



INDUCTION HEATING PRESSURE RICE COOKER & WARMER

OPERATING INSTRUCTIONS

NP-RLQ05

- Thank you for purchasing this product.
- Please read and follow all the operating instructions carefully. Mishandling this product is dangerous because inside of the Induction Heating Pressure Rice Cooker & Warmer becomes high-pressure.
 Please keep this operating instructions at hand for easy reference.

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SPECIFICATIONS

ZOJIRUSHI CORPORATION



IMPORTANT SAFEGUARDS Be sure to follow these instructions.

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

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

WARNINGS Indicates risk of serious injury or death.

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

Prohibited or required actions are indicated as follows:



Indicates a prohibited operation.



Indicates a requirement or instruction that must be followed.

MARNINGS

To Cook Rice Safely in This Rice Cooker | Because pressure is applied during cooking, mishandling may be hazardous as rice or other ingredients may boil over. resulting in burns or injury.

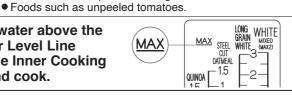


This product is for cooking and keeping rice warm only. Do not use for other than intended purposes. Always follow these Operating Instructions.

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

- Foods using ingredients that increase in size while cooking (pastes, such as hangen (pounded fish cake), beans, including legumes, noodles, etc.)
- Foods that may bubble over such as those using baking soda.
- Thick foods such as curry and stews.
- Foods with large amounts of oil.
- Foods that bubble up such as jams.

Do not fill with water above the **Maximum Water Level Line** (indicated on the Inner Cooking Pan as MAX) and cook.



- Lid Hooks

Hook Holes of

the Main Body

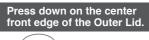
Never open the Outer Lid or move the Rice Cooker when pressure is applied during cooking.

Before cooking, make sure that there are no grains of cooked Inner Lid Filter or uncooked rice or other food items stuck to or around the Lid Hooks, the Hook Holes of the Main Body, the Inner Lid Gasket, the Pressure Control Valve, the Safety Valve, the Inner Lid Filter, the Steam Vent, and between the Main Body and the Outer Lid.

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

Push down on the Outer Lid until you hear it click shut.

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





When opening the Outer Lid during cooking, be sure that the PRESSURE indication on the Display has gone out before opening the Outer Lid.

Gasket

Safety

Control Valve

Valve

Pressure

Foods packaged in plastic bags.

after the rice completes cooking.

plastic wrap, etc. or steaming dishes.

• Foods wrapped in parchment paper, aluminum foil,

• Congee with green vegetables (such as congee with

seven herbs) should be cooked separately and added



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

MARNINGS



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



Do not place your hands or face near the Steam Vent. Doing so may cause burns or scalding.



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.

Do not allow liquid to come in contact with the Power Plug or Power Cord.

Doing so may cause short circuit or electric shock.

Doing so may cause short circuit or electric shock

Electrical Outle

Power Cord

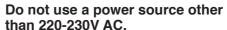


Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.

Doing so may cause electric shock, short circuit or fire.

Do not damage the Power Cord. Do not bend, pull, twist, bundle or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects.

A damaged Power Cord can cause fire or electric shock.



Use of any other power supply voltage may cause fire or electric shock.

Do not allow children to use the Rice Cooker unsupervised. Keep

Children are at risk of burns, electric shock or injury.

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

Do not put any metal objects such it out of the reach of infants.

Doing so may cause electric shock

as pins or wires into the Air Vent or crevices located at the bottom of the Rice Cooker.

where the Power Plug does not come into contact with steam.

or malfunction, resulting in injury.





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

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

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

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

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

A dirty Power Plug may cause fire.

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

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

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

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

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

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

IMPORTANT SAFEGUARDS (cont.)

A 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 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 deform the Rice Cooker.

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

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

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

Doing so may damage the slide-out table or shelf, causing the Rice Cooker to fall, resulting in injury or burns. The slide-out table or shelf should at least have a load capacity of 12 kg.

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 the Rice Cooker on an aluminum sheet or an electric carpet.

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

Do not use the Rice Cooker on a 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).

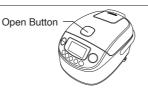
Doing so may cause breakdown or malfunction

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 touch the Open Button when moving the Rice Cooker.

Doing so may cause the Outer Lid to open, resulting in injury or burns.





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

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



Please allow the Rice Cooker to cool down before cleaning.

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

Always unplug the Rice Cooker by holding the Power Plug, not by pulling the Power Cord.

Pulling the Power Cord to unplug the Rice Cooker may cause electric shock, short circuit or fire.

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

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 place electronics or objects that are susceptible to magnets in close range of the Rice Cooker.

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

 Do not cover the Main Body, especially the Steam Vent, with a cloth or other objects.

Doing so may cause 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 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.
- Do not unplug the Power Plug from the electrical outlet during cooking.
 Steam may billow out, which can be dangerous.
- Do not cook when the Inner Cooking Pan is empty.
 Doing so may cause breakdown.

- 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.
 Doing so may burn the rice or otherwise cause imperfect cooking.
- Do not use the Rice Cooker on top of an induction heating cooker.
 Doing so may cause breakdown.
- Do not use the Rice Cooker in direct sunlight.
 Doing so may cause discoloration of the Rice Cooker.
- Do not use the Rice Cooker where its steam may come into contact with other electrical appliances.

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

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

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.

Inner Surface (Nonstick Coating) Outer Surface

<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 etc.).
- Do not hit with the Spatula or other utensils (when serving, etc.)

<When Cleaning> → pg. 21 -

- 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.

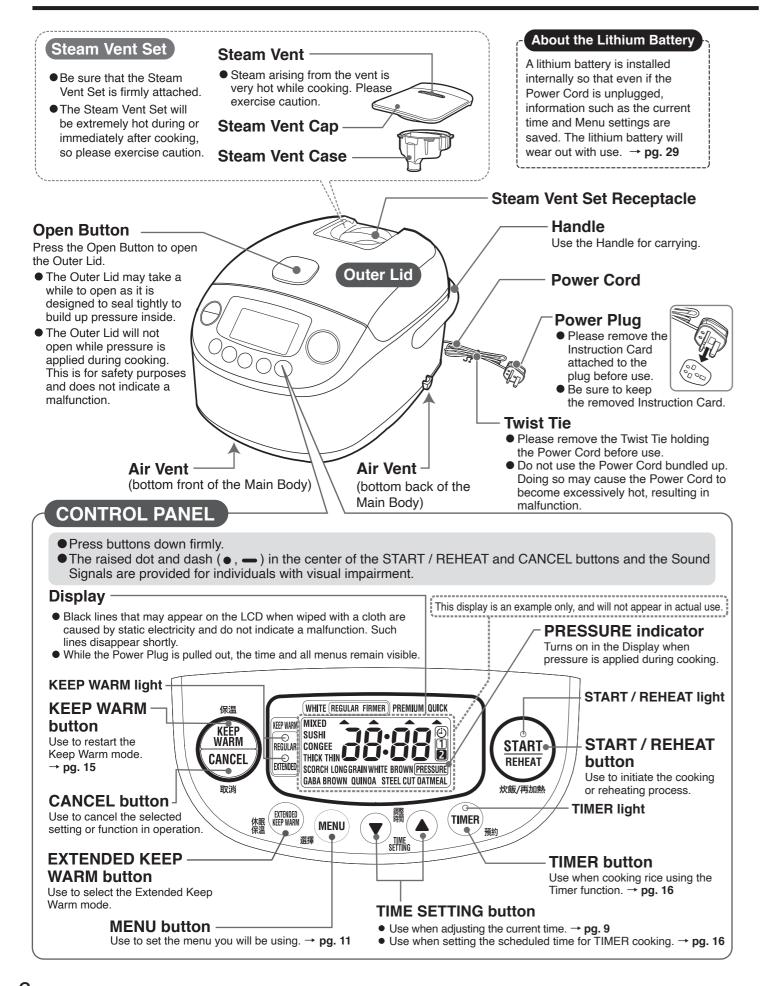
- The Nonstick Coating may eventually discolor or peel off. This will not affect the cooking/Keep Warm performances or sanitary properties, and is harmless to your health.
- If concerned with the peeling of the Nonstick Coating or if the Inner Cooking Pan deforms, please replace it by purchasing a new one. → pg. 29

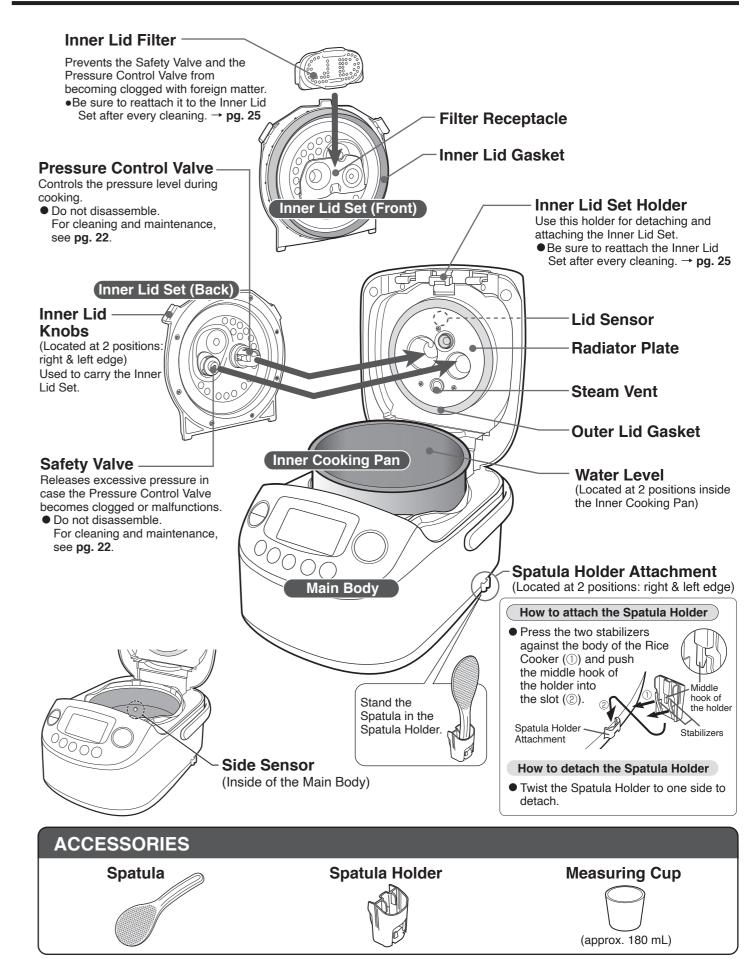
Outer Surface

- 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.

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PARTS NAMES AND FUNCTIONS





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.

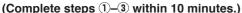
Rinse the

rice quickly

with plenty

of water.

- 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.



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.

Type of Rice	Softer rice	New crop	Old crop · Harder rice
Water Adjustment		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 alkalized ionic water Do not use alkalized ionic water that is over pH 9. Rice cooked with strongly alkalized ionic water may appear yellow or become too glutinous.
- Stir and loosen rice immediately after cooking has completed Doing so releases excess moisture, resulting in rice that is perfectly cooked with a fluffy texture. Loosen the rice within 10 minutes after cooking completes.

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

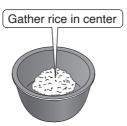
e.g.: When Cooking 2 Cups of White Rice CONGEE 0.5-Add water to water level 2 for WHITE.

Wash by

stirring the

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 guinoa and steel cut oatmeal 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

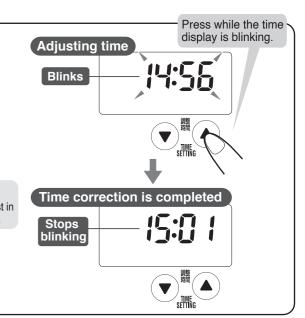
If the clock is inaccurate, set the correct time as shown below.

The clock is displayed in 24 hours (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.
- **2** Press the (▲) or (▼) button to initiate the Time Setting and adjust the clock to the current time while the time display is blinking.
 - (▲): Each press advances the time in 1-minute increments. Press and hold either button to quickly adjust in Each press moves the clock in reverse by 1 minute.
- 3 The time display will stop blinking after 3 seconds, indicating the Time Setting is completed.

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



- 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

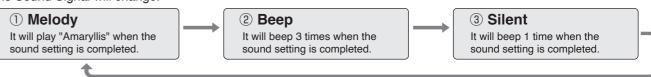
Types of Sound Signals	Melody		
and their meanings Indication	The default setting at the time of shipment from the factory.	Choose this setting to change from a Melody. Choose this setting to disable the Sound	
Cooking has begun	"Twinkle, Twinkle, Little Star"	a beep	
Timer is set	"Twinkle, Twinkle, 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 (TIMER) button for more than 3 seconds.

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

- You cannot change the Melody Signal for the initiation of Reheating.
- You cannot change the Sound Signal 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.



- **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

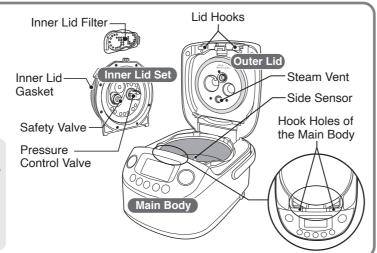
COOKING RICE BASIC COOKING STEPS

Please wash the Inner Cooking Pan, Inner Lid Set, Steam Vent Set and accessories before initial use.
 → pg. 21 - pg. 25

Check the parts of the Main Body before cooking.

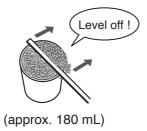
Check that all parts are clean and free of foreign matter before cooking. Make sure that rice or other matter is not stuck to the parts illustrated on the right. \rightarrow pg. 22

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



Measure the rice with the provided Measuring Cup.

Overfill the Measuring Cup with rice, then level off.



Clean the rice and adjust the amount of water.

- ① Clean the rice. See "TIPS FOR COOKING DELICIOUS RICE" on pg. 8.
- 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. 13
- 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.)

Place the Inner Cooking Pan into the Main Body, and attach the Inner Lid Set and the Steam Vent 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, the Inner Lid Set, and the Steam Vent Set.

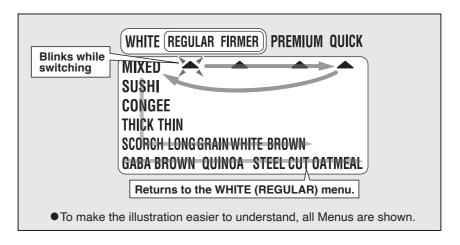
- Be sure to attach the Inner Lid Filter to the Inner Lid Set.
- In order to allow high-pressure rice cooking, the gaskets are extremely airtight. When closing the Outer Lid, you may feel resistance. Close the Outer Lid carefully and firmly until you hear a clicking sound.

Insert the Power Plug into the electrical outlet.

Select the desired Menu setting by pressing the MENU button.

● The initial Menu setting at the time of shipment from the factory is WHITE (REGULAR).

Each time you press the button, the Menu will blink and change in the following order: WHITE (REGULAR)—WHITE (FIRMER)—PREMIUM—QUICK—MIXED—SUSHI—CONGEE THICK—CONGEE THIN—SCORCH—LONG GRAIN WHITE—SCORCH LONG GRAIN WHITE—BROWN—GABA BROWN—QUINOA—STEEL CUT OATMEAL.



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

Press the START button.

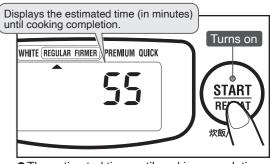
The melody (beep) sounds, and cooking begins.

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 (REGULAR KEEP WARM or EXTENDED KEEP WARM) light is on, the reheating process will start. → pg. 18
- If you want to know the current time during the cooking process, press or button and the Display will switch.
- When Menus that use pressure are selected, PRESSURE will light up on the Display when pressure begins to be applied.



The display when cooking rice with the WHITE (REGULAR) menu



- 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.

COOKING RICE (cont.)

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. 14.

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

Before opening the Outer Lid, be sure that steam is not coming out from the top and that PRESSURE is no longer lit up on the Display.



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.
- 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.
- The degree of sealing is high immediately after cooking. Therefore, it may take some time for the Outer Lid to

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. 21 – pg. 25**

REQUEST

Before opening the Outer Lid, be sure that steam is not issuing from the top and that PRESSURE is no longer lit up on the Display.

- If it becomes necessary to open the Outer Lid during cooking or to stop cooking, press and hold the CANCEL button for 1 second or longer. Steam will issue forcefully from the Steam Vent, so be cautious.
- Even if PRESSURE disappears from the display, if the Open button seems difficult to push, don't force it. Wait until the contents cool before opening. If you force the Outer Lid to open, the contents may boil over, which could cause burns.
- 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.

Elapsed time of the Keep Warm mode.

WHITE REGULAR FIRMER PREMIUM QUICK

KEEP WARM REGULAR

EXTENDED

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.

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.

Be careful that the contents do not boil over.

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

• The CONGEE THICK, CONGEE THIN, QUINOA, and STEEL CUT OATMEAL menu setting selections will not be saved. When cooking CONGEE THICK, CONGEE THIN, QUINOA, or STEEL CUT OATMEAL, please select the corresponding

NOTE

 You can switch Sound Signals (melody, beep) for use with other alerts. → See "SOUND SIGNALS AND **HOW TO CHANGE THEM" on pg. 9.**

COOKING RICE TIPS TO COOKING VARIOUS RICE MENUS

When cooking types of rice with assigned MENU settings

			Cooking Canacity	
Menu Setting	Rice Used	Water Level	Cooking Capacity [cups]	Merits/Advice
WHITE REGULAR	Short Grain White Rice	WHITE	0.5~3	• Cooks rice to the standard hardness (texture) set for this product.
WHITE FIRMER	Short Grain White Rice	WHITE	0.5~3	 Cooks white rice to a less glutinous and harder texture than the WHITE (REGULAR) menu setting.
PREMIUM	Short Grain White Rice	WHITE	0.5~3	Soaks and steams rice longer for a sweeter taste.
QUICK	Short Grain White Rice	WHITE	0.5~3	\bullet Cooks white rice faster. Please note that the rice texture may be slightly harder.
MIXED	Short Grain White Rice	WHITE	0.5~2	 Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. If the seasonings are added directly to the rice or if not mixed properly, scorching or imperfect cooking may occur. The recommended amount of ingredients should be about 30–50% of the weight of the rice (mass). Chop ingredients into small pieces and place on top of rice without mixing them into the rice.
SUSHI	Short Grain White Rice	SUSHI	0.5~3	• Rice is firmer than when cooked using the WHITE (FIRMER) menu setting.
CONGEE THICK	Short Grain White Rice	CONGEE THICK	0.5	 The recommended amount of ingredients should be about 30–50% of the weight of the rice (mass). Chop ingredients into small pieces and place on top of rice without mixing them into the rice.
CONGEE THIN	Short Grain White Rice	CONGEE THIN	0.5	 Ingredients that do not cook easily should not be used in large amounts. Boil green leaf vegetables separately and add them after the congee has finished cooking. Brown rice cannot be used to make congee.
SCORCH	Short Grain White Rice	WHITE	0.5~3	 A menu to enjoy the fragrance of scorched rice. It is recommended that you enjoy the rice as soon as possible after cooking completes. (If the temperature of the rice drops, the scorched part will become hard.) The scorched part may be a little hard to loosen or texture may be a little hard to eat. If cooking a small amount of rice, the rice may not scorch as much.
LONG GRAIN WHITE	Long Grain White Rice	LONG GRAIN WHITE	0.5~3	\bullet Depending on the rice brand, it may be slightly harder than normal. \rightarrow pg. 26
SCORCH LONG GRAIN WHITE	Long Grain White Rice	LONG GRAIN WHITE	0.5~3	 A menu to enjoy the fragrance of scorched rice. It is recommended that you enjoy the rice as soon as possible after cooking completes. (If the temperature of the rice drops, the scorched part will become hard.) The scorched part may be a little hard to loosen or texture may be a little hard to eat. If cooking a small amount of rice, the rice may not scorch as much. Depending on the rice brand, it may be slightly harder than normal. → pg. 26
BROWN	Medium Grain Brown Rice, Long Grain Brown Rice	BROWN	0.5~2	 Cooks brown rice. If white rice is mixed with brown rice, it may boil over or imperfect cooking may occur, and is not recommended.
GABA BROWN	Medium Grain Brown Rice, Long Grain Brown Rice	BROWN	0.5~2	 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.)
QUINOA	Quinoa	QUINOA	0.5~1.5	 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	0.5~1.5	 Adjust the amount of water according to your preference. For firmer oats → Use less water. For a softer porridge → Use more water.

ESTIMATED COOKING TIME / MENU SETTINGS THAT APPLY PRESSURE

		Menu Settings that Apply Pressure	0.5 L model
WHITE	REGULAR	•	approx. 54 minutes – 60 minutes
VVIIII	FIRMER	•	approx. 44 minutes – 51 minutes
PRE	EMIUM	•	approx. 79 minutes – 85 minutes
QUICK		•	approx. 36 minutes – 42 minutes
MIXED		•	approx. 70 minutes – 78 minutes
S	USHI		approx. 61 minutes – 67 minutes
CONGEE THICK			approx. 74 minutes – 80 minutes
CONGEE THIN			approx. 87 minutes – 93 minutes

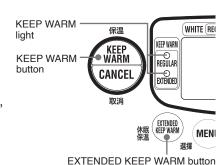
	Menu Settings that Apply Pressure	0.5 L model
SCORCH	•	approx. 74 minutes – 80 minutes
LONG GRAIN WHITE	•	approx. 59 minutes – 66 minutes
SCORCH LONG GRAIN WHITE	•	approx. 74 minutes – 82 minutes
BROWN	•	approx. 88 minutes – 98 minutes
GABA BROWN	•	approx. 191 minutes – 199 minutes
QUINOA		approx. 37 minutes – 43 minutes
STEEL CUT OATMEAL		approx. 47 minutes – 53 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.

KEEPING RICE WARM REGULAR KEEP WARM AND EXTENDED KEEP WARM

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

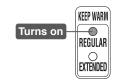
- The Extended Keep Warm mode is not available during the following (the Rice Cooker will beep and automatically start the Regular Keep Warm mode)
- •MIXED, CONGEE THICK, CONGEE THIN, BROWN, GABA BROWN, QUINOA, STEEL CUT OATMEAL menu settings.
- •If 12 hours of Regular Keep Warm has already elapsed.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



REGULAR KEEP WARM

This keeps the rice warm at a higher temperature, so the rice develops

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



EXTENDED KEEP WARMUse 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. KEEP WARM

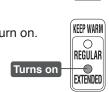
Check to make sure the **REGULAR KEEP WARM light** is on.



2 Press the (EXTENDED) button.

The EXTENDED KEEP WARM light will turn on.

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



-

REGULAR

EXTENDED

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

Press the WARM button.



The setting will return to Regular Keep Warm mode and the REGULAR KEEP WARM light 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
- 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

WHITE (REGULAR • FIRMER) • PREMIUM • QUICK • SUSHI • SCORCH • LONG GRAIN WHITE • SCORCH LONG GRAIN WHITE		BROWN • GABA BROWN	MIXED • CONGEE THICK • CONGEE THIN • QUINOA • STEEL CUT OATMEAL
REGULAR KEEP WARM	Up to 12 hours	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 blinking as a warning. Please consume the rice as soon as possible.



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



HOW TO KEEP RICE WARM AGAIN

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

Press the WARM 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)"

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. 22, then use the REGULAR KEEP WARM. It can be even more effective to increase the warming temperature, as described on pg. 30, "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,

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. 9
- 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.

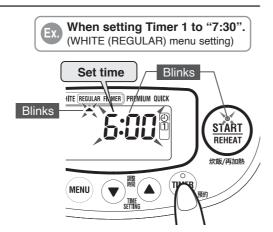
Press the MENU

Press the (MENU) button to select the desired menu item.

- For pre-cooking preparations, see steps 1 through 4 under "BASIC COOKING STEPS" on pg. 10.
- The Timer function is not available in the QUICK and MIXED menu settings.
- 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.



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





- Press and hold either button to quickly adjust in 10-minute increments.
- The time can only be changed when the time display is blinking.
- You do not need to set the time again when using the same settings.

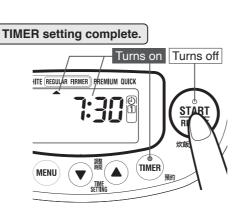


4 Press the (START) button.

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 7 under "BASIC COOKING STEPS" on pg. 12.



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	REGULAR	1 hour 10 minutes –
VVI II I L	FIRMER	1 hour –
PRE	MIUM	1 hour 35 minutes –
SU	JSHI	1 hour 20 minutes –
CONGE	EE THICK	1 hour 30 minutes –
CONG	EE THIN	1 hour 40 minutes –
SCORCH		1 hour 30 minutes –
LONG GRAIN WHITE		1 hour 15 minutes –
SCORCH LONG GRAIN WHITE		1 hour 35 minutes –
BROWN		1 hour 50 minutes –
GABA BROWN		3 hours 30 minutes –
QUINOA		55 minutes –
STEEL CUT OATMEAL		1 hour 5 minutes –

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.
- 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.
- 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.
- If you want to know the current time while using the Timer function, press ♠ or ▼ button and the Display will switch.

To cancel Timer cooking while using the Timer function...

Press the



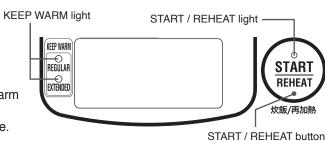
button.

The TIMER light turns off, and the current time is displayed.

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 (REGULAR KEEP WARM or EXTENDED KEEP WARM) light is on.



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.

Make sure that the KEEP WARM light is on, and



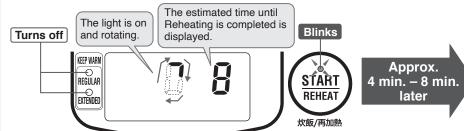


later

If you press the START / REHEAT button when the KEEP WARM (REGULAR KEEP WARM or EXTENDED 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.





Approx. 4 min. – 8 min.

The melody (beep) sounds and Reheating is finished.

The REGULAR KEEP WARM light turns on, the START / REHEAT light turns off.

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

Press the CANCEL button.

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

To cancel the Reheat mode and return to Keep Warm mode

Press the KEEP button or REPWARM button.

The START / REHEAT light turns off, the KEEP WARM (REGULAR KEEP WARM or EXTENDED KEEP WARM) light turns on, and the display before reheating appears.

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

CHICKEN AND SHIITAKE MUSHROOM SCORCHED RICE Menu Setting: SCORCH LONG GRAIN WHITE

Ingredients (2-3 servings)

2 cups Long grain white rice

1 Dried shiitake mushroom (rehydrated with water and shredded) 40mL Water (for rehydrating the dried shiitake mushroom) (Save the water used for rehydrating.)

1 Tbsp. Chinese light soy sauce 3/4 tsp. Chinese dark soy sauce

A 1 Tbsp. Shaoxing wine

A pinch of white pepper 1/2 Tbsp. Sugar

65g Chicken thigh (cut into 2 cm cubes)

3/4 piece Ginger (cut into fine strips) (15 g)

2 cloves of garlic (chopped) (12 g)

B { 1/2 Tbsp. Fish sauce 1/2 Tbsp. Sesame oil

Chopped green onion to taste Goji berries (as appropriate)

How to cook

1 Rinse long grain white rice and add the water used for rehydrating the dried shiitake mushroom and A together in the Inner Cooking Pan, add water up to water level 2 for LONG GRAIN WHITE, and mix well from the bottom of the Inner Cooking Pan.



- 2 Place the chicken thigh, shiitake mushroom, ginger, and garlic flat on the rice prepared in step 1.
 - Do not mix the ingredients with the rice. Changing the amount of rice and ingredients may cause imperfect cooking.
- 3 Press the MENU button, select SCORCH LONG GRAIN WHITE and press the START / REHEAT button to start cooking.
- 4 When cooking is completed, add B and mix the contents.
- 5 Serve the food on a dish and garnish with chopped green onion. Also, add goji berries if you like.

HAND-ROLLED SUSHI

Ingredients (2-3 servings)

2 cups Rice

Vinegar Mix

2-2/3 Tbsp. Rice vinegar

2 tsp. Sugar

1 tsp. Salt

Suggested Toppings

Sashimi (tuna, squid, prawns, etc.)

Pickles (e.g. pickled radish)

Avocado and ham

Natto (fermented soy bean) and green onions

Bacon and asparagus

Salmon roe, sea eel and rolled egg

Carrots, cucumbers and celery

Seaweed, Wasabi (horse radish), soy sauce and pickled red ginger to taste

How to cook

- 1 Clean rice well and fill the Inner Cooking Pan with water to water level 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.

Menu Setting: SUSHI



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

RECIPES (cont.)

CONGEE WITH SEVEN HERBS

- 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

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

Ingredients (2-3 servings)

0.5 cup Rice

35 g Green vegetables

(the seven herbs of spring*, if available, or other green vegetables as substitutes)

Salt to taste

How to cook

- 1 Wash and boil the vegetables. Then soak in cold water, squeeze off the excess water, and cut into small pieces.
- 2 Clean rice well, add water to water level 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.

Menu Setting: CONGEE THICK



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

MIXED BROWN RICE

Ingredients (2-3 servings)

2 cups Brown rice

50 g Chicken thigh

1 piece Age (fried tofu)

20 g Carrots

20 g Konnyaku

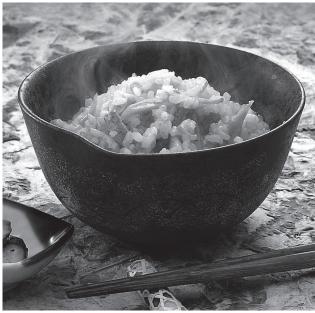
20 g *Gobo*

A 2 Tbsp. Light soy sauce 1 tsp. Mirin (sweet sake)

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 Konnvaku 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.
- · Clean 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.

CLEANING AND MAINTENANCE •Clean the Rice Cooker thoroughly after every use.

 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, 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 Set and Spatula Holder correctly.

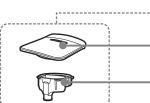


THE EXTERIOR

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.)



Steam Vent Set → pg. 24

Steam Vent Cap

Steam Vent Case

Open Button

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

• The Outer Lid may not open.

Steam Vent Set Receptacle

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

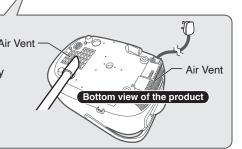
Control Panel

Wipe with a dry soft cloth.

Air Vent (bottom of the Main Body)

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.



Power Plug / **Power Cord**

Wipe with a dry soft cloth.

Inner Cooking Pan (→ pg. 5) / Spatula

Measuring Cup / Spatula Holder

Wash using a neutral kitchen detergent and a soft sponge.

- 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.

Wash using a soft sponge.

To wash thoroughly, use a neutral

kitchen detergent.



3 Press the $\left(\frac{\overset{\circ}{\text{START}}}{\text{REHEAT}}\right)$

4 When the melody (beep) sounds and switches to Keep Warm mode, press the CANCEL button.

button.

IF THERE IS AN ODOR

• Do not put other matter such as kitchen detergents

Close the Outer Lid and press the (MENU) button

1 Fill the Inner Cooking Pan with water up to

to select the QUICK menu setting.

water level 1 for WHITE.

in the Inner Cooking Pan.

- **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.

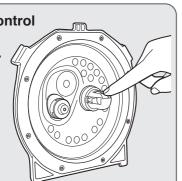
CLEANING AND MAINTENANCE (cont.)

THE INTERIOR

Pressure Control Valve

Push the ball inside the Pressure Control Valve with your finger to make sure it is not clogged with foreign matter. If it becomes clogged with rice or other matter, remove it with a bamboo stick.

 Immediately after cooking, it will be very hot and can cause burns, so please do not touch it.



Inner Lid Filter

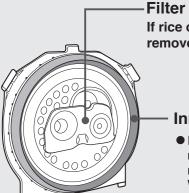
If it becomes clogged with rice or other matter, remove it with a bamboo stick.

Remove and clean after every use



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

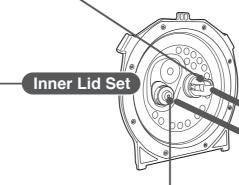
- If scratched or left with rice, other matter, or moisture on the surface, discoloration and rusting or peeling may occur.
- Do not disassemble. Doing so may cause breakdown.



Filter Receptacle If rice or other matter is stuck, remove it with a bamboo stick.

Inner Lid Gasket

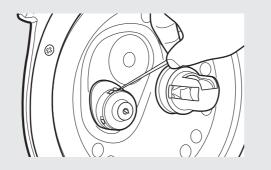
- Remove rice or other matter. If not removed, steam may leak through, rice may dry, or cooking and Keep Warm may be imperfect.
- The Inner Lid Gasket cannot be removed.



- How to detach and attach the Inner Lid Set
 → pg. 25
- How to detach and attach the Inner Lid Filter → pg. 25

Safety Valve -

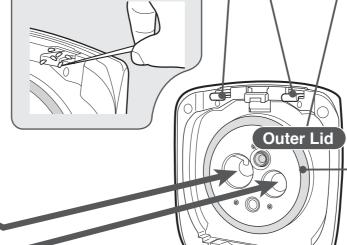
If it becomes clogged with rice or other matter, remove it with a bamboo stick.



Lid Hooks

Remove rice or other matter with a bamboo stick.

 The Outer Lid may not close completely, or the Outer Lid closed may not



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.
- Hold the Outer Lid securely to clean.



Outer Lid Gasket

Wipe with a well-wrung soft cloth. Remove any rice or residue.

• The Outer Lid Gasket cannot be removed.



Side Sensor

Wipe with a well-wrung soft cloth.

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

Dew Collecting Area

Moisture may accumulate, so wipe with a well-wrung soft cloth.

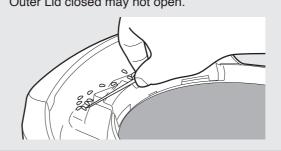


Remove rice or other matter with a bamboo

-Hook Holes of the Main Body

stick.

 The Outer Lid may not close completely, or the Outer Lid closed may not open.



Gap Between the Main Body and Outer Lid (Shaded Area)

Wipe off stuck-on rice or other matter using a well-wrung soft cloth.

 The Outer Lid may not open if it is closed with rice or other matter left in this area.

CLEANING AND MAINTENANCE (cont.)

STEAM VENT SET Please allow the Rice Cooker to cool down before cleaning.

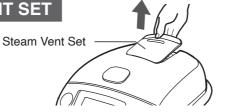
Rinse the exterior and interior of the Steam Vent Set in water and dry to remove all moisture.

- Leaving food and other matter in the Steam Vent Set can be a cause of foul smells and boiling over.
- If the Vent contains rice or other food residue, clean it using a bamboo stick or cotton swab.
- → Be sure not to injure your fingers or other body parts when cleaning the Steam Vent Set.
- If moisture is left in the Steam Vent Set, water will spill out when the Outer Lid is opened.

HOW TO DETACH AND ATTACH THE STEAM VENT SET

(HOW TO DETACH)

Hold and pull the rear of the Steam Vent Set in the direction of the arrow (upward) to detach the Steam Vent Set.



HOW TO ATTACH

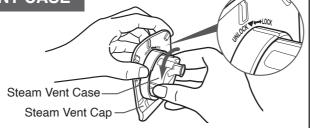
Hold and push the rear of the Steam Vent Set in the direction of the arrow (downward) to attach the Steam Vent Set.



HOW TO DETACH AND ATTACH THE STEAM VENT CASE

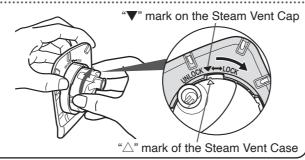
(HOW TO DETACH)

Turn the Steam Vent Case counterclockwise, align the " \triangle " mark of the Steam Vent Case with the " \blacktriangledown " mark on the Steam Vent Cap and remove.



(HOW TO ATTACH)

Align the "△" mark of the Steam Vent Case with the "▼" mark on the Steam Vent Cap. Then turn the Steam Vent Case clockwise until it stops to reattach firmly.



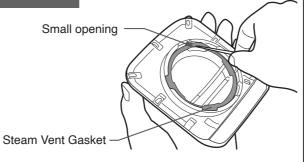
HOW TO DETACH AND ATTACH THE STEAM VENT GASKET

(HOW TO DETACH)

Insert a bamboo stick in the small opening to remove the Steam Vent Gasket.

(HOW TO ATTACH)

Attach the Steam Vent Gasket to the groove of the Steam Vent Cap firmly.



Make sure that the Steam Vent Gasket is not twisted.

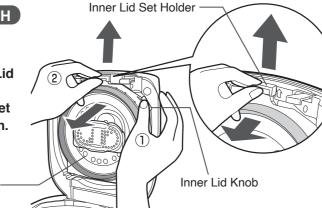
If you use the Rice Cooker with the Steam Vent Gasket.

If you use the Rice Cooker with the Steam Vent Gasket twisted and it is not attached firmly, steam or residue may flow out.

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), pull the Inner Lid Set forward, and detach.





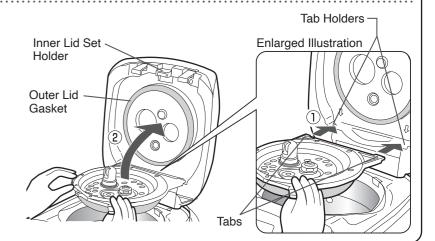
 Do not forcibly pull the Inner Lid Knobs or Inner Lid Gasket toward you without pressing the Inner Lid Set Holder. May cause the Inner Lid Set and Outer Lid to break.

HOW TO ATTACH

Inner Lid Set

Line up the Inner Lid Set Tabs (2 positions) with the arrows at the Outer Lid Tab Holders, and insert.(1) With the Tabs inserted, press on the Inner Lid Set Holder (2) until you hear a clicking sound.

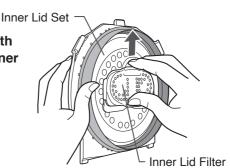
 When attaching, be sure that the Outer Lid Gasket doesn't get caught on the Inner Lid Set. Also, do not push on the Inner Lid Gasket to attach it.



HOW TO DETACH AND ATTACH THE INNER LID FILTER

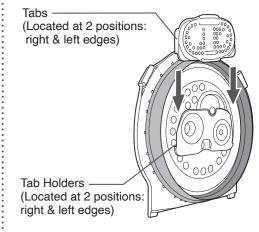
HOW TO DETACH

Slide the Inner Lid Filter up with one hand while holding the Inner Lid Set in the other hand.



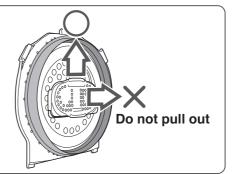
HOW TO ATTACH

Fit the fixtures on both sides of the Inner Lid Filter to the attachments on the Inner Lid Set and slide down until you hear it click into place.



CAUTION

Do not pull out the Inner Lid Filter toward you. Always slide it up.



TROUBLESHOOTING GUIDE *Please check the following points before calling for service.

	Problems	Cause (Points to check)
	Cooked rice is too hard or too soft	 Increase or reduce water by 1–2 mm from the Water Level Line according to your preference. If the Rice Cooker is positioned on an uneven or tilted surface, the texture of the cooked rice may be too hard or too soft as the amount of water becomes inconsistent. The texture of rice varies depending on the brand of the rice, where it was harvested, and how long it was stored (new crop or old crop). The texture of rice varies depending on the room and water temperatures. Using the Timer may result in softer rice. If you cook rice using the QUICK menu setting, the rice may turn out sticky or hard. → Try using the WHITE (REGULAR) or PREMIUM menu setting. Make sure the Inner Cooking Pan has not deformed. Rice may not have been cleaned sufficiently and too much bran may be left. Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. Is there moisture or foreign matter on the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set, or the Steam Vent Set? → Wipe it off. Long Grain Rice may be slightly harder than normal. → 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.
RICE	Rice is scorched	 Foreign matter such as rice may be stuck to the bottom of the Inner Cooking Pan or on the Side Sensor. Rice may not have been cleaned sufficiently and too much bran may be left. 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. Was the SCORCH or SCORCH LONG GRAIN WHITE menu setting selected? Make sure the Inner Cooking Pan has not deformed.
COOKING F	The surface of the cooked rice is uneven	 Depending on the heat convection while cooking, the surface of the finished rice may look uneven. Make sure the Inner Lid Set has not deformed. Make sure the Inner Cooking Pan has not deformed.
000	Boils over while cooking	 Did you use the wrong Menu or amount of water? → pg. 13 When cooking using the CONGEE THICK, CONGEE THIN, 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. 12. Make sure the Steam Vent Set is attached. Rice may not have been cleaned sufficiently and too much bran may be left. Make sure the Inner Cooking Pan has not deformed.
	Unable to start cooking or the buttons do not respond	 Did you plug the Power Plug into the electrical outlet? Does the Display show "E01" or "E02"? → pg. 29 Was the Inner Cooking Pan inserted correctly? → Set the Inner Cooking Pan correctly. Is the KEEP WARM (REGULAR KEEP WARM or EXTENDED KEEP WARM) light on? → Press the CANCEL button and press the START / REHEAT button.
	Steam comes out from the gap between the Outer Lid and the Main Body	 Please check 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 that the Pressure Release Ball in the Pressure Control Valve is not stuck, and can move freely Make sure that the hole of the Safety Valve is not clogged or that foreign matter is not stuck on it. Make sure that the Inner Lid Filter is not clogged. → Clean the Inner Lid Filter if it is soiled. Make sure the Outer Lid Gasket is not caught on Inner Lid Set. → Reattach the Inner Lid Set correctly. Make sure the Inner Cooking Pan has not deformed.

	Problems	Cause (Points to check)
COOKING RICE / KEEP WARM	A noise is heard during Cooking / Keep Warm	 The noise is the microprocessor (MICOM) adjusting the heat power of the Rice Cooker. The low noise is the pressure level being controlled during cooking. The mechanical noise is the sound of the device that controls the pressure level during cooking. The rolling noise is the movement of the Pressure Release Ball in the Pressure Control Valve, controlling the pressure level. The hissing sound from pressure being released may be heard when rice completes cooking. The whistling noise warns that the Pressure Control Valve or Safety Valve is clogged. A louder noise may be heard when pressure is released. → Press and hold the CANCEL button for more than 1 second to cancel cooking. The pressure inside the Inner Cooking Pan may become too high because of the clogged Pressure Control Valve or Safety Valve. (If this happens, steam may issue forcefully from the Steam Vent, so be cautious.) Clean the Inner Lid Set and Outer Lid after the PRESSURE indicator disappears from the Display.
ő	The Reheat function does not work	• Make sure the KEEP WARM (REGULAR KEEP WARM • EXTENDED KEEP WARM) light is not off. → pg. 18
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 and too much bran may be left. Some odor may remain after cooking Mixed Rice.
KEEP W	During Keep Warm, rice becomes yellow or dry	 Are you keeping warm a small amount of rice in the Inner Cooking Pan? Was the Regular Keep Warm mode used for more than 12 hours or the Extended Keep Warm mode used for more than 24 hours? (This differs depending on the menu.) → pg. 14 The type 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. 30 "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. 14 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 button to change the display. See pg. 15 "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 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.) → pg. 14
SNIS	The Rice Cooker starts cooking immediately after the Timer is set	 Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again. If the Timer is set for a shorter time than the Lengths for the Timer Setting, the Rice Cooker will start cooking immediately.
COOKING	The rice is not ready at the set time	 Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again. Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.
TIMER	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. 9 Have you selected a Menu item that doesn't work with the Timer function? → The Timer function is not available in the QUICK and MIXED menu settings.

TROUBLESHOOTING GUIDE (cont.)

	Problems			Cause (Points to check)	
	The Outer Lid won't close / is difficult to close	between the Safety Value → Remov Is the Inne → If the Ir Main B malfun In order to	 Is rice or other foreign matter stuck to the area around the Hook, the Hook Holes of the Main Body, between the Main Body and the Outer Lid, on the Inner Lid Gasket, the Pressure Control Valve, the Safety Valve, or the Steam Vent?		
	The Outer Lid cannot be opened	open the C → pg. 12 ' • If you pres	 The Outer Lid is locked during high-pressure rice cooking and cannot be opened. If it is necessary to open the Outer Lid during cooking, press and hold the CANCEL button for 1 second or longer. → pg. 12 "REQUEST" 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 opens during cooking		 Did you close the Outer Lid completely? → Be sure to close the Outer Lid until you hear a clicking sound. 		
œ	There's a resinous odor, such as that of plastic	• 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 pg. 21 "IF THERE IS AN ODOR".			
OTHER	You mistakenly put the 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 product. 			
	The estimated time until cooking completion is not displayed	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.			
	You hear a sound when opening or closing the Outer Lid	The rattling sound you hear when opening and closing the Outer Lid is the sound of the Pressure Release Ball moving.			
	When power failu	 If too many appliances are used simultaneously, overload may occur and the bre cut off the electricity. → If another appliance is plugged in the same outlet as the Rice Cooker, ur before resetting the breaker. If the electric supply recovers within 10 min the Rice Cooker will resume cooking automatically. 		electricity. her appliance is plugged in the same outlet as the Rice Cooker, unplug it resetting the breaker. If the electric supply recovers within 10 minutes,	
	Sparks by the Pov	wer Plug		be sparks when plugging in or unplugging the Power Plug from the electrical is common in IH rice cookers, and does not indicate a malfunction.	
	There is rust colored residue on to the Outer Lid or the Inner Lid S			 If rice residue is stuck on the Outer Lid or the Inner Lid Set and has discolored, clean it. → pg. 22 	

ERROR DISPLAYS AND THEIR MEANINGS

	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.
	HO: HO2 HO3	 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 60 minutes and allow the interior to cool down. (Be careful not to burn yourself.) → To cool faster, see pg. 12 "REMARKS"
	X04	● The Inner Cooking Pan is not inserted. → Set the Inner Cooking Pan securely.
	្ហិញ្ញ្ញ is blinking	● If the Display shows a blinking 7:00, set the time. → pg. 9 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.
	The Display turns off when the Power Plug is unplugged from the electrical outlet	• 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 when the Power Plug is unplugged from the electrical outlet. However, the Rice Cooker will function normally once the Power Plug is plugged in and the time is set. Please contact the store where you purchased the Rice Cooker to have the Lithium Battery replaced (a fee will be charged for the replacement).
	PRESSURE is blinking	 The Rice Cooker has stopped cooking while there is still pressure inside. Please wait until the PRESSURE indicator disappears from the Display (approx. 5–10 minutes.) Use of the buttons will not be accepted while the PRESSURE indicator is blinking.
	Odd Display	Unplug the Power Cord from the electrical outlet and plug it in again.
	E01 E02 E03	 Indicates malfunction. → Please contact the store where you purchased the Rice Cooker.

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	C229-GR	
Inner Cooking Pan	B589-6B	
Spatula	SHAKN-6B	
Spatula Holder	618112-00	
Measuring Cup	615784-00	
Inner Lid Filter	BU316013L-01	

IF THE FOLLOWING OCCUR Change the Keep Warm temperature.

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

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

The current time is displayed 7:00

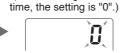
You hear 3 beeps and the current setting blinks.

(When setting for the first

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

Press and hold for 3 seconds or longer.

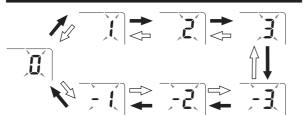




Press (▲) or (▼) to set the temperature.

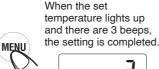
> If you press (A), the setting changes in the direction of
>
> If you press (▼), the setting

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.

Press the MENU button.



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



7:00

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.

SPECIFICATIONS

	Model No.	NP-RLQ05	
	WHITE (REGULAR • FIRMER) (Short Grain White Rice)	0.09 - 0.54	[0.5 - 3]
	PREMIUM (Short Grain White Rice)	0.09 - 0.54	[0.5 - 3]
	QUICK (Short Grain White Rice)	0.09 - 0.54	[0.5 - 3]
	MIXED (Short Grain White Rice)	0.09 - 0.36	[0.5 - 2]
	SUSHI (Short Grain White Rice)	0.09 - 0.54	[0.5 - 3]
Cooking Capacity of	CONGEE THICK (Short Grain White Rice)	0.09	[0.5]
Each Menu Setting	CONGEE THIN (Short Grain White Rice)	0.09	[0.5]
(approx. L) [cups]	SCORCH (Short Grain White Rice)	0.09 - 0.54	[0.5 - 3]
	LONG GRAIN WHITE (Long Grain White Rice)	0.09 - 0.54	[0.5 - 3]
	SCORCH LONG GRAIN WHITE (Long Grain White Rice)	0.09 - 0.54	[0.5 - 3]
	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]
	STEEL CUT OATMEAL	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	g System	IH PRESSURE System	
Power Cord	Length	1.0 m	
External Dim	nensions <approx. cm=""></approx.>	23 (W) × 32 (D) × 19.5 (H) (36.5*1)	
Weight		approx. 4.3 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.

