



# INDUCTION HEATING PRESSURE RICE COOKER & WARMER

### **OPERATING INSTRUCTIONS**

# NW-YAQ10 / NW-YAQ18

Thank you for purchasing this product.

INDEX

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

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# IMPORTANT SAFEGUARDS Be sure to follow these instructions.

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

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

WARNINGS Indicates risk of serious injury or death.

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

Prohibited or required actions are indicated as follows



Indicates a prohibited operation.



Indicates a requirement or instruction that must be followed.

# **WARNINGS**

### To Cook Rice Safely in This Rice Cooker

Because pressure is applied during cooking and Self-Cleaning, incorrect handling of the product is dangerous. There is the risk that rice or other ingredients may boil over, resulting in burns or injury.



This Rice Cooker is designed for cooking rice and keeping rice warm as indicated in the Operating Instructions and recipes. Do not use it for anything other than its intended purposes.

There is the risk of the steam exhaust route becoming clogged, which can cause steam to come out from the gap between the Outer Lid and the Main Body, or cause the Outer Lid to open suddenly, during cooking or Self-Cleaning. <Examples of foods that must not be used>

- Foods using ingredients that increase in size while cooking (pastes, beans, noodles, etc.). Boil beans in a separate pot before using them.
- Foods that may bubble over such as those using baking soda.
   Foods with green leafy vegetables (such as congee with
- Thick foods such as curry and stews.
- Foods with large amounts of oil. Foods that bubble up such as jams.

applied during cooking or

Self-Cleaning.

Never open the Outer Lid or move Do not fill water above the "MAX"

the Rice Cooker when pressure is Line indicated on the Inner Cooking Pan before cooking or Self-Cleaning.

Foods packaged in plastic bags.

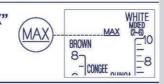
Foods with unpeeled tomatoes.

plastic wrap, etc. or steaming dishes.

· Foods wrapped in parchment paper, aluminum foil,

seven herbs); the green vegetables should be cooked

separately and added after the rice completes cooking.



-Lid Hooks

Outer Lid



Always check that rice or other matter is not stuck around the Lid Hooks, the Hook Holes of the Main Body, the gap between the Main Body and the Outer Lid, the Inner Lid Gasket, the Pressure Control Valve (with Inner Lid Filter), the Safety Pressure Control Valve

Valve, or around the Steam Vent before cooking (with Inner Lid Filter) or Self-Cleaning.

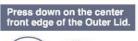
• Rice or other matter stuck on these areas may prevent the Outer Lid from closing completely. During cooking or

Self-Cleaning, this may cause steam to come out from the gap between the Outer Lid and the Main Body, or cause the Outer Lid to open suddenly, and rice or other ingredients may boil over. Additionally, for safety purposes, it may prevent the Rice Cooker from activating cooking or Self-Cleaning.

• The Outer Lid may not open if rice or other matter is stuck.

Push down on the Outer Lid until vou hear it click

• If the Outer Lid is not closed securely, it may open during cooking, Keep Warm or Self-Cleaning.





When opening the Outer Lid during cooking or Self-Cleaning, be sure that the [PRESSURE] indicator on the Display has turned off before opening the Outer Lid.

Safety -

Valve

Inner Lid Gasket



Hook Holes of the Main Body

Steam Vent

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

### **WARNINGS**



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

Do not place your hands or face near the Steam Vent.

Doing so may cause burns or scalding. Take special precautions with children and infants.

Do not plug or unplug the Power Cord if your hands are wet.

Doing so may cause electric shock or injury.

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

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

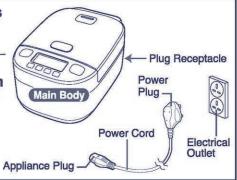
Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet. Doing so may cause electric shock, short circuit or fire.

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

A damaged Power Cord can cause fire or electric shock.

Do not use a power source other than 220-230V AC.

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



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

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

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

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



Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.

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



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

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

Use an electrical outlet with an earth terminal.

Otherwise it may cause electric shock or injury.

Use only an electrical outlet rated at 10 amperes minimum, and do not plug other devices into the same outlet. Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.

If the blades or surface of the Power Plug become soiled, wipe them clean. A dirty Power Plug may cause fire.

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

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

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

- The Power Plug, Power Cord or Appliance Plug has become very hot.
- The Power Cord is damaged or the electricity turns on and off when touched.
- . The Main Body of the Rice Cooker is deformed or unusually hot.
- Smoke is produced from the Rice Cooker or there is a scorching smell.
- · Some part of the Rice Cooker is cracked, loose or unstable.
- The fan at the bottom does not work during cooking or Self-Cleaning. etc.

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

Continued on the next page

# **IMPORTANT SAFEGUARDS** (cont.)

### **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 damage the Rice Cooker.

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

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

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.



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

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

Please allow the Rice Cooker to cool down before cleaning.

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

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

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

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 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 surface where the Air Intake Duct or Exhaust Duct can become blocked or covered (such as on paper, cloth, carpet, plastic bag or aluminum sheet).

Doing so may cause breakdown of the Rice Cooker.

Do not use other Power Cords than the one provided. Do not use the Power Cord for other appliances.

Doing so may cause malfunction or fire.

Do not use the Rice Cooker 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.



Insert the Appliance Plug into the Main Body securely.

Otherwise it may cause electric shock, short circuit, smoke or fire.



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

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

Using the Rice Cooker may affect a pacemaker.

# **IMPORTANT**

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

Doing so may cause breakdown.



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

Doing so may scorch the rice or otherwise cause discoloration.



# **IMPORTANT** (cont.)

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

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

 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 or Self-Cleaning.
   Steam may billow out, which can be dangerous.
- Do not cook when the Inner Cooking Pan is empty.
   Doing so may cause breakdown of the Rice Cooker.

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

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

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

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

- This appliance is intended for household use and similar applications listed below.
- Staff (employee) kitchen area in shops, offices and other working environments.
   \*This appliance is not intended for use by many unspecified people for a long period of time.
   This appliance must not be used in the following areas.
- · Farmhouses. · By clients in hotels, motels and other residential type environments.

### Bed and breakfast type environments.

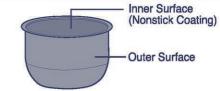
### **ABOUT THE INNER COOKING PAN**

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

### Inner Surface (Nonstick Coating)

The Nonstick Coating can peel off if damaged.

Please take special care to prevent damage and follow these precautions.



### <During Preparation>



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

### <When Cooking Completes>



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

   Do not use a metal ladio (when
- 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

after using any seasonings.

- Do not place utensils or dishes inside the Inner Cooking Pan.
- Do not place in a dishwasher or dish dryer.
   Clean the Inner Cooking Pan immediately
- Only use soft cleaning implements such as a sponge when cleaning.



 Do not use such items as thinner, abrasive cleaners, bleach, scrubbing brushes (nylon, metal, etc.), melamine sponges or sponges with a nylon surface.









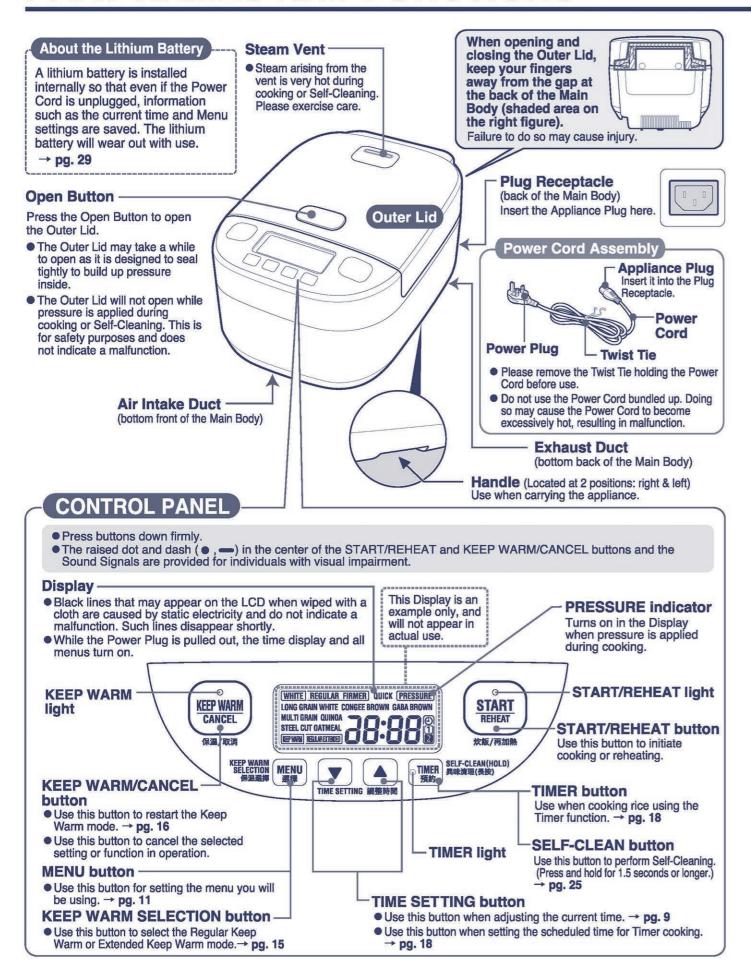
### The Nonstick Coating may wear out with use.

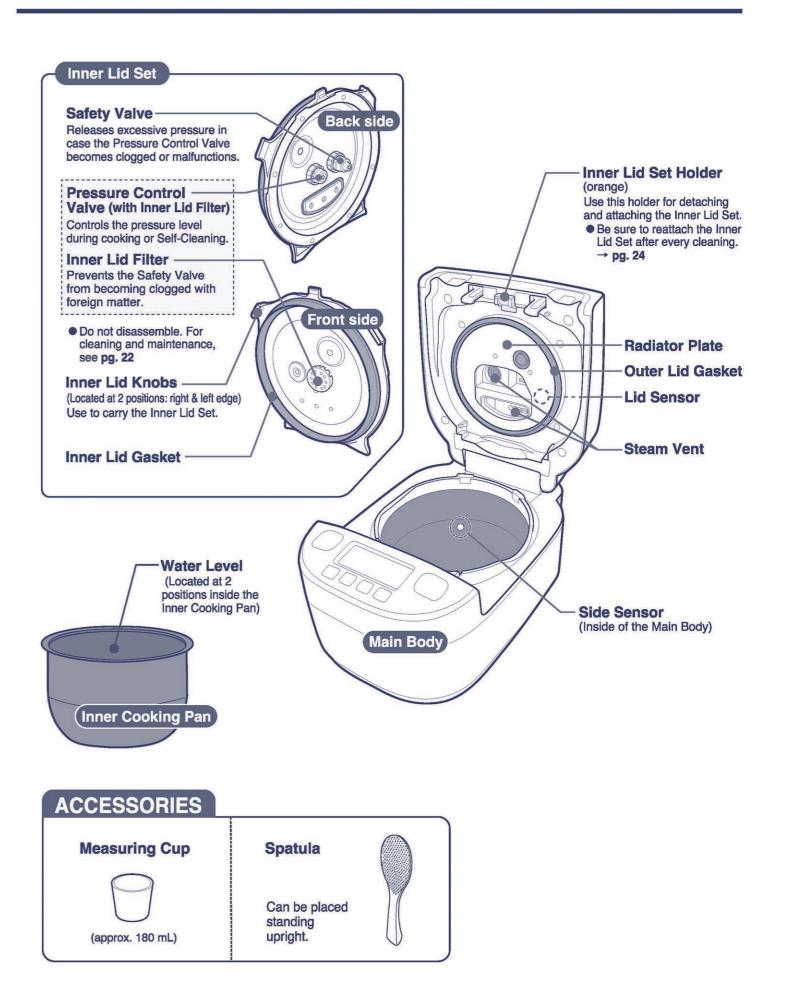
- The Nonstick Coating may eventually discolor or peel off. This will not affect the cooking / Keep Warm performances or its sanitary properties, and is harmless to your health.
- If concerned with the peeling of the Nonstick Coating or if the Inner Cooking Pan deforms, please replace it by purchasing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

# PART 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.

Clean rice quickly Prepare a bowl to pool water

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

(2) Wash rice ..... Wash by stirring the rice by hand 30 times (approx. 15 seconds), and then pour plenty of water from the bowl and stir the rice loosely again. Drain the water immediately afterwards. Repeat this washing process 2-4 times.

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



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

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.

Rinse the rice

with plenty of water quickly.

MULTI GRAIN

-3

-2

### Adjust the amount of water accordingly

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

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

- If you add too much water, it may boil over through the Steam Vent.
- Do not use strongly alkalized ionic water

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

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

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

### TIPS FOR USING THE KEEP WARM MODE

- When keeping rice in the Inner Cooking Pan for later consumption, use the Keep Warm mode.
- If rice is left in the Inner Cooking Pan when the Appliance Plug has been disconnected from the Main Body, the Power Plug has been disconnected from the electrical outlet, or the Keep Warm mode has been cancelled, the rice may develop a foul odor or condensed moisture may fall on the rice, making it soggy.
- To prevent the rice from becoming dry, wet, developing an odor or turning yellow, do not use the Keep Warm mode for the following.
- Keeping a small amount of rice warm for a long period.
- Keeping rice warm for 12 hours or more in the Regular Keep Warm mode or 24 hours or more in the Extended Keep Warm mode. (This may differ depending on the menu setting.)
- Adding additional rice while keeping rice warm.
- Reheating cold rice.
- Keeping congee, quinoa or steel cut oatmeal warm.
- Keeping rice warm when it contains additional ingredients and seasonings
- Keeping foods other than rice warm such croquettes or miso soup.
- Keeping rice warm with the Spatula left inside the Rice Cooker.

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

When Cooking 6 Cups of White Rice

-8 -8

<del>-6</del> <del>-6</del>

-4 -4

Wash by

Add water to

6 for WHITE.

This illustration

shows the Inner

1.8 L model.

Cooking Pan of the

Water Level Line

stirring the



# **HOW TO SET THE CLOCK**

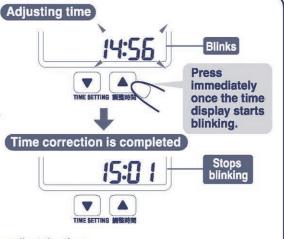
If the clock is inaccurate, set the correct time as shown below.

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

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

- 1 Set the Inner Cooking Pan and plug in the Power Cord. → See step 4 under "BASIC COOKING STEPS" on pg. 10.
- 2 Press the ▼ or ▲ button, and adjust the clock to the current time while the time display is blinking.
  - ▼ : Each press reverses the time in 1-minute increments.
  - Each press advances the time in 1-minute increments.
  - Press and hold either button to quickly adjust in 10-minute increments.
- 3 The time display will stop blinking after 3 seconds, indicating the Time Setting is completed.

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



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

# SOUND SIGNALS AND HOW TO CHANGE THEM

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

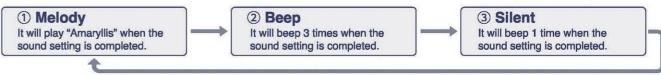
Types of Sound Signals You can choose the Sound Signals from the following

71	3			
Types of Sound Signals	Melody	Beep	Silent	
and their meanings	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 or Self-Cleaning has begun	"Twinkle, Twinkle, Little Star"	a beep		
Timer is set	"Twinkle, Twinkle, Little Star"	a beep		
Cooking, reheating, or Self-Cleaning has completed	"Amaryllis"	beeps 5 times	no sound	
The Outer Lid is not closed during Keep Warm	four short beeps		no sound	
The rice has not been loosened after cooking completion	four short beeps n		no sound	

### How to Change the Sound Signal

- **7** Set the Inner Cooking Pan and plug in the Power Cord.
- → See step 4 under "BASIC COOKING STEPS" on pg. 10.
- 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, Timer cooking, or Self-Cleaning.
- If you find it difficult to change/select the Sound Signal, please start over from Step 1. Regardless of the setting, the beep indicating an error will sound.
- button for more than 3 seconds.

Each time the KEEP WARM/CANCEL 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 Power Plug or Appliance Plug is unplugged.

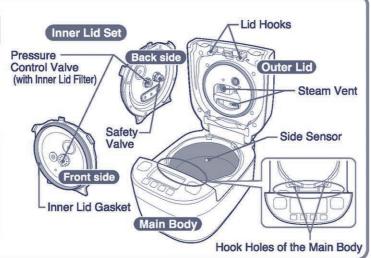
# COOKING RICE BASIC COOKING STEPS

- Wash the Inner Cooking Pan, Inner Lid Set, Measuring Cup and Spatula before initial use. → pg. 21 pg. 24
- When you use this Rice Cooker for the first time, there will be a resinous smell, such as that of plastic, but the odor will lessen as you use the Rice Cooker. If you are concerned about the odor, please see pg. 25 "SELF-CLEANING".

### Check all parts before cooking.

Check that all parts are clean and free of foreign matter before cooking. Make sure that rice or other matter is not stuck to the parts illustrated on the right. → pg. 22 - pg. 23

 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. Additionally, for safety purposes, it may prevent the Rice Cooker from cooking.



### 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 leveled surface, pour water over the rice in the Inner Cooking Pan, filling to the Water Level Line that matches the number of cups of rice you are cooking and the Menu setting. -> pg. 14
- 3 For an accurate measurement, level the surface of the rice.
- The rice may be cooked immediately after cleaned, as soaking is not required. Soaking the rice will soften the texture of the rice.
- The Water Level Line serves as a standard guideline and the amount of water should be adjusted according to preference. (Adjust 1-2 mm above or below the indicated Water Level Line.)

### Place the Inner Cooking Pan into the Main Body, and attach the Inner Lid Set. Close the Outer Lid.

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

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

### Insert plugs.

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



# Select the desired Menu setting

by pressing the MENU 選擇

button.

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

Each press of the button changes the blinking menu setting on the Display.

- Press and hold a button to quickly cycle in the following order: WHITE REGULAR → WHITE FIRMER → QUICK → LONG GRAIN WHITE → CONGEE → BROWN → GABA BROWN → MULTI GRAIN → QUINOA → STEEL CUT OATMEAL
- Some menu settings will remain stored in memory until you change the setting, while others are not stored.
- → See "ESTIMATED COOKING TIME/MENU SETTINGS THAT APPLY PRESSURE" on pg. 13.
- The MULTI GRAIN menu allows you to cook multi grain rice based on brown rice blended with several types of millet. Do not cook anything other than brown rice-based millet. Doing so may cause spilling over or improper cooking.

Blinks while switching WHITE REGULAR FIRMER QUICK LONG GRAIN WHITE CONGEE BROWN GABA BROWN **MULTI GRAIN QUINOA** STEEL CUT OATMEAL TIMER MENU TIME SETTING 鋼鞍時間

 For explanation purposes, the figure above shows all menu settings displayed at once.

For details on the selectable menu settings and the characteristics of each, see pg. 14.

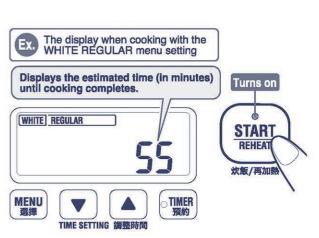
### Press the



The melody (beep) sounds, and cooking begins. The START/REHEAT light turns on, and the Display shows the estimated time (in minutes) until cooking completes.

- When the Outer Lid is not securely closed, the buzzer will sound (four short beeps) to notify you. Push down on the Outer Lid slowly and securely until you hear it click shut.
- Make sure the Rice Cooker is not in the Keep Warm mode, then press the START/REHEAT button. If the KEEP WARM light is on, the reheating process will start. → pq. 17
- If you want to know the current time during the cooking process, press the ▼ or ▲ button and the Display will switch only while the button is pressed.
- With menu settings that involve pressurization, the [PRESSURE] indicator on the Display turns on when pressure is being applied.

Turns on PRESSURE



- The estimated time until cooking completion may differ from the actual time required. The actual time of cooking completion may vary depending on factors such as the room or water temperature, the voltage, or the water measurement.
- The Rice Cooker will make adjustments to the estimated time until cooking completion when it reaches the steaming process. The estimated time until cooking completion may increase or decrease suddenly during this process.

# **COOKING RICE** (cont.)

7

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

Turns on

**KEEP WARM** 

CANCEL

When cooking completes, it will automatically switch to the Keep Warm mode.  $\rightarrow$  See "KEEPING RICE WARM" on pg. 15.

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

The KEEP WARM-REGULAR display turns on, and the length of time that the rice has been kept warm is displayed in hours (h).



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

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

- Be careful not to burn yourself when stirring and loosening rice.
- If you forget to loosen the rice, the buzzer will sound (four short beeps) to remind you.
   Loosen the rice and close the Outer Lid. → See "Rice Loosening Reminder" on pg. 16.



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.
- Immediately after cooking is completed, the Outer Lid will be tightly sealed and some time may be required before it opens.

8

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

- Do not begin cleaning the Rice Cooker until the Main Body has cooled. → pg. 21 pg. 25
- Please do not handle the Power Plug or Appliance Plug while your hands are wet. (Doing so may cause short circuit or electric shock.)

### **IMPORTANT**

Before opening the Outer Lid, make sure that steam is not coming out from the Steam Vent and that the <a href="mailto:PRESSURE">PRESSURE</a> indicator has disappeared from the Display.

- If it becomes necessary to open the Outer Lid during cooking or to cancel cooking, press and hold the KEEP WARM/CANCEL button for 1 second or longer. Be cautious of the Steam Vent as steam will be forced out.
- Even if the PRESSURE indicator has disappeared, if you feel resistance when pressing the Open Button to open the Outer Lid, do not force it open. Allow the Rice Cooker to cool, and then try again. If you force the Outer Lid 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. If the Main Body and the Outer Lid are hot, the rice may not cook well.

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



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

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

NOTE

You can switch the Sound Signals (melody, beep) that alert you when certain actions occur.
 → See "SOUND SIGNALS AND HOW TO CHANGE THEM" on pg. 9.

### **ESTIMATED COOKING TIME/MENU SETTINGS THAT APPLY PRESSURE**

indicates a menu setting that will be stored in memory after it is selected once.

		Menu Settings that Apply Pressure	1.0 L model	1.8 L model
WHITE	REGULAR	•	Approx. 52 minutes – 59 minutes	Approx. 54 minutes – 60 minutes
WHILE	FIRMER	•	Approx. 48 minutes – 54 minutes	Approx. 51 minutes – 57 minutes
QUICK	*	•	Approx. 28 minutes – 37 minutes	Approx. 29 minutes – 44 minutes
LONG G	RAIN WHITE	•	Approx. 55 minutes – 62 minutes	Approx. 59 minutes – 65 minutes
CONGE	E	_	Approx. 105 minutes – 111 minutes	Approx. 118 minutes – 125 minutes
BROWN		•	Approx. 62 minutes – 69 minutes	Approx. 68 minutes – 74 minutes
GABA BROWN		•	Approx. 183 minutes – 194 minutes	Approx. 190 minutes – 200 minutes
MULTI G	RAIN	•	Approx. 65 minutes – 74 minutes	Approx. 65 minutes – 74 minutes
QUINOA		-	Approx. 38 minutes – 44 minutes	Approx. 38 minutes – 44 minutes
STEEL CUT OATMEAL		_	Approx. 59 minutes – 66 minutes	Approx. 60 minutes – 66 minutes
MIXED*		•	Approx. 52 minutes – 60 minutes	Approx. 55 minutes – 62 minutes

<sup>\*</sup> Use the WHITE REGULAR menu to make MIXED.

<sup>●</sup> The above table is based on the testing conditions of 220–230 volts, a room temperature of 20°C, and water at a starting temperature of 18°C.

<sup>•</sup> 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.

# TIPS FOR COOKING VARIOUS RICE MENUS

### When cooking types of rice with assigned MENU:

M	enu	Type of rice to use	Water Level	Cooking Capacity [cups]	Notes and Advice
WHITE	REGULAR	Short Grain White Rice	WHITE	1.0L:0.5-5.5 1.8L:1-10	Cooks white rice to a regular consistency.
WHITE	FIRMER	Short Grain White Rice	WHITE	<b>1.0L:</b> 0.5–5.5 <b>1.8L:</b> 1–10	Cooks white rice to less sticky and firmer texture.
Ql	JICK	Short Grain White Rice	WHITE	1.0L:0.5-5.5 1.8L:1-10	<ul> <li>Cooks white rice faster. Please note that the rice texture may be slightly harder.</li> </ul>
and the second second	GRAIN HITE	Long Grain White Rice	LONG GRAIN WHITE	1.0L:0.5-5.5 1.8L:1-10	Depending on the rice brand, it may be slightly harder than normal.
CO	NGEE	Short Grain White Rice	CONGEE	<b>1.0L</b> :0.5 <b>1.8L</b> :0.5–1	<ul> <li>The recommended amount of ingredients should be 30-50% of the rice weight.</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>Boil green leafy vegetables separately and add them after the rice congee has finished cooking.</li> <li>Partially polished rice can't be cooked.</li> </ul>
BR	OWN	Medium/Long grain brown rice	BROWN	1.0L:1-4 1.8L:2-8	<ul> <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.</li> <li>Therefore, a mixture like this is not recommended.</li> </ul>
GABA	BROWN	Medium/Long grain brown rice	BROWN	1.0L:1-4 1.8L:2-8	<ul> <li>This setting yields rice that is softer than the BROWN menu setting by keeping the temperature in the Inner Cooking Pan at about 40°C for about 2 hours before cooking the rice. (It takes longer to cook rice with this setting. → pg.13.)</li> </ul>
MULT	T GRAIN	Multi Grain	MULTI GRAIN	1.0L:0.5-4 1.8L:2-6	<ul> <li>The hardness of the finished multi grain rice varies depending on the types of millet and blending.</li> <li>Types with a high percentage of millet or large grains (10 mm or more in diameter) may be cooked rather hard. Cooking multi grain rice after soaking it in water for 2 hours will make the finished multi grain rice a little softer.</li> <li>The MULTI GRAIN menu allows you to cook multi grain rice based on brown rice blended with several types of millet.</li> </ul>
QU	INOA	Quinoa	QUINOA	1.0L:1-4 1.8L:2-6	<ul> <li>Adjust the amount of water according to your preference.</li> <li>For firmer quinoa → Use less water.</li> <li>For softer quinoa → Use more water.</li> </ul>
	EL CUT MEAL	Steel Cut Oatmeal	STEEL CUT OATMEAL	1.0L:0.5-2.5 1.8L:1-3	<ul> <li>Adjust the amount of water according to your preference.</li> <li>For firmer oats → Use less water.</li> <li>For softer oats → Use more water.</li> </ul>

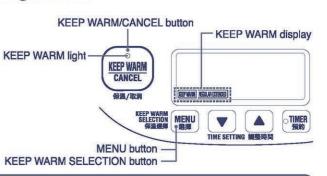
### When cooking other types of rice:

Type of rice you want to cook	Type of rice to use	Menu	Water Level	Cooking Capacity [cups]	Notes and Advice
MIXED	Short Grain White Rice	WHITE REGULAR	WHITE	1.0L:0.5~4 1.8L:2~6	<ul> <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>

# 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 MENU button while the KEEP WARM light is on.

- The Extended Keep Warm mode is not available in the following cases. The Rice Cooker will beep and automatically start the Regular Keep Warm mode.
- CONGEE, BROWN, GABA BROWN, MULTI GRAIN, 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 because the Keep Warm mode has been cancelled, or power failure.
- To cancel the Keep Warm mode, press the KEEP WARM/CANCEL button.



### **REGULAR KEEP WARM**

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

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



### EXTENDED KEEP WARM

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

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

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





button.



The KEEP WARM-EXTENDED display will turn on.

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

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



Press the KEEP WARM MENU MENU 通揮 button.

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

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

### **ABOUT KEEP WARM TIMES**

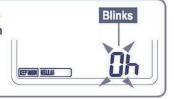
- Be sure to observe the length of time for which rice can be kept warm as shown in the table below.
- After cooking, all menus default to the Keep Warm mode. However, do not use the Keep Warm mode for the menus with an "X" below. Doing so can cause spoilage and foul odors.

Menu KEEP WARM	WHITE REGULAR, WHITE FIRMER, QUICK, LONG GRAIN WHITE	CONGEE*1, QUINOA, STEEL CUT OATMEAL*1, MIXED*2	BROWN, GABA BROWN, MULTI GRAIN
REGULAR KEEP WARM	Up to 12 hours	X	Up to 12 hours
EXTENDED KEEP WARM	Up to 24 hours	_	_

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



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



- \*1 CONGEE and STEEL CUT OATMEAL will become thick as time passes, so turn off the Keep Warm mode after cooking is finished and consume these foods as soon as possible.
- \*2 Because MIXED is cooked using the WHITE REGULAR menu (See pg. 14), "0 (h)" does not blink. However, do not keep MIXED

IMPORTANT

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

Continued on the next page

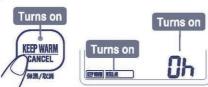
# **KEEPING RICE WARM (cont.)**

### **HOW TO KEEP RICE WARM AGAIN**

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



The KEEP WARM light and KEEP WARM-REGULAR display turn on. and the time elapsed display returns



If the temperatures of the rice and the Inner Cooking Pan are low, do not keep warm again. Trying to keep contents warm again when the rice and Inner Cooking Pan temperatures are low will cause "0 (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 the usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned. If you are concerned about odors, cleaning the Rice Cooker according to "THE INTERIOR" on pg. 22 - pg.23 and "SELF-CLEANING" on pg.25, and then using REGULAR KEEP WARM should be effective. It can be even more effective to increase the warming temperature, as described on pg. 29. "IF THE FOLLOWING OCCURS".

### NOTE

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

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

### Sound Signal to Preserve the Flavor of Rice During Keep Warm

### Rice Loosening Reminder

If you did not loosen the rice promptly after it finished cooking, the Sound Signal will beep (4 short beeps) after around 10 minutes, 40 minutes, and 70 minutes. After the Rice Cooker switches to Keep Warm, open the Outer Lid and loosen the rice promptly in order to allow excess moisture to escape and prevent the rice from clumping, becoming soggy, or burnt.

### Outer Lid Close Reminder

If the Outer Lid is left open while the rice is being kept warm, the Sound Signal will beep (4 short beeps) after around 5 minutes, and thereafter will sound again 3 times at 3-minute intervals. In order to prevent the rice from drying out or becoming cold, close the Outer Lid slowly and completely until you hear it click shut.

If these reminders are not needed, you can set the Sound Signal to silent. → pg. 9

# REHEATING RICE

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

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



START/REHEAT button-

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

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



Make sure that the KEEP WARM light is on, and

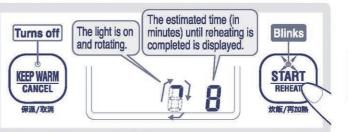




If you press the START/REHEAT button when the KEEP WARM light is off, the cooking process will start.

A melody sounds, and reheating starts.

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





Standard times required for reheating

Approx. 4 min. - 8 min.

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

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

### Loosen the rice.

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

### Do not reheat for the following cases

- Do not use the Reheat function to reheat food other than white rice, as reheating other types of rice may cause scorching or discoloring.
- Do not repeat the Reheat function as doing so may cause scorching or dryness.
- Do not use the Reheat function if the amount of rice left over is above Water Level Line 3 (for 1.0 L model) or 6 (for 1.8 L model) for WHITE as the rice may not be warmed adequately.
- Do not use the Reheat function if the rice is cold or the temperature of the Inner Cooking Pan is too low as doing so may cause scorching, foul odors or the rice may become hard.

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

### **Press**



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

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

### **Press**



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

# USING THE TIMER TO COOK RICE USING THE TIMER

- This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in "Timer 1" or "Timer 2". ● The initial settings are 6:00 for "Timer 1", 18:00 for "Timer 2".
- Set the clock to the current time before setting the Timer function. If the clock is inaccurate, the cooking will not be completed at the time you set for the Timer. → pg. 9
- If you set the Timer shorter than the Lengths for the Timer Setting, a beep will sound, the Rice Cooker will start cooking immediately, and the estimated time until cooking completion will be displayed.
- For pre-cooking preparations, see steps 1 through 4 under "BASIC COOKING STEPS" on pg. 10.

### Press the MENU button to select the desired Menu settina.

- →See step 5 under "BASIC COOKING STEPS" on pg. 11.
- The Timer function is not available for QUICK and MULTI GRAIN menu settings. Do not use the Timer function for MIXED.
- 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 the vor button to set a specific time to finish cooking.

Press and hold the button to quickly adjust the time in 10-minute increments.

in 10-minute increments.

in 10-minute increments.

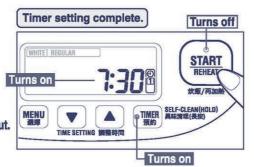
- The time can only be changed when the time display is blinking.
- You do not need to set the time again when using the same settings.

### 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 turn on.

- The START/REHEAT button must be pressed to set the Timer.
- When the Outer Lid is not securely closed, the buzzer will sound (4 short beeps) to notify you. Push down on the Outer Lid slowly and securely until you hear it click shut.
- Cooking will be completed at the specified time. → See step 7 under "BASIC COOKING STEPS" on pg. 12.
- To cancel the Timer setting while using the Timer function, press the KEEP WARM/CANCEL button.

# When setting Timer 1 to "7:30". (Cooking with the WHITE REGULAR menu setting) The time you wish to complete cooking. START -



### Lengths for the Timer Setting

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

		1.0 L model	1.8 L model		1.0 L model	1.8 L model
MUITE	REGULAR	1 hour 10 min	1 hour 10 min	BROWN	1 hour 20 min	1 hour 25 min
WHITE	FIRMER	1 hour 5 min. –	1 hour 10 min	GABA BROWN	3 hours 25 min	3 hours 30 min
LONG G	RAIN WHITE	1 hour 10 min	1 hour 15 min	QUINOA	55 min. –	55 min. –
CONG	EE	2 hours	2 hours 15 min	STEEL CUT OATMEAL	1 hour 15 min	1 hour 15 min. –

### IMPORTANT

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

### NOTE

- The estimated time until cooking completion will not be displayed when the Timer is set. • When cooking using the Timer function, the rice absorbs extra moisture, which can make the rice softer or cause the bran to collect at the bottom and scorch.
- Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.
- If you want to know the current time while using the Timer function, press the ▼ or ▲ button and the Display will switch only while the button is pressed.

# **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

### **MIXED BROWN RICE**

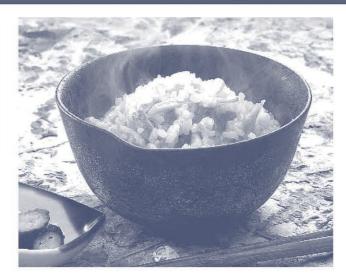
### Ingredients (4-5 servings)

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

### How to cook

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

### Menu Setting: BROWN



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

### QUINOA AND AVOCADO SALMON SALAD

### Menu Setting: QUINOA

### Ingredients (4-5 servings)

	2 cups
Salt	A pinch
Salmon (fillets)	The state of the s
A Salt Black pepper	A pinch
Grape tomatoes	
Cilantro	1/4 cup (100 g)
Green onion	10 g
Red onion	
B Lime (or lemon)	5 (200 g)
B Apple cider vinegar	2 and 1/3 Tbsp.
Olive oil	2 and 1/3 Tbsp.
Black pepper	To taste
Salt	To taste
Avocado	1 (150 g)
[ Lime	A pinch
C Salt	A pinch
C SaltBlack pepper	A pinch

### How to cook

- 1 Clean the quinoa well and add a pinch of salt, then fill with water to water level 2 for QUINOA, and mix well from the bottom of the Inner Cooking Pan.
- 2 Press the MENU button and select QUINOA.
- 3 Press the START/REHEAT button.
- 4 Clean the salmon with water and dry with a paper towel.



- 5 Add the ingredients listed for A to both sides of the salmon from step 4.
- 6 Put olive oil (not listed in ingredients) into a pre-heated frying pan and cook at a medium heat. Cook each side of 5 for about 5 minutes, until both sides change color.
- 7 When cooking the guinoa is completed, 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
- 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.

Continued on the next page

### APPLE CINNAMON AND STEEL CUT OATMEAL Menu Setting: STEEL CUT OATMEAL

### Ingredients (4 servings)

Steel cut oatmeal	2 cups
Salt	
Apples	2 big or 4 small
Walnuts	2 Tbsp.
Butter	4 Tbsp.
A ButterVegetable oil	4 Tbsp.
Cinnamon	
Brown sugar	4–6 Tbsp.
Vanilla extract	
Milk	6-8 Tbsp.

### How to cook

- 1 Put the steel cut oatmeal in the Inner Cooking Pan with the salt, then pour water to water level 2 for STEEL CUT OATMEAL, and mix well from the bottom of the Inner Cooking Pan.
- 2 Press the MENU button and select STEEL CUT OATMEAL.
- 3 Press the START/REHEAT button.
- 4 Finely cut the apples and walnuts. Leave the thinly sliced apple for decoration.
- 5 Put the ingredients listed for A into a pre-heated frying pan and cook at a medium heat. Add the apple from 4 and the cinnamon, and fry for about 5-10 minutes until it becomes soft.



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

### **CONGEE WITH SEVEN HERBS**

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

1) Make sure the CONGEE menu is selected.

2) When cooking congee with green vegetables (such as this recipe), add the green vegetables after the rice completes cooking.

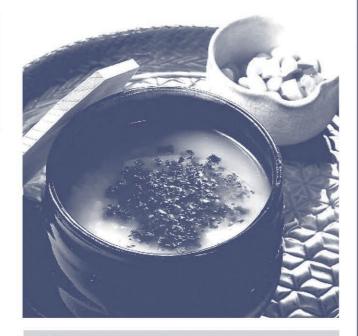
### Ingredients (4-5 servings)

Rice	0.5 cup
Green vegetables	The second secon
(the seven herbs of spring*, if availab	ole, or other green
vegetables as substitutes)	35 g
Salt	

### 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.
- 3 Press the MENU button and select CONGEE.
- 4 Press the START/REHEAT button.
- 5 When the cooking is 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



Seven herbs of spring:

Japanese parsley, shepherd's purse, cottonweed, chickweed, henbit, turnip, garden radish

# CLEANING AND MAINTENANCE • Clean the Rice Cooker thoroughly after every under thoroughly after every every

thoroughly after every use.

### **IMPORTANT**

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



### THE EXTERIOR

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

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



Wipe with a dry soft cloth. **Appliance** Plug **Power** Plug

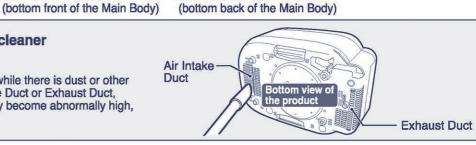
> Plug Receptacle (back of the Main Body)

Wipe with a dry soft cloth.

**Power Cord** 

### Clean using a vacuum cleaner (once a month).

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



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

### Wash using a neutral kitchen detergent and a soft sponge.



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

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

### Measuring Cup

### Wash using a soft sponge.



 To wash thoroughly, use a neutral kitchen detergent.

Continued on the next page

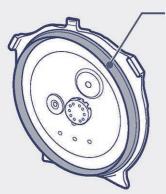
# **CLEANING AND MAINTENANCE** (cont.)

### THE INTERIOR

### **Inner Lid Set**

Rinse in warm or cold water, wash using a neutral kitchen detergent and a soft sponge, and wipe thoroughly dry.

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

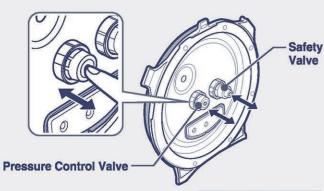


### Inner Lid Gasket

- 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.

# Pressure Control Valve (with Inner Lid Filter), Safety Valve

Push them with your finger 2 to 3 times to make sure that they move smoothly. If they become clogged with rice or other matter, remove it with a bamboo skewer.

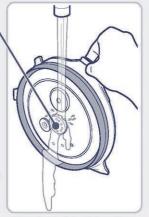


### **Inner Lid Filter**

Apply hot water or cold water to the holes of each part of the Inner Lid Filter and wash it.

If it becomes clogged with rice or other matter, or if small parts are particularly dirty, use a bamboo skewer or other means to remove the dirt.

 The Inner Lid Filter cannot be removed.

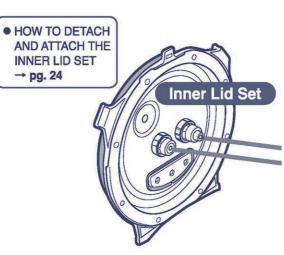


### Lid Hooks-

Remove rice or other matter with a bamboo skewer.



 For safety purposes, if the Outer Lid is not closed completely, cooking or Self-Cleaning may not start, or the Outer Lid may not open.



### **Hook Holes of the Main Body**

Remove rice or other matter with a bamboo skewer.

 For safety purposes, if the Outer Lid is not closed completely, cooking or Self-Cleaning may not start, or the Outer Lid may not open.

**Side Sensor** 

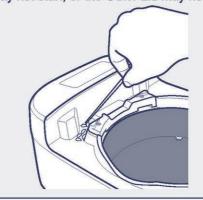
skewer.

Wipe with a well-wrung soft cloth.

If it becomes clogged with

remove it with a bamboo

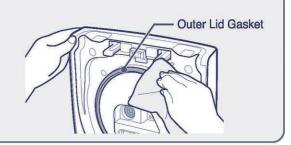
rice or other matter,



### Inside of Outer Lid and Outer Lid Gasket

Wipe off any rice or residue on the inside using a well-wrung soft cloth.

- If left dirty or wet, the color may change to brown or rust may form.
- Hold the Outer Lid securely while cleaning.
- The Outer Lid Gasket cannot be removed.

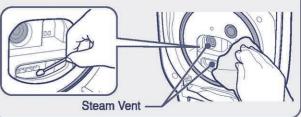


### -Steam Vent

**Outer Lid** 

Wipe off any rice or residue on the inside using a well-wrung soft cloth.

If small parts are particularly dirty, use a cotton swab or other means to remove the dirt.



### Condensation Collecting Area

Wipe with a well-wrung soft cloth.

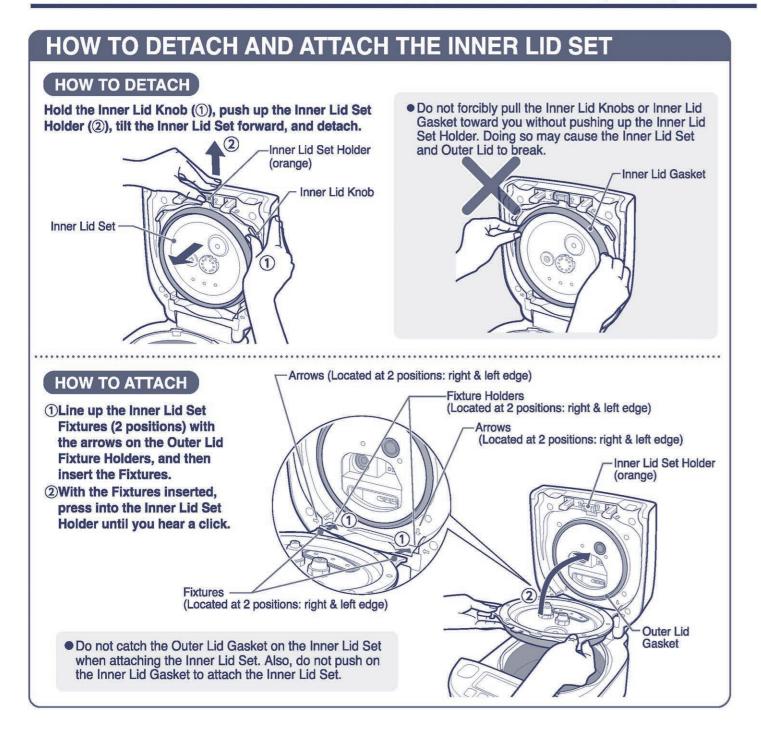
# Gap Between the Main Body and Outer Lid (Shaded Area)

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.
- When there are many water drops, wipe them away.

Continued on the next page

# **CLEANING AND MAINTENANCE (cont.)**



### **SELF-CLEANING**

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

- Plug in the Power Cord.
  - →See step 4 under "BASIC COOKING STEPS" on pg. 10.
- Put water in the Inner Cooking Pan.

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

- Place the Inner Cooking Pan into the Main Body, and attach the Inner Lid Set. Close the Outer Lid.
- Press and hold the other button (1.5 seconds or longer).



The beep sounds (3 short beeps), and the Display changes to the Self-Cleaning display.



START Press the button.

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



### Estimated Self-Cleaning time Approx. 60 minutes

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

PRESSURE Turns on

- Pressure is applied during Self-Cleaning. When pressurization starts, the [PRESSURE] indicator on the
- If you want to know the current time, press the ▼ or ▲ button and the Display will switch only while the button is pressed.

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



- If the KEEP WARM/CANCEL button is not pressed, the Rice Cooker will beep every 30 minutes as a reminder.
- Immediately after Self-Cleaning is completed, the Outer Lid will be tightly sealed and some time may be required

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

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

The inside will be hot. Be sure to dispose of the hot water after the Main Body has cooled down, and then clean the Rice Cooker.

Open the Outer Lid and dry the Rice Cooker in a well ventilated place.

### To cancel Self-Cleaning before it is completed...

### Press the KEEP WARM/CANCEL button for 1 second or longer.

The START/REHEAT light turns off, and the current time display returns. Be cautious of the Steam Vent as steam will be forced out.

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

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

### **IMPORTANT**

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

# TROUBLESHOOTING GUIDE

 Please check the following points before calling for service.

Pro	blems	Possible Causes/Solutions
	Rice cooks too hard or too soft	<ul> <li>Increase or decrease water slightly (by 1-2 mm) from the Water Level Line according to your preference.</li> <li>If the amount of water is adjusted with the Rice Cooker on a tilted surface, the amount of water may be too high or too low, which will lead to changes in the hardness of the cooked rice.</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>Using the QUICK menu setting may result in harder or wet rice.</li> <li>→ Please try using the WHITE REGULAR menu setting.</li> <li>Make sure the Inner Cooking Pan is not deformed.</li> <li>Rice may not have been cleaned sufficiently, leaving too much bran on the rice.</li> <li>Did you measure the rice by using the provided Measuring Cup?</li> <li>Did you loosen the rice after cooking was completed?</li> <li>→ Loosen the rice immediately after cooking?</li> <li>Did you loosen the rice immediately after cooking is completed.</li> <li>Is there moisture or foreign matter such as (cooked or uncooked) rice on the outside of the Inner Cooking Pan or the Side Sensor? → Wipe them off.</li> <li>Is there moisture or foreign matter on the inside of the Main Body or the Inner Lid Set? → Wipe them off.</li> <li>Long grain rice may be cooked slightly harder than normal.</li> <li>→ To make it softer, fill the water slightly higher than the Water Level Line on the Inner Cooking Pan (to a point within half the distance to the next Water Level Line) and cook. However, please note that adding too much water may cause it to boil over.</li> </ul>
COOKING	Rice is scorched	<ul> <li>Is there moisture or foreign matter such as (cooked or uncooked) rice on the outside of the Inner Cooking Pan or the Side Sensor?         → Wipe them off.</li> <li>Rice may not have been cleaned sufficiently, leaving too much bran on the rice.</li> <li>Make sure the Inner Cooking Pan is 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>
RICE/ SELF-	The surface of the cooked rice is uneven	<ul> <li>Depending on the heat convection while cooking, the surface of the cooked rice may look uneven.</li> <li>Did you level the surface of the rice before cooking?</li> <li>Make sure the Inner Lid Set and the Inner Cooking Pan are not deformed.</li> </ul>
CLEANING	Boils over while cooking	<ul> <li>Did you use the wrong Menu setting or amount of water? → pg. 14         When cooking using the CONGEE, QUINOA, or STEEL CUT OATMEAL menu setting, the contents are particularly likely to boil over, so be sure not to use the wrong amount of water.         → See "Be careful that the contents do not boil over." on pg. 12.     </li> <li>Make sure the Inner Cooking Pan is not deformed.</li> <li>Rice may not have been cleaned sufficiently, leaving too much bran on the rice.</li> </ul>
	Unable to start cooking or Self-Cleaning, or the buttons do not respond	<ul> <li>Make sure the Power Plug is plugged in securely.</li> <li>Is the Appliance Plug disconnected from the Plug Receptacle?</li> <li>Was the Inner Cooking Pan inserted correctly?  → Set the Inner Cooking Pan correctly.</li> <li>Does the Display show "E01" or "E02", etc? → pg.28 - pg.29</li> <li>Is the KEEP WARM light on or blinking?  → Press the KEEP WARM/CANCEL button and press the START/REHEAT button.</li> <li>Is the Outer Lid closed securely?  → Push down on the Outer Lid securely until you hear it click shut.</li> <li>Foreign matter such as rice may be stuck to the Hook Holes of the Main Body.  → Remove it with a bamboo skewer and push down on the Outer Lid until you hear it click shut.</li> <li>Did you press the START/REHEAT button after selecting cooking or Self-Cleaning on the Control Panel?  → The START/REHEAT button must be pressed to start cooking or Self-Cleaning.</li> </ul>
	Steam comes out from the gap between the Outer Lid and the Main Body	<ul> <li>Make sure that the Inner Lid Set has not been dropped or deformed, and that the Inner Lid Gasket is not torn.</li> <li>Make sure the Inner Cooking Pan is not deformed.</li> <li>Has the Inner Lid Gasket become soiled?         <ul> <li>Clean the Inner Lid Gasket.</li> </ul> </li> <li>Make sure the Outer Lid Gasket is not caught on Inner Lid Set.         <ul> <li>Reattach the Inner Lid Set correctly.</li> </ul> </li> <li>Are the holes of the Safety Valve, Pressure Control Valve or Inner Lid Filter clogged or is there foreign matter stuck in them?</li> <li>Clean the Safety Valve, Pressure Control Valve or Inner Lid Filter.</li> </ul>

Pro	blems	Possible Causes/Solutions
COOKING RICE/ KEEP WARM/ SELF-	A noise is heard during cooking, Keep Warm, or Self-Cleaning	<ul> <li>The noise is the microprocessor (MICOM) adjusting the heat power of the Rice Cooker.</li> <li>The rotary noise is the internal fan operating to release excess heat.</li> <li>The low noise is the pressure level being controlled during cooking or Self-Cleaning.</li> <li>The mechanical noise is the sound of the device that controls the pressure level during cooking or Self-Cleaning.</li> <li>The hissing sound from pressure being released may be heard when rice completes cooking or Self-Cleaning.</li> <li>The mechanical noise heard immediately after cooking or Self-Cleaning is initiated or when the Timer is set is to ensure the Outer Lid is closed securely.</li> <li>The whistling noise warns that the Pressure Control Valve or Safety Valve is clogged. A louder noise may be heard when pressure is released.</li> <li>→ Press and hold the KEEP WARM/CANCEL button for more than 1 second to cancel cooking or Self-Cleaning. The pressure inside the Inner Cooking Pan may become too high because of the clogged Pressure Control Valve or Safety Valve. (If this happens, be cautious of the Steam Vent as steam will be forced out.) Clean the Inner Lid Set and Outer Lid after the PRESSURE indicator disappears from the Display.</li> </ul>
CLEANING	Condensation forms on the Inner Lid Set	<ul> <li>Did you stir the rice immediately after it was finished cooking (to allow excess moisture to escape)?</li> <li>Did you turn off the Keep Warm mode or unplug the Power Plug or Appliance Plug?</li> <li>You may notice shiny buildup depending on the type of rice cooked and the room temperature.</li> <li>→ Such buildup does not indicate a malfunction. Simply wipe it away.</li> </ul>
	The Reheat function does not work	• Make sure the KEEP WARM light is not off. → pg. 17
	During Keep Warm, rice has an odor, or rice becomes watery	<ul> <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? → Loosen the rice immediately after cooking is completed.</li> <li>Rice may not have been cleaned sufficiently, leaving too much bran on the rice.</li> <li>Some odor may remain after cooking mixed rice.</li> <li>→ Clean the Inner Cooking Pan thoroughly and perform "SELF-CLEANING" on pg. 25.</li> <li>The Keep Warm mode may not have been used for keeping rice warm.</li> <li>→ Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor. → pg. 8</li> <li>Was the Regular Keep Warm mode used for 12 hours or more or the Extended Keep Warm mode used for 24 hours or more? (This may differ depending on the Menu setting.) → pg. 15</li> <li>Did you clean the Rice Cooker thoroughly after every use?</li> <li>→ Foul odors due to the growth of bacteria may occur depending on how well the unit is cleaned, the room temperature based on the season or usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned. If you are concerned about odors, cleaning the Rice Cooker according to "THE INTERIOR" on pg. 22-pg.23 and "SELF-CLEANING" on pg.25, and then using "REGULAR KEEP WARM" on pg.15 should be effective. It can be even more effective to increase the warming temperature, as described on pg. 29, "IF THE FOLLOWING OCCUR".</li> </ul>
KEEP WARM	During Keep Warm, rice becomes yellow or dry	<ul> <li>Is there moisture or foreign matter such as (cooked or uncooked) rice on the outside of the Inner Cooking Pan or the Side Sensor? → Wipe them off.</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 12 hours or more or the Extended Keep Warm mode used for 24 hours or more? (This may differ depending on the Menu setting.) → pg. 15</li> <li>Certain types 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 pg. 29 "IF THE FOLLOWING OCCUR". It may be effective to reduce the Keep Warm temperature.</li> </ul>
	Extended Keep Warm is not accepted	<ul> <li>Did you select a menu setting for which the Extended Keep Warm mode is not available? → pg. 15</li> <li>Was the Keep Warm mode used for more than 12 hours?</li> <li>→ If the Keep Warm mode is used for more than 12 hours, the Extended Keep Warm mode will not be accepted.</li> <li>Is the rice in the Inner Cooking Pan cold?</li> <li>→ If the temperature of the Inner Cooking Pan is low, the Extended Keep Warm mode will not be accepted.</li> </ul>
	The Display does not show the elapsed Keep Warm time	<ul> <li>Does the Display show the current time?</li> <li>→ Press the TIME SETTING buttons to change the display. → pg. 16 "NOTE".</li> </ul>
	Beeps sound during the Keep Warm mode	<ul> <li>Did you loosen the rice after it finished cooking? (The Rice Loosening Reminder sounds. → pg. 16)</li> <li>→ Loosen the rice and close the Outer Lid.</li> <li>Is the Outer Lid open? (The Outer Lid Close Reminder sounds. → pg. 16) → Close the Outer Lid.</li> </ul>
	The Keep Warm elapsed time display is blinking	• If the temperature of the rice is low, or if the Keep Warm time has exceeded 12 hours for the Regular Keep Warm mode or 24 hours for the Extended Keep Warm mode, the Keep Warm elapsed time will blink. (This may differ depending on the Menu setting.) → pg. 15
TIMER	The Rice Cooker starts cooking immediately after the Timer is set	<ul> <li>Is the current time set correctly?</li> <li>→ The clock is displayed in 24-hour (military) time. Please check and set it again.</li> <li>If the Timer is set to a time that is less than the timer cooking times, the Rice Cooker will begin cooking immediately.</li> </ul>
COOKING	Rice is not ready at the set time	<ul> <li>Is the current time set correctly?</li> <li>→ The clock is displayed in 24-hour (military) time. Please check and set it again.</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>

Continued on the next page

# TROUBLESHOOTING GUIDE (cont.)

Pro	oblems		Possible Causes/Solutions
TIMER COOKING	The Timer cannot be set	<ul> <li>→ The S</li> <li>Is "7:00"</li> <li>Is the Ot</li> <li>Foreign</li> <li>→ Remo</li> <li>Have yo</li> </ul>	press the START/REHEAT button after setting the time?  START/REHEAT button must be pressed to complete setting the Timer.  Dilinking on the Display? → Unless the current time is set, the Timer function will not be accepted. → pg. 9  uter Lid closed securely? → Close the Outer Lid securely.  matter such as rice may be stuck to the Hook Holes of the Main Body.  ve it with a bamboo skewer and push down on the Outer Lid securely until you hear it click shut.  u selected a Menu setting that doesn't work with the Timer function?  Timer function is not available for QUICK and MULTI GRAIN menu settings.
	The Outer Lid won't close or is difficult to close	Body, be the Safe ● Is the Ini → If the Main ● In order	other foreign matter stuck to the area around the Lid Hooks, the Hook Holes of the Main stween the Main Body and the Outer Lid, on the Inner Lid Gasket, the Pressure Control Valve, ty Valve, or the Steam Vent?→ Remove the foreign matter. → pg. 22 - pg. 23 her Lid Set attached correctly?  Inner Lid Set is not attached when the Inner Cooking Pan has been placed inside the Body, the Outer Lid will not close for safety purposes. This is not a malfunction. to allow high-pressure rice cooking, the gaskets are extremely airtight. When closing the Outer may feel resistance. Push down on the Outer Lid slowly and securely until you hear it click shut.
	The Outer Lid cannot be opened	is neces WARM/0  If you pro	er Lid is locked during high-pressure rice cooking or Self-Cleaning and cannot be opened. If it sary to open the Outer Lid during cooking or Self-Cleaning, press and hold the KEEP CANCEL button for 1 second or longer.   See "IMPORTANT" on pg. 12. ess the edge of the Open Button, the Outer Lid may be difficult to open. Be sure to press the fithe Open Button.
			you close the Outer Lid completely? le sure to close the Outer Lid until you hear it click shut.
OTHER			n you use this Rice Cooker for the first time, there will be a resinous smell, such as that of plastic, but the odor essen as you use the Rice Cooker. If you are concerned about the odor, please see pg. 25 "SELF-CLEANING".
	When power failure occurs ove		o many appliances are used simultaneously while cooking or Self-Cleaning is in progress, an cload may occur and the breaker will cut off the electricity. It is another appliance is plugged into the same electrical outlet as the Rice Cooker, anplug it before resetting the breaker. If the electricity is restored within 10 minutes, the lice Cooker will resume cooking or Self-Cleaning automatically.
	You mistakenly put rice and water directly into the Main Body		<ul> <li>Putting rice and water directly into the Main Body may cause a malfunction. Contact the store where you purchased the Rice Cooker.</li> </ul>
	Sparks from the Power Plug		• There may be sparks when plugging in or unplugging the Power Plug from the electrical outlet. This is common in IH rice cookers, and does not indicate a malfunction.
	The estimated time unt or Self-Cleaning compl not displayed		<ul> <li>If cooking or Self-Cleaning is performed consecutively, the estimated time will not be displayed until the Main Body cools down, but the rice cooking or Self-Cleaning will start. This is not a malfunction.</li> </ul>
	There is rust colored dirt of the Outer Lid or the Inne		• If rice residue is stuck on the Outer Lid or the Inner Lid Set and has discolored, clean it. → pg. 22 - pg. 23

# **ERROR DISPLAYS AND THEIR MEANINGS**

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

Par	nel Display	Cause (Points to check)
	E 06	<ul> <li>In case of voltage abnormality, the unit automatically stops to prevent a breakdown.</li> <li>→ Recheck the rated voltage of the outlet to see if it complies with the Rice Cooker. If not, use another outlet.</li> </ul>
	רו א רו פ	<ul> <li>◆ The Outer Lid is not completely closed.</li> <li>→ Press the KEEP WARM/CANCEL button, make sure that the Outer Lid is completely closed, and then press the START/REHEAT button.</li> </ul>
Error Display	HO 1 HO2	<ul> <li>◆ The temperature of the Lid Sensor or the Side Sensor is too high.</li> <li>→ Press the KEEP WARM/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 "TIPS".</li> </ul>
Display	H DY	• The Inner Cooking Pan is not inserted. → Set the Inner Cooking Pan securely.
	is blinking	• If the Display shows a blinking 7:00, reset the time. → pg. 9 The Rice Cooker will function normally once the time is set. If you cook rice or perform Self-cleaning without setting the time (so that the display is blinking 7:00), the display will not show the current time during cooking, Keep Warm, or Self-cleaning operation.
	Odd Display	<ul> <li>Unplug the Power Plug and Appliance Plug, and then plug them in again.</li> <li>(If the Display shows a blinking ?:00, reset the time.) → pg. 9</li> </ul>

# **ERROR DISPLAYS AND THEIR MEANINGS (cont.)**

	Panel Display	Cause (Points to check)
Error Display	The Display turns off when the Power Plug is unplugged from the electrical outlet or the Appliance Plug is removed from the Plug Receptacle	• The built-in lithium battery is dead. When the lithium battery is dead, the Display will turn off and stored memories (current time, menu setting, and Keep Warm settings) will be erased if the Power Plug is unplugged from the electrical outlet or if the Appliance Plug is disconnected from the Plug Receptacle. However, if the Power Plug is plugged back into the electrical outlet and the clock is set, the Rice Cooker will function normally. Contact the store where you purchased the Rice Cooker to have the lithium battery replaced (a fee will be charged for the replacement).
Display	PRESSURE is blinking	The Rice Cooker has stopped cooking or Self-Cleaning 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.
	E01 E02 E07	● Indicates malfunction. → Please contact the store where you purchased the Rice Cooker.

# IF THE FOLLOWING OCCURS

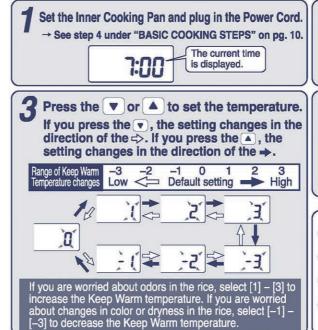
When you are concerned about foul odors, color changes or dryness in the rice...

Change the Keep Warm temperature.

Depending on the region or environment, the rice may produce an odor, or become discolored or dried out. If this is not improved with the Regular Keep Warm mode or Extended Keep Warm mode, 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







NOTE

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

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

# REPLACEMENT PARTS

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

Part Na	Part Number	
Inner Lid Set	1.0 L model	C262-GR
Illilei Liu Set	1.8 L model	C263-GR
Inner Cooking Pan	1.0 L model	B664-6B
	1.8 L model	B665-6B
Spatula	BE814041L-02	
Measuring Cup		615784-00

# **SPECIFICATIONS**

	Model No.		NW-Y	AQ10	NW-YAQ18	
	WHITE (REGULAR, FIRME	R) (Short grain white rice)	0.09-1.0	[0.5–5.5]	0.18–1.8	[1–10]
	QUICK	(Short grain white rice)	0.09-1.0	[0.5–5.5]	0.18-1.8	[1-10]
Cooking	LONG GRAIN WHITI	(Long grain white rice)	0.09-1.0	[0.5–5.5]	0.18–1.8	[1–10]
Capacity of	CONGEE	(Short grain white rice)	0.09	[0.5]	0.09-0.18	[0.5–1]
Each Menu	BROWN (Me	dium/Long grain brown rice)	0.18-0.72	[1-4]	0.36-1.44	[2–8]
Setting (approx. L)	GABA BROWN (Me	dium/Long grain brown rice)	0.18-0.72	[1-4]	0.36-1.44	[2–8]
[cups]	MULTI GRAIN	(Multi grain)	0.09-0.72	[0.5-4]	0.36-1.08	[2–6]
	QUINOA		0.18-0.72	[1–4]	0.36-1.08	[2–6]
	STEEL CUT OATN	1EAL	0.09-0.45	[0.5–2.5]	0.18-0.54	[1–3]
	MIXED	(Short grain white rice)	0.09-0.72	[0.5-4]	0.36-1.08	[2–6]
Rating				AC 220-230	V 50/60 Hz	
Electric C	onsumption		1020-1040W		1240-1260W	
Average P	Average Power Consumption during Keep Warm			32W 41W		
Rice Cooking System		PRESSURE IH System				
Power Cord Length			1.0 m			
External [	External Dimensions <approx. cm=""></approx.>			× 20.5 (H) (42*1)	27.5 (W) × 39 (D) ×	24 (H) (48 *1)
Weight			approx.	5.5 kg	approx. 6.	5 kg

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

(\*1) Height with the Outer Lid open.

### ■WARNING - THIS APPLIANCE MUST BE EARTHED

### IMPORTANT

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

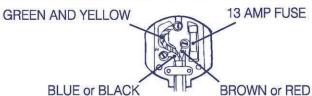
Green-and-yellow: Earth Brown or Red: Live Blue or Black: Neutral

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

The 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.



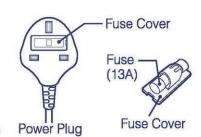
### How to change the Fuse

If the Power Plug of your Power Cord (See P.6) is,

A. A type that can be disassembled. Refer to above.

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

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







# 壓力IH電飯煲 使用說明書

# NW-YAQ10/NW-YAQ18

- ●感謝您購買本產品。
- ●壓力IH電飯煲內部為高壓狀態,如操作有誤,會造成危險,請仔細閱覽本說明書後正確使用, 並請妥善保管本說明書。

# 目録 安全注意事項 2 敬請注意 4 關於內鍋 5 各部位名稱和使用方法 6 美味米飯的秘訣 8 時間的調整方法 9 提示的種類及切換方法 9 炊飯 1 基本的炊飯方法 10 炊飯所需的大約時間 13 炊煮品 14 保温 1 標準保温、休眠保温 15 再加熱 17 預約炊飯 18 食譜 19 養來牛油果三文魚沙律 19 蘋果肉桂燕麥粒 20 七草粥 20 清理 20 大草粥 20 清理 25 認為故障時 26 出現此現象時 28 有此情況時 29 親於零件更換、購買 29 親格 30

# 安全注意事項(務請遵守)

為了防止給使用者或他人帶來危害及財產損害,特此說明務請遵守事項。

■將因操作有誤而導致的危害及損害程度,按以下的區分予以說明。

⚠警告

表示如果操作有誤,可能會導致死亡或重傷的內容。

⚠ 注意

表示如果操作有誤,可能會導致受到傷害或物品損害的內容。

■務請遵守的內容,按以下的區分予以說明。

〇不

不得進行的「禁止」內容。



務必實行的「指示」內容。

### ↑ 警告

### 為了安全地進行壓力炊飯

炊飯中和異味清理過程中因加有壓力,故操作有誤, 會導致危險。

炊煮物一旦噴出,會導致燙傷及受傷。



除使用說明書、食譜中所記載的炊飯、保温功能以外, 請勿用於其他用途。 否則, 會導致蒸氣通路堵塞, 炊飯中和異味清理過程中蒸氣從上蓋與本體之間冒出, 或上蓋突然開啟。

公則, 曾導致蒸氣通路堵塞, 炊飯中和異味清埋過程中蒸氣從上蓋與本體之間冒出, 或上蓋突然開啟。 **〈不能使用的烹煮範例〉** 

- 勿用於炊煮後體積會增加的材料所烹煮的料理 (甜不辣、豆類、麵類等)
- →豆類要另外以鍋子水煮之後使用
- 勿用於會急劇起泡的小蘇打等料理
- 勿用於糊狀咖哩及使用濃湯塊等的料理
- ●勿用於放入大量油份的料理

- ●勿用於烹製果醬等會起泡的料理
- 勿用於食材放入塑料袋等加熱的料理
- ●勿用於使用烘焙紙、鋁箔、保鮮膜等的料理或蒸煮料理
- 烹煮「七草粥」之類加入青菜的稀飯時,請勿從最初就 放入青菜一起烹煮
- 勿用於有帶皮的番茄等料理

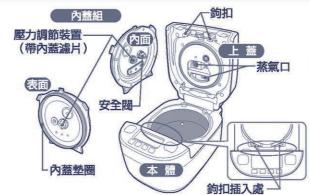
壓力炊飯中和異味清理過程 中,請絕對不要打開上蓋或 移動電飯煲。 請勿加入超過內鍋三分之二(內鍋標示的MAX水位線)以上的水量炊飯和異味清理。





在壓力炊飯前和異味清理前,請確認鉤扣周圍、鉤扣插入處、本體與上蓋之間、內蓋墊圈、壓力調節裝置(帶內蓋濾片)、安全閥及蒸氣口周圍是否沾有飯粒、米粒等異物。

- ●如沾有飯粒、米粒等異物,上蓋將無法完全關閉, 炊飯中和異味清理過程中蒸氣從上蓋與本體之間冒 出、或上蓋突然打開炊煮物噴出。另外為保障安 全,有時會無法炊飯或異味清理。
- ●如沾有飯粒、米粒等異物,有時會無法打開上蓋。



### 請確實關閉上蓋直到發出 「卡嚓」聲為止。

●如上蓋沒有確實關閉的話, 在炊飯中、保温中和異味清 理過程中會造成上蓋開啟。



炊飯或異味清理過程中,如想打開上蓋時,請確認操作面板上的 [PRESSURE] 顯示已消失之後再打開上蓋。



●您所購買的商品與本說明書的插圖可能會有不符之處。

### ↑ 警 告



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

手或臉請勿接近蒸氣口。

否則,會導致燙傷。尤其應注意請勿讓嬰幼兒觸摸。

請勿用濕的手插拔電源插頭。

否則·有可能會導致觸電或受傷。

請勿浸水或濺水,本體內部請勿進水。

否則,會導致短路或觸電。

請勿讓本體插座、電源插頭、電源線、本體插頭淋濕,或浸泡於液體中。

否則·會導致短路或觸電。

電源線或電源插頭有損傷或電源插座鬆動時,請勿使用。

否則,會導致觸電、短路、著火。

### 電源線請勿受損。

電源線請勿割傷、損壞、過度彎曲、拉扯、扭轉、打結、或靠 近高温處。並請勿壓上重物、擠壓、或重新自行組裝。否則, 電源線損傷,會導致火災、觸電。



否則,會導致火災、觸電。

請勿讓電源插頭接觸到蒸氣。

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

請勿將別針、鐵絲等金屬物,以及 其他異物放入進氣口、排氣口和縫 隙處。

否則,有導致觸電、異常情況的危險。



請勿讓兒童單獨使用: 請勿放在嬰幼兒摸得到的 地方。

一 本體插座 電源插座-

雷源插頭

雷源線

太體插頭

否則,會有燙傷、觸電、受傷之 危險。



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

否則・會有觸電、受傷之危險。

需單獨使用額定10安培以上的電源插座。

若與其他器具共同使用,多孔插座會因出現異常發熱現象,以致起火。

電源插頭前端或表面有灰塵沾附時,應仔細擦拭。

否則,會導致火災。

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

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

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

發生以上現象時,請立即拔下電源插頭,委託購買店檢查、修理。

下頁接續→

# ⚠ 注



請不要在炊飯中或剛煮好飯時碰觸高温部位。 打開上蓋時,小心蒸氣。攪拌米飯時,

注意手不要碰觸到內鍋鍋體等。

否則,會導致燙傷。

特別是內蓋組及 內鍋等金屬部位

請勿在濺水的地方或火源附近使用。 否則,將會導致觸電、漏電或變形。

### 請勿在負重強度不夠的滑動式桌上使用。

一旦滑動式桌子損壞,電飯煲掉落,會導致受傷或

1.0L規格、請在負荷重量為15kg以上; 1.8L規格、 請在負荷重量為20kg以上的地方使用。

請勿放在不穩定的地方或不耐熱的墊子上

否則,會有導致受傷或火災的危險。



否則,會導致受傷、燙傷,或因電源線材絕緣劣化 導致觸電、漏電、火災。

請待本體冷卻後再進行清理。

否則,碰觸到高温部位將會導致燙傷。

拔下電源插頭時,務必手持插頭,請勿拉扯 電源線。

否則,會導致觸電、短路、發生火災。

請勿在鋁箔墊或電毯上使用。

否則,鋁材發熱會導致冒煙、起火。

請勿使用專用內鍋以外的容器。

否則,易導致內鍋過熱而發生異常動作。

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

否則,會導致故障。

除專用電源線外請勿使用其他電源線。 該專用電源線請勿用於其他器具。

否則,會有導致故障、起火的危險。

請勿在距離牆壁、傢俱過近之處使用。在廚房用廚櫃 等處炊飯時,請注意需讓蒸氣能順利排出。

否則,會導致故障。此外,蒸氣或散熱,將會導致牆壁或傢俱 捐傷、變色或變形。

移動本體時請勿碰觸或撞擊 上蓋開閉紐 到上蓋開閉紐。

否則,一日 | 蓋突然開 啟會導致燙傷和受傷。



### 將本體插頭完全插入本體插座。

否則,會有導致觸電、短路、冒煙、起火的危險。



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

裝有醫療用人工心臟等者在使用本產品前,請洽詢主

使用本產品,有可能會影響人工心臟。

# 敬請注意

請勿在本體(特別是蒸氣 口)上覆蓋抹布等。



本體內側、內鍋外側、側面感熱 器有飯粒或米粒等異物附著時, 請勿使用。

可能導致米飯燒焦、 變色。



# 敬請注意 續

請勿靠近對磁性敏感的物品。

電視、收音機、對講機、無線機、電話等可能會導致雜 音。提款卡、悠遊卡、錄音帶等可能會導致消磁。

●移動本體時,請務必握持搬運凹槽。 此外,請勿使本體傾斜。

否則,內容物有可能流出。

- 請勿損傷內鍋、摔落內鍋或使內鍋變形。 否則,會導致炊飯不良。
- 請勿濺水或放置於潮濕處使用。 否則,會導致觸電和故障。
- 請勿在炊飯中和異味清理過程中將電源插頭由插座 拔起。

否則,蒸氣會噴出造成危險。

●請勿未放內鍋或內鍋未加水時進行炊煮。 否則,會導致故障。

- ●請勿放在IH電磁爐、IH調理爐等上使用。 否則,會導致故障。
- ●請勿在陽光直射的地方使用。 否則,會導致很色。
- 請勿在蒸氣會噴到其他電器的地方使用。 否則,會因蒸氣噴出導致電器的火災、故障、變色及變形。
- 本體和本體的周圍,請清理乾淨使用。 為了維持功能與性能,本體設有進氣口、排氣口,若有灰 塵掉入或小蟲由此孔鑽入,會導致故障。此外,若有小蟲 等鑽入導致故障時,需要付費修理。
- 本產品適用於一般家庭以及下列類似用途。
- 可用於商店、辦公室或其他工作環境中之員工用廚房。 ※但請勿在不特定人數多的情況下長時間使用。
- · 飯店、汽車旅館、其他住宿設施等。

### 關於內鍋 為了能長久使用,請遵守以下的事項。

### 内側(防沾塗層)

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

### 〈炊飯前〉





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

### 〈炊飯完成〉



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

### 〈清理時〉→參閱P.21

- 請勿放入湯匙及餐具類等
- 請勿放入洗碗機或烘碗機
- 使用調味料後請儘快洗淨 請使用海綿等軟性材質清洗



請勿使用天拿水(松香水)、去污粉、含研磨劑的清潔劑、 漂白劑、去污刷(尼龍、金屬等)、魔術海綿(三聚氰胺)、 海綿的尼龍面等







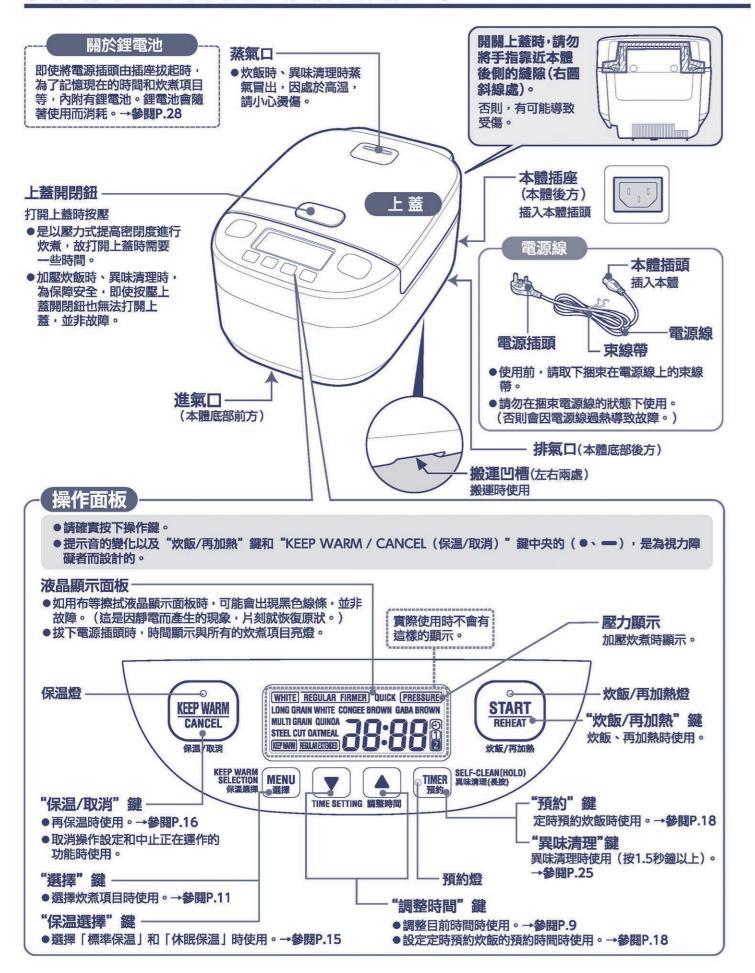
### 因長期使用,會耗損內鍋內側的防沾塗層。

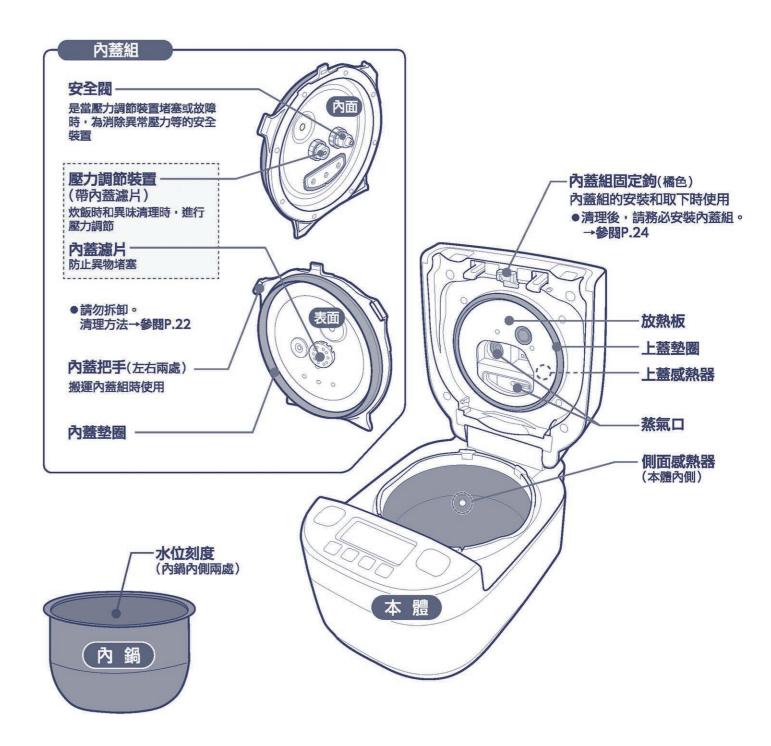
- ●有時會出現色斑或剝落,但不影響衛生及產品性能,對人體也無害,並能正常炊飯和保温,敬請安心使用。
- ●若在意防沾塗層剝落或內鍋變形時可購買內鍋更換。→參閱P.29



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

# 各部位名稱和使用方法







# 美味米飯的秘訣

### 美味炊飯的秘訣

### ●正確量米

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

- ●快速洗米 為了快速「洗」米·請準備好能儲水的洗米盆。
  - ①沖洗… 首先用大量的水、繞大圓攪拌2~3次(約10秒鐘以內) 立即將水倒淨(重覆2次)
  - ②洗米··· 將手指豎成爪狀·於鍋內繞圓攪拌30周(約15秒鐘)洗 米,然後用大量的水繞大圓攪拌後立即將水倒淨。此步 驟作為一組流程,重覆約2~4個該流程。
  - ③沖洗… 最後用大量的水快速沖洗2次。

(①~③在10分鐘以內完成)

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

注意 ■ 請勿用熱水(35℃以上)洗米或增減水量。否則會影響炊飯效果。

### ●正確増減水量

務必於平坦檯面上增減水量。

水位刻度為參考標準,請依喜好、米的種類、新米度調節水量增減。

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

如加入水量過多,可能從蒸氣口溢出。

### ●不要使用鹼性強的水炊飯

請使用弱鹼性水(pH9以下)。 否則米飯會變黃、或發黏。

### ●炊飯結束後請馬上攪拌

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

### 煮6杯米量的白米時

利用洗米盆:

倒入大量的

水沖洗!

手指豎成

**鑄**圖 !

爪狀,快速

du No



### 保温的秘訣

### ●將米飯保存於內鍋中時,請務必使用保温功能

- 在本體插頭由本體拔下、或在電源插頭由插座拔下、或保温取消的狀態下,將米飯保存於內鍋中時,會導致米飯產生異味, 或凝結水滴掉入米飯使米飯呈現發黏。
- ●為防止米飯的乾燥、黏濕、變味、變色,不要進行下述 之保温
  - 少量的米飯長時間保温
  - ●「標準保温 | 12小時以 ト 「休眠保温」24小時以上 (依炊煮項目有所不同。)
  - 加入餘飯保温
  - 使用保温功能來加熱冷飯
- 粥、藜麥、燕麥粒的保温
- 加入配料及調味料烹煮的什錦 飯等米飯的保温
- 可樂餅、味噌湯等米飯以外的 食品的保温
- ●飯勺放在鍋內保温

### 保温的米飯量變少時・由 於內鍋側面的米飯容易變 乾或黏稠·請將米飯堆到

內鍋中央進行保温。

●將少量的米飯堆在內鍋中央



# 時間的調整方法

當時間出現誤差時 請依照以下順序進行調整。

●時間以24小時表示。

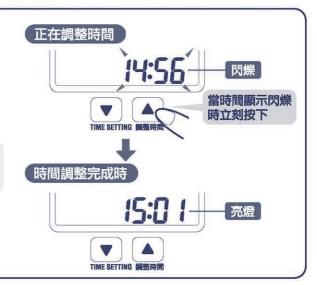
### 例:目前時間是15:01<sup>,</sup>而顯示時間為14:56時

- 1 將內鍋放入本體中,連接上電源插頭和本體插頭 →參閱P.10「基本的炊飯方法 4」

2 按 ▼ 或 ▲ 」,在時間顯示閃爍期間調整目前時間

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





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

# 提示的種類及切換方法

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

### 提示種類和時刻

可從以下選擇提示種類。

	コルンハールコールに「「主人人		
提示種類和用途	音樂	蜂鳴器	靜音
鳴響時刻	本產品的標準提示音。 為出廠設定值。	希望將音樂改變為蜂 鳴器時使用。	希望消除提示音時使用。
炊飯、異味清理開始時	小星星	[I	
完成定時預約時	小星星	Ĺı	嗶 】
炊飯、再加熱、異味清理結束時	孤挺花	「嗶」鳴響5次	不鳴響
保温中、忘記關閉上蓋時	「嗶嗶」	鳴響2次	不鳴響
忘記攪拌米飯時	「嗶嗶」	鳴響2次	不鳴響

### 切換方法

- 1 將內鍋放入本體中,連接上電源插頭和本體插頭 →參閱P.10「基本的炊飯方法 4」
- 2按 (KEEP HAAN)

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

每次按住 "KEEP WARM / CANCEL (保温/取消)" 鍵3秒鐘以上,提示音會以①→②→③進行切換。



- 3 希望切換的提示音在鳴響後即完成設定
- 一旦切換,切換後的提示設定即使於拔下電源插頭、本體插頭後仍會被記憶

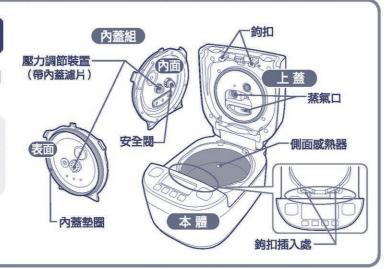
### 基本的炊飯方法

- ●初次使用時,請清洗內鍋、內蓋組、量米杯、飯勺。→參閱P.21~P.24
- ●剛開始使用時,可能會有塑膠等樹脂的異味,但會隨著使用次數增加而逐漸消失。若介意異味時,請嘗試P.25

### 炊飯前請確認。

右圖所示各部位若沾有飯粒、米粒等異物時,請加 以清理。→參閱P.22~P.23

●如沾有飯粒、米粒等異物,上蓋將無法完全關 閉,炊飯中蒸氣從上蓋與本體之間冒出、或上蓋 突然打開炊煮物噴出。另外為保障安全,有時會 無法炊飯。



使用附屬的量米杯進行量米

以附屬的量米杯平口盛滿1杯為標準進行量米。



洗米,增減水量

①洗米。→參閱P.8「美味炊飯的秘訣」

②在平坦的檯面上將水加入米中,配合想要的炊煮項目以及米的杯數,調整水位至適當的刻度。→參閱P.14

- ③將米攤平。
- ●米不需浸泡可立即炊飯。炊煮浸泡過的米所煮出的飯會稍軟。
- ●水位刻度為參考標準,請依喜好調節水量。(比水位刻度加減1~2mm)

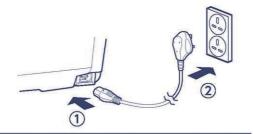
將內鍋放入本體中,安裝內蓋組,關閉上蓋

擦去內鍋外側、本體內側、內蓋組沾附的水分和異物。

●因是壓力式炊飯,故墊圈的密封性高,上蓋有時會不易關閉。 請慢慢地、並確實關閉上蓋直到發出「卡嚓」聲為止。

將本體插頭和電源插頭插入各插座

- ①將本體插頭完全插入本體插座
- ②將電源插頭確實插入電源插座



WHITE REGULAR(白米 標準) WHITE FIRMER(白米 顆粒感) QUICK(白米快速) 設定效素項目 LONG GRAIN WHITE(長粒米) CONGEE(粥) BROWN(糙米) GABA BROWN(活性糙米) MULTI GRAIN(什穀米) QUINOA(藜麥) STEEL CUT OATMEAL(燕麥粉)

MENU ,選擇炊煮項目

●出廠時的炊煮項目設定為 "WHITE REGULAR (白米 標準)"。

每按下按鍵,液晶顯示面板的項目閃爍,依序切換。

- ●持續按住鍵,依照 "WHITE REGULAR (白米 標準)" → "WHITE FIRMER (白米 顆粒感)" → "QUICK (白米快速)" → "LONG GRAIN WHITE (長粒米)" → "CONGEE (粥)" → "BROWN (糙米)" → "GABA BROWN (活性糙米)" → "MULTI GRAIN (什穀米)" → "QUINOA (藜麥)" → "STEEL CUT OATMEAL (燕麥粒)" 的順序前進。
- ●部分炊煮項目經選擇之後,會被記憶至下次重新選擇炊 飯為止。也有無法記憶的炊煮項目。 →參閱P.13「炊飯所需的大約時間、加壓炊煮項目」
- ●所謂 "MULTI GRAIN (什穀米)"功能,主要是以糙 米,再加入其他數種穀類混合,一起炊煮。除了以糙米 為主的什穀米,請勿炊煮其他種類的什穀米,否則會導 致溢出,或影響炊飯效果。

邊閃爍邊切換 WHITE REGULAR FIRMER QUICK LONG GRAIN WHITE CONGEE BROWN GABA BROWN. MULTI GRAIN QUINOA STEEL CUT OATMEAL MENU TIMER 預約 TIME SETTING 調整時間

為了容易理解,面板示意圖上標示了所有的炊

可選擇的炊煮項目、各炊煮項目的特長等詳細 內容請參閱P.14。

START 接

音樂(蜂鳴器)響起,開始炊飯。

START / REHEAT (炊飯/再加熱) 燈亮燈時,液 晶顯示面板顯示至炊飯結束的大約時間(分鐘)。

- ●上蓋未確實蓋緊時,則蜂鳴器鳴響(「嗶嗶」×2次) 以告知。請慢慢地、並確實關閉上蓋直到發出「卡嚓」
- ●確認KEEP WARM (保温) 燈處滅燈狀態後按 "START/ REHEAT (炊飯/再加熱) # 鍵。若KEEP WARM (保温) 燈亮燈時,則進入「再加熱」。→參閱P.17
- ●在炊飯中想知道目前時間時,按(▼)或(▲),僅在按 下期間會切換顯示。
- ●有加壓的炊煮項目,當開始加壓炊煮時,液晶顯示面板 會亮起 [PRESSURE] 的顯示。



以"WHITE REGULAR (白米標準) 炊煮項目炊飯時的顯示



- ●至炊飯結束的大約時間可能與實際炊飯結束的時間不 同。實際炊飯結束的時間會隨室温、水温、電壓、加 減水量等而變化。
- 進入燜飯狀態後,會調整至炊飯結束的大約時間。調 整時,大約時間可能會突然增加或減少。

下頁接續→

# 炊飯 續

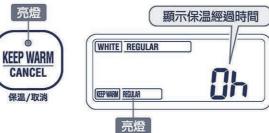
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### 炊飯結束的音樂(蜂鳴器)鳴響,自動切換為保温後, 請立刻攪拌米飯

炊飯結束後自動切換為保温。→參閱P.15「保温」 KEEP WARM (保温) 燈亮燈,START / REHEAT (炊飯/再加熱) 燈滅燈。

液晶顯示面板顯示KEEP WARM-REGULAR(標準保温), 以1小時(h)單位顯示保温經過時間。

打開上蓋時,請務必確認沒有蒸氣散發出或 [PRESSURE] 的顯示滅燈。



切換為保温後請立刻攪拌米飯。

攪拌米飯使多餘的水分散發,以減少米飯結塊、黏稠、燒焦。

- 攪拌米飯時,請小心燙傷。
- ○忘記攪拌米飯時,則蜂鳴器鳴響(「嗶嗶」×2次)以告知。請攪拌米飯並關閉上蓋。→參閱P.16「忘記攪拌米飯提示音」



關閉上蓋時,請勿將飯匙遺留在內鍋中。可能會使上蓋難以開啟。

- 因炊飯條件的不同,有時煮好的米飯底部可能會有淺黃色的鍋巴。
- 炊飯中因為熱對流,煮好的米飯有時表面會呈現不平整,此為正常現象。
- ■剛煮好之後,密閉度高,所以打開上蓋可能需要一些時間。

# 8

### 使用後,內鍋沒有米飯時,按 本體插頭後清理。



鍵,拔下電源插頭、

- ●請待本體冷卻後再進行清理。→參閱P.21~P.25
- 請勿用濕的手拿電源插頭、本體插頭。(以避免短路或觸電)

### 請注意

### 打開上蓋時,請務必確認沒有蒸氣散發出或 [PRESSURE] 的顯示滅燈。

- ●不得已在炊飯途中打開上蓋或停止炊飯時,持續按住 "KEEP WARM / CANCEL (保温/取消)"鍵1秒鐘以 上。蒸氣口會有蒸氣快速湧出,請注意。
- ●即使 PRESSURE 的顯示滅燈後,感覺上蓋開閉鈕很緊時不要勉強打開,請等冷卻之後再打開。勉強打開有可能使內容物溢出,而導致燙傷。

欲連續炊飯時或取消保温並立即炊飯時,請將本體冷卻 60分鐘以上。

●如未冷卻即直接進行炊飯,炊飯時間可能延長。(最長約60分鐘)並且,可能暫時無法顯示炊飯結束的大約時間。

### 建議

想快速冷卻本體或上蓋時,請嘗試使用以下的方法。

- •將冷水加入內鍋,冷卻本體內側。
- •打開上蓋,取下內蓋組,冷卻放熱板。

### 請注意米漿溢出。

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

● "CONGEE (粥)"、"QUINOA (藜麥)"、"STEEL CUT OATMEAL (燕麥粒)"炊煮項目不會被記憶, 請每次選擇"CONGEE (粥)"、"QUINOA (藜麥)"、"STEEL CUT OATMEAL (燕麥粒)"炊煮項目。

提示)

●提示音(音樂、蜂鳴器)可以互相切換。→參閱P.9「提示的種類及切換方法」

### 炊飯所需的大約時間、加壓炊煮項目

是指曾經選擇過,即可記憶的炊煮項目。

		加壓炊煮項目	1.0L規格	1.8L規格	
白米	標	準	•	約52分鐘~59分鐘	約54分鐘~60分鐘
白米	顆 粒	感	•	約48分鐘~54分鐘	約51分鐘~57分鐘
白	米 快	速	•	約28分鐘~37分鐘	約29分鐘~44分鐘
長	粒	米	•	約55分鐘~62分鐘	約59分鐘~65分鐘
	粥		=	約105分鐘~111分鐘	約118分鐘~125分鐘
糙		米	•	約62分鐘~69分鐘	約68分鐘~74分鐘
活	生 糙	米	•	約183分鐘~194分鐘	約190分鐘~200分鐘
什	穀	*	•	約65分鐘~74分鐘	約65分鐘~74分鐘
藜		麥	-	約38分鐘~44分鐘	約38分鐘~44分鐘
燕	麥	粒	_	約59分鐘~66分鐘	約60分鐘~66分鐘
什	錦	飯*	•	約52分鐘~60分鐘	約55分鐘~62分鐘

- ※ "什錦飯" 請選擇以 "白米 標準" 項目炊煮。
- 為電壓220-230V、室温20℃、水温18℃的情況。
- ●時間為從炊飯開始到進入保温狀態所需的時間。另外因電壓、室温、季節、水量等而異。

# 炊煮各種米飯

### 以 "MENU (選擇)" 鍵所設定的項目進行炊飯

炊	煮項目	使用的米	水位刻度	炊飯容量 (杯數)	
白米	標準 REGULAR	短粒白米	WHITE	1.0L:0.5~5.5 1.8L:1~10	●以本產品的標準硬度炊煮。
WHITE	顆粒感 FIRMER	短粒白米	WHITE	1.0L:0.5~5.5 1.8L:1~10	●可使米飯黏性較小,顆粒感增強。
	米快速 UICK	短粒白米	WHITE	1.0L:0.5~5.5 1.8L:1~10	● 想要快速炊煮白米飯時選擇白米快速。 但有可能煮出的飯會稍硬。
	E粒米 RAIN WHITE	長粒白米	LONG GRAIN WHITE	1.0L:0.5~5.5 1.8L:1~10	●根據品種・有可能煮出的飯稍硬。
cc	粥 DNGEE	短粒白米	CONGEE	1.0L:0.5 1.8L:0.5~1	<ul><li>加入配料的量約佔米量(重量)的30%~50%為宜。</li><li>請將配料切成小塊放在米上,不要攪拌,直接進行炊煮。</li><li>不易煮熟的配料請減少用量。</li><li>青菜類請事先浸煮,務必等稀飯煮好後再加入。</li><li>不能炊煮留胚米。</li></ul>
	<del>糙米</del> OWN	中粒糙米 長粒糙米	BROWN	1.0L:1~4 1.8L:2~8	<ul><li>飲煮糙米時選擇本炊煮項目。</li><li>建議不要將白米和免洗米混在一起炊煮,否則有時會導致溢出或影響炊煮效果。</li></ul>
	性糙米 BROWN	中粒糙米 長粒糙米	BROWN	1.0L:1~4 1.8L:2~8	<ul><li>內鍋中的温度維持在約40℃炊煮約2小時,比起"糙米"炊煮項目更軟更好入口。</li><li>(炊飯時間延長一些。→參閱P.13)</li></ul>
	ŀ穀米 ΓΙ GRAIN	什穀米	MULTI GRAIN	1.0L:0.5~4 1.8L:2~6	<ul> <li>根據什穀米種類和加入比例不同,煮出的飯的硬度會有不同。</li> <li>含什穀米比例較大的品種、或含有大粒(10mm以上)什穀米的品種,煮出的飯可能會較硬,如將什穀米浸泡於水中2小時左右再炊煮,煮出的米飯就會變軟。</li> <li>所謂"什穀米"功能,主要是以糙米,再加入其他數種穀類混合,一起炊煮。</li> </ul>
	黎 <b>麥</b> JINOA	藜麥	QUINOA	1.0L:1~4 1.8L:2~6	● 請根據個人喜好調整水量。 喜好較硬口感時 → 減少水量。 喜好軟糯口感時 → 増加水量。
STE	麥粒 EL CUT TMEAL	燕麥粒	STEEL CUT OATMEAL	1.0L:0.5~2.5 1.8L:1~3	<ul><li>請根據個人喜好調整水量。</li><li>喜好較煙韌口感時 → 減少水量。</li><li>喜好較軟糯口感時 → 増加水量。</li></ul>

### 炊煮"MENU(選擇)"鍵沒有設定的米飯

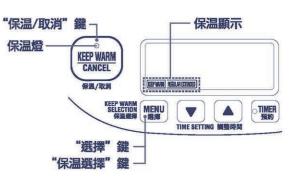
	想炊煮的米飯	使用的米	炊煮項目	水位刻度	炊飯容量 (杯數)	特色、建議
20.	什錦飯	短粒白米	白米 標準 WHITE REGULAR	WHITE	1.0L:0.5~4 1.8L:2~6	<ul> <li>將調味料用湯汁或水等稀釋後再加入米中,增減水量後從鍋底進行充分攪拌。若沒有稀釋或沒有充分攪拌,有時會焦糊,或影響炊飯效果。</li> <li>配料的量以米量(重量)的30~50%為宜。</li> <li>請將配料切成小塊放在米上,不要攪拌,直接進行炊煮。</li> </ul>

# 保温

### 標準保温、休眠保温

### 保温燈亮燈時按"MENU(選擇)"鍵,可以選擇 "標準保温"或"休眠保温"。

- ●下列情形時,即使按"MENU(選擇)"鍵,也無法選擇 "休眠保温"。此時,蜂鳴器鳴響,自動切換為"標準保温"。
- ●以"CONGEE(粥)"、"BROWN(糙米)"、 "GABA BROWN(活性糙米)"、"MULTI GRAIN(什穀米)"、 "QUINOA(藜麥)"、"STEEL CUT OATMEAL(燕麥粒)" 炊煮項目炊飯時
- "標準保温"超過12小時時
- 因保温取消或停電等,內鍋温度過低時
- ●停止保温時,請按 "KEEP WARM / CANCEL (保温/取消)"鍵。



### 標準保温 稍高的温度下保温,可抑制米飯產生味道。

炊飯結束後自動切換為「標準保温」狀態, KEED MARAA (保温) 際和KEED MARAA PEGULAR (標準保温) REJLAR 完燈

KEEP WARM(保温)燈和KEEP WARM-REGULAR(標準保温)顯示亮燈。

### 休眠保温 在較低的温度下長時間保温,可有效防止米飯變乾、變色等。

於「標準保温」狀態下使用。

1 確認KEEP WARM-REGULAR (標準保温)顯示處於亮燈狀態

2 按 KEEP WARM SELECTION RENU 選擇

KEEP WARM-EXTENDED (休眠保温) 顯示亮燈。

●炊飯結束後超過24小時,將自動返回「標準保温」。

從「休眠保温」 返回「標準保温」時・・・

亮燈

KEEP WARM EXTENDED

按 KEEP WARM SELECTION 保温振择 選擇

KEPWAM REGUAR

返回「標準保温」,KEEP WARM-REGULAR (標準保温)顯示亮燈。

返回「標準保温」,為調整温度風扇將運轉。

### 關於保温時間

- ●請務必遵守下表所記載的保温時間。
- ●炊飯結束後,所有炊煮項目皆自動進入保温,但是「X」的炊煮項目請勿進行保温。否則會造成腐臭或異味。

炊煮項目 保温	白米 標準、白米 顆粒感、 白米快速、長粒米	粥*1、藜麥、燕麥粒*1、什錦飯*2	糙米·活性糙米·什穀米
標準保温	12小時為止	×	12小時為止
休眠保温	24小時為止	_	-

超過表中各炊煮項目的時間時,數字會閃爍以告知。請儘早食用。



●「X」的炊煮項目會從0小時開始閃爍以告知。請勿 保温。



※1 "CONGEE(粥)"、"STEEL CUT OATMEAL(燕麥粒)"經過一段時間會變成糊狀,所以炊煮後請取消保温,盡早食用。 ※2 "什錦飯"的選擇炊煮項目為"白米 標準"(參閱P.14),因此不會從0小時開始閃爍,但炊煮 "什錦飯"後請勿進行保温。

請注意

●在內鍋保存米飯時,請務必使用保温功能。

### 再保温的方法

### ■取消保温後,要再度保温時



KEEP WARM (保温) 燈和 KEEP WARM-REGULAR (標準保温) 顯示亮燈,液晶顯示面板的保温經過 時間返回「Oh」。



●米飯或內鍋的温度太低時請勿進行再 保温。 若米飯或內鍋的温度太低時進行再保 温, [0(h)] 會閃爍。 Oh NEEP WARM REGULAR

### 發現異味時

●由於清理不充分、季節或使用環境的室温、上蓋的開閉、米的種類、洗米方法等原因,容易使雜菌繁殖,有可能產生異味。 發現異味時,效果最佳的處理方法是先進行P.22~P.23「本體內側」的清理、P.25「異味清理」,然後再使用「標準保温」 或是參閱P.29「有此情況時」提高保温温度,效果將更為顯著。

### 提示

●保温中想知道目前時間時,請按(▼)或(▲)即可切換顯示。 再度按 ▼ 或 ▲ 即可恢復顯示保温經過時間。

若未恢復至保温經過時間,下次炊飯後也不會顯示保温經 過時間。保温經過時間閃爍時不能進行切換。

### 為了使保温中的飯保持美味,有下列情形時,蜂鳴器將響起以告知。

### ●忘記攪拌米飯提示音

炊飯結束後沒有立即攪拌米飯時,在約10分鐘後、40分鐘後、70分鐘後蜂鳴器鳴響("嗶嗶"×2次)。 為了使米飯中多餘的水分蒸發,以避免米飯結塊、發黏或燒焦,切換為保温後請立即打開上蓋攪拌米飯。

### ●忘記關閉上蓋提示音

保温中上蓋開著未關閉時,約5分鐘後蜂鳴器鳴響("嗶嗶"×2次),之後每3分鐘蜂鳴器會響3次。 為了防止米飯乾燥或温度過於降低,請確實慢慢地關閉上蓋直到發出"卡嚓"聲為止。

不需要如此般的提示音時,可以將蜂鳴器切換為靜音。→參閱P.9

### 保温再加熱

### 用於保温中(標準保温、休眠保温)。

- ●加熱處於保温狀態的米飯,特別對於休眠保温,因其温度較 低,利用再加熱使米飯温度提高。
- ●只有KEEP WARM (保温) 燈亮燈時才能再加熱。



KEEP WARM (保温) 燈沒有亮燈時按下 "START /

REHEAT (炊飯/再加熱) "鍵會開始炊飯。

### 攪拌並攤平處於保温狀態的米飯

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



確認KEEP WARM (保温) 燈亮燈,

音樂響起,開始再加熱。



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



再加熱的大約時間

約4分鐘~8分鐘

音樂 (蜂鳴器) 響起, 再加熱結束。

START / REHEAT (炊飯/ 再加熱) 燈滅燈、KEEP WARM(保温)燈亮燈, 進入「標準保温」。

### 攪拌米飯

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

### 以下情況請不要再加熱

- ●白米以外的情況。(會使米飯焦糊、變色)
- 反覆進行再加熱。(會使米飯焦糊、乾硬)
- ●1.0L規格的產品,米飯的量超過WHITE(白米)水位刻度3以上時;1.8L規格的產品,超過WHITE(白米)水位刻度6 以上時。(不能充分加熱)

KEEP WARM CANCEL

●米飯過於冷卻或內鍋温度較低時。(會使米飯變焦、產生異味及變硬)

### 希望停止再加熱,恢復保温狀態時



START / REHEAT (炊飯/再加熱) 燈滅燈、 KEEP WARM(保温)燈亮燈, 進入「標準保温」。

### 希望停止再加熱、保温時



START / REHEAT (炊飯/再加熱) 燈滅燈,恢復目前時間的顯示。

# 預約 次飯 定時預約炊飯

- ●在預約的時間炊飯自動完成。用「**預約1**」和「**預約2**」來記憶2個預約炊飯時間。
- ●出廠時「預約1」設定為6:00,「預約2」設定為18:00。
- ●在定時預約之前·請先將面板顯示的時間調整成目前時間。當時間出現誤差時·則不能在預定時間完成炊飯。→參閱P.9
- 當設定時間低於定時預約炊飯時間時,蜂鳴器鳴響後,立即開始炊飯,並顯示炊飯結束的大約時間。
- ●炊飯前的準備請參閱P.10「基本的炊飯方法」1~4項。

# 按 MENU ,選擇炊煮項目

- →參閱P.11「基本的炊飯方法 5」
- "QUICK (白米快速) "、"MULTI GRAIN (什穀米)"、不能使用定時預約炊飯。
- "什錦飯" 請勿使用定時預約炊飯。

# 夕 按 ○TIMER ,選擇「預約1」(或「預約2」)

顯示「預約1」的設定時間,START/REHEAT(炊飯/再加熱)燈閃爍。

●如再次按鍵,將顯示「預約2」的設定時間。

### 2 按▼或▲,設定希望炊煮完成時間

- ●按住按鍵不放,則以10分鐘為單位快速遞增/遞減。
  - ▼:以10分鐘為單位遞減 ▲:以10分鐘為單位遞增
- ●只有時刻顯示閃爍時才可更改時間。
- 希望預約的時間與前次相同時,則不需要調整時鐘。

音樂 (蜂鳴器) 響起,定時預約結束。

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

- ●需按 "START / REHEAT (炊飯/再加熱)"鑵,才能完成定時預約。
- ●上蓋未確實蓋緊時,則蜂鳴器鳴響(「嗶嗶」×2次)以告知。請慢慢地、並確實關閉上蓋直到發出「卡嚓」聲為止。
- ●在預約的時間炊飯結束。→參閱P.12 「基本的炊飯方法 7」
- ●取消定時預約炊飯時,請按 "KEEP WARM / CANCEL (保温/取消)"鍵。

# 定時預約結束 | START | | REHEAT | | X M/F June | | MENU | | M

例 設定預約1為 "7:30" 時

設定時間

希望炊煮完成時間

TIME SETTING MEET

(以 "WHITE REGULAR (白米 標準)" 炊煮項目炊飯)

START

START

### 定時預約炊飯時間

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

				1.0L規格	1.8L規格					1.0L規格	1.8L規格
దుగ	標		準	1小時10分鐘~	1小時10分鐘~	糙			米	1小時20分鐘~	1小時25分鐘~
白米	顆	粒	感	1小時5分鐘~	1小時10分鐘~	活	性	糙	米	3小時25分鐘~	3小時30分鐘~
長	粒		米	1小時10分鐘~	1小時15分鐘~	藜			麥	55分鐘~	55分鐘~
	粥			2小時~	2小時15分鐘~	燕	3	F	粒	1小時15分鐘~	1小時15分鐘~

### (請注意)

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

### (提示)

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

# 食譜

### 食譜中記載的計量單位

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

### 糙米什錦飯

# 

### 烹調法

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



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

### 藜麥牛油果三文魚沙律

材料 (4~5人份)
藜麥2杯
鹽少許
三文魚(切片)2件(250g)
A { 鹽···································
<b>^</b> [黑胡椒·······少許
小番茄······500~600g
芫荽······1/4杯(100g)
蔥10g
紫洋蔥·······1/2個(60g)
「青檸(檸檬亦可)5個(200g) B{蘋果醋2 <sup>1</sup> /3湯匙
橄欖油
黑胡椒適量
鹽適量
牛油果1個(150g)
「青檸少許
C │ 鹽······少許
黑胡椒少許

### 烹調法

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

### 項目選擇:QUINOA

項目選擇:「BROWN



- 3 按『START/REHEAT』鍵。
- 4 用水洗淨三文魚,並用廚房紙巾擦乾水分。
- 5 三文魚兩面抹上A料。
- 6 橄欖油(材料份量外)加入預熱好的平底鍋中,中火加熱。 將三文魚兩面煎至金黃色,每面約煎5分鐘。
- 7 藜麥炊煮完成後·攪拌翻鬆。
- 8 小番茄對切,芫荽、蔥、紫洋蔥切碎。
- 9 青檸榨汁備用。

7、8、B料加入大碗中,充分拌匀。

試味時,可依個人喜好再加入黑胡椒、鹽調味。

- 10 牛油果切薄片·洒上C料調味。
- 11 上碟時,將9盛起,鋪上10和已去皮及分成小塊的6。

### 蘋果肉桂燕麥粒

### 項目選擇: STEEL CUT OATMEAL

材料(4人份)	
燕麥粒	
鹽	少許
鹽······ 蘋果·····	大2個或小4個
合桃	2湯匙
A	·····4湯匙
A) 植物油	4湯匙
肉桂	1茶匙
黃糖	·····4-6湯匙
黃糖····· 雲呢拿油······	2茶匙
牛奶	

### 烹調法

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



- 6 加入黃糖至5,攪拌直至黃糖溶解。 取出至容器內。
- 7 燕麥粒炊煮完成後,加入雲呢拿油攪拌翻鬆。
- 8 6和7盛入容器內,加入牛奶和4的合桃碎,並鋪上蘋果薄

※放置於雪櫃時,請將6和7分開存放,可保持更佳味道。

### 會導致汁液溢出或壓力調節裝置以及安全關堵塞,十 分危險,因此請遵守以下事項。

①請務必選擇 CONGEE 項目。

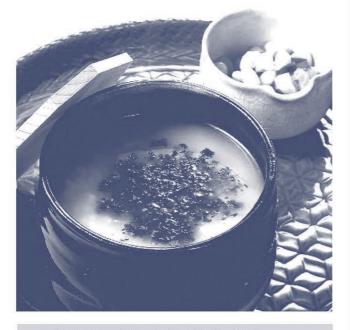
②烹煮「七草粥」之類加青菜的粥時,請事先燙好青菜, 等粥煮熟後再加進去。

材料 (4~5人份)	
白米(	).5杯
青菜類	
(可能的話使用春季七草※,沒有的話使用其他的青菜)	
鹽	.小許

### 烹調法

- 1 青菜洗淨用熱水燙過,用冷水冷卻,瀝乾後切成小塊備用。
- 2 白米洗淨·加水至「CONGEE」的水位刻度0.5·放置於本 體內。
- 3 按『MENU』鍵,選擇【CONGEE】。
- 4 按『START / REHEAT』鍵。
- 5 炊飯結束後,加入步驟1的配料及鹽後輕輕攪拌。或盛入器 皿裡·把步驟1的配料鋪放其上。

### 項目選擇:「CONGEE」



※春季七草:水芹、薺菜、鼠麴草、繁縷、 寶蓋草、蕪菁、白蘿蔔等7種。

### 請注意

- 請務必從插座拔下電源插頭,待本體和內鍋冷卻後再進行。
- 請勿使用天拿水(松香水)、去污粉、含研磨劑的清潔劑、漂白劑、除菌酒精 去污刷(尼龍、金属製等)、魔術海綿(三聚氰胺)、海綿的尼龍面等。 (否則會導致表面損傷、變色、破裂、劣化或生銹。)

●每次炊飯、保温後,請進行清理。

- 請勿放入洗碗機或烘碗機。(否則會導致損傷、變形、變色。)
- ●清理後,請下確安裝內蓋組。



### 本體外側

### 用擰乾水分的軟布擦拭。

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

### 上蓋開閉鈕

上蓋開閉鈕周圍如有飯粒、米粒等異 物嵌入時,務必使用竹籤或牙籤將米 粒清除乾淨。

●否則有可能會導致無法開蓋。

### 操作面板 -

用乾的軟布擦拭。

排氣口(本體底部後方)。 進氣口(本體底部前方)——

# 用乾的軟布擦拭。 電源插頭 本體插頭

電源線

本體插座(本體後方) 用乾的軟布擦拭。

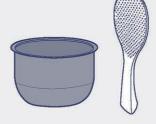
### 請用吸塵器清理(約每月一次)

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



### 內鍋 (→參閱P.5) **、飯勺**

### 使用廚房用中性洗滌劑(洗潔精) 和柔軟海綿等清洗



可能會使內鍋的防沾塗層損傷、剝落。 所以請遵守以下事項。

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

### 量米杯

### 利用柔軟海綿等清洗



對較髒部位,使用廚房用中性洗滌劑 (洗潔精) 清洗。

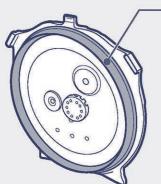
# 清理 續

### 本體內側

### 內蓋組

請用熱水或冷水浸泡,用廚房用中性洗滌劑(洗潔精)和柔軟海綿等清洗,然後將水分完全擦乾。

- ●如髒污或水分殘留放置不予理會或者有損傷,會導致變色 (茶色)、生銹及剝落。
- ●請不要自行拆卸內蓋組。否則會導致故障。

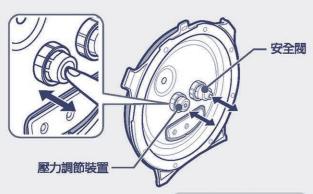


### 內蓋墊圈

- ●如有飯粒等異物沾附,會因蒸 氣洩漏導致米飯乾燥,無法進 行美味炊煮及可口保温,故請 清除乾淨。
- ●內蓋墊圈不能取下。

### 壓力調節裝置 (帶內蓋濾片)、安全閥

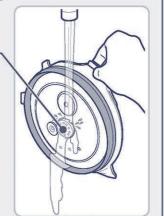
請用手指輕輕按壓2~3次,確認是否順利無阻。 如有飯粒、米粒等異物嵌入時,請用竹籤等剔除。



### 內蓋濾片-

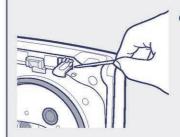
用熱水或冷水沖洗時,使其 沖到內蓋濾片的每個孔內。 飯粒、米粒等異物堵塞時、 細部的髒污嚴重時,用竹籤 等剔除。

●內蓋濾片不能取下。



### 鉤扣

請用竹籤等剔除飯粒、米粒等異物。



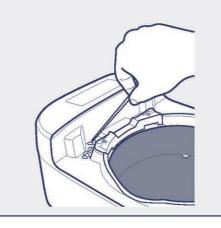
●上蓋將無法完全 關閉,為保障安 全,有時會無法 炊飯及異味清 理、或無法打開 上蓋。



### 鉤扣插入處-

請用竹籤等剔除飯粒、米粒等異物。

●上蓋將無法完全關閉,為保障安全,有時會 無法炊飯及異味清理、或無法打開上蓋。



### -上蓋內側、上蓋墊圈

用擰乾水分的軟布,將上蓋內側沾附的米漿 及飯粒擦拭乾淨。

- ●如髒污或水分殘留放置不理會導致變色(茶色) 及生銹。
- ●請握緊上蓋擦拭乾淨。
- ●上蓋墊圈不能取下。



### 蒸氣口

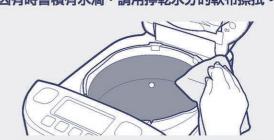
用擰乾水分的軟布,將蒸氣口沾附的米漿及飯粒 磨坩乾淨。

細部的髒污嚴重時,請以棉花棒等清除。



### 滴水槽

因有時會積有水滴,請用擰乾水分的軟布擦拭。



### 側面感熱器 ————

用擰乾水分的軟布擦拭。

如有飯粒、米粒等異物嵌入 時,請用竹籤等剔除。



### -本體與上蓋之間 (斜線處)

用擰乾水分的軟布,將飯粒或米粒等異物擦拭 乾淨。

- ●在沾有飯粒、米粒等異物的狀態下,如關閉上蓋,可能會導致上蓋無法打開。
- 積有水滴時,請擦拭乾淨。



### 異味清理

依照以下方式清理可減少異味。

◆依異味的狀況·亦有可能無法完全去除。

### 將本體插頭和電源插頭插入各插座

→參閱P.10「基本的炊飯方法 4」

### 將水加入內鍋

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

### 多 將內鍋放入本體中,安裝內蓋組, 關閉上蓋

**4 長按 ○TIMER** (1.5秒鐘以上)

蜂鳴器鳴響(「嗶」×3次) 將切換至異味清理顯示。



# 接 START REHEAT

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



### 異味清理的大約時間

### 約60分鐘

- ●為電壓220-230V、室温20°C、水温18°C的情況。
- 至異味清理結束的大約時間可能與實際的異味清理時間不同。實際的異味清理時間會隨室温、水温、電壓、水量等而變化。
- ●因為中途調整異味清理時間,調整的時候,大約時間可能會有一次增加或減少。
- ●異味清理時會加壓,加壓開始時, 液晶顯示面板的 (PRESSURE) 顯示會



●想知道目前時間時,按▼或■,僅在按下期間會切換顯示。

# 音樂(蜂鳴器)鳴響,顯示 切換為「O」閃爍時,按



- ●如不按 "KEEP WARM / CANCEL (保温/取消)" 鍵,則蜂鳴器將每隔30分鐘鳴響一次。
- 異味清理剛結束由於密封性較高,至上蓋打開需要時間。

打開上蓋時,請務必確認沒有蒸氣散發出或 「PRESSURE」的顯示滅燈。

### 7 待本體冷卻後再清理整個產品

內部處於高温狀態,所以務必待本體冷卻,將熱水倒 掉後,再進行清理。

請置於通風良好處,並打開上蓋使其乾燥。

### 中途想取消異味清理時

### 按 "KEEP WARM / CANCEL (保温/取消)" 鍵1秒鐘以上

炊飯/再加熱燈滅燈,恢復目前時間的顯示。

請注意蒸氣口會有蒸氣噴出。

### 異味清理後仍有異味時

• 請再異味清理一次。

欲連續異味清理時,請將內鍋的水倒出重新加水,並打開 上蓋冷卻60分鐘以上。

如未冷卻即直接異味清理,可能出現錯誤顯示,或延長異 味清理時間(最長約60分鐘)。並且,可能暫時無法顯 示至異味清理結束所需的大約時間。

異味清理後可減少異味・因使用狀況不同・有時無法完全 清除異味。

### 請注意

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

# 認為故障時

		需檢查項目
	米飯過硬或過軟	<ul> <li>●根據口感,將水量調整在離水位刻度的1~2mm左右。</li> <li>●在傾斜的場所增減水量時,水量容易過多或過少,導致米飯的軟硬度變化。</li> <li>●因品種、產地、保存日期(新米和舊米)等不同,米飯的軟硬度會有變化。</li> <li>●因室温、水温等不同,米飯的軟硬度會有變化。</li> <li>●用定時預約炊飯時,米飯有時會變得稍軟。</li> <li>●若以"QUICK(白米快速)"炊飯,可能會使米飯發黏或變硬。→請以"WHITE REGULAR (白米 標準)"試試。</li> <li>●內鍋是否變形? ●是否洗米不夠充分而使米糠殘留?</li> <li>●是否用附屬的量米杯計量進行炊飯? ●炊飯前,米粒的表面是否平整?</li> <li>●是否將煮好的飯充分攪拌?→請將煮好的飯充分攪拌。</li> <li>●內鍋外側及側面感熱器是否有沾附水分或飯粒及米粒等異物?→若有請擦拭乾凈。</li> <li>●本體內側、內蓋組是否沾有水分或異物?→若有請擦拭乾凈。</li> <li>● 長粒米有可能炊煮成稍硬的米飯。</li> <li>→若欠煮好的米飯稍硬時,請加少許水使水量高於水位刻度(1/2格刻度以內)進行炊飯。但水量過多時,可能會造成炊飯中米漿溢出。</li> </ul>
炊飯	米飯過於焦糊	<ul> <li>內鍋外側及側面感熱器是否有沾附飯粒及米粒等異物? →若有請擦拭乾凈。</li> <li>是否洗米不夠充分而使米糠殘留? ●內鍋是否變形?</li> <li>長時間浸泡在水中,或定時預約炊飯,會使米糠沉澱在底部而容易燒焦。</li> </ul>
	炊煮好的米飯表 面呈現凹凸不平	<ul><li>●炊飯中因為熱對流,有時會使炊煮好的米飯表面呈現凹凸不平。</li><li>●炊飯前,米粒的表面是否平整?</li><li>●内蓋組、內鍋是否變形?</li></ul>
異味清理	炊飯中米漿溢出	●炊煮項目或水量是否正確?→ <b>參閱P.14</b> 尤其是"CONGEE(粥)"、"QUINOA(藜麥)"、"STEEL CUT OATMEAL(燕麥粒)"炊煮項目容易使米漿溢出,請注意避免弄錯。→ <b>參閱P.12「請注意米漿溢出。」</b> ●內鍋是否變形? ●是否洗米不夠充分而使米糠殘留?
	不能炊飯、異味清理操作鍵失靈	<ul> <li>●是否將電源插頭完全插入插座?</li> <li>●本體插頭是否有確實插入本體插座?</li> <li>●內鍋是否放入? →請放入內鍋。</li> <li>●是否在液晶顯示面板上顯示有「E01」、「E02」等? →參閱P.28</li> <li>● KEEP WARM (保温) 燈是否亮燈或閃爍?</li> <li>→請按"KEEP WARM / CANCEL (保温/取消)" 鍵後再次按 "START / REHEAT (炊飯/再加熱)" 鍵。</li> <li>●上蓋是否完全關閉? →請慢慢地、並確實關閉上蓋直到發出「卡嚓」聲為止。</li> <li>●鉤扣插入處是否沾附米飯等異物?</li> <li>→請用竹籤等剔除。並請慢慢地、確實關閉上蓋直到發出「卡嚓」整為止。</li> <li>●在操作炊飯、異味清理的最後,是否按了 "START / REHEAT (炊飯/再加熱)" 鍵?</li> <li>→需按 "START / REHEAT (炊飯/再加熱)" 鍵,才能開始炊飯、異味清理。</li> </ul>
	蒸氣從上蓋與 本體之間洩漏	<ul> <li>●是否有內蓋組掉落或變形、內蓋墊圈斷裂的情形?</li> <li>●內鍋是否變形?</li> <li>●內蓋墊圈有無購污? → 購污時請清理乾淨。</li> <li>●上蓋墊圈是否勾到內蓋組? → 請再重新安裝內蓋組。</li> <li>●請檢查安全閥、壓力調節裝置、內蓋濾片的孔是否堵塞,是否嵌入異物? → 請清理乾淨。</li> </ul>
炊飯/保温/異味清理	炊飯中、保温中、 異味清理中發出 聲音	<ul> <li>●發出「吱」聲,是微電腦調節火力的聲音。</li> <li>●發出「嘴」聲,是內部熱量向外散熱時風扇運轉的聲音。</li> <li>●發出「噗」聲,是炊飯中和異味清理過程中調節壓力的聲音。</li> <li>●發出「卡擦」聲,是炊飯中和異味清理過程中壓力控制裝置運作的聲音。</li> <li>●炊飯或異味清理結束後,為消除壓力有時會發出「啾」聲。</li> <li>●開始炊飯或開始異味清理及定時預約完成後發出「卡嚓、卡嚓」聲,是確認上蓋是否完全關閉裝置發出的聲音。</li> <li>●發出「嗶」聲,是告知壓力調節裝置和安全閥堵塞的聲音。釋放壓力時,有時會發出巨大的如笛子般的響聲。</li> <li>→會因堵塞導致鍋內壓力異常增大,請接"KEEP WARM / CANCEL (保温/取消)"鍵1秒鏈以上,結束炊飯或異味清理。(此時會有大量蒸氣由蒸氣口散出,請注意。)請於(PRESSURE)類示消失之後,再清理內蓋組及上蓋。</li> </ul>
<b></b> 「 清理	內蓋組沾有水滴	<ul><li>●煮好時有立即攪拌米飯嗎?(為了讓多餘的水份逸散)</li><li>●有關閉保温或將電源插頭、本體插頭從插座拔下嗎?</li><li>●依米的種類及室温,水滴會變得容易沾附。→並非異常,請拭除水滴。</li></ul>
	不能進行再加熱	● KEEP WARM(保温)燈是否滅燈?→ <b>參閱P.17</b>

	現象	需檢查項目					
	在保温中, 米飯有異味、 黏濕	<ul> <li>●是否將飯勺放在鍋內進行保温?</li> <li>●是否將煮好的飯充分攪拌? →請將煮好的飯充分攪拌。</li> <li>●是否洗米不夠充分而使米糠殘留?</li> <li>●炊煮什錦飯後,有時會殘留異味。→請仔細清洗內鍋,請按照「具味清理」進行清理。→參閱P.25</li> <li>●將米飯保存於內鍋中時,是否沒有使用保温功能就這樣放置?</li> <li>→如不使用保温功能,將米飯放置於內鍋中,會導致米飯產生異味。→參閱P.8</li> <li>●是否使用「標準保温」超過12小時以上,或「休眠保温」超過24小時以上?(依炊煮項目有所不同。)→參閱P.15</li> <li>●是否每次炊飯、保温後,都有進行清理?</li> <li>→由於清理不充分、季節或使用環境的室温、上蓋的開閉、米的種類、洗米方法等原因,容易導致雜菌繁殖,有可能產生異味。發現異味時,效果最佳的處理方法是先進行P.22~P.23「本體內側」的清理、P.25「異味清理」,然後再使用P.15「標準保温」。或是參閱P.29「有此情況時」提高保温温度,效果將更為顯著。</li> </ul>					
保温	在保温中, 米飯有變色、變乾	●內鍋外側及側面感熱器是否有沾附水分或飯粒及米粒等異物? →若有請擦拭乾凈。  ●是否對少量米飯進行保温?  ●是否使用「標準保温」超過12小時以上,或「休眠保温」超過24小時以上? (依炊煮項目有所不同。) →參閱P.15  ●因米及水的種類不同,有時煮好後的飯看上去發黃。  ●發現米飯變色或乾燥時,參考P.29「有此情況時」降低保温温度,則效果更佳。					
	無法進行「休眠保温」	●是否選擇了無法進行「休眠保温」的炊煮項目? → <b>参閱P.15</b> ● 保温經過時間是否超過12小時?					
	不顯示保温經過 時間 ●是否顯示目前時間? →請按 "TIME SETTING (調整時間)" 鍵,切換顯示時間。 →參閱P.16「提示」						
	在保温中:提示音鳴響	<ul> <li>●是否將煮好的飯充分攪拌? (忘記攪拌米飯提示音鳴響。→參閱P.16)</li> <li>→請攪拌米飯並開閉上蓋。</li> <li>●上蓋是否開著? (忘記關閉上蓋提示音鳴響。→參閱P.16)</li> <li>→請開閉上蓋。</li> </ul>					
	保温經過時間在 閃爍	●當米飯的温度太低,或是使用「標準保温」超過12小時、「休眠保温」超過24小時,則保温經過時間會閃爍。(依炊煮項目有所不同。)→ <b>参閱P.15</b>					
	預約後立即開始 炊飯	<ul><li>●目前時間是否與面板顯示時鐘一致? →時間以24小時表示。請再次核對調整。</li><li>●當設定時間低於定時預約炊飯時間時,則立即開始炊飯。</li></ul>					
	到了預約時間 飯還沒煮好	<ul><li>●目前時間是否與面板顯示時鐘一致? →時間以24小時表示。請再次核對調整。</li><li>●室温、水温較低時,或因電壓、水量增減等因素,到了預約時間有時飯還沒煮好。</li></ul>					
預約	不能預約	<ul> <li>●在操作定時預約的炊飯最後,是否按了 "START / REHEAT (炊飯/再加熱)" 鍵?</li> <li>→需按 "START / REHEAT (炊飯/再加熱)" 鍵,才能完成定時預約。</li> <li>● 「7:00」是否閃爍? →不進行時間調整則將無法接受預約。→參閱P.9</li> <li>●上蓋是否完全關閉? →重新開閉上蓋。</li> <li>●鉤扣插入處是否沾附米飯等異物?</li> <li>→請用竹籤等剔除。並請慢慢地、確實關閉上蓋直到發出「卡嚓」受為止。</li> <li>●是否選擇了不能使用定時預約的炊煮項目?</li> <li>→ "QUICK (白米快速)"、 "MULTI GRAIN (什穀米)" 不能使用定時預約炊飯。</li> </ul>					
其他	上蓋無法關閉、難以關閉	<ul> <li>●鉤扣周圍、鉤扣插入處、本體和上蓋之間、內蓋墊圈、壓力調節裝置、安全閥、蒸氣口等是否有飯粒、米粒等異物附著? →請去除異物。 →參閱P.22~P.23</li> <li>●內蓋組是否有正確安裝? →若不是在內鍋放入本體內的狀態下安裝內蓋組,由於安全顧慮而設計為上蓋無法關閉的構造,並非故障。</li> <li>●因是壓力式炊飯,故墊圈的密封性高,上蓋有時會不易關閉。請慢慢地、並確實關閉上蓋直到發出「卡嚓」聲為止。</li> </ul>					
	上蓋無法打開	<ul> <li>壓力炊飯中和異味清理過程中上蓋被鎖住故無法開啟。不得已需要在炊飯或異味清理途中打開上蓋時,請按 "KEEP WARM / CANCEL (保温/取消)"鍵1秒鐘以上。→參閱P.12「調注意」</li> <li>按壓上蓋開閉鈕的邊緣時,上蓋可能不易打開。請按壓上蓋開閉鈕的中央部位。</li> </ul>					
	炊飯中、 異味清理中上蓋開啟	●上蓋是否有確實關閉? → <b>請確實壓住上蓋直至發出「卡嚓」的聲音</b> 。					

# 認為故障時續

現象

	有』

需檢查項目

此情況時

發現米飯有異味、變色、乾燥時…

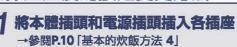
變更保温温度

依據使用地域與環境,可能發生米飯異味、變色、乾燥。

如以"標準保温"、"休眠保温"仍無法改善時,請依下述變更保温温度。

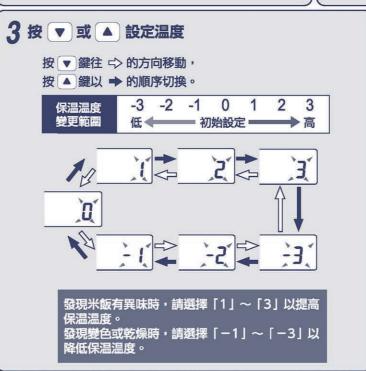
「標準保温」和「休眠保温」同時被變更。

### ■保温温度的設定變更方法











### 提示

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

變更保温温度的設定後仍無法改善時,請復原為原來的設定,以免造成異味、變色或乾燥。

# 關於零件更換、購買

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

金	件名稱	零件號碼
改善组	1.0L規格	C262-GR
內蓋組	1.8L規格	C263-GR
3-6B	1.0L規格	B664-6B
內鍋	1.8L規格	B665-6B
飯勺	*	BE814041L-02
量米杯		615784-00

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	有塑膠等樹脂的異味	●剛開始使用時,可能會有塑膠等樹脂的異味,但會隨著使用次數增加而逐漸消失。若介意異味時,請嘗試P.25「異味清理」。		
	發生停電時	<ul> <li>炒飯中、異味清理中,同時使用電熱水瓶燒開水或同時使用微波爐時,有時會超過額定電流,導致總電源開關跳電。</li> <li>→電飯煲請單獨使用電源措座。請勿使用延長線。復電後,如停電時間未滿10分鐘則開始繼續炊飯、異味清理。</li> </ul>		
其他	不小心直接把米和水 放入本體內部了	<ul><li>◆未使用內鍋而直接把米和水放入本體內部時,會造成故障,請洽詢購買店。</li></ul>		
	從電源插頭冒出火花	●插拔IH電飯煲的電源插頭時,有時會冒出小火花,這是正常現象,並非故障。		
	不會顯示炊煮完成和異味清 理結束的大約時間	●如連續進行炊飯、異味清理,至本體冷卻為止不會顯示所需的大約時間,但是炊飯、異味清理已 正常開始,並非故障。		
	上蓋內側及內蓋組附著猶如 銹斑的茶色髒污	●因有時會沾附米漿等髒污,請進行清理。 → <b>參閱P.22</b> ~P.23		

# 出現此現象時

經過以下處置依舊沒有改善時·請洽詢購買店。

	現象	需檢查項目		
	E 06	● 電壓異常時,為防止發生故障,將停止動作。 → <b>仔細檢查插座的額定電壓,請使用正確的電壓,或使用另外的插座</b> 。		
	E IT H IT	●上蓋沒有完全關閉。 →按下 "KEEP WARM / CANCEL (保温/取消)"鍵,並確認上蓋是否完全關閉後,再按 "START / REHEAT (炊飯/再加熱)"鍵。		
	HO1 HO2	●上蓋威熱器、側面感熱器處於高温。 →請按 "KEEP WARM / CANCEL (保温/取消)"鍵・並打開上蓋・冷卻60分鐘以上。 (小心燙傷。)→想快速冷卻時→參閱P.12「建議」		
	H04	<ul><li>沒有放入內鍋。 →請將內鍋確實放入底部。</li></ul>		
錯誤顯示	7:00 閃爍	● 7:00 閃爍時,請重新調整時間。→ <b>參閱P.9</b> 調整時間後,仍可正常使用。如不更正時間,在 7:00 閃爍的狀態下進行炊飯、異味清理,則 炊飯中、保温中、異味清理中不顯示目前時間。		
	從插座上拔下電源插頭、 本體插頭,顯示消失	<ul><li>●內建的鋰電池用盡。</li><li>鋰電池用盡時,從插座拔下電源插頭或者從本體插座拔下本體插頭,顯示和記憶(目前時間、炊煮項目、保温狀態)將消失,但將電源插頭插入插座後,重新調整時間後,仍可正常使用。</li><li>更換鋰電池時,請洽詢購買店。提供收費更換服務。</li></ul>		
	PRESSURE 閃爍	<ul><li>●炊飯、異味清理停止後,仍為加壓狀態。請等到壓力顯示消失為止。(約5~10分鐘) 閃爍時,按鍵功能無效。</li></ul>		
	顯示異常	●請拔下電源插頭、本體插頭、重新再次插入電源插座。 (7:00 閃爍時,請重新調整時間。) →參閱P.9		
	E01 E02 E07	●是故障。→ <b>請聯絡購買店。</b>		

# 規格

	型號	NW-YAQ10	NW-YAQ18	
	白米 (標準、顆粒威) (短粒白米)	0.09 ~ 1.0 [0.5~5.5]	0.18 ~ 1.8 [1~10]	
קאו	白米快速 (短粒白米)	0.09 ~ 1.0 [0.5~5.5]	0.18 ~ 1.8 [1~10]	
炊飯容量	長粒米 (長粒白米)	0.09 ~ 1.0 [0.5~5.5]	0.18 ~ 1.8 [1~10]	
一量	粥 (短粒白米)	0.09 [0.5]	0.09 ~ 0.18 [0.5~1]	
內約	糙米 (中粒/長粒糙米)	0.18 ~ 0.72 [1~4]	0.36 ~ 1.44 [2~8]	
]內為杯數	活性糙米 (中粒/長粒糙米)	0.18 ~ 0.72 [1~4]	0.36 ~ 1.44 [2~8]	
數	什穀米 (什穀米)	0.09 ~ 0.72 [0.5~4]	0.36 ~ 1.08 [2~6]	
	黎麥	0.18 ~ 0.72 [1~4]	0.36 ~ 1.08 [2~6]	
	燕麥粒	0.09 ~ 0.45 [0.5~2.5]	0.18 ~ 0.54 [1~3]	
	什錦飯 (短粒白米)	0.09 ~ 0.72 [0.5~4]	0.36 ~ 1.08 [2~6]	
電	源	交流 220-230	V 50/60Hz	
額	定 電 量	1020-1040W	1240-1260W	
保	温時平均耗電量	32W	41W	
炊	飯 方 式	壓力IH(電磁加熱)方式		
電	源 線 長 度	1.0	m	
外	形 尺 寸 ( 約 c m )	寬25×深36.5×高20.5(42*1)	寬27.5×深39×高24(48*1)	
重	量	約5.5kg	約6.5kg	

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

### ■注意:本電器必須接通地線

### 重要說明

本產品電線內導線,按下列規定以顏色標記:

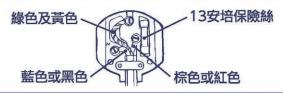
線色及黃色:地線 棕色或紅色:火線 藍色或黑色:水線 如這種標記規定與所用插頭上的標記不一致,請按下列方式接線。

綠色及黃色須接至插頭上標有E地線標記或是接到標有綠色或綠色及黃色的接線端。

藍色線須接至插頭上標有N或標有黑色的接線端。

棕色線須接至插頭上標有L或標有紅色的接線端。

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



### 如何更換保險絲

如你的電源線插頭(參考第6頁)是:

A. 可以拆解的類型,請參考上述的指示。

- B. 不可拆解的類型,請參考下述的指示。
  - 1. 打開插頭的保險絲蓋。
  - 將內裡的13安培保險絲更換成新的保險絲。(請確保以13安培保險絲 進行更換。)
  - 3. 把換上新保險絲的保險絲蓋裝回到插頭上。

不要直接把保險絲安裝在插頭中。保險絲蓋會無法裝上。

