

---

**INDUCTION HEATING SYSTEM RICE COOKER & WARMER**  
**OPERATING INSTRUCTIONS**

---

# NP-GKQ05

- 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  |
| ESTIMATED COOKING TIME.....                   | 9  |
| TIPS FOR COOKING VARIOUS RICE MENUS .....     | 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 |
| RECIPES                                       |    |
| HAND-ROLLED SUSHI .....                       | 15 |
| CONGEE WITH SEVEN HERBS .....                 | 15 |
| MIXED BROWN RICE .....                        | 16 |
| QUINOA AND AVOCADO SALMON SALAD .....         | 16 |
| CLEANING AND MAINTENANCE .....                | 17 |
| TROUBLESHOOTING GUIDE .....                   | 19 |
| ERROR DISPLAYS AND THEIR MEANINGS.....        | 21 |
| IF THE FOLLOWING OCCUR.....                   | 22 |
| REPLACEMENT PARTS .....                       | 23 |
| SPECIFICATIONS .....                          | 23 |

# IMPORTANT SAFEGUARDS Be sure to follow these instructions.

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








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

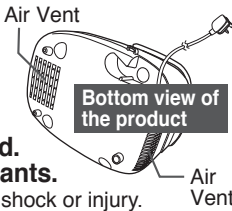
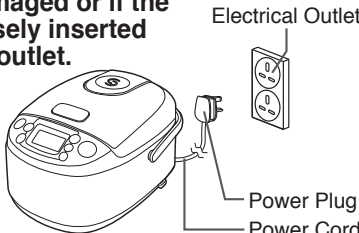
|  |   |
|--|---|
|  <b>WARNINGS</b> Indicates risk of serious injury or death. |  <b>CAUTIONS</b> Indicates risk of injury, household or property damage if mishandled. |
|--|---|

■ Prohibited or required actions are indicated as follows

|   |   |
|---|---|
|  Indicates a prohibited operation. |  Indicates a requirement or instruction that must be followed. |
|---|---|







## ! WARNINGS

|  |  |
|--|--|
| <p> <b>Do not modify the Rice Cooker. Only a repair technician should disassemble or repair this unit.</b> Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to the store you purchased the Rice Cooker.</p> <p> <b>Do not place your hands or face near the Steam Vent.</b> Doing so may cause burns or scalding. Take special precautions with children and infants.</p> <p> <b>Do not plug or unplug the Power Cord if your hands are wet.</b> Doing so may cause electric shock or injury.</p> <p> <b>Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker.</b> Doing so may cause short circuit or electric shock.</p> <p><b>Do not allow liquid to come in contact with the Power Plug or Power Cord.</b> Doing so may cause short circuit or electric shock.</p> <p> <b>Do not put any metal objects such as pins or wires into the Air Vent or crevices located at the bottom of the Rice Cooker.</b> Doing so may cause electric shock or malfunction, resulting in injury.</p> <p><b>Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.</b> Children are at risk of burns, electric shock or injury.</p> <p><b>Do not open the Outer Lid or move the Rice Cooker during cooking.</b> Doing so may cause burns.</p> <p><b>This product is for cooking and keeping rice warm only. Do not use for other than intended purposes. Always follow these Operating Instructions.</b></p> <ul style="list-style-type: none"> <li>• Foods packaged in plastic bags.</li> <li>• Foods wrapped in parchment paper, aluminum foil, plastic wrap, etc. or steaming dishes.</li> </ul> <p>Doing so may clog the steam exhaust route.</p> <p><b>Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.</b> Doing so may cause electric shock, short circuit or fire.</p> | <p> <b>Do not damage the Power Cord. Do not bend, pull, twist, bundle or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects.</b> A damaged Power Cord can cause fire or electric shock.</p> <p><b>Do not use a power source other than 220-230V AC.</b> Use of any other power supply voltage may cause fire or electric shock.</p> <p><b>Do not allow the Power Plug to come into contact with steam.</b> Allowing the Power Plug to come into contact with steam after inserting it into the electrical outlet may cause short circuit or fire. When using on a slide-out table or shelf, place the Rice Cooker in a position where the Power Plug does not come into contact with steam.</p> <p> <b>Insert the Power Plug completely and securely into the electrical outlet.</b> A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.</p> <p><b>Use only an electrical outlet rated at 10 amperes minimum, and do not plug other devices into the same outlet.</b> Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.</p> <p><b>If the blades or surface of the Power Plug become soiled, wipe them clean.</b> A dirty Power Plug may cause fire.</p> <p><b>Stop using immediately if you notice any of the following symptoms indicating a malfunction or breakdown.</b> Continued use of the Rice Cooker under these circumstances may cause smoke, fire, electric shock or injury.</p> <ul style="list-style-type: none"> <li>• The Power Plug or Power Cord has become very hot.</li> <li>• The Power Cord is damaged or the electricity turns on and off when touched.</li> <li>• The body of the Rice Cooker is deformed or unusually hot.</li> <li>• Smoke is arising from the Rice Cooker or there is a burning smell.</li> <li>• Some part of the Rice Cooker is cracked, loose or unstable, etc.</li> </ul> <p><b>If any of the above occurs, unplug the Rice Cooker immediately and contact the store where you purchased it.</b></p> <p><b>Use an electrical outlet with an earth terminal.</b> Otherwise it may cause electric shock or injury.</p> <p><b>This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.</b></p> |
|--|--|

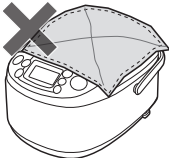
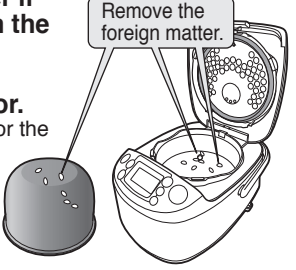
● The illustrations used in these Operating Instructions may vary from the actual product you have purchased.

## ! CAUTIONS

|  |   |
|--|---|
| <p> <b>Do not touch hot surfaces during or immediately after use. Be careful of steam when opening the Outer Lid. Be careful not to touch the Inner Cooking Pan when loosening rice.</b> Touching hot surfaces may cause burns.</p> <p>Be especially careful with metal parts such as the Inner Lid Set and Inner Cooking Pan.</p>   | <p> <b>Do not use the Rice Cooker on an aluminum sheet or an electric carpet.</b> The aluminum material may be heated and may cause smoke or fire.</p> <p><b>Do not use the Rice Cooker on a slide-out table or shelf with insufficient load capacity.</b> Doing so may damage the slide-out table or shelf, causing the Rice Cooker to fall, resulting in injury or burns. The slide-out table or shelf should at least have a load capacity of 12 kg.</p> <p><b>Do not use the Rice Cooker on a surface where the Air Vent located at the bottom of the Rice Cooker can become blocked or covered (such as on paper, cloth, carpet, plastic bags or aluminum sheet).</b> Doing so may cause breakdown or malfunction.</p>  |
| <p> <b>Do not touch the Open Button when moving the Rice Cooker.</b> Doing so may cause the Outer Lid to open, resulting in injury or burns.</p> <p><b>Do not use the Rice Cooker where it may come into contact with water or near heat sources.</b> Doing so may cause electric shock, short circuit, or can deform the Rice Cooker.</p> <p><b>Do not use cookware other than the provided Inner Cooking Pan.</b> Doing so may cause the cookware to overheat or the Rice Cooker to malfunction.</p> <p><b>Do not use the Rice Cooker near walls or furniture. Allow enough room for steam to escape if using beneath shelving.</b> Failing to allow enough room may cause breakdown. Steam or heat may also damage, discolor or deform walls, furniture or shelving.</p> <p><b>Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.</b> Doing so may cause injury or fire.</p> | <p> <b>Unplug the Power Plug from the outlet when the Rice Cooker is not in use.</b> Leaving the Power Plug in an outlet may cause the insulation to become damaged, resulting in burns, injury, electric shock, short circuit or fire.</p> <p> <b>Please allow the Rice Cooker to cool down before cleaning.</b> Hot parts such as the Inner Lid, Inner Cooking Pan and heating element may cause burns.</p> <p><b>Always unplug the Rice Cooker by holding the Power Plug, not by pulling the Power Cord.</b> Pulling the Power Cord to unplug the Rice Cooker may cause electric shock, short circuit or fire.</p> <p><b>If the Power Plug or Power Cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid hazards.</b></p> <p><b>Individuals using a medical pacemaker should consult with a physician before using the Rice Cooker.</b> Using the Rice Cooker may affect a pacemaker.</p> |

## IMPORTANT

|  |  |
|--|--|
| <p><b>Do not place electronics or objects that are susceptible to magnets in close range of the Rice Cooker.</b> Doing so may cause interference with TV, radio, computer, intercom, transceiver, telephone, etc. It may also erase magnetically recorded data (credit card, train pass, audio tapes, etc.).</p> <p><b>Do not cover the Main Body, especially the Steam Vent, with a cloth or other objects.</b> Doing so may cause breakdown.</p> <p><b>Do not damage, drop or deform the Inner Cooking Pan.</b> A damaged Inner Cooking Pan may not cook properly.</p> <p><b>Do not operate the Rice Cooker if rice or other matter is stuck on the inside of the Main Body, the outside surface of the Inner Cooking Pan or the Side Sensor.</b> Doing so may burn or otherwise discolor the rice.</p> <p><b>Do not cook when the Inner Cooking Pan is empty.</b> Doing so may cause breakdown.</p> <p><b>Do not use the Rice Cooker on top of an induction heating cooker.</b> Doing so may cause breakdown.</p> | <p><b>Do not splash the Rice Cooker with water or place it on top of something wet.</b> Doing so may cause electric shock or breakdown.</p> <p><b>Do not use the Rice Cooker in direct sunlight.</b> Doing so may cause discoloration of the Rice Cooker.</p> <p><b>Do not use the Rice Cooker where its steam may come into contact with other electrical appliances.</b> The steam may cause fire, malfunction, discoloration or deformation to other electrical appliances.</p> <p><b>Always hold the Rice Cooker by the Handle when carrying it. Do not tilt the Main Body.</b> Doing so may cause the contents to spill.</p> <p><b>Clean the Rice Cooker and the surrounding area before using it.</b> This Rice Cooker is equipped with an Air Vent to improve function and performance, but if dust or insects enter the Air Vent, the Rice Cooker may malfunction. If the Rice Cooker malfunctions due to insects, etc. entering the Air Vent, there will be a charge for repairs.</p> <p><b>This appliance is intended for household use and similar applications listed below.</b></p> <ul style="list-style-type: none"> <li>• Staff (employee) kitchen area in shops, offices and other working environments.</li> </ul> <p>*This appliance is not intended for use by many unspecified people for a long period of time.</p> <p><b>This appliance must not be used in the following areas.</b></p> <ul style="list-style-type: none"> <li>• Farmhouses.</li> <li>• By clients in hotels, motels and other residential type environments.</li> <li>• Bed and breakfast type environments.</li> </ul> |
|--|--|

# PART NAMES AND FUNCTIONS

## Steam Vent Cap

- Be sure that the Steam Vent Cap is firmly attached.
- The Steam Vent Cap will be extremely hot during or immediately after cooking, so please exercise caution.

## Steam Vent

- Steam arising from the vent is very hot while cooking. Please exercise caution.

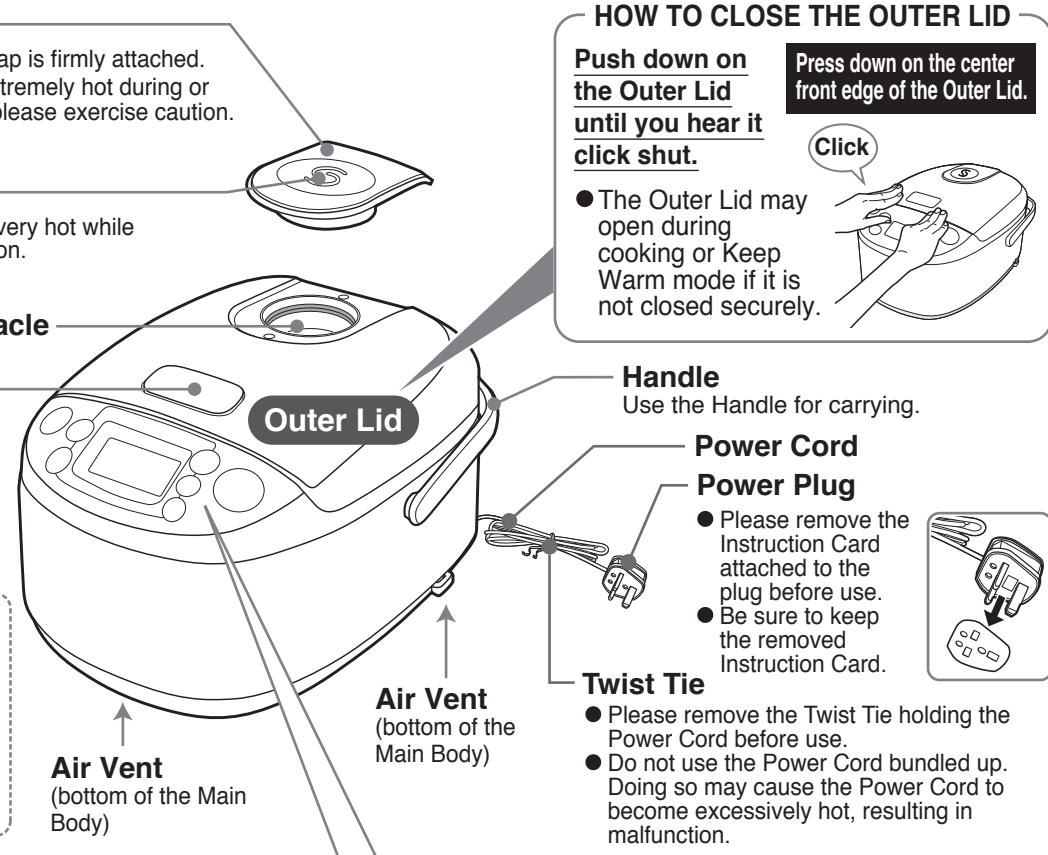
## Steam Vent Cap Receptacle

## Open Button

Press the Open Button to open the Outer Lid.

## About the Lithium Battery

A lithium battery is installed internally so that even if the Power Cord is unplugged, information such as the current time and Menu settings are saved. The lithium battery will wear out with use. → pg. 21



## HOW TO CLOSE THE OUTER LID

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

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

## Handle

Use the Handle for carrying.

## Power Cord

### Power Plug

- Please remove the Instruction Card attached to the plug before use.
- Be sure to keep the removed Instruction Card.

## Twist Tie

- Please remove the Twist Tie holding the Power Cord before use.
- Do not use the Power Cord bundled up. Doing so may cause the Power Cord to become excessively hot, resulting in malfunction.

## CONTROL PANEL

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

## Display

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

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

## KEEP WARM light

## KEEP WARM button

- Use to select the Regular Keep Warm or Extended Keep Warm mode. → pg. 11
- Use to restart the Keep Warm mode. → pg. 12

## MENU button

Use to set the menu you will be using. → pg. 8

## MENU button

## CANCEL button

## START/REHEAT button

## TIMER button

## TIME SETTING button

## TIMER light

## START/REHEAT light

## KEEP WARM light

## KEEP WARM button

## MENU button

## CANCEL button

## START/REHEAT button

## TIMER button

## TIME SETTING button

## TIMER light

## START/REHEAT light

## KEEP WARM light

## KEEP WARM button

## MENU button

## CANCEL button

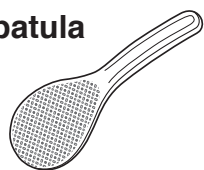
## START/REHEAT button

## TIMER button

## TIME SETTING button

## ACCESSORIES

### Spatula



### Spatula Holder



### Measuring Cup



(approx. 180 mL)

## Inner Lid Set Holder (orange)

Use this holder for detaching and attaching the Inner Lid Set.

- Be sure to reattach the Inner Lid Set after every cleaning. → pg. 18

## Inner Lid Knobs

(Located at 2 positions: right & left edge)  
Used to carry the Inner Lid Set.

## Inner Lid Gasket

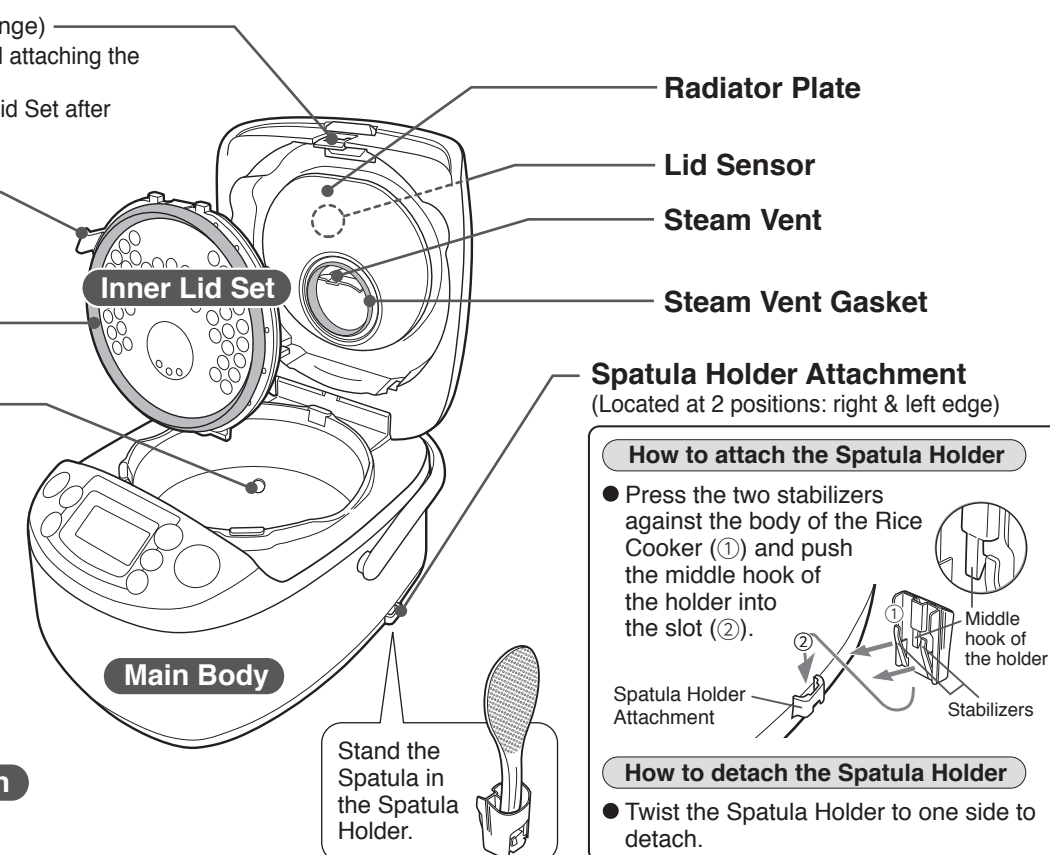
## Side Sensor

(Inside of the Main Body)

## Water Level

(Located at 2 positions inside the Inner Cooking Pan)

## Inner Cooking Pan



## Radiator Plate

## Lid Sensor

## Steam Vent

## Steam Vent Gasket

## Spatula Holder Attachment

(Located at 2 positions: right & left edge)

### How to attach the Spatula Holder

- Press the two stabilizers against the body of the Rice Cooker (1) and push the middle hook of the holder into the slot (2).

### How to detach the Spatula Holder

- Twist the Spatula Holder to one side to detach.

## ABOUT THE INNER COOKING PAN

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

### Inner Surface (Nonstick Coating)

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

#### <During Preparation>

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

#### <When Cooking Completes>

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

#### <When Cleaning> → pg. 17

- Do not place spoons or bowls 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 materials such as a sponge when cleaning.
- Do not use such items as thinner, abrasive cleaners, bleach, scrubbing brushes (nylon, metal, etc.), melamine sponges or sponges with a nylon surface.

### The Nonstick Coating may wear out with use.

- The Nonstick Coating may eventually discolor or peel off. This will not affect the cooking/Keep Warm performances or sanitary properties, and is harmless to your health.
- If concerned with the peeling of the Nonstick Coating or if the Inner Cooking Pan deforms, please replace it by purchasing a new one. → pg. 23

### 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 2-3 times (within 10 seconds) by hand. Drain the water immediately afterwards. Repeat twice.

② **Wash rice** ..... Wash by stirring the rice by hand 30 times (about 15 seconds), pour plenty of water from the bowl and stir the rice loosely again. Drain the water immediately. Repeat this washing process 2 times.

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

(Complete steps ①-③ within 10 minutes.)



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

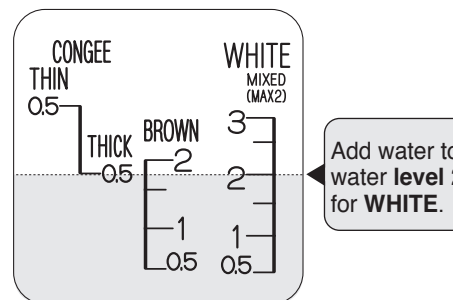
### ● Adjust the amount of water accordingly

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

e.g.: When Cooking 2 Cups of White Rice

| 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 |

● Using too much water will cause boil-over from the Steam Vent.



### ● Do not use strongly alkalinized ionic water

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

### ● Stir and loosen rice immediately after cooking has completed

Doing so releases excess moisture, resulting in rice that is perfectly cooked with a fluffy texture. Loosen the rice within 10 minutes after cooking completes.

Not loosening the rice may cause it to clump, become too glutinous or burn.

## TIPS FOR USING THE KEEP WARM MODE

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

If rice is left in the Inner Cooking Pan even though Keep Warm mode has been cancelled or the Rice Cooker has been unplugged, the rice may develop a foul odor or condensed moisture may fall on the rice, making it sticky.

### ● To prevent the rice from becoming dry or 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 long hours.
- Keeping rice warm for more than 12 hours in Regular Keep Warm mode or 24 hours in Extended Keep Warm mode (This differs depending on the menu).
- Adding additional rice while keeping rice warm.
- Reheating cold rice.
- Keeping congee warm..
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice, etc.).
- Keeping foods other than rice warm, such as croquettes or miso soup.
- Keeping rice warm with the Spatula left inside the Rice Cooker.
- Keeping quinoa warm.

Gather rice in center



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

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

# HOW TO SET THE CLOCK

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

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

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

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

**2** Press the ▲ or ▼ button.

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

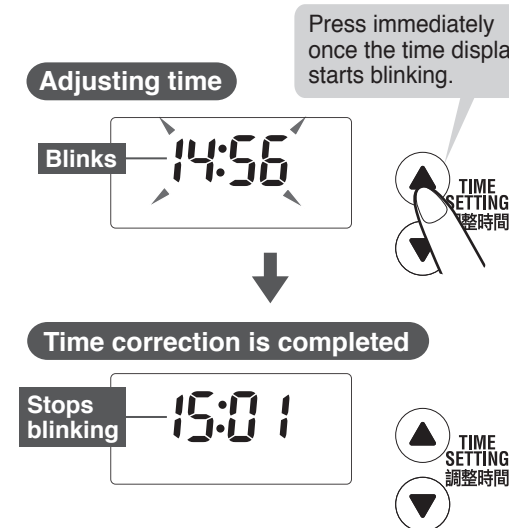
▲ : Each press advances the time in 1-minute increments.

▼ : Each press moves the clock in reverse by 1 minute.

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

## SOUND SIGNALS AND HOW TO CHANGE THEM

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

**Types of Sound Signals** You can choose the Sound Signals from the following

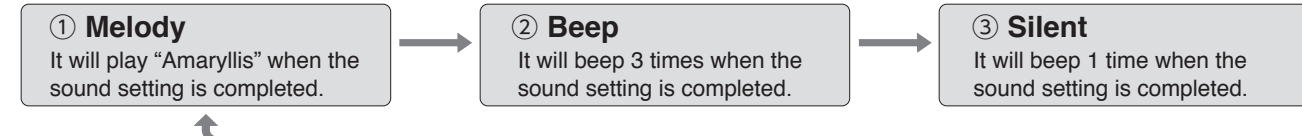
| Types of Sound Signals and their meanings | Melody  | Beep   | Silent   |
|---|---|--|--|
|   | The default setting at the time of shipment from the factory. | Choose this setting to change from a Melody. | Choose this setting to disable the Sound Signal. |
| Cooking has begun                         | "Twinkle, Twinkle, Little Star"                               | a beep                                       |  |
| Timer is set                              | "Twinkle, Twinkle, Little Star"                               | a beep                                       |  |
| Cooking/Reheating has completed           | "Amaryllis"   | beeps 5 times                                | no sound   |

### How to change the Sound Signal

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

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

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



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

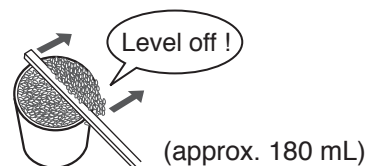
- The selected Sound Signal is stored even if the Rice Cooker is unplugged.

# COOKING RICE BASIC COOKING STEPS

Please wash the Inner Cooking Pan, Inner Lid Set, Steam Vent Cap, Measuring Cup, Spatula, and Spatula Holder before initial use. → pg. 17-18

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

Overfill the Measuring Cup with rice, then level off.



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

- ① Clean the rice. See “TIPS FOR COOKING DELICIOUS RICE” on pg. 6.
- ② On a flat surface, pour water over the rice in the Inner Cooking Pan, filling to the water measure line that matches the number of cups of rice you are cooking and the menu setting. → pg. 10
- ③ For an accurate measurement, level the surface of the rice.
  - The rice may be cooked immediately after cleaning rice, as soaking is not required. Soaking the rice will soften the texture of the rice.
  - The water level serves as a standard guideline and the amount of water should be adjusted according to preference. (Adjust 1-2 mm above or below the indicated water level.)

## 3 Place the Inner Cooking Pan into the Main Body, attach the Inner Lid Set and the Steam Vent Cap, close the Outer Lid, and then insert the Power Plug into the electrical outlet.

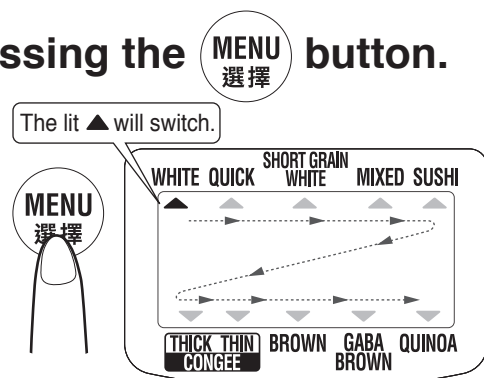
Be sure to wipe moisture and foreign matter off the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set, and the Steam Vent Cap.

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

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

Each time you press the button, the lit ▲ on the display will switch.

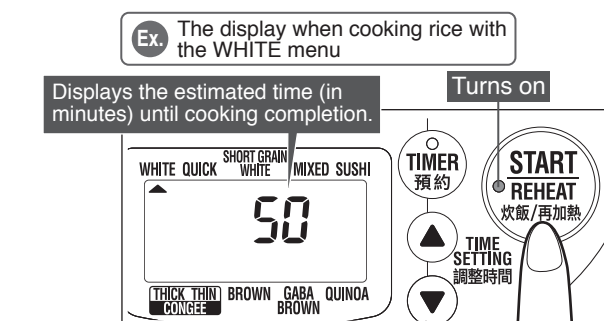
- Press and hold the button to quickly cycle through the selections. It will stop when it reaches WHITE menu setting.
- After rice is cooked with the WHITE, SHORT GRAIN WHITE, BROWN, or GABA BROWN menu, this menu will remain selected until you change the setting and cook rice again.



## 5 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 completion.

- Make sure the Rice Cooker is not in Keep Warm mode, then press the START/REHEAT button. If the KEEP WARM light is on, the reheating process will start. → pg. 13
- If you want to know the current time during the cooking process, press ▲ or ▼ button and the Display will switch.

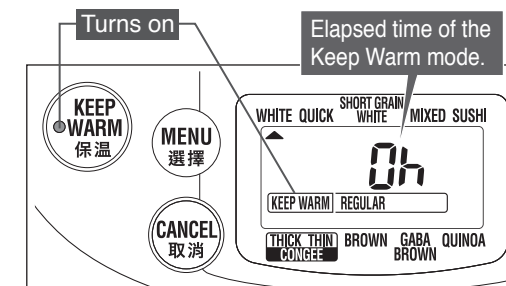


- The estimated time until cooking completion may differ from actual cooking time. Exact cooking time required depends on various conditions, such as the room temperature, water temperature, supply voltage, and water level.
- The Rice Cooker will make adjustments to the estimated time until cooking completion when it reaches the steaming process. The estimated time until cooking completion may increase or decrease suddenly during this process.

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

When cooking completes, the Rice Cooker will automatically switch to Keep Warm mode. → See “KEEPING RICE WARM” on pg. 11. The START/REHEAT light turns off, the KEEP WARM light turns on, and the length of time that the rice has been kept warm is displayed in hour(s).

- When the Rice Cooker switches to Keep Warm mode, immediately stir and loosen the rice.**  
By stirring and loosening the rice and removing excess moisture, you prevent the rice from hardening, becoming sticky, or burning.
- Be careful not to burn yourself when stirring and loosening rice.



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

- 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.

## 7 Press the CANCEL button with no rice left in the Inner Cooking Pan after use, unplug the Power Cord and clean the Rice Cooker.

- Do not begin cleaning the Rice Cooker until the Main Body has cooled. See “CLEANING AND MAINTENANCE” on pg. 17-18

### Be careful that the contents do not boil over.

When adding water to the CONGEE THICK, CONGEE THIN, or QUINOA Water Level, do not cook using Menu settings other than CONGEE THICK, CONGEE THIN, or QUINOA. Using any other Menu setting may cause the contents to boil over.

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

### REQUEST

- 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 60 minutes or longer. Cooking rice without first allowing the Rice Cooker to cool may lead to a longer cooking time. (Up to approximately 60 minutes.) Also, the estimated time until cooking completion may not be displayed for some time in this situation.

### REMARKS

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

### NOTE

- You can switch Sound Signals (melody, beep) for use with other alerts. → See “SOUND SIGNALS AND HOW TO CHANGE THEM” on pg. 7.

## ESTIMATED COOKING TIME

|                   |                                 |              |                                   |
|-------------------|---------------------------------|--------------|-----------------------------------|
| WHITE             | Approx. 55 minutes – 61 minutes | CONGEE THICK | Approx. 73 minutes – 79 minutes   |
| QUICK             | Approx. 25 minutes – 35 minutes | CONGEE THIN  | Approx. 86 minutes – 92 minutes   |
| SHORT GRAIN WHITE | Approx. 50 minutes – 58 minutes | BROWN        | Approx. 74 minutes – 81 minutes   |
| MIXED             | Approx. 65 minutes – 72 minutes | GABA BROWN   | Approx. 191 minutes – 199 minutes |
| SUSHI             | Approx. 56 minutes – 64 minutes | QUINOA       | Approx. 37 minutes – 43 minutes   |

- The above table is based on the testing conditions of 230 volts, a room temperature of 20°C, and water at a starting temperature of 18°C.
- The above lengths of time are measured from Cooking until the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, and the amount of water used.
- MIXED menu setting requires a longer cooking time to allow the rice to absorb seasonings.

# TIPS FOR COOKING VARIOUS RICE MENUS

## When cooking types of rice with assigned MENU settings

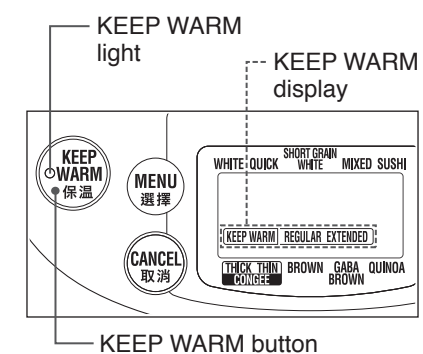
| Menu Setting      | Rice Used                                      | Water Level       | Cooking Capacity [cups] | Merits/Advice  |
|-------------------|--|-------------------|-------------------------|--|
| WHITE             | Long Grain White Rice                          | WHITE             | 0.5-3                   | <ul style="list-style-type: none"> <li>Cooks rice to the standard hardness (texture) set for this product.</li> </ul>  |
| QUICK             | Long Grain White Rice                          | WHITE             | 0.5-3                   | <ul style="list-style-type: none"> <li>Cooks white rice faster. Please note that the rice texture may be slightly harder.</li> </ul>   |
| SHORT GRAIN WHITE | Short Grain White Rice                         | SHORT GRAIN WHITE | 0.5-3                   |  |
| MIXED             | Long Grain White Rice                          | WHITE             | 0.5-2                   | <ul style="list-style-type: none"> <li>Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. If the seasonings are added directly to the rice or if not mixed properly, scorching or imperfect cooking may occur.</li> <li>The recommended amount of ingredients should be about 30-50% of the weight of the rice (mass).</li> <li>Chop ingredients into small pieces and place on top of rice without mixing them into the rice.</li> </ul> |
| SUSHI             | Short Grain White Rice                         | SUSHI             | 0.5-3                   | <ul style="list-style-type: none"> <li>Rice is firmer than when cooked using the SHORT GRAIN WHITE menu setting.</li> </ul>  |
| CONGEE THICK      | Long Grain White Rice                          | CONGEE THICK      | 0.5                     | <ul style="list-style-type: none"> <li>The recommended amount of ingredients should be about 30-50% of the weight of the rice (mass).</li> <li>Chop ingredients into small pieces and place on top of rice without mixing them into the rice.</li> <li>Ingredients that do not cook easily should not be used in large amounts.</li> <li><b>Boil green leaf vegetables separately and add them after the congee has finished cooking.</b></li> <li>Brown rice cannot be used to make congee.</li> </ul>                      |
| CONGEE THIN       | Long Grain White Rice                          | CONGEE THIN       | 0.5                     |  |
| BROWN             | Medium Grain Brown Rice, Long Grain Brown Rice | BROWN             | 0.5-2                   | <ul style="list-style-type: none"> <li>Cooks brown rice.</li> <li>If white rice or rinse-free rice is mixed with brown rice, it may boil over or imperfect cooking may occur, and is not recommended.</li> </ul>   |
| GABA BROWN        | Medium Grain Brown Rice, Long Grain Brown Rice | BROWN             | 0.5-2                   | <ul style="list-style-type: none"> <li>Brown rice is cooked after the temperature of the Inner Cooking Pan is kept at about 40°C for about 2 hours, which makes it softer and easier to eat than brown rice cooked in the BROWN menu. (See ESTIMATED COOKING TIME.)</li> </ul>   |
| QUINOA            | Quinoa   | QUINOA            | 0.5-1.5                 | <ul style="list-style-type: none"> <li>Adjust the amount of water according to your preference.</li> <li><b>For firmer quinoa → Use less water.</b></li> <li><b>For softer quinoa → Use more water.</b></li> </ul>   |

# KEEPING RICE WARM

## REGULAR KEEP WARM AND EXTENDED KEEP WARM

You can choose the Regular Keep Warm mode or Extended Keep Warm mode by pressing the KEEP WARM button while the KEEP WARM light is on.

- The Extended Keep Warm mode is not available during the following (the Rice Cooker will beep and automatically start the Regular Keep Warm mode)
  - MIXED, CONGEE THICK, CONGEE THIN, BROWN, GABA BROWN, QUINOA menu settings.
  - If 12 hours of Regular Keep Warm has already elapsed.
  - If the temperature of the Inner Cooking Pan is low by cancellation of the Keep Warm mode or power failure.
- To end the Keep Warm mode, press the CANCEL button.



### REGULAR KEEP WARM

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

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



### EXTENDED KEEP WARM

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

This function can be activated during Regular Keep Warm mode.

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



2 Press the KEEP WARM button.



The EXTENDED KEEP WARM display will turn on.

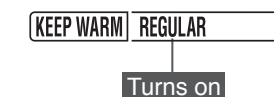
- If 24 hours elapses from cooking completion, the Rice Cooker automatically returns to Regular Keep Warm mode.

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

Press the KEEP WARM button.



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



### ABOUT KEEP WARM TIMES

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

| KEEP WARM          | MENU | WHITE • QUICK • SHORT GRAIN WHITE • SUSHI | BROWN • GABA BROWN | MIXED • CONGEE THICK* • CONGEE THIN* • QUINOA |
|--------------------|------|---|--------------------|---|
| REGULAR KEEP WARM  |      | Up to 12 hours                            | Up to 12 hours     | X   |
| 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 blinking as a warning. Please consume the rice as soon as possible.



For the menu with an "X" above, the number will begin blinking at "0 (h)". Do not keep them warm.



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

Continued on the next page

# KEEPING RICE WARM (cont.)

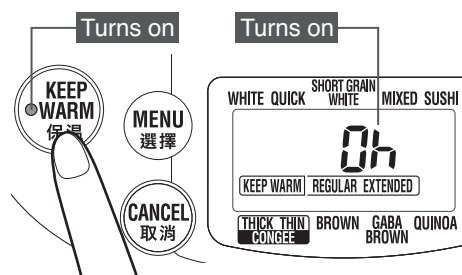
## HOW TO KEEP RICE WARM AGAIN

■ 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 h".





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



### When you are concerned about the odor

- Foul odors or the growth of bacteria may occur depending on how well the unit is cleaned, the room temperature based on the season or usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned. If you are concerned about odors, it may be effective to clean the Rice Cooker according to "THE INTERIOR" on **pg. 18**, then use the REGULAR KEEP WARM. It can be even more effective to increase the warming temperature, as described on **pg. 22**, "IF THE FOLLOWING OCCUR".

### NOTE

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

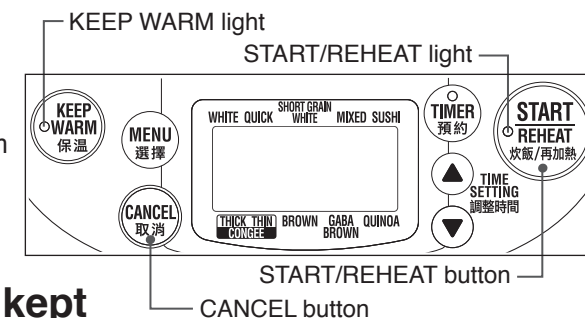
### REQUEST

- When keeping rice warm inside the Inner Cooking Pan, be sure to select the Keep Warm mode.

# REHEATING RICE

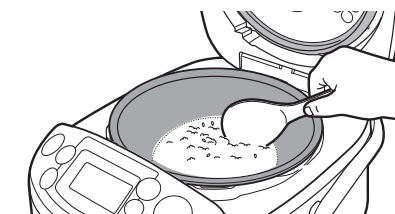
You can use this function during Regular Keep Warm mode or Extended Keep Warm mode.

- This Reheat function is for reheating the rice during Keep Warm mode to make the rice hotter. Particularly, when the rice is kept warm at a lower temperature by the Extended Keep Warm mode, the Reheat function will reheat the rice to the best serving temperature.
- You can reheat the rice only when the KEEP WARM light is on.



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

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



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

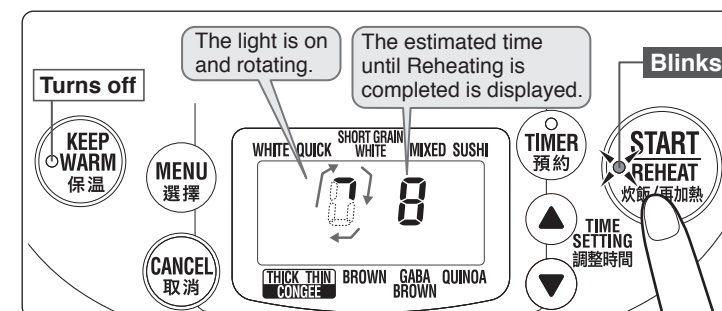
Press the  button.



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

A melody will sound, and reheating will start.

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



### Standard times required for reheating

Approx. 4 min. – 8 min.

Approx. 4 min. – 8 min. later

### The melody (beep) sounds and Reheating is finished.

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

## 3 Loosen the rice.

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

### 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 2 for WHITE as the rice may not be warmed adequately.
- Do not use the Reheat function if the rice is cold or the temperature of the Inner Cooking Pan is too low as doing so may cause scorching, foul odors or the rice may become hard.

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

Press the  button.

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

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

Press the  button.

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

# USING THE TIMER TO COOK RICE USING THE TIMER

- This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in “Timer 1” and “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 the Timer is set for a shorter time 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 3 under “BASIC COOKING STEPS” on pg. 8.

## 1 Press the **MENU** button to select the desired menu item.

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

## 2 Press the **TIMER** button to select “TIMER 1” (or “TIMER 2”).

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

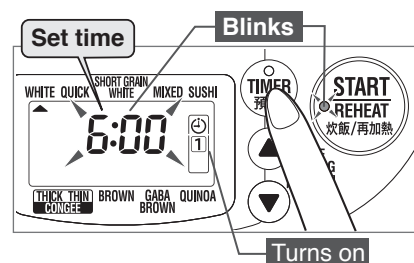
## 3 Press **▲** or **▼** button to set a specific time to finish cooking.

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

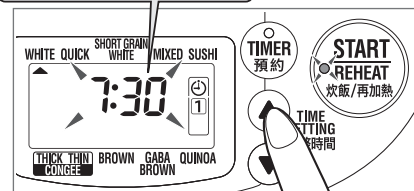
## 4 Press the **START/REHEAT** button.

- The melody (beep) sounds and the Timer setting is complete. The START/REHEAT light turns off, and the time you wish to finish cooking and the TIMER light turns on.
- The START/REHEAT button must be pressed to set the TIMER.
  - Cooking will be completed at the specified time. → See step 6 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”. (WHITE menu setting)



The time you wish to complete cooking.



TIMER setting complete.



### Lengths for the Timer Setting

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

|                   |                   |
|-------------------|-------------------|
| WHITE             | 1 hour 10 min. –  |
| SHORT GRAIN WHITE | 1 hour 10 min. –  |
| SUSHI             | 1 hour 15 min. –  |
| CONGEE THICK      | 1 hour 30 min. –  |
| CONGEE THIN       | 1 hour 40 min. –  |
| BROWN             | 1 hour 35 min. –  |
| GABA BROWN        | 3 hours 30 min. – |
| QUINOA            | 55 min. –         |

### REQUEST

- 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 the bran can collect at the bottom and burn.
- 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 ▲ or ▼ button and the Display will switch only while the button is pressed.

# RECIPES

## The measurements used in these Recipes

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

## HAND-ROLLED SUSHI

Menu Setting: **SUSHI**

### Ingredients (2–3 servings)

- Rice.....2 cups
- Vinegar Mix**
- Rice vinegar.....2 2/3 Tbsp.
- Sugar.....2 tsp.
- Salt.....1 tsp.
- Suggested Toppings**
- Sashimi (tuna, squid, prawns, etc.)
- Pickles (e.g. pickled radish)
- Avocado and ham
- Natto (fermented soy bean), Shiso (perilla leaf) and green onions
- Bacon and asparagus
- Salmon roe, sea eel and rolled egg
- Carrots, cucumbers and celery
- Seaweed, Wasabi (horse radish), soy sauce and pickled red ginger to taste



### How to cook

- 1 Clean rice well and fill the Inner Cooking Pan with water to water level 2 for SUSHI.
- 2 Press the MENU button, select SUSHI and press the START/REHEAT button to start cooking.
- 3 When cooking is completed, place the rice into a wooden container (wiped with a clean wet cloth). Pour the Vinegar Mix

over the rice and mix thoroughly while cooling it with a fan.

- Hand-rolled sushi is simple and quick, wrapping your favorite sashimi, ingredients and sushi rice with *Nori* (seaweed). You can also use a green leaf to wrap your hand-rolled sushi.

## CONGEE WITH SEVEN HERBS

Menu Setting: **CONGEE THICK**

Always follow the points shown below to prevent the congee from boiling over and the steam exhaust route from clogging, which may be dangerous.

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

### Ingredients (2–3 servings)

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

### How to cook

- 1 Wash and boil the vegetables. Then soak in cold water, squeeze off the excess water, and cut into small pieces.
- 2 Clean rice well, add water to water level 0.5 for CONGEE THICK.
- 3 Press the MENU button, select CONGEE THICK and press the START/REHEAT button to start cooking.
- 4 When the cooking has completed, add ingredients from Step 1 and the salt, and mix lightly. Alternatively, place the rice on a bowl and top with the vegetables from Step 1.



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

Continued on the next page



# RECIPES (cont.)

## MIXED BROWN RICE

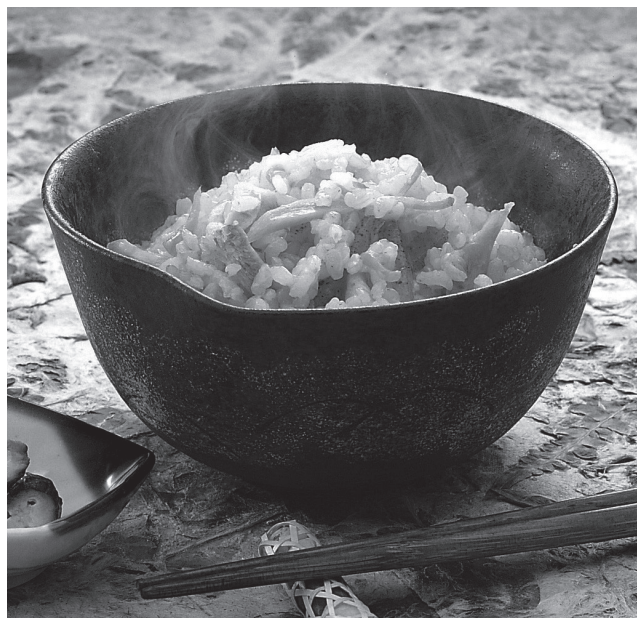
Menu Setting: **BROWN**

### Ingredients (2–3 servings)

|                                 |                |
|---------------------------------|----------------|
| Brown rice.....                 | 2 cups         |
| Chicken thigh.....              | 50 g           |
| Age (fried tofu).....           | 1 piece (20 g) |
| Carrots.....                    | 20 g           |
| Konnyaku.....                   | 20 g           |
| Gobo.....                       | 20 g           |
| <b>A</b> { Light soy sauce..... | 2 Tbsp.        |
| { Mirin (sweet sake).....       | 1 tsp.         |

### 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 2 for BROWN and mix well, **stirring from the bottom of the pan.**
  - Rinse brown rice lightly to remove husks.
- 4 Place ingredients of Steps 1 and 2 on top of rice from Step 3.
  - Do not mix the ingredients with the rice. Changing the amount of rice and ingredients may cause imperfect cooking.



- 5 Press the MENU button and select BROWN menu setting, then press the START/REHEAT button.
- 6 When cooking is completed, mix the rice to loosen it.

## QUINOA AND AVOCADO SALMON SALAD

Menu Setting: **QUINOA**

### Ingredients (4–5 servings)

|                                 |                  |
|---------------------------------|------------------|
| Quinoa.....                     | 2 cups           |
| Salt.....                       | A pinch          |
| Salmon (fillets).....           | 2 slices (250 g) |
| <b>A</b> { 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>B</b> { Lime (or lemon)..... | 5 (200 g)        |
| { Apple cider vinegar.....      | 2 1/3 Tbsp.      |
| { Olive oil.....                | 2 1/3 Tbsp.      |
| Black pepper.....               | To taste         |
| Salt.....                       | To taste         |
| Avocado.....                    | 1 (150 g)        |
| <b>C</b> { 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 heat at medium temperature. 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.

# CLEANING AND MAINTENANCE

● Clean the Rice Cooker thoroughly after every use.

## IMPORTANT

- Be sure to unplug the Power Cord from the electrical outlet and allow the Main Body and the Inner Cooking Pan to cool down.
- 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.
- After cleaning, be sure to reattach the Inner Lid Set, Steam Vent Cap and Spatula Holder correctly.



## THE EXTERIOR

### Wipe clean with a well-wrung soft cloth.

- If using a cloth that is chemically treated, use sparingly to avoid transferring the chemical smell and do not scrub the Rice Cooker forcefully. (Doing so may damage the surface, causing discoloration, scratches, degradation in quality, or corrosion.)

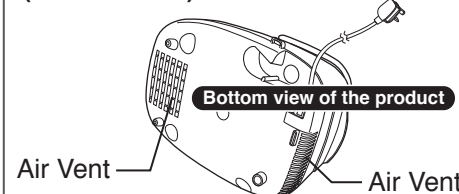
### Open Button

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

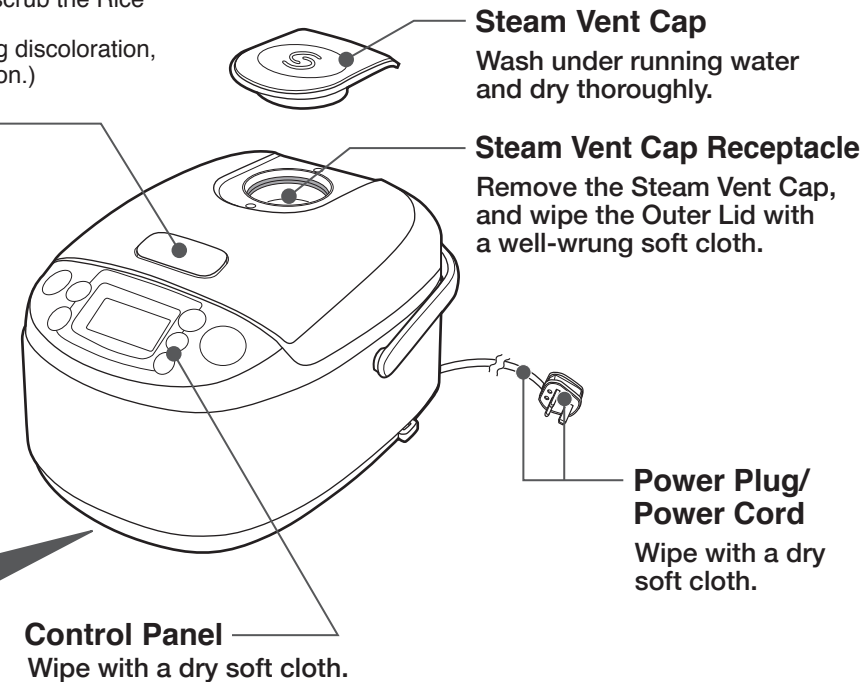
- The Outer Lid may not open.

### Air Vent

Clean using a vacuum cleaner (once a month).



- Using the Rice Cooker with clogged Air Vent may cause the internal temperature to become abnormally high, resulting in breakdown.



**Steam Vent Cap**  
Wash under running water and dry thoroughly.

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

**Control Panel**  
Wipe with a dry soft cloth.

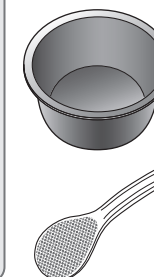
**Power Plug/Power Cord**  
Wipe with a dry soft cloth.

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

Wash using a neutral kitchen detergent and a soft sponge.

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

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



## Measuring Cup/Spatula Holder

Wash using a soft sponge.

- To wash thoroughly, use a neutral kitchen detergent.



## IF THERE IS AN ODOR

- 1 Fill the Inner Cooking Pan with water up to water level 1 for WHITE.
  - Do not put other matter such as kitchen detergents in the Inner Cooking Pan.
- 2 Close the Outer Lid and press the **MENU** button to select the QUICK menu setting.
- 3 Press the **START/REHEAT** button.
- 4 When the melody (beep) sounds and switches to Keep Warm mode, press the **CANCEL** button.
- 5 Wait until the Main Body cools down, discard the water and clean accordingly.
  - Open the Outer Lid and dry the Rice Cooker in a well ventilated place.

Continued on the next page

# CLEANING AND MAINTENANCE (cont.)

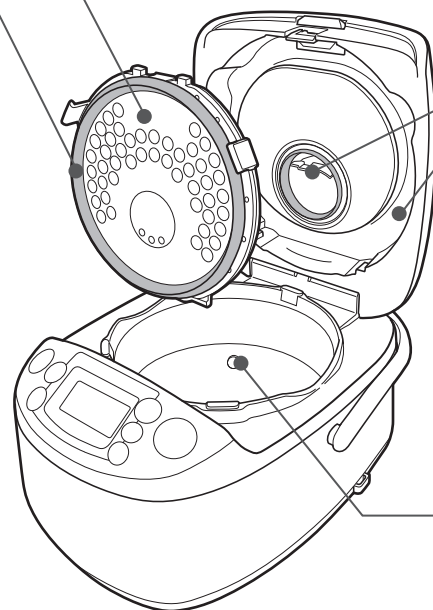
## THE INTERIOR

### Inner Lid Set

#### Inner Lid Gasket

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

- Remove rice or other matter. If not removed, steam may leak through, rice may dry, or cooking and Keep Warm may be imperfect.
- The Inner Lid Gasket cannot be removed.
- Be sure to clean the Inner Lid Set after every use. If left dirty or wet, the color may change to brown or rust may form.



### Outer Lid / Steam Vent

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

- If left dirty or wet, the color may change to brown or rust may form.

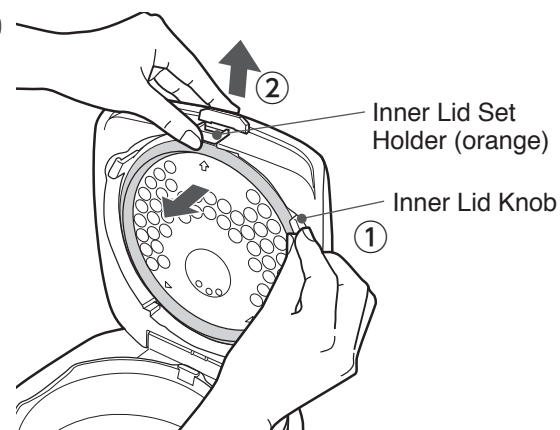
### Side Sensor

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

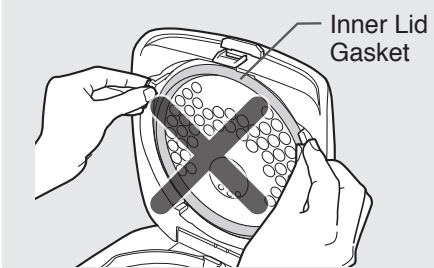
## HOW TO DETACH AND ATTACH THE INNER LID SET

### HOW TO DETACH

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



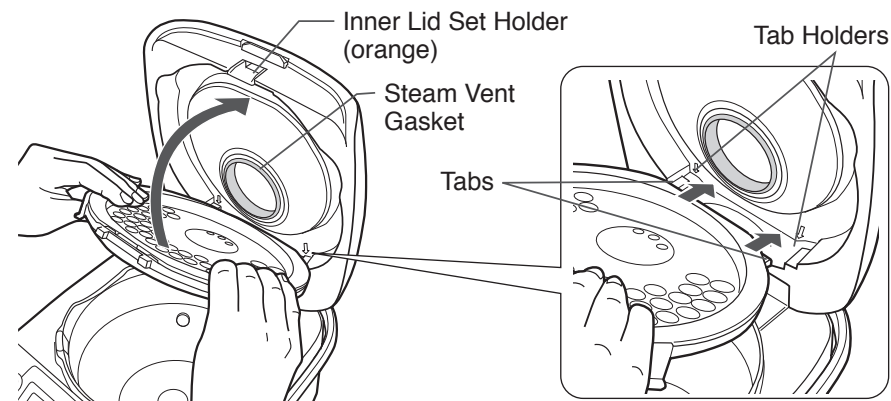
- Do not forcibly pull the Inner Lid Knobs or Inner Lid Gasket toward you without pressing the Inner Lid Set Holder. May cause the Inner Lid Set and Outer Lid to break.



### HOW TO ATTACH

Line up the Inner Lid Set Tabs (2 positions) with the Outer Lid Tab Holders and insert until you hear a clicking sound from the Inner Lid Set Holder.

- When attaching, be sure that the Steam Vent Gasket doesn't get caught on the Inner Lid Set.



# TROUBLESHOOTING GUIDE

● Please check the following points before calling for service.

| Problems   | Cause (Points to check)   |
|--|---|
| COOKING RICE   | <p><b>Cooked rice is too hard or too soft</b></p> <ul style="list-style-type: none"> <li>● Increase or reduce water by 1–2 mm from the Water Level Line according to your preference.</li> <li>● If the Rice Cooker is positioned on an uneven or tilted surface, the texture of the cooked rice may be too hard or too soft as the amount of water becomes inconsistent.</li> <li>● The texture of rice varies depending on the brand of the rice, where it was harvested, and how long it was stored (new crop or old crop).</li> <li>● The texture of rice varies depending on the room and water temperatures.</li> <li>● Using the Timer may result in softer rice.</li> <li>● If you cook rice using the QUICK menu setting, the rice may turn out sticky or hard. → <b>Try using the WHITE menu setting.</b></li> <li>● Make sure the Inner Cooking Pan has not deformed.</li> <li>● Did you level the surface of the rice before cooking?</li> <li>● Did you loosen the rice after cooking was completed? → <b>Loosen the rice immediately after cooking is completed.</b></li> <li>● Rice may not have been cleaned sufficiently and too much bran may be left.</li> <li>● Is there moisture or foreign matter such as (cooked or uncooked) rice on the bottom of the Inner Cooking Pan or Side Sensor? → <b>Wipe it off.</b></li> <li>● Is there moisture or foreign matter on the inside of the Main Body, the Inner Lid Set, or the Steam Vent Cap? → <b>Wipe it off.</b></li> <li>● Long Grain Rice may be slightly harder than normal. → <b>To make it softer, fill the water slightly higher than the marked line on the Inner Cooking Pan (within 1/2 of scale) and cook. However, please note that adding too much water may cause it to boil over.</b></li> </ul> |
|  | <p><b>Rice is scorched</b></p> <ul style="list-style-type: none"> <li>● Is there moisture or foreign matter such as (cooked or uncooked) rice on the bottom of the Inner Cooking Pan or Side Sensor? → <b>Wipe it off.</b></li> <li>● Rice may not have been cleaned sufficiently and too much bran may be left.</li> <li>● Make sure the Inner Cooking Pan has not deformed.</li> <li>● If you soak the rice for a long time or cook rice using the Timer, the bran may collect at the bottom, and the rice will be more easily scorched.</li> </ul>   |
|  | <p><b>The surface of the cooked rice is uneven</b></p> <ul style="list-style-type: none"> <li>● Depending on the heat convection while cooking, the surface of the finished rice may look uneven.</li> <li>● Did you level the surface of the rice before cooking?</li> <li>● Make sure the Inner Cooking Pan and the Inner Lid Set are not deformed.</li> </ul>  |
|  | <p><b>Boils over while cooking</b></p> <ul style="list-style-type: none"> <li>● Did you use the wrong Menu or amount of water? → <b>pg. 10</b></li> <li>● When cooking using the CONGEE THICK, CONGEE THIN, or QUINOA menu setting, the contents are particularly likely to boil over, so be sure not to use the wrong amount of water. → <b>See "Be careful that the contents do not boil over." on pg. 9.</b></li> <li>● Make sure the Steam Vent Cap is attached.</li> <li>● Rice may not have been cleaned sufficiently and too much bran may be left.</li> <li>● Make sure the Inner Cooking Pan has not deformed.</li> </ul>  |
| <p><b>Unable to start cooking or the buttons do not respond</b></p> <ul style="list-style-type: none"> <li>● Did you plug the Power Plug into the electrical outlet?</li> <li>● Does the Display show "E01" or "E02"? → <b>pg. 21</b></li> <li>● Was the Inner Cooking Pan inserted correctly? → <b>Set the Inner Cooking Pan correctly.</b></li> <li>● Is the KEEP WARM light on? → <b>Press the CANCEL button and press the START/REHEAT button.</b></li> <li>● Did you press the START/REHEAT button after preparing to cook the rice? → <b>The START/REHEAT button must be pressed to start cooking the rice.</b></li> </ul> |   |
| <p><b>Steam comes out from the gap between the Outer Lid and the Main Body</b></p> <ul style="list-style-type: none"> <li>● Please check that the Inner Lid Set has not been dropped or deformed, and that the Inner Lid Gasket is not torn.</li> <li>● Has the Inner Lid Gasket become soiled? → <b>Clean the Inner Lid Gasket.</b></li> <li>● Make sure the Inner Cooking Pan has not deformed.</li> </ul>   |   |
| COOKING RICE/KEEP WARM   | <p><b>A noise is heard during Cooking/Keep Warm</b></p> <ul style="list-style-type: none"> <li>● The noise is the microprocessor (MICOM) adjusting the heat power of the Rice Cooker.</li> </ul>  |
|  | <p><b>The Reheat function does not work</b></p> <ul style="list-style-type: none"> <li>● Make sure the KEEP WARM light is not off. → <b>pg. 13</b></li> </ul>   |

Continued on the next page

# TROUBLESHOOTING GUIDE (cont.)

| Problems      | Cause (Points to check)  |
|---------------|--|
| KEEP WARM     | <p><b>During Keep Warm, rice has an odor, or rice becomes watery</b></p> <ul style="list-style-type: none"> <li>Was the rice kept warm with the spatula left in the Inner Cooking Pan?</li> <li>Was cold rice reheated?</li> <li>Did you loosen the rice after cooking was completed? → <b>Loosen the rice immediately after cooking is completed.</b></li> <li>Rice may not have been cleaned sufficiently and too much bran may be left.</li> <li>Some odor may remain after cooking Mixed Rice. → <b>Clean the Inner Cooking Pan thoroughly and perform "IF THERE IS AN ODOR" on pg. 17</b></li> <li>The Keep Warm mode may not have been used for keeping rice warm. → <b>Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor. → pg. 6</b></li> <li>Was the Extended Keep Warm mode used for more than 24 hours? (This differs depending on the menu.) → <b>pg. 11</b></li> <li>Did you clean the Rice Cooker thoroughly after every use? → <b>Foul odors or the growth of bacteria may occur depending on how well the unit is cleaned, the room temperature based on the season or usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned. If you are concerned about odors, it may be effective to clean the Rice Cooker according to "THE INTERIOR" on pg. 18, then use the REGULAR KEEP WARM on pg 11. It can be even more effective to increase the warming temperature, as described on pg. 22, "IF THE FOLLOWING OCCUR".</b></li> </ul> |
|               | <p><b>During Keep Warm, rice becomes yellow or dry</b></p> <ul style="list-style-type: none"> <li>Is there moisture or foreign matter such as (cooked or uncooked) rice on the bottom of the Inner Cooking Pan or Side Sensor? → <b>Wipe it off.</b></li> <li>Are you keeping warm a small amount of rice in the Inner Cooking Pan?</li> <li>Was the Regular Keep Warm mode used for more than 12 hours or the Extended Keep Warm mode used for more than 24 hours? (This differs depending on the menu.) → <b>pg. 11</b></li> <li>The type of rice and water used may make the rice appear yellow.</li> <li>If you're worried because the rice changes color or is dry, see <b>pg. 22</b> "IF THE FOLLOWING OCCUR". It may be effective to reduce the Keep Warm temperature.</li> </ul>   |
|               | <p><b>Extended Keep Warm is not accepted</b></p> <ul style="list-style-type: none"> <li>Did you select a menu setting for which the Extended Keep Warm mode is not available? → <b>pg. 11</b></li> <li>Was the Keep Warm mode used for more than 12 hours? → <b>If the Keep Warm mode is used for more than 12 hours, the Extended Keep Warm mode will not be accepted.</b></li> <li>Is the rice in the Inner Cooking Pan cold? → <b>If the temperature of the Inner Cooking Pan is low, the Extended Keep Warm mode will not be accepted.</b></li> </ul>  |
|               | <p><b>The Keep Warm elapsed time display is blinking</b></p> <ul style="list-style-type: none"> <li>If the temperature of the rice is low, or if the Keep Warm time has exceeded 12 hours for Regular Keep Warm mode or 24 hours for Extended Keep Warm mode, the Keep Warm elapsed time display will blink. (This differs depending on the menu.) → <b>pg. 11</b></li> </ul>  |
|               | <p><b>The Display does not show the elapsed Keep Warm time</b></p> <ul style="list-style-type: none"> <li>Does the Display show the current time? → <b>Press the TIME SETTING button to change the display. → pg. 12 "NOTE".</b></li> </ul>  |
| TIMER COOKING | <p><b>The Rice Cooker starts cooking immediately after the Timer is set</b></p> <ul style="list-style-type: none"> <li>Is the current time set correctly? → <b>The clock is displayed in 24 hours (military time). Please check and set it again.</b></li> <li>If the Timer is set for a shorter time than the Lengths for the Timer Setting, the Rice Cooker will start cooking immediately.</li> </ul>   |
|               | <p><b>The rice is not ready at the set time</b></p> <ul style="list-style-type: none"> <li>Is the current time set correctly? → <b>The clock is displayed in 24 hours (military time). Please check and set it again.</b></li> <li>Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.</li> </ul>  |
|               | <p><b>The Timer cannot be set</b></p> <ul style="list-style-type: none"> <li>Did you press the START/REHEAT button after setting the time? → <b>The START/REHEAT button must be pressed to complete setting the Timer.</b></li> <li>Is "7:00" blinking on the Display? → <b>Unless the current time is set, the Timer function will not be accepted. → pg. 7</b></li> <li>Have you selected a Menu item that doesn't work with the Timer function? → <b>The Timer function is not available in the QUICK and MIXED menu settings.</b></li> </ul>   |

| Problems   | Cause (Points to check)   |
|--|---|
| OTHER  | <p><b>The Outer Lid cannot be opened</b></p> <ul style="list-style-type: none"> <li>If you press the edge of the Open Button, the Outer Lid may be difficult to open. Be sure to press the center of the Open Button.</li> </ul>  |
|  | <p><b>The Outer Lid won't close</b></p> <ul style="list-style-type: none"> <li>Is the Inner Lid Set attached correctly? → <b>If the Inner Lid Set is not attached, the Outer Lid is constructed so that it will not close, for a safety reason. This is not a malfunction.</b></li> </ul>   |
|  | <p><b>The Outer Lid opens during cooking</b></p> <ul style="list-style-type: none"> <li>Did you close the Outer Lid completely? → <b>Be sure to close the Outer Lid until you hear a clicking sound.</b></li> </ul>   |
|  | <p><b>You mistakenly put the rice and water directly into the Main Body</b></p> <ul style="list-style-type: none"> <li>Putting rice and water directly into the Main Body may cause a malfunction. Contact the store where you purchased the product.</li> </ul>  |
|  | <p><b>There's a resinous odor, such as that of plastic</b></p> <ul style="list-style-type: none"> <li>When you use this product for the first time, there will be a resinous smell, such as that of plastic, but the odor will lessen as you use the product. If you are concerned about the odor, please see <b>pg. 17</b> "IF THERE IS AN ODOR".</li> </ul>   |
|  | <p><b>When power failure occurs</b></p> <ul style="list-style-type: none"> <li>If too many appliances are used simultaneously, overload may occur and the breaker will cut off the electricity. → <b>If another appliance is plugged in the same outlet as the Rice Cooker, unplug it before resetting the breaker. If the power supply recovers within 10 minutes, the Rice Cooker will resume cooking automatically.</b></li> </ul> |
|  | <p><b>The estimated time until cooking completion is not displayed</b></p> <ul style="list-style-type: none"> <li>When pots of rice are cooked consecutively, the estimated time will not be displayed until the Main Body cools down, but the rice cooking will start. This is not a malfunction.</li> </ul>   |
|  | <p><b>Sparks by the Power Plug</b></p> <ul style="list-style-type: none"> <li>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.</li> </ul>  |
| <p><b>There is rust colored residue on the inside of the Outer Lid or the Inner Lid Set</b></p> <ul style="list-style-type: none"> <li>If rice residue is stuck on the Outer Lid or the Inner Lid Set and has discolored, clean it. → <b>pg. 17</b></li> </ul> |   |

## 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)   |
|---|---|
| <p><b>E06</b></p>   | <ul style="list-style-type: none"> <li>In case of voltage abnormality, the unit automatically stops to prevent a breakdown. → <b>Recheck the rated voltage of the outlet to see if it complies with the Rice Cooker. If not, use another outlet.</b></li> </ul>   |
| <p><b>H01 H02 H03</b></p>   | <ul style="list-style-type: none"> <li>The temperature of the Lid Sensor or the Side Sensor is too high. → <b>Press the CANCEL button and open the Outer Lid for more than 60 minutes and allow the interior to cool down. (Be careful not to burn yourself.) → To cool faster, see pg. 9 "REMARKS"</b></li> </ul>  |
| <p><b>H04</b></p>   | <ul style="list-style-type: none"> <li>The Inner Cooking Pan is not inserted. → <b>Set the Inner Cooking Pan securely.</b></li> </ul>   |
| <p><b>7:00 is blinking</b></p>  | <ul style="list-style-type: none"> <li>If the Display shows a blinking 7:00, set the time. → <b>pg. 7</b><br/>If rice is cooked while the Display shows a blinking 7:00 (without first setting the time), the current time will not be shown during the cooking or keep warm process.</li> </ul>  |
| <p><b>The Display turns off when the Power Plug is unplugged from the electrical outlet</b></p> | <ul style="list-style-type: none"> <li>The built-in lithium battery is dead. The Display will turn off and stored memories (current time, menu selection, and Keep Warm settings) will be erased if the Power Plug is unplugged from the electrical outlet. However, if the Power Plug is plugged back into the electrical outlet and the clock is set, the Rice Cooker will function normally. Please contact the store where you purchased the Rice Cooker to have the Lithium Battery replaced (a fee will be charged for the replacement).</li> </ul> |
| <p><b>Odd Display</b></p> <p><b>E01 E02 E03</b></p>   | <ul style="list-style-type: none"> <li>Unplug the Power Cord from the electrical outlet and plug it in again.</li> <li>Indicates malfunction. → <b>Please contact the store where you purchased the Rice Cooker.</b></li> </ul>   |

# IF THE FOLLOWING OCCUR

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

**Change the Keep Warm temperature.**

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

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

## How to Change the Keep Warm Temperature Settings

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

The current time is displayed.



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

Press and hold for 3 seconds or longer.



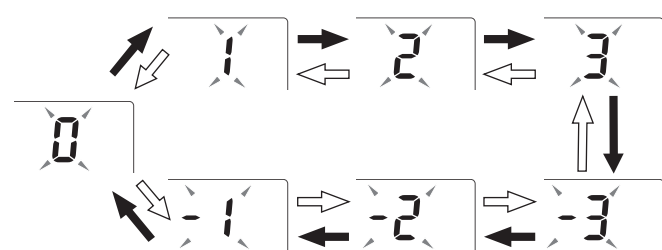
You hear 3 beeps and the current setting blinks. (When setting for the first time, the setting is "0".)



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

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

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



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

### 4 Press the MENU button.

When the set temperature lights up and there are 3 beeps, the setting is completed.



After completing the setting, and after the beeps sound, the display returns to the current time.



#### NOTE

- Settings cannot be changed during Cooking, Reheating, Regular Keep Warm, Extended Keep Warm or Timer Cooking.
- If you are unable to successfully complete the operation the first time, start again from Step 1.
- Once you change the setting, that setting will be saved even if you unplug the Power Plug from the electrical outlet.
- If 15 seconds or longer elapse without any action while you are changing the setting, the display will revert to the current time and the setting will not be changed.

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

# REPLACEMENT PARTS

- Please replace damaged parts for optimum performance. (a fee will be charged)
- When replacing parts, please check the model number and the parts name beforehand, then contact the store where you purchased the Rice Cooker.

| Parts Names       | Parts Number |
|-------------------|--------------|
| Inner Lid Set     | C116-GR      |
| Inner Cooking Pan | B608-6B      |
| Spatula           | SHAKN-6B     |
| Spatula Holder    | 618112-00    |
| Measuring Cup     | 615784-00    |

# SPECIFICATIONS

| Model No.  |   | NP-GKQ05    |           |
|--|---|-------------|-----------|
| Cooking Capacity of Each Menu Setting (approx. L) [cups] | WHITE (Long grain white rice)                               | 0.09 – 0.54 | [0.5–3]   |
|  | QUICK (Long grain white rice)                               | 0.09 – 0.54 | [0.5–3]   |
|  | SHORT GRAIN WHITE (Short grain white rice)                  | 0.09 – 0.54 | [0.5–3]   |
|  | MIXED (Long grain white rice)                               | 0.09 – 0.36 | [0.5–2]   |
|  | SUSHI (Short grain white rice)                              | 0.09 – 0.54 | [0.5–3]   |
|  | CONGEE THICK (Long grain white rice)                        | 0.09        | [0.5]     |
|  | CONGEE THIN (Long grain white rice)                         | 0.09        | [0.5]     |
|  | BROWN (Medium grain brown rice, long grain brown rice)      | 0.09 – 0.36 | [0.5–2]   |
|  | GABA BROWN (Medium grain brown rice, long grain brown rice) | 0.09 – 0.36 | [0.5–2]   |
|  | QUINOA  | 0.09 – 0.27 | [0.5–1.5] |
| Rating   | AC 220 – 230 V 50/60 Hz                                     |             |           |
| Electric Consumption                                     | 680 – 700 W   |             |           |
| Average Power Consumption during Keep Warm               | 25 W  |             |           |
| Rice Cooking System                                      | IH (Induction Heating System)                               |             |           |
| Power Cord Length  | 1.0 m   |             |           |
| External Dimensions <approx. cm>                         | 23 (W) × 30 (D) × 19 (H) (36 *1)                            |             |           |
| Weight   | approx. 3.4 kg  |             |           |

- The average power consumption during Keep Warm is calculated with the Rice Cooker at maximum capacity and at a room temperature of 20°C.
- This product may not operate properly in certain environments or places with high altitudes or extreme weather conditions. Please avoid using this product in such areas.
- 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 wire 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.

