

- Do not pour vinegar into the Inner Cooking Pan (when making sushi rice).
- Do not use a metal ladle (when serving porridge etc.).
- Do not hit the Inner Cooking Pan hard (when serving).

REMARKS: 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.20



HOW TO SET THE CLOCK / SOUND SIGNALS AND HOW TO CHANGE THEM

HOW TO SET THE CLOCK

The clock is displayed in 24 hours (military 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, set the correct time as shown below.
- 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.

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.

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

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.

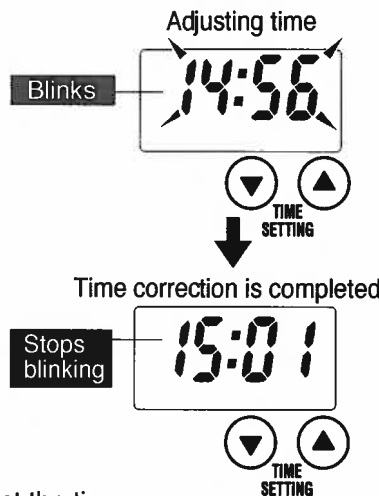
 button: Each press advances the time in 1-minute increments.

 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.



SOUND SIGNALS AND HOW TO CHANGE THEM

This product is equipped with a Sound Signal function, which will inform you when the Rice Cooker begins cooking, when the Timer is set, or when cooking has completed. You can choose the Sound Signals from the following:

Types of Sound Signals:

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.

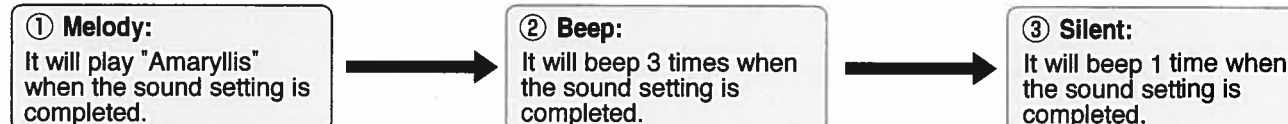
- 1) Insert the Appliance Plug into the Main Body securely.
- 2) Insert the Power Plug into an electrical outlet.

2 Hold the button for more than 3 seconds.

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

WHEN CHANGING THE SOUND SIGNAL:

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



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

TIPS TO COOKING GREAT-TASTING RICE (PREPARATION AND KEEP WARM)

HOW TO COOK GREAT-TASTING 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. 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.)

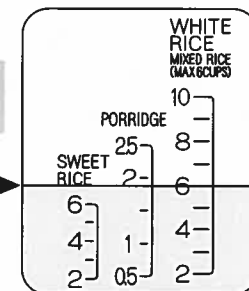


Adjust the amount of water accordingly

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

e.g.: When Cooking 6 Cups of White Rice

Add water to water level 6 for WHITE RICE.



- This illustration shows the Inner Cooking Pan of the 1.8L model.

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

Excessive moisture is released, 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 wet or burn.

HOW TO USE 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 if the Keep Warm mode is cancelled or if left in an unplugged Rice Cooker.

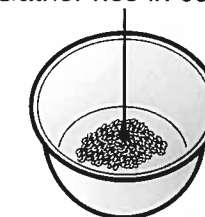
To prevent the rice from becoming dry, wet, develop an odor or turn yellow, do not use the Keep Warm mode for the following:

- Keeping a small amount of rice warm for long hours.
- Keeping rice warm for more than 12 hours.
- Adding rice.
- Reheating cold rice.
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice or sweet rice).
- Keeping food other than rice warm such as croquette, miso soup or steamed food.
- 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.

Gather rice in center



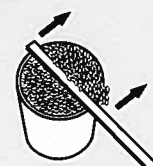
HOW TO COOK RICE

BASIC COOKING STEPS

Please wash the Inner Cooking Pan, Inner Lid Set, Steam Vent Cap and accessories before initial use. → pg.19

1 Measure the rice with the provided Measuring Cup.

Overfill the Measuring Cup with rice, then level off.



(1 Cup = approx. 180mL)

2 Clean the rice and adjust the amount of water.

How to clean rice → pg.7 "HOW TO COOK GREAT-TASTING RICE: Clean rice quickly".

Place the Inner Cooking Pan on a flat surface. Add water to the water level according to the menu setting you have chosen. → pg.10

For an accurate measurement, level the surface of the rice.

Fill to the water measure line that matches the number of cups of rice you are cooking.

- The rice may be cooked immediately after rinsing, 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, and plug in the Power Cord.

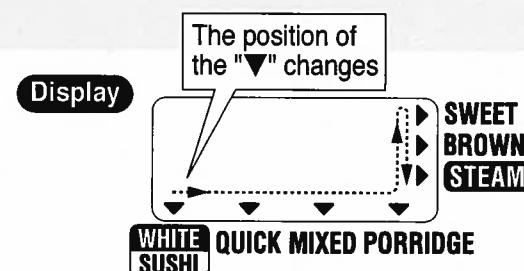
Always take precautions to wipe the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set and Steam Vent Cap clean, especially of moisture and foreign matters, before placing the Inner Cooking Pan into the Main Body.

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

4 Select the desired Menu setting by pressing the **MENU** button.

Each press of the button changes the position of the "▼". Press the button to your desired menu setting.

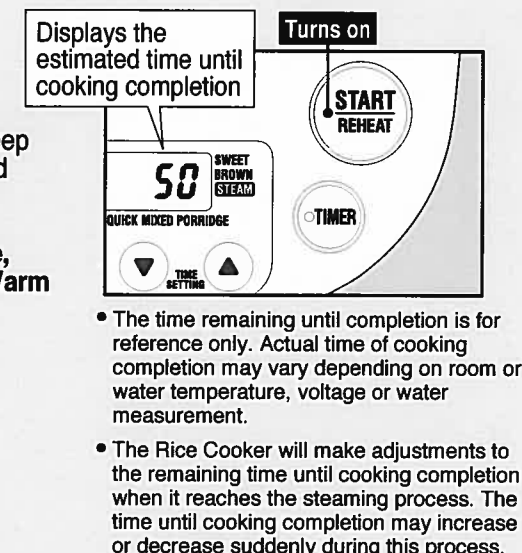
- Press and hold the button to quickly cycle through the selections. It will stop when it reaches WHITE / SUSHI.
- Menu settings such as WHITE / SUSHI and BROWN will remain selected until you change the setting.



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

The START / REHEAT light will turn on and the melody / beep to start cooking will sound. The Display shows the estimated time until cooking completion in minutes.

- 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.15
- Press the Time Setting **▲** or **▼** button to check the current time during cooking. If the stored lithium battery is out and the current time was not set, the Display will not show the current time.
- Do not put the Steaming Basket in the Rice Cooker while cooking rice if not also steaming other foods.

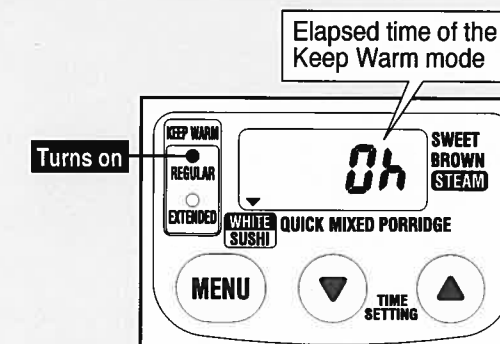


- The time remaining until completion is for reference only. Actual time of cooking completion may vary depending on room or water temperature, voltage or water measurement.
- The Rice Cooker will make adjustments to the remaining time until cooking completion when it reaches the steaming process. The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

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

The Rice Cooker automatically switches to the Keep Warm mode after cooking has completed and the REGULAR KEEP WARM light turns on. The Display will show the elapsed Keep Warm time in hour(s). Stir the rice and loosen it immediately to release excessive moisture to prevent rice from clumping or becoming too wet.

→ Please use oven-mitts or a soft cloth when touching the Inner Cooking Pan, as it may be hot.



- 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.
- If you cancel the Keep Warm mode and press the KEEP WARM SELECTION button again, the Display shows 0h.
- The sound setting can also be changed. → pg.6

7 After use, press the **CANCEL** button, then unplug the Power Cord.

- Removing the Inner Cooking Pan only will not turn off the power. Make sure to press the CANCEL button.

NOTE

- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.
- 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.

HOW TO COOK RICE (cont.)

TIPS TO COOKING VARIOUS RICE MENUS

Menus Menus with special menu settings.

Menus	Rice	Menu Setting	Water Level	Cooking Capacity [cups]	Remarks
White Rice	White Rice	WHITE / SUSHI	WHITE RICE	1.0L : 1~5.5 1.8L : 2~10	
Sushi Rice	White Rice	WHITE / SUSHI	SUSHI RICE	1.0L : 1~5.5 1.8L : 2~10	
Quick Cooking	White Rice	QUICK	WHITE RICE	1.0L : 1~5.5 1.8L : 2~10	• Choose this setting when you need to cook white rice in a hurry. Please note that the rice texture may be slightly harder.
Mixed Rice	White Rice	MIXED	WHITE RICE	1.0L : 1~4 1.8L : 2~6	• 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 rice volume. • Chop ingredients into small pieces and place evenly on top of the rice (do not mix into the rice).
Porridge	White Rice	PORRIDGE	PORRIDGE	1.0L : 0.5~1.5 1.8L : 0.5~2.5	• The recommended amount of ingredients should be about 30-50% of the rice volume. • 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 rice porridge has finished cooking. • Semi-brown rice (30%, 50%, and 70%) or brown rice cannot be used to make porridge.
Sweet Rice	Sweet Rice or White Rice mixed with Sweet Rice	SWEET	SWEET RICE (When cooking white rice mixed with sweet rice, use slightly above the water level for SWEET RICE)	1.0L : 1~4 1.8L : 2~6	• Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. • Place ingredients on top of rice after adjusting the water. • When cooking rice with adzuki beans, boil the adzuki beans first, then separate the beans from the broth and cool to room temperature before using. Use broth in place of water when cooking the rice.
Brown Rice	Brown Rice	BROWN	BROWN RICE	1.0L : 1~4 1.8L : 2~8	• If white rice is mixed with brown rice, it may boil over or imperfect cooking may occur, and is not recommended.

Others These menus may be cooked using the settings described below.

Others	Rice	Menu Setting	Water Level	Cooking Capacity [cups]	Remarks
Mixed Rice with Barley	Barley mixed with White Rice	WHITE / SUSHI	WHITE RICE	1.0L : 1~5.5 1.8L : 2~10	• 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	White Rice with Germ	WHITE / SUSHI	WHITE RICE	1.0L : 1~5.5 1.8L : 2~10	• Clean the rice quickly and gently because the germ can easily be washed off.
Germinated Brown Rice	Germinated Brown Rice or White Rice mixed with Germinated Brown Rice	WHITE / SUSHI	WHITE RICE	1.0L : 1~4 1.8L : 2~8	• 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 30%	Semi-Brown Rice 30%	BROWN	BROWN RICE (Use slightly below the water level for BROWN RICE)	1.0L : 1~4 1.8L : 2~8	• 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%	Semi-Brown Rice 50% / 70%	WHITE / SUSHI	WHITE RICE (Use slightly above the water level for WHITE RICE)	1.0L : 1~4 1.8L : 2~8	

Estimated Cooking Time

Menu Selections	Length of Cooking Time	
	1.0L model	1.8L model
White Rice	approx. 52 minutes — 57 minutes	approx. 50 minutes — 1 hour
Sushi Rice	approx. 51 minutes — 57 minutes	approx. 49 minutes — 1 hour
Quick Cooking	approx. 26 minutes — 39 minutes	approx. 27 minutes — 46 minutes
Mixed Rice	approx. 1 hour 4 minutes — 1 hour 8 minutes	approx. 1 hour 4 minutes — 1 hour 9 minutes
Porridge	approx. 56 minutes — 1 hour 8 minutes	approx. 53 minutes — 1 hour 9 minutes
Sweet Rice	approx. 53 minutes — 59 minutes	approx. 54 minutes — 58 minutes
Brown Rice	approx. 1 hour 24 minutes — 1 hour 44 minutes	approx. 1 hour 23 minutes — 1 hour 48 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. (Takes about 30 minutes for preheating.)

HOW TO USE THE STEAM FUNCTION

1 Add water to the Inner Cooking Pan.

540mL (or 3 cups in the supplied Measuring Cup) for the 1.0L model
720mL (or 4 cups in the supplied Measuring Cup) for the 1.8L model

2 Place the Inner Cooking Pan into the Main Body and place the Steaming Basket.

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.

•Please make sure to place the Steaming Basket straight, or steam may escape from the gap.

3 Place food in the Steaming Basket, and attach the Inner Lid Set and Steam Vent Cap. Close the Outer Lid, and plug in the Power Cord.

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

•Place foods in the Steaming Basket evenly. The Steaming Basket may slant if the food is heavy on one side.

4 Select the STEAM menu setting by pressing the button.

•When the STEAM menu setting is selected, the default cooking time will appear in the Display. The cooking time may be lengthened or shortened using the Time Setting  or  buttons.

See pg.13 "Estimated Cooking Time."

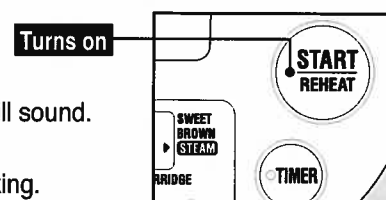
Model	Default Cooking Time	Possible Cooking Time
1.0L model	40 minutes	1 – 60 minutes
1.8L model		

The cooking time includes the time it takes to boil the water.

5 Press the button.

The START / REHEAT light turns on and the melody/beep to start steaming will sound. The Display shows the remaining time until steaming completion.

•Press the Time Setting  or  button to check the current time during cooking.



6 When the melody or beep to indicate cooking completion sounds, press the button and remove the food from the Steaming Basket.

•Remove the food from the Steaming Basket immediately after cooking completion, or the food may become wet or soggy.

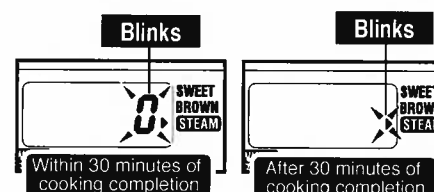
•Be careful when opening the Outer Lid or removing the steamed dish or Steaming Basket, as the steam and the interior of the Main Body are very hot.

•Always press the CANCEL button when cooking completes. The Rice Cooker will beep every 30 minutes as a reminder to remove the food if the CANCEL button is not pressed.

•If the food needs more steaming, restart the process from Step 4 to steam a little longer.

•If there is smell of food left inside the Inner Cooking Pan, see pg.20 "CLEANING AND MAINTENANCE: IF THERE IS AN ODOR INSIDE THE RICE COOKER" to remove the smell.

•The Steaming Basket may become colored from the ingredients (especially carrots and leaf-type vegetables), but it will not affect cooking performance. Wash the Steaming Basket immediately after every use as the stain will become difficult to remove after drying out.



NOTE:

- Clean food scum from ingredients such as chicken or fish after cooking.
- Place steamed vegetables in ice water immediately after cooking and drain them off to preserve their bright color.

Estimated Cooking Time:

Do not steam food larger than 3.5cm thick. Because it may hit the Inner Lid Set and cause breakdown or malfunction.

Ingredients	Amount	Estimated Cooking Time	Tips for Steaming
Carrot	200g / 1	20 min.	Cut into bite-size pieces
Broccoli	200g / 1/2	15 min.	Cut into bite-size pieces
Spinach	100g	15 min.	Cut into bite-size pieces
Pumpkin	250g / 1/4	20 min.	Cut into bite-size pieces
Potato	450g / 3	40 min.	Cut into bite-size pieces
Sweet potato	300g / 1	35 min.	Cut into bite-size pieces
Corn	200g / 1	30 min.	Cut into bite-size pieces
Chicken	300g / 1 fillet	30 min.	Make cuts on the bottom side (that comes into contact with the Steaming Basket)
Fish (white fish, salmon, etc.)	150g / Cut into fillets	25 min.	Slice into less than 2 cm thickness and wrap in aluminum foil
Prawn	150g / 15	20 min.	Steam without removing shells
Scallop	150g	20 min.	Remove from shell (It is recommended to line the Steaming Basket with Chinese cabbage or cabbage to prevent the scallop from sticking)
Refrigerated meat dumpling, pot sticker (jiaozi), meat dumpling (xiaolongbao)	200g	15 min.	Leave appropriate space between foods
Frozen meat dumpling, pot sticker (jiaozi), meat dumpling (xiaolongbao)	200g	20 min.	Leave appropriate space between foods

NOTE:

Do not cook the following types of foods in the Rice Cooker:

- Thick foods such as curry and stews.
- Foods that may bubble over such as those using baking soda.
- Foods that expand after cooking such as processed seafood products and beans.
- Foods with large amounts of oil.
- Foods packaged in plastic bags.

When cooking...

- Do not use paper towels or other lids to cover the food.
- Remove any foreign objects on the outside of the Inner Cooking Pan, Heating Plate or Center Sensor. → pg.19
- When using aluminum foil or cooking sheets, do not completely cover the holes on the Steaming Basket, or allow it to extend outside the Steaming Basket. Doing so may cause breakdown, boiling over, or steam may leak.
- Steaming time will vary based on the room or water temperature, voltage or water measurement, size, amount and temperature of the food or other factors.
- If the food is undercooked, repeat the steam process to cook further by following steps 4 through 6.
- When steaming consecutively, check to make sure there is enough water in the Inner Cooking Pan, and add water accordingly to prevent boil-dry.
- Steaming fish and meat for an extended time makes it tough. If it is not cooking through, slice them thinly before steaming. Adding herbs, garlic or flavoring with salt and pepper may reduce odor.

When cooking other foods together with rice...

- Cook the rice using the WHITE / SUSHI menu setting.
- Do not cook more than 1 cup of rice if the cooking capacity is 1.0L, or 2–4 cups if the cooking capacity is 1.8L. (The Outer Lid may open during cooking, preventing the rice from cooking properly and the other ingredients from steaming properly.)
- Level the surface of the rice before cooking. → Failure to do so may cause the cooked rice to touch the Steaming Basket.
- Ingredients that require a comparatively long steaming time, such as potatoes, sweet potatoes, corn, pumpkin, and fish (wrapped in aluminum foil) can be cooked together. If they do not cook through properly, reduce the amount of ingredients or cut them into small pieces.
- Ingredients that require a comparatively short steaming time, such as spinach, will not steam properly.
- Do not add ingredients while the rice is cooking.
- The rice may burn more easily or take on the color of the other ingredients.

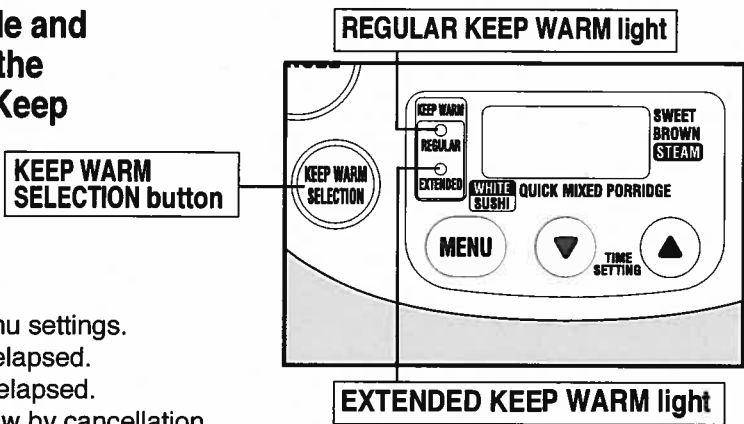
After cooking...

- Be careful when opening the Outer Lid or removing the steamed dish or Steaming Basket, as the steam and the interior of the Main Body are very hot and can cause burns.
- Oil and scum may soil the Inner Lid Set and the inside of the Outer Lid, especially when steaming meats. Always wash the Inner Lid Set, Inner Cooking Pan and Steaming Basket after each use, and wipe the Outer Lid Gasket and the Inside of the Outer Lid after each use to prevent odors or spoiling.
- Hot condensation may fall from the Inner Lid Set when the Outer Lid is opened and cause burns. Please exercise caution.

REGULAR KEEP WARM AND EXTENDED KEEP WARM

Switch between Regular Keep Warm mode and Extended Keep Warm mode by pressing the KEEP WARM SELECTION button during Keep Warm mode.

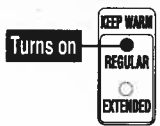
- The Extended Keep Warm mode is not available during the following (the Rice Cooker will beep and automatically start the Regular Keep Warm mode):
 - MIXED, PORRIDGE, SWEET and BROWN menu settings.
 - If 12 hours of Regular Keep Warm has already elapsed.
 - If 4 hours of Extended Keep Warm has already elapsed.
 - If the temperature of the Inner Cooking Pan is low by cancellation of the Keep Warm mode or power failure.
- The room temperature, frequent opening and closing of the Outer Lid, a dirty rice cooker, the type of rice used or the way the rice was cleaned may cause foul odors or the growth of germs. See pg.19 "HOW TO CLEAN THE INTERIOR" and clean the Rice Cooker, and use the Regular Keep Warm mode as much as possible to minimize these effects.



REGULAR KEEP WARM

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

- To turn on the Regular Keep Warm mode when the Rice Cooker is turned off, press the KEEP WARM SELECTION button.



EXTENDED KEEP WARM

This function can be activated during Regular Keep Warm mode.

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.

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

2 Press the KEEP WARM SELECTION button once. The EXTENDED KEEP WARM light 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 KEEP WARM SELECTION button once.

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



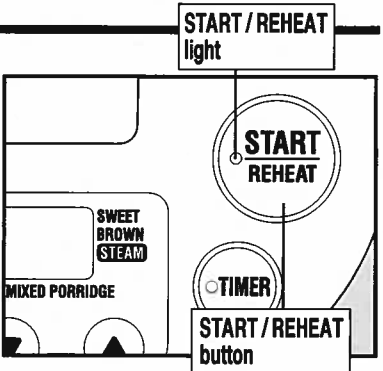
NOTE:

- To change the display to show the current time during Keep Warm, press the Time Setting (▲) or (▼) button. Then press the (▲) or (▼) button to return to the Keep Warm display. Please note that the display will not automatically return to the Keep Warm display the next time the Rice Cooker is used, and must be done manually. This change can only be made during the Keep Warm mode.
- Be sure to use the Keep Warm mode when storing cooked rice in the Inner Cooking Pan.
- Do not use the Extended Keep Warm mode for keeping warm Germinated Brown Rice or Semi-Brown Rice (30%, 50%, 70%).
- The Keep Warm mode is not available for the STEAM menu setting.

REHEAT FUNCTION

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 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.



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. 160g), 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 Press the START / REHEAT button.

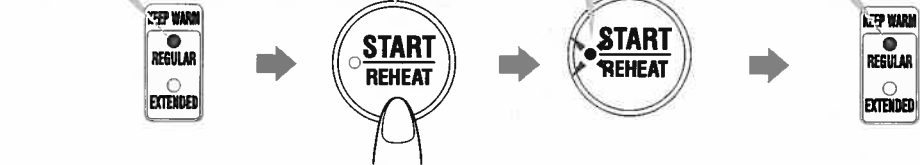
Be sure that the REGULAR KEEP WARM or EXTENDED KEEP WARM light is on.

The melody sounds when the Reheat mode sets in.

The START / REHEAT light starts blinking.

The melody (or beep) sounds and the REGULAR KEEP WARM light turns on when reheating completes.

Standard time required for reheating:
approx. 7 min. ~ 9 min.



- Make sure that the REGULAR KEEP WARM / EXTENDED KEEP WARM light is on. If the START / REHEAT button is pressed when the REGULAR KEEP WARM / EXTENDED KEEP WARM light is off, the rice cooking function will start.

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 CANCEL button.
To cancel the Reheat mode and return to Keep Warm mode:	• Press the KEEP WARM SELECTION button.
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 1.0L model) or 6 (for 1.8L model) for WHITE RICE 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

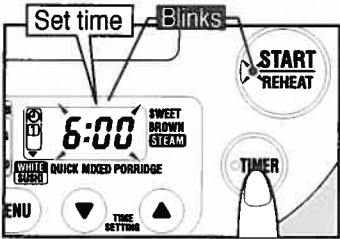
●Set the clock to the current time before setting the Timer function. → pg.6

- This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in "⌚1" (Timer 1) and "⌚2" (Timer 2).
- The initial settings are 6:00 for **Timer 1**, 18:00 for **Timer 2**.

SETTING A SPECIFIC TIME

1 Press the 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.



2 Press the button to select the desired Menu.

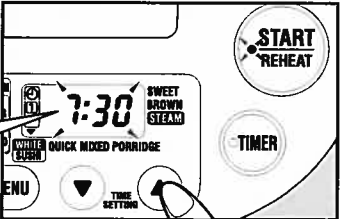
● The Timer function is not available for **QUICK**, **MIXED**, **SWEET** and **STEAM** menu settings.

3 Press the Time Setting or button to set a specific time to finish cooking.

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

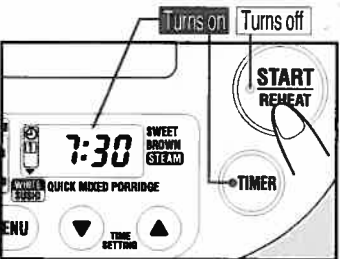
The time you wish to complete cooking
e.g. 7:30



4 Press the button.

The **START / REHEAT** light will turn off, the set time will be displayed and the **TIMER** light will turn on with a melody/beep sound.

● The **START / REHEAT** button must be pressed to set the **TIMER**.



Suggested Lengths for the Timer Setting:

Menu Selections	Timer Settings	
	1.0L model	1.8L model
White Rice / Sushi Rice	1 hour 20 minutes — 13 hours	1 hour 20 minutes — 13 hours
Porridge	1 hour 20 minutes — 13 hours	1 hour 25 minutes — 13 hours
Brown Rice	2 hours — 13 hours	2 hours 5 minutes — 13 hours

NOTE:

- 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.
- To cancel the Timer setting, press the **CANCEL** button.
- Press the or button to check the current time.
- The rice may be softer in texture when cooking with the Timer function.
- 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 and the Rice Cooker will start cooking immediately.
- 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.
- 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.

RECIPES

The measurements used in these Recipes:

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

HAND-ROLLED SUSHI

Menu Setting: **WHITE/SUSHI**

Ingredients (4-5 servings)

3 cups Rice

Mixed vinegar

- 4 Tbsp. Rice vinegar
- 1 Tbsp. Sugar
- 1-1/2 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 3 for **SUSHI RICE**.
- 2 Press the **MENU** button, select **WHITE / SUSHI** and press the **START / REHEAT** button to start cooking.
- 3 When the Rice Cooker switches to the Keep Warm mode, place the rice into a wooden container (wiped with a clean wet cloth). Pour the mixed vinegar 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 RICE

Menu Setting: **MIXED**

Ingredients (4-5 servings)

3 cups Rice

50g Chicken thigh

1/2 slice Age (fried tofu)

35g Carrots

35g Konnyaku

35g Gobo

2-3 Dried Shiitake mushrooms
(soaked in water to constitute)

- 1- 1/2 Tbsp. Light soy sauce
- 1- 1/2 Tbsp. Mirin (sweet sake)
- 1/2 tsp. Salt
- 1/2 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 soup stock A for 5 minutes (do not discard this soup stock).
- 2 Slice carrots and Konnyaku into small strips, soak Konnyaku in hot water and drain. Shred Gobo, soak in water until soft, then drain. Cut Shiitake into small strips.
- 3 Add the soup stock 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 3 for **WHITE RICE**, 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 the Rice Cooker switches to the Keep Warm mode, mix the rice to loosen it.
- 8 Serve rice in a bowl and sprinkle stone parsley on top.

RECIPES (cont.)

RICE PORRIDGE WITH SEVEN HERBS

Menu Setting: **PORRIDGE**

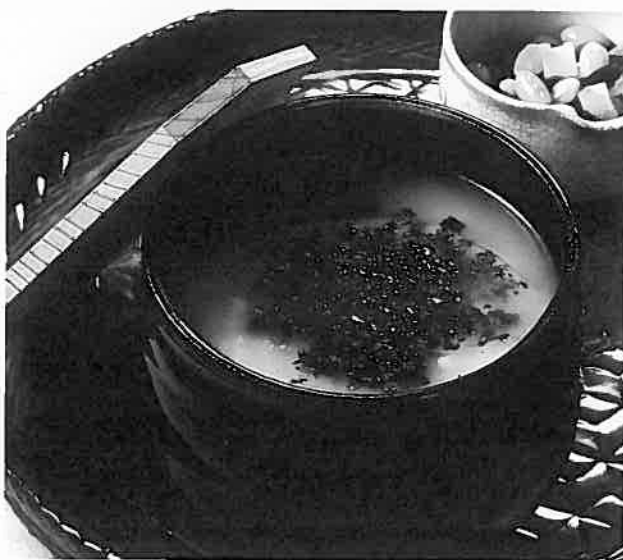
- ① Make sure the PORRIDGE menu is selected. Otherwise, it may cause boiling over.
- ② When cooking porridge with green vegetables (such as this recipe), add the green vegetables after the rice completes cooking. Otherwise, it may cause discoloration of vegetables or clogging of the steam exhaust route, resulting in imperfect cooking.

Ingredients (4-5 servings)

1 cup Rice
75g 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 1 for PORRIDGE.
- 3 Press the MENU button, select PORRIDGE and press the START / REHEAT button to start cooking.
- 4 When the Rice Cooker switches to the Keep Warm mode, open the Outer Lid, add ingredients from Step 1, stir well and add salt to taste, or place the rice porridge in serving dishes and top with the ingredients from Step 1.



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

SWEET RICE COOKED WITH ADZUKI BEANS

Menu Setting: **SWEET**

Ingredients (4-5 servings)

3 cups Sweet rice
50g Adzuki beans
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, add 2 cups of water and boil for 2 minutes. Drain the beans and discard the liquid. Return the beans to the saucepan, 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 soup stock.
 - 3 Put the rice from Step 1 into the Inner Cooking Pan, add the soup stock from Step 2, and pour water to water level 3 for SWEET RICE. Mix the ingredients well, stirring from the bottom of the pan, place the adzuki beans from Step 2 on top and level the surface.
 - 4 Press the MENU button and select the SWEET menu setting. Then press the START / REHEAT button.
 - 5 When the Rice Cooker switches to the Keep Warm mode, loosen the rice. Serve in a bowl and sprinkle the salt with parched sesame on top.
- When adding regular white rice, add water to slightly above the water level for SWEET RICE.



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 a thinner, benzene, abrasive cleaners and brushes (nylon/metal), bleach or anything that may damage the surface of the Rice Cooker.
- 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.

HOW TO CLEAN THE EXTERIOR

Main Body:

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.

Outer Lid

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

Open Button

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

Control Panel

Wipe with a dry soft cloth.

Steam Vent Cap

Appliance Plug

Power Plug

Power Cord

Wipe with a dry soft cloth.

HOW TO CLEAN THE INTERIOR

Outer Lid Gasket

Inner Lid Set

Soak the Inner Lid Set in warm or cold water, wash with a sponge and wipe dry.

- Remove rice or other matter. If not removed, steam may leak through, rice may dry, or cooking and Keep Warm may be imperfect.

- Be sure to clean the Inner Lid Set after every use; otherwise, the lid 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 and 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 and other matter on the surface may cause the Outer Lid to rust or discolor.

Inside of the Main Body (Interior)

Wipe with a well-wrung soft cloth.

Heating Plate

Wipe 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.

HOW TO CLEAN THE ACCESSORIES AND INNER COOKING PAN

Wash with a soft sponge.

To wash thoroughly, use a mild kitchen detergent.

Spatula



Steaming Basket



Measuring Cup



Inner Cooking Pan → pg.5



CLEANING AND MAINTENANCE (cont.)

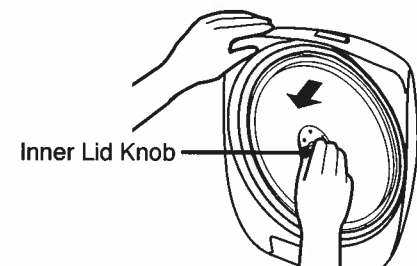
IF THERE IS AN ODOR INSIDE THE RICE COOKER

- 1** Fill the Inner Cooking Pan with water up to water level 1 for WHITE RICE for 1.0L model, and water level 2 for 1.8L model.
 - 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 menu setting.
- 3** Press the **START/REHEAT** button.
- 4** When the Rice Cooker completes cooking and switches to the Keep Warm mode, press the **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.

HOW TO DETACH AND ATTACH THE INNER LID SET

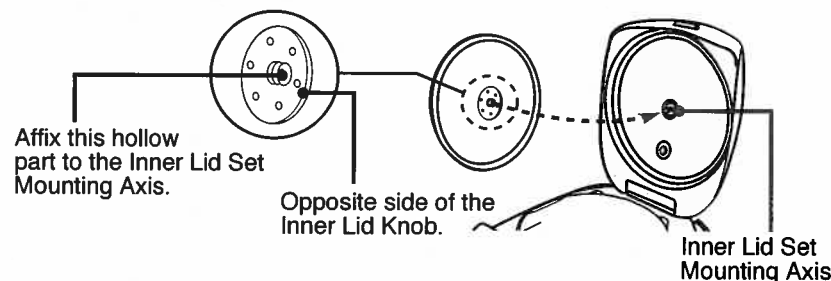
How to detach the Inner Lid Set:

Hold the Outer Lid with one hand and pull the Inner Lid Knob toward you with the other hand.



How to attach the Inner Lid Set:

Affix the hollow part of Inner Lid Set (opposite side of the Inner Lid Knob) to the Inner Lid Set Mounting Axis to attach the Inner Lid Set.



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 (1.0L model)	C104-6B
Inner Lid Set (1.8L model)	C105-6B
Inner Cooking Pan (1.0L model)	B362-6B
Inner Cooking Pan (1.8L model)	B363-6B
Spatula	SHAKN-6B
Measuring Cup	615784-00
Steaming Basket (1.0L model)	BU214036L-00
Steaming Basket (1.8L model)	BU214037L-00

TROUBLESHOOTING GUIDE

● Please check the following points before calling for service.

Problems	●Cause (Points to check)
COOKING RICE	Rice cooks too hard or too soft: ● Increase or reduce water by 1-2mm 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. ● Using the QUICK menu setting may result in harder rice. ● Make sure the Inner Cooking Pan has not deformed. ● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. ● Are moisture or foreign matters stuck to the outside of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set or the Steam Vent Cap? → Wipe them out. ● Rice may not have been cleaned sufficiently, allowing too much bran to be left on the rice grain.
	Rice is scorched: ● Foreign matter such as rice may be stuck to the outside of the Inner Cooking Pan, on the Heating Plate or the Center Sensor. ● 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.
	Boils over while cooking: ● Has another menu setting other than PORRIDGE been selected when cooking porridge? ● 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. ● Is the Menu selection or Water Level correct? → pg.10
	Unable to start cooking or the buttons do not respond: ● Make sure the plugs are plugged in securely. ● Does the Display show "E01" or "E02"? → pg.22 ● Is the REGULAR KEEP WARM or EXTENDED KEEP WARM light on? → Press the CANCEL button and press the START / REHEAT button.
	A noise is heard during Cooking / Keep Warm: ● The microprocessor (MICOM) makes a sound while adjusting the heat power of the Rice Cooker. This does not indicate a problem. ● There is a spark-like noise when there is water left on the outside of the Inner Cooking Pan. → 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.
	Steam comes out from the gap between the Outer Lid and the Main Body: ● Please check if the Outer Lid has deformed or the Outer Lid Gasket is damaged. ● Is the Outer Lid Gasket dirty? → If it is dirty, clean the Outer Lid Gasket. ● Make sure the Inner Cooking Pan has not deformed.
	The Reheat function does not work: ● Make sure the Keep Warm mode is not cancelled. → pg.15
STEAM COOKING	Food does not steam: ● Is there sufficient water for steaming? → pg.12 ● Are there too many ingredients? → Reduce the amount of ingredients, or increase cooking time. ● Are the ingredients too large? → Cut ingredients into smaller sizes, or increase cooking time. → pg.13 "Estimated Cooking Time"
	Steamed food is hard: ● Vegetables: Steaming time is too short. Add more water and continue steaming. ● Fish and meat: Steaming time is too long. Reduce the steaming time.
	Steamed food is cold: ● Has too much time elapsed since cooking was completed? → Do not leave on Keep Warm. Take out the ingredients immediately after cooking.
KEEP WARM	During Keep Warm, rice has an odor, becomes yellow, or there is excessive condensation: ● 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? ● The type of rice and water used may make the rice appear yellow. ● 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? → 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. → Clean the Inner Cooking Pan thoroughly. → pg.20 ● 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.7

TROUBLESHOOTING GUIDE (cont.)

Problems		●Cause (Points to check)
KEEP WARM	Extended Keep Warm is not accepted:	● Did you select a menu setting for which the Extended Keep Warm mode is not available? → pg.14 ● Was the Regular Keep Warm mode used for more than 12 hours? → If the Regular 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 Display does not show the elapsed Keep Warm time:	● Does the Display show the current time? → Press the buttons for Time Setting to change the display. → pg.14 "NOTE"
TIMER COOKING	The Rice Cooker starts cooking immediately after the Timer is set:	● 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:	● 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:	● 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.6
OTHER	When power failure occurs:	● If too many appliances are used simultaneously, overload may occur and the breaker will cut off the electricity. → 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.
	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.19

ERROR DISPLAYS AND THEIR MEANINGS

Panel Display		● Cause (Points to check)
Error Display	E 01 E 02	● Indicates malfunction. → Please contact the store where you purchased the Rice Cooker.
	H 01 H 02	● The temperature of the Lid Sensor or the Center Sensor is too high. → Press the 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 "NOTE."
	Blank Display:	● The stored Lithium Battery is out. The Display will turn off and stored memories (current time, menu selection and Keep Warm hours) will be erased. However, once plugged in and the clock set, the Rice Cooker will function normally.
	7:00 is blinking:	● If rice is cooked while the display shows a blinking 7:00, the current time will not be shown during the cooking process. → pg.9 ● Please contact the store where you purchased the Rice Cooker to have the Lithium Battery replaced (with additional charge).
	Odd Display:	● Unplug the Power Cord and plug it in again. → The Display will show a blinking 7:00. Please reset the time following the instructions on pg.6.

SPECIFICATIONS

Model No.		NL-AAQ10	NL-AAQ18
Cooking Capacity (approx. L) [cups]	White Rice	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]
	Sushi Rice	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]
	Quick Cooking	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]
	Mixed Rice	0.18~0.72 [1~4]	0.36~1.08 [2~6]
	Porridge	0.09~0.27 [0.5~1.5]	0.09~0.45 [0.5~2.5]
	Sweet Rice	0.18~0.72 [1~4]	0.36~1.08 [2~6]
	Brown Rice	0.18~0.72 [1~4]	0.36~1.44 [2~8]
Rating		AC 220-230V 50/60Hz	
Electric Consumption		560-610 W	750-820 W
Average Power Consumption during Keep Warm		32 W	44 W
Rice Cooking System		Direct Heating	
Power Cord Length		1.1 m	
External Dimensions (approx. cm)		26.5 (W) x 37 (D) x 21.5 (H) (41*1)	30 (W) x 40 (D) x 25 (H) (47*1)
Weight		approx. 3.3 kg	approx. 4.4 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.
- *1 Height with the Outer Lid open.

WARNING - THIS APPLIANCE MUST BE EARTHED

IMPORTANT

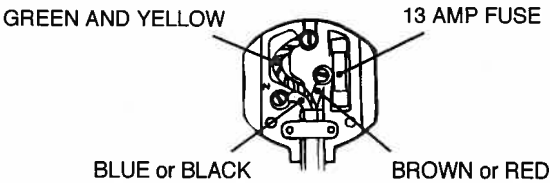
The wires in this mains lead are coloured in accordance with the following code:
Green-and-yellow: Earth Brown or Red: Live Blue or Black: Neutral

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.





微電腦電飯煲 使用說明書

NL-AAQ10 / NL-AAQ18

- 感謝您購買本產品。
- 請在使用前詳讀使用說明書，以便正確使用，並請妥善保管本說明書。

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安全注意事項 務請遵守

為了防止給使用者或他人帶來危害及財產損害，特此說明務請遵守事項。

■將因誤操作而導致的危害及損害程度，按以下區分說明。

警告 表示如果操作有誤，可能會導致死亡或重傷的內容。

注意 表示如果操作有誤，可能會導致受到傷害或物品損害的內容。

警告

請勿改造。除了技術人員以外，請勿拆卸、修理。
否則，有火災、觸電、受傷之危險。需要修理時，請洽詢購買店。

請勿用手觸摸蒸氣口。
否則，會導致燙傷。尤其應注意請勿讓嬰幼兒觸摸。

請勿用濕的手插拔電源插頭。
否則，有可能會導致觸電或受傷。

請勿浸水或濺水，本體內部請勿進水。
否則，會有短路、觸電之危險。

請勿將別針、鐵絲等金屬物，以及其他異物放入通氣孔和縫隙處。
否則，有導致觸電、異常情況的危險。
請勿讓兒童單獨使用，請勿放在嬰幼兒摸得到的地方。
否則，會有燙傷、觸電、受傷之危險。
請勿在煮飯中途打開上蓋或移動本體。
否則，會有燙傷之危險。

除使用說明書中所記載的煮飯、保溫和蒸煮以外，請勿用於其他用途。
• 勿用於食材放入塑料袋加熱的料理
• 勿用於放入烘焙紙等壓蓋的料理
否則，會導致蒸氣排放管道的堵塞。

發生異常及故障時，請立即停止使用。如果照常使用會導致冒煙、著火、觸電、受傷的危險。
＜異常、故障例＞
• 電源插頭、電源線、本體插頭異常發熱
• 電源線破損，觸碰導致通電斷續
• 本體變形或異常發熱
• 本體冒煙，有焦臭味
• 本體的部分破損、鬆動或晃動 等

發生以上現象時，請立即拔下電源插頭，委託購買店檢查、修理。

電源線或電源插頭有破損或電源插座鬆動時，請勿使用。
否則，會導致觸電、短路、著火。
請勿損壞電源線
電源線請勿過度彎曲、拉扯、扭轉、打結、或靠近高溫處。並請勿壓上重物、擠壓、或重新自行組裝。否則，電源線破損，會導致短路、著火。
請勿使用交流220-230伏特以外的電源。
否則，會導致火災、觸電。

請勿讓電源插頭接觸到蒸氣。

差入電源插座的電源插頭受到蒸氣影響，會導致短路、著火。若放置在可滑動式桌上時，請注意不可讓電源插頭接觸到蒸氣。

務必把電源插頭完全插入插座。
否則，會導致觸電、短路、冒煙、著火。
需單獨使用額定10安培以上的電源插座。
若與其他器具共同使用，多孔插座會因出現異常發熱現象，以致電線著火。

電源插頭及前端有灰塵沾附時，應仔細擦拭。
否則，會導致火災。

在沒有成年人或監護人等對本機器的使用給予指揮管理或指示的情況下，本身對於運動能力、感覺能力或是智力低下及缺乏經驗和知識的人（包括兒童）嚴禁使用本機器。請確保兒童不能隨便玩弄本產品。



■務請遵守的內容，按以下的區分予以說明。

不得進行的“禁止”內容。

務必實行的“指示”內容。

注意

請不要在煮飯中或剛煮好飯時碰觸本體高溫部位。（取出內鍋時，電源不會切斷。）打開上蓋時，小心蒸氣。攪拌米飯時，注意手不要碰觸到內鍋鍋體。
否則，會導致燙傷。

移動本體時請勿碰觸或撞擊到上蓋開閉鈕。
否則，一旦上蓋突然開啟會導致燙傷和受傷。



請勿放在不穩定的地方或不耐熱的墊子上使用。
否則，會導致火災的危險。
請勿在負重強度不夠的滑動式桌上使用。
一旦滑動式桌子損壞，電飯煲掉落，會導致受傷或燙傷。
1.0L規格、請在負荷重量為15kg以上；1.8L規格、請在負荷重量為20kg以上的地方使用。

不使用時，請將電源插頭拔離插座。
否則，會導致受傷、燙傷，或因電源線材破損導致觸電、漏電、火災。

除專用電源線外請勿使用其他電源線。
該專用電源線請勿用於其他器具。
否則，會有導致故障、起火的危險。
請勿在濺水的地方或火源附近使用。
否則，將會導致觸電、漏電或變形。
請勿使用專用內鍋、專用蒸籠以外的容器。
否則，易導致內鍋過熱而發生故障。
請勿在距離牆壁、傢俱過近之處使用。
在廚櫃等處煮飯時，注意請勿讓蒸氣無法排出。
否則，蒸氣或散熱，將會導致牆壁或傢俱破損、變色或變形。

請待本體冷卻後再進行清理。
否則，碰觸到高溫部位將會導致燙傷。
拔下電源插頭時，務必手持插頭，請勿拉扯電源線。
否則，會導致觸電、短路、發生火災。
將本體插頭完全插入本體。
否則，會有導致觸電、短路、冒煙、起火的危險。
若電源線損壞時，必需以從製造廠或其服務處取得的專用電源線或組合更換之。

敬請注意

請勿在本體（特別是蒸氣口）上覆蓋抹布等。
否則，會導致本體或上蓋變形、變色的原因。
請勿令內鍋破損或變形。
否則，會導致煮飯不良。
請勿在內鍋外側或電子鍋本體內側沾附異物（飯粒、米粒等）狀態下使用。
否則，會導致煮飯不良。
請勿在未放內鍋或內鍋未加水時進行炊煮。
• 否則，會導致故障。
• 蒸籠可能會熔化。

請勿濺水或放置於潮濕處使用。
否則，會導致觸電和故障。

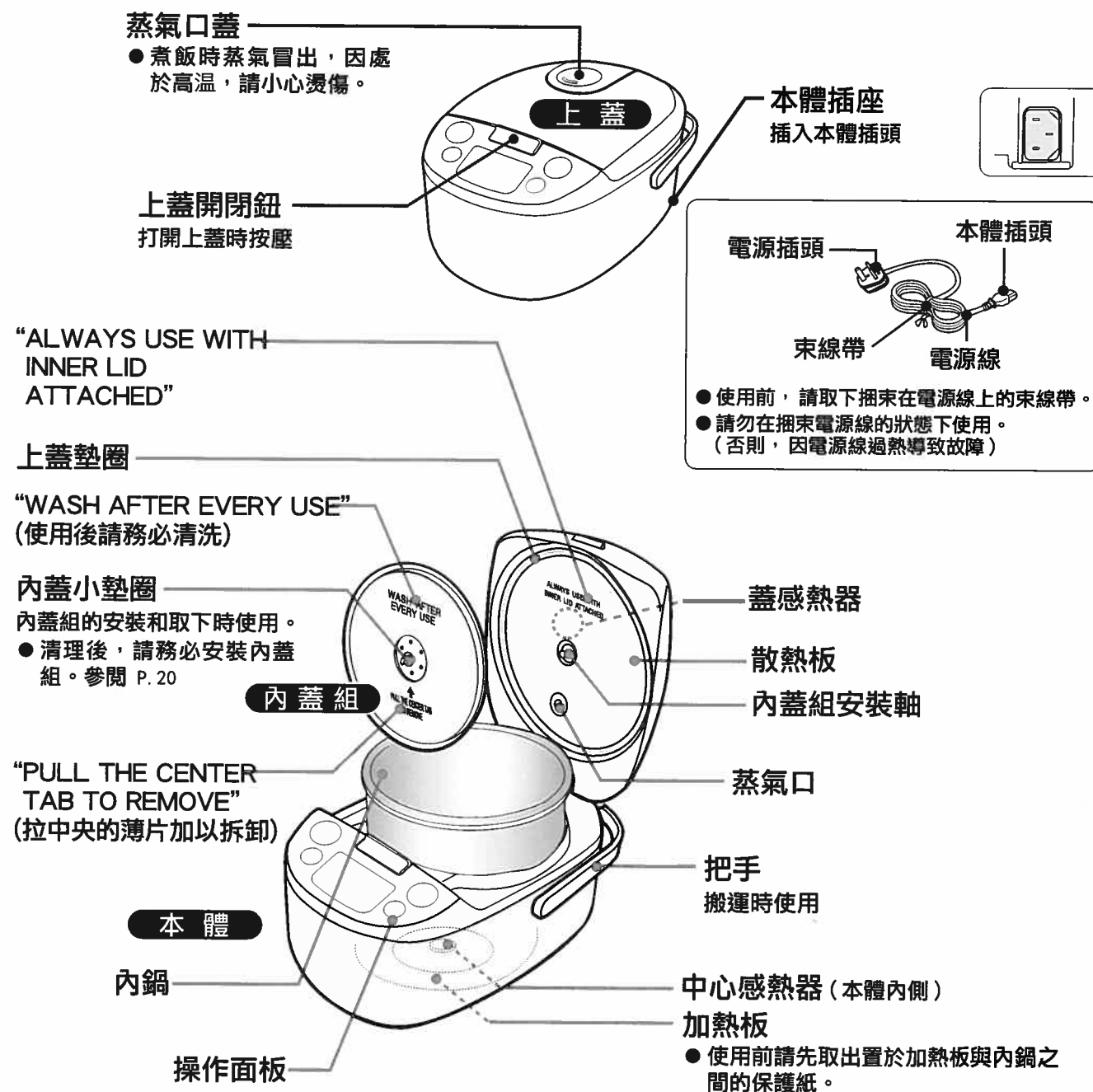
請勿在陽光直射的地方使用。
否則，會導致變色。
請勿在蒸氣會噴到其他電器的地方使用。
否則，會因蒸氣噴出導致電器的火災、故障、變色及變形。
請勿在容易堵住本體底部通氣孔的地方（紙、布、地毯、塑料袋、鋁箔墊等上面）使用。
否則，會導致故障。
本產品適用於一般家庭以及下列類似用途。
• 可用於商店、辦公室或其他工作環境中之員工用廚房。
※但請勿在不特定人數多的情況下長時間使用。
另外，請勿使用於下列類似用途。
• 飯店、汽車旅館、其他住宿設施等。

●您所購買的商品與本說明書的插圖可能會有不符之處。

各部位名稱和使用方法

確實壓住上蓋中心部蓋上，直至發出“卡嗒”的聲音。

●如上蓋沒有確實關閉的話，在煮飯或保溫過程中會造成上蓋開啟。



附件

飯勺



蒸籠



量米杯



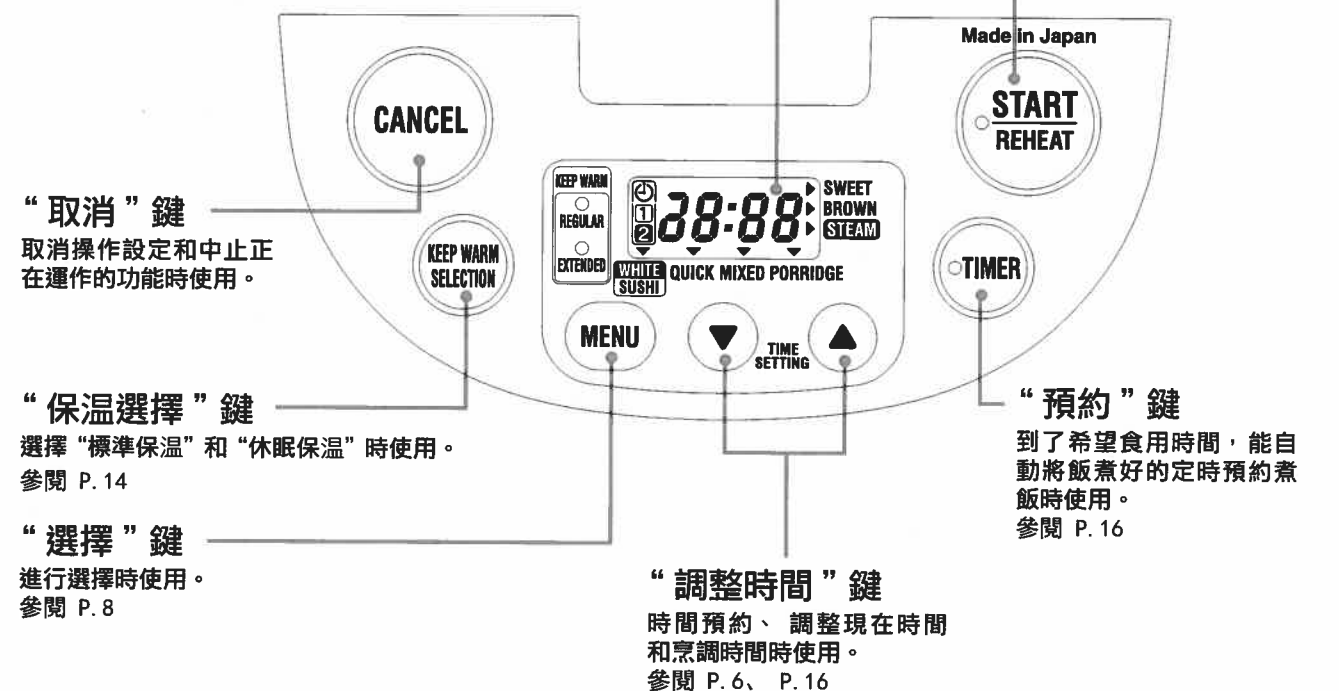
(約180mL)

操作面板

- 請確實按下操作鍵。
- 提示音的變化以及“煮飯/再加熱”鍵和“取消”鍵中央的(●、—)，是為視力障礙者而設計的。

液晶顯示面板

(顯示一切，在使用中不會出現如下顯示。如用布等擦拭液晶顯示面板時，可能會出現黑色線條，並非故障。(這是因靜電而產生的現象，片刻就恢復原狀。))



要點

內鍋保養方法

內鍋若使用不慎以致破損，會使防沾塗層剝落，故請小心使用和清洗。為了避免塗層破損，使用時請遵守以下的事項。

〈煮飯前〉

- 請將混入米中的異物(小碎石等)清除後再洗米
- 請勿使用打蛋器等器具洗米
- 請避免讓洗米時所使用的金屬篩網，敲打到內鍋
- 此內鍋只限用於此款電飯煲煮飯，請勿用於其他用途

〈煮飯完成〉

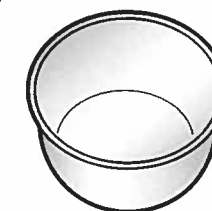
- 請勿直接在鍋內加入醋攪拌(如：做壽司飯時等)
- 請勿使用金屬杓子(如：盛粥時等)
- 請勿敲打內鍋(如：盛飯時等)

〈清理時〉

- 請勿放入湯匙及餐具類等
- 使用調味料後請儘快洗淨
- 請使用海綿塊等軟性材質物清洗
- 請不要使用天拿水(松節水等)、汽油、去污粉、去污刷(尼龍、金屬等)、漂白劑等

告知 因長期使用，會耗損內鍋的防沾塗層。

- 有時會出現色斑或剝落，但不影響衛生及產品性能，對人體也無害，並能正常煮飯和保溫，敬請安心使用。
- 若在意防沾塗層剝落或內鍋破損時可購買內鍋更換。→參閱 P. 20



時間的調整方法 提示音的種類及切換方法

時間的調整方法

時間以24小時表示。由於室溫等的不同，有時會出現少許誤差。
當時間出現誤差時，請依照以下順序進行調整。

- 當時出現誤差時，則不能在預定時間完成煮飯。
- 煮飯(蒸煮)、再加熱、標準保溫、休眠保溫、定時預約煮飯中，無法進行時間調整。

例：目前時間是15:01，而顯示時間為14:56時

1 將內鍋放入本體中，連接上電源插頭和本體插頭

- ①將本體插頭完全插入本體
- ②將電源插頭確實插入插座

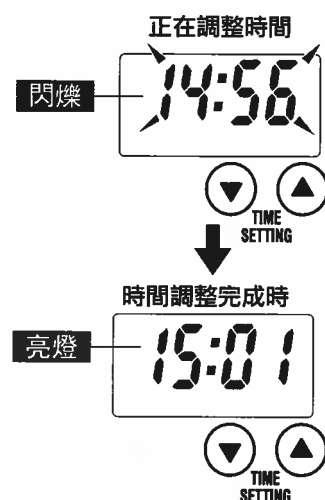
2 按“TIME SETTING (調整時間)”鍵的▲或▼鍵，將顯示時間調整為現在時間

時間顯示閃爍。

- 按▲鍵：以1分鐘為單位遞增
按▼鍵：以1分鐘為單位遞減
- 按住按鍵不放，則以10分鐘為單位快速遞增/遞減。

3 閃爍燈將變為持續亮燈，時間調整完成

目前時間被調整後，經過3秒鐘，閃爍燈將變為持續亮燈。



提示音的種類及切換方法

●本產品具有提示音告知功能。即在煮飯開始、完成定時預約和煮飯結束時，以提示音來告知的功能。

可從以下選擇提示音種類。

提示種類和時刻	提示種類和用途		
	音樂告知 本產品的標準提示音。 為出廠設定值。	蜂鳴器提示 希望將提示音報知改變為 蜂鳴器報知時使用。	靜音 希望消除煮飯結束時的 提示音時使用。
煮飯(蒸煮)開始時	小星星	“嗶”	
完成定時預約時	小星星	“嗶”	
煮飯(蒸煮)·再加熱結束時	孤挺花	“嗶”鳴響5次	不鳴響

1 將內鍋放入本體中、連接上電源插頭和本體插頭

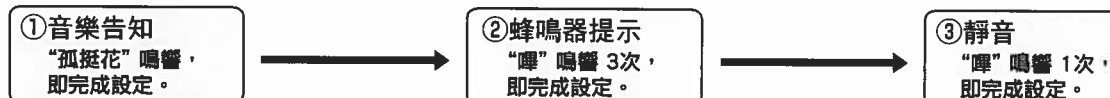
- ①將本體插頭完全插入本體
- ②將電源插頭確實插入插座

2 按“TIMER”三秒鐘以上

3 希望切換的提示音在鳴響後即完成設定

- 不能切換再加熱開始時的提示音。
- 在煮飯(蒸煮)和定時預約煮飯中、以及保溫中也不能夠進行切換。
- 不能順利進行切換時，請從步驟1再次重新開始。

提示的切換及設定完成音 ●按“TIMER (預約)”鍵三秒以上的同時，報知以①→②→③進行切換。



●切換後的提示音，即使拔下電源插頭，仍被記憶。

美味炊煮、可口的保溫

美味炊煮

●正確量米 務必使用附屬的量米杯平口盛滿進行計量。如用按鍵式自動量米機和商店出售的量米杯，量米將會產生差異。

●快速淘米 為了快速“洗米”，請準備好能儲水的淘米盆。

- ① 沖洗..... 第一次注入很多水，大致揉搓2—3次(約10秒鐘內)，立即將水倒淨(反覆2次)。
- ② 洗米..... 將手指豎成爪狀，揉搓洗米30次(約15秒鐘)然後注入大量的水用力揉搓，立即將水倒淨。這種動作反覆2—4次。
- ③ 沖洗..... 最後，用大量的水，快速沖洗2次。
(要求在10分鐘內完成①—③)

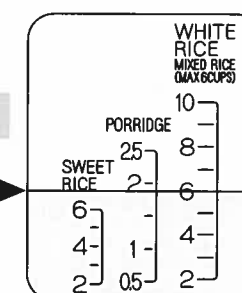


●正確增減水量

米的種類	水量增減標準
軟質米·胚芽米	基本按照水位刻度
新米	比水位刻度稍微減少些
舊米·硬質米	比水位刻度稍微增加些

煮6杯米量的白米時

加水至內鍋白米水位刻度6處



●圖例為1.8L規格的內鍋水位刻度。

●不要使用鹼性強的水煮飯

請使用弱鹼性水(pH9以下)。
否則米飯會變黃、或發黏。

●煮飯結束後請馬上攪拌

使多餘的水分蒸發，避免米飯結塊或發黏，保持米飯鬆軟可口。
煮飯結束後10分鐘以內為基準。如果放置不管的話米飯會結塊、發黏或燒焦。

可口的保溫

●將米飯保存於內鍋中時，請務必使用保溫功能。

●在電源插頭拔下或保溫取消的狀態下，不使用保溫功能將米飯保存於內鍋中時，會導致米飯產生異味。

●為防止米飯的乾燥、黏濕、變味、變色，不要進行下述之保溫。

- 長時間保溫少量的米飯
- 保溫12小時以上
- 加入剩飯
- 使用保溫功能來加熱涼的米飯
- 加入配料及調味料烹煮的什錦飯、糯米飯、蕃薯飯等米飯
- 可樂餅、味噌湯及蒸煮料理等米飯以外的食品
- 飯勺放在鍋內

●少量的米飯將其盛到鍋中央。

●保溫的米飯量變少時，由於內鍋側面的米飯容易變乾或發黏，請將米飯盛到鍋中央進行保溫。



煮飯方法

基本的煮飯方法

初次使用時，請清洗內鍋、內蓋組、蒸氣口蓋及附件。
參閱 P. 19

設定烹煮項目 WHITE/SUSHI (白米/壽司飯) QUICK (白米快速) MIXED (什錦飯) PORRIDGE (粥)
SWEET (糯米飯) BROWN (糙米) STEAM (蒸煮)

1 使用附屬的量米杯進行量米

以量米杯平口盛滿1杯為標準進行量米。



2 洗米、增減水量

洗米方法→參閱 P. 7 “美味炊煮/快速淘米”

將內鍋置於水平處，根據烹煮項目的水位刻度進行增減水量，參閱 P. 10
並將米攤平。

請根據米的杯數加入水量。

- 米不需浸泡可立即煮飯。烹煮浸泡過的米所煮出的飯會稍軟。

3 將內鍋放入本體中，安裝內蓋組和蒸氣口蓋，關閉上蓋，並連接上電源插頭和本體插頭

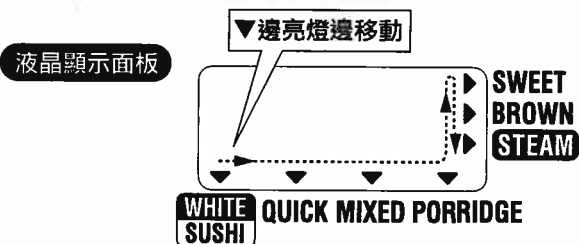
擦去沾附於內鍋外側、本體內側、內蓋組和蒸氣口蓋的水分或異物，將內鍋放入本體中。

- ① 將本體插頭完全插入本體
- ② 將電源插頭確實插入插座

4 用 MENU 鍵選擇烹煮項目

按鍵移動“▼”的位置，選擇烹煮項目。

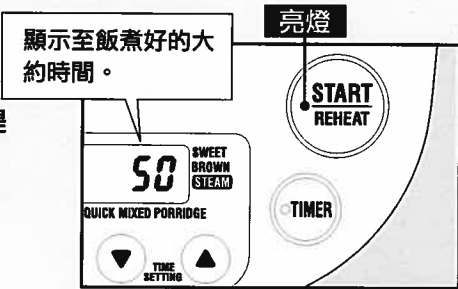
- 持續按鍵則可快速移動。
返回“WHITE / SUSHI (白米/壽司飯)”時，移動將停止。
- 選擇“WHITE / SUSHI (白米/壽司飯)”或“BROWN (糙米)”功能煮飯後，其功能將被自動記憶直到下次選擇變更為止。



5 按 START / REHEAT 鍵

START / REHEAT (煮飯/再加熱) 燈亮時，開始煮飯的提示音 (蜂鳴器) 鳴響。
液晶顯示面板顯示至飯煮好的大約時間 (分鐘)。

- 確認KEEP WARM (保溫) 燈處滅燈狀態後按“START / REHEAT (煮飯/再加熱)”鍵。
若KEEP WARM (保溫) 燈亮燈時，則進入“再加熱”。參閱P. 15
- 煮飯中想知道目前時間時，請按“TIME SETTING (調整時間)”鍵的▲或▼鍵。內裝的鋰電池用完後，不調整目前時間的話，就不能顯示目前時間。
- 不進行蒸煮時，請勿放上蒸籠煮飯。



- 至飯煮好的剩餘時間為參考時間。實際的飯煮好的時間會隨室溫、水溫、電壓、加減水量等而變化。
- 進入燜飯狀態後，調整飯煮好的時間。調整的時候，剩餘時間可能會有一次增加或減少。

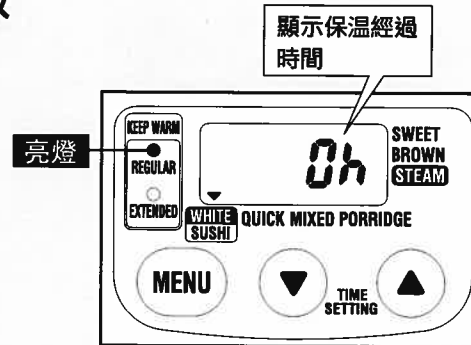
6 煮飯結束的提示音 (蜂鳴器) 鳴響，自動進入保溫後，請立刻攪拌米飯

煮飯結束後自動進入保溫，此時REGULAR KEEP WARM (標準保溫) 燈亮起，並以1小時為單位顯示保溫經過時間。

煮飯結束後請立刻攪拌米飯，使多餘的水分蒸發，以防米飯結塊或發黏。

→請使用隔熱手套或軟布等按著內鍋攪拌。
(小心燙傷)

- 攪拌米飯時，內鍋有時會轉動，如使用隔熱手套等按住，可防止轉動及內鍋底部 (外側) 的破損等。
- 若將保溫一度取消，再次進行保溫時，顯示會返回到“0 h”。
- 煮飯結束時的提示音可以進行切換。參閱P. 6



7 使用結束後按 CANCEL 鍵，才可拔下電源插頭和本體插頭

- 取出內鍋時，請勿切斷電源。請務必按“CANCEL (取消)”鍵。

提示

- 因煮飯條件的不同，有時煮好的米飯底部可能有淺黃色的鍋巴。
- 連續煮飯時或取消保溫並馬上煮飯時，請冷卻30分鐘以上。本體或上蓋溫度過高的話，會影響煮飯效果。

建議

想迅速冷卻本體或上蓋時，請嘗試使用以下的方法。

- 將冷水加入內鍋，冷卻本體裡面。
- 打開上蓋，取下內蓋組，冷卻散熱板。

煮飯方法 續

炊煮各種米飯

烹煮項目	米	選擇項目	水位刻度	煮飯容量 (杯數)	建議
白米	白米	WHITE / SUSHI	WHITE RICE	1.0L : 1~5.5 1.8L : 2~10	
壽司飯	白米	WHITE / SUSHI	SUSHI RICE	1.0L : 1~5.5 1.8L : 2~10	
白米快速	白米	QUICK	WHITE RICE	1.0L : 1~5.5 1.8L : 2~10	• 想要快速炊煮白米飯時選擇白米快速。但有可能煮出的飯會稍硬。
什錦飯	白米	MIXED	WHITE RICE	1.0L : 1~4 1.8L : 2~6	• 將調味料用湯汁或水等稀釋後再加入米中，增減水量後從鍋底進行充分攪拌。若將調味料直接加入米中，或沒有從鍋底進行充分攪拌時，有時會焦糊，或影響煮飯效果。 • 加入配料的量約佔米量(重量)的30%~50%為宜。 • 請將配料切成小塊平放在米上，不要攪拌，直接進行炊煮。
粥	白米	PORRIDGE	PORRIDGE	1.0L : 0.5~1.5 1.8L : 0.5~2.5	• 加入配料的量約佔米量(重量)的30%~50%為宜。 • 請將配料切成小塊放在米上，不要攪拌，直接進行炊煮。 • 盡量少放不易煮熟的配料。 • 青菜類請事先燙煮，務必等粥煮好後再加入。 • 無法炊煮糙米。
糯米飯	糯米·白米	SWEET	SWEET RICE (糯米與白米混合時比水位刻度稍微多加些水)	1.0L : 1~4 1.8L : 2~6	• 將調味料用湯汁或水等稀釋後再加入米中，增減水量後從鍋底進行充分攪拌。 • 加好水後，將配料放在米上。 • 糯米紅豆飯時先煮紅豆，然後將紅豆與豆湯分開，冷卻至常溫後使用。 煮飯時請用豆湯代替水進行炊煮。
糙米	糙米	BROWN	BROWN RICE	1.0L : 1~4 1.8L : 2~8	• 建議不要加入白米炊煮，否則有時會導致溢出或影響煮飯效果。

烹煮項目
●「烹煮項目」是已設定好的項目。

其他	米	選擇項目	水位刻度	煮飯容量 (杯數)	建議
麥片飯	麥片·白米	WHITE / SUSHI	WHITE RICE	1.0L : 1~5.5 1.8L : 2~10	• 麥片的比例，請勿超過煮飯量(重量)的20%以上。 (例)煮1杯的量時 白米為0.8杯、麥片為0.2杯。
胚芽米	胚芽米	WHITE / SUSHI	WHITE RICE	1.0L : 1~5.5 1.8L : 2~10	• 由於胚芽容易脫落，所以請用手輕輕地洗米。
發芽米	發芽米·白米	WHITE / SUSHI	WHITE RICE	1.0L : 1~4 1.8L : 2~8	• 請勿用定時預約煮飯，或將米浸泡30分鐘以上。 • 根據發芽米種類不同，有時會造成溢出，或影響煮飯效果。 • 使用發芽米機碾製的發芽米進行炊煮時，關於煮飯方法請直接向發芽米機的銷售廠商詢問。
糙米 (7分糙米)	7分糙米	BROWN	BROWN RICE (比糙米的水位刻度稍微減少些水)	1.0L : 1~4 1.8L : 2~8	• 根據品種和碾米程度的不同，有時會造成溢出，或影響煮飯效果。 →請增減水量。
糙米 (半糙米、3分糙米)	半糙米·3分糙米	WHITE / SUSHI	WHITE RICE (比白米的水位刻度稍微多加些水)	1.0L : 1~4 1.8L : 2~8	

其他
●可選擇項目欄中的烹煮項目進行煮飯。

煮飯所需的大約時間

	時 間	
	1.0L規格	1.8L規格
白米	約52分鐘~57分鐘	約50分鐘~1小時
壽司飯	約51分鐘~57分鐘	約49分鐘~1小時
白米快速	約26分鐘~39分鐘	約27分鐘~46分鐘
什錦飯	約1小時4分鐘~1小時8分鐘	約1小時4分鐘~1小時9分鐘
粥	約56分鐘~1小時8分鐘	約53分鐘~1小時9分鐘
糯米飯	約53分鐘~59分鐘	約54分鐘~58分鐘
糙米	約1小時24分鐘~1小時44分鐘	約1小時23分鐘~1小時48分鐘

- 為電壓 230V、室溫20℃、水溫18℃的情況。
- 時間為從煮飯開始到進入保溫狀態所需的時間。另外因電壓、室溫、季節、水量等而異。
- 什錦飯由於在米中加入配料，為了使其美味可口，煮飯時間要比白米延長一些(預熱時間大約需要30分鐘)。

蒸煮功能使用方法

1 將水加入內鍋

1.0L的內鍋放入540mL (量米杯3杯)
1.8L的內鍋放入720mL (量米杯4杯)

2 將內鍋放入本體中，並將蒸籠放入內鍋內。

擦去內鍋外側和本體內側沾附的水分和異物，放入內鍋。
●筆直放入蒸籠，放斜了蒸氣會漏氣。

3 將食材放入2的蒸籠內，安裝內蓋組和蒸氣口蓋，關閉上蓋，並連接插頭

①將本體插頭完全插入本體
②將電源插頭確實插入插座
●均勻地放入食材，放得不均勻可能會使蒸籠傾斜。

4 用 鍵選擇“STEAM (蒸煮)”項目

●按“MENU (選擇)”鍵選擇“STEAM (蒸煮)”後，顯示部顯示烹調時間。這一時間是“STEAM (蒸煮)”項目的最初顯示時間，可按“TIME SETTING (調整時間)”  或來變更烹調時間。→參閱P. 13 “蒸煮的參考烹調時間”

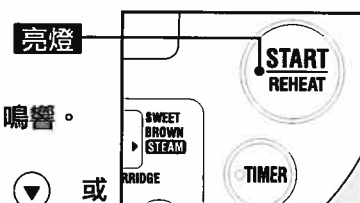
規格	最初顯示時間	可設定的時間範圍
1.0L規格	40分鐘	1分鐘~60分鐘
1.8L規格		

※蒸煮時間包括到沸騰前的時間。

5 按 鍵

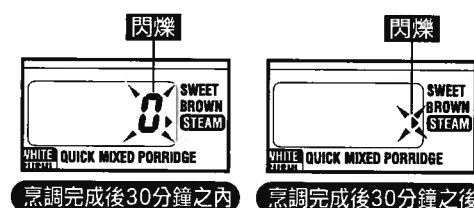
START / REHEAT (煮飯/再加熱) 燈亮燈，烹調開始的提示音 (蜂鳴器) 鳴響。顯示至烹調物蒸好的剩餘時間。

●烹調中想知道目前時間時，請按“TIME SETTING (調整時間)”  或鍵。



6 烹調完成的提示音 (蜂鳴器) 鳴響，烹調完成 按 鍵，打開上蓋，將烹調物從蒸籠中取出

- 由於沒有進入保溫，烹調完成後請立刻取出烹調物。如不及時取出，烹調物會變得潮濕並使味道變淡。
- 烹調結束時，蒸氣殘留在裡面處於高溫狀態，取出蒸籠或烹調物時請格外留意。
- 烹調完成後請務必按“CANCEL (取消)”鍵。如不按“CANCEL (取消)”鍵，則蜂鳴器將每隔30分鐘鳴響一次，提醒您取出烹調物。
- 蒸煮程度不足時，請從步驟4開始重新操作，增加烹調時間。
- 製作烹調物後如鍋內留有烹調物氣味，請參閱P. 20的“本體內的異味清理”，去除異味。
- 有些烹調物 (胡蘿蔔、綠葉菜類等) 的顏色可能會染到蒸籠上，但不影響使用。沾附的色素可能無法完全洗去，蒸籠乾後更難洗，故請在蒸籠乾前洗鍋。



要點

- 欲去除雞肉、魚等浮沫的話，應在蒸煮後才去除。
- 想要綠葉蔬菜類蒸得顏色漂亮，可在蒸後用冷水鎮一下，然後充分除掉水分。

蒸煮的參考烹調時間

請不要蒸厚度在3.5cm以上的食物，勉強關閉會碰上內蓋組，可能發生故障。

材料	量	蒸煮參考烹調時間	切法與蒸煮重點
胡蘿蔔	200g (1根)	20分鐘	切成一口大小
西蘭花	200g (1/2棵)	15分鐘	切成一口大小
菠菜	100g	15分鐘	切成一口大小
南瓜	250g (1/4個)	20分鐘	切成一口大小
馬鈴薯	450g (3個)	40分鐘	切成一口大小
番薯	300g (1根)	35分鐘	切成一口大小
玉米	200g (1根)	30分鐘	切成一口大小
雞肉	300g (1片)	30分鐘	在下側(與蒸籠接觸的一側)切上切口
魚(白肉魚、三文魚等)	150g (切片)	25分鐘	切成厚度2cm以下的切片 ●請用鋁箔紙包起後蒸煮
蝦	150g (15隻)	20分鐘	帶殼蒸煮
新鮮扇貝	150g	20分鐘	去殼 ●黏在蒸籠上的話，可在下面鋪上大白菜或椰菜等。
燒賣、餃子 小籠包(冷藏品)	200g	15分鐘	請避免相互之間靠得太緊，排列時留出適當間距。
燒賣、餃子 小籠包(冷凍品)	200g	20分鐘	請避免相互之間靠得太緊，排列時留出適當間距。

注意

請不要用於烹調下列料理

- 勿用於咖哩及燉肉等黏稠的料理
- 勿用於以膨脹食物(魚板、豆類等)
- 勿用於食材放入塑料袋加熱的料理
- 勿用於會急劇起泡的小蘇打料理
- 勿用於放入大量油份的料理

烹調時

- 烹調時不要放入其他小鍋蓋或抹布紙蓋著食物。
- 擦去內鍋外側、加熱板、中心感熱器的異物。→參閱P. 19
- 鋁箔紙、烹調紙不要超出蒸籠外，也不要蓋住蒸籠中所有的孔。→否則，烹調物會溢出、蒸氣漏氣或發生故障。
- 根據室溫、水溫、電壓、增減水量、烹調物的大小、量、溫度等條件調節蒸煮的時間。
- 蒸煮物仍不熟時，延長蒸煮的時間並觀察烹調物的情況。步驟6之後再從步驟4開始操作。
- 一次蒸完後繼續蒸其它食物時，若水少了應添加水，注意不要空燒。
- 魚、肉類食物蒸煮的時間過長會變硬，若短時間不能蒸熟，可切成片蒸煮。蒸前放入香草、大蒜或預先放入鹽、胡椒粉等調味料可減少腥味。

與飯同時烹調時

- 烹煮項目請選擇“WHITE / SUSHI (白米/壽司飯)”進行煮飯。
- 請勿超過煮飯容量1.0L：1杯、1.8L：2~4杯的容量進行煮飯。(否則，煮飯過程中會造成上蓋被自動打開、不能炊煮出可口的米飯、不易蒸熟烹調物等)
- 請攤平米後才進行煮飯。→否則，米飯可能會碰到蒸籠。
- 能夠同時烹調馬鈴薯、番薯、玉米、南瓜、魚(用鋁箔紙包起)等蒸煮時間較長的烹調物。不易煮熟時，請減少烹調物的數量，或將烹調物切成小塊。
- 不能很好地蒸煮菠菜之類蒸煮時間較短的烹調物。
- 煮飯過程中，請勿放入烹調物。
- 容易使米飯變焦，或使烹調物的顏色轉移到米飯上。

烹調結束後

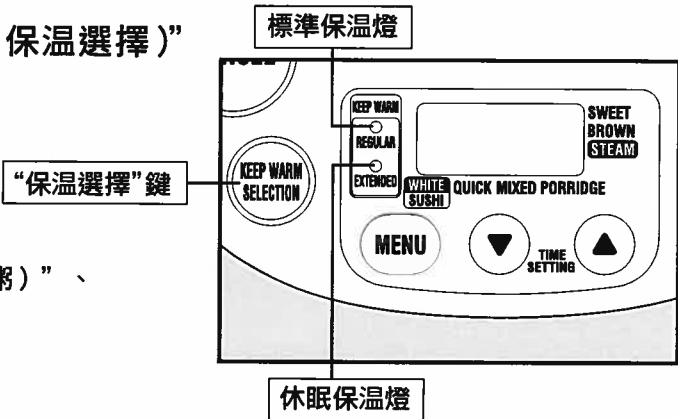
- 烹調結束時本體內側、蒸籠和烹調物的溫度都相當高，取出時應充分小心。(否則，會導致燙傷)
- 務必清洗內蓋組、內鍋和蒸籠，並擦乾淨上蓋墊圈和上蓋內側，尤其是烹調肉類較多的料理時，油汁或浮沫容易弄髒內蓋組和上蓋內側。(否則，會發生異味或腐壞)
- 烹調結束打開上蓋時，水蒸氣凝結的水滴可能會從內蓋組上落下。(注意不要燙傷)

標準保溫、休眠保溫

在保溫中，按“KEEP WARM SELECTION (保溫選擇)”鍵，可切換“標準保溫”⇔“休眠保溫”。

- 下列情形時，即使按“KEEP WARM SELECTION (保溫選擇)”鍵，也無法進入“休眠保溫”狀態。此時，蜂鳴器鳴響，自動切換為“標準保溫”。
 - 炊煮項目為“MIXED (什錦飯)”、“PORRIDGE (粥)”、“SWEET (糯米飯)”、“BROWN (糙米)”
 - “標準保溫”超過12小時
 - “休眠保溫”超過4小時
 - 因保溫取消或停電等，內鍋溫度過低時

- 由於清理不充分、季節或居住環境的室溫、上蓋的開閉、米的種類、淘米方法等原因，容易使雜菌繁殖，有可能產生異味。發現異味時，進行P.19“本體內側的清理”，請儘量使用“標準保溫”，以避免出現異味。



標準保溫

飯煮好後自動進入“標準保溫”狀態，REGULAR KEEP WARM (標準保溫) 燈亮燈。

- 在取消的狀態下，請按“KEEP WARM SELECTION (保溫選擇)”鍵，即可進行“標準保溫”。



休眠保溫

於“標準保溫”狀態下使用。

長時間保溫時，由於是在較低的溫度下保溫，可有效防止米飯變乾、變色等。

1 確認 REGULAR KEEP WARM (標準保溫) 燈處於亮燈狀態



2 按 “KEEP WARM SELECTION” 鍵 EXTENDED KEEP WARM (休眠保溫) 燈亮燈。



- “休眠保溫”後超過8小時，將自動回復“標準保溫”狀態。

從“休眠保溫”返回“標準保溫”時...

按 “KEEP WARM SELECTION” 鍵 返回“標準保溫”，REGULAR KEEP WARM (標準保溫) 燈亮燈。



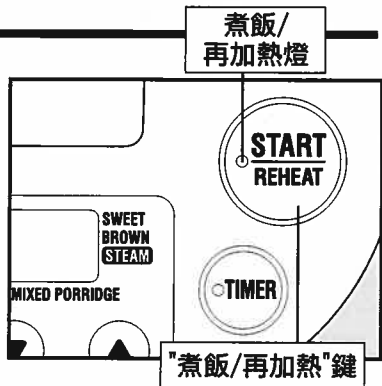
注意事項

- 在保溫中查看目前時間時，請按“TIME SETTING (調整時間)”鍵的▲或▼鍵。需再次按“TIME SETTING (調整時間)”鍵，才會恢復顯示保溫經過的時數。若不恢復顯示保溫經過的時數，則下次煮飯時也將不顯示。該切換只能在保溫中進行。
- 在鍋內保存米飯時，請務必使用保溫功能。
- 發芽米、糙米 (7分糙米、半糙米、3分糙米) 請勿進行“休眠保溫”。
- 蒸煮不能保溫。

保溫狀態下的再加熱

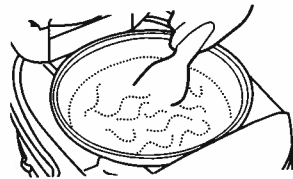
用於保溫中 (“標準保溫” 或 “休眠保溫”)。

- 加熱處於保溫狀態的米飯。
特別對於休眠保溫，因其溫度較低，利用再加熱使米飯溫度提高。



1 攪拌並攤平處於保溫狀態的米飯

- 請務必進行攪拌，防止米飯焦糊或變硬。
- 再加熱少量米飯時，按每一碗 (約160 g) 左右的量灑一湯匙飲用水，並充分攪拌米飯後堆集在內鍋的中央，可防止米飯乾燥發硬。
- 攪拌米飯時，請小心燙傷。
- 攪拌米飯時，內鍋有時會轉動，如使用隔熱手套等按住，可防止轉動及內鍋底部 (外側) 的破損等。



2 按 “START REHEAT” 鍵



- 在保溫燈 (標準保溫或休眠保溫) 不亮燈時按“START / REHEAT (煮飯/再加熱)”鍵後開始煮飯。因此請必須確認保溫燈 (標準保溫或休眠保溫) 處於亮燈後再按“START / REHEAT (煮飯/再加熱)”鍵。

3 攪拌米飯

- 由於鍋底的米飯會稍微變硬，因此要充分攪鬆、攤平。
- 攪拌米飯時，請小心燙傷。
- 攪拌米飯時，內鍋有時會轉動，如使用隔熱手套等按住，可防止轉動及內鍋底部 (外側) 的破損等。

希望停止再加熱，進入取消狀態時	· 按“CANCEL (取消)”鍵。
希望停止再加熱，恢復保溫狀態時	· 按“KEEP WARM SELECTION (保溫選擇)”鍵。
以下情況請不要再加熱	· 白米以外的場合。(會使米飯焦糊、變色) · 反覆進行再加熱。(會使米飯焦糊、乾硬) · 米飯的量1.0L規格、超過白米水位刻度3以上時;1.8L規格、超過白米水位刻度6以上時 (不能充分加熱)。 · 米飯過於冷卻或內鍋溫度較低時。 (會使米飯變焦、產生異味及變硬)

定時預約煮飯

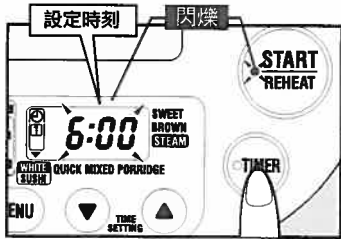
●在定時預約之前，請先確認目前顯示的時間是否正確。
→參閱P. 6

- 設定的預約時間為米飯炊煮完成時間。用“⌚1”（預約1）和“⌚2”（預約2）來記憶2個預約煮飯時間。
- 出廠時預約1設定為6:00，預約2設定為18:00。

設定預約時間

1 按 **⌚** 鍵，選擇“⌚1”（預約1）或“⌚2”（預約2）

顯示預約1的設定時間，START / REHEAT（煮飯/再加熱）燈閃爍。
●如再次按鍵，將顯示預約2的設定時間。

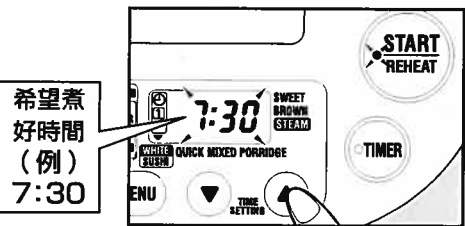


2 按 **Ⓜ** 鍵，選擇需要的項目

●“QUICK（白米快速）”、“MIXED（什錦飯）”、“SWEET（糯米飯）”、“STEAM（蒸煮）”不能使用預約定時。

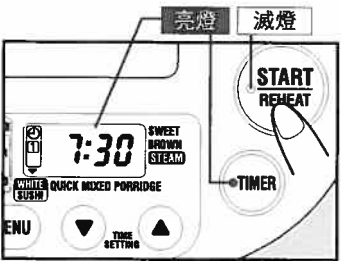
3 按 **▲** 鍵或 **▼** 鍵，設定希望煮好時間

按 **▲** 鍵：以10分鐘為單位遞增 按 **▼** 鍵：以10分鐘為單位遞減
●按住按鍵不放，則以10分鐘為單位快速遞增／遞減。
●希望預約的時間與前次相同時，則不需要調整時鐘。



4 按 **START/REHEAT** 鍵

START / REHEAT（煮飯/再加熱）燈熄滅，設定時間和預約燈亮燈，提示音（蜂鳴器）鳴響。
●需按“START / REHEAT（煮飯/再加熱）”鍵，才能完成定時預約功能。



定時預約煮飯的參考時間

烹煮項目	時間	
	1.0L規格	1.8L規格
白米 / 壽司飯	1小時20分鐘～13小時	1小時20分鐘～13小時
粥	1小時20分鐘～13小時	1小時25分鐘～13小時
糙米	2小時～13小時	2小時5分鐘～13小時

提示

- 在加入配料和調味料的狀態下，請勿用定時預約煮飯。有時會因配料變質或調味料沈澱而影響煮飯效果。
- 取消定時預約煮飯時，請按“CANCEL（取消）”鍵。
- 在定時預約中想知道目前時間時，請按“TIME SETTING（調整時間）”鍵的 **▲** 或 **▼** 鍵。
- 使用定時預約煮飯時，煮出的飯稍軟。
- 定時預約煮飯時，不顯示所需剩餘煮飯時間。
- 當設定時間不足於定時器的參考時間時，蜂鳴器鳴響，立即開始煮飯。
- 夏季等室溫較高時，為防止白米過度浸泡而引起變質，請儘量設定在13小時以內。
- 請勿使用定時預約炊煮發芽米。由於發芽米容易吸收水分，有時會影響煮飯效果。
- 室溫、水溫較低時，或因電壓、水量增減等因素，到了預約時間有時飯還沒煮好。

食譜

食譜中記載的計量單位
●請使用附屬的量米杯進行量米。（1杯＝約180mL）
●1湯匙＝15mL
●1茶匙＝5mL

手卷壽司

選擇鍵：選擇 **WHITE / SUSHI**

材料（4～5人份）

白米 3 杯
混合醋 4 湯匙
砂糖 1 湯匙
鹽 1 1/2 茶匙

配料（適量）
生魚片（吞拿魚、鰹魚、鰻等）
腌菜類（腌蘿蔔等）
納豆+綠紫蘇+蔥

牛油果+火腿肉
燻肉+蘆筍
鹽漬鮭魚子、星鱈、日式煎蛋、胡蘿蔔、黃瓜、芹菜等
紫菜、芥末、醬油、紅薑.....適量



烹調法

- 1 白米洗淨後，加水至 **SUSHI RICE** 的水位刻度3。
- 2 按 **Ⓜ** 鍵選擇 **WHITE / SUSHI** 後，再繼續按 **START / REHEAT** 鍵。
- 3 切換成保溫時，把飯移到用濕布擦過的壽司木桶，立即加入混合醋，同時不斷的進行翻拌並搗風使其冷卻。

●請事先準備好壽司飯和配料等，製作手卷壽司時，只要卷入各自嗜好的配料即可食用。也可用生菜葉取代海苔片卷入配料食用。

什錦飯

選擇鍵：選擇 **MIXED**

材料（4～5人份）

白米 3 杯
雞腿肉 50 g
油炸豆腐 1/2 片
胡蘿蔔 35 g
茼蒿 35 g
牛蒡 35 g
乾香菇（泡開）...2～3片

A 淡色醬油、甜料酒（味醃）.....各1 1/2 湯匙
鹽 1/2 茶匙
日式高湯粉...1/2 茶匙
泡香菇的水、鴨兒芹.....適量



烹調法

- 1 把切成1公分方塊的雞腿肉，和切成長方塊的油炸豆腐（用熱水燙過，輕壓去油），用A料浸泡5分鐘。
- 2 胡蘿蔔、茼蒿切成小長方塊，茼蒿用熱水燙過後瀝乾水份，牛蒡削成薄片浸水除腥後放入篩網瀝乾水份，乾香菇切成細絲。
- 3 在泡香菇的水裡及加入步驟1的水後充分攪拌。
- 4 白米洗淨後，加入步驟3及水至 **WHITE RICE** 的水位刻度3，並從鍋底進行充分攪拌均勻。
- 5 在步驟4的白米上將步驟1和步驟2的配料鋪平。請勿將配料與米攪拌。另外米和配料量過多時將影響炊煮。

- 6 按 **Ⓜ** 鍵選擇 **MIXED** 後，再繼續按 **START / REHEAT** 鍵。
- 7 切換成保溫時，攪拌打鬆。
- 8 盛入器皿，再放上鴨兒芹裝飾。

七草粥

選擇鍵：選擇 **PORRIDGE**

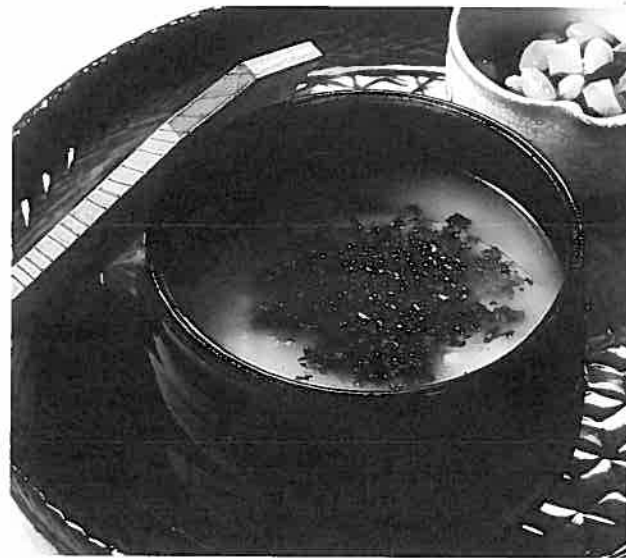
- ① 請務必選擇 **PORRIDGE** 項目
- ② 烹煮“七草粥”之類加青菜的粥時，請事先燙好青菜、等粥煮熟後再加進去。
如不遵守以上事項，會導致汁液溢出或蒸氣排放管道堵塞。

材料（4~5人份）

白米 1 杯
青菜類
（可能的話使用春季七草※，沒有的話使用其他的青菜）...75g
鹽 少許

烹調法

- 1 青菜洗淨用熱水燙過，用冷水漂涼，瀝乾後切成小塊備用。
- 2 白米洗淨，加水至 **PORRIDGE** 的水位刻度1，放置於本體內。
- 3 按 **(MENU)** 鍵選擇 **PORRIDGE** 後，再繼續按 **(START/REHEAT)** 鍵。
- 4 切換成保溫時，打開鍋蓋，加入步驟1及撒鹽後輕輕攪拌。
或盛入器皿裡，把步驟1鋪放其上。



※春季七草：水芹、薺菜、鼠麴草、繁縷、
寶蓋草、蕪菁、白蘿蔔等7種。

糯米紅豆飯

選擇鍵：選擇 **SWEET**

材料（4~5人份）

糯米 3 杯
紅豆 50g
芝麻鹽 適量

烹調法

- 1 糯米洗好後放入篩網中放置約30分鐘左右，以瀝乾水份。
 - 2 紅豆洗好後倒進其他鍋裡，加2杯水後煮開沸騰約2分鐘。
其後把湯汁倒掉，重新加3杯水煮開後燉煮約20分鐘，煮到紅豆可以用手指捏扁但不會爆開的程度。最後把紅豆、湯汁分開。
 - 3 把步驟1的糯米倒進內鍋裡，加入步驟2的湯汁，並加水至 **SWEET** 的水位刻度3。請從鍋底進行充分攪拌均勻後，再把2的紅豆均勻倒在糯米上。
 - 4 按 **(MENU)** 鍵選擇 **SWEET** 後，再繼續按 **(START/REHEAT)** 鍵。
 - 5 進入保溫狀態後，打開鍋蓋將紅豆與糯米飯拌勻拌鬆。其後再把飯盛入碗中，依據個人喜好灑上芝麻鹽。
- 如在糯米中混入白米烹煮時，請將加入水量稍多於刻度水量。



清理

- 每次煮飯、保溫後，請進行清理。
- 請務必拔下電源插頭，待本體和內鍋冷卻後再進行。
- 請勿使用天拿水（松節水等）、汽油、去污粉、去污刷（尼龍、金屬等）、漂白劑等。
- 請勿放入洗碗機或烘碗機。（否則，會導致刮花、變形、變色。）
- 清理後，請正確安裝內蓋組及蒸氣口蓋。

本體外側的清理

本體外側 用擰乾水分的軟綿抹布擦拭。

- 使用化學擦拭布擦拭上蓋外側、本體外側時，請不要用力擦拭和長時間接觸。

蒸氣口蓋的安裝部位

將蒸氣口蓋取下，用擰乾水分的軟布擦拭上蓋。

上蓋開閉鈕

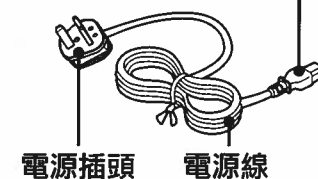
上蓋開閉鈕周圍附有飯粒或米粒等異物時，請務必使用竹籤等將米粒清除乾淨。

操作面板

用乾軟綿抹布擦拭。

蒸氣口蓋

本體插頭



用乾軟綿抹布擦拭。

本體內側的清理

上蓋墊圈
內蓋組
用熱水或水浸泡後，用海綿塊清洗後抹乾。

- 如有飯粒等異物沾附，會因蒸氣洩漏導致米飯乾燥，無法進行美味炊煮及可口保溫，故請清除乾淨。

- 每次使用後，請務必清洗內蓋組。如放置不予清洗，會導致變色及生鏽。

中心感熱器

用擰乾水分的軟綿抹布擦拭。
如有飯粒或米粒等異物嵌入時，請用竹籤等剔除。

上蓋、蒸氣口

請握緊上蓋進行清理。
用擰乾水分的軟綿抹布，將上蓋內側沾附的米漿及飯粒擦拭乾淨。

- 請勿使用洗潔精等。

- 如放置不予清洗，會導致變色及生鏽。

本體內側（裡面）

用擰乾水分的軟綿抹布擦拭。

加熱板

用軟綿抹布浸溫水擰乾後擦拭表面污垢。
加熱板有飯粒等沾附時，用市售的320號砂紙沾上水輕輕擦磨。用竹籤等剔除嵌入的飯粒或米粒等異物。

附件、內鍋的清理

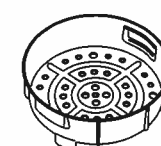
用海綿塊等軟性材質
物品清洗

對較髒部位，使用中性洗滌劑
（洗潔精）清洗

飯勺



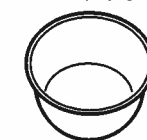
蒸籠



量米杯



內鍋→參閱 P. 5



本體內的異味清理

- 1 清洗後的內鍋中加入水量至“白米”水位刻度（1.0L規格為1，1.8L規格為2）
●除水以外請勿加入其他洗滌劑（洗潔精等）
- 2 關閉上蓋，按 **MENU** 鍵，選擇“QUICK（白米快速）”
- 3 按 **START REHEAT** 鍵
- 4 提示音（蜂鳴器）鳴響，切換成保溫後，按 **CANCEL** 鍵
- 5 待本體冷卻後，清理本產品。
●請置於通風良好處，並打開上蓋使其乾燥。

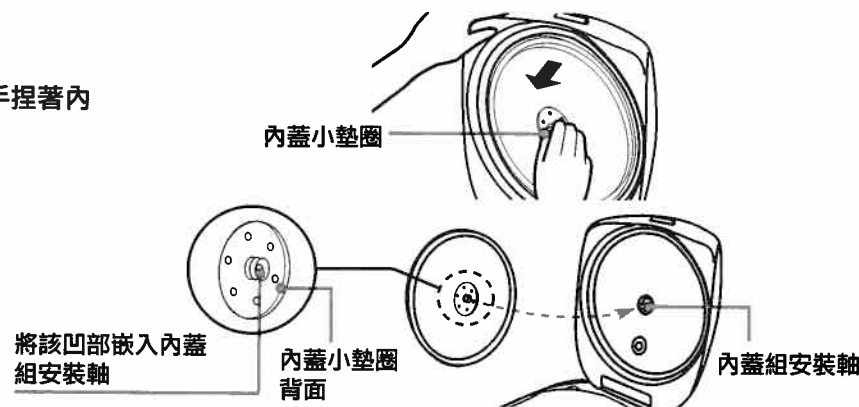
內蓋組的取下、安裝方法

取下方法

用左手握緊上蓋，同時用右手捏著內蓋小墊圈往前拉出。

安裝方法

將內蓋小墊圈背面的凹部對準嵌入內蓋組安裝軸。



關於零件更換

- 右表為消耗品零件的名稱。損壞時，請更換新的零件（收費）。
- 更換時，請確認好產品的型號及零件名稱後，到購買店購買。

零件名稱	零件號碼
內蓋組（1.0L規格）	C104-6B
內蓋組（1.8L規格）	C105-6B
內鍋（1.0L規格）	B362-6B
內鍋（1.8L規格）	B363-6B
飯勺	SHAKN-6B
量米杯	615784-00
蒸籠（1.0L規格）	BU214036L-00
蒸籠（1.8L規格）	BU214037L-00

認為故障時

●委託修理前，請檢查以下項目。

現象	●需檢查項目
煮飯	米飯過硬或過軟 ●根據口味，將水量調節在距水位刻度的1—2mm左右。 ●在傾斜的場所增減水量時，易導致水量過多或過少，導致米飯的軟硬度變化。 ●因品種、產地、保存日期（新米和舊米）等不同，米飯的軟硬度會有變化。 ●因室溫、水溫等不同，米飯的軟硬度會有變化。 ●用定時器預約煮飯時，米飯有時會變得稍軟。 ●用白米快速煮飯時，米飯會變得稍硬。 ●內鍋是否變形？ ●是否將煮好的飯進行了充分攪拌？→請在飯煮好後充分攪拌。 ●有水分或異物沾附在內鍋外側、本體內側、內蓋組和蒸氣口蓋嗎？→請擦拭乾淨。 ●是否洗米不夠充分而使米糠殘留？
	米飯過於焦糊 ●加熱板、中心感熱器及內鍋外側沾附飯粒及米粒等異物（請剔除米粒或異物）。 ●是否洗米不夠充分而使米糠殘留？ ●內鍋是否變形？
	煮飯中米漿溢出 ●炊煮粥時，是否使用粥以外的炊煮項目？ ●是否忘了安裝蒸氣口蓋？ ●是否洗米不夠充分而使米糠殘留？ ●內鍋是否變形？ ●烹煮項目、水量是否正確？→參閱 P. 10
	不能煮飯 操作鍵失靈 ●是否將電源插頭或本體插頭完全插入插座？ ●是否在顯示面板上顯示有“E01”、“E02”等？→參閱 P. 22 ●REGULAR KEEP WARM（標準保溫）燈或 EXTENDED KEEP WARM（休眠保溫）燈是否亮燈？
	煮飯中或保溫中發出聲音 ●“卡嗒”“卡嗒”的聲音是微電腦啟動，調節火力的聲音。 ●鍋內有水滴時可能會發出“啪嗒啪嗒”較大的聲音。→請擦去鍋內的水滴或異物後再放入本體。
	蒸氣從外蓋與本體之間洩漏 ●請檢查上蓋是否變形、上蓋墊圈是否斷裂？ ●上蓋墊圈是否髒污？→髒污時，請進行清理。 ●內鍋是否變形？
蒸煮	不能進行再加熱 ●是否取消保溫？→參閱 P. 15
	無法蒸煮烹調物 ●是否忘記加水？→參閱 P. 12 ●烹調物是否過多？→請減少烹調物，或增加蒸煮烹調時間。 ●烹調物是否過大？→請切小烹調物，或增加蒸煮烹調時間。→參閱 P. 13“蒸煮的參考烹調時間”
	蒸好的烹調物過硬 ●如是蔬菜，則蒸煮時間不夠。請添加水後重新蒸煮。 ●如是魚肉，則蒸煮時間過長。請調節縮短蒸煮時間。
保溫	蒸好的烹調物不熱 ●烹調結束後是否經過了一段時間？→不進入保溫。蒸煮烹調後請立即取出。
	在保溫中：米飯有異味 變黃 變乾 有大量結露 ●是否對少量米飯進行保溫？ ●是否超過了12小時以上的保溫？ ●因米及水的種類不同，有時煮好後的飯看上去發黃。 ●是否將飯勺放在鍋內進行保溫？ ●是否將冷飯重新加熱進行保溫？ ●是否將煮好的飯進行了充分攪拌？→請在飯煮好後充分攪拌。 ●是否洗米不夠充分而使米糠殘留？ ●炊煮什錦飯後，有時會殘留異味。→請仔細清洗內鍋。→參閱 P. 20 ●將米飯保存於內鍋中時，是否沒有使用保溫功能？→如不使用保溫功能，將米飯放置於內鍋中，會導致米飯產生異味。→參閱 P. 7

認為故障時 續

現 象		●需檢查項目
保 溫	無法進行“休眠保溫”	●是否選擇了無法進行“休眠保溫”的項目？ →參閱 P. 14 ●保溫經過時間是否超過12小時？ →保溫經過時間超過12小時以上，將無法進行“休眠保溫”。 ●是否將冷飯重新加熱進行保溫？ →內鍋溫度過低時，將無法進行“休眠保溫”。
	不顯示保溫經過時間	●是否顯示目前時間？ →請按“TIME SETTING（調整時間）”鍵 $\odot$ 或 $\ominus$ 切換顯示時間。→參閱P. 14 “注意事項”
預 約	預約後立即開始煮飯	●目前時間是否與面板顯示時鐘一致？ →時間以24小時表示。請再次核對調整。 ●當設定時間不足於定時器的參考時間時，則立即開始煮飯。
	到了預約時間飯沒煮好	●目前時間是否與面板顯示時間一致？ →時間以24小時表示。請再次核對調整。 ●室溫、水溫較低時，或因電壓、水量增減等因素，有時到了預約時間飯還沒煮好。
	不能預約	●在操作定時預約煮飯的最後，是否按了“START / REHEAT（煮飯/再加熱）”鍵？ →需按“START / REHEAT（煮飯/再加熱）”鍵，才能完成定時預約功能。 ●“7:00”是否閃爍？ →不進行時間調整則將無法接受預約。 →參閱 P. 6
其 他	發生停電時	●同時煮飯，並使用電熱水瓶燒水、或使用微波爐時，有時會超過額定電流，導致總電源開關跳電。 →電飯煲請單獨使用電源插座。請勿使用延長線。復電後，如停電時間未滿10分鐘則開始繼續煮飯。
	上蓋內側及內蓋組附著猶如鏽斑的茶色髒污	●因有時會沾附米漿等髒污，請進行清理。 →參閱 P. 19

出現此顯示時

顯 示		●需檢查項目
錯誤顯示	$E01$ $E02$	●是故障。 →請洽詢購買店。
	$H01$ $H02$	●蓋感熱器、中心感熱器處於高溫。 →請按“CANCEL（取消）”鍵，並打開上蓋，冷卻30分鐘以上。（小心燙傷） →要快速冷卻時 →參閱 P. 9
	顯示消失	●內藏的鋰電池用盡。 將電源插頭插入插座後，重新調整時間，仍可正常使用。但，拔下電源插頭，顯示和記憶（現在時間、選擇、保溫狀態）消失。 7:00閃爍時煮飯的話，煮飯中不能顯示目前時間。→參閱 P. 9 更換時，請洽詢購買店。送修更換新的鋰電池。（收費）
	$7:00$ 閃爍	
	顯示異常	●請拔下電源插頭，重新再次插入電源插座。 →因時間閃爍為“7:00”，故請重新調整時間。

規 格

型 號		NL-AAQ10	NL-AAQ18
煮飯容量（約） 「」內為杯數	白 米	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]
	壽 司 飯	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]
	白 米 快 速	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]
	什 錦 飯	0.18~0.72 [1~4]	0.36~1.08 [2~6]
	粥	0.09~0.27 [0.5~1.5]	0.09~0.45 [0.5~2.5]
	糯 米 飯	0.18~0.72 [1~4]	0.36~1.08 [2~6]
	糙 米	0.18~0.72 [1~4]	0.36~1.44 [2~8]
電 源		交流220-230V 50/60Hz	
額 定 電 量		560-610W	750-820W
保溫時平均耗電量		32W	44W
煮 飯 方 式		直接加熱式	
電 源 線 長 度		1.1m	
外 形 尺 寸（約 cm）		寬26.5×深37×高21.5(41※1)	寬30×深40×高25(47※1)
重 量		約3.3kg	約4.4kg

- 保溫時平均耗電量是室溫20℃、最大煮飯容量的數值。
- 在特定地區（高山、嚴寒地帶），功能可能無法正常運作，請儘量避免在此類地區使用。
- (※1)為上蓋打開時的高度。

注意：本電器必須接通地線

重要說明
本產品電線內導線，按下列規定以顏色標記：
綠色及黃色：地線 棕色或紅色：火線 藍色或黑色：水線
如這種標記規定與所用插頭上的標記不一致，請按下列方式接線。
綠色及黃色須接至插頭上標有E地線標記或是接到標有綠色或綠色及黃色的接線端。
藍色線須接至插頭上標有N或標有黑色的接線端。
棕色線須接至插頭上標有L或標有紅色的接線端。
本電器須使用13安培保險絲（BS1363）的插頭，或在配電板、轉接器上使用10安培保險絲插頭。

