
INDUCTION HEATING RICE COOKER & WARMER

OPERATING INSTRUCTIONS

NW-QAQ10 / NW-QAQ18

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

INDEX

IMPORTANT SAFEGUARDS	2
IMPORTANT.....	3
PART NAMES AND FUNCTIONS.....	4
ABOUT THE INNER COOKING PAN	5
TIPS FOR DELICIOUS RICE.....	6
HOW TO SET THE CLOCK	7
SOUND SIGNALS AND HOW TO CHANGE THEM.....	7
COOKING RICE	
BASIC COOKING STEPS.....	8
TIPS FOR COOKING VARIOUS RICE MENUS.....	10
ESTIMATED COOKING TIME	10
KEEPING RICE WARM	
REGULAR KEEP WARM AND EXTENDED KEEP WARM.....	11
REHEATING RICE.....	13
USING THE TIMER TO COOK RICE	
USING THE TIMER.....	14
HOW TO USE THE STEAM FUNCTION	15
HOW TO USE THE SLOW COOK SETTING.....	17
RECIPES	
MIXED BROWN RICE	18
QUINOA AND AVOCADO SALMON SALAD.....	18
APPLE CINNAMON AND STEEL CUT OATMEAL	19
CHICKEN AND SHIITAKE MUSHROOM SOUP.....	19
CLEANING AND MAINTENANCE.....	20
SELF-CLEANING	22
TROUBLESHOOTING GUIDE	23
ERROR DISPLAYS AND THEIR MEANINGS.....	26
IF THE FOLLOWING OCCURS.....	27
REPLACEMENT PARTS.....	27
SPECIFICATIONS	28

IMPORTANT SAFEGUARDS

Be sure to follow these instructions.

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

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

⚠ WARNINGS Indicates risk of serious injury or death.

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

■ Prohibited or required actions are indicated as follows

⊘ Indicates a prohibited operation.

! Indicates a requirement or instruction that must be followed.

⚠ WARNINGS

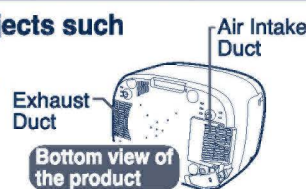
⊘ Do not modify the Rice Cooker. Only a repair technician may disassemble or repair this unit. Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to the store where you purchased the Rice Cooker.

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

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

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

⊘ Do not drop metal objects such as pins or wires into the Air Intake Duct or Exhaust Duct. Doing so may cause electric shock or malfunction, resulting in injury.



Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants. Children are at risk of burns, electric shock or injury.

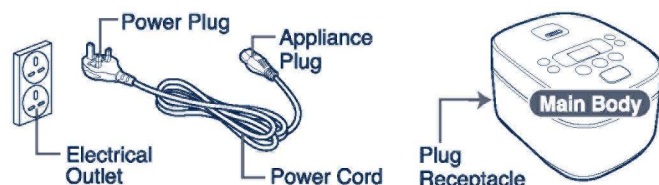
Never open the Outer Lid or move the Rice Cooker during cooking rice, steaming, slow cooking or Self-Cleaning. Doing so may cause burns.

This Rice Cooker is designed for cooking rice, keeping rice warm, steaming, and slow cooking only. Do not use it for anything other than its intended purposes. Always follow the Operating Instructions and recipes and never cook the following:

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

Doing so may clog the steam exhaust route.

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 place your hands or face near the Steam Vent. Doing so may cause burns or scalding. Take special precautions with children and infants.

⊘ Do not damage the Power Cord. Do not bend, pull, twist, bundle or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects. A damaged Power Cord can cause fire or electric shock.

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

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

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

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

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

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

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

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

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

A dirty Power Plug may cause fire.

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

Continued use of the Rice Cooker 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 produced from the Rice Cooker or there is a scorching smell.
- Some part of the Rice Cooker is cracked, loose or unstable.
- The fan at the bottom does not work during cooking or Self-Cleaning, etc.

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

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.

⚠ CAUTIONS

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

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



⊘ Do not touch the Open Button when moving the Rice Cooker. Doing so may cause the Outer Lid to open, resulting in injury or burns.



Do not use cookware other than the provided Inner Cooking Pan or Steaming Basket. Doing so may cause the Inner Cooking Pan or Steaming Basket to overheat or the Rice Cooker to malfunction.

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 the Rice Cooker near walls or furniture. Allow enough room for steam to escape if using beneath shelving.

Failing to allow enough room may cause breakdown. Steam or heat may also damage, discolor or deform walls, furniture or shelving.

Do not use the Rice Cooker on a surface where the Air Intake Duct or Exhaust Duct can become blocked or covered (such as on paper, cloth, carpet, plastic bag or aluminum sheet). Doing so may cause breakdown of the Rice Cooker.

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

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

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

⊘ Do not use other Power Cords than the one provided. Do not use the Power Cord for other appliances. Doing so may cause malfunction or fire.

Do not use the Rice Cooker 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 have a load capacity of 15 kg or more for the 1.0 L model, and 20 kg or more for the 1.8 L model.

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

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

! 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 Appliance Plug into the Main Body securely. Otherwise it may cause electric shock, short circuit, smoke or fire.



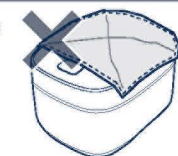
If the Power Cord Assembly is damaged, it must be replaced by an appropriate cord or assembly made available by the manufacturer or its service agent.

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

Using the Rice Cooker may affect a pacemaker.

IMPORTANT

Do not cover the Main Body, especially the Steam Vent, with a cloth or other object. Doing so may cause breakdown.



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

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

Remove the foreign matter.

Side Sensor (Front inside of the Main Body)

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

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

Do not damage, drop or deform the Inner Cooking Pan. A damaged Inner Cooking Pan may not cook properly.

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

Doing so may cause electric shock or breakdown.

Always hold the Rice Cooker by the Handle when carrying it. Do not tilt the Main Body. Doing so may cause the contents to spill.

Do not cook when the Inner Cooking Pan is empty. Doing so may cause breakdown of the Rice Cooker.

Do not use the Rice Cooker on top of an induction heating cooker. Doing so may cause breakdown.

Do not use the Rice Cooker in direct sunlight. Doing so may cause discoloration of the Rice Cooker.

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

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

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

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

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

- Staff (employee) kitchen area in shops, offices and other working environments.

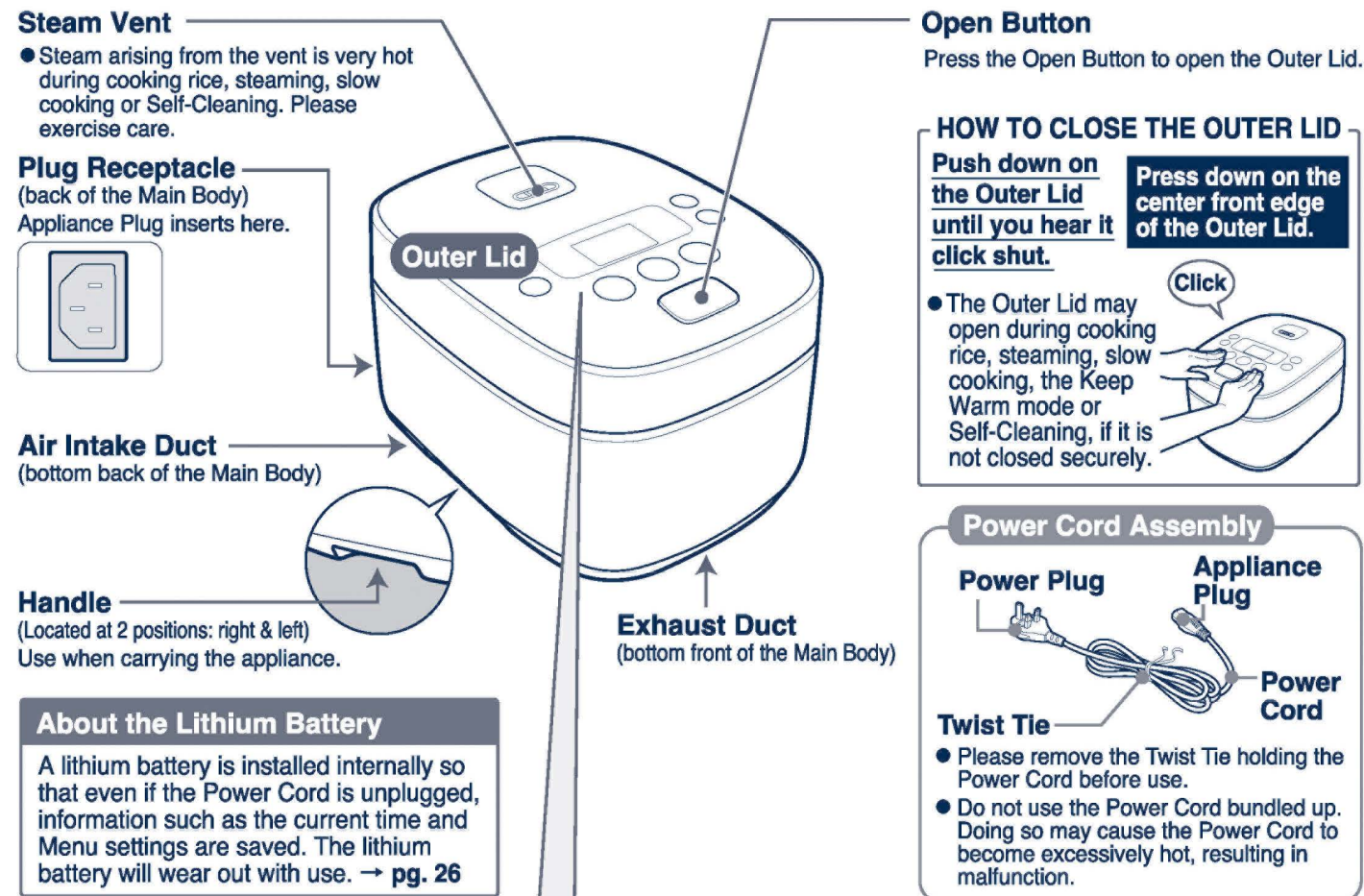
*This appliance is not intended for use by many unspecified people for a long period of time.

This appliance must not be used in the following areas.

- Farmhouses.
- 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.

PART 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.

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

KEEP WARM light

KEEP WARM button
● Use this button to select the Regular Keep Warm or Extended Keep Warm mode. → pg. 11
● Use this button to restart the Keep Warm mode. → pg. 12

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

START/REHEAT light

START/REHEAT button
Use this button to initiate cooking or reheating.

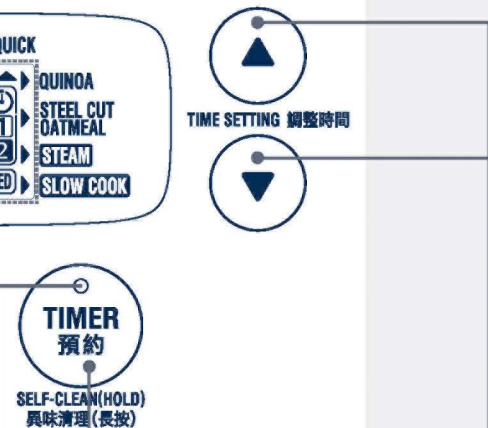
TIMER light

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

SELF-CLEAN button
Use this button to perform Self-Cleaning. (Press and hold for 1.5 seconds or longer.) → pg. 22

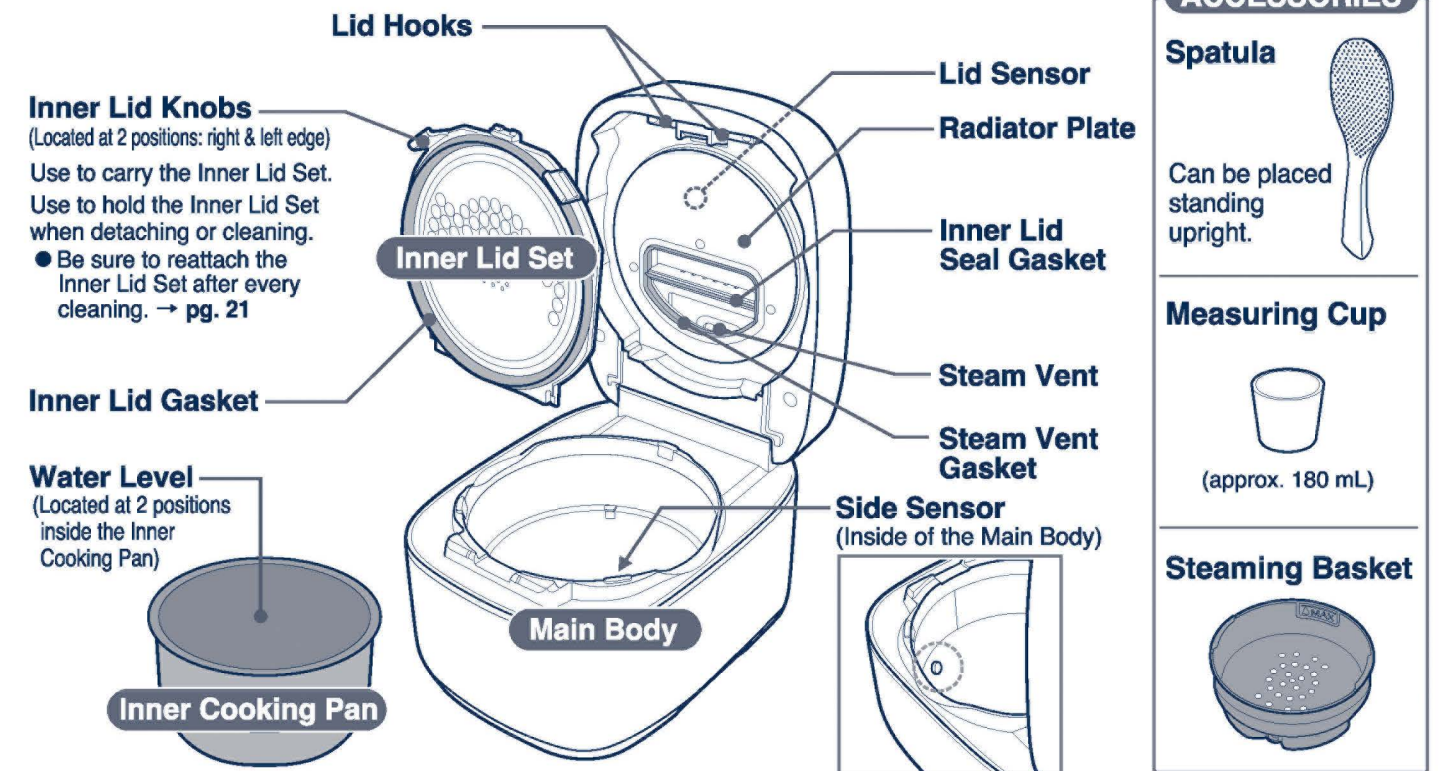
Display

- Black lines that may appear on the LCD when wiped with a cloth are caused by static electricity and do not indicate a malfunction. Such lines disappear shortly.
- While the Power Plug is pulled out, only the time display remains illuminated.



TIME SETTING button

- Use this button when adjusting the current time. → pg. 7
- Use this button when setting the scheduled time for TIMER cooking. → pg. 14
- Use this button to set the time for steaming and slow cooking. → pg. 15, pg. 17

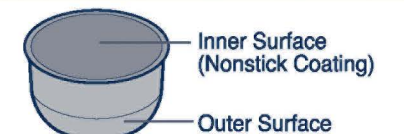


ABOUT THE INNER COOKING PAN

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

Inner Surface (Nonstick Coating)

The Nonstick Coating can peel off if damaged. Please take special care to prevent damage and follow these precautions.



<During Preparation>

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

<When Cooking Completes>

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

<When Cleaning> → pg. 20

- Do not place utensils or dishes inside the Inner Cooking Pan.
- Do not place in a dishwasher or dish dryer.
- Clean the Inner Cooking Pan immediately after using any seasonings.
- Only use soft cleaning implements such as a sponge when cleaning.
- Do not use such items as thinner, abrasive cleaners, bleach, scrubbing brushes (nylon, metal, etc.), melamine sponges or sponges with a nylon surface.

The Nonstick Coating may wear out with use.

- The Nonstick Coating may eventually discolor or peel off. This will not affect the cooking / Keep Warm performances or its sanitary properties, and is harmless to your health.
- If concerned with the peeling of the Nonstick Coating or if the Inner Cooking Pan deforms, please replace it by purchasing a new one. → pg. 27

Outer Surface

- Heat may cause some discoloration, but this does not affect the cooking results.
- The outer surface touches important sensitive sensors. Be careful not to allow it to get dirty or damaged.
- Note that strongly pushing the bottom surface of the Inner Cooking Pan against a sink, table, or similar items may damage or discolor such items.

TIPS FOR DELICIOUS RICE

TIPS FOR COOKING DELICIOUS RICE

● Measure rice accurately

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

● Clean rice quickly

Prepare a bowl to pool water

① **Rinse rice** First, pour plenty of water into the Inner Cooking Pan from the bowl and stir the rice loosely by hand 2 or 3 times (for 10 seconds or less). Drain the water immediately afterwards. Repeat twice.

② **Wash rice** Wash by stirring the rice by hand 30 times (approx. 15 seconds) 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 quickly. Repeat twice.

(Complete steps ①-③ within 10 minutes.)

● Use a different method to wash steel cut oatmeal if such a method is written on the bag containing the oatmeal. If no washing method is written on the bag, follow the instructions given above.

Warning!

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

● Adjust the amount of water accordingly

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

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

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

● Do not use strongly alkalized ionic water

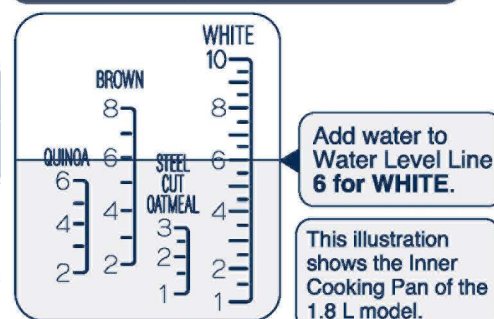
Do not use alkalized ionic water that is over pH 9. Rice cooked with strongly alkalized ionic water may appear yellow or become too glutinous.

● Stir and loosen rice immediately after cooking has completed

Doing so releases excess moisture, resulting in rice that is perfectly cooked with a fluffy texture. Loosen the rice within 10 minutes after cooking completes. Not loosening the rice may cause it to clump, become too glutinous or scorch.



When Cooking 6 Cups of White Rice



TIPS FOR USING THE KEEP WARM MODE

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

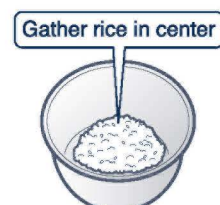
● If rice is left in the Inner Cooking Pan when the Appliance Plug has been disconnected from the Main Body, the Power Plug has been disconnected from the electrical outlet, or the Keep Warm mode has been cancelled, the rice may develop a foul odor or condensed moisture may fall on the rice, making it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

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

- Keeping a small amount of rice warm for a long period.
- Keeping rice warm for 12 hours or more in the Regular Keep Warm mode or 24 hours or more in the Extended Keep Warm mode. (This may differ depending on the menu setting.)
- Adding additional rice while keeping rice warm.
- Reheating cold rice.
- Keeping congee, quinoa or steel cut oatmeal warm.
- Keeping rice warm when it contains additional ingredients and seasonings.
- Keeping foods other than rice warm such as croquettes, miso soup, or steamed foods.
- Keeping rice warm with the Spatula left inside the Rice Cooker.
- Keeping SLOW COOK food warm.

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

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



HOW TO SET THE CLOCK

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

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

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

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

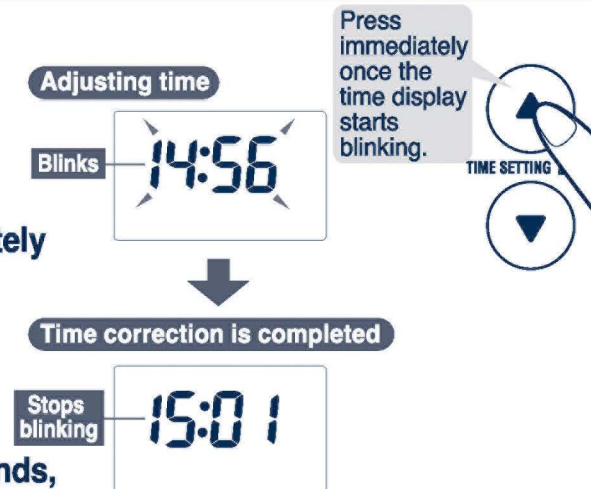
2 Press the ▲ or ▼ button.

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

- ▲ : Each press advances the time in 1-minute increments.
- ▼ : Each press reverses the time in 1-minute increments.
- Press and hold either button to quickly adjust in 10-minute increments.

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

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



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

SOUND SIGNALS AND HOW TO CHANGE THEM

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

Types of Sound Signals

You can choose the Sound Signals from the following

Types of Sound Signals and their meanings	Melody	Beep	Silent
Indication	The default setting at the time of shipment from the factory.	Choose this setting to change from a Melody.	Choose this setting to disable the Sound Signal.
Cooking (steaming, slow cooking) or Self-Cleaning has begun	"Twinkle, Twinkle, Little Star"	a beep	
Timer is set	"Twinkle, Twinkle, Little Star"	a beep	
Cooking (steaming, slow cooking), reheating, or Self-Cleaning has completed	"Amaryllis"	beeps 5 times	no sound

How to Change the Sound Signal

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

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

2 Hold the CANCEL button for more than 3 seconds.

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

① Melody

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

② Beep

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

③ Silent

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

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

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

- You cannot change the Melody Signal for the initiation of Reheating.
- You cannot change the Sound Signal during Cooking (steaming, slow cooking), Reheating, Regular Keep Warm, Extended Keep Warm, Timer Cooking, or Self-Cleaning.
- If you find it difficult to change/select the Sound Signal, please start over from Step 1.
- Regardless of the setting, the beep indicating an error will sound.

COOKING RICE

BASIC COOKING STEPS

Wash the Inner Cooking Pan, Inner Lid Set, Spatula, Measuring Cup, and Steaming Basket before initial use. → pg. 20 - pg. 21

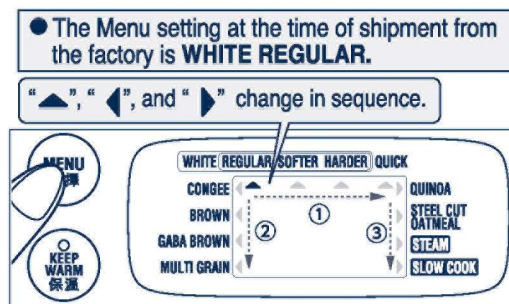
- Measure the rice with the provided Measuring Cup.**
Overfill the Measuring Cup with rice, then level off.
(approx. 180 mL)

- Clean the rice and adjust the amount of water.**
 - Clean the rice. → See “TIPS FOR COOKING DELICIOUS RICE” on pg. 6
 - On a flat leveled surface, pour water over the rice in the Inner Cooking Pan, filling to the Water Level Line that matches the number of cups of rice you are cooking and the Menu setting. → pg. 10
 - For an accurate measurement, level the surface of the rice.
 - The rice may be cooked immediately after cleaned, as soaking is not required. Soaking the rice will soften the texture of the rice.
 - The Water Level Line serves as a standard guideline and the amount of water should be adjusted according to preference. (Adjust 1-2 mm above or below the indicated Water Level Line.)

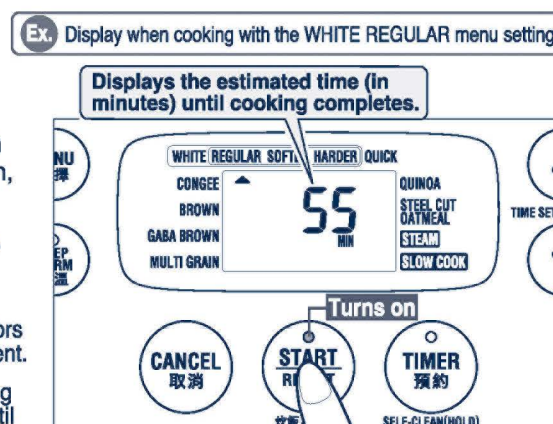
- Place the Inner Cooking Pan into the Main Body, and attach the Inner Lid Set. Close the Outer Lid.**
Be sure to wipe moisture and foreign matter off the outer surface of the Inner Cooking Pan, the inside of the Main Body, and the Inner Lid Set.

- Insert plugs.**
 - Insert the Appliance Plug into the Plug Receptacle securely.
 - Insert the Power Plug into an electrical outlet.

- Select the desired Menu setting by pressing the MENU button.**
Each time you press the button, the “▲”, “◀”, and “▶” indicators on the Display change in the sequence shown by ①, ②, and ③.
 - WHITE (REGULAR, SOFTER, HARDER), BROWN, GABA BROWN and MULTI GRAIN menu settings will remain selected until you change the setting.
 - The MULTI GRAIN menu allows you to cook multi grain rice based on brown rice blended with several types of millet. Do not cook anything other than brown rice-based millet. Doing so may cause spilling over or improper cooking.



- Press the START/REHEAT button.**
The melody (beep) sounds, and cooking begins. The START/REHEAT light turns on, and the Display shows the estimated time (in minutes) until cooking completes.
 - Make sure the Rice Cooker is not in the Keep Warm mode, then press the START/REHEAT button. If the KEEP WARM light is on, the reheating process will start. → pg. 13
 - If you want to know the current time during the cooking process, press the ▲ or ▼ button and the Display will switch.
 - The estimated time until cooking completion may differ from the actual time required. The actual time of cooking completion may vary depending on factors such as the room or water temperature, the voltage, or the water measurement.
 - The Rice Cooker will make adjustments to the estimated time until cooking completion when it reaches the steaming process. The estimated time until cooking completion may increase or decrease suddenly during this process.



- When the melody (beep) to indicate cooking completion sounds, stir and loosen the rice immediately.**

When cooking completes, it will automatically switch to the Keep Warm mode.
→ See “KEEPING RICE WARM” on pg. 11

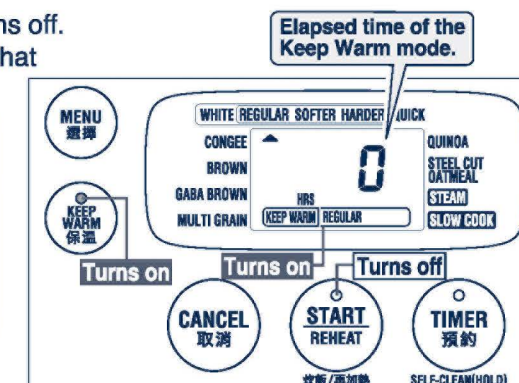
The KEEP WARM light turns on and the START/REHEAT light turns off. KEEP WARM-REGULAR display turns on, and the length of time that the rice has been kept warm is displayed in hours (HRS).

When it switches to the Keep Warm mode, immediately stir and loosen the rice.
By stirring and loosening the rice and removing excess moisture, you prevent the rice from hardening, becoming soggy, or becoming burnt.

- Be careful not to burn yourself when stirring and loosening rice.
- It is recommended that you divide the rice into 4 equal parts and loosen each 1/4 part separately.

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

- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.
- Depending on the heat convection while cooking, the surface of the finished rice may look uneven.



- After use, remove all the rice from the Inner Cooking Pan, press the CANCEL button, unplug the Power Plug and the Appliance Plug, and then clean the Rice Cooker.**

- Do not begin cleaning the Rice Cooker until the Main Body has cooled. → pg. 20 - pg. 21
- Please do not handle the Power Plug or Appliance Plug while your hands are wet. (Doing so may cause short circuit or electric shock.)

Be careful that the contents do not boil over.

When adjusting the amount of water to the CONGEE, QUINOA or STEEL CUT OATMEAL Water Level Line, do not cook using Menu settings other than CONGEE, QUINOA or STEEL CUT OATMEAL. Using any other Menu setting may cause the contents to boil over.

- The CONGEE, QUINOA and STEEL CUT OATMEAL menu setting selections will not be saved. When cooking congee, quinoa, or steel cut oatmeal, select the corresponding menu setting each time.

IMPORTANT ● When cooking more than one pot of rice consecutively, or cooking right after cancelling the Keep Warm mode, allow the Rice Cooker to cool for 45 minutes or longer. If the Main Body and the Outer Lid are hot, the rice may not cook well.
Cooking rice without first allowing the Rice Cooker to cool may lead to a longer cooking time. (Up to approximately 60 minutes.) Also, the estimated time until cooking completion may not be displayed for some time in this situation.

- TIPS** To cool the Main Body and Outer Lid quickly, please try the following:
- Fill the Inner Cooking Pan with cold water and place it in the Main Body.
 - Open the Outer Lid, remove the Inner Lid Set and allow the Radiator Plate to cool.

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

TIPS FOR COOKING VARIOUS RICE MENUS

Menu		Type of rice to use	Water Level	Cooking Capacity [cups]*	Notes and Advice
WHITE	REGULAR	Long Grain White Rice	WHITE	1.0L:0.5–5.5 1.8L:1–10	• Cooks white rice to a regular consistency.
	SOFTER	Long Grain White Rice	WHITE	1.0L:0.5–5.5 1.8L:1–10	• Cooks rice softer than the WHITE REGULAR menu setting.
	HARDER	Long Grain White Rice	WHITE	1.0L:0.5–5.5 1.8L:1–10	• Cooks rice with less stickiness and less elasticity than the WHITE REGULAR menu setting.
QUICK		Long Grain White Rice	WHITE	1.0L:0.5–5.5 1.8L:1–10	• Cooks white rice faster. Please note that the rice texture may be slightly harder.
CONGEE		Long Grain White Rice	CONGEE	1.0L:0.5 1.8L:0.5–1	• The recommended amount of ingredients should be 30-50% of the rice weight. • 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 leafy vegetables separately and add them after the rice congee has finished cooking. • Neither brown rice nor rice mixed with other grains can be used to make congee.
BROWN		Medium/Long Grain Brown Rice	BROWN	1.0L:1–4 1.8L:2–8	• Cooks brown rice. • If white rice or rinse-free rice is mixed with brown rice, it may boil over or imperfect cooking may occur. Therefore, a mixture like this is not recommended.
GABA BROWN		Medium/Long Grain Brown Rice	BROWN	1.0L:1–4 1.8L:2–8	• This setting yields rice that is softer than the BROWN menu setting by keeping the temperature in the Inner Cooking Pan at about 40°C for about 2 hours before cooking the rice. (It takes longer to cook rice with this setting. → See the table below.)
MULTI GRAIN		Multi Grain	MULTI GRAIN	1.0L:0.5–4 1.8L:2–6	• The hardness of the finished multi grain rice varies depending on the types of millet and blending. • Types with a high percentage of millet or large grains (10 mm or more in diameter) may be cooked rather hard. Cooking multi grain rice after soaking it in water for 2 hours will make the finished multi grain rice a little softer. • The MULTI GRAIN menu allows you to cook multi grain rice based on brown rice blended with several types of millet.
QUINOA		Quinoa	QUINOA	1.0L:1–4 1.8L:2–6	• Adjust the amount of water according to your preference. For firmer quinoa → Use less water. For softer quinoa → Use more water.
STEEL CUT OATMEAL		Steel Cut Oatmeal	STEEL CUT OATMEAL	1.0L:0.5–2.5 1.8L:1–3	• Adjust the amount of water according to your preference. For firmer oats → Use less water. For softer oats → Use more water.

ESTIMATED COOKING TIME

		1.0 L model	1.8 L model
WHITE	REGULAR	Approx. 52 minutes – 59 minutes	Approx. 54 minutes – 60 minutes
	SOFTER	Approx. 60 minutes – 66 minutes	Approx. 61 minutes – 67 minutes
	HARDER	Approx. 44 minutes – 50 minutes	Approx. 44 minutes – 50 minutes
QUICK		Approx. 25 minutes – 37 minutes	Approx. 29 minutes – 44 minutes
CONGEE		Approx. 105 minutes – 111 minutes	Approx. 118 minutes – 125 minutes
BROWN		Approx. 85 minutes – 92 minutes	Approx. 88 minutes – 99 minutes
GABA BROWN		Approx. 183 minutes – 194 minutes	Approx. 191 minutes – 201 minutes
MULTI GRAIN		Approx. 65 minutes – 74 minutes	Approx. 65 minutes – 74 minutes
QUINOA		Approx. 38 minutes – 44 minutes	Approx. 38 minutes – 44 minutes
STEEL CUT OATMEAL		Approx. 59 minutes – 66 minutes	Approx. 60 minutes – 66 minutes

- The above table is based on the testing conditions of 220 - 230 volts, a room temperature of 20°C, and water at a starting temperature of 18°C.
- The above lengths of time are measured from Cooking until the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, and the amount of water used.

KEEPING RICE WARM

REGULAR KEEP WARM AND EXTENDED KEEP WARM

You can choose the Regular Keep Warm mode or Extended Keep Warm mode.

- To cancel the Keep Warm mode, press the CANCEL button.

REGULAR KEEP WARM

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

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

Turns on



EXTENDED KEEP WARM

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

This function can be activated during the Regular Keep Warm mode.

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

Turns on

2 Press the button.

Turns on

The KEEP WARM-EXTENDED display will turn on.

- The Extended Keep Warm mode is not available in the following cases.

- If 12 hours of Regular Keep Warm has already elapsed.
- If the temperature of the Inner Cooking Pan is low because the Keep Warm mode has been cancelled, or power failure.
- If 24 hours elapses from cooking completion, the Rice Cooker returns to Regular Keep Warm mode.

How to change from the Extended Keep Warm mode to the Regular Keep Warm mode.

Turns on

Press the button.

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

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

ABOUT KEEP WARM TIMES

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

Menu	WHITE(REGULAR, SOFTER, HARDER), QUICK	CONGEE*, QUINOA, STEEL CUT OATMEAL*	BROWN, GABA BROWN, MULTI GRAIN
KEEP WARM			
REGULAR KEEP WARM	Up to 12 hours	X	Up to 12 hours
EXTENDED KEEP WARM	Up to 24 hours	—	—

- For each menu setting, after the time listed in the table above has elapsed, the number will begin to blink as a warning. Consume the rice as soon as possible.

Blinks 12 HRS

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

Blinks 0 HRS

* CONGEE and STEEL CUT OATMEAL will become thick as time passes, so turn off the Keep Warm mode after cooking is finished and consume these foods as soon as possible.

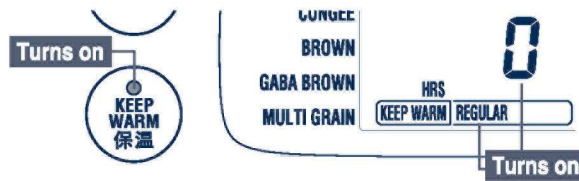
Continued on the next page

KEEPING RICE WARM (cont.)

HOW TO KEEP RICE WARM AGAIN

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

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



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

When you are concerned about the odor

- Foul odors or the growth of bacteria may occur depending on how well the unit is cleaned, the room temperature based on the season or the usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned. If you are concerned about odors, cleaning the Rice Cooker according to "THE INTERIOR" on pg. 21 and then using REGULAR KEEP WARM should be effective. It can be even more effective to increase the warming temperature, as described on pg. 27, "IF THE FOLLOWING OCCURS".

IMPORTANT

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

NOTE

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

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

- The Keep Warm mode cannot be used with the STEAM menu setting.
- Do not use the Keep Warm mode for the SLOW COOK menu setting. (If slow cooked food is cold, warm it in a saucepan.)

REHEATING RICE

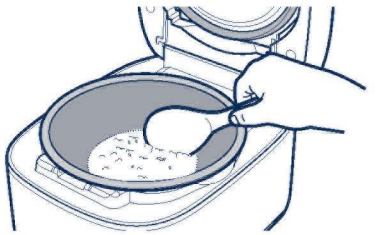
You can use this function during the Regular Keep Warm mode or Extended Keep Warm mode.

- This Reheat function is for reheating the rice during the Keep Warm mode to make the rice hotter. Particularly, when the rice is kept warm at a lower temperature by the Extended Keep Warm mode, the Reheat function will reheat the rice to the best serving temperature.
- Do not use the Reheat function for the SLOW COOK menu setting. (If slow cooked food is cold, warm it in a saucepan.)
- You can reheat the rice only when the KEEP WARM light is on.



1 Loosen and level the surface of the rice that is being kept warm.

- Be sure to loosen the rice to keep it from scorching or hardening.
- To reheat a small amount of rice, add 1 tablespoon of water for each bowl of rice (approx. 160 g), mix well, and gather the rice toward the center of the Inner Cooking Pan. Doing so will minimize dryness.
- Be careful not to burn yourself when stirring and loosening the rice.



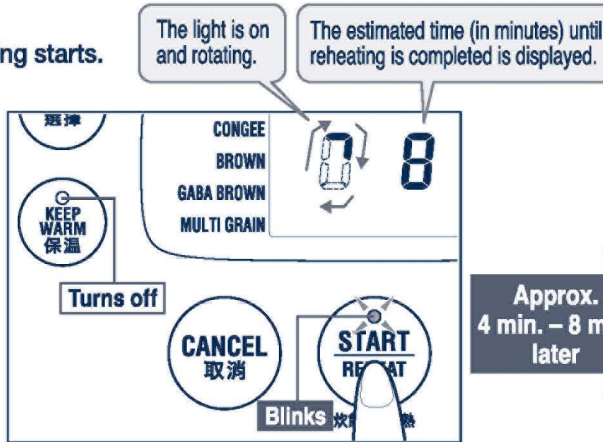
2 Make sure that the KEEP WARM light is on, and press the button.

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

A melody sounds, and reheating starts.

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

Standard times required for reheating
Approx. 4 min. – 8 min.



The melody (beep) sounds and reheating is finished.

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

3 Loosen the rice.

- Loosen and level the surface of the rice, as the rice at the bottom may be harder.
- Be careful not to burn yourself when stirring and loosening the rice.

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 Line 3 (for 1.0 L model) or 6 (for 1.8 L model) for WHITE as the rice may not be warmed adequately.
- Do not use the Reheat function if the rice is cold or the temperature of the Inner Cooking Pan is too low as doing so may cause scorching, foul odors or the rice may become hard.

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

Press the  button.

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

To cancel the Reheat mode and the Keep Warm mode

Press the  button.

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

USING THE TIMER TO COOK RICE USING THE TIMER

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

1 Press the button to select the desired Menu setting.

- The Timer function is not available for QUICK, MULTI GRAIN, STEAM, and SLOW COOK menu settings.

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

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

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

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

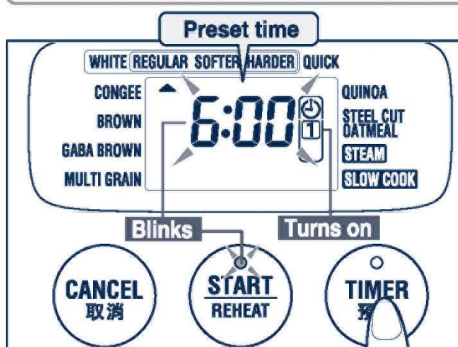
4 Press the button.

The melody (beep) sounds and the Timer setting is complete.

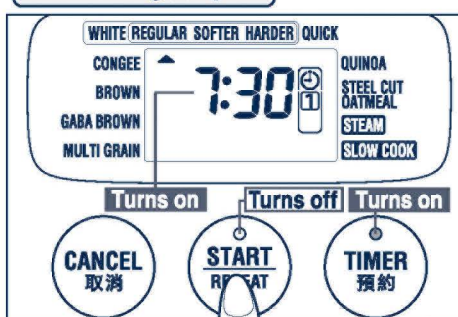
The START/REHEAT light turns off, and the time you wish to finish cooking and the TIMER light turn on.

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

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



TIMER setting complete.



Lengths for the Timer Setting

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

		1.0 L model	1.8 L model		1.0 L model	1.8 L model
WHITE	REGULAR	1 hour 10 min. –	1 hour 10 min. –	BROWN	1 hour 40 min. –	1 hour 50 min. –
	SOFTER	1 hour 15 min. –	1 hour 20 min. –	GABA BROWN	3 hours 25 min. –	3 hours 30 min. –
	HARDER	1 hour –	1 hour –	QUINOA	55 min. –	55 min. –
CONGEE		2 hours –	2 hours 15 min. –	STEEL CUT OATMEAL	1 hour 15 min. –	1 hour 15 min. –

IMPORTANT

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

NOTE

- The estimated time until cooking completion will not be displayed when the Timer is set.
- When cooking using the Timer function, the rice absorbs extra moisture, which can make the rice softer or cause the bran to collect at the bottom and scorch.
- 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.
- If you want to know the current time while using the Timer function, press the  or  button and the Display will switch only while the button is pressed.

HOW TO USE THE STEAM FUNCTION

1 Add water to the Inner Cooking Pan.

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

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

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

- Please make sure to place the Steaming Basket straight.

3 Place food in the Steaming Basket from step 2, attach the Inner Lid Set, close the Outer Lid.

- Place food in the Steaming Basket evenly. The Steaming Basket may become slant if the food is heavier on one side.
- Ensure that the height does not exceed MAX line on the Steaming Basket when the food is added.



4 Plug in the Power Cord.

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

5 Select the STEAM menu setting by pressing the button.

- The default cooking time will appear in the Display. You can make the cooking time longer or shorter by using the  or  buttons.
- See pg. 16 "ESTIMATED STEAMING TIME."

Model	Default Cooking Time	Cooking Time Range
1.0 L model	40 minutes	1 minute – 1 hour
1.8 L model		

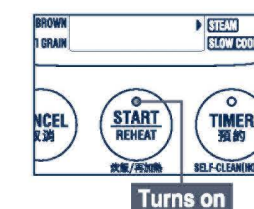
*The cooking time includes the time it takes to boil the water.

6 Press the button.

The melody (beep) sounds and steaming will start.

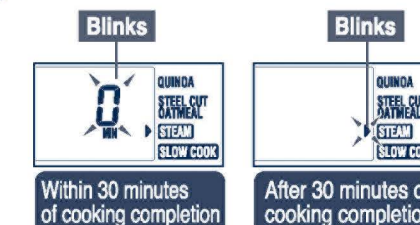
The START/REHEAT light turns on, and the Display shows the estimated time until steaming completion.

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



7 When the melody (beep) to indicate cooking completion sounds, press the button, open the Outer Lid, 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. The Keep Warm function does not operate in this mode.
- Be careful when opening the Outer Lid and removing the steamed dish and Steaming Basket, as the steam and the inside of the Main Body are very hot.
- Always press the CANCEL button when cooking is complete. 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 5 to steam a little longer.
- If smells of food remain inside the Inner Cooking Pan, clean the Inner Cooking Pan thoroughly and perform "SELF-CLEANING" on pg. 22
- The Steaming Basket may become colored from the ingredients (especially carrots and leafy vegetables), but it will not affect cooking performance. Wash the Steaming Basket immediately after every use as stains will become difficult to remove if they dry out.



NOTE

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

Continued on the next page

HOW TO USE THE STEAM FUNCTION (cont.)

ESTIMATED STEAMING TIME

Ingredients	Amount	Time	Tips for Steaming
Carrot	1, about 200 g	20 min.	Cut into bite-size pieces
Broccoli	½, about 200 g	15 min.	Cut into bite-size pieces
Spinach	About 100 g	15 min.	Cut into bite-size pieces
Pumpkin	¼, about 250 g	20 min.	Cut into bite-size pieces
Potato	3, about 450 g	40 min.	Cut into bite-size pieces
Sweet potato	1, about 300 g	35 min.	Cut into bite-size pieces
Corn	1, about 200 g	30 min.	Cut into bite-size pieces
Chicken	1 fillet, about 300 g	30 min.	Make cuts on the bottom side (that comes into contact with the Steaming Basket)
Fish (white fish, salmon, etc.)	Cut into fillets, about 150 g	25 min.	Slice into less than 2 cm thickness and wrap in aluminum foil
Prawn	15, about 150 g	20 min.	Steam without removing shells
Scallop	About 150 g	20 min.	Remove from shell (It is recommended to line the Steaming Basket with Chinese cabbage or cabbage to prevent the scallops from sticking)
Refrigerated meat dumplings, pot stickers (jiaozi), meat buns (xiaolongbao)	About 200 g	15 min.	Leave appropriate space between food items
Frozen meat dumplings, pot stickers (jiaozi), meat buns (xiaolongbao)	About 200 g	20 min.	Leave appropriate space between food items

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 matter from the outer surface of the Inner Cooking Pan, the inside of the Main Body. → pg. 20 - pg. 21
- When using aluminum foil or cooking sheet, do not completely cover the holes on the Steaming Basket, or allow it to extend outside the Steaming Basket. Doing so may cause breakdown, boiling over, or steam may leak.
- Steaming time will vary based on the room and water temperature, voltage, water measurement, size, amount and temperature of the food or other factors.
- If the food is undercooked, repeat the steam process to cook further by going back to step 5 after completing step 7.
- When steaming consecutively, check to make sure there is enough water in the Inner Cooking Pan, and add water accordingly to prevent it from boiling dry.
- Steaming fish and meat for an extended time makes them tough. If they do not cook through, try slicing them thinly before steaming. Adding herbs, garlic or flavoring with salt and pepper may reduce odors.

After cooking...

- Be careful when removing the food as the inside of the Main Body, the Steaming Basket, and the food are extremely hot and can cause burns upon cooking completion.
- 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 Inner 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 USE THE SLOW COOK SETTING • See pg. 19 "RECIPES" for details on ingredients and directions.

NOTE

When slow cooking

- Mix seasonings well, or they may settle at the bottom of the Inner Cooking Pan.
- Do not put hot water into the Inner Cooking Pan before initiating cooking.
- Do not cook processed fish products such as *chikuwa* or *kamaboko* as they may expand with heat.

To minimize damage to the Inner Cooking Pan

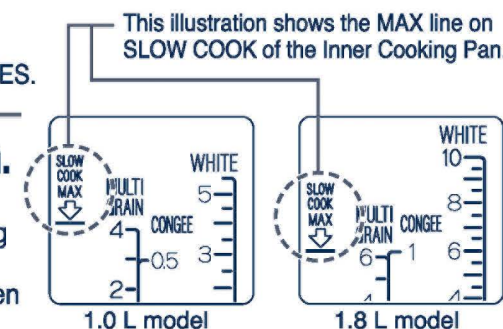
- Do not place hard ingredients such as ribs in the Inner Cooking Pan.
- Do not use the Inner Cooking Pan for storing SLOW COOK foods.
- Do not put the Inner Cooking Pan on direct fire or microwave.
- Do not use metal utensils for mixing SLOW COOK foods in the Inner Cooking Pan.

1 Prepare the Ingredients.

- Be sure to follow the amount of ingredients suggested in the RECIPES.

2 Place the ingredients into the Inner Cooking Pan.

- Cooking foods not listed in the RECIPES, or cooking amounts other than suggested may cause it to boil over or splatter, leading to scalds or injuries.
- Do not fill above the SLOW COOK MAX line with ingredients when using the SLOW COOK menu setting.



3 Place the Inner Cooking Pan into the Main Body, attach the Inner Lid Set, close the Outer Lid, and plug in the Power Cord.

Remove any residue or moisture on the outer surface of the Inner Cooking Pan or inside of the Main Body, and place the Inner Cooking Pan into the Main Body.

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

4 Select the SLOW COOK menu setting by pressing the MENU button.

The Display shows the cooking time.

The cooking time may be changed from one minute to four hours by pressing the ▲ or ▼ button for Time Setting. See "RECIPES" for suggested cooking times.

Default Cooking Time	Cooking Time Range
1 hour	1 minute – 4 hours

5 Press the START/REHEAT button.

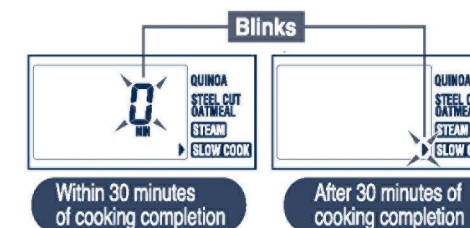
The melody (beep) sounds and slow cooking will start. The START/REHEAT light turns on, and the Display shows the estimated time until cooking completion.

- To check the current time while cooking, press the ▲ or ▼ button.



6 When the melody (beep) to indicate cooking completion sounds, press the CANCEL button. Open the Outer Lid and remove the food from the Inner Cooking Pan.

- Remove the food from the Inner Cooking Pan immediately after cooking completion. Otherwise the food may become difficult to remove.
- Be sure to press the CANCEL button upon cooking completion. Otherwise you will hear a beep every 30 minutes as a reminder to remove the food.
- If the food needs more cooking, restart the process from Step 4 to cook a little longer.
- If smells of food remain inside the Inner Cooking Pan, clean the Inner Cooking Pan thoroughly and perform "SELF-CLEANING" on pg. 22
- Be careful when removing the food as the inside of the Main Body is hot upon cooking completion.
- Do not use the Keep Warm mode for the SLOW COOK menu setting.



MIXED BROWN RICE

Menu Setting: **BROWN**

Ingredients (4–5 servings)

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

How to cook

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



- 5 Press the MENU button and select BROWN.
- 6 Press the START / REHEAT button.
- 7 When cooking is completed, mix the rice to loosen it.
● When cooking rice with ingredients, limit the amount of rice to be cooked to 1–4 cups for the 1.0 L model and 2–6 cups for the 1.8 L model.

QUINOA AND AVOCADO SALMON SALAD

Menu Setting: **QUINOA**

Ingredients (4–5 servings)

Quinoa.....2 cups
Salt.....A pinch
Salmon (fillets).....2 slices (250 g)
A)
Salt.....A pinch
Black pepper.....A pinch
Grape tomatoes.....500–600 g
Cilantro.....1/4 cup (100 g)
Green onion.....10 g
Red onion.....1/2 (60 g)
B)
Lime (or lemon).....5 (200 g)
Apple cider vinegar.....2 and 1/3 Tbsp.
Olive oil.....2 and 1/3 Tbsp.
Black pepper.....To taste
Salt.....To taste
Avocado.....1 (150 g)
C)
Lime.....A pinch
Salt.....A pinch
Black pepper.....A pinch

How to cook

- 1 Clean the quinoa well and add a pinch of salt, then fill with water to water level 2 for QUINOA, and mix well from the bottom of the Inner Cooking Pan.
- 2 Press the MENU button and select QUINOA.
- 3 Press the START / REHEAT button.
- 4 Clean the salmon with water and dry with a paper towel.
- 5 Add the ingredients listed for A to both sides of the salmon from step 4.
- 6 Put olive oil (not listed in ingredients) into a pre-heated frying pan and cook at a medium heat. Cook each side of 5 for about 5 minutes, until both sides change color.
- 7 When cooking the quinoa is complete, mix to loosen it.
- 8 Cut the grape tomatoes in half, and shred the cilantro, green onion, and red onion.
- 9 Juice the lime. Add the ingredients in 7, 8, and B to a bowl and mix well. Taste and add salt and black pepper as desired.
- 10 Cut avocado into thin slices and season with C.
- 11 Serve 9 on dishes and add 6 (having removed the skin and loosened) and 10.



APPLE CINNAMON AND STEEL CUT OATMEAL

Menu Setting: **STEEL CUT OATMEAL**

Ingredients (4 servings)

Steel cut oatmeal.....2 cups
Salt.....A pinch
Apples.....2 big or 4 small
Walnuts.....2 Tbsp.
A)
Butter.....4 Tbsp.
Vegetable oil.....4 Tbsp.
Cinnamon.....1 tsp.
Brown sugar.....4–6 Tbsp.
Vanilla extract.....2 tsp.
Milk.....6–8 Tbsp.

How to cook

- 1 Put the steel cut oatmeal in the Inner Cooking Pan with the salt, then pour water to water level 2 for STEEL CUT OATMEAL, and mix well from the bottom of the Inner Cooking Pan.
- 2 Press the MENU button and select STEEL CUT OATMEAL.
- 3 Press the START / REHEAT button.
- 4 Finely cut the apples and walnuts. Leave the thinly sliced apple for decoration.
- 5 Put the ingredients listed for A into a pre-heated frying pan and cook at a medium heat. Add the apple from 4



- and the cinnamon, and fry for about 5–10 minutes until it becomes soft.
- 6 Add the brown sugar to 5, and mix until the sugar dissolves. Remove to a dish.
 - 7 When cooking the steel cut oatmeal is complete, mix the vanilla extract to loosen the oatmeal.
 - 8 Serve 6 and 7 on dishes and add the milk, the walnuts finely cut in step 4, and the thinly sliced apple.
* When storing in the refrigerator, if you keep 6 and 7 separate, they will taste better.

CHICKEN AND SHIITAKE MUSHROOM SOUP

Cooking Time Setting :
1 hour (1.0 L, 1.8 L model)

Menu Setting: **SLOW COOK**

Ingredients

	1.0 L model 2–3 servings	1.8 L model 4–5 servings
Boneless chicken.....	300 g	500 g
Dried shiitake mushrooms (soaked in water to reconstitute).....	20 g	40 g
Ginger.....	10 g	20 g
Japanese rice wine.....	1 Tbsp.	2 Tbsp.
Soup taken from soaking dried shiitake...	As needed	As needed
Green onion.....	1	2
Salt.....	1 tsp.	1 and 1/2 tsp.
Potato starch.....	To taste	To taste

How to cook

- 1 Cut the chicken into bite-size pieces, put them into boiling water in the cooking pot and parboil at low heat for about 2 minutes, and then drain in a strainer. Cut the reconstituted shiitake into an easy-to-eat size (halves or thirds), and cut the green onion into a length of 4 cm and julienne the ginger.
- 2 Put the ingredients from step 1 into the Inner Cooking Pan.
- 3 Add the Japanese rice wine and the soup taken from soaking dried shiitake to 2, then pour water to water level 4 (for the 1.0 L model) or water level 6 (for the 1.8 L model) for WHITE, and mix well from the bottom of the Inner Cooking Pan.



- 4 Press the MENU button and select SLOW COOK.
- 5 Press the TIME SETTING buttons (▼, ▲) and set 1 hour of cooking time.
- 6 Press the START / REHEAT button.
- 7 When the melody (beep) sounds, add the salt, and mix.
● If you are thickening it with potato starch, after completion dissolve the potato starch in water and mix well. Lastly, close the Outer Lid, select SLOW COOK and press the START / REHEAT button to cook for an additional 1 minute.

CLEANING AND MAINTENANCE

• Clean the Rice Cooker thoroughly after every use.

IMPORTANT

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



THE EXTERIOR

Wipe clean with a well-wrung soft cloth.

- If using a chemically treated cleaning cloth, do not exert excessive pressure when wiping or expose the appliance to the cloth for an extended period of time. (Doing so may damage the surface, causing discoloration, scratches, degradation in quality, or corrosion.)

Steam Vent → pg. 21

Control Panel

Wipe with a dry soft cloth.

Plug Receptacle
(back of the Main Body)

Wipe with a dry soft cloth.

Open Button

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

- Otherwise the Outer Lid may not open.

Wipe with a dry soft cloth.

Power Plug

Appliance Plug

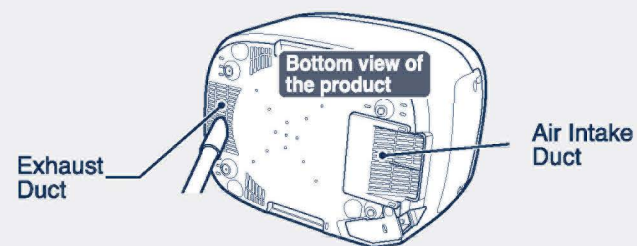
Power Cord

Exhaust Duct (bottom front of the Main Body)

Air Intake Duct (bottom back of the Main Body)

Clean using a vacuum cleaner (once a month).

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



Inner Cooking Pan (→ pg. 5)/Spatula/Steaming Basket

Wash using a neutral kitchen detergent and a soft sponge.



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

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

Measuring Cup

Wash using a soft sponge.



- To wash thoroughly, use a neutral kitchen detergent.

THE INTERIOR

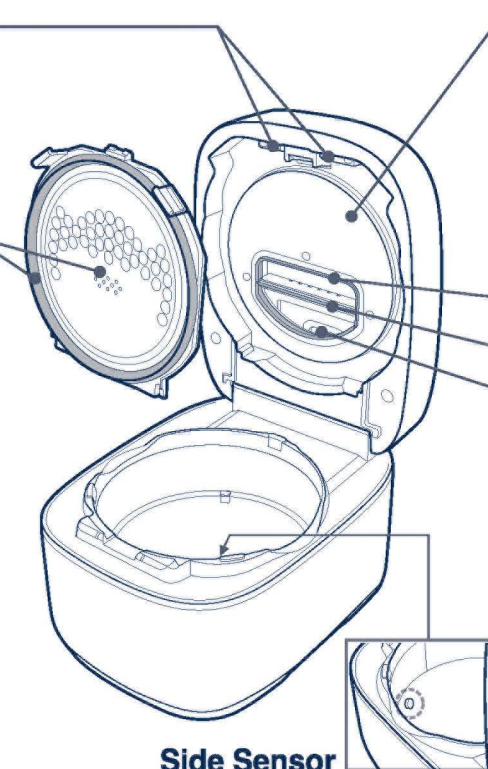
Lid Hooks

Remove rice or other matter with a bamboo skewer.

Inner Lid Set
Inner Lid Gasket

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

- Remove rice or other matter. If not removed, steam may leak through, rice may dry, or cooking and Keep Warm may become imperfect.
- The Inner Lid Gasket cannot be removed.
- Be sure to clean the Inner Lid Set after every use. If left dirty or wet, the color may change to brown or rust may form. If the Inner Lid Set is excessively dirty, moisten a soft cloth with vinegar diluted to about 10%, wipe away the dirt, and rinse clean.



Inside of Outer Lid

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

- Leaving rice, other matter or moisture on the surface may cause the Outer Lid to rust or discolor.

Steam Vent Gasket

Inner Lid Seal Gasket

Steam Vent

Wipe off any rice or residue on the inside using a well-wrung soft cloth. If small parts are particularly dirty, use a cotton swab or other means to remove the dirt.



- Verify that the hole in the Inner Lid Seal Gasket is not blocked by foreign material.

- The Steam Vent Gasket and Inner Lid Seal Gasket cannot be removed.

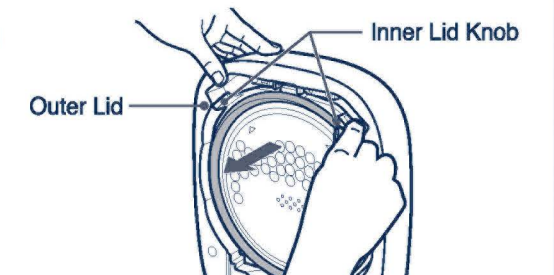
Side Sensor

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

HOW TO DETACH AND ATTACH THE INNER LID SET

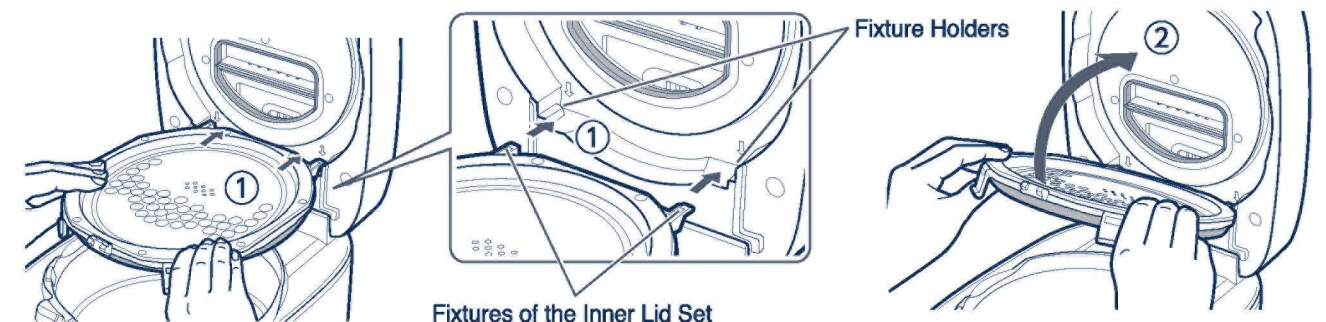
HOW TO DETACH

Hold the Outer Lid by a hand, and pull the Inner Lid Knob forward to detach.



HOW TO ATTACH

- ① Line up the Inner Lid Set Fixtures (2 positions) with the arrows on the Outer Lid Fixture Holders, and then insert the Fixtures.
- ② With the Fixtures inserted, press the top of the Inner Lid Set into the Outer Lid until you hear a click.



Fixtures of the Inner Lid Set

Continued on the next page

CLEANING AND MAINTENANCE (cont.)

SELF-CLEANING

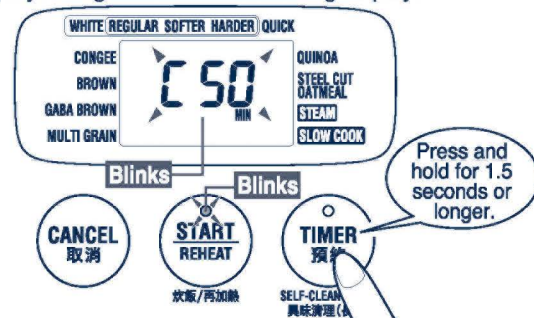
Performing Self-Cleaning using the method described below can reduce odors.
● However some odors cannot be completely eliminated.

1 Plug in the Power Cord.
→ See step 4 under "BASIC COOKING STEPS" on pg. 8

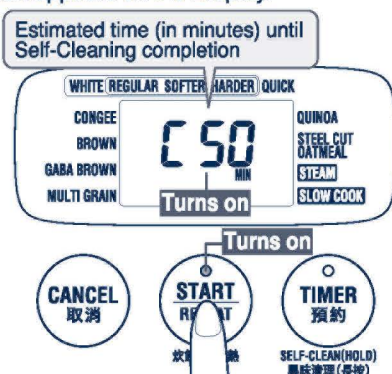
2 Put water in the Inner Cooking Pan and close the Outer Lid.

1.0 L model	Add water to the white rice Water Level Line "1"
1.8 L model	Add water to the white rice Water Level Line "2"

3 Press and hold the  button (1.5 seconds or longer).
The Display changes to the Self-Cleaning display.



4 Press the  button.
A melody (beep) sounds, and Self-Cleaning begins. The estimated time (in minutes) until Self-Cleaning completion appears on the Display.



Estimated Self-Cleaning time Approx. 50 minutes

- The above table is based on the testing conditions of 220-230 volts, a room temperature of 20°C, and water at a starting temperature of 18°C.
- The estimated time until Self-Cleaning completion may differ from the actual time required. The actual time required for Self-Cleaning may vary depending on factors such as the room or water temperature, the voltage, and the amount of water.
- The Rice Cooker will make adjustments to the estimated time until Self-Cleaning completion, and the estimated time until Self-Cleaning completion may increase or decrease suddenly during this process.
- If you want to know the current time, press the  or  button and the Display will switch.

5 When a melody (beep) sounds and the Display changes to a blinking "0," press the  button.



- If the CANCEL button is not pressed, the Rice Cooker will beep every 30 minutes as a reminder.

6 Wait for the Main Body to cool before cleaning the Rice Cooker.

- The inside will be hot. Be sure to dispose of the hot water after the Main Body has cooled down, and then clean the Rice Cooker.
- Open the Outer Lid and dry the Rice Cooker in a well ventilated place.

To cancel Self-Cleaning before it is completed... Press the CANCEL button.

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

If you still notice an odor even after Self-Cleaning...

- Perform Self-Cleaning again. When performing Self-Cleaning multiple times in succession, put new water in the Inner Cooking Pan and allow the Rice Cooker to cool with the Outer Lid open for at least 45 minutes before starting. Performing Self-Cleaning without first allowing the Rice Cooker to cool may lead to an error or a longer cleaning time (up to approximately 60 minutes). Also, the estimated time until Self-Cleaning completion may not be displayed for some time in this situation.
- Performing Self-Cleaning will reduce odors, however some odors cannot be completely eliminated.

IMPORTANT

- Do not perform Self-Cleaning when there is no water in the Inner Cooking Pan.
- Never put any substance other than water (such as detergent) in the Inner Cooking Pan.
- When performing Self-Cleaning, do not add more than the prescribed amount of water (white rice Water Level Line "1" for the 1.0 L model, or white rice Water Level Line "2" for the 1.8 L model). (Adding too much water may prevent Self-Cleaning from working properly.)
- Steam will be forced out of the Steam Vent during Self-Cleaning. Be careful to avoid getting burned.
- After Self-Cleaning, if the Outer Lid is opened while the inside is still hot, a large amount of hot steam will come out. Be careful to avoid getting burned.

TROUBLESHOOTING GUIDE

● Please check the following points before calling for service.

Problems	Possible Causes/Solutions
COOKING RICE/ SELF-CLEANING	Rice cooks too hard or too soft ● Increase or decrease water slightly (by 1-2 mm) from the Water Level Line according to your preference. ● If the amount of water is adjusted with the Rice Cooker on a tilted surface, the amount of water may be too high or too low, which will lead to changes in the hardness of the cooked rice. ● 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 or wet rice. → Please try using the WHITE REGULAR menu setting. ● Make sure the Inner Cooking Pan is not deformed. ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. ● Did you level the surface of the rice before cooking? ● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. ● Is there moisture or foreign matter such as (cooked or uncooked) rice on the bottom of the Inner Cooking Pan or the Side Sensor? → Wipe them off. ● Is there moisture or foreign matter on the inside of the Main Body or the Inner Lid Set? → Wipe them off.
	Rice is scorched ● Is there moisture or foreign matter such as (cooked or uncooked) rice on the bottom of the Inner Cooking Pan or the Side Sensor? → Wipe them off. ● If you soak the rice for a long time or cook rice using the Timer, the bran may collect at the bottom, and the rice will be more easily scorched. ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. ● Make sure the Inner Cooking Pan is not deformed.
	The surface of the cooked rice is uneven ● Depending on the heat convection while cooking, the surface of the cooked rice may look uneven. ● Did you level the surface of the rice before cooking? ● Make sure the Inner Lid Set and the Inner Cooking Pan are not deformed.
	Boils over while cooking ● Did you use the wrong Menu setting or amount of water? → pg. 10 - When cooking using the CONGEE, QUINOA, or STEEL CUT OATMEAL menu setting, the contents are particularly likely to boil over, so be sure not to use the wrong amount of water. → See "Be careful that the contents do not boil over." on pg. 9 ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. ● Make sure the Inner Cooking Pan is not deformed. ● Is there any foreign material in the Steam Vent Gasket or Inner Lid Seal Gasket?
	Unable to start cooking (steaming, slow cooking) or Self-Cleaning or the buttons do not respond ● Make sure the Power Plug is plugged in securely. ● Is the Appliance Plug disconnected from the Plug Receptacle? ● Does the Display show "E01" or "E02"? → pg. 26 ● Was the Inner Cooking Pan inserted correctly? → Set the Inner Cooking Pan correctly. ● Is the KEEP WARM light on? → Press the CANCEL button and press the START/REHEAT button. ● Did you press the START/REHEAT button after selecting cooking (steaming, slow cooking) or Self-Cleaning on the display panel? → The START/REHEAT button must be pressed to start cooking (steaming, slow cooking) or Self-Cleaning.
	Steam comes out from the gap between the Outer Lid and the Main Body ● Make sure that the Inner Lid Set has not been dropped or deformed, and that the Inner Lid Gasket is not torn. ● Has the Inner Lid Gasket become soiled? → Clean the Inner Lid Gasket. ● Make sure the Inner Cooking Pan is not deformed.
COOKING RICE/ KEEP WARM/ SELF-CLEANING	A noise is heard during cooking (steaming, slow cooking), Keep Warm, or Self-Cleaning ● The noise is the microprocessor (MICOM) adjusting the heat power of the Rice Cooker. ● The rotary noise is the internal fan operating to release excess heat.
	The Reheat function does not work ● Make sure the KEEP WARM light is not off. → pg. 13
	Condensation forms on the Inner Lid Set ● Did you stir the rice immediately after it was finished cooking (to allow excess moisture to escape)? ● Did you turn off the Keep Warm mode or unplug the Power Plug or Appliance Plug? ● You may notice shiny buildup depending on the type of rice cooked and the room temperature. → Such buildup does not indicate a malfunction. Simply wipe it away.

Continued on the next page

TROUBLESHOOTING GUIDE (cont.)

Problems	Possible Causes/Solutions
KEEP WARM	
During Keep Warm, rice has an odor, or rice becomes watery	- Was the rice kept warm with the Spatula left in the Inner Cooking Pan? - Was cold rice reheated? - Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. - Rice may not have been cleaned sufficiently, leaving too much bran on the rice. - Some odor may remain after cooking mixed rice. → Clean the Inner Cooking Pan thoroughly and perform "SELF-CLEANING" on pg. 22 - The Keep Warm mode may not have been used for keeping rice warm. → Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor. → pg. 6 - Was the Extended Keep Warm mode used for 24 hours or more? (This may differ depending on the Menu setting.) → pg. 11 - Did you clean the Rice Cooker thoroughly after every use? → Foul odors due to the growth of bacteria may occur depending on how well the unit is cleaned, the room temperature based on the season or usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned. If you are concerned about odors, cleaning the Rice Cooker according to "THE INTERIOR" on pg. 21 and then using REGULAR KEEP WARM on pg. 11 should be effective. It can be even more effective to increase the warming temperature, as described on pg. 27, "IF THE FOLLOWING OCCUR".
During Keep Warm, rice becomes yellow or dry	- Is there moisture or foreign matter such as (cooked or uncooked) rice on the bottom of the Inner Cooking Pan or the Side Sensor? → Wipe them off. - Are you keeping warm a small amount of rice in the Inner Cooking Pan? - Was the Regular Keep Warm mode used for 12 hours or more or the Extended Keep Warm mode used for 24 hours or more? (This may differ depending on the Menu setting.) → pg. 11 - Certain types of rice and water used may make the rice appear yellow. - If you're worried because the rice changes color or is dry, see pg. 27 "IF THE FOLLOWING OCCUR". It may be effective to reduce the Keep Warm temperature.
Extended Keep Warm is not accepted	- Did you select a menu setting for which the Extended Keep Warm mode is not available? → pg. 11 - Was the Keep Warm mode used for more than 12 hours? → If the Keep Warm mode is used for more than 12 hours, the Extended Keep Warm mode will not be accepted. - Is the rice in the Inner Cooking Pan cold? → If the temperature of the Inner Cooking Pan is low, the Extended Keep Warm mode will not be accepted.
The Display does not show the elapsed Keep Warm time	Does the Display show the current time? → Press the Time Setting buttons to change the display. → pg. 12 "NOTE".
The Keep Warm elapsed time display is blinking	If the temperature of the rice is low, or if the Keep Warm time has exceeded 12 hours for the Regular Keep Warm mode or 24 hours for the Extended Keep Warm mode, the Keep Warm elapsed time will blink. (This may differ depending on the Menu setting.) → pg. 11
TIMER COOKING	
The Rice Cooker starts cooking immediately after the Timer is set	- Is the current time set correctly? → The clock is displayed in 24-hour (military) time. Please check and set it again. - If the Timer is set to a time that is less than the timer cooking times, the Rice Cooker will begin cooking immediately.
Rice is not ready at the set time	- Is the current time set correctly? → The clock is displayed in 24-hour (military) time. Please check and set it again. - Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.
The Timer cannot be set	- Did you press the START/REHEAT button after setting the time? → The START/REHEAT button must be pressed to complete setting the Timer. - Is "7:00" blinking on the Display? → Unless the current time is set, the Timer function will not be accepted. → pg. 7 - Have you selected a Menu setting that doesn't work with the Timer function? → The Timer function is not available for QUICK, MULTI GRAIN, STEAM, and SLOW COOK menu settings.
STEAM COOKING	
Food does not steam	- Is there sufficient water for steaming? → pg. 15 - Are there too many ingredients? → Reduce the amount of ingredients, or increase cooking time. - Are the ingredients too large? → Cut ingredients into smaller sizes, or increase cooking time. → pg. 16 "ESTIMATED STEAMING 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? → The Keep Warm mode will not operate. Take out the ingredients immediately after cooking.

Problems	Possible Causes/Solutions
SLOW COOKING	
SLOW COOK menu food is not cooked through	- The cooking time may have been too short. → Be sure to follow the cooking times suggested in the RECIPES. If it still requires time adjustments, use the TIME SETTING button to change cooking times. → pg. 17 - Did you measure the ingredients accurately? → Inaccurately measured ingredients may cause boiling-over or undercooking. - Make sure the Inner Cooking Pan is not deformed. → If the Inner Cooking Pan is deformed, the ingredients may stick on the inside or be undercooked.
Unable to start SLOW COOK menu setting	Did you select the SLOW COOK menu setting? → pg. 17
OTHER	
The Display (LCD display) is cloudy	- The Display may become cloudy when the Rice Cooker was not used for a prolonged period, or due to temperature changes in the surrounding environment. - Has the Inner Cooking Pan exterior been wiped dry before placing inside the Main Body? → After cleaning rice or the Inner Cooking Pan, if its exterior is wet when placed in the Main Body, water may enter inside the Main Body and cause it to malfunction or the Display to become cloudy. - Does the cloudiness disappear when cooking or keeping rice warm? → If the cloudiness disappears when cooking or keeping rice warm, it may be due to condensation caused by the temperature difference between the inside of the Main Body and the room temperature. Please continue to use the product, as it will improve after cooking rice several times. If the Display becomes cloudier or water accumulates after using several times, water may have entered inside the Main Body. An examination and repair are required if this occurs. Please contact the store where you purchased the Rice Cooker.
The Outer Lid cannot be opened	If you press the edge of the Open Button, the Outer Lid may be difficult to open. Be sure to press the center of the Open Button.
The Outer Lid won't close	Is the Inner Lid Set attached correctly? → If the Inner Lid Set is not attached, the Outer Lid is constructed so that it will not close, for a safety reason. This is not a malfunction.
The Outer Lid opens during cooking (steaming, slow cooking) or Self-Cleaning	Did you close the Outer Lid completely? → Be sure to close the Outer Lid until you hear it click shut.
You mistakenly put rice and water directly into the Main Body	Putting rice and water directly into the Main Body may cause a malfunction. Contact the store where you purchased the Rice Cooker.
There's a resinous odor, such as that of plastic	When you use this Rice Cooker for the first time, there will be a resinous smell, such as that of plastic, but the odor will lessen as you use the Rice Cooker. If you are concerned about the odor, please see pg. 22 "SELF-CLEANING".
When power failure occurs	If too many appliances are used simultaneously while cooking (steaming, slow cooking) or Self-Cleaning is in progress, an overload may occur and the breaker will cut off the electricity. → If another appliance is plugged into the same electrical outlet as the Rice Cooker, unplug it before resetting the breaker. If the electricity is restored within 10 minutes, the Rice Cooker will resume cooking or Self-Cleaning automatically.
The estimated time until cooking or Self-Cleaning completion is not displayed	If cooking (steaming, slow cooking) or Self-Cleaning is performed consecutively, the estimated time will not be displayed until the Main Body cools down, but the rice cooking (steaming, slow cooking) or Self-Cleaning will start. This is not a malfunction.
Sparks from the Power Plug	There may be sparks when plugging in or unplugging the Power Plug from the electrical outlet. This is common in IH rice cookers, and does not indicate a malfunction.
There is rust colored dirt on the inside of the Outer Lid or the Inner Lid Set	If rice residue is stuck on the Outer Lid or the Inner Lid Set and has discolored, clean it. → pg. 21

ERROR DISPLAYS AND THEIR MEANINGS

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

Panel Display	Cause (Points to check)
Error Display E 06	In case of voltage abnormality, the unit automatically stops to prevent a breakdown. → Recheck the rated voltage of the outlet to see if it complies with the Rice Cooker. If not, use another outlet.
H 01 H 02	The temperature of the Lid Sensor or the Side Sensor is too high. → Press the CANCEL button and open the Outer Lid for more than 45 minutes and allow the interior to cool down. (Be careful not to burn yourself.) To cool faster, see pg. 9 "TIPS"
H 04	The Inner Cooking Pan is not inserted. → Set the Inner Cooking Pan securely.
7:00 is blinking	If the Display shows a blinking 7:00, reset the time. → pg. 7 If you cook rice (steaming, slow cooking) or perform Self-cleaning without setting the time (so that the display is blinking 7:00), the display will not show the current time during cooking (steaming, slow cooking), Keep Warm, or Self-cleaning operation.
The Display turns off when the Power Plug is unplugged from the electrical outlet or the Appliance Plug is removed from the Plug Receptacle	The built-in lithium battery is dead. When the lithium battery is dead, the Display will turn off and stored memories (current time, menu setting, and Keep Warm settings) will be erased if the Power Plug is unplugged from the electrical outlet or if the Appliance Plug is disconnected from the Plug Receptacle. However, if the Power Plug is plugged back into the electrical outlet and the clock is set, the Rice Cooker will function normally. Contact the store where you purchased the Rice Cooker to have the lithium battery replaced (a fee will be charged for the replacement).
Odd Display	Unplug the Power Cord and plug it in again. (If the Display shows a blinking 7:00, please reset the time.) → pg. 7
E 01 E 02 E 07	Indicates malfunction. → Please contact the store where you purchased the Rice Cooker.

IF THE FOLLOWING OCCURS

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

Change the Keep Warm temperature.

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

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

How to Change the Keep Warm Temperature Settings

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

7:00 The current time is displayed.

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

Press and hold for 3 seconds or longer.

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

3 Press the or to set the temperature.

If you press the , the setting changes in the direction of the . If you press the , the setting changes in the direction of the .

Range of Keep Warm Temperature changes: -3 Low -2 -1 0 Default setting 1 2 3 High

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

4 Press the button.

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

After the beeps, the display returns to the current time.

7:00

NOTE

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

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

REPLACEMENT PARTS

- If any part becomes damaged, replace it with a new part (fees apply).
- When replacing parts, please check the model number and the parts name beforehand, then contact the store where you purchased the Rice Cooker.

Part Name	Part Number
Inner Lid Set	1.0 L model C248-GR
	1.8 L model C249-GR
Inner Cooking Pan	1.0 L model B643-6B
	1.8 L model B644-6B
Spatula	BE814041L-02
Measuring Cup	615784-00
Steaming Basket	1.0 L model BU376812A-01
	1.8 L model BU376813A-01

SPECIFICATIONS

Model No.		NW-QAQ10		NW-QAQ18	
Cooking Capacity of Each Menu Setting (approx. L) [cups]	WHITE (REGULAR, SOFTER, HARDER) (Long grain white rice)	0.09–1.0	[0.5–5.5]	0.18–1.8	[1–10]
	QUICK (Long grain white rice)	0.09–1.0	[0.5–5.5]	0.18–1.8	[1–10]
	CONGEE (Long grain white rice)	0.09	[0.5]	0.09–0.18	[0.5–1]
	BROWN (Medium/Long grain brown rice)	0.18–0.72	[1–4]	0.36–1.44	[2–8]
	GABA BROWN (Medium/Long grain brown rice)	0.18–0.72	[1–4]	0.36–1.44	[2–8]
	MULTI GRAIN (Multi grain)	0.09–0.72	[0.5–4]	0.36–1.08	[2–6]
	QUINOA	0.18–0.72	[1–4]	0.36–1.08	[2–6]
	STEEL CUT OATMEAL	0.09–0.45	[0.5–2.5]	0.18–0.54	[1–3]
Height Limit for Steamed Foods		4.0cm		7.0cm	
Rating		AC 220–230 V 50/60 Hz			
Electric Consumption		1060–1080 W		1290–1310 W	
Average Power Consumption during Keep Warm		34 W		44 W	
Rice Cooking System		IH (Induction Heating) System			
Power Cord Length		1.0 m			
External Dimensions <approx. cm>		23.5 (W) × 31 (D) × 20 (H) (44"1)		26.5 (W) × 34 (D) × 22.5 (H) (49.5 "1)	
Weight		approx. 4.4 kg		approx. 5.5 kg	

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

WARNING - THIS APPLIANCE MUST BE EARTHED

IMPORTANT

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

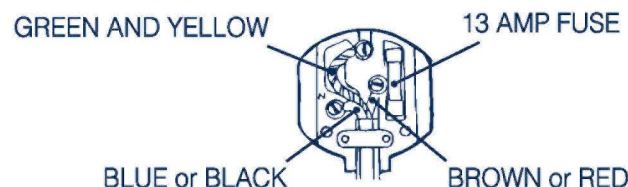
Green-and-yellow: Earth Brown or Red: Live Blue or Black: Neutral

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

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

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

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

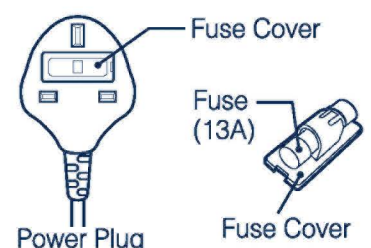


How to change the Fuse

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

- A type that can be disassembled. Refer to above.
- A solid molded type that can not be disassembled. Please refer to the following.
 - Open the Fuse Cover of the Power Plug.
 - Replace the Fuse (13A) that is inside with a new Fuse. (Be sure to replace with a 13A Fuse)
 - Fit back the Fuse Cover with the new Fuse to the Power Plug.

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



IH電飯煲 使用說明書

NW-QAQ10 / NW-QAQ18

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

目錄

安全注意事項	2
敬請注意	3
各部位名稱和使用方法	4
關於內鍋	5
美味米飯的秘訣	6
時間的調整方法	7
提示的種類及切換方法	7
炊飯	
基本的炊飯方法	8
炊煮各種米飯	10
炊飯所需的大約時間	10
保溫	
標準保溫、休眠保溫	11
再加熱	
保溫再加熱	13
預約炊飯	
定時預約炊飯	14
蒸煮功能的使用方法	15
燉煮料理的作法	17
食譜	
糙米什錦飯	18
藜麥牛油果三文魚沙律	18
蘋果肉桂燕麥粥	19
雞肉香菇湯	19
清理	20
異味清理	22
認為故障時	23
出現此現象時	26
有此情況時	27
關於零件更換、購買	27
規格	28

安全注意事項

務請遵守

為了防止給使用者或他人帶來危害及財產損害，特此說明務請遵守事項。

■將因操作有誤而導致的危害及損害程度，按以下的區分予以說明。



警告

表示如果操作有誤，可能會導致死亡或重傷的內容。



注意

表示如果操作有誤，可能會導致受到傷害或物品損害的內容。

■務請遵守的內容，按以下的區分予以說明。



不得進行的「禁止」內容。



務必實行的「指示」內容。

警告



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



請勿用濕的手插拔電源插頭。
否則，有可能會導致觸電或受傷。



請勿浸水或濺水，本體內部請勿進水。
否則，會導致短路或觸電。

請勿讓本體插座、電源插頭、電源線、本體插頭淋濕，或浸泡於液體中。
否則，會導致短路或觸電。



請勿將別針、鐵絲等金屬物，以及其他異物放入進氣口、排氣口和縫隙處。
否則，有導致觸電、異常情況的危險。



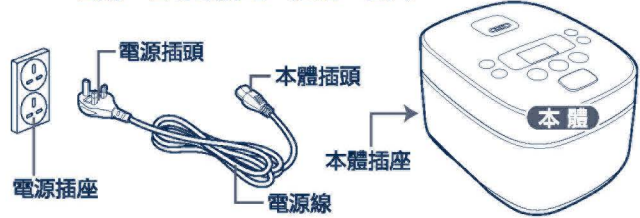
請勿讓兒童單獨使用，請勿放在嬰幼兒摸得到的地方。
否則，會有燙傷、觸電、受傷之危險。

請絕對勿在炊飯中、蒸煮烹調中、燉煮烹調中、異味清理中打開上蓋或移動本體。
否則，會有燙傷之危險。

除使用說明書、食譜中所記載的炊飯、保溫、蒸煮、燉煮烹調功能以外，請勿用於其他用途。

- 勿用於食材放入塑料袋等加熱的料理
 - 勿用於使用烘焙紙、鋁箔、保鮮膜等的料理
- 否則，會導致蒸氣途徑等的堵塞。

電源線或電源插頭有損傷或電源插座鬆動時，請勿使用。
否則，會導致觸電、短路、著火。



手或臉請勿接近蒸氣口。
否則，會導致燙傷。
尤其應注意請勿讓嬰幼兒觸摸。



電源線請勿受損。
電源線請勿割傷、損壞、過度彎曲、拉扯、扭轉、打結、或靠近高溫處。並請勿壓上重物、擠壓、或重新自行組裝。否則，電源線損傷，會導致火災、觸電。
請勿使用交流220-230伏特以外的電源。
否則，會導致火災、觸電。

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



務必把電源插頭完全插入電源插座。
否則，會導致觸電、短路、冒煙、起火。
請使用接地線插座。
否則，會有觸電、受傷之危險。

需單獨使用額定10安培以上的電源插座。
若與其他器具共同使用，多孔插座會因出現異常發熱現象，以致起火。

電源插頭的兩片平行刀片（插頭前端）與平行刀片底端有灰塵沾附時，應仔細擦拭。
否則，會導致火災。

發生異常及故障時，請立即停止使用。
如果照常使用會導致冒煙、起火、觸電、受傷的危險。

<異常、故障例>

- 電源插頭、電源線、本體插頭異常發熱
- 電源線損傷，觸碰導致通電斷續
- 本體變形或異常發熱
- 本體冒煙，有焦臭味
- 本體的部分破損、鬆動或晃動
- 炊飯中，異味清理中底部的風扇不運轉等

發生以上現象時，請立即拔下電源插頭，委託購買店檢查、修理。

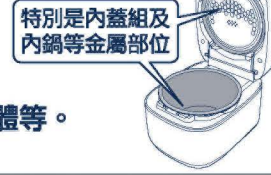
在沒有成年人或監護人等對本機器的使用給予指揮管理或指示的情況下，本身對於運動能力、感覺能力或是智力低下及缺乏經驗和知識的人（包括兒童）嚴禁使用本機器。請確保兒童不能隨便玩弄本產品。

●您所購買的商品與本說明書的插圖可能會有不符之處。

注意



請不要在炊飯中或剛煮好飯時碰觸高溫部位。
打開上蓋時，小心蒸氣。攪拌米飯時，注意手不要碰觸到內鍋鍋體等。
否則，會導致燙傷。



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



請勿使用專用內鍋、專用蒸籠以外的容器。
否則，易導致內鍋或蒸籠過熱而發生異常運作。

請勿在濺水的地方或火源附近使用。
否則，將會導致觸電、漏電或變形。

請勿在距離牆壁、傢俱過近之處使用。
在廚房用廚櫃等處炊飯時，請注意需讓蒸氣能順利排出。
否則，會導致故障。此外，蒸氣或散熱，將會導致牆壁或傢俱損傷、變色或變形。

請勿在容易堵住進氣口、排氣口的墊子（紙、布、地毯、塑料袋、鋁箔墊等）上面使用。
否則，會導致故障。

請勿在鋁箔墊或電毯上使用。
否則，鋁材發熱會導致冒煙、起火。

請勿放在不穩定的地方或不耐熱的墊子上使用。
否則，會有導致受傷或火災的危險。



除專用電源線外請勿使用其他電源線。
該專用電源線請勿用於其他器具。
否則，會有導致故障、起火的危險。

請勿在負重強度不夠的滑動式桌上使用。
一旦滑動式桌子損壞，電飯煲掉落，會導致受傷或燙傷。
1.0L規格、請在負荷重量為15kg以上；1.8L規格、請在負荷重量為20kg以上的地方使用。



不使用時，請將電源插頭拔離插座。
否則，會導致受傷、燙傷，或因電源線材絕緣劣化導致觸電、漏電、火災。



請待本體冷卻後再進行清理。
否則，碰觸到高溫部位將會導致燙傷。
拔下電源插頭時，務必手持插頭，請勿拉扯電源線。
否則，會導致觸電、短路、發生火災。

將本體插頭完全插入本體插座。
否則，會有導致觸電、短路、冒煙、起火的危險。



若電源線損壞時，必須以從製造廠或其服務處取得的專用電源線或電源線組進行更換。

裝有醫療用人工心臟者在使用本產品前，請諮詢主治醫生。
使用本產品，有可能會影響人工心臟。

敬請注意

請勿在本體（特別是蒸氣口）上覆蓋抹布等。
否則，會導致故障。

本體內側、內鍋外側、側面感熱器有飯粒或米粒等異物附著時，請勿使用。
可能導致米飯燒焦、變色。

側面感熱器
（本體內側前方）

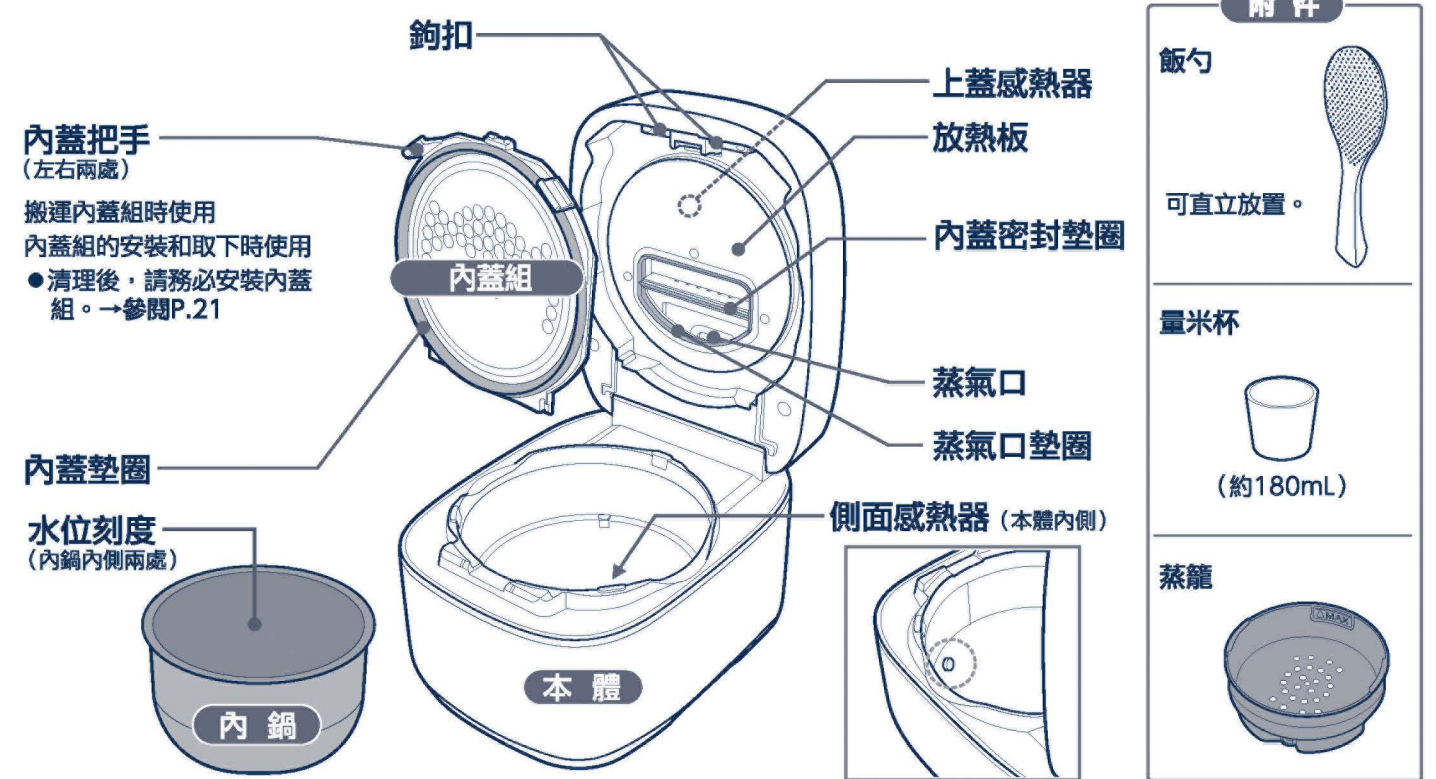
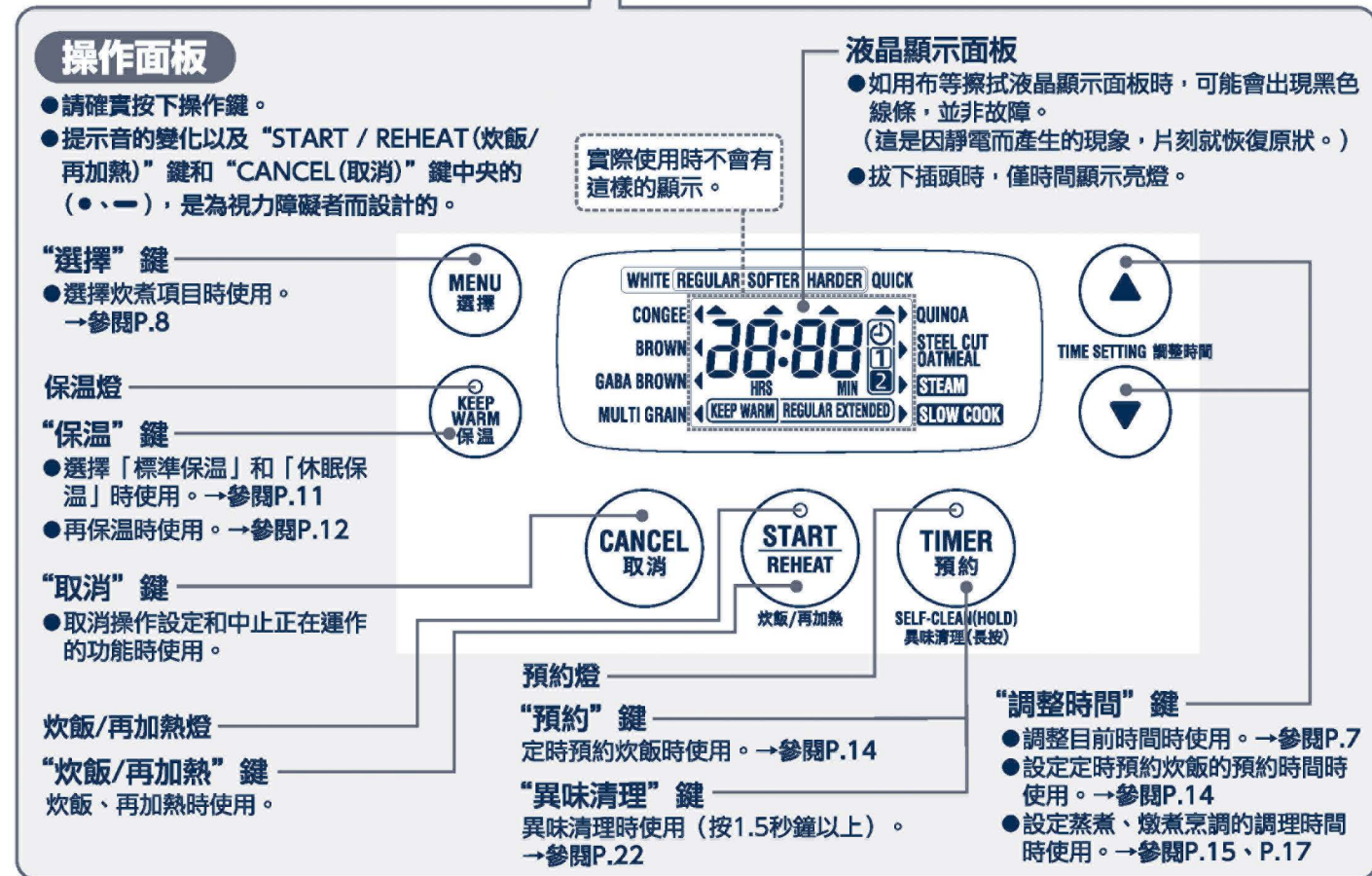
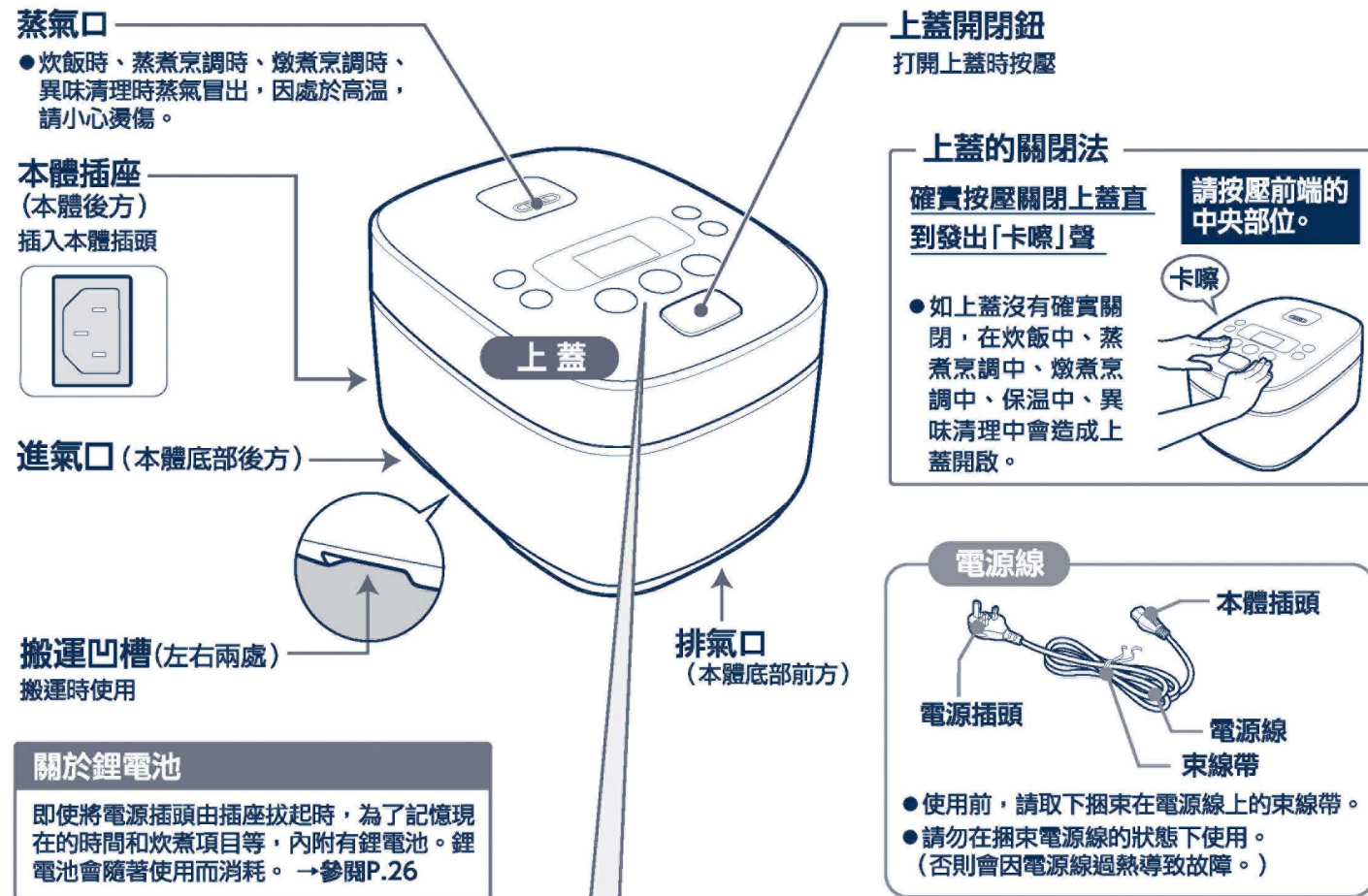
請勿靠近對磁性敏感的物品。
電視、收音機、對講機、無線機、電話等可能會導致雜音。提款卡、悠遊卡、錄音帶等可能會導致消磁。

請勿損傷內鍋、摔落內鍋或使內鍋變形。
否則，會導致炊飯不良。

請勿濺水或放置於潮濕處使用。
否則，會導致觸電和故障。

- 移動本體時，請務必握持搬運凹槽。此外，請勿使本體傾斜。否則，內容物有可能流出。
- 請勿未放內鍋或內鍋未加水時進行炊煮。否則，會導致故障。
- 請勿放在IH電磁爐、IH調理爐等上使用。否則，會導致故障。
- 請勿在陽光直射的地方使用。否則，會導致退色。
- 請勿在蒸氣會噴到其他電器的地方使用。否則，會因蒸氣噴出導致電器的火災、故障、變色及變形。
- 本體和本體的周圍，請清理乾淨使用。為了維持功能與性能，本體設有進氣口、排氣口，若有灰塵掉入或小蟲由此孔鑽入，會導致故障。此外，若有小蟲等鑽入導致故障時，需要付費修理。
- 本產品適用於一般家庭以及下列類似用途。
 - 可用於商店、辦公室或其他工作環境中之員工用廚房。※但請勿在不特定人數多的情況下長時間使用。
 - 飯店、汽車旅館、其他住宿設施等。

各部位名稱和使用方法



關於內鍋 為了能長久使用，請遵守以下的事項。

內側 (防沾塗層)

內鍋若使用不慎遭損傷，會使塗層剝落，故請小心使用和清洗。為了避免塗層刮傷，使用時請遵守以下的事項。

〈炊飯前〉

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

〈炊飯完成〉

- 請勿直接在鍋內加入醋攪拌(如：做壽司飯時等)
- 請勿使用金屬杓子(如：粥、藜麥、燕麥粥、燉煮等)
- 請勿用飯勺等敲打內鍋(如：盛飯時等)

〈清理時〉→參閱P.20

- 請勿放入湯匙及餐具類等
- 請勿放入洗碗機或烘碗機
- 使用調味料後請儘快洗淨
- 請使用海綿等軟性材質清洗
- 請勿使用天拿水(松香水)、去污粉、含研磨劑的清潔劑、漂白劑、去污刷(尼龍、金屬等)、魔術海綿(三聚氰胺)、海綿的尼龍面等

因長期使用，會耗損內鍋內側的防沾塗層。

- 有時會出現色斑或剝落，但不影響衛生及產品性能，對人體也無害，並能正常炊飯和保溫，敬請安心使用。
- 若在意防沾塗層剝落或內鍋變形時可購買內鍋更換。→參閱P.27

外側

- 因受熱有時會發生變色，但是不會影響炊飯的性能。
- 外側是和感熱器接觸的重要部分。請注意避免污垢附著或刮傷。
- 將內鍋底面強壓於水槽內或餐桌上等，可能損傷水槽或餐桌等，且可能沾染上色，請多加注意。

美味米飯的秘訣

美味炊飯的秘訣

●正確量米

務必使用附屬的量米杯平口盛滿進行計量。如用按鍵式自動量米機和市售的量米杯，量米將會產生差異。

●快速洗米 為了快速「洗」米，請準備好能儲水的洗米盆。

①沖洗... 首先用大量的水，繞大圓攪拌2~3次（約10秒鐘以內），立即將水倒淨（重複2次）

②洗米... 將手指豎成爪狀，於鍋內繞圓攪拌30周（約15秒鐘）洗米，然後用大量的水繞大圓攪拌後立即將水倒淨。此步驟作為一組流程，重複約2~4個該流程。

③沖洗... 最後用大量的水快速沖洗2次。

（①~③在10分鐘以內完成）

●對於燕麥粒，如果袋子上有記載洗米方法，請按照其內容進行洗米。如果袋子上沒有記載洗米方法，請按照上述內容進行。

注意！ 請勿用熱水（35℃以上）洗米或增減水量。否則會影響炊飯效果。



●正確增減水量

務必於平坦檯面上增減水量。
水位刻度為參考標準，請依喜好、米的種類、新米度調節水量增減。

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

●如加入水量過多，可能從蒸氣口溢出。

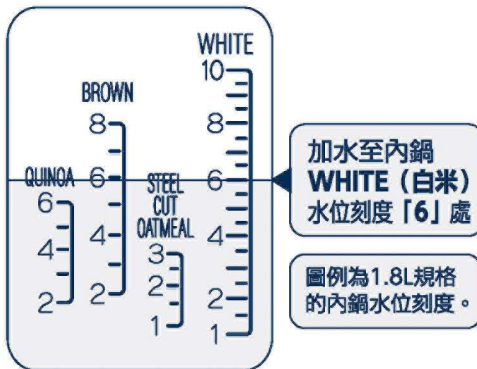
●不要使用鹼性強的水炊飯

請使用弱鹼性水（pH9以下）。
否則米飯會變黃、或發黏。

●炊飯結束後請馬上攪拌

趁熱攪拌飯可使多餘的水分蒸發，避免米飯結塊或黏稠，保持米飯鬆軟可口。炊飯結束後10分鐘以內為基準。
如果放置不管，米飯會結塊、黏稠或燒焦。

煮6杯米量的白米時



保温的秘訣

●將米飯保存於內鍋中時，請務必使用保温功能

●在本體插頭由本體拔下、或在電源插頭由插座拔下、或保温取消的狀態下，將米飯保存於內鍋中時，會導致米飯產生異味，或凝結水滴掉入米飯使米飯呈現發黏。

●為防止米飯的乾燥、黏濕、變味、變色，不要進行下述之保温

- 少量的米飯長時間保温
- 「標準保温」12小時以上，「休眠保温」24小時以上（依炊煮項目有所不同。）
- 加入餘飯
- 使用保温功能來加熱冷飯
- 粥、藜麥、燕麥粥的保温

- 加入配料及調味料烹煮的米飯的保温
- 可樂餅、味噌湯、蒸煮烹調等米飯以外食品的保温
- 飯勺放在鍋內保温
- 燉煮料理的保温

●將少量的米飯堆在內鍋中央

●保温的米飯量變少時，由於內鍋側面的米飯容易變乾或黏稠，請將米飯堆到內鍋中央進行保温。



時間的調整方法

當時間出現誤差時，請依照以下順序進行調整。

●時間以24小時表示。

例：目前時間是15:01，而顯示時間為14:56時

1 將內鍋放入本體中，連接上電源插頭和本體插頭
→參閱P.8「基本的炊飯方法 4」

2 按 ▲ 或 ▼

3 時間顯示閃爍時，立刻調整為目前時間

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

4 閃爍燈變為持續亮燈，即完成時間調整

目前時間被調整後，經過3秒鐘，閃爍燈將變為持續亮燈。



- 由於室溫等的不同，時間有時會出現少許誤差。
- 當時間出現誤差時，則不能在預定時間完成炊飯。
- 炊飯（蒸煮、燉煮烹調）中、再加熱中、標準保温中、休眠保温中、定時預約炊飯中、異味清理中，無法進行時間調整。

提示的種類及切換方法

本產品在炊飯（蒸煮、燉煮烹調）開始、完成定時預約、及炊飯結束時等有以音樂提示的「音樂告知」功能。
也可將音樂切換成蜂鳴器或靜音。

提示種類和時刻 可從以下選擇提示種類。

提示種類和用途	音樂	蜂鳴器	靜音
	本產品的標準提示音。 為出廠設定值。	希望將音樂改變為蜂鳴器時使用。	希望消除提示音時使用。
鳴響時刻			
炊飯（蒸煮、燉煮烹調）、異味清理開始時	小星星	「嗶」	
完成定時預約時	小星星	「嗶」	
炊飯（蒸煮、燉煮烹調）、再加熱、異味清理結束時	孤挺花	「嗶」鳴響5次	不鳴響

切換方法

1 將內鍋放入本體中，連接上電源插頭和本體插頭
→參閱P.8「基本的炊飯方法 4」

2 按 CANCEL 取消 3秒鐘以上

每次按住“CANCEL（取消）”鍵3秒鐘以上，提示音會以①→②→③進行切換。

- ①音樂 「孤挺花」鳴響，即完成設定。
- ②蜂鳴器 「嗶」鳴響3次，即完成設定。
- ③靜音 「嗶」鳴響1次，即完成設定。

3 希望切換的提示音在鳴響後即完成設定

●一旦切換，切換後的提示設定即使於拔下電源插頭、本體插頭後仍會被記憶。

- 不能切換再加熱開始時的音樂。
- 在炊飯（蒸煮、燉煮烹調）中、再加熱中、標準保温中、休眠保温中、定時預約炊飯中、異味清理中無法進行切換。
- 不能順利進行切換時，請從步驟1再次重新開始。
- 在任何設定下，告知錯誤的蜂鳴器均會鳴響。

初次使用時，請清洗內鍋、內蓋組、飯勺、量米杯、蒸籠。→參閱P.20~P.21

1 使用附屬的量米杯進行量米

以附屬的量米杯平口盛滿1杯為標準進行量米。

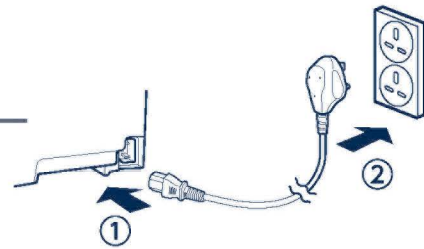


2 洗米，增減水量

- ①洗米。→參閱P.6「美味炊飯的秘訣」
 - ②在平坦的檯面上將水加入米中，配合想要的炊煮項目以及米的杯數，調整水位至適當的刻度。→參閱P.10
 - ③將米攤平。
- 米不需浸泡可立即炊飯。炊煮浸泡過的米所煮出的飯會稍軟。
 - 水位刻度為參考標準，請依喜好調節水量。
(比水位刻度加減1~2mm)

3 將內鍋放入本體中，安裝內蓋組，關閉上蓋

擦去內鍋外側、本體內側、內蓋組沾附的水分和異物。



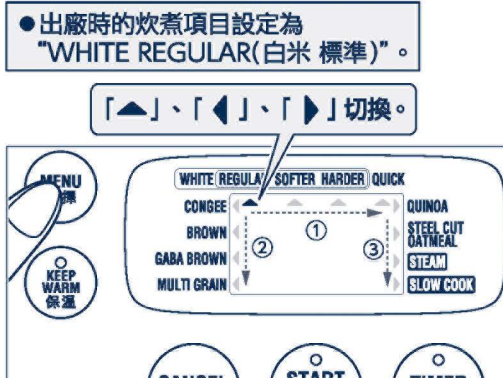
4 將本體插頭和電源插頭插入各插座

- ①將本體插頭完全插入本體插座
- ②將電源插頭確實插入電源插座

5 按 ，選擇炊煮項目

每按一次按鍵，液晶顯示面板的「▲」、「◀」、「▶」顯示會依①②③的順序切換。

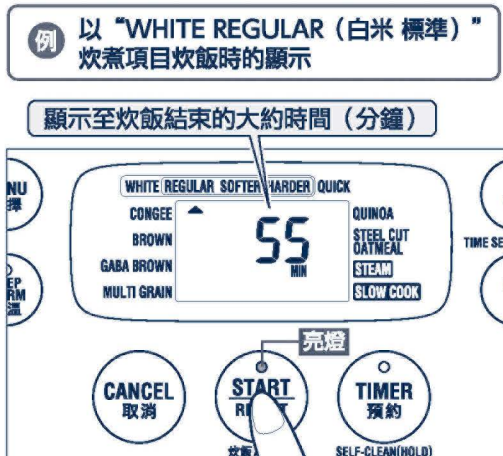
- 選擇“WHITE REGULAR (白米 標準)”、“WHITE SOFTER (白米 稍軟)”、“WHITE HARDER (白米 稍硬)”、“BROWN (糙米)”、“GABA BROWN (活性糙米)”、“MULTI GRAIN (什穀米)”炊煮項目功能炊飯後，其功能將被自動記憶直到下次選擇變更為止。
- 所謂“MULTI GRAIN (什穀米)”功能，主要是以糙米，再加入其他數種穀類混合，一起炊煮。除了以糙米為主的什穀米，請勿炊煮其他種類的什穀米，否則會導致溢出，或影響炊飯效果。



6 按 炊飯/再加熱

音樂（蜂鳴器）響起，開始炊飯。
START / REHEAT (炊飯/再加熱) 燈亮燈時，液晶顯示面板顯示至炊飯結束的大約時間（分鐘）。

- 確認KEEP WARM (保溫) 燈亮燈狀態後按“START/ REHEAT (炊飯/再加熱)”鍵。若KEEP WARM (保溫) 燈亮燈時，則進入「再加熱」。→參閱P.13
- 炊飯中想知道目前時間時，請按  或 ，便會切換顯示。
- 至炊飯結束的大約時間可能與實際炊飯結束的時間不同。實際炊飯結束的時間會隨室溫、水溫、電壓、加減水量等而變化。
- 進入燜飯狀態後，會調整至炊飯結束的大約時間。調整時，大約時間可能會突然增加或減少。



設定炊煮項目 WHITE REGULAR (白米 標準) WHITE SOFTER (白米 稍軟) WHITE HARDER (白米 稍硬) QUICK (白米快速)
CONGEE (粥) BROWN (糙米) GABA BROWN (活性糙米) MULTI GRAIN (什穀米) QUINOA (藜麥)
STEEL CUT OATMEAL (燕麥粥) STEAM (蒸煮) SLOW COOK (燉煮)

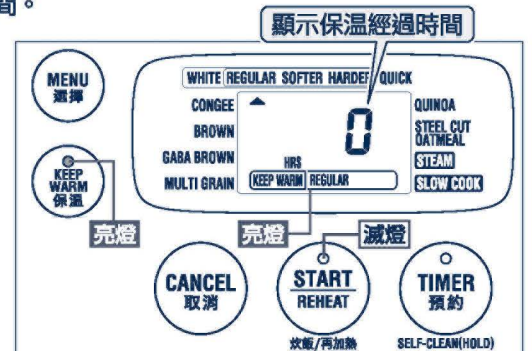
7 炊飯結束的音樂（蜂鳴器）鳴響，自動切換為保溫後，請立刻攪拌米飯

炊飯結束後自動切換為保溫。→參閱P.11「保溫」
KEEP WARM (保溫) 燈亮燈，START / REHEAT (炊飯/再加熱) 燈滅燈。
液晶顯示面板顯示「標準保溫」，以1小時 (HRS) 單位顯示保溫經過時間。

- 切換為保溫後請立刻攪拌米飯。
攪拌米飯使多餘的水分散發，以減少米飯結塊、黏稠、燒焦。
- 攪拌米飯時，請小心燙傷。
 - 建議可將飯均勻分成四等份，以每次1/4的米量翻動。

關閉上蓋時，請勿將飯勺遺留在內鍋中。可能會使上蓋難以開啟。

- 因炊飯條件的不同，有時煮好的米飯底部可能有淺黃色的鍋巴。
- 炊飯中因為熱對流，煮好的米飯有時表面會呈現不平整，此為正常現象。



8 使用後，內鍋沒有米飯時，按 鍵，拔下電源插頭、本體插頭後清理。

- 請待本體冷卻後再進行清理。→參閱P.20~P.21
- 請勿用濕的手拿電源插頭、本體插頭。（以避免短路或觸電）

請注意米漿溢出。

將水加至“CONGEE (粥)”、“QUINOA (藜麥)”、“STEEL CUT OATMEAL (燕麥粥)”的水位時，請勿利用“CONGEE (粥)”、“QUINOA (藜麥)”、“STEEL CUT OATMEAL (燕麥粥)”以外的炊煮項目炊飯。利用其他的炊煮項目炊飯可能會造成米漿溢出。

- “CONGEE (粥)”、“QUINOA (藜麥)”、“STEEL CUT OATMEAL (燕麥粥)”炊煮項目不會被記憶，請每次選擇“CONGEE (粥)”、“QUINOA (藜麥)”、“STEEL CUT OATMEAL (燕麥粥)”炊煮項目。

請注意

- 欲連續炊飯時或取消保溫並立即炊飯時，請將本體冷卻45分鐘以上。如未冷卻即直接進行炊飯，炊飯時間可能延長（最長約60分鐘）。並且，可能暫時無法顯示炊飯所需的大約時間。

建議

- 想快速冷卻本體或上蓋時，請嘗試使用以下的方法。
- 將冷水加入內鍋，冷卻本體裡面。
 - 打開上蓋，取下內蓋組，冷卻放熱板。

提示

- 提示音（音樂、蜂鳴器）可以互相切換。→參閱P.7「提示的種類及切換方法」

炊煮各種米飯

炊煮項目		使用的米	水位刻度	炊飯容量 (杯數)	特色、建議
白米 WHITE	標準 REGULAR	長粒白米	WHITE	1.0L:0.5~5.5 1.8L:1~10	●以本產品的標準硬度炊煮。
	稍軟 SOFTER	長粒白米	WHITE	1.0L:0.5~5.5 1.8L:1~10	●炊煮好的米飯比“WHITE REGULAR (白米 標準)”的米飯軟。
	稍硬 HARDER	長粒白米	WHITE	1.0L:0.5~5.5 1.8L:1~10	●炊煮好的米飯和“WHITE REGULAR (白米 標準)”的米飯相比，較不具黏性及彈性。
白米快速 QUICK		長粒白米	WHITE	1.0L:0.5~5.5 1.8L:1~10	●想要快速炊煮白米飯時選擇白米快速。 但有可能煮出的飯會稍硬。
粥 CONGEE		長粒白米	CONGEE	1.0L:0.5 1.8L:0.5~1	●加入配料的量約佔米量(重量)的30%~50%為宜。 ●請將配料切成小塊放在米上，不要攪拌，直接進行炊煮。 ●不易煮熟的配料請減少用量。 ●青菜類請事先燙煮，務必等稀飯煮好後再加入。 ●無法炊煮糙米、什穀米。
糙米 BROWN		中粒糙米 長粒糙米	BROWN	1.0L:1~4 1.8L:2~8	●炊煮糙米時選擇本炊煮項目。 ●建議不要將白米和免洗米混在一起炊煮，否則有時會導致溢出或影響炊煮效果。
活性糙米 GABA BROWN		中粒糙米 長粒糙米	BROWN	1.0L:1~4 1.8L:2~8	●內鍋中的溫度維持在約40℃炊煮約2小時，比起“BROWN (糙米)”炊煮項目更軟更好入口。 (炊飯時間延長一些。→參閱下表)
什穀米 MULTI GRAIN		什穀米	MULTI GRAIN	1.0L:0.5~4 1.8L:2~6	●根據什穀米種類和加入比例不同，煮出的飯的硬度會有不同。 ●含什穀米比例較大的品種、或含有大粒(10mm以上)什穀米的品種，煮出的飯可能會較硬，如將什穀米浸泡於水中2小時左右再炊煮，煮出的米飯就會變軟。 ●所謂“什穀米”功能，主要是以糙米，再加入其他數種穀類混合，一起炊煮。
藜麥 QUINOA		藜麥	QUINOA	1.0L:1~4 1.8L:2~6	●請根據個人喜好調整水量。 喜好較硬口感時 → 減少水量。 喜好較軟糯口感時 → 增加水量。
燕麥粥 STEEL CUT OATMEAL		燕麥粒	STEEL CUT OATMEAL	1.0L:0.5~2.5 1.8L:1~3	●請根據個人喜好調整水量。 喜好較硬口感時 → 減少水量。 喜好較軟糯口感時 → 增加水量。

炊飯所需的大約時間

		1.0L規格	1.8L規格
白米	標準	約52分鐘~59分鐘	約54分鐘~60分鐘
	稍軟	約60分鐘~66分鐘	約61分鐘~67分鐘
	稍硬	約44分鐘~50分鐘	約44分鐘~50分鐘
白米快速		約25分鐘~37分鐘	約29分鐘~44分鐘
粥		約105分鐘~111分鐘	約118分鐘~125分鐘
糙米		約85分鐘~92分鐘	約88分鐘~99分鐘
活性糙米		約183分鐘~194分鐘	約191分鐘~201分鐘
什穀米		約65分鐘~74分鐘	約65分鐘~74分鐘
藜麥		約38分鐘~44分鐘	約38分鐘~44分鐘
燕麥粥		約59分鐘~66分鐘	約60分鐘~66分鐘

●為電壓220-230V、室溫20℃、水溫18℃的情況。
●時間為從炊飯開始到進入保溫狀態所需的時間。另外因電壓、室溫、季節、水量等而異。

保溫 標準保溫、休眠保溫

可以選擇「標準保溫」或「休眠保溫」。

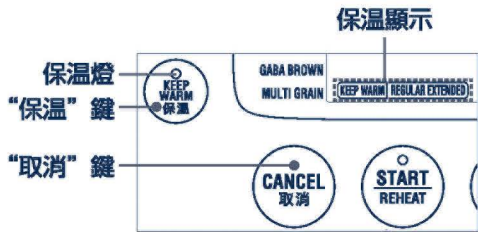
●停止保溫時，請按“CANCEL (取消)”鍵。

標準保溫
稍高的溫度下保溫，可抑制米飯產生味道。

炊飯結束後自動切換為「標準保溫」狀態，
KEEP WARM (保溫) 燈和REGULAR KEEP WARM (標準保溫) 顯示亮燈。

KEEP WARM | REGULAR

亮燈



休眠保溫
在較低的溫度下長時間保溫，可有效防止米飯變乾、變色等。

於「標準保溫」狀態下使用。

1 確認REGULAR KEEP WARM (標準保溫) 顯示處於亮燈狀態

2 按

EXTENDED KEEP WARM (休眠保溫) 顯示亮燈。
●下列情形時，即使按“KEEP WARM (保溫)”鍵，也無法選擇「休眠保溫」。
●「標準保溫」超過12小時
●因保溫取消或停電等，內鍋溫度過低時
●炊飯結束後超過24小時，將自動返回「標準保溫」。

從「休眠保溫」
返回「標準保溫」時...

按

返回「標準保溫」，REGULAR KEEP WARM (標準保溫) 顯示亮燈。
●返回「標準保溫」，為調整溫度風扇將運轉。

關於保溫時間

●請務必遵守下表所記載的保溫時間。
●「一」的炊煮項目不能選擇「休眠保溫」。將自動選為「標準保溫」。
●炊飯結束後，所有炊煮項目皆自動進入保溫，但是「X」的炊煮項目請勿進行保溫。否則會造成腐臭或異味。

保溫	白米 (標準、稍軟、稍硬)、白米快速	粥*、藜麥、燕麥粥*	糙米、活性糙米、什穀米
標準保溫	12小時為止	X	12小時為止
休眠保溫	24小時為止	—	—

●超過表中各炊煮項目的時間時，數字會閃爍以告知。請儘早食用。

●「X」的炊煮項目會從0小時開始閃爍以告知。請勿保溫。

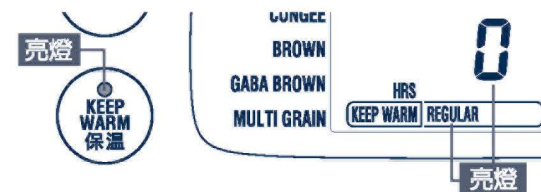
※“CONGEE(粥)”、“STEEL CUT OATMEAL(燕麥粥)”經過一段時間會變成糊狀，所以炊煮後請取消保溫，盡早食用。

再保温的方法

取消保温後，要再度保温時

按  KEEP WARM (保温) 燈亮燈，
液晶顯示面板的保温經過時間返回「0(HRS)」。

- 米飯或內鍋的溫度太低時請勿進行再保温。
- 若米飯或內鍋的溫度太低時進行再保温，「0(HRS)」會閃爍。



發現異味時

- 由於清理不充分、季節或使用環境的室溫、上蓋的開閉、米的種類、洗米方法等原因，容易使雜菌繁殖，有可能產生異味。發現異味時，效果最佳的處理方法是先進行P.21「本體內側」的清理，然後再使用「標準保温」。或是參閱P.27「有此情況時」提高保温溫度，效果將更為顯著。

請注意 ● 在內鍋保存米飯時，請務必使用保温功能。

提示

- 保温中想知道目前時間時，請按  或  即可切換顯示。再度按  或  即可恢復顯示保温經過時間。
- 若未恢復至保温經過時間，下次炊飯後也不會顯示保温經過時間。保温經過時間閃爍時不能進行切換。
- “STEAM (蒸煮)” 項目無法保温。
- 選擇“SLOW COOK (燉煮)” 項目時請勿保温。(當燉煮料理冷掉時，請使用其他煮鍋加熱。)

再加熱 保温再加熱

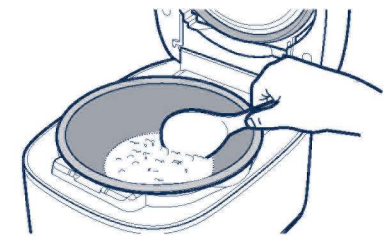
用於保温中（標準保温、休眠保温）。

- 加熱處於保温狀態的米飯，特別對於休眠保温，因其溫度較低，利用再加熱使米飯溫度提高。
- 選擇“SLOW COOK (燉煮)” 項目時請勿再加熱。(當燉煮料理冷掉時，請使用其他煮鍋加熱。)
- 只有KEEP WARM (保温) 燈亮燈時才能再加熱。



1 攪拌並攤平處於保温狀態的米飯

- 請務必進行攪拌，防止米飯焦糊或變硬。
- 再加熱少量米飯時，按每一碗（約160 g）左右的量灑一大匙飲用開水（常溫），並充分攪拌米飯後堆集在內鍋的中央，可防止米飯乾燥發硬。
- 攪拌米飯時，請小心燙傷。



2 確認KEEP WARM (保温) 燈亮燈，

按  START / REHEAT (炊飯/再加熱) 燈沒有亮燈時按下“START / REHEAT (炊飯/再加熱)” 鍵會開始炊飯。

音樂響起，開始再加熱。

KEEP WARM (保温) 燈減燈，START / REHEAT (炊飯/再加熱) 燈閃爍，如圖顯示。

再加熱的大約時間
約4分鐘~8分鐘



音樂（蜂鳴器）響起，
再加熱結束。
START / REHEAT (炊飯/再加熱) 燈減燈，KEEP WARM (保温) 燈亮燈，進入「標準保温」。

3 攪拌米飯

- 由於鍋底的米飯會稍微變硬，因此要充分攪鬆、攤平。
- 攪拌米飯時，請小心燙傷。

以下情況請不要再加熱

- 白米以外的情況。(會使米飯焦糊、變色)
- 反覆進行再加熱。(會使米飯焦糊、乾硬)
- 1.0L規格的产品，米飯的量超過WHITE (白米) 水位刻度3以上時；1.8L規格的产品，超過WHITE (白米) 水位刻度6以上時。(不能充分加熱)
- 米飯過於冷卻或內鍋溫度較低時。(會使米飯變焦、產生異味及變硬)

希望停止再加熱，恢復保温狀態時

按  START / REHEAT (炊飯/再加熱) 燈減燈，KEEP WARM (保温) 燈亮燈，進入「標準保温」。

希望停止再加熱、保温時

按  START / REHEAT (炊飯/再加熱) 燈減燈，恢復目前時間的顯示。

預約炊飯

定時預約炊飯

- 在預約的時間炊飯自動完成。用「預約1」和「預約2」來記憶2個預約炊飯時間。
- 出廠時「預約1」設定為6:00，「預約2」設定為18:00。
- 在定時預約之前，請先將面板顯示的時間調整成目前時間。當時間出現誤差時，則不能在預定時間完成炊飯。→參閱P.7
- 當設定時間低於定時預約炊飯時間時，蜂鳴器鳴響後，立即開始炊飯，並顯示炊飯結束的大約時間。
- 炊飯前的準備請參閱P.8「基本的炊飯方法」1~4項。

1 按 ，選擇炊煮項目

- “QUICK（白米快速）”、“MULTI GRAIN（什穀米）”、“STEAM（蒸煮）”、“SLOW COOK（燉煮）”不能使用定時預約炊飯。

2 按 ，選擇「預約1」（或「預約2」）

顯示「預約1」的設定時間，START / REHEAT（炊飯/再加熱）燈閃爍。

- 如再次按鍵，將顯示「預約2」的設定時間。

3 按 ，設定希望炊煮完成時間

- 按住按鍵不放，則以10分鐘為單位快速遞增/遞減。

：以10分鐘為單位遞增 ：以10分鐘為單位遞減

- 希望預約的時間與前次相同時，則不需要調整時鐘。

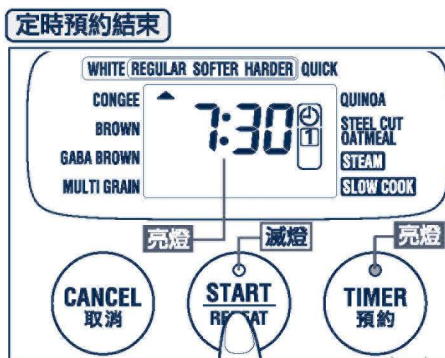
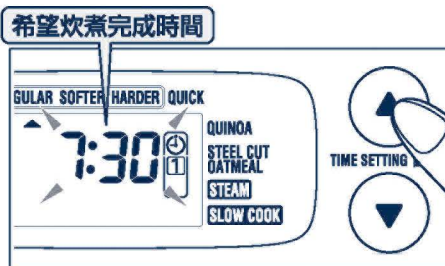
4 按 ，

音樂（蜂鳴器）響起，定時預約結束。

START / REHEAT（炊飯/再加熱）燈滅燈，設定的希望炊煮完成時間和TIMER（預約）燈亮燈。

- 需按“START / REHEAT（炊飯/再加熱）”鍵，才能完成定時預約。
- 在預約的時間炊飯結束。→參閱P.9「基本的炊飯方法7」
- 取消定時預約炊飯時，請按“CANCEL（取消）”鍵。

例 設定預約1為“7:30”時
(以“WHITE REGULAR（白米標準）”炊煮項目炊飯)



定時預約炊飯時間

- 請勿預約13個小時以上。夏天等水溫較高時，請勿預約8個小時以上。（為防止米浸泡過久導致腐壞）

		1.0L規格	1.8L規格			1.0L規格	1.8L規格
白米	標準	1小時10分鐘~	1小時10分鐘~	糙米	米	1小時40分鐘~	1小時50分鐘~
	稍軟	1小時15分鐘~	1小時20分鐘~	活性糙米	米	3小時25分鐘~	3小時30分鐘~
	稍硬	1小時~	1小時~	藜麥	麥	55分鐘~	55分鐘~
粥		2小時~	2小時15分鐘~	燕麥粥	粥	1小時15分鐘~	1小時15分鐘~

請注意

- 在加入配料和調味料的狀態下，請勿用定時預約炊飯。有時會因配料變質或調味料沉澱而影響炊飯效果。

提示

- 定時預約炊飯時，不顯示炊飯大約需要的時間。
- 使用定時預約炊飯時，米會多吸收水分而煮出的飯稍軟，或因米糠沉澱造成底部微焦。
- 室溫、水溫較低時，或因電壓、水量增減等因素，到了預約時間有時飯還沒煮好。
- 定時預約中想知道目前時間時，請按 ，僅按下按鍵的狀態下可切換顯示。

蒸煮功能的使用方法

1 將水加入內鍋

1.0L規格加入540mL（量米杯3杯）
1.8L規格加入720mL（量米杯4杯）

2 將內鍋放入本體中，並將蒸籠放入內鍋內

擦去內鍋外側、本體內側、內蓋組的水分和異物。

- 筆直放入蒸籠。

3 將烹調物放入2的蒸籠內，安裝內蓋組，關閉上蓋

- 均勻地放入烹調物，放得不均勻可能會使蒸籠傾斜。
- 放入了烹調物時的高度不要超過蒸籠的MAX線。



4 將本體插頭和電源插頭插入各插座

→參閱P.8「基本的炊飯方法4」

5 按 鍵選擇“STEAM（蒸煮）”項目

液晶顯示面板顯示烹調時間。這一時間是“STEAM（蒸煮）”項目的最初顯示時間，可按  來變更烹調時間。→參閱P.16「蒸煮的參考烹調時間」

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

※蒸煮時間包括到沸騰前的時間。

6 按 ，

烹調開始的提示音樂（蜂鳴器）鳴響，開始蒸煮烹調。

START / REHEAT（炊飯/再加熱）燈亮燈，在液晶顯示面板顯示至烹調物蒸好的剩餘時間。

- 烹調中想知道目前時間時，請按 。



7 烹調完成的提示音樂（蜂鳴器）鳴響，按 ，打開上蓋將烹調物從蒸籠中取出

- 由於不會進入保溫，烹調完成後請立刻取出烹調物。如不及時取出，烹調物會變得潮濕並使味道變淡。
- 烹調結束時，蒸氣殘留和本體內側處於高溫狀態，取出蒸籠或烹調物時請格外留意。
- 烹調完成後請務必按“CANCEL（取消）”鍵。如不按“CANCEL（取消）”鍵，則蜂鳴器將每隔30分鐘鳴響一次，提醒您取出烹調物。
- 蒸煮程度不足時，請從步驟5開始重新操作，增加烹調時間。
- 烹調後如鍋內留有異味，請仔細清洗內鍋，請按照「異味清理」進行清理。→參閱P.22
- 有些烹調物（紅蘿蔔、綠葉菜類等）的顏色可能會染到蒸籠上，但不影響使用。沾附的色素可能無法完全洗去，蒸籠乾後更難洗，故請在蒸籠乾前清洗。



烹調完成後30分鐘之內

烹調完成後30分鐘之後

要點

- 如欲去除雞肉、魚等浮沫，應在蒸煮後才進行。
- 想要綠葉蔬菜類蒸得顏色漂亮，可在蒸後用冷水鎮一下，然後瀝乾。

蒸煮功能的使用方法 續

蒸煮的參考烹調時間

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

注意

請不要用於烹調下列料理

- 勿用於糊狀咖哩及使用濃湯塊等的料理
- 勿用於以會膨脹的魚漿加工品(魚板等)為主材料的料理
- 勿用於放入塑料袋加熱的料理
- 勿用於會急劇起泡的小蘇打料理
- 勿用於放入大量油份的料理

烹調時

- 烹調時不要放入小鍋蓋。
- 擦去內鍋外側、本體內側的異物。→參閱P.20~P.21
- 鋁箔紙、烘焙紙不要超出蒸籠外，也不要蓋住蒸籠中所有的孔。否則，烹調物會溢出、蒸氣漏氣或發生故障。
- 根據室溫、水溫、電壓、增減水量、烹調物的大小、量、溫度等條件蒸煮的時間會變化。
- 蒸力不夠時延長蒸煮的時間並觀察烹調物的情況。步驟7之後再從步驟5開始操作。
- 一次蒸完後繼續蒸其它食物時，若水少了應添加水，注意不要空燒。
- 魚、肉類食物蒸煮的時間過長會變硬，若短時間不能蒸熟，可切成片蒸煮。
- 蒸前放入香草、大蒜或預先放入鹽、胡椒粉等調味料可去除腥味。

烹調結束後

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

燉煮料理的作法

●燉煮料理的份量、作法請參閱P.19的「食譜」。

注意

烹調燉煮料理時

- 為了不使調味料沉澱於鍋底，請充分攪拌後再烹調。
- 請勿一開始就加入熱水烹調。
- 請勿使用竹輪及魚板等加熱會膨脹的食材。

為避免損傷 內鍋防沾塗層

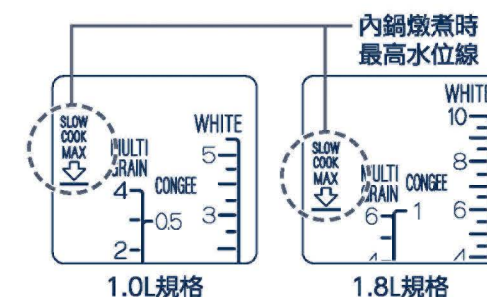
- 請勿烹調帶骨頭的肉及堅硬食材等。
- 請勿將內鍋作為保存容器使用。
- 請勿將內鍋放在瓦斯爐上燒、或放入微波爐加熱。
- 請勿使用不銹鋼飯勺攪拌。

1 準備好食材

- 依照「食譜」中的份量進行烹調。

2 將食材放入內鍋

- 若按照「食譜」上所未記載之烹調方法或份量進行烹調時，可能會造成溢出，或突然沸騰引發內容物飛濺，導致燙傷及受傷。
- 烹調燉煮料理時，食材份量請勿超過最高水位以上。



3 將內鍋放入本體中，安裝內蓋組，關閉上蓋，並連接上插頭

擦去內鍋外側和本體內側沾附的水分和異物，將內鍋放入本體中。

- ①將本體插頭完全插入本體插座
- ②將電源插頭確實插入電源插座

4 按 鍵選擇“SLOW COOK (燉煮)”項目

液晶顯示面板中，將顯示烹調所需時間。該顯示時間是燉煮的最初顯示時間，可按  或 ，從1分鐘~4小時之間做設定。燉煮時間請參考「食譜」。

最初顯示時間	可設定的時間範圍
1小時	1分鐘~4小時

5 按 鍵

- 烹調開始的提示音樂(蜂鳴器)鳴響。
- START / REHEAT (炊飯/再加熱)燈亮燈，顯示剩餘炊煮時間。
- 烹調中想知道目前時間時，請按  或 。



6 烹調完成的提示音樂(蜂鳴器)鳴響，烹調完成 按 鍵，打開上蓋將烹調物從鍋中取出

- 烹調完成後請立刻取出烹調物。如不及時取出，可能會沾到鍋上。
- 烹調完成後請務必按“CANCEL (取消)”鍵。如不按“CANCEL (取消)”鍵，則蜂鳴器將每隔30分鐘鳴響一次，提醒您取出烹調物。
- 如果烹調物尚未燉熟，請重複操作步驟4以下的操作程序，延長烹調時間。
- 烹調後如鍋內留有異味，請仔細清洗內鍋，請按照「異味清理」進行清理。→參閱P.22
- 烹調完成時本體內側的溫度相當高，取出烹調物時請務必小心。
- 燉煮料理請勿使用保溫功能。



食譜中記載的計量單位

- 請使用附屬的量米杯進行量米。(1杯=約180mL)
- 1湯匙=15mL ●1茶匙=5mL

糙米什錦飯

項目選擇：BROWN

材料 (4~5人份)

- 糙米.....3杯
- 雞腿肉.....80g
- 油炸豆腐.....1片(20g)
- 紅蘿蔔.....35g
- 茼蒿.....35g
- 牛蒡.....35g
- A 淡色醬油.....3湯匙
- A 味醂.....1/2 湯匙

烹調法

- 雞腿肉切成1公分方塊。油炸豆腐裝入篩網，均勻澆上熱水燙過去油。瀝乾水分後切成小條。
- 紅蘿蔔和茼蒿切成小條。茼蒿浸入熱水過後瀝乾水分。牛蒡切成小條。浸泡於冷水當中去除苦味。之後再瀝乾水分。
- 洗淨糙米，加入A料，然後加水至「BROWN」的水位刻度3，並從鍋底充分攪拌。
●請淘洗糙米以去除米糠等。



- 再在3的米上面鋪上1和2的配料。
●請勿攪拌配料與米。此外，米和配料量過多時會影響炊煮。
- 按「MENU」鍵，選擇【BROWN】。
- 炊飯結束後，攪拌翻鬆。
●添加配料煮飯時，如果用1.0L規格請選擇炊煮1~4杯的量。如果用1.8L規格，請選擇炊煮2~6杯的量。

藜麥牛油果三文魚沙律

項目選擇：QUINOA

材料 (4~5人份)

- 藜麥.....2杯
- 鹽.....少許
- 三文魚(切片).....2件(250g)
- A 鹽.....少許
- A 黑胡椒.....少許
- 小番茄.....500~600g
- 茼蒿.....1/4 杯(100g)
- 蔥.....10g
- 紫洋蔥.....1/2 個(60g)
- 青檸(檸檬亦可).....5個(200g)
- B 蘋果醋.....2 1/3 湯匙
- B 橄欖油.....2 1/3 湯匙
- 黑胡椒.....適量
- 鹽.....適量
- 牛油果.....1個(150g)
- C 青檸.....少許
- C 鹽.....少許
- C 黑胡椒.....少許

烹調法

- 洗淨藜麥，加入少許鹽，然後加水至「QUINOA」的水位刻度2，並從鍋底充分攪拌。
- 按「MENU」鍵，選擇【QUINOA】。



- 按「START/REHEAT」鍵。
- 用水洗淨三文魚，並用廚房紙巾擦乾水分。
- 三文魚兩面抹上A料。
- 橄欖油(材料份量外)加入預熱好的平底鍋中，中火加熱。將三文魚兩面煎至金黃色，每面約煎5分鐘。
- 藜麥炊煮完成後，攪拌翻鬆。
- 小番茄對切，茼蒿、蔥、紫洋蔥切碎。
- 青檸榨汁備用。
- 7、8、B料加入大碗中，充分拌勻。
試味時，可依個人喜好再加入黑胡椒、鹽調味。
- 牛油果切薄片，灑上C料調味。
- 上碟時，將9盛起，鋪上10和已去皮及分成小塊的6。

蘋果肉桂燕麥粥

項目選擇：STEEL CUT OATMEAL

材料 (4人份)

- 燕麥粒.....2杯
- 鹽.....少許
- 蘋果.....大2個或小4個
- 合桃.....2湯匙
- A 牛油.....4湯匙
- A 植物油.....4湯匙
- 肉桂.....1茶匙
- 黃糖.....4-6湯匙
- 雲呢拿油.....2茶匙
- 牛奶.....6-8湯匙

烹調法

- 燕麥粒和鹽加入鍋中，然後加水至「STEEL CUT OATMEAL」的水位刻度2，並從鍋底充分攪拌。
- 按「MENU」鍵，選擇【STEEL CUT OATMEAL】。
- 按「START/REHEAT」鍵。
- 蘋果和合桃切碎。
保留部份蘋果切薄片作最後裝飾用。
- A料加入預熱好的平底鍋中，並用中火加熱。
加入4的蘋果和肉桂，煎炒約5-10分鐘直至變軟。



- 加入黃糖至5，攪拌直至黃糖溶解。取出至容器內。
- 燕麥粥炊煮完成後，加入雲呢拿油攪拌翻鬆。
- 6和7盛入容器內，加入牛奶和4的合桃碎，並鋪上蘋果薄片裝飾。
※放置於雪櫃時，請將6和7分開存放，可保持更佳味道。

雞肉香菇湯

設定時間：1小時(1.0L、1.8L規格)

項目選擇：SLOW COOK

材料

	1.0L規格 (2~3人份)	1.8L規格 (4~5人份)
去骨雞肉.....	300g	500g
乾香菇(用水泡軟).....	20g	40g
薑.....	10g	20g
酒.....	1湯匙	2湯匙
泡軟乾香菇的水.....	適量	適量
蔥.....	1棵	2棵
鹽.....	1茶匙	1 1/2 茶匙
薯粉.....	適量	適量

烹調法

- 雞肉切成一口大小，放入烹調用的鍋中加入熱水，以小火川燙約2分鐘後，取出至篩網。
泡軟的香菇切成易入口的大小(2~3等份)，長蔥切成4公分長，薑切成細長條。
- 將1的配料加入鍋中。
- 酒和泡軟乾香菇的水加入2，1.0L規格加水至「WHITE」的水位刻度4，1.8L規格加水至「WHITE」的水位刻度6，並從鍋底充分攪拌。
- 按「MENU」鍵，選擇【SLOW COOK】。
- 按「TIME SETTING」鍵，設定為「1小時」。



- 按「START/REHEAT」鍵。
- 結束音樂(蜂鳴器)鳴響，加鹽攪拌。
●欲用薯粉勾芡時，完成炊煮後製作薯粉水加入，並充分攪拌。
最後關上上蓋，選擇【SLOW COOK】，按「START/REHEAT」鍵再加熱約1分鐘。

清理

●每次炊飯、保溫後，請進行清理。

請注意

- 請務必從插座拔下電源插頭，待本體和內鍋冷卻後再進行。
- 請勿使用天拿水（松香水）、去污粉、含研磨劑的清潔劑、漂白劑、除菌酒精、去污刷（尼龍、金屬等）、魔術海綿（三聚氰胺）、海綿的尼龍面等。（否則會導致表面損傷、變色、破裂、劣化或生銹。）
- 請勿放入洗碗機或烘碗機。（否則會導致損傷、變形、變色。）
- 清理後，請正確安裝內蓋組。



本體外側

用擰乾水分的軟布擦拭。

- 使用化學擦拭布時，請不要用力擦拭和長時間地接觸。（否則會導致表面損傷、變色、破裂、劣化或生銹。）

蒸氣口 → 參閱P.21

操作面板

用乾的軟布擦拭。

本體插座（本體後方）

用乾的軟布擦拭。



上蓋開閉鈕

上蓋開閉鈕周圍如有飯粒、米粒等異物嵌入時，務必使用竹籤或牙籤將米粒清除乾淨。
●否則有可能會導致無法開蓋。

用乾的軟布擦拭。

電源插頭

本體插頭

電源線



排氣口（本體底部前方）、進氣口（本體底部後方）

請用吸塵器清理（約每月一次）

- 若將沾附灰塵等放置不理照常使用，會引起本體內部的溫度異常上升，導致故障。



內鍋（→參閱P.5）、飯勺、蒸籠

使用廚房用中性洗滌劑（洗潔精）和柔軟海綿等清洗



可能會使內鍋的防沾塗層損傷、剝落，所以請遵守以下事項。

- 請勿使用研磨粉、金屬刷、尼龍刷等清洗。
- 請輕柔清洗勿敲打或用力磨刷。
- 乾燥的米粒黏著時，請在泡水、泡軟之後，以柔軟的海綿等清洗。

量米杯

利用柔軟海綿等清洗



- 對較髒部位，使用廚房用中性洗滌劑（洗潔精）清洗。

本體內側

鉤扣

請用竹籤等剔除飯粒、米粒等異物。

- 否則，會造成上蓋無法完全關閉，或無法打開。

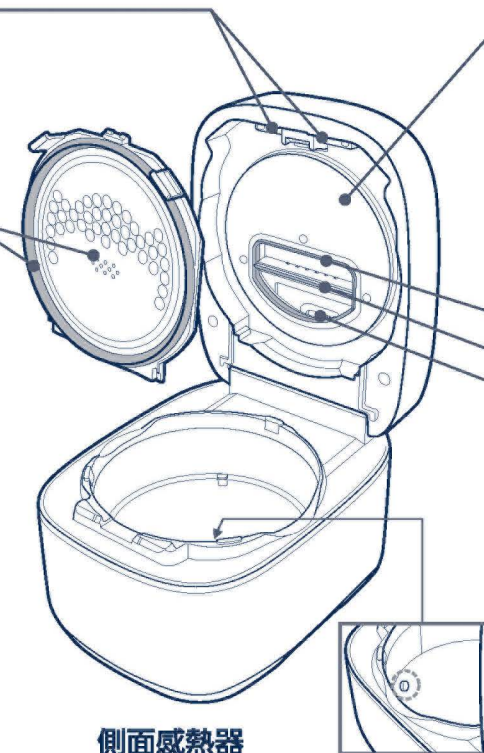
內蓋組、內蓋墊圈

請用熱水或冷水浸泡，用柔軟的海綿塊等清洗，然後將水分完全擦乾。

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

- 內蓋墊圈不能取下。

- 每次使用後，請務必清洗內蓋組。如污垢殘留不予清洗，或有水分殘留，會導致變為茶色及生銹。髒污嚴重時，以軟布沾取稀釋為10%的食用醋擦除污垢，並用水沖洗乾淨。



上蓋內側

請握緊上蓋，用擰乾水分的軟布擦拭。將上蓋內側沾附的米漿及飯粒擦拭乾淨。

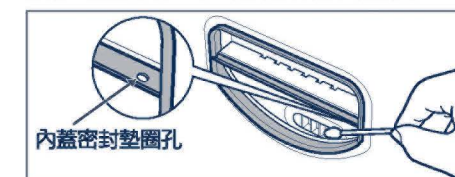
- 如髒污或水分殘留放置不理會導致變色（茶色）及生銹。

蒸氣口墊圈

內蓋密封墊圈

蒸氣口

將內側沾附的米漿及飯粒，用擰乾水分的軟布擦拭乾淨。細部的髒污嚴重時，請以棉花棒等清除。



- 請確認內蓋密封墊圈孔內是否有異物阻塞。

- 蒸氣口墊圈和內蓋密封墊圈不能取下。

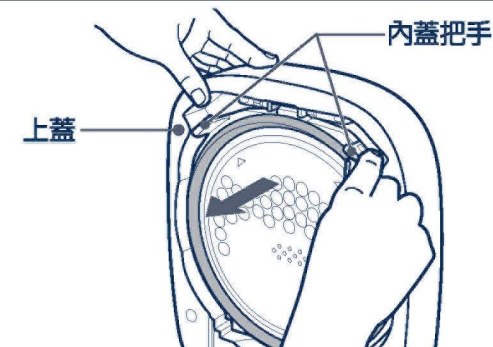
側面感熱器

用擰乾水分的軟布擦拭。如有飯粒、米粒等異物嵌入時，請用竹籤等剔除。

內蓋組的取下、安裝方法

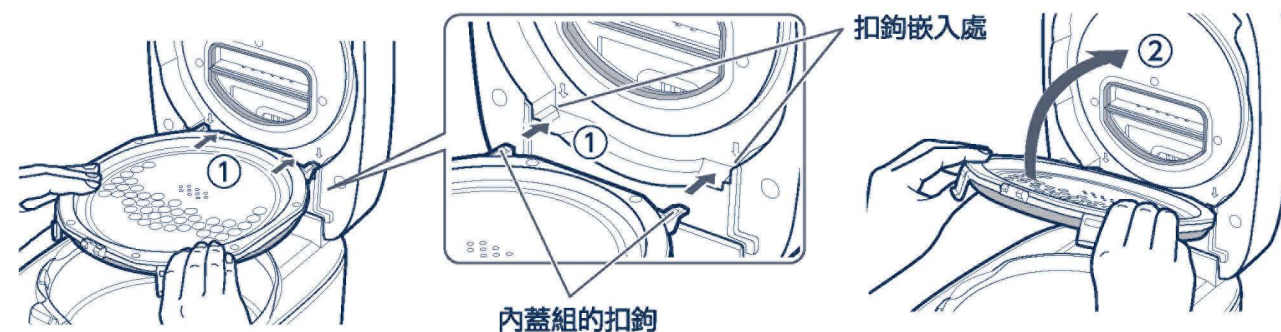
取下方法

用單手按著上蓋，將內蓋把手往自己的方向拉即可取下。



安裝方法

- ①將內蓋組的扣鉤（兩處），對準箭頭處插入上蓋的扣鉤嵌入處。
- ②扣鉤插入的狀態下，將內蓋組的上端往上蓋按壓，直至發出「卡嗶」聲為止。



下頁接續→

異味清理

依照以下方式清理可減少異味。
● 依異味的狀況，亦有可能無法完全去除。

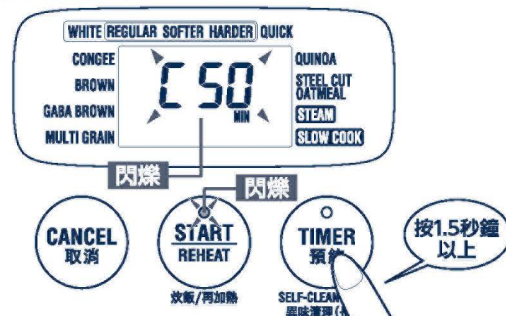
1 將本體插頭和電源插頭插入各插座
→ 參閱P.8「基本的炊飯方法 4」

2 將水加入內鍋，關閉上蓋

1.0L規格：至「白米」水位刻度「1」處
1.8L規格：至「白米」水位刻度「2」處

3 長按  (1.5秒鐘以上)

將切換至異味清理顯示。



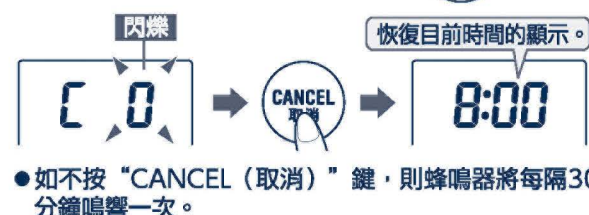
4 按 
音樂（蜂鳴器）響起，開始異味清理。
液晶顯示面板顯示至異味清理結束的大約時間（分鐘）。



異味清理的大約時間 約50分鐘

- 為電壓220-230V、室溫20℃、水溫18℃的情況。
- 至異味清理結束的大約時間可能與實際的異味清理時間不同。實際的異味清理時間會隨室溫、水溫、電壓、水量等而變化。
- 電飯煲會根據預估結束時間中途作出調整。調整時，大約結束時間可能會突然增加或減少。
- 想知道目前時間時，請按  或 ，便會切換顯示。

**5 音樂（蜂鳴器）鳴響，顯示
切換為「0」閃爍時，按 **



- 如不按“CANCEL（取消）”鍵，則蜂鳴器將每隔30分鐘鳴響一次。

6 待本體冷卻後再清理整個產品

- 內部處於高溫狀態，所以務必待本體冷卻，將熱水倒掉後，再進行清理。
- 請置於通風良好處，並打開上蓋使其乾燥。

中途想取消異味清理時

按“CANCEL（取消）”鍵

炊飯/再加熱燈滅燈，恢復目前時間的顯示。

異味清理後仍有異味時

- 請再異味清理一次。
欲連續異味清理時，請將內鍋的水倒出重新加水，並打開上蓋冷卻45分鐘以上。
如未冷卻即直接異味清理，可能出現錯誤顯示，或延長異味清理時間（最長約60分鐘）。並且，可能暫時無法顯示至異味清理結束所需的大約時間。
- 異味清理後可減少異味，因使用狀況不同，有時無法完全清除異味。

請注意

- 請勿未放內鍋或內鍋未加水時進行異味清理。
- 除水以外請勿加入其他洗滌劑（洗潔精等）。
- 異味清理時，請勿加入比規定水量（1.0L規格：「WHITE（白米）」水位刻度「1」；1.8L規格：「WHITE（白米）」水位刻度「2」）還多的水。（可能無法異味清理乾淨。）
- 異味清理中，蒸氣可能會從蒸氣口劇烈噴出，請小心燙傷等。
- 異味清理後，若在內部處於高溫狀態時打開上蓋，可能會噴出大量高溫蒸氣，請小心燙傷。

認為故障時

● 委託修理前，請檢查以下項目。

現象	需檢查項目
米飯過硬或過軟	● 根據口感，將水量調整在離水位刻度的1~2mm左右。 ● 在傾斜的場所增減水量時，易導致水量過多或過少，導致米飯的軟硬度變化。 ● 因品種、產地、保存日期（新米和舊米）等不同，米飯的軟硬度會有變化。 ● 因室溫、水溫等不同，米飯的軟硬度會有變化。 ● 用定時預約炊飯時，米飯有時會變得稍軟。 ● 若以“QUICK（白米快速）”炊飯，可能會使米飯發黏或變硬。 →請以“WHITE REGULAR（白米標準）”試試。 ● 內鍋是否變形？ ● 是否洗米不夠充分而使米糠殘留？ ● 炊飯前，米粒的表面是否平整？ ● 是否將煮好的飯充分攪拌？→請將煮好的飯充分攪拌。 ● 內鍋底部及側面感熱器是否有沾附水分或飯粒及米粒等異物？→若有請擦拭乾淨。 ● 本體內側、內蓋組是否沾有水分或異物？→若有請擦拭乾淨。
米飯過於焦糊	● 內鍋底部及側面感熱器是否有沾附飯粒及米粒等異物？→若有請擦拭乾淨。 ● 長時間浸泡在水中，或定時預約炊飯，會使米糠沉澱在底部而容易燒焦。 ● 是否洗米不夠充分而使米糠殘留？ ● 內鍋是否變形？
炊煮好的米飯表面呈現凹凸不平	● 炊飯中因為熱對流，有時會使炊煮好的米飯表面呈現凹凸不平。 ● 炊飯前，米粒的表面是否平整？ ● 內蓋組、內鍋是否變形？
炊飯中米漿溢出	● 炊煮項目或水量是否正確？→參閱P.10 尤其是“CONGEE（粥）”、“QUINOA（藜麥）”、“STEEL CUT OATMEAL（燕麥粥）”炊煮項目容易使米漿溢出，請注意避免弄錯。→參閱P.9「請注意米漿溢出。」 ● 是否洗米不夠充分而使米糠殘留？ ● 內鍋是否變形？ ● 是否有異物嵌入蒸氣口墊圈、內蓋密封墊圈中？
不能炊飯（蒸煮、燉煮烹調）、異味清理 操作鍵失靈	● 是否將電源插頭完全插入插座？ ● 本體插頭是否有確實插入本體插座？ ● 是否在液晶顯示面板上顯示有「E01」、「E02」等？→參閱P.26 ● 內鍋是否放入？→請放入內鍋。 ● KEEP WARM（保溫）燈是否亮燈？ →請按“CANCEL（取消）”鍵後再次按“START / REHEAT（炊飯/再加熱）”鍵。 ● 在操作炊飯（蒸煮、燉煮烹調）、異味清理的最後，是否按了“START / REHEAT（炊飯/再加熱）”鍵？ →需按“START / REHEAT（炊飯/再加熱）”鍵，才能開始炊飯（蒸煮、燉煮烹調）、異味清理。
蒸氣從上蓋與本體之間洩漏	● 是否有內蓋組掉落或變形、內蓋墊圈斷裂的情形？ ● 內蓋墊圈有無髒污？→髒污時請清理乾淨。 ● 內鍋是否變形？
炊飯（蒸煮、燉煮烹調）、保溫中、異味清理中發出聲音	● 發出「吱」聲，是微電腦調節火力的聲音。 ● 發出「噹」聲，是內部熱量向外散熱時風扇運轉的聲音。
不能進行再加熱	● KEEP WARM（保溫）燈是否滅燈？→參閱P.13
內蓋組沾有水滴	● 煮好時有立即攪拌米飯嗎？（為了讓多餘的水份逸散） ● 有關閉保溫或將電源插頭、本體插頭從插座拔下嗎？ ● 依米的種類及室溫，水滴會變得容易沾附。→並非異常，請拭除水滴。

認為故障時 續

現 象		需檢查項目
保 溫	在保溫中， 米飯有異味、 黏濕	●是否將飯勺放在鍋內進行保溫？ ●是否將冷飯重新加熱進行保溫？ ●是否將煮好的飯充分攪拌？→請將煮好的飯充分攪拌。 ●是否洗米不夠充分而使米糠殘留？ ●炊煮什錦飯後，有時會殘留異味。→請仔細清洗內鍋，請按照「異味清理」進行清理。→參閱P.22 ●將米飯保存於內鍋中時，是否沒有使用保溫功能就這樣放置？ →如不使用保溫功能，將米飯放置於內鍋中，會導致米飯產生異味。→參閱P.6 ●是否使用「休眠保溫」保溫超過24小時以上？（依炊煮項目有所不同。）→參閱P.11 ●是否每次炊飯、保溫後，都有進行清理？ →由於清理不充分、季節或使用環境的室溫、上蓋的開閉、米的種類、洗米方法等原因，容易導致雜菌繁殖，有可能產生異味。發現異味時，效果最佳的處理方法是先進行P.21「本體內側」的清理，然後再使用P.11「標準保溫」。或是參閱P.27「有此情況時」提高保溫溫度，效果將更為顯著。
	在保溫中， 米飯有變色、變乾	●內鍋底部及側面感熱器是否有沾附水分或飯粒及米粒等異物？→若有請擦拭乾淨。 ●是否對少量米飯進行保溫？ ●是否使用「標準保溫」超過12小時以上，或「休眠保溫」超過24小時以上？（依炊煮項目有所不同。）→參閱P.11 ●因米及水的種類不同，有時煮好後的飯看上去發黃。 ●發現米飯變色或乾燥時，參考P.27「有此情況時」降低保溫溫度，則效果更佳。
	無法進行 「休眠保溫」	●是否選擇了無法進行「休眠保溫」的炊煮項目？→參閱P.11 ●保溫經過時間是否超過12小時？ →保溫經過時間超過12小時以上，將無法進行「休眠保溫」。 ●是否將冷飯重新加熱進行保溫？→內鍋溫度過低時，將無法進行「休眠保溫」。
	不顯示保溫經過 時間	●是否顯示目前時間？ →請按“TIME SETTING（調整時間）”鍵，切換顯示時間。→參閱P.12「提示」
	保溫經過時間在 閃爍	●當米飯的溫度太低，或是使用「標準保溫」超過12小時、「休眠保溫」超過24小時，則保溫經過時間會閃爍。（依炊煮項目有所不同。）→參閱P.11
預 約	預約後立即開始炊飯	●目前時間是否與面板顯示時鐘一致？→時間以24小時表示。請再次核對調整。 ●當設定時間低於定時預約炊飯時間時，則立即開始炊飯。
	到了預約時間 飯還沒煮好	●目前時間是否與面板顯示時鐘一致？→時間以24小時表示。請再次核對調整。 ●室溫、水溫較低時，或因電壓、水量增減等因素，到了預約時間有飯還沒煮好。
	不能預約	●在操作定時預約的炊飯最後，是否按了“START / REHEAT（炊飯/再加熱）”鍵？ →需按“START / REHEAT（炊飯/再加熱）”鍵，才能完成定時預約。 ●「7:00」是否閃爍？→不進行時間調整則將無法接受預約。→參閱P.7 ●是否選擇了不能使用定時預約的炊煮項目？ →“QUICK（白米快速）”、“MULTI GRAIN（什穀米）”、“STEAM（蒸煮）”、“SLOW COOK（燉煮）”不能使用定時預約炊飯。
蒸 煮	無法蒸煮烹調物	●是否忘記加水？→參閱P.15 ●烹調物是否過多？ →請減少烹調物，或增加蒸煮烹調時間。 ●烹調物是否過大？ →請切小烹調物，或增加蒸煮烹調時間。→參閱P.16「蒸煮的參考烹調時間」
	蒸好的烹調物過硬	●如是蔬菜，則蒸煮時間不夠。請添加水後重新蒸煮。 ●如是魚肉，則蒸煮時間過長。請調節縮短蒸煮時間。
	蒸好的烹調物不熟	●烹調結束後是否經過了一段時間？ →不會進入保溫。蒸煮烹調後請立即取出。
燉 煮	燉煮料理未煮熟	●燉煮的設定時間是否過短？ →請依照食譜中記載的時間進行設定，若還未煮熟時，請按“TIME SETTING（調整時間）”鍵進行設定時間調節或追加。→參閱P.17 ●是否正確計量食材？ →食材計量如不正確，會造成溢出或未煮熟。 ●內鍋是否變形？ →如內鍋變形，會造成點附或未煮熟，影響燉煮效果。
	無法燉煮料理	●是否選擇“SLOW COOK（燉煮）”項目？→參閱P.17

現 象		需檢查項目
其 他	液晶顯示面板起霧	●長時間未使用、或因周圍環境的溫度變化，液晶顯示面板可能起霧。 ●是否確實擦取內鍋外側的水滴後放入本體？ →洗米及內鍋清理後，如於水滴殘留的狀態放入本體，水會進入本體內部，導致故障或液晶顯示面板起霧。 ●炊飯與保溫後，起霧是否消失？ →若炊飯與保溫後起霧消失，可能是因為本體內部溫度與室溫的溫差因而導致結露狀況。使用幾次炊飯後可改善，請繼續使用。 如使用一段時間後，液晶顯示面板的起霧更加嚴重或積水時，本體內部可能進水。此時需檢修，請洽詢購買店。
	上蓋無法打開	●按壓上蓋開閉鈕的邊緣時，上蓋可能不易打開。請按壓上蓋開閉鈕的中央部位。
	上蓋無法關閉	●內蓋組是否有正確安裝？ →若沒有安裝內蓋組，由於安全顧慮而設計為上蓋無法關閉的構造，並非故障。
	炊飯（蒸煮、燉煮烹調） 中、異味清理中上蓋開啟	●上蓋是否有確實關閉？ →請確實壓住上蓋直至發出「卡嗒」的聲音。
	不小心直接把米和水 放入本體內部了	●未使用內鍋而直接把米和水放入本體內部時，會造成故障，請洽詢購買店。
	有塑膠等樹脂的異味	●剛開始使用時，可能會有塑膠等樹脂的異味，但會隨著使用次數增加而逐漸消失。若介意異味時，請嘗試P.22「異味清理」。
	發生停電時	●炊飯（蒸煮、燉煮烹調）中、異味清理中，同時使用電熱水瓶燒開水或同時使用微波爐時，有時會超過額定電流，導致總電源開關跳電。 →電飯煲請單獨使用電源插座。請勿使用延長線。復電後，如停電時間未滿10分鐘則開始繼續炊飯、異味清理。
	不會顯示炊煮完成和異味清理結束的大約時間	●如連續進行炊飯（蒸煮、燉煮烹調）、異味清理，至本體冷卻為止，將不會顯示所需的大約時間。但炊飯（蒸煮、燉煮烹調）、異味清理仍會正常進行，並非故障。
	從電源插頭冒出火花	●插拔IH電飯煲的電源插頭時，有時會冒出小火花，這是正常現象，並非故障。
	上蓋內側及內蓋組附著猶如銹斑的茶色髒污	●因有時會沾附米漿等髒污，請進行清理。→參閱P.21

出現此現象時

經過以下處置依舊沒有改善時，請洽詢購買店。

現象	需檢查項目
	●電壓異常時，為防止發生故障，將停止動作。 →仔細檢查插座的額定電壓，請使用正確的電壓，或使用另外的插座。
	●上蓋感熱器、側面感熱器處於高溫。 →請按“CANCEL（取消）”鍵，並打開上蓋，冷卻45分鐘以上。 （小心燙傷。）→想快速冷卻時→參閱P.9「建議」
	●沒有放入內鍋。→請將內鍋確實放入底部。
	●7:00 閃爍時，請重新調整時間。→參閱P.7 如不更正時間，在 7:00 閃爍的狀態下進行炊飯（蒸煮、燉煮烹調）、異味清理，則炊飯（蒸煮、燉煮烹調）中、保溫中、異味清理中不顯示目前時間。
從插座上拔下電源插頭、 本體插頭，顯示消失	●內建的鋰電池用盡。 鋰電池用盡時，從插座拔下電源插頭或者從本體插座拔下本體插頭，顯示和記憶（目前時間、炊煮項目、保溫狀態）將消失，但將電源插頭插入插座後，重新調整時間後，仍可正常使用。 更換鋰電池時，請洽詢購買店。提供收費更換服務。
顯示異常	●請拔下電源插頭、本體插頭，重新再次插入電源插座。 （7:00 閃爍時，請重新調整時間。）→參閱P.7
	●是故障。→請聯絡購買店。

錯誤顯示

有此情況時

發現米飯有異味、變色、乾燥時…
變更保溫溫度

隨使用地區或環境可能使保溫溫度降低，造成米飯產生異味。或使保溫溫度提高，造成米飯變色或乾燥。
發現米飯有異味、變色、乾燥時，請試試下列的保溫溫度設定變更。

- 「標準保溫」和「休眠保溫」同時被變更。

■保溫溫度的設定變更方法

1 將本體插頭和電源插頭插入各插座
→參閱P.8「基本的炊飯方法 4」

2 按 3秒鐘
按3秒鐘以上

3 按 或 設定溫度
按 鍵往 的方向移動，
按 鍵以 的順序切換。

4 按

蜂鳴器「嗶」鳴響3次，現在的設定值呈現閃爍狀態（初始設定為「0」）

設定的溫度亮燈，蜂鳴器響起（「嗶」鳴響3次）後則設定完成

按鍵操作結束後，蜂鳴器響聲停止即恢復為時間顯示

提示

- 炊飯（蒸煮、燉煮烹調）中、再加熱中、標準保溫中、休眠保溫中、定時預約炊飯中、異味清理中，無法進行設定變更。
- 操作不順時，請再次從 **1** 開始重新設定。
- 一旦設定變更後，即使拔下插頭，該設定仍被記憶。
- 設定途中若停止15秒鐘以上沒有操作時，則恢復為時間顯示，設定未被變更。

發現米飯有異味時，請選擇「1」～「3」以提高保溫溫度。
發現變色或乾燥時，請選擇「-1」～「-3」以降低保溫溫度。

變更保溫溫度的設定後仍無法改善時，請復原為原來的設定，以免造成變色、乾燥或異味。

關於零件更換、購買

- 損壞時，請更換新的零件（收費）。
- 購買時，請確認好產品的型號及零件名稱後，到購買店購買。

零件名稱		零件號碼
內蓋組	1.0L規格	C248-GR
	1.8L規格	C249-GR
內鍋	1.0L規格	B643-6B
	1.8L規格	B644-6B
飯勺		BE814041L-02
量米杯		615784-00
蒸籠	1.0L規格	BU376812A-01
	1.8L規格	BU376813A-01

規格

型 號		NW-QAQ10		NW-QAQ18	
「 」內為杯數	白米(標準、稍軟、稍硬) (長粒白米)	0.09~1.0	[0.5~5.5]	0.18~1.8	[1~10]
	白米快速 (長粒白米)	0.09~1.0	[0.5~5.5]	0.18~1.8	[1~10]
	粥 (長粒白米)	0.09	[0.5]	0.09~0.18	[0.5~1]
	糙米 (中粒/長粒糙米)	0.18~0.72	[1~4]	0.36~1.44	[2~8]
	活性糙米 (中粒/長粒糙米)	0.18~0.72	[1~4]	0.36~1.44	[2~8]
	什穀米 (什穀米)	0.09~0.72	[0.5~4]	0.36~1.08	[2~6]
	藜麥	0.18~0.72	[1~4]	0.36~1.08	[2~6]
	燕麥粥	0.09~0.45	[0.5~2.5]	0.18~0.54	[1~3]
蒸 煮 (最 大 高 度)		4.0cm		7.0cm	
電 源		交流 220-230V 50/60Hz			
額 定 電 量		1060~1080W		1290~1310W	
保 溫 時 平 均 耗 電 量		34W		44W	
炊 飯 方 式		IH方式			
電 源 線 長 度		1.0m			
外 形 尺 寸 (約 c m)		寬23.5×深31×高20 (44※1)		寬26.5×深34×高22.5 (49.5※1)	
重 量		約4.4kg		約5.5kg	

- 保溫時平均耗電量是室溫20℃、最大炊飯容量的數值。
- 在特定地區(高山、嚴寒地帶)，功能可能無法正常運作，請盡量避免在此類地區使用。
- 本商品不能在電源電壓或電源頻率相異的地區使用。
- (※1) 為上蓋打開時的高度。

注意：本電器必須接通地線

重要說明

本產品電線內導線，按下列規定以顏色標記：

綠色及黃色：地線 棕色或紅色：火線 藍色或黑色：水線

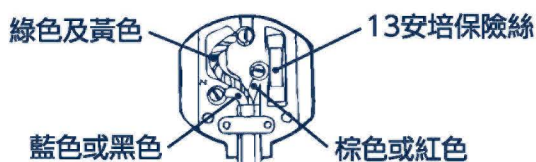
如這種標記規定與所用插頭上的標記不一致，請按下列方式接線。

綠色及黃色須接至插頭上標有E地線標記或是接到標有綠色或綠色及黃色的接線端。

藍色線須接至插頭上標有N或標有黑色的接線端。

棕色線須接至插頭上標有L或標有紅色的接線端。

本電器須使用13安培保險絲(BS1363)的插頭，或在配電板、轉接器上使用10安培保險絲插頭。



如何更換保險絲

如你的電源線插頭(參考第4頁)是：

A. 可以拆解的類型，請參考上述的指示。

B. 不可拆解的類型，請參考下述的指示。

1. 打開插頭的保險絲蓋。
2. 將內裡的13安培保險絲更換成新的保險絲。(請確保以13安培保險絲進行更換。)
3. 把換上新保險絲的保險絲蓋裝回到插頭上。

注意

不要直接把保險絲安裝在插頭中。保險絲蓋會無法裝上。

