



INDUCTION HEATING PRESSURE RICE COOKER & WARMER OPERATING INSTRUCTIONS

NP-HRQ10 / NP-HRQ18

Please read and follow these operating instructions carefully. Misuse of this Rice Cooker may be dangerous because of the high pressure. Please keep these operating instructions at hand for easy reference.

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ZOJIRUSHI CORPORATION

IMPORTANT SAFEGUARDS Be sure to follow these instructions.

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

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

⚠ WARNINGS Indicates risk of serious injury or death.

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

■ Prohibited or required actions are indicated as follows:

⊘ Indicates a prohibited operation.

! Indicates a requirement or instruction that must be followed.

⚠ WARNINGS

To Cook Rice Safely in This Rice Cooker:

Because pressure is applied during cooking, mishandling may be hazardous, as rice or other ingredients may boil over, resulting in burns or injury.

⊘ This product is for cooking and keeping rice warm only. Do not use for other than intended purposes. Always follow these Operating Instructions.

Cooking the following types of foods may clog the steam exhaust route, cause steam to come out from the gap between the Outer Lid and the Main Body, or the Outer Lid to open suddenly. Please do not cook the following:

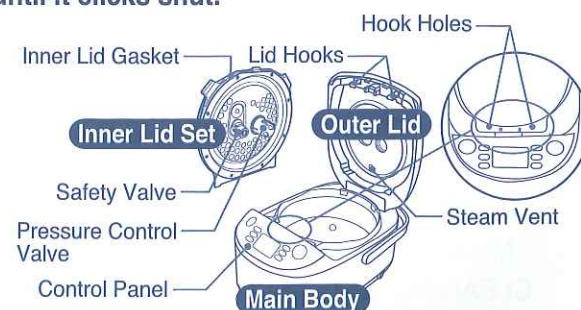
- Foods that expand after cooking such as processed seafood products and beans.
- Foods that may bubble over such as those using baking soda.
- Thick foods such as curry and stews.
- Foods that bubble up such as jams.
- Dishes that use paper towels or other lids to cover the food or steaming dishes.
- Rice with small grains such as Amaranth, green peas or adzuki beans that may clog the Pressure Control Valve or the Safety Valve.
- Foods with green vegetables (such as rice porridge with seven herbs); the green vegetables should be cooked separately and added after the rice completes cooking.
- Foods with large amounts of oil.
- Foods packaged in plastic bags.

Never open the Outer Lid or move the Rice Cooker when pressure is applied during cooking.

! Always check that rice or other matter is not stuck around the Lid Hooks of the Outer Lid, the Hook Holes of the Main Body, the gap between the Main Body and the Outer Lid, the Inner Lid Gasket, the Pressure Control Valve, the Safety Valve, or around the Steam Vent before cooking. Close the Outer Lid securely until it clicks shut.

- Rice or other matter stuck on these areas may prevent the Outer Lid from closing completely. It may also cause steam to come out from the gap between the Outer Lid and the Main Body, or the Outer Lid may open suddenly and rice or other ingredients may boil over.
- The Outer Lid may not open if rice or other matter is stuck.

When opening the Outer Lid during cooking, make sure that the **PRESSURE** indicator has disappeared from the Control Panel.



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

⚠ WARNINGS



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 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.

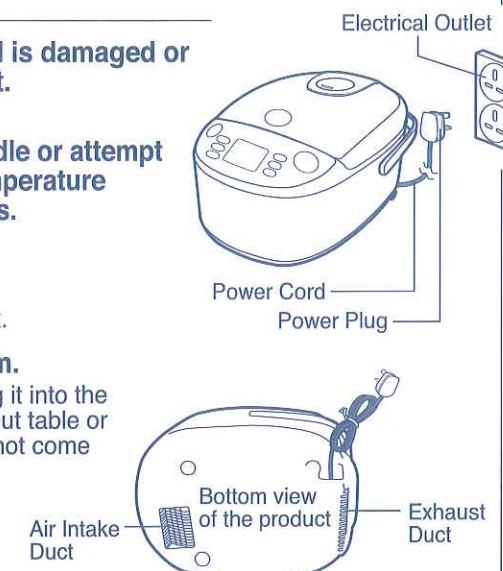
Do not allow the Power Plug to come into contact with steam.

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.

Do not drop metal objects such as pins or wires into the Air Intake Duct or Exhaust Duct.

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

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.



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.

Use an electrical outlet with an earth terminal. Otherwise it may cause electric shock or injury.

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.

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

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

- The Power Plug or Power Cord 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.
- The fan at the bottom does not work during cooking. etc.

If any of the above occurs, unplug the Rice Cooker immediately and contact the store where you purchased it.

⚠ CAUTIONS



Do not touch hot surfaces during or immediately after use. Be careful of steam when opening the Outer Lid. Be careful not to touch the Inner Cooking Pan when loosening rice. Touching hot surfaces may cause burns.



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.

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



IMPORTANT SAFEGUARDS (cont.)

⚠ CAUTIONS



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.

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

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

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

Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.

Doing so may cause fire.



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

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



Please allow the Rice Cooker to cool down before cleaning.

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

Individuals using a pacemaker should consult with a physician before using the Rice Cooker.

Using the Rice Cooker may affect a pacemaker.

Do not tilt the Rice Cooker when carrying it.
Doing so may cause the contents to spill.

Do not use the Rice Cooker on an aluminum sheet or an electric carpet.

The aluminum material may be heated and may cause smoke or fire.

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

Doing so may damage the slide-out table or shelf, causing the Rice Cooker to fall, resulting in injury or burns. The slide-out table or shelf should at least have a load capacity of 15kg for the 1.0L model, and 20kg for the 1.8L model.

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.

If the Power Cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid hazards.

IMPORTANT

Do not place electronics or objects that are susceptible to magnets in close range of the Rice Cooker.

Doing so may cause interference with TV, radio, computer, intercom, transceiver, telephone, etc. It may also erase magnetically recorded data (credit card, train pass, audio tapes, etc.).

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 fill with water above the Maximum Water Level Line
(Indicated on the Inner Cooking Pan as MAX) and cook.



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.

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 on top of an induction heating cooker.
Doing so may cause 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 Intake Duct or Exhaust Duct can get blocked or covered (such as on paper, cloth, carpet, plastic bag or aluminum sheet).

Doing so may cause breakdown or malfunction.

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

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

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.

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. Repeat this washing process 2-4 times.

③ **Rinse rice**..... Lastly, pour plenty of water from the bowl and rinse the rice. Repeat twice.

(Complete steps ① ~ ③ within 10 minutes.)



Warning!

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

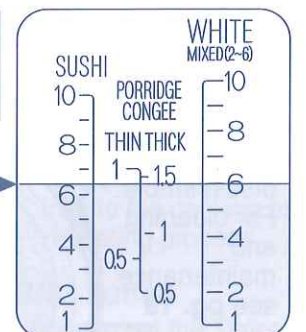
● Adjust the amount of water accordingly

Type of Rice	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 ※

※ To avoid boil-over, use the SOFTER menu setting when adding water above the normal scale level.

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

Add water to water level 6 for WHITE.



● This illustration shows the Inner Cooking Pan of 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

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.

HOW TO USE THE KEEP WARM MODE

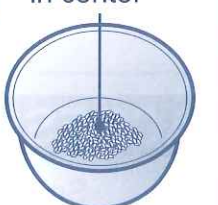
● When keeping rice in the Inner Cooking Pan for later consumption, use the Keep Warm mode.

● 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 in Regular Keep Warm mode (24 hours in Extended Keep Warm mode).
- Adding rice.
- Reheating cold rice.
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice or sweet rice).
- Keeping foods other than rice warm such as croquette or miso soup.
- Keeping rice warm with the Spatula left inside the Rice Cooker.

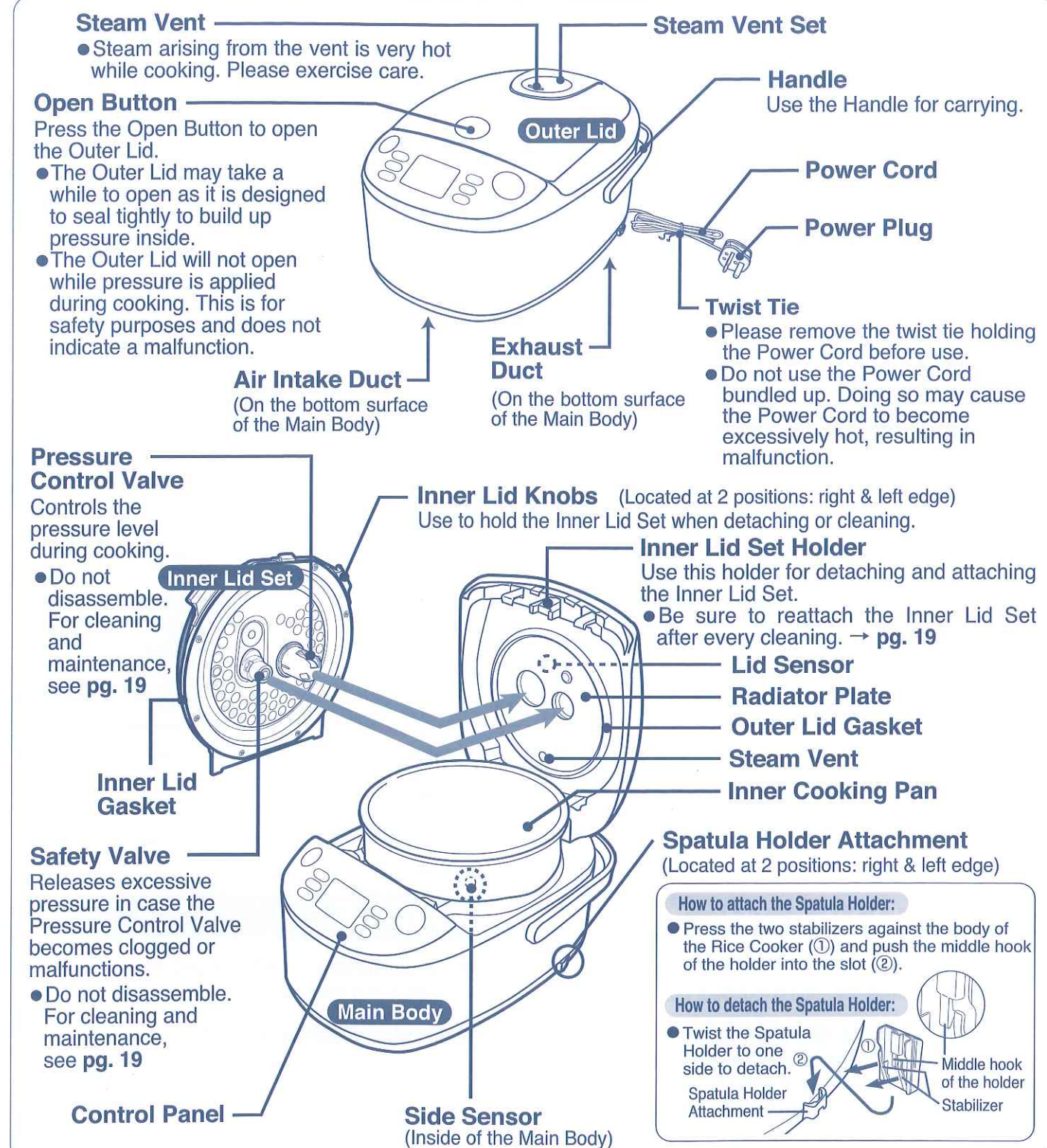
Gather rice in center



● 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.

PARTS NAMES AND FUNCTIONS



ACCESSORIES

Spatula



Spatula Holder



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.

MENU button

Use this button for setting the menu you will be using. → pg. 8

CANCEL button

Use this button to cancel the selected setting or function in operation.

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 are caused by static electricity and do not indicate a malfunction. Such lines disappear shortly.

TIMER button

Use this button to set the Timer function (to program the Rice Cooker to complete cooking by a desired time). → pg. 15

KEEP WARM button

Use this button to select the Regular Keep Warm mode. → pg. 12

EXTENDED KEEP WARM button

Use this button to select the Extended Keep Warm mode. → pg. 12

PRESSURE indicator

Turns on in the Display when pressure is applied during cooking.

TIME SETTING button

Use these buttons to set the Timer or the clock. → pg. 14 & 15

HOW TO MAINTAIN THE INNER COOKING PAN IN GOOD CONDITION

The nonstick coating can peel off if damaged. Please take special care to prevent damage and follow these precautions:

<During Preparation>

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

<When Cooking Completes>

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

<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 such items as thinner, benzene, abrasive cleaners, bleach, scrubbing brushes (nylon, metal, etc.), melamine sponges or sponges with a nylon surface.

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 COOK RICE

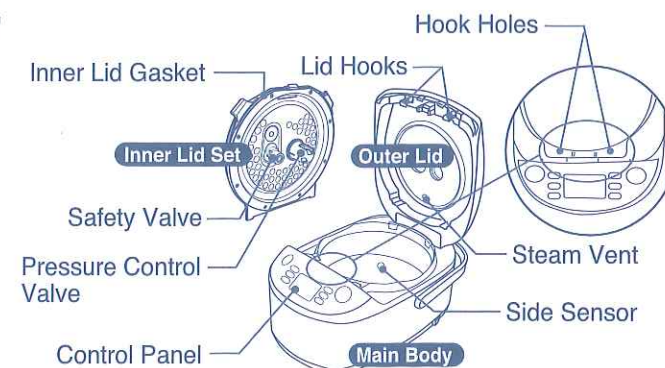
BASIC COOKING STEPS

- The initial menu setting at the time of shipment from the factory is WHITE RICE / REGULAR.
- Please wash the Inner Cooking Pan, Inner Lid Set, Steam Vent Set and accessories before initial use. → pg. 18~pg. 20

1 Check the parts before cooking.

Check that all parts are clean and free of foreign matter before cooking. Make sure that rice or other matter is not stuck to the parts illustrated on the right. → pg. 19

- Rice or other matter stuck on these areas may prevent the Outer Lid from closing completely. It may also cause steam to come out from the gap between the Outer Lid and the Main Body, or the Outer Lid may open suddenly and rice or other ingredients may boil over.



2 Measure the rice with the provided Measuring Cup.

Overfill the Measuring Cup (approx. 180 mL) with rice, then level off.

- Do not cook rice with small grains or beans such as amaranth, green peas or adzuki beans. Doing so is hazardous because the Pressure Control Valve or Safety Valve may be clogged.



3 Clean the rice and adjust the amount of water.

How to clean rice → pg. 5 "HOW TO COOK GREAT-TASTING RICE: Clean rice quickly".

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
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.

4 Place the Inner Cooking Pan into the Main Body, and attach the Inner Lid Set and Steam Vent Set. Close the Outer Lid, and plug in the Power Cord.

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 Set.

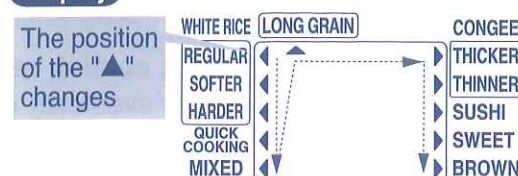
- The Outer Lid may not close smoothly as it is designed to lock during cooking for safety purposes. Push down on the Outer Lid until you hear it click shut.

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

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

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

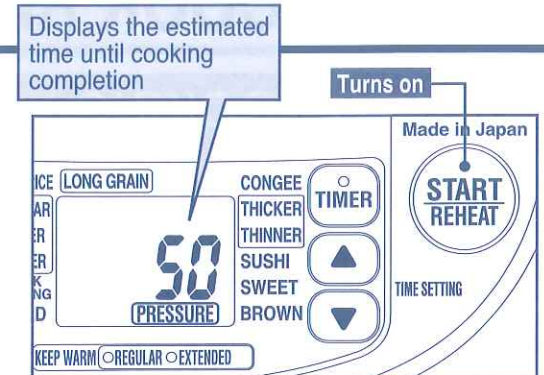
Display



6 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.

- Rice or other matter stuck on the Rice Cooker may prevent the Outer Lid from closing completely. It may also cause steam to come out from the gap between the Outer Lid and the Main Body, or the Outer Lid may open suddenly and rice or other ingredients may boil over.
- 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
- 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.



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

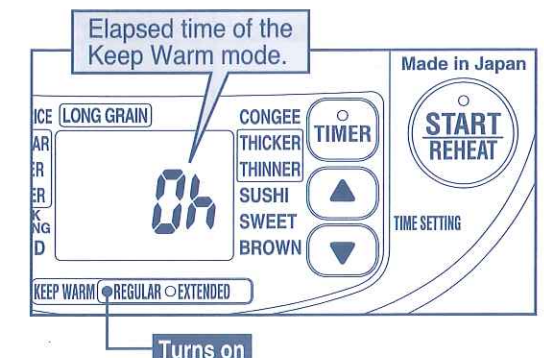
7 When the melody or beep to indicate cooking completion sounds, stir and loosen the rice immediately to give the rice a deliciously fluffy texture.

When opening the Outer Lid, please make sure that steam is not coming out from the Steam Vent and that the PRESSURE indicator has disappeared from the Display.

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, becoming too wet or burning.

- Be careful not to burn yourself when stirring and loosening rice.
- If you cancel the Keep Warm mode and press the KEEP WARM button or the EXTENDED KEEP WARM button again, the Display shows 0 h.
- The sound setting to indicate cooking completion can be changed. → pg. 14



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

PLEASE FOLLOW: When opening the Outer Lid, please make sure that steam is not coming out from the Steam Vent and that the PRESSURE indicator has disappeared from the Display.

- When opening the Outer Lid during cooking, or to cancel cooking, press and hold the CANCEL button for more than 1 second. Please be cautious of the Steam Vent as steam will be forced out.
- Even if the PRESSURE indicator has disappeared, if you feel resistance when pressing the Open Button to open the Outer Lid, do not force it open as doing so may cause danger. Allow the Rice Cooker to cool and then try again.
- In menu settings that apply pressure, do not open the Outer Lid while pressure is applied for safety purposes, and wait until cooking completes and the Rice Cooker switches to Keep Warm.

NOTE

- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.
- The surface of the cooked rice may appear concaved in the center due to the surround-heating cooking mechanism.
- 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 50 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 Regular	White Rice	WHITE RICE REGULAR	WHITE	1.0L : 0.5~5.5	• Cooks white rice to a regular consistency.
White Rice Softer	White Rice	WHITE RICE SOFTER		1.0L : 0.5~5.5	• Cooks white rice to a more glutinous and softer texture than "Regular".
White Rice Harder	White Rice	WHITE RICE HARDER		1.8L : 1~10	• Cooks white rice to a less glutinous and harder texture than "Regular".
Quick Cooking	White Rice	QUICK COOKING		1.8L : 1~10	• Cooks white rice faster. Please note that the rice texture may be slightly harder.
Mixed Rice	White Rice	MIXED	WHITE	1.0L : 0.5~4 1.8L : 2~6	• 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). • 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.
Long Grain Rice	Long Grain Rice	LONG GRAIN	WHITE	1.0L : 0.5~5.5 1.8L : 1~10	• Depending on the rice brand, it may be slightly harder than normal. → pg. 21
Congee Thicker	White Rice	CONGEE THICKER	PORRIDGE/ CONGEE THICK	1.0L : 0.5~1 1.8L : 0.5~1.5	• 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 congee has finished cooking. • Semi-brown rice (30%, 50%, and 70%) or brown rice cannot be used to make Congee.
Congee Thinner	White Rice	CONGEE THINNER	PORRIDGE/ CONGEE THIN	1.0L : 0.5 1.8L : 0.5~1	
Sushi Rice	White Rice	SUSHI	SUSHI	1.0L : 1~5.5 1.8L : 1~10	
Sweet Rice	Sweet Rice or White Rice mixed with Sweet Rice	SWEET	SWEET (When cooking white rice mixed with sweet rice, use slightly above the water level for SWEET)	1.0L : 1~4 1.8L : 2~6	• Place ingredients on top of rice after adjusting the water. • Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly.
Brown Rice	Brown Rice	BROWN	BROWN	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.

Menus	Rice	Menu Setting	Water Level	Cooking Capacity [cups]	Remarks
Mixed Rice with Barley	Barley mixed with White Rice	WHITE RICE SOFTER	WHITE	1.0L : 0.5~5.5 1.8L : 1~10	• 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 RICE REGULAR or SOFTER	WHITE	1.0L : 0.5~5.5 1.8L : 1~10	• 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 RICE SOFTER	WHITE	1.0L : 0.5~4 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 (Use slightly below the water level for BROWN)	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 RICE SOFTER	WHITE (Use slightly above the water level for WHITE)	1.0L : 1~4 1.8L : 2~8	

Estimated Cooking Time / Menu Settings that Apply Pressure

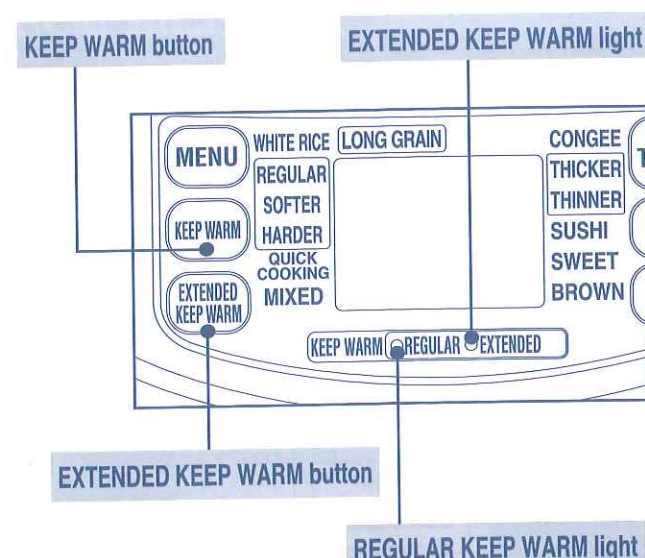
		Menu Settings that Apply Pressure	1.0L model	1.8L model
White Rice	Regular	●	approx. 52 minutes—58 minutes	approx. 53 minutes—59 minutes
	Softer	●	approx. 55 minutes—1 hour	approx. 57 minutes—1 hour 2 minutes
	Harder	●	approx. 44 minutes—49 minutes	approx. 45 minutes—51 minutes
Quick Cooking		●	approx. 29 minutes—41 minutes	approx. 37 minutes—46 minutes
Mixed Rice		●	approx. 1 hour 3 minutes—1 hour 13 minutes	approx. 1 hour 12 minutes—1 hour 16 minutes
Long Grain Rice		●	approx. 57 minutes—1 hour 8 minutes	approx. 57 minutes—1 hour 10 minutes
Congee	Thicker		approx. 1 hour 34 minutes—1 hour 37 minutes	approx. 1 hour 35 minutes—1 hour 43 minutes
	Thinner		approx. 2 hours 1 minute	approx. 2 hours 2 minutes—2 hours 9 minutes
Sushi Rice			approx. 43 minutes—48 minutes	approx. 42 minutes—49 minutes
Sweet Rice			approx. 54 minutes—59 minutes	approx. 57 minutes—58 minutes
Brown Rice		●	approx. 1 hour 10 minutes—1 hour 16 minutes	approx. 1 hour 9 minutes—1 hour 20 minutes

- The above table is based on the testing conditions of 230V, 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.)

REGULAR KEEP WARM AND EXTENDED KEEP WARM

Press the **KEEP WARM** button or the **EXTENDED KEEP WARM** button to choose Regular Keep Warm or Extended Keep Warm.

- The Extended Keep Warm mode is not available during the following (the Rice Cooker will beep and automatically start the Regular Keep Warm mode):
 - MIXED, CONGEE / THICKER · THINNER, SWEET and BROWN menu settings.
 - If 12 hours of Regular 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 default setting is Regular Keep Warm mode.
- 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** 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 **EXTENDED KEEP WARM button once.** The **EXTENDED KEEP WARM** light will turn on.

- If 24 hours elapses from cooking completion, the Rice Cooker returns to Regular Keep Warm mode.

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

Press the **KEEP WARM button once.**

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

- When it returns to Regular Keep Warm mode, the fan will start to adjust the temperature.



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%).

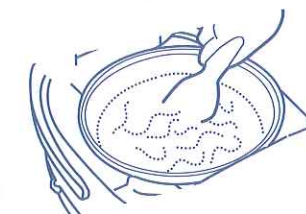
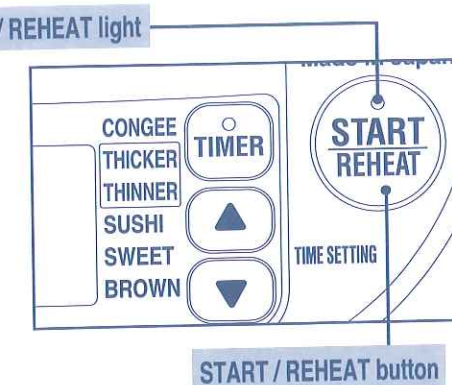
REHEAT FUNCTION

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.

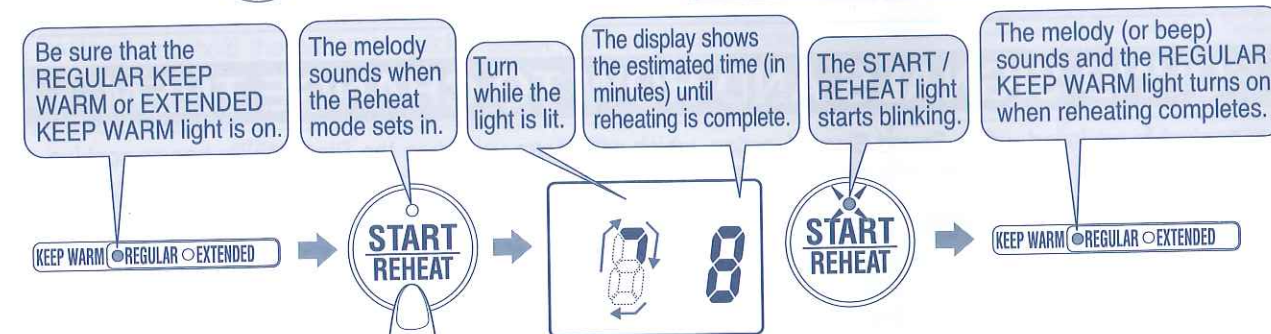
1 Loosen and level the surface of the kept warm rice.

- 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.



2 Press the **START REHEAT** button.

Standard times required for reheating approx. 5 min. – 8 min.



- Make sure that the **REGULAR KEEP WARM** or **EXTENDED KEEP WARM** light is on. If the **START / REHEAT** button is pressed when the **REGULAR KEEP WARM** or **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.

To cancel the Reheat mode:	• Press the CANCEL button.
To cancel the Reheat mode and return to Keep Warm mode:	• Press the KEEP WARM 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 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.

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, the cooking will not be completed at the time you set for the Timer.
- The clock cannot be changed during Cooking, Reheating, Regular Keep Warm, Extended Keep Warm or Timer Cooking.

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

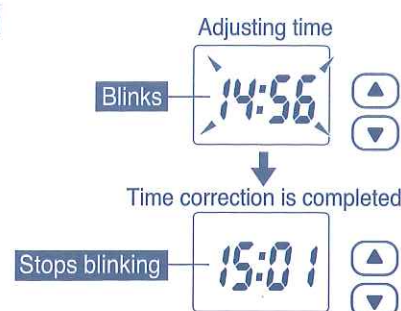
The time display will start to blink.

- 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:

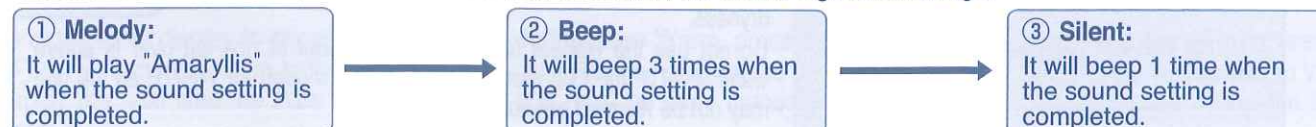
Types of Sound Signals and their meanings	Melody: The default setting at the time of shipment from the factory.	Beep: Choose this setting to change from a Melody.	Silent: Choose this setting to disable the Sound Signal.
Cooking has begun:	"Twinkle, Twinkle, Little Star"	a beep	
Timer is set:	"Twinkle, 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.
 - 2 Hold the button for more than 3 seconds.
 - 3 The setting is completed when the desired Sound Signal is heard.
- You cannot change the Melody Signal of 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.

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.

USING THE TIMER

- Set the clock to the current time before setting the Timer function. → pg. 14

- 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

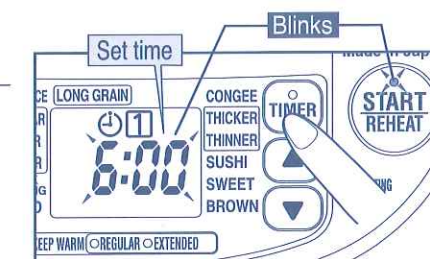
- 1 Press the button to select the desired Menu.

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

- 2 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.



- 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.

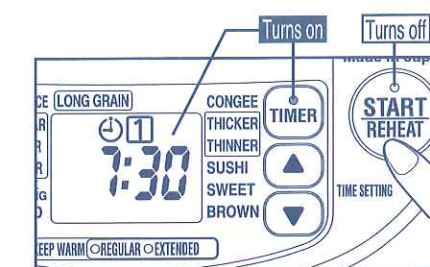
- Press and hold the button to quickly adjust the time in 10-minute increments.
- You do not need to set the time again when using the same settings.



- 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:

		1.0L model	1.8L model
White Rice	Regular	1 hour 10 minutes — 13 hours	
	Softer	1 hour 10 minutes — 13 hours	
	Harder	1 hour — 13 hours	
Long Grain Rice		1 hour 25 minutes — 13 hours	
Congee	Thicker	2 hours 5 minutes — 13 hours	
	Thinner	2 hours 35 minutes — 13 hours	
Sushi Rice		55 minutes — 13 hours	
Brown Rice		1 hour 40 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 Time Setting or button to check the current time during Timer cooking.
- 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:

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

MIXED RICE

Menu Setting: **MIXED**

Ingredients (4~5 servings)

- Rice.....3 cups
- Chicken thigh.....50g
- Age (fried tofu).....1/2 slice
- Carrots, Konnyaku, Gobo.....35g each
- Dried Shiitake mushrooms (soaked in water to reconstitute).....2~3 slices
- A)**
- Light soy sauce.....1-1/2 Tbsp.
- Mirin (sweet sake).....1-1/2 Tbsp.
- Salt.....1/2 tsp.
- Dashinomoto.....1/2 tsp.
- Soup taken from soaking dried Shiitake to taste
- Stone parsley to taste

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. Soak chicken thigh and Age in mixture **A** for 5 minutes (do not discard this mixture).
- 2 Slice carrots and Konnyaku into small strips, soak Konnyaku in hot water and drain. Shred Gobo, soak in water until soft, then drain. Cut Shiitake into small strips.
- 3 Add the mixture from Step 1 to the water used to soak the dried Shiitake, and mix them well.
- 4 Clean rice and add the mixture from Step 3. Fill the Inner Cooking Pan with water to water level 3 for WHITE, 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.

RICE PORRIDGE WITH SEVEN HERBS

Menu Setting: **CONGEE (THINNER)**

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

Always follow these points to prevent the congee from boiling over, or the Pressure Control Valve and Safety Valve from clogging, which may be dangerous.

Ingredients (4~5 servings)

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

How to cook

- 1 Clean and boil the vegetables. Then soak in cold water, squeeze off the excess water, and cut into small pieces.
- 2 Clean rice well, add water to water level 0.5 for PORRIDGE / CONGEE (THIN).
- 3 Press the MENU button, select CONGEE (THINNER) 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.



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

CHICKEN CONGEE

Menu Setting: **CONGEE (THICKER)**

Make sure the **CONGEE (THICKER)** menu is selected. **Always follow these points to prevent the congee from boiling over, or the Pressure Control Valve and Safety Valve from clogging, which may be dangerous.**

Ingredients (4~5 servings)

- Rice.....1 cup
- Chicken thigh, chopped and parboiled.....75g
- Salt.....a pinch
- Ginger and scallions, shredded.....To taste

How to cook

- 1 Clean rice and place it into the Inner Cooking Pan, add water to water level 1 for PORRIDGE / CONGEE (THICK), then place the chicken thigh on the top.
- 2 Press the MENU button, select CONGEE (THICKER) and press the START / REHEAT button to start cooking.
- 3 When the Rice Cooker switches to the Keep Warm mode, add salt if desired and stir lightly, garnish with ginger and scallions.

- Do not use milk. May cause imperfect cooking.
- Add seasonings after completion, or they may settle at the bottom of the Inner Cooking Pan.
- The recommended amount of ingredients should be about 30-50% of the rice volume.
- Cooked rice cannot be used for making congee.



MIXED BROWN RICE

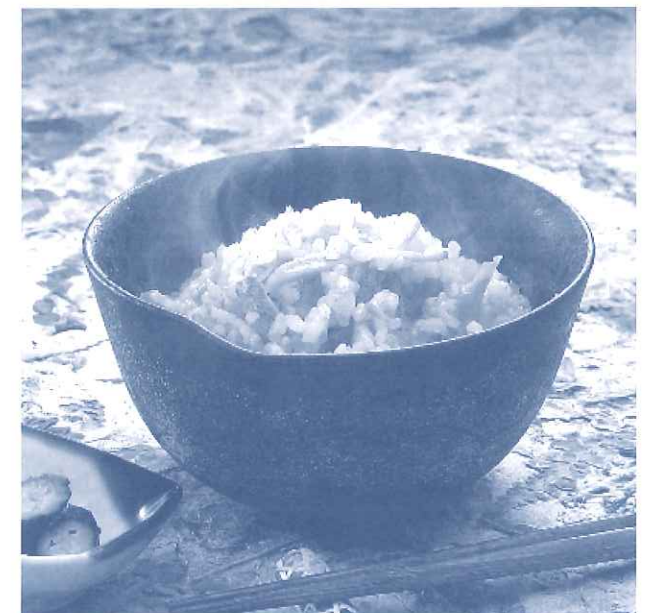
Menu Setting: **BROWN**

Ingredients (4~5 servings)

- Brown rice.....3 cups
- Chicken thigh.....80g
- Age (fried tofu).....1 piece
- Carrots, Konnyaku, Gobo.....35g each
- A)**
- 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 small strips, soak Konnyaku in hot water and drain. Shred Gobo, soak in water until soft, 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 from the bottom of the pan.**
- 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 and press the START / REHEAT button.
- 6 When the Rice Cooker switches to the Keep Warm mode, mix the rice to loosen it.



- Clean brown rice lightly to remove husks.
- When cooking rice with additional ingredients, limit the amount of rice to 1-4 cups for the 1.0L model and 2-6 cups for 1.8L model.

CLEANING AND MAINTENANCE

• Clean the Rice Cooker thoroughly after every use.

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

Open Button

If the Open Button becomes clogged with rice or other matter, remove with a bamboo stick.
• Otherwise the Outer Lid may not open.

Control Panel

Wipe with a dry soft cloth.

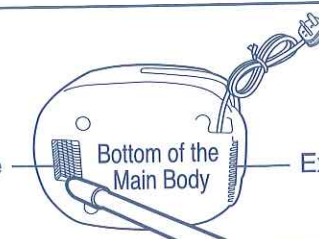
Air Intake Duct

On the bottom surface of the Main Body

Use a vacuum to clean the Air Intake Duct and Exhaust Duct located at the bottom of the Rice Cooker. (about once a month)

Using the Rice Cooker with clogged Air Intake Duct or Exhaust Duct may cause the internal temperature to become abnormally high, resulting in breakdown.

Air Intake Duct



Steam Vent Set
→ pg. 20

Outer Lid

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

Power Plug

Wipe with a dry soft cloth.

Power Cord

Wipe with a dry soft cloth.

HOW TO CLEAN ACCESSORIES AND THE INNER COOKING PAN

Wash with a soft sponge.

To wash thoroughly, use a mild kitchen detergent.



Inner Cooking Pan
→ pg. 7



IF THERE IS AN ODOR INSIDE THE RICE COOKER

- 1 Fill the Inner Cooking Pan with water up to water level 1 for WHITE 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 COOKING menu setting.
- 3 Press the **START/REHEAT** button.
- 4 When the Rice Cooker completes cooking and switches to 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 CLEAN THE INTERIOR

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

- Be sure to clean the Inner Lid Set after every use; otherwise, the lid may rust or become discolored.
- Do not disassemble to clean or for maintenance. Doing so may cause breakdown.

Pressure Control Valve

Push the ball inside the Pressure Control Valve with your finger to make sure it is not clogged with foreign matter.

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

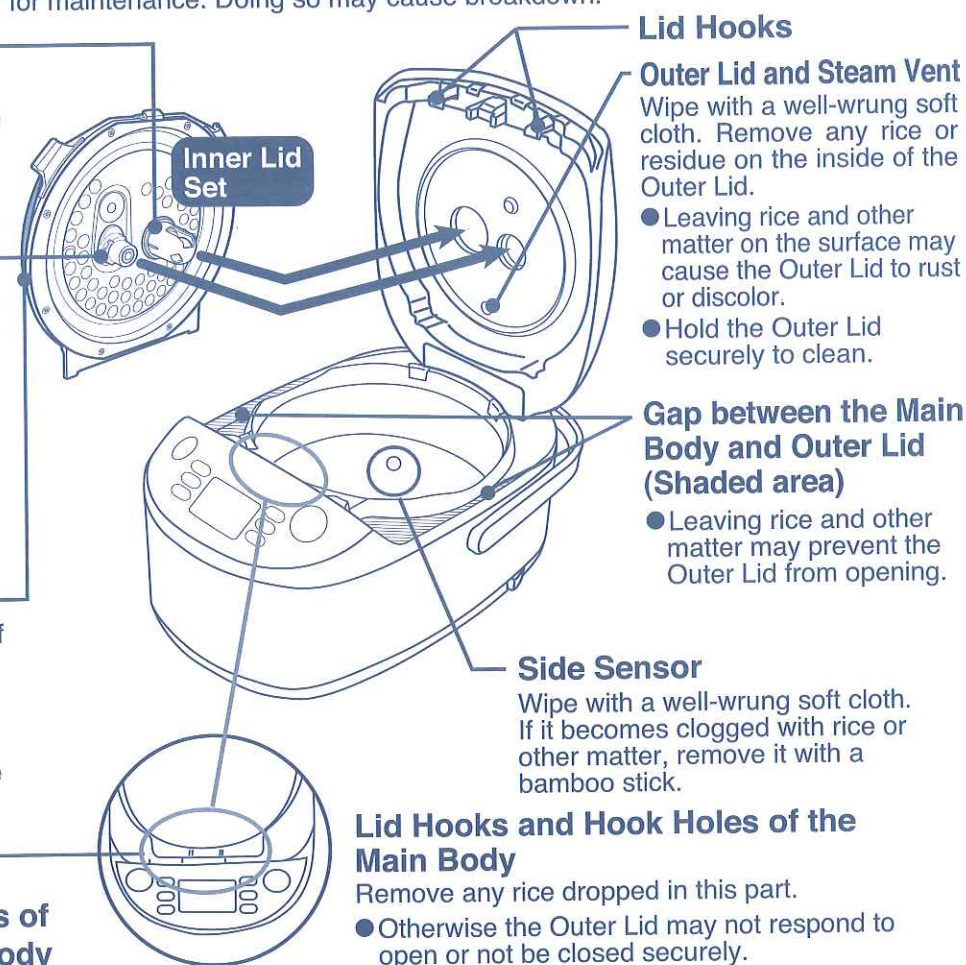
Safety Valve

Push the Safety Valve with your finger 2 to 3 times to make sure that it moves smoothly. If it becomes clogged with rice or other matter, remove it with a bamboo stick.

Inner Lid Gasket

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

Hook Holes of the Main Body



Lid Hooks

Wipe with a well-wrung soft cloth. Remove any rice or residue on the inside of the Outer Lid.

- Leaving rice and other matter on the surface may cause the Outer Lid to rust or discolor.
- Hold the Outer Lid securely to clean.

Gap between the Main Body and Outer Lid (Shaded area)

- Leaving rice and other matter may prevent the Outer Lid from opening.

Side Sensor

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

Lid Hooks and Hook Holes of the Main Body

Remove any rice dropped in this part.

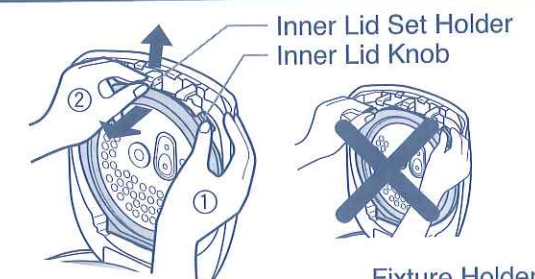
- Otherwise the Outer Lid may not respond to open or not be closed securely.

HOW TO DETACH AND ATTACH THE INNER LID SET

How to detach the Inner Lid Set:

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

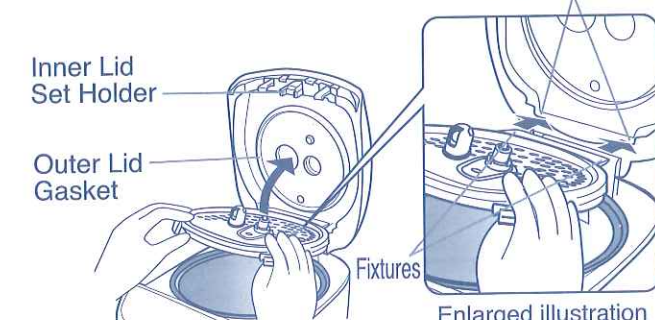
- Do not pull the Inner Lid Knobs toward you without pressing the Inner Lid Set Holder. (May cause the Inner Lid Set and Outer Lid to break.)



How to attach the Inner Lid Set:

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

- Please make sure not to get the Outer Lid Gasket caught on the Inner Lid Set when attaching.



CLEANING AND MAINTENANCE (cont.)

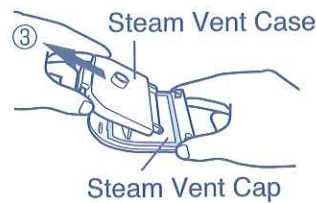
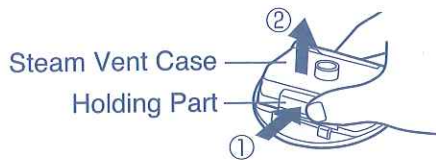
HOW TO CLEAN THE STEAM VENT SET

Please allow the Rice Cooker to cool down before cleaning.

Wash the inside and outside of the Steam Vent Set under running water.

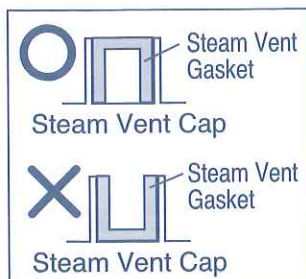
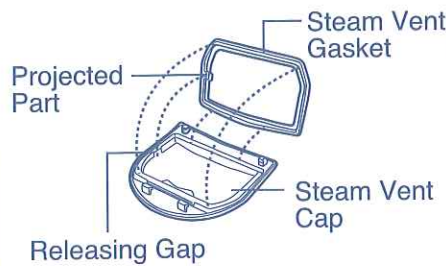
How to disassemble the Steam Vent Set

1. Press in the Holding Part (①) and pull upward (②) to open.
2. Release the Steam Vent Case at an upper oblique angle (③).
3. Remove the Steam Vent Gasket.



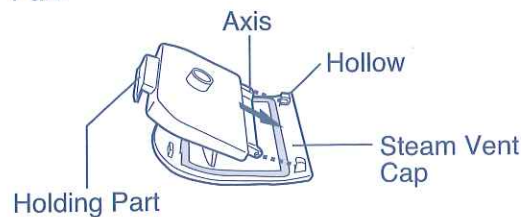
How to assemble the Steam Vent Set

1. Set the projected part of the Steam Vent Gasket with the Releasing Gap to attach.



The illustration of the Steam Vent Gasket when set with the Steam Vent Cap.

2. Insert the Axis of the Steam Vent Case (2 parts) into the Hollows of the Steam Vent Cap (2 parts). Then close the case until you hear the click sound from the Holding Part.



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)	C126-6B
Inner Lid Set (1.8L model)	C127-6B
Inner Cooking Pan (1.0L model)	B442-6B
Inner Cooking Pan (1.8L model)	B443-6B
Spatula	SHAKN-6B
Spatula Holder	618112-00
Measuring Cup	615784-00

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 COOKING menu setting may result in harder rice. ● Make sure the Inner Cooking Pan has not deformed. ● Rice may not have been cleaned sufficiently, allowing too much bran to be left on the rice grain. ● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. ● Is there moisture or foreign matter on the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set, or the Steam Vent Set? → Wipe them off. ● Long grain rice may be slightly harder than normal. → If you prefer to make the rice softer, fill the water slightly higher than the marked line on the Inner Cooking Pan (within 1/2 of scale) and cook. Please note, however, that if too much water is used it may boil over.
	Rice is scorched: ● Foreign matter such as rice may be stuck to the bottom of the Inner Cooking Pan or on the Side 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 CONGEE / THICKER · THINNER been selected when cooking congee? ● Make sure the Steam Vent Set 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 Power Plug is plugged in securely. ● Does the Display show "E01" or "E02"? → pg. 23 ● Was the Inner Cooking Pan inserted correctly? → Set the Inner Cooking Pan correctly. ● Is the REGULAR KEEP WARM or EXTENDED KEEP WARM light on? → Press the CANCEL button and press the START / REHEAT button.
	Steam comes out from the gap between the Outer Lid and the Main Body: ● Inner Lid Set: Make sure it has not been dropped, deformed, or that the Inner Lid Gasket is not damaged. Has the Inner Lid Gasket become soiled? → Clean the Inner Lid Gasket. ● Pressure Control Valve: Make sure that the Pressure Release Ball is not stuck, and can move freely. ● Safety Valve: Make sure that the hole is not clogged or that foreign matter is not stuck on it. ● Make sure the Outer Lid Gasket is not caught on Inner Lid Set. → Reattach the Inner Lid Set correctly. ● Make sure the Inner Cooking Pan has not deformed.
COOKING RICE / KEEP WARM	A noise is heard during Cooking/ Keep Warm: ● The noise is the microprocessor (MICOM) adjusting the heat power of the Rice Cooker. ● The rotary noise is the internal fan operating to release excess heat. ● The low noise is the pressure level being controlled during cooking. ● The mechanical noise is the sound of the device that controls the pressure level during cooking. ● The rolling noise is the movement of the Pressure Release Ball in the Pressure Control Valve, controlling the pressure level. ● The hissing sound from pressure being released may be heard when rice completes cooking.
	The Reheat function does not work: ● Make sure Keep Warm mode is not cancelled. → pg. 13

TROUBLESHOOTING GUIDE (cont.)

Problems	●Cause (Points to check)
KEEP WARM	During Keep Warm, rice has an odor: - 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. → Clean the Inner Cooking Pan thoroughly. → pg. 18 - Some odor may remain after cooking Mixed Rice. → Clean the Inner Cooking Pan thoroughly. → pg. 18 - 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. 5 - Was the Extended Keep Warm mode used for more than 24 hours?
	During Keep Warm, rice has an odor, becomes yellow or dry: - Are you keeping warm a small amount of rice in the Inner Cooking Pan? - Was the Regular Keep Warm mode used for more than 12 hours? - The type of rice and water used may make the rice appear yellow.
	During Keep Warm, rice has an odor, or rice becomes watery: Did you clean the Rice Cooker thoroughly after every use? → 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" on pg. 12 as much as possible to minimize these effects.
	Extended Keep Warm is not accepted: - Did you select a menu setting for which the Extended Keep Warm mode is not available? → pg. 12 - Was the Keep Warm mode used for more than 12 hours? → If the Keep Warm mode is used for more than 12 hours, the Extended Keep Warm mode will not be accepted. - Is the rice in the Inner Cooking Pan cold? → If the temperature of the Inner Cooking Pan is low, the Extended Keep Warm mode will not be accepted.
	The 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. 12 "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. 14
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 in the same outlet as the Rice Cooker, unplug it before resetting the breaker. If the electric supply recovers within 10 minutes, the Rice Cooker will resume cooking automatically.
	Sparks by the Power Plug: There may be sparks when plugging in or unplugging the Power Plug from the electrical outlet. This is common in IH rice cookers, and does not indicate 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. 19

ERROR DISPLAYS AND THEIR MEANINGS

Panel Display	● Cause (Points to check)
E 01 E 02 E 07	Indicates malfunction. → Please contact the store where you purchased the Rice Cooker.
E 06	In case of voltage abnormality, the unit automatically stops to prevent a breakdown. → Recheck the rated voltage of the outlet to see if it complies with the Rice Cooker. If not, use another outlet.
H 01 H 02	The temperature of the Lid Sensor or the Side Sensor is too high. → Press the CANCEL button and open the Outer Lid for more than 50 minutes and allow the interior to cool down. (Be careful not to burn yourself.) → To cool faster, see pg. 9
H 04	The Inner Cooking Pan is not inserted. → Set the Inner Cooking Pan securely.
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. 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 you purchased this Rice Cooker to have the Lithium Battery replaced (with additional charge).
7:00 is blinking:	
PRESSURE is blinking:	The Rice Cooker has stopped cooking while there is still pressure inside. Please wait until the PRESSURE indicator disappears from the Display (approx.5-10 minutes.) Use of the buttons will not be accepted while the PRESSURE indicator is blinking.
Odd Display:	Unplug the Power Cord and plug it in again. (If the Display shows a blinking 7:00, please reset the time.) → pg. 14.

SPECIFICATIONS

Model No.		NP-HRQ10	NP-HRQ18
Cooking Capacity (approx. L) [cups]	White Rice	0.09~1.0 [0.5~5.5]	0.18~1.8 [1~10]
	Quick Cooking	0.09~1.0 [0.5~5.5]	0.18~1.8 [1~10]
	Mixed Rice	0.09~0.72 [0.5~4]	0.36~1.08 [2~6]
	Long Grain Rice	0.09~1.0 [0.5~5.5]	0.18~1.8 [1~10]
	Congee	Thicker	0.09~0.27 [0.5~1.5]
		Thinner	0.09~0.18 [0.5~1]
	Sushi Rice	0.18~1.0 [1~5.5]	0.18~1.8 [1~10]
	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		1010-1030W	1220-1240W
Average Power Consumption during Keep Warm		31W	39W
Rice Cooking System		IH (Induction Heating) PRESSURE System	
Length of the Power Cord		1.0m	
External Dimensions (approx. cm)		25(W)x36(D)x20(H) (40*1)	27.5(W)x39.5(D)x23.5(H) (46*1)
Weight		approx. 5.5kg	approx. 6.5kg

- 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.

