



MICOM RICE COOKER & WARMER

OPERATING INSTRUCTIONS

NS-TSQ10 / NS-TSQ18 NS-TSH10C / NS-TSH18C

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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ZOJIRUSHI CORPORATION
OSAKA, JAPAN



IMPORTANT SAFEGUARDS Be sure to follow the 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 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.



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, baking cakes 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.

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 (NS-TSQ10/18) or 220V(NS-TSH10C/18C) 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 15 amperes minimum, and do not plug other devices into the same outlet.

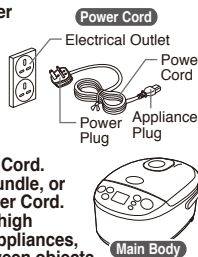
Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.

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:



PROHIBITED

⊘ Indicates a prohibited operation.



INSTRUCTIONS

❗ Indicates a requirement or instruction that must be followed.

CAUTIONS



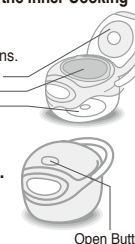
Do not touch hot surfaces during or immediately after use. Removing the Inner Cooking Pan only will not turn off the power. Be careful of steam when opening the Outer Lid. Be careful not to touch the Inner Cooking Pan when loosening rice.

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.



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.
This 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 irregular operation or 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 something containing water on it.**
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:**

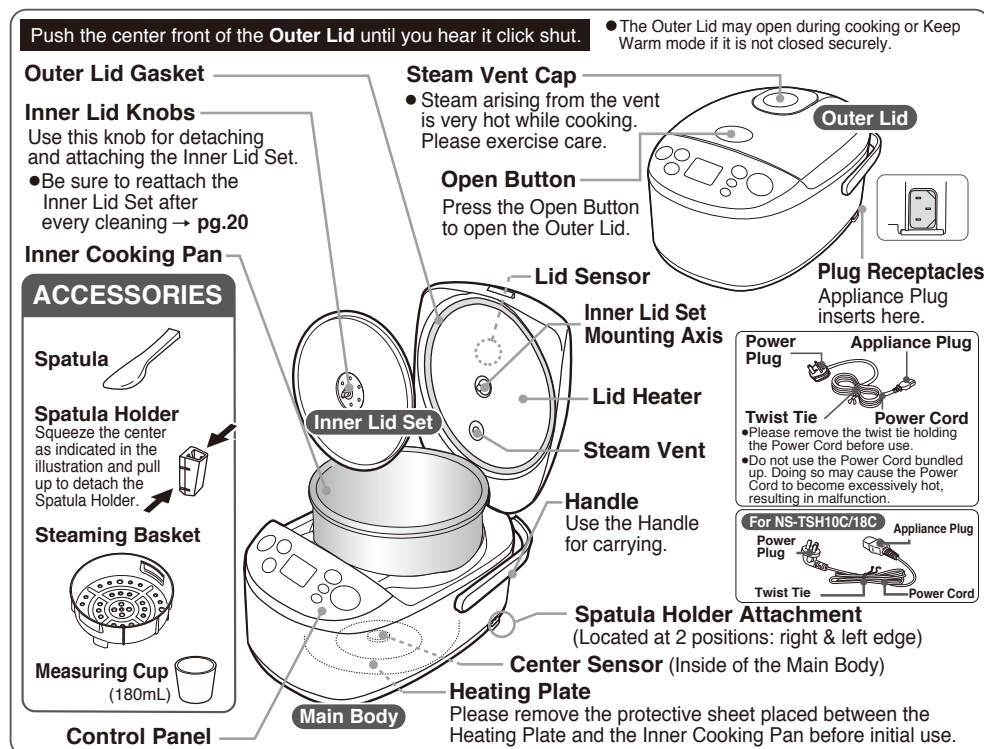
- Staff (employee) kitchen areas in shops, offices and other working environments.
- ※ This appliance is not intended for use by many unspecified people for a long period of time.

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



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.

MENU button

Use this button for setting the menu you will be using.
→ pg.6

CANCEL button

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

KEEP WARM button

Use this button to select Regular Keep Warm or Extended Keep Warm mode.
→ pg.10

TIME SETTING button

Use these buttons to set the Timer (time of cooking completion), cooking time or the clock. → pg.12 & 13

TIMER button

Use this button for setting the Timer function (to program the Rice Cooker to complete cooking by a desired time). → pg.12

START / REHEAT button

Use this button to initiate the cooking or reheating, steam cooking process.

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.

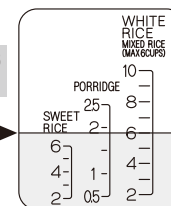
(Complete steps ① ~ ③ within 10 minutes.)

Adjust the amount of water accordingly

Type of Rice	Water Adjustment
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

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

Add water to water level 6 for WHITE RICE.



Do not use strong alkaline ionic water

Rice cooked with strong alkaline 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.

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

HOW TO USE THE KEEP WARM MODE

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

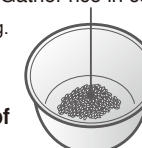
● The rice may develop a foul odor or spoil if the Keep Warm mode is cancelled or if left in an unplugged Rice Cooker.

Do not use the Keep Warm mode for the following:

- 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 steam cooking.
- Keeping rice warm for more than 12 hours.
- 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 to prevent drying.

Gather rice in center



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 sand) from the rice before rinsing.
- Do not use utensils such as whisks to rinse 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.

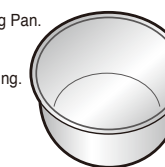
<When Cooking Completes>

- Do not pour vinegar into the Inner Cooking Pan (when making sushi rice).

- Do not use a metal ladle (when serving porridge 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 thinner, benzene, abrasive cleaners and brushes (nylon/metal), bleach or anything that may damage the Inner Cooking Pan.



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, please replace the Inner Cooking Pan by purchasing a new one. → pg.20

HOW TO COOK RICE

BASIC COOKING STEPS

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

1 Measure the rice with the provided Measuring Cup.

Measure the rice using the provided Measuring Cup (180mL), then level off.



2 Clean the rice and adjust the amount of water.

How to clean rice → See pg.5 "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.8

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.

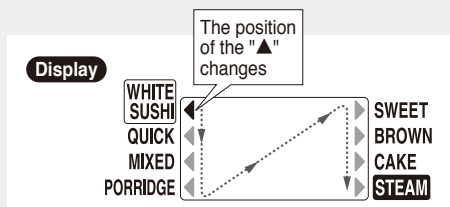
Always take precautions to wipe the outer surface of the Inner Cooking Pan and the inside of the Main Body clean, especially of moisture and foreign matters, before placing the Inner Cooking Pan into the Main Body.

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

4 Select the desired Menu setting by pressing the button.

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

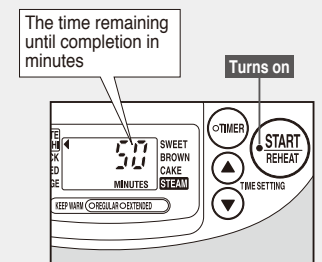
- Press and hold the button to quickly cycle through the selections. (It will stop when it reaches WHITE / SUSHI.)
- Menu settings such as WHITE / SUSHI and BROWN will remain selected until you change the setting.



5 Press the button.

The START / REHEAT light will turn on and the melody / beep to start cooking will sound. The Display shows the remaining time till completion.

- 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.11
- 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. It may vary depending on room or water temperature, voltage or water measurement.

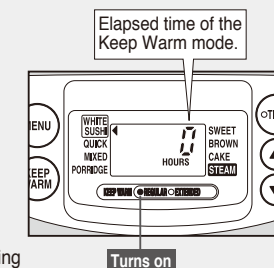
6 When the melody or beep to indicate cooking completion sounds, stir and loosen the rice immediately to give the rice a deliciously fluffy texture.

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 for fluffy rice.

→ 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 button again, the Display shows 0 HOURS.
- The sound setting can also be changed. → pg.13



7 After use, press the 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 45 minutes or longer. If the Main Body and the Outer Lid are hot, the rice may not cook well.
- 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 Lid Heater 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	• The recommended amount of ingredients should be about 30-50% of the rice volume. • 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. • Chop ingredients into small pieces and place 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 from start to completion:

Menu Selections	Length of Cooking Time	
	1.0L model	1.8L model
White Rice / Sushi Rice	approx. 45 minutes — 1 hour	
Quick Cooking	approx. 29 minutes — 40 minutes	approx. 30 minutes — 45 minutes
Mixed Rice	approx. 55 minutes — 1 hour 5 minutes	
Porridge	approx. 55 minutes — 1 hour 5 minutes	approx. 50 minutes — 1 hour 5 minutes
Sweet Rice	approx. 45 minutes — 50 minutes	
Brown Rice	approx. 1 hour 25 minutes — 1 hour 50 minutes	

- The above table is based on the testing conditions of 230V (NS-TSQ10/18) or 220V (NS-TSH10C/18C) a room temperature of 20°C, and water at a starting temperature of 18°C.
- The above lengths of time are counted from Cooking till 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.)

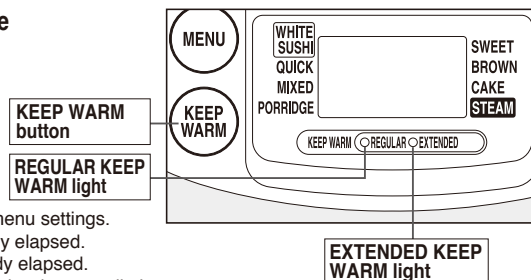
REGULAR KEEP WARM AND EXTENDED KEEP WARM

Switch between Regular Keep Warm mode and Extended Keep Warm mode by pressing the KEEP WARM 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 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** button once. The **EXTENDED KEEP WARM** light will turn on.

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

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

Press the **KEEP WARM** button once.

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



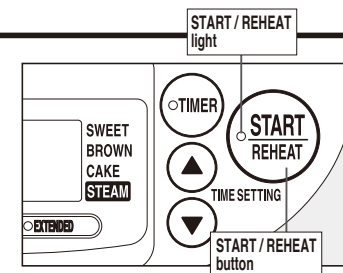
NOTE:

- 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.
- Use the Regular Keep Warm mode for keeping warm Germinated Brown Rice or Semi-Brown Rice (30%, 50%, 70%) to minimize foul odors.
- The Keep Warm mode is not available for the CAKE and STEAM menu settings.

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 temperature for eating.



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 times 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 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 size) or 6 (for 1.8L size) 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

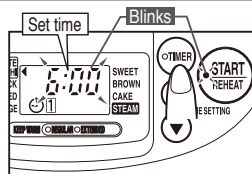
- Set the clock to the current time before setting the Timer function. → pg.13

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

SETTING A SPECIFIC TIME

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

- The preset time for "Timer 1" and the START / REHEAT light will blink.
- Press the button again and the preset time for "Timer 2" will appear.



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

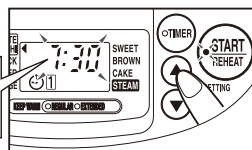
- The Timer function is not available for QUICK, MIXED, SWEET, CAKE and STEAM menu settings.

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.

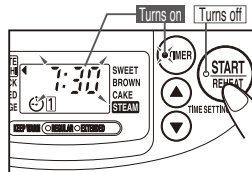
- Press and hold the button to quickly forward the time in 10-minute increments.
- You do not need to set the time again when using the same settings.

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



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

- The START / REHEAT light will turn off and the set time of 7:30 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 5 minutes — 13 hours	1 hour 10 minutes — 13 hours
Porridge	1 hour 10 minutes — 13 hours	1 hour 15 minutes — 13 hours
Brown Rice	1 hour 55 minutes — 13 hours	2 hours — 13 hours

NOTE: ● To cancel the Timer setting, press the CANCEL button.

- Press the **▲** or **▼** button to check the current time.
- 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.
- The rice may be softer in texture when cooking with the Timer function.
- The remaining time till 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.

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 Power Cord 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.

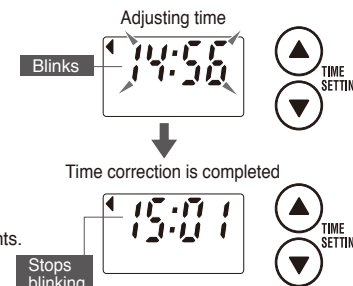
▲ button: Each press advances the time in 1-minute increments.

▼ 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: 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.

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

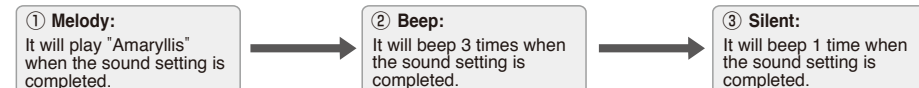
2 Hold the **TIMER** button for more than 3 seconds.

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, 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.

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.

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

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

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.15 "Estimated Cooking Time."

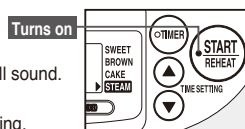
Model	Default Cooking Time	Possible Cooking Time
1.0L model	40 minutes	1 — 60 minutes
1.8L model		

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

5 Press the button.

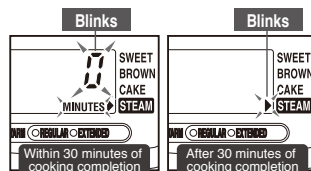
The START / REHEAT light turns on and the melody/beep to start steaming will sound. The Display shows the remaining time until steaming completion.

- 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:

Cooking food over the limit may cause damage. 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 and salmon)	150g / Cut into fillets	25 min.	Slice into less than 2cm 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 matters on the outside of the Inner Cooking Pan, Lid Heater 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 size, amount, 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, lemon, 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.)
- Rinse the rice thoroughly before cooking. → Failure to rinse 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.
- 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.

HOW TO BAKE CAKE

• Please see pg.17 for recipes.

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

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

2 Prepare the batter for cake.

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



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

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

4 Place the Inner Cooking Pan into the Main Body, close the Outer Lid and choose the CAKE menu setting by pressing the button.

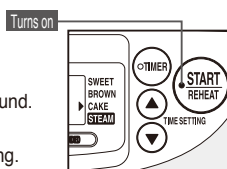
- When the CAKE menu setting is selected, the default cooking time will appear in the Display. The cooking time may be lengthened or shortened using the Time Setting  or  buttons.

Model	Default Cooking Time	Possible Cooking Time
1.0L model	45 minutes	1 — 60 minutes
1.8L model	65 minutes	1 — 80 minutes

5 Press the button.

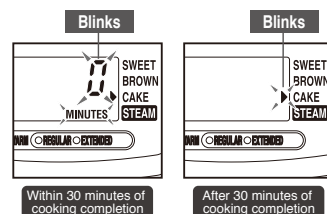
The START/REHEAT light turns on and the melody/beep to start cooking will sound. The Display shows the remaining time until cooking completion.

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



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

- Remove the cake from the Inner Cooking Pan immediately after cooking completion. Otherwise the cake may become difficult to remove.
- Always press the CANCEL button when cooking completes. The Rice Cooker will beep every 30 minutes as a reminder to remove the cake if the CANCEL button is not pressed.
- If the cake needs more baking, restart the process from Step 4 to bake a little longer.
- If there is smell of cake 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.
- Be careful when removing the cake as the interior of the Rice Cooker and the Inner Cooking Pan are hot upon cooking completion.



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)

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

SPONGE CAKE

Menu Selection : Select the **CAKE** menu setting.

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

How to cook

- 1 Grease the inside of the Inner Cooking Pan lightly and evenly with butter.
- 2 Add **A** in a small bowl and float the small bowl in a larger bowl containing hot water to melt the butter.
- 3 Beat egg whites until foamy. Gradually add sugar until whites begin to hold their shape.
- 4 Add yolks and vanilla extract to Step 3 and beat until thick.
- 5 Add sifted all-purpose flour to Step 4. Mix with rubber spatula until smooth and well blended. Gently fold in **A** from Step 2 without over-mixing.
- 6 Pour the batter from Step 5 into the Inner Cooking Pan and hit the bottom of the Inner Cooking Pan with the palm of your hand several times to release the air bubbles in the batter. Place the Inner Cooking Pan into the Main Body and close the Outer Lid.
- 7 Press the MENU button and choose the CAKE menu setting. Set the cooking time to 45 minutes for the 1.0L



model and 65 minutes for the 1.8L model and press the START / REHEAT button.

- 8 When baking completes, remove the cake from the Inner Cooking Pan and allow to cool.
 - 9 Frost the cake with whipped cream and garnish with desired fruit.
- * Flavor variations: Sift cocoa powder with all-purpose flour to make a chocolate cake, or green tea powder to make green tea cake. (Add 1-1/2 Tbsp. for 1.0L model and 2 Tbsp. for 1.8L model.)

CHEESE CAKE

Menu Selection : Select the **CAKE** menu setting.

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

How to cook

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



release the air bubbles in the batter. Place the Inner Cooking Pan into the Main Body and close the Outer Lid.

- 8 Press the MENU button and select the CAKE menu setting. Set the cooking time to 60 minutes for the 1.0L model and 80 minutes for the 1.8L model and press the START / REHEAT button.
- 9 When baking completes, remove the cake from the Inner Cooking Pan and allow to cool. (Be careful handling the cake as freshly baked cakes are fragile and can easily break.)
- 10 Chill cake in refrigerator. Decorate with whipped cream and garnish with fruits.

* Flavor variations: Soak raisins in rum to soften, lightly coat with flour and add after Step 6. (Add 30g of raisins for 1.0L model and 50g. for 1.8L model.)

RECIPES (cont.)

The measurements
used in these Recipes:

- 1 Tablespoon = 15mL
- 1 teaspoon = 5mL

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

MIXED RICE

Menu Selection : Select the **MIXED** menu setting.

Ingredients (4~5 servings)

Rice.....	3 cups
Chicken.....	50g
Age (fried tofu).....	1/2 slice
Carrots, Konnyaku and Gobo.....	35g each
Dried Shiitake mushrooms (soaked in water to reconstitute).....	2~3 slices
A)	
Light soy sauce.....	1-1/2 Tbsp.
Minin (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 into 1cm cubes. Please Age in a strainer and pour hot water over it; gently squeeze to drain excess oil, then slice into small strips. Soak chicken 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 Wash 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.



HAND-ROLLED SUSHI

Menu Selection : Select the **WHITE / SUSHI** menu setting.

Ingredients (4~5 servings)

Rice.....	3 cups
Mixed vinegar.....	4 Tbsp.
Rice vinegar.....	1 Tbsp.
Sugar.....	1-1/2 tsp.
Salt.....	1-1/2 tsp.
Suggested Toppings	
Sashimi (tuna, squid, prawns, etc.)	Seaweed, Wasabi (horse radish), soy sauce and pickled red ginger to taste
Pickles (e.g. pickled radish)	

How to cook

- 1 Wash 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.

Natto (fermented soy bean) and green onions, Avocado and ham, Bacon and asparagus, Salmon roe, sea eel and rolled egg, Carrots, cucumbers and celery



- 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-roll sushi.

SWEET RICE COOKED WITH ADZUKI BEANS

Menu Selection : Select the **SWEET** menu setting.

Ingredients (4~5 servings)

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

How to cook

- 1 Wash rice and drain in a strainer for about 30 minutes.
- 2 Rinse the adzuki beans, put into a saucepan with 2 cups of water and boil for 2 minutes. Then add 3 cups of water and boil for 20 minutes until the beans become soft enough to break by pressing with your fingertip. Drain the beans but keep the 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, Steam Vent Cap 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.

Outer Lid

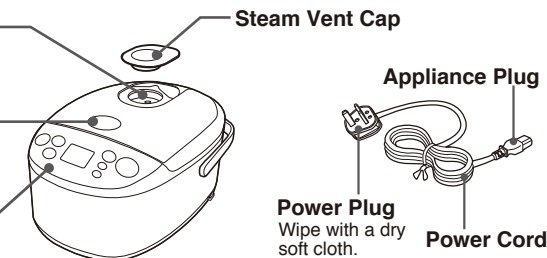
Remove the Steam Vent Cap, and wipe with the Outer Lid with a well-wrung soft cloth.

Open Button

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

Control Panel

Wipe with a dry soft cloth.



HOW TO CLEAN THE INTERIOR

Outer Lid Gasket

Inner Lid Set

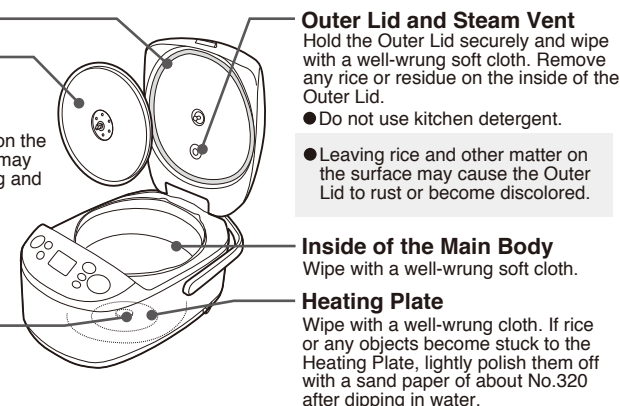
Soak the Inner Lid Set in warm or cold water, wash with a sponge and wipe with a soft cloth.

- Remove rice or other matter if stuck on the Inner Lid Set. 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 detergent.

- Leaving rice and other matter on the surface may cause the Outer Lid to rust or become discolored.

Inside of the Main Body

Wipe with a well-wrung soft cloth.

Heating Plate

Wipe with a well-wrung cloth. If rice or any objects 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.



CLEANING AND MAINTENANCE

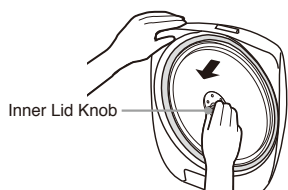
IF THERE IS AN ODOR INSIDE THE RICE COOKER

- 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 detergent 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 and 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

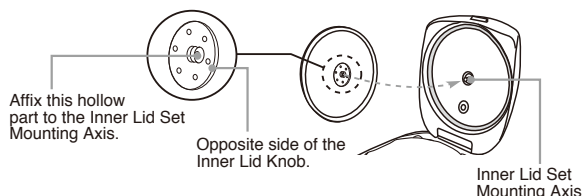
How to detach the Inner Lid Set:

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)	TSQ : B362-6B TSHC : B366-6B
Inner Cooking Pan (1.8L model)	TSQ : B363-6B TSHC : B367-6B
Spatula	SHAKN-6B
Spatula Holder	616864-00
Measuring Cup	615784-00
Steaming Basket (1.0L model)	BU195031L-00
Steaming Basket (1.8L model)	BU195032L-00

TROUBLESHOOTING GUIDE

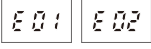
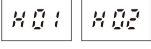
- Please check the following points before calling for service.

Problems	Cause (Points to check)
COOKING RICE	Rice cooks too hard or too soft: - 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.
	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.8
	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 - 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.
CAKE	The Reheat function does not work: Make sure the Keep Warm mode is not cancelled. → pg.11
	Cake is not cooked through or does not rise: - The cooking time may have been too short. → Be sure to follow the cooking times suggested in the RECIPES. If it still requires more baking, use the Time Setting (⏰) or (⏱) buttons to adjust the time. See pg.16 "HOW TO BAKE CAKE" or "RECIPES" on pg.17. - Be sure to beat the egg whites well until foamy. Otherwise, it may cause insufficient baking or rising. - Be sure not to over-beat the egg whites. Beating the egg whites until they separate may cause insufficient baking or rising. - Inaccurately measured ingredients may cause insufficient baking or rising. - Over-mixing the batter when adding all purpose flour may cause insufficient baking or rising. - Adding too much additional ingredients such as raisins may cause insufficient baking. - Make sure not to add too much ingredients. Follow the amount listed in the RECIPES. Too much batter may cause insufficient baking. - Be sure to bake the cake immediately after preparing the batter. Allowing the batter to sit for an extended period of time may deflate the batter and cause it to bake flat. - If you hit the bottom of Inner Cooking Pan too many times, it releases too much air and causes the batter to deflate. Hit the Inner Cooking Pan a few times only. - Make sure the Inner Cooking Pan has not deformed. If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently.
CAKE	Cake rises too much: - Did you add baking powder or baking soda? → Do not add baking powder or baking soda as it may cause the cake to rise too high and cause malfunction.

TROUBLESHOOTING GUIDE

Problems	●Cause (Points to check)
CAKE	Cake is difficult to release from the Inner Cooking Pan: ● Be sure to grease the inside of the Inner Cooking Pan well. Otherwise, the cake may be difficult to remove. (Pouring the cake batter after greasing the inside of the Inner Cooking Pan will make cake removal easier when baking is finished.) ● Make sure the Inner Cooking Pan has not deformed. If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently.
	The cake breaks easily: ● Freshly baked cake is fragile and breaks easily. Allow the cake to cool before handling it.
	The cake is scorched: ● Make sure the Inner Cooking Pan has not deformed. If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently. ● The cooking time may have been too long. Be sure to follow the cooking times suggested in the RECIPES. If the cooking result is not satisfactory, reduce the cooking time by using the Time Setting (▲) or (▼) buttons. → pg.16, pg.17
	● Do not place other cake pans or wax paper into the Rice Cooker or Inner Cooking Pan. Doing so may cause the Rice Cooker to malfunction or the Inner Cooking Pan to deform.
STEAM COOKING	Food does not steam: ● Is there sufficient water for steaming? → pg.14 "How to Use the Steam Function" ● 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. → p.15 "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.
	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 rinsed 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.5
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.10 ● Was the Regular 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. 10 "NOTE."
	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.
TIMER COOKING	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. 13
	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 changed color, remove it. → pg.19

ERROR DISPLAYS AND THEIR MEANINGS

Panel Display	● Cause (Points to check)
	● Indicates malfunction. → Please contact the store where you purchased the Rice Cooker.
	● 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 45 minutes and allow the interior to cool down. (Be careful not to burn yourself.) → To cool faster, see pg.7 "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. If rice is cooked while the display shows 7:00 blinking, the current time will not be shown during the cooking process. → pg.7 Please contact the store you purchased this Rice Cooker to have the Lithium Battery replaced (with additional charge).
 7:00 is blinking:	
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.13.

SPECIFICATIONS

Model No.		NS-TSQ10	NS-TSQ18	NS-TSH10C	NS-TSH18C
Cooking Capacity [cups]	White Rice	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]
	Sushi Rice	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]
	Quick Cooking	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]
	Mixed Rice	0.18~0.72L [1~4]	0.36~1.08L [2~6]	0.18~0.72L [1~4]	0.36~1.08L [2~6]
	Porridge	0.09~0.27L [0.5~1.5]	0.09~0.45L [0.5~2.5]	0.09~0.27L [0.5~1.5]	0.09~0.45L [0.5~2.5]
	Sweet Rice	0.18~0.72L [1~4]	0.36~1.08L [2~6]	0.18~0.72L [1~4]	0.36~1.08L [2~6]
	Brown Rice	0.18~0.72L [1~4]	0.36~1.44L [2~8]	0.18~0.72L [1~4]	0.36~1.44L [2~8]
	Cake	All-purpose flour, 120 g	All-purpose flour, 180 g	All-purpose flour, 120 g	All-purpose flour, 180 g
Rating		AC 220—230 V 50 / 60 Hz		AC 220 V 50 Hz	
Electric Consumption		570 ~ 610 W	770 ~ 820 W	610 W	820 W
Average Power Consumption during Keep Warm		29 W	35 W	—	—
Rice Cooking System		Direct Heating			
The Length of the Power Cord		1.1 m		1.8 m	
External Dimensions (approx. cm)		25.5(W) x 35.5(D) x 21.5(H)	28(W) x 38(D) x 25(H)	25.5(W) x 35.5(D) x 21.5(H)	28(W) x 38(D) x 25(H)
Weight		approx. 3.6 kg	approx. 4.7 kg	approx. 3.6 kg	approx. 4.7 kg
Thermal efficiency*		—	—	77%	78%
Standby Power Consumption*		—	—	0.5 W · h	0.5 W · h
Heat preservation power*		—	—	17 W · h	19 W · h
Energy efficiency grade*		—	—	Grade 4	Grade 4

- 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.
- *:Based on GB12021.6 standard (Measured value at Quick Cooking menu)

■ WARNING - THIS APPLIANCE MUST BE EARTHED

IMPORTANT

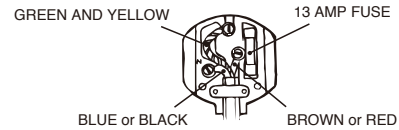
The wires in this mains lead are coloured in accordance with the following code:

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.





微电脑电饭煲 使用说明书

NS-TSH10C / NS-TSH18C NS-TSQ10 / NS-TSQ18

- 感谢您购买本产品。
- 请在使用前详读使用说明书，以便正确使用，并请妥善保管本说明书。

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ZOJIRUSHI CORPORATION
OSAKA, JAPAN



安全注意事项 务请遵守

为了防止给使用者或他人带来危害、财产损害，务请遵守以下注意事项。

■将操作有误时造成的各种危险或伤害的程度按以下的划分予以说明。

警告 可能会导致死亡或重伤的内容。

注意 可能会导致轻伤或住房、家财等损害的内容。

警告

不得改造。除了修理技术人员以外，不得拆卸或擅自修理。
否则，会有造成火灾、触电、受伤的危险。需要修理时，请洽询经销店或服务店。

不得触摸蒸气口。
会造成烫伤。
尤其应防止幼儿触摸。

不得用湿手插拔插头。
否则，会有造成触电、受伤的危险。

不得浸泡于水中、不得溅水、本体内部不得进水。
否则，有可能造成短路、触电。

请勿将别针、铁丝等金属物、以及其它异物放入通气口或底部的孔内。
否则，有造成触电、异常情况的危险。

不得让儿童单独使用，不得在幼儿摸得到的地方使用。
否则，有造成烫伤、触电、受伤的危险。

请勿在煮饭时打开外盖或移动本体。
否则，有造成烫伤的危险。

除使用说明、食谱中所记载的煮饭、保温、蛋糕、蒸以外，请勿用于其他用途。

- 勿用于食材放入塑料袋加热的料理
 - 勿用于放入烘培纸等压盖的料理
- 否则，会造成蒸气途径等的堵塞。

发生异常和故障时，请立即停止使用。如果持续使用会引起冒烟、着火、触电、受伤的危险。

- (异常、故障举例)
- 电源插头、电源线、本体插头异常发热
 - 电源线损伤、触碰时会导致断续通电
 - 本体变形或异常发热
 - 本体冒烟、有焦糊味
 - 本体的部份破损、松动或晃动 等

发生以上现象时，请立即拔下电源插头，并洽询经销店进行检查、修理。

电源线、插头损伤时或插座松动时，请勿使用。
否则，会有造成触电、短路、起火的危险。

电源线不得受损。
强行扭曲、拉扯、扭转、捆扎、或靠近高温处、电源线上放置重物、或挤压、加工、会造成电源线破损，而有引起火灾或触电的危险。

不得使用交流220V(NS-TSH10C/18C)、220-230V(NS-TSQ10/18)以外的电源。

否则，有引起火灾、触电的危险，电路板烧坏的危险。

请勿让插头接触到蒸气。

电源插头受到蒸气影响、会导致短路、起火。
若放置在可滑动式桌上时，请注意不要让插头接触到蒸气。

将插头完全插入插座。
否则，会有造成触电、短路、冒烟、起火的危险。

应单独使用额定15A以上的插座。

若与其他器具共同使用，分路插座部分会因异常发热而引起火花。

插头前端及插头安装面有灰尘沾附时，应仔细擦拭。

否则，有引起火灾的危险。

在没有安全责任人对本机器的使用给予指挥管理或指示的情况下，运动能力、感觉能力或是智力低下及缺乏经验和知识的人（包括儿童）严禁使用本机器。请确保儿童不使用及触碰本机器。

■务请遵守的内容，按以下的划分予以说明。



禁止

不得进行的“禁止”内容。



指示

务必实行的“指示”内容。

注意

请不要在煮饭中或刚煮好饭时碰触本体高温部。取出内锅时，不能切断电源。打开外盖时，小心蒸气。搅拌米饭时，注意手不要碰到到锅体。
否则，有可能造成烫伤的危险。

特别是
内锅、
加热板等的金属部

移动本体时不要碰到上盖按钮。

否则，一旦外盖突然开启会造成烫伤和受伤。

请勿在不稳定的地方或不耐热的垫子上使用。
否则，会有造成火灾的危险。

请勿在负重强度不够的滑动式桌上使用

一旦滑动式桌子损坏，电饭煲掉落，会导致受伤或烫伤。
1.0L规格请在负重重量为15kg以上；1.8L规格请在负重重量为20kg以上的地方使用。

不使用时，请从插座上拔下插头。

否则，会有造成受伤、烫伤，或因绝缘劣化而引起的触电、漏电、火灾。

除专用电源线外不得使用其他电源线。该专用电源线不得用于其他器具。
否则，会有造成故障、起火的危险。

不得在溅水的地方或火源附近使用。
否则，会有造成触电、漏电或变形的危险。

请勿使用专用内锅以外的容器。
否则，易造成内锅过热而发生的故障。

不要在距离墙壁、家具过近之处使用。在厨房用柜橱等处煮饭时，注意要让蒸气顺利排出。
否则，会造成墙壁或家具变色或变形。

待本体冷却后再进行清理。
否则，碰触到高温部会造成烫伤。

拔出插头时，务必手持插头，不得拉扯电源线。
否则，有可能造成触电或短路而出现火花。

将本体插头完全插入本体。
否则，会有造成触电、短路、冒烟、起火的危险。

如果电源线损坏，必须用专用软线或从其制造厂或维修部买到的专用组件来更换。

敬请注意

请勿在本体（特别是蒸气口）上覆盖抹布等。
否则，会造成本体或外盖变形、变色。

请勿损伤内锅或使内锅变形。
否则，会造成煮饭不良。

请勿在本体内侧及内锅外侧沾附饭粒、米粒等异物的状态下使用。
否则，会造成煮饭不良。

请不要空煮。

- 蒸笼可能会熔化。
- 否则会引起故障。

请勿溅水或放置在潮湿物品上面。

否则，会造成触电和故障。

请勿在阳光直射的地方使用。
否则，会造成变色。

请勿在蒸气会喷到其他电器的地方使用。
否则，会因蒸气喷出导致电器的火灾、故障、变色及变形。

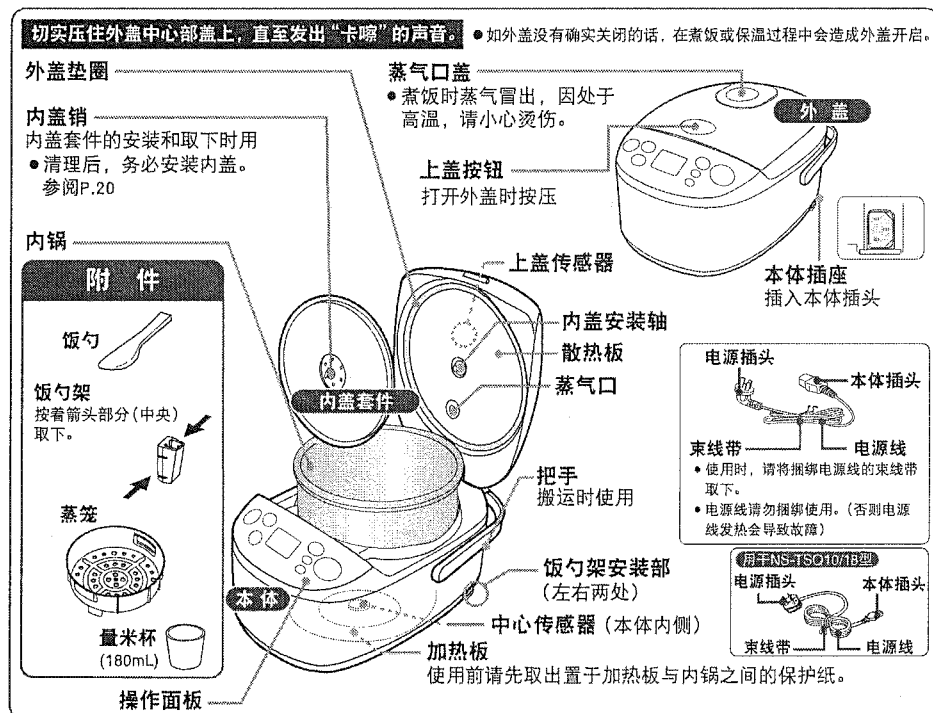
请勿在容易堵住本体底部通气口的地方（纸、布、地毯、塑料袋、铝箔垫等上面）使用。
否则，会造成故障。

本产品用于一般家庭以及以下类似用途。

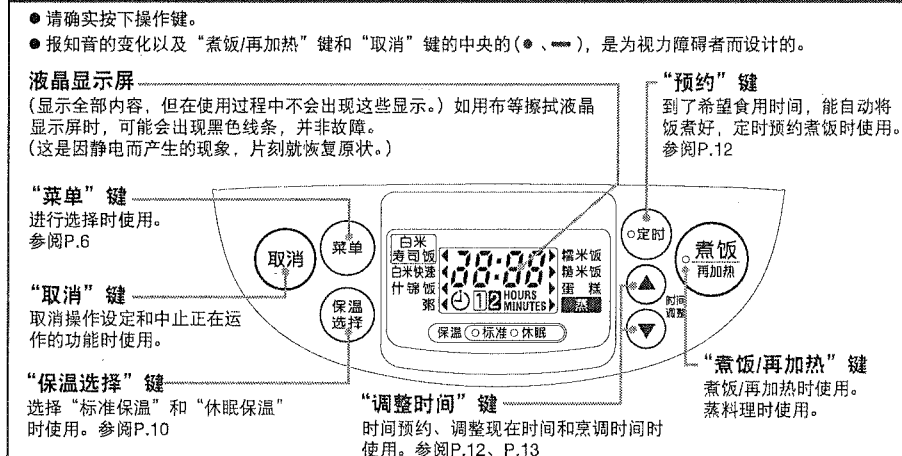
- 可用于商店、办公室或其他工作环境中的员工用厨房。
- ※但是，不要用于因未指定人群造成的长时间使用。
另外，也不要用于以下的类似用途。
- 宾馆、汽车旅馆、其他住宿设施等。

●您所购买的商品与本说明书插图可能会有不符之处。

各部分名称和使用方法



操作面板



美味炊煮、可口保温

美味炊煮

正确量米

务必使用附属的量米杯平口盛满进行计量。如用按键式自动量米机和商店出售的量杯(200mL)量米将会产生差异。

快速淘米

为了顺利地淘米，请准备好能储水的淘米钵。

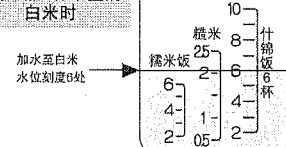
- ① 冲洗……第一次放很多水将米搅淘2~3次(约10秒以内)立即将水倒净(重复2次)。
- ② 洗米……伸直手指，将米搅淘30次左右(约15秒)，再放入大量的水搅淘后立即将水倒净。以此为一循环，重复2~4次。
- ③ 冲洗……最后放入大量的水，麻利地冲洗2次。
(请在10分钟之内完成上述①~③的操作)



正确增减水量

米的种类	软质米·胚芽米	新米	旧米·硬质米
水量增减标准	基本按照水位刻度	比水位刻度稍微减少些	比水位刻度稍微增加些

例：煮6杯米量的白米时



●这是规格为1.8L的内锅水位刻度。

不要使用碱性强的水煮饭

否则米饭会变黄、或发粘。

煮饭结束后请马上搅拌

使多余的水分蒸发，米饭松软可口。

可口保温

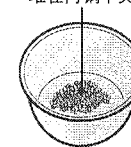
将米饭保存在内锅中时，请务必使用保温功能。

- 在电源插头拔出或保温取消等不使用保温功能将米饭保存在内锅中时，会导致米饭产生异味。
- 为防止米饭的干燥、变味、变色，不要进行下述情况保温。

- 加入剩饭
- 从冷饭开始保温
- 加入配料及调味料煮熟的什锦饭、糯米饭等米饭
- 炸薯饼、酱汁、蒸料理等米饭以外的食品
- 保温12小时以上
- 饭勺放在锅内

少量米饭保温时，将米饭堆在内锅中央。

堆在内锅中央



要点 内锅的保养方法

如内锅的防粘涂层层受到损伤，会造成涂层剥落，故请小心清理和使用。

为了不损伤防粘涂层，请遵守以下事项。

〈煮饭前〉

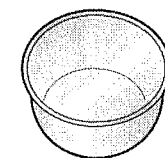
- 请先将混入米中的异物(小碎石等)清除后再洗米
- 请勿使用打蛋器等器具洗米
- 请避免洗米时所使用的金属筛网戳到内锅。
- 除电饭煲以外请勿用于其他之用

〈清理时〉

- 请勿用于清洗匙子茶碗等
- 使用调味料后尽快清洗
- 请使用海绵块等软物清洗
- 请勿使用碱性水、汽油、去污粉、去污刷(尼龙、金属制等)、漂白剂等。

〈煮饭完成〉

- 请勿直接在锅内加入醋等调味料搅拌(如做寿司饭时)
- 请勿使用金属勺子(如盛粥)
- 请勿戳打内锅(如盛饭时)



内锅的防粘涂层因使用而消耗

有时会出现色斑或剥落，但不影响卫生和性能，对人体无害能正常煮饭、保温，敬请安心使用。
如在意防粘涂层剥落或内锅变形时，可购买更换内锅。参阅P.20

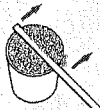
煮饭方法

基本的煮饭方法

初次使用时, 请清洗内锅、内盖套件、蒸气口盖及附件。→参阅P.19

1 使用附属的量米杯进行量米

以量米杯(180mL)平口盛满1杯为标准进行量米。



2 淘米、增减水量

洗米方法→参阅P.5 “美味炊煮/快速淘米”

将内锅置于水平处, 根据烹煮项目的水位刻度进行增减水量。参阅P.8
将米摊平。
请根据米的杯数放水。

- 米不需浸泡可立即煮饭。将米浸泡后煮出的饭会稍软。

3 将内锅放入本体中, 安装内盖套件和蒸气口盖, 关闭外盖, 并连接上电源插头和本体插头。

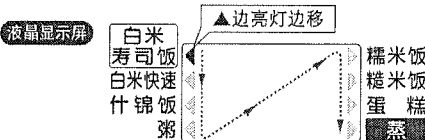
擦去内锅外侧和本体内侧沾附的水分和异物, 放入内锅。

- ①将本体插头完全插入本体
- ②将电源插头确实插入插座

4 用 键选择烹煮项目

每按一次键, “▲”位置移动。

- 持续按键则可快速移动。返回“白米/寿司饭”时移动停止。
- 白米/寿司饭”、“糙米饭”一经选择煮饭后, 到下次再选为止, 将被自动记忆。

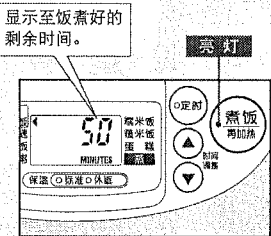


5 按 键

煮饭/再加热灯亮灯, 开始煮饭的提示音(蜂鸣器)鸣响。
显示至饭煮好的剩余时间。

- 请确认保温灯为灭灯状态后再按“煮饭/再加热”键。
若保温灯亮灯时, 则进入“再加热”。
参阅P.11

- 煮饭中想知道当前时间时, 请按“调整时间”键的  或  键。
当内藏锂电池用尽, 无法调整时间时, 则不显示当前时间。
- 蒸料理以外时, 不能放上蒸笼

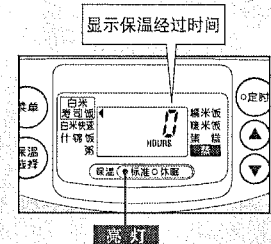


显示时间为参考时间, 随室温、水温、电压及水量增减而异。

6 煮饭结束的提示音(蜂鸣器)鸣响, 自动进入保温后, 请立刻搅拌米饭。

煮饭结束后自动进入保温, 此时标准保温灯亮灯时, 以1小时为单位显示保温经过时间。
煮饭结束后立刻搅拌米饭, 使多余的水分蒸发, 以防米饭结块或发粘。

- 请使用连指手套或软布等按着内锅进行搅拌(小心烫伤)。



- 搅拌米饭时, 内锅有时会转动, 如果用连指手套等按住, 可防止转动或内锅底部的损伤等。
- 若将保温一度取消后, 再次进行保温时, 显示会返回到“0 HOURS”。
- 煮饭结束时的报知音可以进行切换。参阅P.13

7 使用结束后按 键, 拔下电源插头。

- 只取出内锅时, 不能切断电源。必须按“取消”键。

提示和注意

- 因煮饭状态的不同, 有时煮好的米饭底部可能会有浅黄色的焦饭。
- 连续煮饭或取消保温立即煮饭时, 请将本体和外盖冷却45分钟以上后再继续炊煮, 太热会影响煮饭效果。
想快速冷却本体和外盖时, 请试用以下方法。
 - 在内锅中加入冷水, 冷却本体内部。
 - 打开外盖并取下内盖套件, 使散热板冷却。

煮饭方法 续

烹煮各种米饭

项目 菜单键的项目是已设定好的项目。

项目	米	选择项目	水位刻度	煮饭容量(杯数)	提示
白米	白米	白米 / 寿司饭	白米	1.0L : 1~5.5 1.8L : 2~10	
寿司饭	白米	白米 / 寿司饭	寿司饭	1.0L : 1~5.5 1.8L : 2~10	
白米快速	白米	白米快速	白米	1.0L : 1~5.5 1.8L : 2~10	● 想要快速烹煮白米饭时选择白米快速。但有可能煮出的饭会稍硬。
什锦饭	白米	什锦饭	白米	1.0L : 1~4 1.8L : 2~6	● 加入配料的量约占米量的30~50%为宜。 ● 将调味料用汤汁或水等稀释后再加入米中, 增减水量后从锅底进行充分搅拌。若将调味料直接加入米中, 或没有从锅底进行充分搅拌时, 有时会焦糊, 或影响煮饭效果。 ● 请将配料切成小块放在米上, 不要搅拌进行烹煮。
粥	白米	粥	稀粥	1.0L : 0.5~1.5 1.8L : 0.5~2.5	● 加入配料的量约占米量的30~60%为宜。 ● 请将配料切成小块放在米上, 不要搅拌进行烹煮。 ● 尽量少放不易煮熟的配料。 ● 青菜类请事先烫煮, 务必等粥煮好后再加入。 ● 无法煮煮糙米。
糯米饭	糯米・白米	糯米饭	糯米饭 (糯米与白米混合时比水位刻度稍微多加些水)	1.0L : 1~4 1.8L : 2~6	● 将调味料用汤汁或水等稀释后再加入米中, 增减水量后从锅底进行充分搅拌。 ● 加好水后, 将配料放在米上。 ● 煮赤豆饭时, 赤豆煮好后将赤豆从汤水中捞出, 并冷却到常温后使用。煮赤豆的汤水可代替水用于添加。
糙米飯	糙米	糙米飯	糙米	1.0L : 1~4 1.8L : 2~8	● 建议不要加入白米烹煮, 否则有时会造成溢出或影响煮煮效果。

其他 可用选择项目栏中的项目进行煮饭。

其他	米	选择项目	水位刻度	煮饭容量(杯数)	提示
麦片飯	麦片・白米	白米 / 寿司饭	白米	1.0L : 1~5.5 1.8L : 2~10	● 麦片的比例, 请添加到煮饭量的20%以内。 (例) 煮1杯米时...白米: 0.8杯 / 麦片: 0.2杯
胚芽米	胚芽米	白米 / 寿司饭	白米	1.0L : 1~5.5 1.8L : 2~10	● 淘洗米要轻柔快速, 不要洗掉胚芽。(胚芽很容易脱落)
发芽米	发芽米・白米	白米 / 寿司饭	白米	1.0L : 1~4 1.8L : 2~8	● 请不要用定时预约煮饭, 或将米浸泡30分钟以上。 ● 根据发芽米种类的不同, 有时会造成溢出, 或影响煮煮效果。 ● 使用发芽米机碾制的发芽米进行烹煮时, 关于煮饭方法请直接向发芽米机的销售厂商询问。
糙米 (7分糙米)	7分糙米	糙米飯	糙米 (比糙米的水位刻度稍微减少些水)	1.0L : 1~4 1.8L : 2~8	● 根据品种和碾米程度的不同, 有时会造成溢出, 或影响煮煮效果。 → 请增减水量。
糙米 (半糙米, 3分糙米)	半糙米、3分糙米	白米 / 寿司饭	白米 (比白米的水位刻度稍微多加些水)	1.0L : 1~4 1.8L : 2~8	

煮饭所需的大约时间

	时间	
	1.0L规格	1.8L规格
白米 / 寿司饭	约45分钟~1小时	
白米快速	约29分钟~40分钟	约30分钟~45分钟
什锦饭	约55分钟~1小时5分钟	
粥	约55分钟~1小时5分钟	约50分钟~1小时5分钟
糯米飯	约45分钟~50分钟	
糙米飯	约1小时25分钟~1小时50分钟	

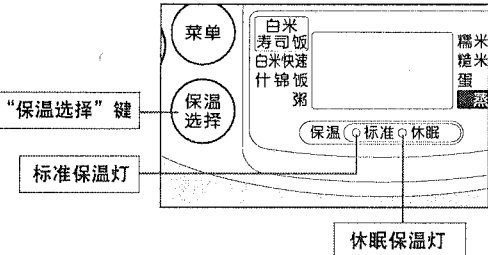
- 为电压220V(NS-TSH10C/18C), 230V(NS-TSQ10/18), 室温20℃, 水温18℃的场合。
- 时间是从煮饭开始到进入保温状态时的时间。并因电压、室温、季节、水量等而异。
- 什锦饭由于在米中加入了配料等, 为了使美味可口, 煮饭时间要比白米延长一些(预热时间大约需要30分钟)。

标准保温、休眠保温

在保温中，按下“保温选择”键，可切换“标准保温”⇔“休眠保温”。

- 下列情况时，即使按“保温选择”键，也无法进入休眠保温灯“休眠保温”状态。此时，蜂鸣器鸣响，自动切换为“标准保温”。
 - 烹煮项目为“什锦饭”、“粥”、“糯米饭”、“糙米饭”
 - “标准保温”超过12小时
 - “休眠保温”超过4小时
 - 因保温取消或停电等，内锅温度过低时

- 清理不充分、因季节和居住环境的室温、外盖的开闭、米的种类及洗米方法等因素，有时会造成容易滋生霉菌，产生异味。发现异味时，在进行P.19“内侧的清理”后，使用“标准保温”，会有效果。



标准保温

- 饭煮好后自动进入“标准保温”状态，标准保温灯亮灯。
- 在取消状态下进行“标准保温”时，请按“保温选择”键。



休眠保温

在“标准保温”状态下使用。
长时间保温时，由于是在较低温度保温，可有效防止米饭变干、变色等。

1 确认标准保温灯处于亮灯状态



2 按“保温选择”键 休眠保温灯亮灯

- “休眠保温”后超过8小时，将自动恢复“标准保温”状态。

从“休眠保温”返回“标准保温”时...

按“保温选择”键 返回“标准保温”，标准保温灯亮灯。



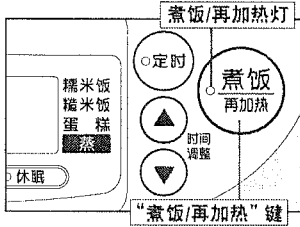
注意事项

- 保温中想知道当前时间时，请按“调整时间”键的⊕或⊖键。并请再次按“调整时间”键，返回到保温经过时间。否则下次煮饭时将不显示保温经过时间。该切换只能在保温中进行。
- 在锅内保存米饭时，请务必使用保温功能。
- 保温发芽米、糙米(7分糙米、半糙米、3分糙米)时，请使用“标准保温”。(可避免产生异味)
- 在制作蛋糕、蒸料理时无法保温。

保温状态下的再加热

用于“标准保温”或“休眠保温”。

- 加热处于保温状态的米饭，特别对于休眠保温，因其温度较低，利用再加热使米饭温度适口。



1 搅拌并摊平处于保温状态的米饭

- 请务必进行搅拌，防止米饭焦糊或变硬。
- 再加热少量米饭时，按每一碗(约160克)左右的量洒一大匙水，并充分搅拌米饭。后推集在内锅的中央，可防止米饭干燥发硬。
- 搅拌米饭时，请小心烫伤。
- 搅拌米饭时，内锅有时会转动，如使用连指手套等按住，可防止转动或内锅底部的损伤等。



2 按“煮饭/再加热”键

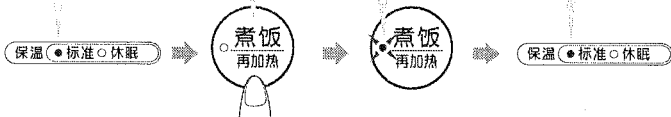
确认保温灯(标准保温或休眠保温)处于亮灯状态

再加热开始时提示音鸣响。

煮饭/再加热灯闪烁

再加热结束后提示音(蜂鸣器)鸣响，标准保温灯亮灯。

再加热的大致时间
约7分~9分钟



- 在保温灯(标准保温或休眠保温)无亮灯状态下，按“煮饭/再加热”键则开始煮饭。因此请务必确认保温灯(标准保温或休眠保温)处于亮灯状态后再按“煮饭/再加热”键。

3 搅拌米饭

- 由于锅底的米饭会稍微变硬，因此要充分搅拌、摊平。
- 搅拌米饭时，请小心烫伤。
- 搅拌米饭时，内锅有时会转动，如使用连指手套等按住，可防止转动或内锅底部的损伤等。

希望停止再加热，进入取消状态时。	• 按“取消”键。
希望停止再加热，恢复保温状态时。	• 按“保温选择”键。
以下情况请不要再加热。	• 白米以外的场合(会使米饭焦糊、变色)。 • 反复进行再加热(会使米饭焦糊、干硬)。 • 米饭的量，1.0L规格时，超过白米水位刻度3以上；1.8L规格时，超过白米水位刻度6以上时(不能充分加热)。 • 米饭过于冷却或内锅温度较低时(会使米饭变焦、产生异味及变硬)。

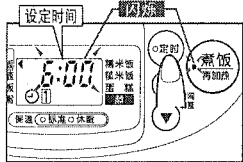
定时预约煮饭

- 到了希望食用时间，已自动煮好。用“预约1”和“预约2”来记忆2个预约煮饭时间。
- 出厂时“预约1”设定为6:00，“预约2”设定为18:00。

设定预约时间

1 按 键，选择“预约1”（或“预约2”）

- 显示“预约1”的设定时间，煮饭/再加热灯闪烁。
- 如再次按键，将显示“预约2”的设定时间。



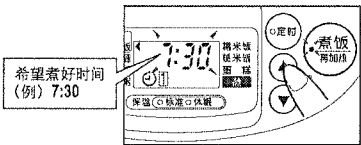
2 按 键，选择需要的功能

- “白米快速”、“什锦饭”、“糯米饭”、“蛋糕”、“蒸”不能使用预约定时。

3 按 键或 键，设定希望食用时间

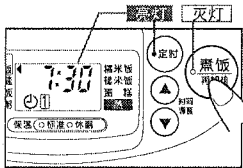
- 按 键：以10分钟为单位递进
- 按 键：以10分钟为单位递减

- 持续按键则以10分钟为单位快速递进。
- 预约时间与前次相同时，则不需要调整时钟。



4 按 键

- 煮饭/再加热灯灭灯，希望煮好时间“7:30”和预约灯亮灯。
- 提示音（蜂鸣器）鸣响。
- 不按“煮饭/再加热”键，则定时器预约没有完成。



定时预约煮饭的参考时间

项目	时间	
	1.0L规格	1.8L规格
白米 / 寿司饭	1小时5分钟~13小时	1小时10分钟~13小时
粥	1小时10分钟~13小时	1小时15分钟~13小时
糙米	1小时55分钟~13小时	2小时~13小时

提示

- 取消定时预约煮饭时，请按“取消”键。
- 定时预约中想知道当前时间时，请按“调整时间”键的 或 键。
- 在加入配料和调味料的状态下，请不要用定时预约煮饭。有时会因配料变质或调味料沉淀而影响煮饭效果。
- 定时预约煮饭时，不显示到饭煮好的剩余时间。
- 使用定时预约煮饭时，煮出的饭稍软。
- 当设定时间不足于定时器的参考时间时，蜂鸣器鸣响，立即开始煮饭。
- 夏季等室温较高时，为防止白米过度浸泡而引起变质，请尽量设定在13小时以内。
- 请不要用定时预约来烹煮发芽米。由于发芽米容易吸收水分，有时会影响烹煮效果。
- 室温、水分较低时，或因电压、水量增减等因素，有时会到了预约时间饭还没煮好。

时钟的调整方法 报知音的种类及切换方法

时钟的调整方法

时间以24小时表示。由于室温等的不同，有时会出现少许误差。当时间出现偏差时，请按以下顺序进行调整。

- 时间出现偏差时，则不能在预定时间完成煮饭。
- 煮饭（蛋糕、蒸）、再加热、标准保温、休眠保温、定时预约煮饭中不能进行时间调整。

例：现在是15:01，而显示时间为14:58时

1 放入内锅，插入电源插头和本体插头

- ①将本体插头完全插入本体
- ②将电源插头确实插入插座

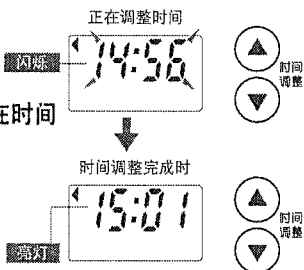
2 按“调整时间”键的 或 键将时间显示调整为现在时间
时间显示闪烁

- 按 键：以1分钟为单位递进
- 按 键：以1分钟为单位递减

- 持续按键则以10分钟为单位快速递进

3 闪烁变为亮灯后，即时间调整完成

现在时间被调整后，经过3秒钟，闪烁将变为亮灯。



报知音的种类及切换方法

●本产品具有用以告知的提示音功能。即在煮饭开始、完成定时预约和当饭稍凉时等，通过提示音来报知。可从以下选择报知音。

报知种类和时刻

报知种类和用途	提示音报知 本产品的标准报知音。 为出厂时设定值。	蜂鸣器报知 希望将提示音报知改变 为蜂鸣器报知时使用。	无音报知 希望消除报知音时使用。
鸣响时刻			
煮饭（蛋糕、蒸）开始	小星星	“咻”	
完成定时预约时	小星星	“咻”	
煮饭（蛋糕、蒸）·再加热结束时	弧挺花	“咻”鸣响5次	不鸣响

切换方法

1 放入内锅，将电源插头和本体插头插入插座

- ①将本体插头完全插入本体
- ②将电源插头确实插入插座

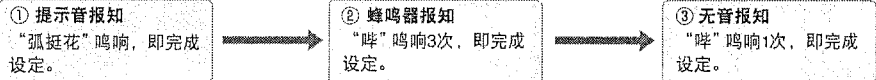
2 按 键三秒以上

3 希望切换的报知设定完成鸣响后即切换完成

- 不能切换再加热开始时的提示音。
- 在煮饭（蛋糕、蒸）和定时预约煮饭中、以及保温时，不能切换。
- 不能顺利进行切换时，请从1重新开始。

报知的切换及设定完成音

- 按“预约”键3秒以上的同时，报知以①→②→③进行切换。



- 切换后的报知音，即使拔下插头，仍被记忆。

蒸功能的使用方法

1 将水加入内锅

1.0L的内锅放入540ml (量米杯3杯)
1.8L的内锅放入720ml (量米杯4杯)

2 将内锅放入本体中，并将蒸笼放入内锅内。

擦去内锅外侧和本体里面、加热板、中心传感器上沾附的水分和异物，放入内锅。

●笔直放入蒸笼，放斜了蒸气会漏气。

3 将食材放入2的蒸笼内，安装内盖套件和蒸汽口盖。盖好外盖，并连接插头。

●均匀地放入烹调物，放得不均匀蒸气会漏气。

①将本体插头完全插入本体

②将电源插头确实插入插座

4 按下 键选择“蒸”

●按下“菜单”键选择“蒸”后，显示器显示烹调时间。

这一时间是“蒸”菜单的最初显示时间，可按“时间调整”键的  或  来变更烹调时间。

→参阅 P.15 “蒸食物参考烹调时间”

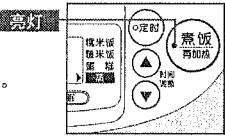
规格	最初显示时间	设定可能范围
1.0L规格	40 分钟	1~60 分钟
1.8L规格		

※蒸时间包括沸腾前的时间。

5 按 键

煮饭/再加热灯亮灯，烹调开始的提示音(蜂鸣器)鸣响显示完成为止的剩余时间。

●烹调中想知道当前时间时，请按“调整时间”键的  或  键。



6 烹调完成的提示音(蜂鸣器)鸣响，烹调完成。按 键，将烹调物从锅中取出

●由于不进行保温，烹调完成后请立刻取出烹调物。如不及时取出，烹调物会变得潮湿并味道变淡。

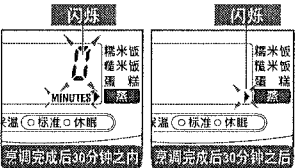
●烹调结束时，蒸气残留和里面处于高温状态，取出蒸笼或烹调物请格外留意。

●烹调完成后，请务必按下“取消”键。如不按“取消”键的话，蜂鸣器将每隔30分钟鸣响一次，提醒您取出烹调物。

●蒸煮程度不足时，请从4开始重新操作，增加烹调时间。

●烹调后如果锅内留有烹调物味，请参阅P.20“本体内的异味清理”，去除异味。

●有些烹调物(胡萝卜、绿叶菜类等)的颜色会然道蒸笼上，沾附的色素可能无法完全洗去，蒸笼干后更难清洗，故请在蒸笼干前清洗蒸笼。



要点

●撒鸡肉、鱼等浮沫的话，应在蒸后撒浮沫。

●想要绿叶蔬菜类蒸得颜色漂亮，可在蒸后用冷水激一下，充分除掉水分。

蒸食物参考烹调时间

●请不要蒸厚度在3.5厘米以上的食物，勉强关闭会碰上内盖套件，可能会使本体、蒸笼、外盖等变形。

材料	量	蒸食物参考烹调时间	切法与蒸煮重点
胡萝卜	200 g (1根)	20 分钟	切成一口大小
花菜	200 g (1/2颗)	15 分钟	切成一口大小
菠菜	100 g	15 分钟	切成一口大小
南瓜	250g (1/4只)	20 分钟	切成一口大小
马铃薯	450 g (3颗)	40 分钟	切成一口大小
红薯	300 g (1根)	35 分钟	切成一口大小
玉米	200 g (1根)	30 分钟	切成一口大小
鸡肉	300 g (1片)	30 分钟	将下方(接触蒸笼处)划上几刀
鱼(白肉鱼、鲑鱼等)	150 g (切片)	25 分钟	切成厚度2cm以下的切片 ●请用铝箔包起后蒸。
虾	150 g (15只)	20 分钟	带壳蒸
扇贝	150 g	20 分钟	去壳 ●因会沾附至蒸格上难以取下，请铺上白菜、卷心菜后再蒸。
烧卖、饺子 小笼包(冷藏品)	200 g	15 分钟	请避免相互之间靠得太紧，排列时留出适当间距。
烧卖、饺子 小笼包(冷冻品)	200 g	20 分钟	请避免相互之间靠得太紧，排列时留出适当间距。

请注意

请不要用于烹制下列料理。

●咖喱、炖煮的汤汁等糊状料理

●食材装在塑料袋等中加热的料理

●放入大量油的料理

●以体积会增大的膏状食品(鱼肉山芋饼等)为主的料理

●使用小苏打等会急剧发泡的料理

烹调时

●烹调时不要放入小锅盖。

●擦去内锅外侧、加热板、中心传感器的异物。→参阅P.19

●锡箔纸、料理纸不要超出蒸笼外，也不要盖住蒸笼中所有的孔，否则，会溢出、蒸气漏气或发生故障。

●蒸食物时间随室温、水温、电压、水的增减、食材的大小·数量·温度等条件而变化。

●蒸力不够时延长蒸的时间并观察烹调物的情况。步骤6之后再从步骤4开始操作。

●一次蒸完后继续蒸其他食物时，若水少了应添加水，注意不要空烧。

●鱼、肉类食物蒸的时间过长会变硬，若短时间不能蒸熟，可切成片后蒸。

蒸前放入香草、大蒜或预先放入盐、胡椒粉等调味料可去除腥味

与煮饭同时烹调时

●菜单请选择“白米/寿司饭”进行煮饭。

●请勿超过煮饭容量1.0L: 1杯、1.8L: 2~4杯的容量进行煮饭。(否则，煮饭过程中会造成上盖被自动打开、不能煮出可口的米饭、不易煮熟配料等。)

●请摊平米后再进行煮饭。→否则，米饭可能会碰到蒸笼。

●能够同时烹调马铃薯、红薯、玉米、南瓜、鱼(用铝箔包起)等蒸煮时间较长的烹调物。不易煮熟时，请减少烹调物的数量，或将配料切成小块。

●不能很好蒸煮菠菜之类蒸煮时间较短的烹调物。

●煮饭过程中，请勿放入烹调物。

●容易使米饭变焦，或使配料的颜色转移到米饭上。

烹调结束后

●烹调结束时本体里面、蒸笼和烹调物的温度都相当高，取出时请务必小心。(否则，会导致烫伤)

●务必清洗内盖套件、内锅和蒸笼，并擦干净外盖垫圈和外盖内侧，尤其是烹调肉类较多的料理时，油渍或浮沫容易弄脏内盖套件和外盖内侧。(否则，会发生气味或腐烂)

●烹调结束打开外盖时，水蒸气可能会从内盖套件上落下。(注意不要烫伤)

蛋糕的作法

●面粉份量、作法参阅P.17“食谱”

1 请在锅里底部及侧面均匀涂上一层薄薄的奶油

●奶油涂法如果不均匀，将导致面粉容易沾到锅上。

2 调制蛋糕面糊

※请不要放入泡打粉。过度膨胀可能会使产品发生故障。

※对于1.0L的内锅，低筋面粉的最大容量为120g份，对于1.8L的内锅，低筋面粉的最大容量为180g份。



3 把面糊倒进1的锅里，推平表面。其次，去除面糊内的气泡

●去除气泡时，请用手掌拍打锅底数次。如果将锅底撞击厨房台面或坚硬物体，会导致锅底变形，影响蛋糕的成品。

4 关上外盖，按 **菜单** 键，选择“蛋糕”

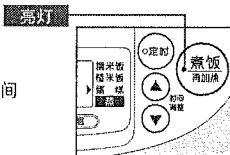
●按“菜单”键，选择“蛋糕”，液晶显示屏中将显示烹调时间。
该时间是“蛋糕”菜单的最初显示时间，可按“调整时间”键的 **▲** 或 **▼** 进行变更。

规格	最初显示时间	设定可能范围
1.0L规格	45 分钟	1~60 分钟
1.8L规格	65 分钟	1~80 分钟

5 按 **煮饭/再加热** 键

煮饭/再加热灯亮，烹调开始的提示音(蜂鸣器)鸣响显示完成为止的剩余时间

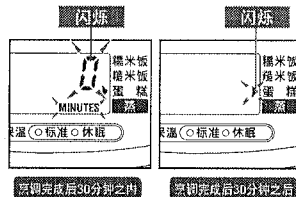
●烹调中想知道当前时间时，请按“调整时间”键的 **▲** 或 **▼** 键。



6 烹调完成的提示音(蜂鸣器)鸣响，烹调完成。

按 **取消** 键，将蛋糕从锅中取出

- 烹调完成后请立即取出蛋糕。
如不及时取出，可能会沾到锅上。
- 烹调完成后请务必按“取消”键。如不按“取消”键，则蜂鸣器将每隔30分钟鸣响一次，提醒您取出蛋糕。
- 如果蛋糕尚未烤熟，请重复操作4以下的程序，延长烹调时间。
- 制作蛋糕后如果锅内留有蛋糕味，请参阅P.20“本体内的异味清理”，去除异味。
- 烹调完成时锅内温度相当高，取出蛋糕时请务必小心。



食谱

食谱中记载的计量单位

- 请使用附属的量杯进行量取。(1杯=180mL)
- 1大匙=15mL
- 1小匙=5mL

海绵蛋糕、起司蛋糕列示的份量，为最大的制作份量。

超过规定份量时，会造成蛋糕烤不熟，或内盖套件上沾着面粉。

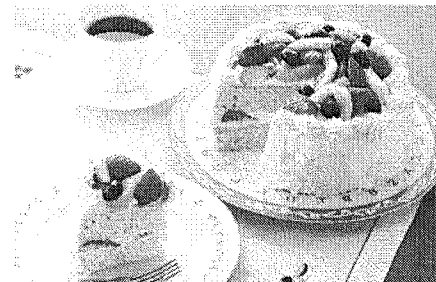
海绵蛋糕

菜单键：选择 **蛋糕**

材料	1.0L规格	1.8L规格
低筋面粉(预先筛好)	120g	180g
鸡蛋(将蛋黄、蛋白分开)	4个	6个
砂糖	100g	150g
香草精	少许	少许
A { 牛奶	1大匙	1½大匙
奶油	20g	30g
鲜奶油、水果(装饰用)	适量	适量
奶油(用来涂在锅上)	适量	适量

烹调法

- 1 在锅里底部及侧面均匀涂上一层薄薄的奶油。
- 2 把A放在容器中用热水加温后备用。
- 3 把蛋白倒入金属盆里，搅拌到整体泛白后，分2~3次倒入砂糖，充分搅拌到挑起时蛋糊挺立。
- 4 在3里加上蛋黄、香草精后，以打蛋器搅拌。
- 5 在4里加入低筋面粉，以橡皮刮刀均匀搅拌到没有粉粒为止。其后把A倒入，并迅速拌匀以免破坏泡沫。
- 6 把5的面糊倒进锅里，用手掌轻拍锅底数次以后，把内锅放进本体并关上外盖。



7 按 **菜单** 键选择 **蛋糕** 后，再继续按 **煮饭/再加热** 键。(海绵蛋糕的设定时间分别为1.0L规格45分钟、1.8L规格65分钟。)

8 烤好后立刻取出蛋糕放凉。

9 依据个人喜好，以打发的鲜奶油、水果等装饰。

*变化：低筋面粉里加上可可粉，可以制作巧克力蛋糕，加上抹茶粉，则可以制作抹茶蛋糕。
(使用量分别为1.0L规格1又½大匙、1.8L规格2大匙。)

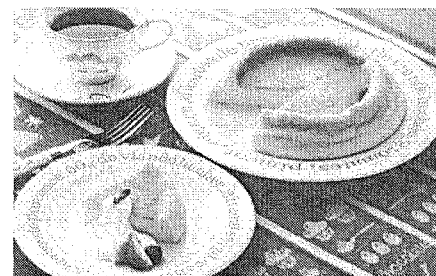
起司蛋糕

菜单键：选择 **蛋糕**

材料	1.0L规格	1.8L规格
奶油起司	200g	300g
砂糖	50g	70g
砂糖(打发蛋白时使用)	30g	50g
鸡蛋(将蛋黄、蛋白分开)	3个	5个
低筋面粉(预先筛好)	30g	50g
鲜奶油	50ml	60ml
柠檬汁	4小匙	2大匙
香草精	少许	少许
已融化的奶油	20g	30g
鲜奶油、水果(装饰用)	适量	适量
奶油(用来涂在锅上)	适量	适量

烹调法

- 1 在锅里底部及侧面均匀涂上一层薄薄的奶油。
- 2 奶油起司可以事先取出回复至室温，或用微波炉(500W)加热约30秒使其变软。
- 3 把2倒入金属盆里用木杓充分打稠，等起司变得滑润后加进砂糖拌匀。
- 4 把蛋黄逐一倒进3里，并逐次搅拌均匀。其后把低筋面粉、鲜奶油、柠檬汁、香草精、已融化的奶油依序加入，并加以拌匀。
- 5 把蛋白倒入其他金属盆里，搅拌到整体泛白后，分2~3次倒入砂糖，充分搅拌到挑起时蛋糊挺立。
- 6 在4里加进5，并用橡皮刮刀迅速拌匀以免破坏泡沫。



7 把6的面糊倒进锅里，用手掌轻拍锅底数次以后，把内锅放进本体并关上外盖。

8 按 **菜单** 键选择 **蛋糕** 后，再继续按 **煮饭/再加热** 键。(起司蛋糕的设定时间分别为1.0L规格60分钟、1.8L规格80分钟。)

9 烤好后立刻取出蛋糕放凉。

(刚做好的蛋糕十分柔软，请小心别让蛋糕坍塌。)

10 把蛋糕放进冰箱冷藏，并依据个人喜好搭配打发的鲜奶油或水果等。

*变化：要加入葡萄干时，请预先用兰姆酒(适量)泡软后，洒上少许低筋面粉，在程序6之后加入。
(使用量分别为1.0L规格30g、1.8L规格50g。)

食谱中记载的计量单位

- 请使用附属的量米杯进行量米。(1杯=180mL)
- 1大匙=15mL
- 1小匙=5mL

什锦饭

菜单键：选择 **什锦饭**

材料 (4~5人份)		调味料	
白米	3杯	鲜酱油	各1又1/2大匙
鸡肉	50g	甜料酒(味醂)	各1又1/2大匙
油豆腐	1/2片	盐	1/2小匙
胡萝卜	35g	日式高汤粉	1/2小匙
茼蒿	35g	泡香菇的水、鸭儿芹	适量
牛蒡	35g		
干香菇(泡开)	2~3片		

烹调法

- 1 把切成一公分方块的鸡肉，和切成长方块的油豆腐(用热水烫过)，用A浸泡5分钟。
- 2 胡萝卜、茼蒿切成小方块，茼蒿用热水烫过后沥干水分，牛蒡削成薄片浸水除腥后放入筛网沥干水分，干香菇切成细丝。
- 3 在泡香菇的水里，加入1后充分搅拌。
- 4 白米洗净后，加入3及水至 **白米** 的水位刻度3，并从锅底进行充分搅拌均匀。



- 5 在4的白米上将1和2的配料铺平。请勿将配料与米搅拌。另外米和配料量过多时将影响炊煮。
 - 6 按 **(菜单)** 键选择 **什锦饭** 后，再继续按 **(煮饭/再加热)** 键。
 - 7 切换成保温时，搅拌打松。
 - 8 盛入碗中，再放上鸭儿芹装饰。
- 请勿保温什锦饭(参阅P.5“可口的保温”)

手卷寿司

菜单键：选择 **白米/寿司饭**

材料 (4~5人份)		配料	
白米	3杯	醋	4大匙
混合醋	1大匙	砂糖	1大匙
盐	1又1/2小匙	生鱼片	适量
配料	(鲑鱼、乌贼、虾等)	海苔片、芥末、酱油、	适量
配菜	(腌菜类(腌萝卜等)	红姜	适量
配菜	纳豆+绿紫苏+葱		

烹调法

- 1 白米洗净后，加水至 **寿司饭** 的水位刻度3。
- 2 按 **(菜单)** 键选择 **白米/寿司饭** 后，再继续按 **(煮饭/再加热)** 键。
- 3 切换成保温时，把饭移到铺有湿布的寿司木桶，立即加入混合醋，同时不断的进行翻拌并扇风使其冷却。



- 请事先准备好寿司饭和配料等，手卷寿司时，只要卷入各自喜爱的配料即可食用。也可用生菜叶取代海苔卷入配料食用。

糯米红豆饭

菜单键：选择 **糯米饭**

材料 (4~5人份)	
糯米	3杯
红豆	50g
芝麻盐	适量

烹调法

- 1 糯米洗好后放入筛网中30分钟以上，以沥干水分。
- 2 红豆洗好后倒进其他锅里，加2杯水后煮开沸腾约2分钟。其后把汤汁倒掉，重新加3杯水煮开后炖煮约20分钟，到红豆可以用手指捏扁但不要爆开。最后把红豆、汤汁分开。

- 3 把1的糯米倒进锅里，加入2的汤汁，并加水至 **糯米饭** 的水位刻度3。请从锅底进行充分搅拌均匀后，再把2的红豆均匀倒在糯米上。
 - 4 按 **(菜单)** 键选择 **糯米饭** 后，再继续按 **(煮饭/再加热)** 键。
 - 5 切换成保温时，打开锅盖将红豆与糯米饭拌均拌松。其后再把饭盛入碗中，依据个人喜好洒上芝麻盐。
- 如在糯米中混入硬米烹煮时，请将加入水量稍多于刻度水量。
- 请勿保温糯米饭(参阅P.5“可口的保温”)

清理

- 每次煮饭、保温后，请进行清理。
- 请务必拔下电源插头和本体插头，待本体和内锅冷却后再进行。
- 请勿使用钠水、汽油、去污粉、去污刷(尼龙、金属制等)、漂白剂等。
- 请勿放入洗碗机和烘碗机。(会造成损伤、变形和变色)
- 清理后，请正确安装内盖套件、蒸气口盖件和饭勺架。

本体外侧的清理

外侧

用软布沾上肥皂水，拧干后擦拭。

- 使用抹布擦拭外盖外侧、本体外侧时，请不要用力擦拭和长时间的接触。

蒸气口盖的安装部位

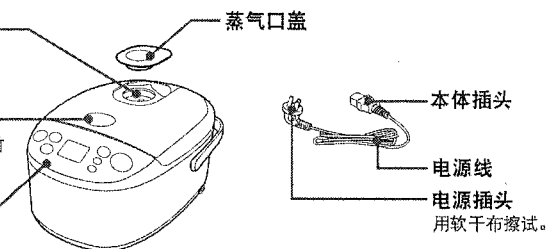
将蒸气口盖往上拉出，用拧干水分的软布擦拭本体。

上盖按钮

上盖按钮周围附有米粒等时，请用竹签或牙签务必清除干净。

操作面板

用软干布擦拭。



本体内侧的清理

外盖垫圈

内盖套件用热水或水浸泡后的海绵块清洗。

- 如有饭粒等异物沾附，会因蒸气泄漏导致米饭干燥，无法进行美味炊煮及可口保温，故请清除干净。

- 使用后，请务必清洗内盖套件。如放置不予清洗，会造成变色(茶色)及生锈。

中心传感器

用拧干水分的抹布擦拭。如有米粒及异物嵌入时，请用竹签或筷子剔除。

外盖、蒸气口

紧握外盖，用拧干水分的抹布擦拭。将外盖内侧及外盖垫圈沾附的米饭汤及饭粒擦拭干净。

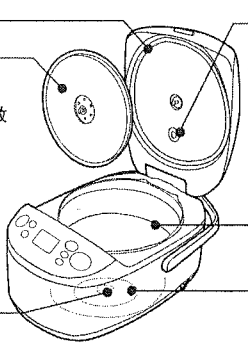
- 请勿使用洗涤剂。
- 脏污残留会导致变色(茶色)及生锈。

本体内侧(里面)

用拧干水分的抹布擦拭。

加热板

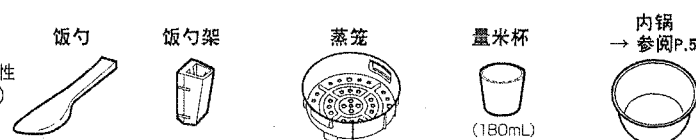
用抹布浸温水拧干后擦拭表面污垢。加热板有饭粒等沾附时，用商店中出售的320号砂纸沾上水轻轻摩擦。用竹签或筷子剔除嵌入的米粒及异物。



附件、内锅清理

用海绵块等软物清洗

对较脏部位，使用中性质洗涤剂(餐具洗涤剂)清洗



清理

本体内的异味清理

- 1 加水至内锅的“白米”水位刻度(1.0L规格为1; 1.8L规格为2)
 - 除水以外请勿加入其他洗涤剂。
- 2 关闭外盖, 按 **菜单** 键选择“白米快速”
- 3 按 **煮饭/再加热** 键
- 4 提示音(蜂鸣器)鸣响, 切换成保温后, 按 **取消** 键。
- 5 待本体冷却之后再进行清理
 - 请置于通风良好处, 并打开外盖使其干燥。

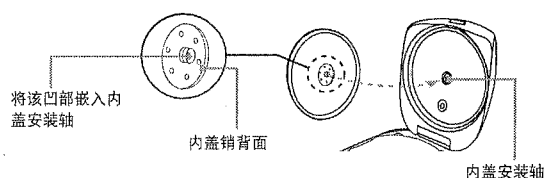
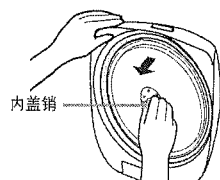
内盖的取下、安装方法

取下方法

用左手握紧外盖, 同时用右手捏着内盖销往前拉出。

安装方法

将内盖销背面的凹部对准嵌入内盖安装轴。



关于零件更换

- 右表为更换零件的名称。损坏时, 请更换新的零件(收费)。
- 更换时, 请确认好产品的型号及零件名称后, 去经销店购买更换。

零件名称	零件号码
内盖套件 (1.0L规格)	C104-6B
内盖套件 (1.8L规格)	C105-6B
内锅 (1.0L规格)	TSHC: B366-6B TSQ: B362-6B
内锅 (1.8L规格)	TSHC: B367-6B TSQ: B363-6B
饭勺	SHAKN-6B
饭勺架	616864-00
量米杯	615784-00
蒸笼 (1.0L规格)	BU195031L-00
蒸笼 (1.8L规格)	BU195032L-00

认为故障时

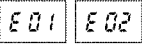
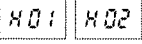
委托修理前, 请检查以下项目。

现象	●需检查项目
米饭过硬或过软	●在倾斜的场所增减水量时, 易造成水量过多或过少, 导致米饭的软硬度变化。 ●因品种、产地、保存日期(新米和旧米)等不同, 米饭的软硬度会有变化。 ●因室温、水温等不同, 米饭的软硬度会有变化。 ●用定时器预约煮饭时, 米饭有时会变得稍软。 ●用白米快速煮饭时, 米饭会变得稍硬。 ●内锅是否变形? ●是否将煮好的饭进行了充分搅拌? →请在饭煮好后充分搅拌。
米饭过于焦糊	●加热板、中心传感器及内锅外侧是否沾附饭粒及米粒等异物? ●是否淘米不够充分使之米糠残留? ●内锅是否变形?
煮饭中汁液溢出	●烹煮粥时, 是否使用稀粥以外的烹煮项目? ●是否忘记了安装蒸气口盖? ●是否淘米不够充分使之米糠残留? ●内锅是否变形? ●烹煮项目和水量是否正确? →参阅P.8
不能煮饭 操作键失灵	●是否将电源插头或本体插头完全插入插座? ●是否在液晶显示屏上显示有“E01”、“E02”等? →参阅P.23 ●标准保温灯或休眠保温灯是否亮灯? →请按“取消”键后再次按“煮饭/再加热”键。
煮饭或保温 中发出声音	●“卡嗒”“卡嗒”的声音是微电脑启动, 调节火力的声音。 ●锅内有水滴时可能会发出“啦啦啦啦”较大的声音。 →请擦去锅内的水滴或异物后再放入本体。
蒸气从外盖与 本体之间泄漏	●请检查外盖是否变形、外盖垫圈是否断裂? ●外盖垫圈是否脏污? →脏污时, 请进行清理。
不能进行再加热	●是否没有取消保温? →参阅P.11
蛋糕 烤不熟 不蓬松	●蛋糕烹调时间是否过短? →请依照食谱上的烹调时间制作。如果还是烤不熟, 则请用“▲”、“▼”键调整或延长烹调时间。→参阅P.16“蛋糕的作法”, 参阅P.17“食谱” ●蛋白是否没有充分打发? →蛋白没有充分打发可能导致蛋糕烤不熟或不蓬松。蛋白请打发到挑起时挺立为止。 ●蛋白是否过度打发导致分离? →蛋白分离可能导致蛋糕烤不熟或不蓬松。蛋糕只需要打发到挑起时挺立即可。 ●材料计量是否正确? →如果没有正确计量材料, 可能导致蛋糕烤不熟或不蓬松。 ●加入低筋面粉时是否过度搅拌(打圈)? →过度搅拌可能导致蛋糕烤不熟或不蓬松。 ●制作加料蛋糕时, 是否加入配料过多? →加入过多配料可能会影响蛋糕的成品。 ●是否加入面粉过多? →请依照食谱加入适当分量的面粉, 面粉过多可能导致蛋糕烤不熟。 ●是否面糊调好后立刻使用? →面糊调好后如果不立刻使用, 气泡将消失而难以膨胀。面糊调好后请立刻使用。 ●面糊倒入锅里后, 如果拍打锅底次数过多, 将导致蛋糕难以膨胀, 请轻拍数次即可。 ●内锅是否变形? →内锅变形可能导致蛋糕烤焦或烤不熟。
蛋糕过度膨胀	●烹调时是否在面糊里加入发酵粉或小苏打等? →添加小苏打等将导致蛋糕过度膨胀, 进而导致本电饭锅故障。

认为故障时

现象		●需检查项目
蛋糕	蛋糕沾到锅上	●是否忘了在锅里涂上奶油？→不涂奶油将导致蛋糕容易沾到锅上。（在锅里涂上奶油后再倒进面糊，将使蛋糕烤好后容易取出。） ●内锅是否变形？→内锅变形可能导致蛋糕烤焦或烤不熟。
	蛋糕坍塌	●刚做好的蛋糕容易坍塌，从锅里取出时请留意。
	蛋糕烤焦	●内锅是否变形？→内锅变形可能导致蛋糕烤焦或烤不熟。 ●蛋糕的烹调时间是否过长？ →请按照料理手册上的烹调时间烘烤。如果按这一设定烘烤得不理想时请用“▲”或“▼”键缩短烹调时间。→参阅P.16, P.17
	●锅里只能倒进面糊，请勿使用蛋糕模或铺好烤模纸。→可能导致蛋糕烤焦、防粘涂层剥落或蛋糕不熟。	
蒸	无法蒸食物	●是否忘记加水？→参阅P.14“蒸功能的使用方法” ●食物是否过多？→请减少食物，或增加蒸的时间。 ●食物是否过大？→请切小食物，或增加蒸的时间。→参阅P.15“蒸食物参考烹调时间”
	蒸好的食物过硬	●如是蔬菜，则蒸的时间不够。请添加水后重新蒸。 ●如是鱼肉，则蒸的时间过长。请调节缩短蒸的时间。
	蒸好的食物不热	●蒸结束后是否经过了一段时间？→不进入保温。蒸后请立即取出。
保温	在保温中： 米饭有异味 变色、变得干巴巴 有大量水珠	●是否进行了少量米饭的保温？ ●是否经过了12小时以上的保温？ ●因米及水的种类不同，有时煮好后的饭看上去发黄。 ●是否将饭勺放在锅内进行保温？ ●是否将冷饭重新加热进行保温？ ●是否将煮好的饭进行了充分搅拌？→请在饭煮好后充分搅拌。 ●是否淘米不够充分使之米糠残留？ ●烹煮什锦饭或炖煮料理后，有时会残留异味。→请仔细清洗内锅。→参阅P.20 ●将米饭保存在内锅中时，是否没有使用保温功能？如不使用保温功能，将米饭放置于内锅中，会导致米饭产生异味。→参阅P.5
	无法进行休眠保温	●是否选择了无法进行“休眠保温”的项目？→参阅P.10 ●保温经过时间是否超过了12小时？ →保温经过时间超过12小时以上，将无法进行“休眠保温”。 ●是否将冷饭重新加热进行保温？→内锅温度过底时，将无法进行“休眠保温”。
	不显示保温经过时间	●是否显示当前时间？ →请按下“调整时间”键，切换显示时间。参阅P.10“注意事项”
预约	预约后立即开始煮饭	●现在时间是否与时钟一致？→时钟以24小时表示。请再次核调整。 ●当设定时间不足于定时器的参考时间时，则立即开始煮饭。
	到了预约时间饭没煮好	●现在时间是否与时钟一致？→时钟以24小时表示。请再次核调整。 ●室温、水温较低时，或因电压、水量增减等因素，有时会到了预约时间饭还没煮好。
	不能预约	●在操作定时器预约的最后，是否按了“煮饭/再加热”键？ →不按“煮饭/再加热”键，则定时器预约没有完成。 ●“7：00”是否闪烁？→先调整时间则将无法接受预约。参阅P.13
其他	发生停电时	●边煮饭，边使用电热水瓶烧水，或使用微波炉时，有时会超过额定电流，导致电闸断开发生停电。→电饭锅请单独使用电源插座。恢复电闸通电后，如停电时间未满10分钟则开始继续煮饭。
	外盖内侧及内盖套件附着锈斑似的茶色脏污	●因有时会沾附米浆等脏污，请进行清理。→参阅P.19

出现此现象时

现象		●需检查项目
错误提示		●是故障。 →请与经销店或服务店联系。
		●上盖传感器、中心传感器处于高温。 →请按“取消”键，并打开外盖，冷却45分钟以上。（小心烫伤） →想快速冷却时→参阅P.7
	 显示消失	●内置的锂电池用尽。 将插头插入插座后，重新调整时间，仍可正常使用。但，拔下插头后液晶显示屏中的显示消失。 如在7：00闪烁的状态下进行煮饭，则煮饭中不显示现在时间。→参阅P.7 更换时，请与本公司指定的服务店联系。收费更换新的锂电池。
	 闪烁	
显示异常		●请拔下插头，重新再次插入插座。 →因时间闪烁为“7：00”，故请重新调整时间。

规格

型号		NS-TSH10C	NS-TSH18C	NS-TSQ10	NS-TSQ18
煮饭容量 (约L) [1] 内为杯数	白米	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]
	寿司饭	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]	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]	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]
	什锦饭	0.18~0.72 [1~4]	0.36~1.08 [2~6]	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]	0.09~0.27 [0.5~1.5]	0.09~0.45 [0.5~2.5]
	糯米饭	0.18~0.72 [1~4]	0.36~1.08 [2~6]	0.18~0.72 [1~4]	0.36~1.08 [2~6]
	糙米饭	0.18~0.72 [1~4]	0.36~1.44 [2~8]	0.18~0.72 [1~4]	0.36~1.44 [2~8]
	蛋糕	低筋面粉 120g份	低筋面粉 180g份	低筋面粉 120g份	低筋面粉 180g份
额定		交流 220 V, 50 Hz		交流 220-230 V, 50/60 Hz	
消费电力		610 W	820 W	570 ~ 610 W	770 ~ 820 W
保温时平均耗电量		—	—	29 W	35 W
煮饭方式		直接加热式			
电源线长度		1.8 m		1.1 m	
外形尺寸 (约cm)		宽25.5×深35.5×高21.5	宽28×深38×高25	宽25.5×深35.5×高21.5	宽28×深38×高25
重量		约3.6kg	约4.7kg	约3.6kg	约4.7kg
热效率值 *		77 %	78 %	—	—
待机能耗 *		0.5 W·h	0.5 W·h	—	—
保温能耗 *		17 W·h	19 W·h	—	—
等级 *		4级	4级	—	—

- 保温时平均耗电量是室温20℃、最大煮饭容量的数值。
- 在特定地区（高山、严寒地带），所定性能有可能无法保障，请尽量避免在此类地区使用。
- *：以GB12021.6的规定为基准。（白米快速菜单的测量值）