
MICOM RICE COOKER & WARMER

OPERATING INSTRUCTIONS

NL-EAQ10 / NL-EAQ18

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

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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

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

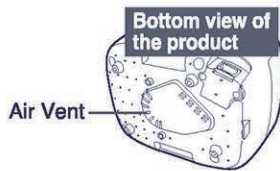
Do not plug or unplug the Power Cord with wet hands.
Doing so may cause electric shock or injury.

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 in contact with the Plug Receptacle, Power Plug, Power Cord or Appliance Plug.
Doing so may cause short circuit or electric shock.

Do not put any metal objects such as pins or wires into the Air Vent or crevices located at the bottom of the Rice Cooker.

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



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

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

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

! Insert the Power Plug completely and securely into the electrical outlet.
A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.

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

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

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

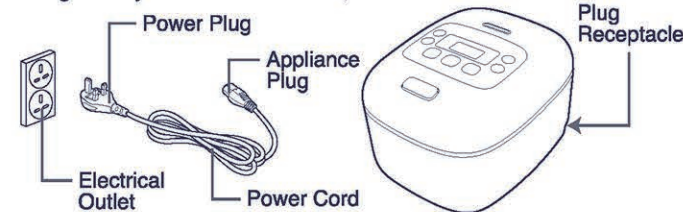
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children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

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

- Foods packaged in plastic bags.
 - Foods wrapped in parchment paper, aluminum foil, plastic wrap, etc. or steaming dishes.
- Doing so may clog the steam exhaust route.

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

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



Keep your hands and face away from the Steam Vent.
Doing so prevents from burns or scalding. Take special precautions with children and infants.

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

Do not 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.

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

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

- Continued use of the Rice Cooker may cause smoke, fire, electric shock or injury.
- The Power Plug, Power Cord or Appliance Plug has become very hot.
 - The Power Cord is damaged or the electricity turns on and off when touched.
 - The body of the Rice Cooker is deformed or unusually hot.
 - Smoke is produced from the Rice Cooker or there is a burning smell.
 - Some part of the Rice Cooker is cracked, loose or unstable, etc.
- If any of the above occurs, unplug the Rice Cooker immediately and contact the store where you purchased it.**

! CAUTIONS

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



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



Do not use the Rice Cooker where it may come into contact with water or near heat sources.
Doing so may cause electric shock, short circuit, or can damage the Rice Cooker.

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

! 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.
Handling 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 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.

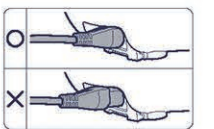
Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.
Doing so may cause fire or injury.

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 use the Rice Cooker on a surface where the Air Vent located at the bottom of the Rice Cooker can become blocked or covered (such as on paper, cloth, carpet, plastic bag or aluminum sheet).
Doing so may cause breakdown of the Rice Cooker.

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

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



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

IMPORTANT

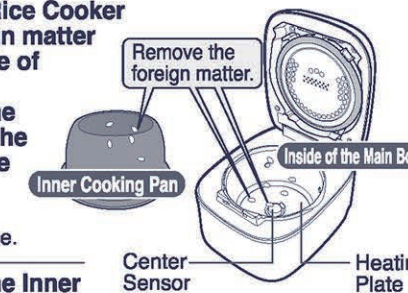
When you are finished, be sure to press the CANCEL button.
Removing the Inner Cooking Pan only will not turn off the power.

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



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

Do not operate the Rice Cooker if rice or other foreign matter is stuck on the inside of the Main Body, the outside surface of the Inner Cooking Pan, the Center Sensor, or the Heating Plate.
Doing so may burn or otherwise discolor the rice.



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

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 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.

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.

Clean the Rice Cooker and the surrounding area before using it.
This Rice Cooker is equipped with an Air Vent to improve function and performance, but if dust or insects enter the Air Vent, the Rice Cooker may malfunction. If the Rice Cooker malfunctions due to insects, etc. entering the Air Vent, there will be a charge for repairs.

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

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

- Staff (employee) kitchen area in shops, offices and other working environments.
 - Farmhouses
- *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:**
- By clients in hotels, motels and other residential type environments
 - Bed and breakfast type environments

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

PART NAMES AND FUNCTIONS

HOW TO CLOSE THE OUTER LID

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

Press down on the center front edge of the Outer Lid.

Click

● The Outer Lid may open during cooking rice, the Keep Warm mode or Self-Cleaning, if it is not closed securely.

Open Button
Press the Open Button to open the Outer Lid.

Outer Lid

Steam Vent
● Steam arising from the vent is very hot while rice is cooking and during Self-Cleaning. Please exercise care.

When opening and closing the Outer Lid, keep your fingers away from the gap at the back of the Main Body (shaded area on the right figure). Failure to do so may cause injury.

Plug Receptacle
The Appliance Plug inserts here.

Power Cord Assembly
Power Plug Appliance Plug

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

Handle
(Located at 2 positions: right & left)
Use when carrying the appliance.

Air Vent (bottom of the Main Body)

About the Lithium Battery

A lithium battery is installed internally so that even if the Power Cord is unplugged, information such as the current time and menu settings are saved. The lithium battery will wear out with use. → pg. 24

CONTROL PANEL

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

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

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

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

CANCEL button
● Use this button to cancel the selected setting or function in operation.
● Use this button when changing the Notification Sounds. → pg. 7

START/REHEAT button
Use this button to initiate cooking, reheating, or Self-Cleaning.

START/REHEAT light

SELF-CLEAN button
Use this button to perform Self-Cleaning. (Press and hold for 1.5 seconds or longer.) → pg. 20

SELF-CLEAN light

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

TIMER light

TIME SETTING buttons
● Use this button when adjusting the current time. → pg. 7
● Use this button when setting the scheduled time for TIMER cooking. → pg. 14
● Use this button to set the time for cake baking. → pg. 15

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

Inner Lid Knobs
(Located at 2 positions: right & left edges)
● Use to carry the Inner Lid Set.
● Use to hold the Inner Lid Set when detaching or attaching.
● Be sure to reattach the Inner Lid Set after every cleaning. → pg. 19

Lid Hooks

Heating Plate
● Please remove the protective sheet placed between the Heating Plate and the Inner Cooking Pan before initial use.

Water Level Lines
(Located at 2 positions inside the Inner Cooking Pan)

Inner Cooking Pan

Inner Lid Set

Main Body

Radiator Plate

Lid Sensor

Inner Lid Seal Gasket

Steam Vent

Steam Vent Gasket

Inner Lid Gasket

Center Sensor

ACCESSORIES

Spatula
Can be placed standing upright.

Measuring Cup
(approx. 180 mL)

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.

Inner Surface (Nonstick Coating)
Inner Surface (Nonstick Coating)
Outer Surface

<During Preparation>

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

<When Cooking Completes>

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

<When Cleaning> → pg. 18

● Do not place utensils or dishes inside the Inner Cooking Pan.
● Do not place in a dishwasher or dish dryer.
● Clean the Inner Cooking Pan immediately after using any seasonings.
● Only use soft cleaning tools 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.

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. 25

Outer Surface

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

TIPS FOR DELICIOUS RICE

Selecting and Storing Rice

For each brand of rice, select rice that has been polished as recently as possible. The quality of rice deteriorates over time after it has been polished. We recommend that you purchase rice in small quantities, refrigerate it in airtight containers, or take similar measures. As a guideline, polished rice expires within two weeks in the summer and within two months in the winter.

Washing Rice

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, pour plenty of water from the bowl and stir the rice loosely again. Drain the water immediately afterwards. Repeat this washing process 2-4 times.

③ Rinse rice

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

Guidelines for the number of repetitions

- Less than 4 cups of rice 2 sets
- 4 - 7 cups of rice ... 3 sets
- 8 cups of rice or more ... 4 sets

● Complete steps ①-③ within 10 minutes.

Prepare a bowl to pool water.

If you pour water into the Inner Cooking Pan directly from the faucet, the rice will absorb water that smells like rice bran as water is pooling.

Rinse the rice with plenty of water quickly.

Drain the water immediately afterwards.

Wash by stirring the rice with large motions.

Attention!

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.

Adjusting to Correct Amount of Water

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

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

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

When Cooking 3 Cups of White Rice

MULTI GRAIN

BROWN

WHITE MIXED GRAIN

4

4

5

3

3

3

2

2

2

1

1

1

Add water to Water Level Line 3 for WHITE.

This illustration shows the Inner Cooking Pan of the 1.0 L model.

Ensure that the surface of the rice is level.

Loosening Rice After Cooking Has Completed

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

- Loosen the rice one quarter at a time by sliding the spatula along the edge of the Inner Cooking Pan and lifting up a large part of rice, standing up the spatula, and then cutting through clumps in the rice.

Keeping Rice Warm

- 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 with the Appliance Plug and/or Power Plug unplugged, or the Keep Warm mode has been canceled, 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 more than 12 hours
 - Adding additional rice while keeping rice warm
 - Reheating cold rice
 - Keeping congee warm
 - Keeping rice warm when it contains additional ingredients and seasonings (mixed rice, sweet rice, etc.)
 - Keeping foods other than rice warm such as croquettes or miso soup
 - Keeping rice warm with the Spatula left inside the Rice Cooker
- When keeping a small amount of rice warm, gather the rice toward the center of the Inner Cooking Pan.
 - As the amount of rice kept warm decreases, the rice may dry or become wet. To minimize this, gather the rice toward the center of the Inner Cooking Pan while keeping warm.

HOW TO SET THE CLOCK

If the clock is inaccurate, set the correct time as shown below.
● The clock is displayed in 24-hour (military) time.

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

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

2 Press the ▲ or ▼ button.

3 Once the time display starts blinking, immediately adjust the clock to the current time.
▲ : Each press advances the time in 1-minute increments.
▼ : Each press reverses the time in 1-minute increments.
● Press and hold either button to quickly adjust in 10-minute increments.

4 The time display will stop blinking after 3 seconds, indicating the Time Setting is completed.
If the time display still does not show the current time, repeat Step 2 to readjust the time.

Adjusting time

Press immediately once the time display starts blinking.

14:56 Blinks

TIME SETTING 調整時間

Time correction is completed

15:01 Stops blinking

TIME SETTING 調整時間

NOTE

- 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.

HOW TO CHANGE THE NOTIFICATION SOUNDS

This product is equipped with a Notification Sound function, which will inform you when the Rice Cooker begins cooking, when the Timer is set, or when cooking has completed. You can choose the sound type from Melody, Beep or Silent.

Types of Notification Sounds

You can choose the Notification Sound from the following

Types of Notification Sounds and their meanings	Melody	Beep	Silent
When	Default setting at the time of shipment from the factory.	Choose this setting to change from a Melody.	Choose this setting to disable the Notification Sound.
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

How to Change the Notification Sounds

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

2 Hold the CANCEL button for more than 3 seconds.
Each time the CANCEL button is held for more than 3 seconds, the Notification Sounds will change.

3 The setting is completed when the desired Notification Sounds is heard.
● The selected Notification Sounds is stored even if the Power Plug or Appliance Plug is unplugged.

① Melody

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

② Beep

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

③ Silent

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

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

You cannot change the Notification Sounds during cooking, reheating, Regular Keep Warm, Extended Keep Warm, timer cooking, or Self-Cleaning.

If you find it difficult to change/select the Notification Sounds, please start over from Step 1.

Regardless of the setting, the buzzer indicating an error will sound.

COOKING RICE

BASIC COOKING STEPS

- Wash the Inner Cooking Pan, Inner Lid Set, Spatula, and Measuring Cup before initial use. → pg. 18 - pg. 19
- 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. 20 "SELF-CLEANING".

1

Measure the rice with the supplied Measuring Cup.

Overfill the Measuring Cup with rice, then level off.

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



2

Clean the rice and adjust the amount of water.

- ① Clean the rice. → See "TIPS FOR DELICIOUS RICE" on pg. 6.
- 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. 10
- ③ For an accurate measurement, level the surface of the rice.

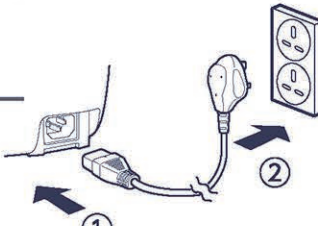
- The rice may be cooked immediately after cleaned, as soaking is not required. Soaking the rice will soften the texture of the rice.
- The Water Level Lines serve as standard guidelines and the amount of water should be adjusted according to preference. (Adjust 1-2 mm above or below the indicated Water Level Line.)

3

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.

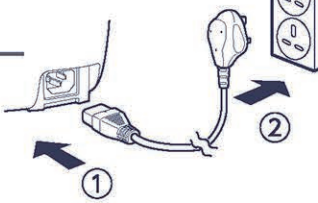
- Make sure that the Inner Cooking Pan is inserted all the way in.
- Close the Outer Lid slowly and firmly until you hear a clicking sound.



4

Insert the Plugs.

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



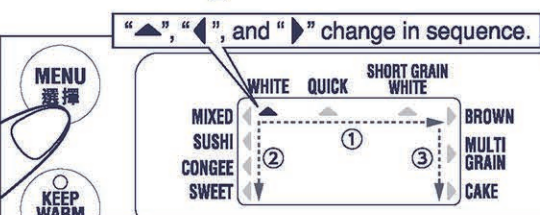
5

Press the MENU button and select the menu setting.

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

Each time you press the button, the "▲", "◀", and "▶" indicators on the Display change in the sequence shown by ①, ②, and ③.

- The menu settings such as WHITE, SHORT GRAIN WHITE, BROWN, and MULTI GRAIN will remain selected until you change the setting.

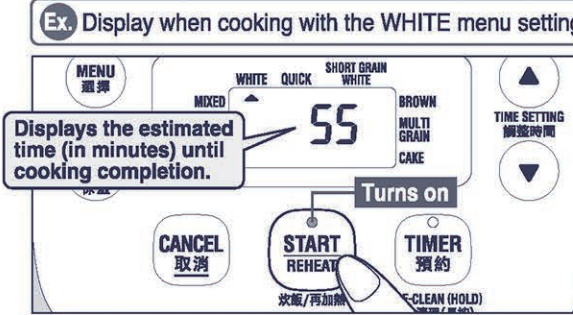


6

Press the START/REHEAT button.

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

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



- 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, the water measurement, or the type of rice.
- 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.

7

When the Melody (Beep) to indicate cooking completion sounds, loosen the rice immediately.

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

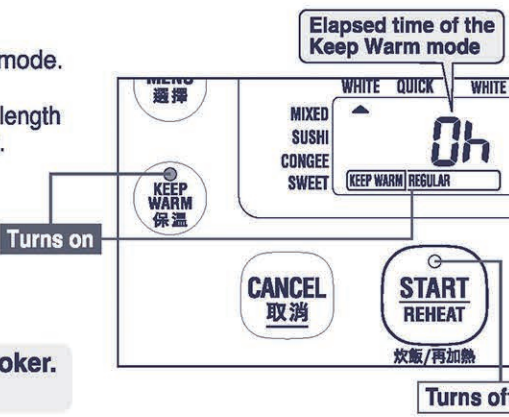
The KEEP WARM light turns on and the START/REHEAT light turns off. The length of time that the rice has been kept warm is shown on the Display in hours (h).

When it switches to the Keep Warm mode, immediately loosen the rice. By 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 loosening rice.

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

- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan (which is very hot immediately after use) with an oven-mitt or a soft cloth will keep it from spinning while reducing damage to the outside bottom of the pan.
- 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.



8

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

- Do not begin cleaning the Rice Cooker until the Main Body has cooled. → pg. 18 - pg. 19
- Please do not handle the Power Plug or Appliance Plug while your hands are wet. (Doing so may cause short circuit or electric shock.)
- Removing the Inner Cooking Pan only will not turn off the power. Make sure to press the CANCEL button.



Be careful that the contents do not boil over.

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

- The CONGEE menu setting selection will not be saved. When cooking congee, select the corresponding menu setting each time.

IMPORTANT

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

TIPS

To cool the Main Body and Outer Lid quickly, please try the following:

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

NOTE

- You can switch the Notification Sounds (Melody, Beep) that alert you when certain actions occur. → See "HOW TO CHANGE THE NOTIFICATION SOUNDS" on pg. 7.

ESTIMATED COOKING TIME

	1.0 L model	1.8 L model
WHITE	Approx. 51 minutes – 60 minutes	Approx. 45 minutes – 59 minutes
QUICK	Approx. 34 minutes – 45 minutes	Approx. 34 minutes – 49 minutes
SHORT GRAIN WHITE	Approx. 46 minutes – 60 minutes	Approx. 44 minutes – 60 minutes
MIXED	Approx. 59 minutes – 70 minutes	Approx. 57 minutes – 70 minutes
SUSHI	Approx. 51 minutes – 57 minutes	Approx. 55 minutes – 64 minutes
CONGEE	Approx. 118 minutes – 125 minutes	Approx. 115 minutes – 125 minutes
SWEET	Approx. 46 minutes – 53 minutes	Approx. 54 minutes – 60 minutes
BROWN	Approx. 84 minutes – 105 minutes	Approx. 84 minutes – 107 minutes
MULTI GRAIN	Approx. 89 minutes – 110 minutes	Approx. 89 minutes – 112 minutes

- The above table is based on the testing conditions of 220 - 230 volts, a room temperature of 20°C, and water at a starting temperature of 18°C.
- The above lengths of time are measured from Cooking until the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, the amount of water used, and the type of rice.
- The MIXED menu setting requires a longer cooking time to allow the rice to absorb seasonings.

TIPS FOR COOKING VARIOUS RICE MENUS

Type of rice you want to cook	Type of rice to use	Menu Setting	Water Level	Cooking Capacity [cups]*	Notes and Tips
WHITE	Long Grain White Rice	WHITE	WHITE	1.0 L: 1–5.5 1.8 L: 2–10	• Cooks white rice to a regular consistency (texture).
QUICK	Long Grain White Rice	QUICK	WHITE	1.0 L: 1–5.5 1.8 L: 2–10	• Cooks white rice faster. Please note that the rice texture may be slightly harder.
SHORT GRAIN WHITE	Short Grain White Rice	SHORT GRAIN WHITE	SHORT GRAIN WHITE	1.0 L: 1–5.5 1.8 L: 2–10	• Cooks short grain white rice.
MIXED	Long Grain White Rice	MIXED	WHITE	1.0 L: 1–4	• Cooks mixed rice. • Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. If the seasonings are added directly to the rice or if not mixed properly, scorching or imperfect cooking may occur. • The recommended amount of ingredients should be 30-50% of the rice weight. • Chop ingredients into small pieces and place on top of rice without mixing them into the rice.
				1.8 L: 2–6	
SUSHI	Short Grain White Rice	SUSHI	SUSHI	1.0 L: 1–5.5 1.8 L: 2–10	• Cooks rice for use with sushi. Please note that the rice texture may be slightly harder. Rice is firmer than rice cooked using the SHORT GRAIN WHITE setting.
CONGEE	Long Grain White Rice	CONGEE	CONGEE	1.0 L: 0.5	• Cooks congee. • The recommended amount of ingredients should be 30-50% of the rice weight. • Chop ingredients into small pieces and place on top of rice without mixing them into the rice. • Ingredients that do not cook easily should not be used in large amounts. • Boil green leafy vegetables separately and add them after the rice congee has finished cooking. • Neither brown rice nor rice mixed with other grains can be used to make congee.
				1.8 L: 0.5–1	
SWEET	Sweet Rice Only or Sweet Rice + Long Grain White Rice	SWEET	SWEET When cooking sweet rice mixed with long grain white rice, use slightly above the water level for SWEET.	1.0 L: 1–4	• Cooks sweet rice. • Wash the rice and drain it in a strainer for approximately 30 minutes. • Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. • Place ingredients on top of rice after adjusting the water.
				1.8 L: 2–6	
BROWN	Medium/Long Grain Brown Rice	BROWN	BROWN	1.0 L: 1–4	• Cooks brown rice. • If white rice or rinse-free rice is mixed with brown rice, it may boil over or imperfect cooking may occur. Therefore, a mixture like this is not recommended.
				1.8 L: 2–8	
MULTI GRAIN	Multi Grain	MULTI GRAIN	MULTI GRAIN	1.0 L: 1–4	• Cooks multi grain rice based on brown rice blended with several types of millet. Rice other than multi grain rice based on brown rice may boil over or may not cook well, so do not use this menu setting to cook other types of rice. • The hardness of the finished multi grain rice varies depending on the types of millet and blending. • Types with a high percentage of millet or large grains (10 mm or more in diameter) may be cooked rather hard. Cooking multi grain rice after soaking it in water for 2 hours will make the finished multi grain rice a little softer.
				1.8 L: 2–6	

KEEPING RICE WARM

REGULAR KEEP WARM AND EXTENDED KEEP WARM

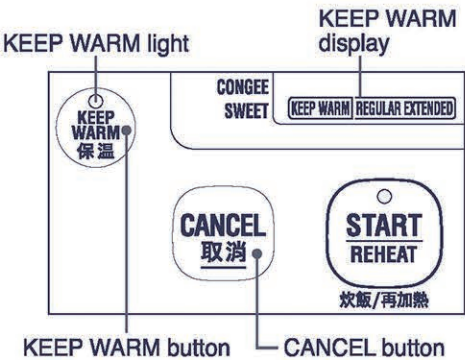
You can choose the Regular Keep Warm mode or Extended Keep Warm mode.

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

REGULAR KEEP WARM

This mode keeps the rice warm at a 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 mode 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 mode can be activated during the Regular Keep Warm mode.

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



2 Press the  button.

The KEEP WARM-EXTENDED display will turn on.



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

- If 12 hours of Regular Keep Warm has already elapsed
- After 4 hours of Extended Keep Warm has already elapsed, then it is switched to Regular Keep Warm
- If the temperature of the Inner Cooking Pan is low because the Keep Warm mode has been cancelled, or power failure

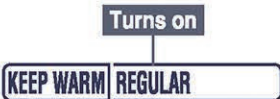
The Rice Cooker will beep and automatically start the Regular Keep Warm mode.

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

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

Press the  button.

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



ABOUT LENGTH OF KEEP WARM TIME

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

Menu	WHITE, QUICK, SHORT GRAIN WHITE, SUSHI	MIXED, CONGEE*, SWEET	BROWN, MULTI GRAIN
KEEP WARM			
REGULAR KEEP WARM		X	Up to 12 hours
EXTENDED KEEP WARM	Up to 12 hours	—	—

- When 12 hours have 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.



* With the CONGEE menu setting, the cooked grains will become thick as time passes, so turn off the Keep Warm mode after cooking is finished and consume the food as soon as possible.

- The Keep Warm mode is not available for the CAKE menu setting.

Continued on the next page

KEEPING RICE WARM (cont.)

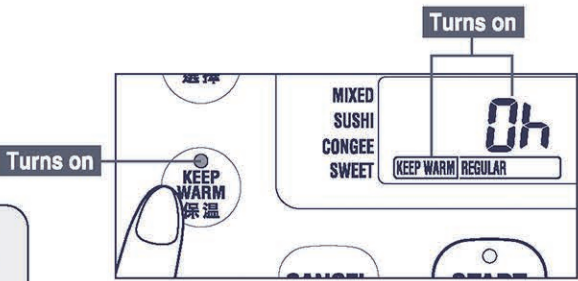
HOW TO KEEP RICE WARM AGAIN

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

Press the  button.

The REGULAR KEEP WARM light turns on, and the time elapsed display returns to "0 h".

- 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. 19 and "SELF-CLEANING" on pg. 20 and then using REGULAR KEEP WARM should be effective. It can be even more effective to increase the Keep Warm temperature, as described on pg. 24, "IF THE FOLLOWING OCCURS".

NOTE

- If you want to know the current time during the Keep Warm mode, press the  or  button and the Display will switch. Press the  or  button again to return to the display for the Keep Warm time elapsed.
- If you do not return the display to the Keep Warm time elapsed, the next time you cook rice, the Keep Warm time elapsed will not be displayed. If the Keep Warm time elapsed display is blinking, you cannot switch.

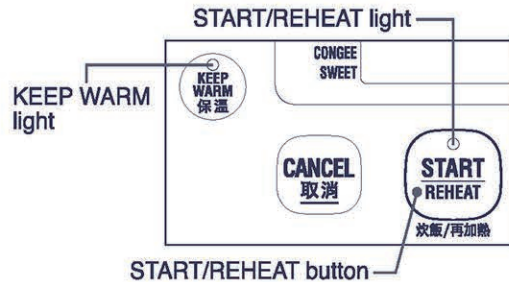
IMPORTANT

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

REHEATING RICE

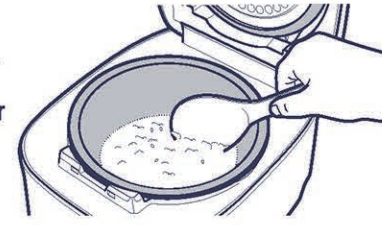
You can use this function during the Regular Keep Warm mode or Extended Keep Warm mode.

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



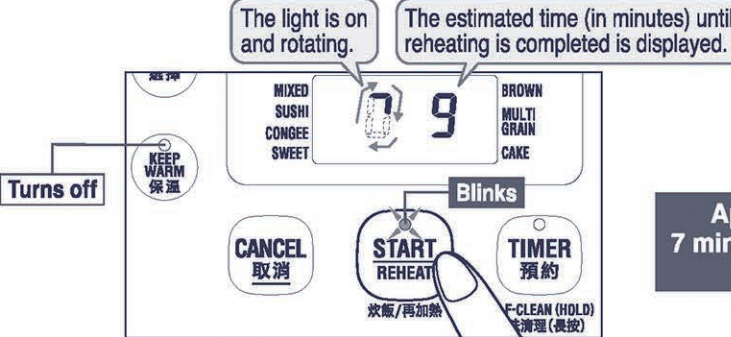
1 Loosen and level the surface of the rice that is being kept warm.

- Be sure to loosen the rice to prevent scorching or the rice from becoming hard.
- To reheat a small amount of rice, add 1 tablespoon of water for each bowl of rice (approx. 160 g), mix well, and gather the rice toward the center of the Inner Cooking Pan. Doing so will minimize dryness.
- Be careful not to burn yourself when loosening the rice.
- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan (which is very hot immediately after reheating) with an oven-mitt or a soft cloth will keep it from spinning while reducing damage to the outside bottom of the pan.



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

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.



Estimated reheat time
Approx. 7 min. – 9 min.

The Melody (Beep) sounds and reheating is finished. The START/REHEAT light turns off, the KEEP WARM light turns on, and the Rice Cooker switches to the Regular Keep Warm mode.

3 Loosen the rice.

- Loosen and level the surface of the rice, as the rice at the bottom may be harder.
- Be careful not to burn yourself when loosening the rice.
- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan (which is very hot immediately after reheating) with an oven-mitt or a soft cloth will keep it from spinning while reducing damage to the outside bottom of the pan.

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 or foul odors, or may cause rice to become hard.

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

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

To cancel the Reheat mode and the Keep Warm mode

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

USING THE TIMER TO COOK RICE

TIMER COOKING

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

1 Press the button and select the menu setting.

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

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

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

3 Press the or button to set the desired time to finish cooking.

-  : Each press advances the time in 10-minute increments.  : Each press reverses the time in 10-minute increments.

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

4 Press the button.

- The Melody (Beep) sounds and the Timer setting is completed.
- The START/REHEAT light turns off, and the time you wish to finish cooking and the TIMER light turn on.

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

Length Needed for the Timer Settings

	1.0 L model	1.8 L model		1.0 L model	1.8 L model
WHITE	1 hour 10 min. –	1 hour 10 min. –	CONGEE	2 hours 15 min. –	2 hours 15 min. –
SHORT GRAIN WHITE	1 hour 10 min. –	1 hour 10 min. –	BROWN	1 hour 55 min. –	2 hours –
SUSHI	1 hour 10 min. –	1 hour 15 min. –			

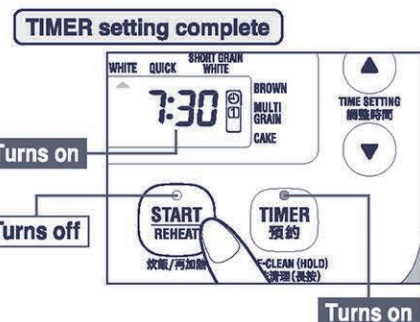
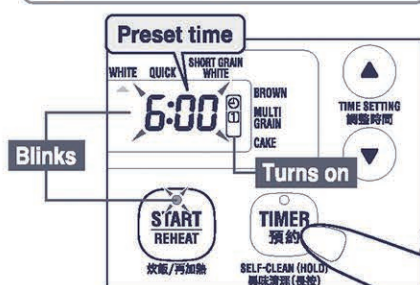
IMPORTANT

- 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.
- Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.
- When cooking using the Timer function, the rice absorbs extra moisture, which can make the rice softer or cause the bran to collect at the bottom and burn.
- 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.

Ex. When setting Timer 1 to "7:30"



HOW TO BAKE CAKE

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

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

2 Prepare the batter for cake.

Refer to the RECIPES (pg. 17) for how to prepare the batter and the amounts of its ingredients.

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



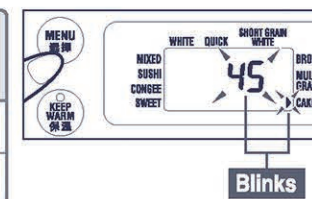
3 Pour the cake batter into the Inner Cooking Pan from Step 1, level the surface and release excess air.

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

4 Close the Outer Lid and press the button to choose the CAKE menu setting.

- When the CAKE menu setting is selected, the default cooking time for the CAKE menu setting will begin blinking. Press the  or  button to change the cooking time.
- Refer to the RECIPES (pg. 17) for the cooking time.
- Press and hold the button to quickly adjust the time in 5-minute increments.

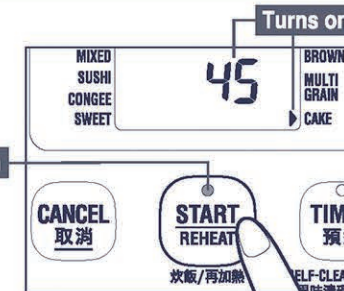
Model	Default Cooking Time	Cooking Time Range
1.0 L model	45 minutes	1 minute – 60 minutes
1.8 L model	65 minutes	1 minute – 80 minutes



● Display for a 1.0 L model

5 Press the button.

- The Melody (Beep) sounds and baking begins.
- The START/REHEAT light turns on, and the remaining time (in minutes) until baking completion appears on the Display.
- If you want to know the current time while baking is in progress, press the  or  button and the Display will switch only while the button is pressed.

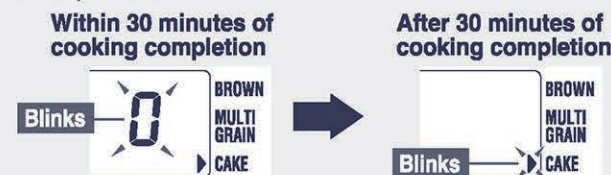


6 When the Melody (Beep) to indicate cooking completion sounds, press the button and remove the cake from the Inner Cooking Pan.

IMPORTANT

- Remove the cake from the Inner Cooking Pan immediately after cooking completion. Otherwise the cake may become difficult to remove.
- Be careful when removing the cake as the interior of the Rice Cooker and the Inner Cooking Pan are hot upon cooking completion.
- If the cake needs more baking, restart the process from Step 4 to bake a little longer.
- Wait for the Main Body to cool before cleaning.
- If there is smell of cake left inside the Inner Cooking Pan, see pg. 20 "SELF-CLEANING" to remove the smell.

- Always press the CANCEL button when cooking completes. The Rice Cooker will beep every 30 minutes as a reminder to remove the cake if the CANCEL button is not pressed.



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 RICE

Menu Setting: **MIXED**

Ingredients (4-5 servings)

Rice.....3 cups
Chicken thigh.....50 g
Age (fried tofu).....1/2 slice
Carrots, Konnyaku,
Gobo.....35 g each
Dried Shiitake mushrooms
(soaked in water to
reconstitute).....2-3 slices

A { Light soy sauce
.....1 1/2 Tbsp.
Mirin (sweet sake)
.....1 1/2 Tbsp.
Salt.....1/2 tsp.
Dashinomoto.....1/2 tsp.
Soup taken from soaking
dried Shiitake to taste
Stone parsley to taste

How to cook

- 1 Slice chicken 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. Soak chicken thigh and Age in mixture A for 5 minutes (do not discard this mixture).
- 2 Slice carrots and Konnyaku into small strips, soak Konnyaku in hot water and drain. Shred Gobo, soak in water until soft, then drain. Cut Shiitake into small strips.
- 3 Add the mixture from Step 1 to the water used to soak the dried Shiitake, and mix them well.
- 4 Clean rice and add the mixture from Step 3. Fill the Inner Cooking Pan with water to Water Level Line 3 for WHITE, and mix well from the bottom of the pan.



- 5 Place the ingredients from Steps 1 and 2 on top of the rice from Step 4 and spread evenly across the top.
 - Do not mix the ingredients with the rice. Changing the amounts of rice and ingredients may cause imperfect cooking.
- 6 Press the MENU button to select MIXED.
- 7 Press the START/REHEAT button to start cooking.
- 8 When the Rice Cooker switches to the Keep Warm mode, mix the rice to loosen it.
- 9 Serve rice in a bowl and sprinkle stone parsley on top.

HAND-ROLLED SUSHI

Menu Setting: **SUSHI**

Ingredients (4-5 servings)

Rice.....3 cups
Mixed vinegar
Rice vinegar.....4 Tbsp.
Sugar.....1 Tbsp.
Salt.....1 1/2 tsp.

Suggested Toppings

Sashimi (tuna, squid,
prawns, etc.)
Japanese pickles (e.g.
pickled radish)

Natto (fermented
soybean), Shiso (perilla
leaf), and green onions
Avocado and ham
Bacon and asparagus
Salmon roe, sea eel and
rolled egg
Carrots, cucumbers and
celery
Seaweed, wasabi (horse
radish), soy sauce and
pickled red ginger to taste

How to cook

- 1 Clean rice well and fill the Inner Cooking Pan with water to Water Level Line 3 for SUSHI.
- 2 Press the MENU button to select SUSHI.
- 3 Press the START/REHEAT button to start cooking.
- 4 When cooking is completed, place the rice into a separate container (wiped with a clean wet cloth). Pour the mixed



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

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

CONGEE WITH SEVEN HERBS

Menu Setting: **CONGEE**

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

- ① Make sure the CONGEE 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.....1 cup
Green vegetables (the seven herbs of spring*, if available,
or other green vegetables as substitutes).....75 g
Salt.....A pinch

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 Line 1 for CONGEE.
- 3 Press the MENU button, select CONGEE, and then press the START/REHEAT button to start cooking.
- 4 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.

* Seven herbs of spring:

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

SWEET RICE COOKED WITH ADZUKI BEANS

Menu Setting: **SWEET**

Boil the adzuki beans, separate them into beans and stock, and then cool them at room temperature before use. When adjusting the amount of water, add the stock as a substitute for water.

Ingredients (4-5 servings)

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

How to cook

- 1 Clean rice and drain in a strainer for about 30 minutes.
- 2 Rinse the adzuki beans, put into a saucepan with 2 cups of water and boil for 2 minutes. Then add 3 cups of water and boil for 20 minutes until the beans become soft enough to break by pressing with your fingertip. Drain the beans but keep the stock.
- 3 Put the rice from Step 1 into the Inner Cooking Pan, add the stock from Step 2, and pour water to Water Level Line 3 for SWEET. Mix the ingredients well, stirring from the bottom of the pan, place the adzuki beans from Step 2 on top and level the surface.
 - Do not mix the ingredients with the rice. Changing the amounts of rice and ingredients may cause imperfect cooking.
- 4 Press the MENU button to select SWEET.



- 5 Press the START/REHEAT button to start cooking.
- 6 When cooking is complete, loosen the rice. Serve in a bowl and sprinkle the salt with parched sesame on top.
 - When adding regular white rice to the sweet rice, add water to slightly above the water level for SWEET.

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

SPONGE CAKE

Menu Setting: **CAKE**

(Cooking time: 45 minutes for the 1.0 L model and 65 minutes for the 1.8 L model)

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

How to cook

- 1 Grease the inside of the Inner Cooking Pan lightly and evenly with butter.
- 2 Add "A" in a small bowl and float the small bowl in a larger bowl containing hot water to melt the butter.
- 3 Beat egg whites until foamy. Gradually add sugar until whites begin to hold their shape.
- 4 Add yolks and vanilla extract to Step 3 and beat until thick.
- 5 Add sifted all-purpose flour to Step 4. Mix with rubber spatula until smooth and well blended. Gently fold in "A" from Step 2 without over-mixing.
- 6 Pour the batter from Step 5 into the Inner Cooking Pan and hit the bottom of the Inner Cooking Pan with the palm of your hand several times to release the air bubbles in the batter. Place the Inner Cooking Pan into the Main Body and close the Outer Lid.
- 7 Press the MENU button and select the CAKE menu setting. Set the cooking time to 45 minutes for the 1.0 L model and 65 minutes for the 1.8 L model and press the START/REHEAT button.



- 8 When baking completes, remove the cake from the Inner Cooking Pan and allow to cool.
- 9 Frost the cake with whipped cream and garnish with desired fruit.

- Flavor variations: Sift cocoa powder with all-purpose flour to make a chocolate cake, or green tea powder to make green tea cake. (Add 1 1/2 Tbsp. for the 1.0 L model and 2 Tbsp. for the 1.8 L model.)

CLEANING AND MAINTENANCE

● Clean the Rice Cooker thoroughly after every use.

IMPORTANT

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



THE EXTERIOR

Wipe clean with a well-wrung soft cloth.

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

Control Panel

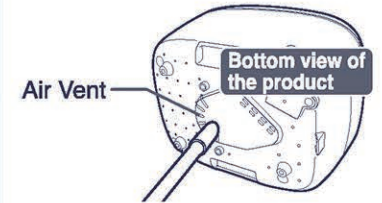
Wipe with a dry soft cloth.

Open Button

- If the Open Button becomes clogged with rice or other matter, remove with a bamboo skewer.
- Otherwise the Outer Lid may not open.

Air Vent

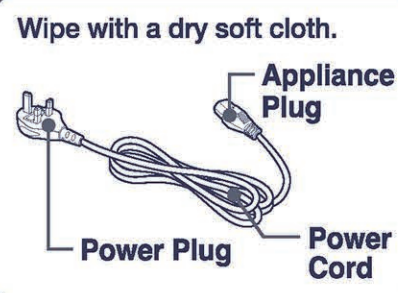
Clean using a vacuum cleaner (once a month).



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

Steam Vent
→ pg. 19

Plug Receptacle
Wipe with a dry soft cloth.



Inner Cooking Pan (→ pg. 5) / Spatula

Wash using a neutral kitchen detergent and a soft sponge.

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

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



Measuring Cup

Wash using a soft sponge.

- To wash thoroughly, use a neutral kitchen detergent.



THE INTERIOR

Lid Hooks

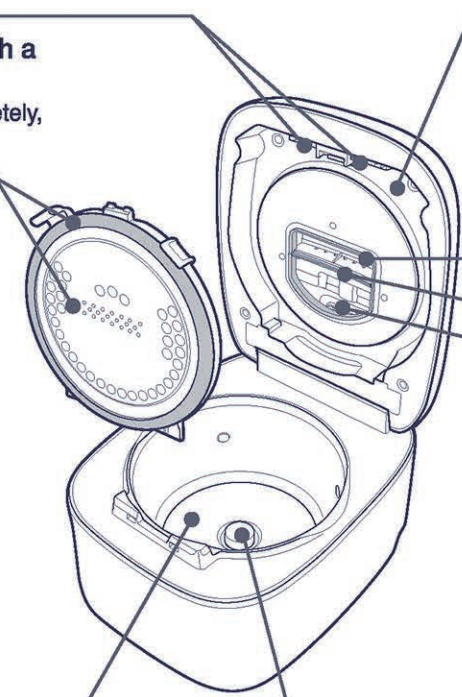
Remove rice or other matter with a bamboo skewer.

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

Inner Lid Set and Inner Lid Gasket

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

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



Inside of Outer Lid

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

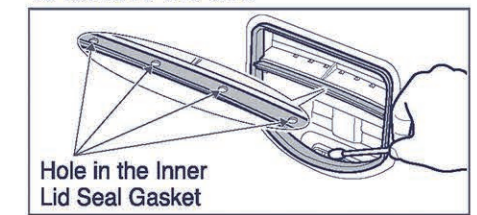
- If left dirty or wet, the color may change to brown or rust may form.

Steam Vent Gasket

Inner Lid Seal Gasket

Steam Vent

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



- Verify that the holes (4 positions) in the Inner Lid Seal Gasket are not blocked by foreign matter.
- The Steam Vent Gasket and Inner Lid Seal Gasket cannot be removed.

Center Sensor

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

Heating Plate

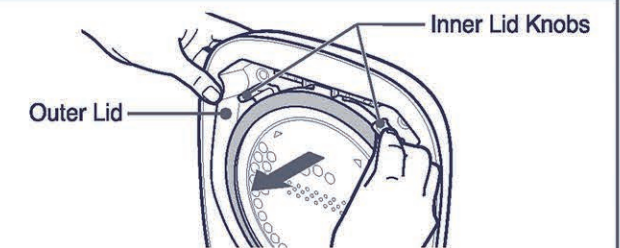
Wipe the surface with a well-wrung soft cloth. If rice or other matter becomes stuck to the Heating Plate, lightly polish it off with a sandpaper of about No. 320 after dipping in water.

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

HOW TO DETACH AND ATTACH THE INNER LID SET

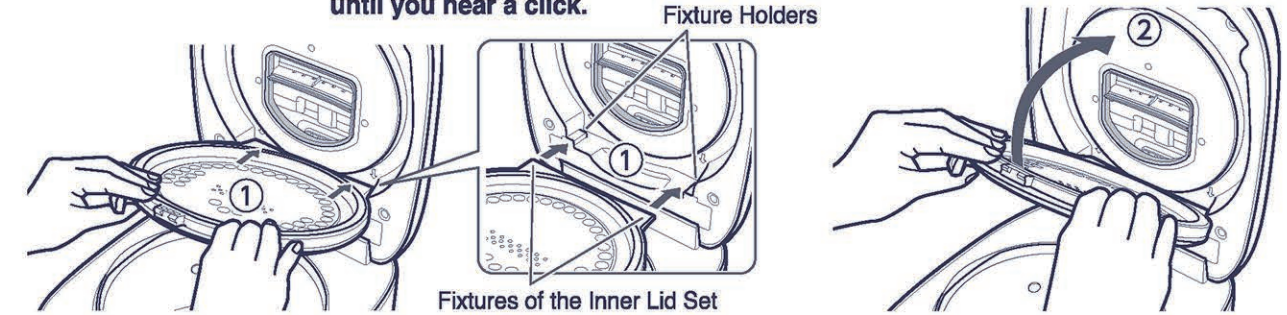
HOW TO DETACH

Hold the Outer Lid by hand, and pull the Inner Lid Knobs toward you detach.



HOW TO ATTACH

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



Continued on the next page

CLEANING AND MAINTENANCE (cont.)

SELF-CLEANING

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

1 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"

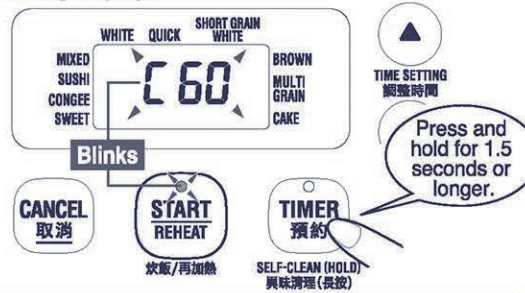
2 Place the Inner Cooking Pan into the Main Body, and attach the Inner Lid Set. Close the Outer Lid.

3 Insert the Plugs.

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

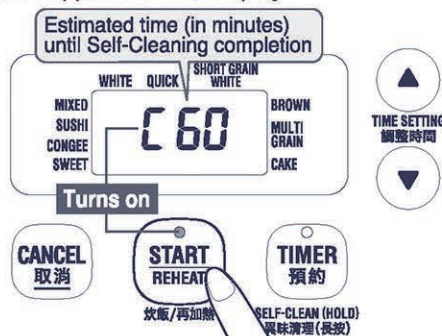
4 Press and hold the button (1.5 seconds or longer).

3 beeps sound, and the Display changes to the Self-Cleaning display.



5 Press the button.

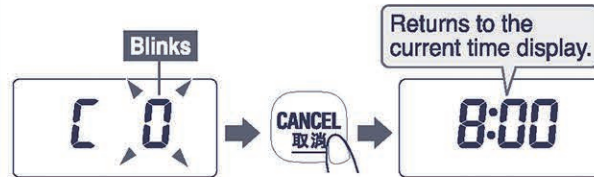
The Melody (Beep) sounds, and Self-Cleaning begins. The estimated time (in minutes) until Self-Cleaning completion appears on the Display.



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.
- If you want to know the current time, press the  or  button and the Display will switch.

6 When the Melody (Beep) sounds to indicate Self-Cleaning completes and the Display changes to a blinking "0," press the button.



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

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

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

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

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

Press the CANCEL button.

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

- Removing the Inner Cooking Pan only will not turn off the power. Make sure to press the CANCEL button.

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

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

IMPORTANT

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

TROUBLESHOOTING GUIDE

● Please check the following points before calling for service.

Problems	Possible Causes/Solutions
COOKING RICE/ SELF-CLEANING	Rice cooks too hard or too soft ● Increase or decrease water slightly (by 1-2 mm) from the Water Level Line according to your preference. ● If the amount of water is adjusted with the Rice Cooker on a tilted surface, it may be too high or too low, which will lead to changes in the hardness of the cooked rice. ● The texture of rice varies depending on the brand of the rice, where it was harvested, and how long it was stored (new crop or old crop). ● The texture of rice varies depending on the room and water temperatures. ● Using the Timer may result in softer rice. ● Using the QUICK menu setting may result in harder or wet rice. → Please try using the WHITE menu setting. ● Make sure the Inner Cooking Pan is not deformed. ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. ● Did you use the supplied Measuring Cup to measure the rice before cooking? ● Did you level the surface of the rice before cooking? ● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. ● Is there moisture or foreign matter such as (cooked or uncooked) rice on the outer surface of the Inner Cooking Pan, the Center Sensor, or the Heating Plate? → Wipe them off. ● Is there moisture or foreign matter on the inside of the Main Body or the Inner Lid Set? → Wipe them off.
	Rice is scorched ● Is there moisture or foreign matter such as (cooked or uncooked) rice on the outer surface of the Inner Cooking Pan, the Center Sensor, or the Heating Plate? → Wipe them off. ● If you soak the rice for a long time or cook rice using the Timer, the bran may collect at the bottom, and the rice will be more easily scorched. ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. ● Make sure the Inner Cooking Pan is not deformed.
	The surface of the cooked rice is uneven ● Depending on the heat convection while cooking, the surface of the cooked rice may look uneven. ● Did you level the surface of the rice before cooking? ● Make sure the Inner Lid Set and the Inner Cooking Pan are not deformed.
	Boils over while cooking ● Did you use the wrong menu setting or amount of water? → pg. 10 - When cooking using the CONGEE menu setting, the contents are particularly likely to boil over, so be sure not to use the wrong amount of water or menu setting. → See "Be careful that the contents do not boil over." on pg. 9. ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. ● Make sure the Inner Cooking Pan is not deformed. ● Is there any foreign matter in the Steam Vent Gasket or Inner Lid Seal Gasket?
	Unable to start cooking or Self-Cleaning or the buttons do not respond ● Make sure the Power Plug is plugged in securely. ● Is the Appliance Plug disconnected from the Plug Receptacle? ● Does the Display show "E01" or "E02"? → pg. 24 ● Is the KEEP WARM light on? → Press the CANCEL button and press the START/REHEAT button. ● After Self-Cleaning finishes, is "0" blinking on the Display? → Press the CANCEL button, and then perform other operations. ● Did you press the START/REHEAT button after selecting cooking or Self-Cleaning on the display panel? → The START/REHEAT button must be pressed to start cooking or Self-Cleaning.
	Steam comes out from the gap between the Outer Lid and the Main Body ● Make sure that the Inner Lid Set has not been dropped or deformed, and that the Inner Lid Gasket is not torn. ● Has the Inner Lid Gasket become soiled? → Clean the Inner Lid Gasket. ● Make sure the Inner Cooking Pan is not deformed.
	A noise is heard during cooking, Keep Warm, or Self-Cleaning ● The microprocessor (MICOM) makes a sound while adjusting the heat power of the Rice Cooker. This does not indicate a problem. ● There is a spark-like noise when there is water left on the outside of the Inner Cooking Pan. → Always take precautions to wipe the outer surface of the Inner Cooking Pan and the inside of the Main Body clean, especially of moisture and foreign matters, before placing the Inner Cooking Pan into the Main Body.
COOKING RICE/ KEEP WARM/ SELF-CLEANING	The Reheat function does not work ● Make sure the KEEP WARM light is on. → pg. 13
	Condensation forms on the Inner Lid Set ● Did you loosen the rice immediately after it was finished cooking (to allow excess moisture to escape)? ● Did you turn off the Keep Warm mode or unplug the Power Plug or Appliance Plug? ● You may notice shiny buildup depending on the type of rice cooked and the room temperature. → Such buildup does not indicate a malfunction. Simply wipe it away.

Continued on the next page

TROUBLESHOOTING GUIDE (cont.)

Problems	Possible Causes/Solutions
KEEP WARM	During Keep Warm, rice has an odor, or rice becomes watery ● Was the rice kept warm with the Spatula left in the Inner Cooking Pan? ● Was cold rice reheated? ● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. ● Some odor may remain after cooking mixed rice. → Clean the Inner Cooking Pan thoroughly and perform “SELF-CLEANING” on pg. 20. ● The Keep Warm mode may not have been used for keeping rice warm. → Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor. → pg. 6 ● Did you clean the Rice Cooker thoroughly after every use? → Foul odors due to the growth of bacteria may occur depending on how well the unit is cleaned, the room temperature based on the season or usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned. If you are concerned about odors, cleaning the Rice Cooker according to “THE INTERIOR” on pg. 19 and “SELF-CLEANING” on pg. 20 and then using REGULAR KEEP WARM on pg. 11 should be effective. It can be even more effective to increase the Keep Warm temperature, as described on pg. 24, “IF THE FOLLOWING OCCURS”.
	During Keep Warm, rice becomes yellow or dry ● Is there moisture or foreign matter such as (cooked or uncooked) rice on the outer surface of the Inner Cooking Pan, the Center Sensor, or the Heating Plate? → Wipe them off. ● Are you keeping warm a small amount of rice in the Inner Cooking Pan? ● Was the Keep Warm mode used for more than 12 hours? → pg. 11 ● Certain types of rice and water used may make the rice appear yellow. ● If you are concerned about the rice becoming yellow or dry, see pg. 24 “IF THE FOLLOWING OCCURS”. It may be effective to reduce the Keep Warm temperature.
	Extended Keep Warm is not accepted ● Did you select a menu setting for which the Extended Keep Warm mode is not available? → pg. 11 ● Was the Keep Warm mode used for more than 12 hours? → If the Keep Warm mode is used for more than 12 hours, the Extended Keep Warm mode will not be accepted. ● Is the rice in the Inner Cooking Pan cold? → If the temperature of the Inner Cooking Pan is low, the Extended Keep Warm mode will not be accepted.
	The Display does not show the elapsed Keep Warm time ● Does the Display show the current time? → Press the Time Setting buttons to change the display. → pg. 12 “NOTE”
	The Keep Warm elapsed time display is blinking ● If the temperature of the rice is low, or if the Keep Warm time has exceeded 12 hours, the Keep Warm elapsed time display will blink. (This may differ depending on the menu setting.) → pg. 11
TIMER COOKING	The Rice Cooker starts cooking immediately after the Timer is set ● Is the current time set correctly? → The clock is displayed in 24-hour (military) time. Please check and set it again. ● If the Timer is set to a time that is less than the timer cooking time, the Rice Cooker will begin cooking immediately.
	Rice is not ready at the set time ● Is the current time set correctly? → The clock is displayed in 24-hour (military) time. Please check and set it again. ● Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.
	The Timer cannot be set ● Did you press the START/REHEAT button after setting the time? → The START/REHEAT button must be pressed to complete setting the Timer. ● Is “7:00” blinking on the Display? → Unless the current time is set, the Timer function will not be accepted. → pg. 7 ● Have you selected a menu setting that doesn't work with the Timer function? → The Timer function is not available for QUICK, MIXED, SWEET, MULTI GRAIN, and CAKE menu settings.
CAKE	Cake rises too much ● Did you add baking powder or baking soda? → Do not add baking powder or baking soda as it may cause the cake to rise too high and cause malfunction.
	Cake easily crumbles ● Freshly baked cake is fragile and easily crumbles. Carefully remove the cake from the Inner Cooking Pan directly after baking.
	Cake is difficult to remove from the Inner Cooking Pan ● Be sure to grease the inside of the Inner Cooking Pan well. → Otherwise, the cake may be difficult to remove. (Pouring the cake batter after greasing the inside of the Inner Cooking Pan will make cake removal easier when baking is finished.) ● Make sure the Inner Cooking Pan is not deformed. → If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently.
	Cake is scorched ● Make sure the Inner Cooking Pan is not deformed. → If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently. ● The cooking time may have been too long. → Be sure to follow the cooking times suggested in the RECIPES on pg. 17. If the cooking result is not satisfactory, reduce the cooking time by using the Time Setting buttons. → pg. 15

Problems	Possible Causes/Solutions
CAKE	Cake is not cooked through or does not rise ● The cooking time may have been too short. → Be sure to follow the cooking times suggested in the RECIPES on pg. 17. If it still requires more baking, use the Time Setting buttons to adjust the time. → pg. 15 ● The egg whites may not have been whipped sufficiently. → When the egg whites are not whipped sufficiently, the cake may not be cooked through or may not rise. Whip the egg whites until they peak. ● The egg whites may have been whipped excessively, causing them to separate. → When the egg whites separate, the cake may not be cooked through or may not rise. It is sufficient to whip the egg whites just until they peak. ● The ingredients may not have been measured correctly. → When the ingredients are not measured correctly, the cake may not be cooked through or may not rise. ● When mixing in the all-purpose flour, the mixture may have been mixed (kneaded) too much. → When mixed too much, the cake may not be cooked through or may not rise. ● When making a cake that contains nuts or other solid filling, too much filling may have been added. → Adding too much filling may prevent the cake from baking properly. ● Too much cake batter may have been added. → Be sure to bake using only the amounts listed in the RECIPES on pg. 17. Too much batter may prevent the cake from being cooked through. ● Too much time may have passed after preparing the batter. → If too much time passes after the batter was prepared, the bubbles may disappear and the cake may not rise. Bake the cake promptly after making the batter. ● Tapping the bottom of the Inner Cooking Pan too many times after adding the batter may prevent the cake from rising properly. Tap gently only a few times. ● Make sure the Inner Cooking Pan is not deformed. → If the Inner Cooking Pan is deformed, the cake may not bake properly.
	● Do not put anything into the Inner Cooking Pan other than the batter. Do not use a cake mold, cooking paper, or similar material. → Doing so may deform the Inner Cooking Pan, cause peeling of the Nonstick Coating, or prevent the cake from baking properly.
OTHER	The Display (LCD display) is cloudy ● The Display may become cloudy when the Rice Cooker was not used for a prolonged period, or due to temperature changes in the surrounding environment. ● Has the Inner Cooking Pan exterior been wiped dry before placing inside the Main Body? → After cleaning rice or the Inner Cooking Pan, if its exterior is wet when placed in the Main Body, water may enter inside the Main Body and cause it to malfunction or the Display to become cloudy. ● Does the cloudiness disappear when cooking or keeping rice warm? → If the cloudiness disappears when cooking or keeping rice warm, it may be due to condensation caused by the temperature difference between the inside of the Main Body and the room temperature. Please continue to use the product, as it will improve after cooking rice several times. If the Display becomes cloudier or water accumulates after using several times, water may have entered inside the Main Body. An examination and repair are required if this occurs. Please contact the store where you purchased the Rice Cooker.
	The Outer Lid cannot be opened ● If you press the edge of the Open Button, the Outer Lid may be difficult to open. Be sure to press the center of the Open Button.
	The Outer Lid won't close ● Is the Inner Lid Set attached correctly? → For safety, the Outer Lid is designed to not close if the Inner Lid Set is not attached. This is not a malfunction.
	The Outer Lid opens during cooking or Self-Cleaning ● Did you close the Outer Lid completely? → Be sure to close the Outer Lid until you hear it click shut.
	When power failure occurs ● If too many appliances are used simultaneously while cooking or Self-Cleaning is in progress, an overload may occur and the breaker will cut off the electricity. → If another appliance is plugged into the same electrical outlet as the Rice Cooker, unplug it before resetting the breaker. If the electricity is restored within 10 minutes, the Rice Cooker will resume cooking or Self-Cleaning automatically.
	You mistakenly put rice and water directly into the Main Body ● Putting rice and water directly into the Main Body may cause a malfunction. Contact the store where you purchased the Rice Cooker.
	There's a resinous odor, such as that of plastic ● When you use this Rice Cooker for the first time, there will be a resinous smell, such as that of plastic, but the odor will lessen as you use the Rice Cooker. If you are concerned about the odor, please see pg. 20 “SELF-CLEANING”.
	The estimated time until cooking or Self-Cleaning completion is not displayed ● 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.
	There is rust colored dirt on the inside of the Outer Lid or the Inner Lid Set ● If rice residue is stuck on the Outer Lid or the Inner Lid Set and has discolored, clean it. → pg. 19

■ WARNING - THIS APPLIANCE MUST BE EARTHED

IMPORTANT

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

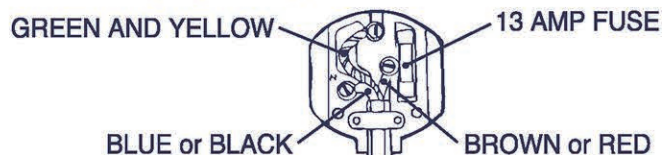
Green-and-yellow: Earth Brown or Red: Live Blue or Black: Neutral

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 which is 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 which is 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

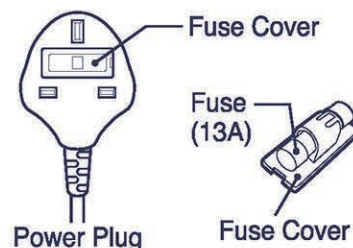
If the Power Plug of your Power Cord (See pg. 4) is,

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

B. A solid molded type that can not 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)
3. Fit back the Fuse Cover with the new Fuse to the Power Plug.

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



微電腦炊飯電飯煲 使用說明書

NL-EAQ10 / NL-EAQ18

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

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安全注意事項

務請遵守

為了防止給使用者或他人帶來危害及財產損害，特此說明務請遵守事項。

■將因操作有誤而導致的危害及損害程度，按以下的區分予以說明。



警告

表示如果操作有誤，可能會導致死亡或重傷的內容。



注意

表示如果操作有誤，可能會導致受到傷害或物品損害的內容。

■務請遵守的內容，按以下的區分予以說明。



不得進行的「禁止」內容。



務必實行的「指示」內容。

警告



請勿改造。除了本公司技術人員以外，請勿拆卸、修理。

否則，有火災、觸電、受傷之危險。需要修理時，請洽詢購買店。

請勿用濕的手插拔電源插頭。

否則，有可能會導致觸電或受傷。

請勿浸水或濺水，本體內部請勿進水。

否則，會導致短路或觸電。

請勿讓本體插座、電源插頭、電源線、本體插頭淋濕，或浸泡於液體中。

否則，會導致短路或觸電。

請勿將別針、鐵絲等金屬物，以及其他異物放入本體底部的通氣孔和縫隙處。

否則，有導致觸電、異常情況的危險。

通氣孔



請勿讓兒童單獨使用，請勿放在嬰幼兒摸得到的地方。

否則，會有燙傷、觸電、受傷之危險。

請絕對勿在炊飯中、異味清理中打開上蓋或移動本體。

否則，會有燙傷之危險。

請勿使用交流220-230伏特以外的電源。

否則，會導致火災、觸電。



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。

需單獨使用額定10安培以上的電源插座。

若與其他器具共同使用，多孔插座會因出現異常發熱現象，以致起火。

電源插頭的兩片平行刀片（插頭前端）與平行刀片底端有灰塵沾附時，應仔細擦拭。

否則，會導致火災。

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

<異常、故障例>

- 電源插頭、電源線、本體插頭異常發熱
- 電源線損傷，觸碰導致通電斷續
- 本體變形或異常發熱
- 本體冒煙，有焦臭味
- 本體的部分破損、鬆動或晃動 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。

請勿用於使用說明書、食譜中所記載的炊飯、保溫及蛋糕項目以外的其他用途。

- 勿用於食材放入塑料袋等加熱的料理
 - 勿用於使用烘焙紙、鋁箔、保鮮膜等的料理或蒸煮料理
- 否則，會導致蒸氣通路等的堵塞。

電源線或電源插頭有損傷或電源插座鬆動時，請勿使用。

否則，會導致觸電、短路、著火。



手或臉請勿接近蒸氣口。

否則，會導致燙傷。

尤其應注意請勿讓嬰幼兒觸摸。

電源線請勿受損。

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

請勿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。

請使用接地線插座。

否則，會有觸電、受傷之危險。

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。

注意



請不要在炊飯中或剛煮好飯時碰觸高溫部位。

打開上蓋時，小心蒸氣。攪拌米飯時，注意手不要碰觸到內鍋鍋體等。

否則，會導致燙傷。



移動本體時請勿碰觸或撞擊到上蓋開閉鈕。

否則，一旦上蓋突然開啟會導致燙傷和受傷。



請勿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。



不使用時，請將電源插頭拔離插座。

否則，會導致受傷、燙傷，或因電源線材絕緣劣化導致觸電、漏電、火災。

請待本體冷卻後再進行清理。

否則，碰觸到高溫部位將會導致燙傷。

拔下電源插頭時，務必手持插頭，請勿拉扯電源線。

否則，會導致觸電、短路、發生火災。

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

請勿放在不穩定的地方或不耐熱的墊子上使用。

否則，會有導致受傷或火災的危險。

請勿在負重強度不夠的滑動式桌上使用。

一旦滑動式桌子損壞，電飯煲掉落，會導致受傷或燙傷。

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

請勿在容易堵住本體底部通氣孔的地方（紙、布、地毯、塑料袋、鋁箔墊等）上面使用。

否則，會導致故障。

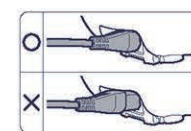
除專用電源線外請勿使用其他電源線。

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。

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。



若電源插頭、電源線、本體插頭損壞時，必須以從製造廠或其服務處取得的專用電源插頭、電源線、本體插頭或電源線組進行更換。

敬請注意

使用後請務必按下“CANCEL（取消）”鍵。

僅取出內鍋，電源不會切斷。

請勿在本體（特別是蒸氣口）上覆蓋抹布等。

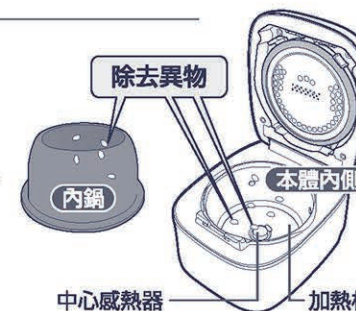
否則，會導致故障。



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。

本體內側、內鍋外側、中心感熱器及加熱板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。



請勿未放內鍋或內鍋未加水時進行炊煮。

否則，會導致故障。

請勿濺水或放置於潮濕處使用。

否則，會導致觸電和故障。

請勿在陽光直射的地方使用。

否則，會導致退色。

請勿在蒸氣會噴到其他電器的地方使用。

否則，會因蒸氣噴出導致電器的火災、故障、變色及變形。

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。

本體和本體的周圍，請清理乾淨使用。

為了維持功能與性能，本體設有通氣孔，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。

請勿放在IH電磁爐、IH調理爐等上使用。

否則，會導致故障。

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。

● 您所購買的商品與本說明書的插圖可能會有不符之處。

美味米飯的秘訣

關於米的選法及保存

請選用各品牌當中精米日期最近的产品。
精米後品質會隨時間降低。建議少量購買，並以密封容器置於冰箱內保存等。
精米後的賞味期限夏季約為兩週，冬季約為兩個月。

洗米方法

①沖洗	首先用大量的水，繞大圓攪拌2~3次（約10秒鐘以內），立即將水倒淨（重複2次）
②洗米	將手指豎成爪狀，於鍋內繞圓攪拌30周（約15秒鐘）洗米，然後用大量的水繞大圓攪拌後立即將水倒淨。此步驟作為一組流程，重複約2~4個該流程。 建議重複次數 - 不滿4杯...2次 4杯以上~不滿8杯...3次 8杯以上...4次
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。	

為了快速「洗」米，請準備好能儲水的洗米盆。
若直接從水龍頭將水注入內鍋中，米會在注入過程中吸收帶有米糠味的水。



注意！請勿用熱水（35℃以上）洗米或增減水量。否則會影響炊飯效果。

正確增減水量

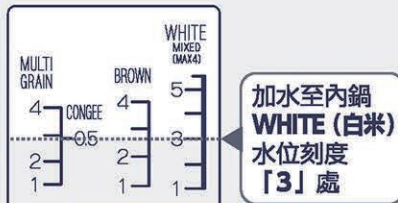
務必於平坦檯面上增減水量。
水位刻度為參考標準，請依喜好、米的種類、新米度調節水量增減。
●如加入水量過多，可能從蒸氣口溢出。

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

- 請使用弱鹼性水（pH9以下）。否則米飯會變黃、或發黏。
- 放入電飯煲本體前，請輕輕轉動內鍋，讓鍋中的米表面保持平整。
- 內鍋沾有水分或污垢，感熱器則無法正常運作，無法煮出美味的米飯，請務必擦拭乾淨。



煮3杯米量的白米時



加水至內鍋
WHITE (白米)
水位刻度
「3」處

圖例為1.0L規格
的內鍋水位刻度。

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。

- 沿鍋壁分別將四分之一的米飯翻起，豎立飯勺，劃開結塊的米飯將其鬆散。



關於保溫

●將米飯保存於內鍋中時，請務必使用保溫功能

- 在本體插頭由本體拔下、或在電源插頭由插座拔下、或保溫取消的狀態下，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，不要進行下述之保溫

- 少量的米飯長時間保溫
- 保溫12小時以上
- 使用保溫功能來加熱冷飯
- 加入配料及調味料烹煮的什錦飯、糯米飯等米飯的保溫
- 可樂餅、味噌湯等米飯以外食品的保溫
- 飯勺放在鍋內保溫
- 加入餘飯保溫
- 粥的保溫

●將少量的米飯堆在內鍋中央

- 保溫的米飯量變少時，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溫。



時間的調整方法

當時間出現誤差時，請依照以下順序進行調整。
●時間以24小時表示。

例：目前時間是15:01，而顯示時間為14:56時

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

2 按 ▲ 或 ▼

3 時間顯示閃爍時，立刻調整為目前時間

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

4 閃爍燈變為持續亮燈，即完成時間調整

目前時間被調整後，經過3秒鐘，閃爍燈將變為持續亮燈。

正在調整時間

當時間顯示閃爍時立刻按下

14:56

閃爍

TIME SETTING
調整時間

時間調整完成時

15:01

亮燈

TIME SETTING
調整時間

提示

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

提示的種類及切換方法

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

提示種類和時刻

可從以下選擇提示種類。

提示種類和用途	音樂	蜂鳴器	靜音
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（蛋糕）、異味清理開始時	小星星	「嗶」	
完成定時預約時	小星星	「嗶」	
炊飯（蛋糕）、再加熱、異味清理結束時	孤挺花	「嗶」鳴響5次	不鳴響

切換方法

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

2 按 3秒鐘以上

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

①音樂

「孤挺花」鳴響，即完成設定。

②蜂鳴器

「嗶」鳴響3次，即完成設定。

③靜音

「嗶」鳴響1次，即完成設定。

3 希望切換的提示音在鳴響後即完成設定

- 一旦切換，切換後的提示設定即使於拔下電源插頭、本體插頭後仍會被記憶。

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

炊飯

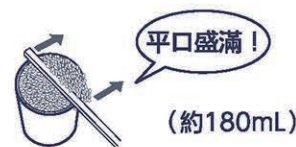
基本的炊飯方法

- 初次使用時，請清洗內鍋、內蓋組、飯勺、量米杯。→參閱P.18~P.19
- 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.20「異味清理」。

1 使用附屬的量米杯進行量米

以附屬的量米杯平口盛滿1杯為標準進行量米。

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。



2 洗米，增減水量

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

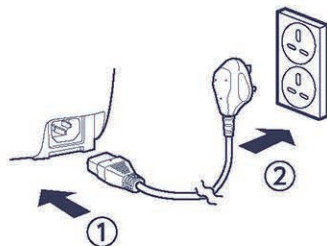
3 將內鍋放入本體中，安裝內蓋組，關閉上蓋

擦去內鍋外側、本體內側、內蓋組沾附的水分和異物。

- 請確實將內鍋裝入至最底部。
- 請慢慢地、並確實關閉上蓋直到發出「卡嗒」聲為止。

4 將本體插頭和電源插頭插入各插座

- ①將本體插頭完全插入本體插座
- ②將電源插頭確實插入電源插座

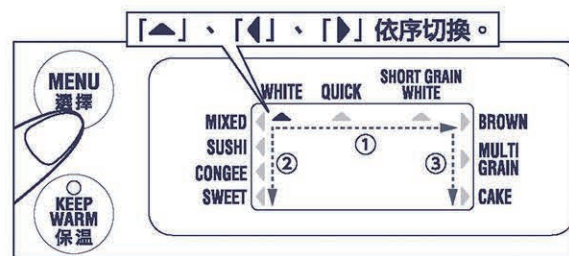


5 按 MENU 選擇，選擇炊煮項目

- 出廠時的炊煮項目設定為“WHITE (白米)”。

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

- 選擇“WHITE (白米)”、“SHORT GRAIN WHITE (短粒白米)”、“BROWN (糙米)”、“MULTI GRAIN (什穀米)”炊煮項目功能炊飯後，其功能將被自動記憶直到下次選擇變更為止。

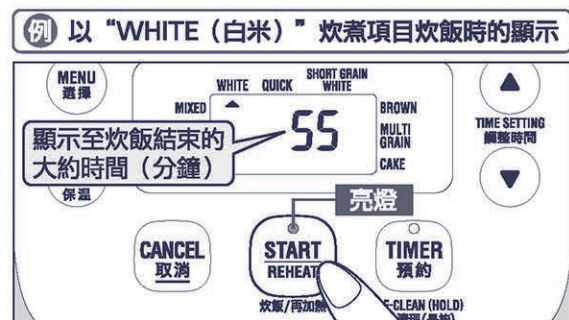


6 按 START REHEAT 炊飯/再加熱

音樂（蜂鳴器）響起，開始炊飯。

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

- 確認KEEP WARM (保溫) 燈處滅燈狀態後按“START / REHEAT (炊飯/再加熱)”鍵。若KEEP WARM (保溫) 燈亮燈時，則進入「再加熱」。→參閱P.13
- 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。



- 至炊飯結束的大約時間可能與實際炊飯結束的時間不同。實際炊飯結束的時間會隨室溫、水溫、電壓、水量、米的種類等而變化。
- 進入燜飯狀態後，會調整至炊飯結束的大約時間。調整時，大約時間可能會突然增加或減少。

設定炊煮項目	WHITE (白米)	QUICK (白米快速)	SHORT GRAIN WHITE (短粒白米)
	MIXED (什錦飯)	SUSHI (壽司飯)	CONGEE (粥)
	BROWN (糙米)	MULTI GRAIN (什穀米)	CAKE (蛋糕)

7 炊飯結束的音樂（蜂鳴器）鳴響，自動切換為保溫後，請立刻攪拌米飯

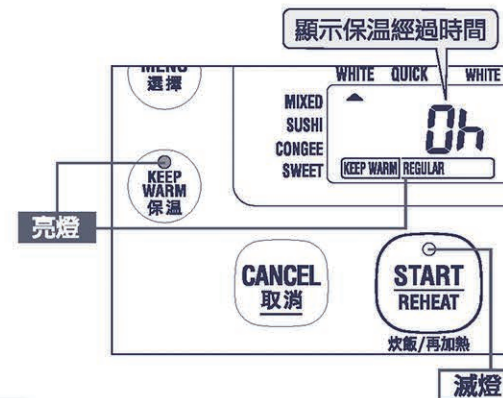
炊飯結束後自動切換為保溫。→參閱P.11「保溫」
KEEP WARM (保溫) 燈亮燈，START / REHEAT (炊飯/再加熱) 燈滅燈。
以1小時(h)單位顯示保溫經過時間。

切換為保溫後請立刻攪拌米飯。
攪拌米飯使多餘的水分散發，以減少米飯結塊、黏稠、燒焦。

- 攪拌米飯時，請小心燙傷。

關閉上蓋時，請勿將飯勺遺留在內鍋中。可能會使上蓋難以開啟。

- 攪拌米飯時，內鍋有時會轉動，如使用隔熱手套等按住，（剛使用後的內鍋為高溫）可防止轉動及內鍋底部（外側）的損傷等。
- 因炊飯條件的不同，有時煮好的米飯底部可能有淺黃色的鍋巴。
- 炊飯中因為熱對流，煮好的米飯有時表面會呈現不平整，此為正常現象。



8 使用後，內鍋沒有米飯時，按 CANCEL 取消，拔下電源插頭、本體插頭後清理

- 請待本體冷卻後再進行清理。→參閱P.18~P.19
- 請勿用濕的手拿電源插頭、本體插頭。（以避免短路或觸電）
- 僅取出內鍋，電源不會切斷。請務必按“CANCEL (取消)”鍵。

請注意米漿溢出。

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

- “CONGEE (粥)”炊煮項目不會被記憶，請每次選擇“CONGEE (粥)”炊煮項目。

請注意

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

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。

提示

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

炊飯所需的大約時間

	1.0L規格	1.8L規格
白米	約51分鐘~60分鐘	約45分鐘~59分鐘
白米快	約34分鐘~45分鐘	約34分鐘~49分鐘
短粒白米	約46分鐘~60分鐘	約44分鐘~60分鐘
什錦飯	約59分鐘~70分鐘	約57分鐘~70分鐘
壽司飯	約51分鐘~57分鐘	約55分鐘~64分鐘
粥	約118分鐘~125分鐘	約115分鐘~125分鐘
糙米	約46分鐘~53分鐘	約54分鐘~60分鐘
糙米	約84分鐘~105分鐘	約84分鐘~107分鐘
什穀米	約89分鐘~110分鐘	約89分鐘~112分鐘

- 為電壓220-230V、室溫20℃、水溫18℃的情況。
- 時間為從炊飯開始到進入保溫狀態所需的時間。另外因電壓、室溫、季節、水量、米的種類等而異。
- “MIXED (什錦飯)”炊煮項目由於在米中加入了調味料，為了使其美味可口，炊飯時間要比白米延長一些。

炊煮各種米飯

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
白米 WHITE	長粒白米	WHITE	WHITE	1.0L : 1~5.5 1.8L : 2~10	●以本產品的標準硬度 (口感) 炊煮。
白米快速 QUICK	長粒白米	QUICK	WHITE	1.0L : 1~5.5 1.8L : 2~10	●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。
短粒白米 SHORT GRAIN WHITE	短粒白米	SHORT GRAIN WHITE	SHORT GRAIN WHITE	1.0L : 1~5.5 1.8L : 2~10	●炊煮短粒白米時選擇本炊煮項目。
什錦飯 MIXED	長粒白米	MIXED	WHITE	1.0L : 1~4 1.8L : 2~6	●炊煮什錦飯時選擇本炊煮項目。 ●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。 ●加入配料的量約佔米量 (重量) 的30%~50%為宜。 ●請將配料切成小塊放在米上，不要攪拌，直接進行炊煮。
壽司飯 SUSHI	短粒白米	SUSHI	SUSHI	1.0L : 1~5.5 1.8L : 2~10	●炊煮好的米飯稍硬，適合做成壽司飯。 炊煮好的米飯會比“SHORT GRAIN WHITE (短粒白米)”的米飯稍硬。
粥 CONGEE	長粒白米	CONGEE	CONGEE	1.0L : 0.5 1.8L : 0.5~1	●炊煮粥時選擇本炊煮項目。 ●加入配料的量約佔米量 (重量) 的30%~50%為宜。 ●請將配料切成小塊放在米上，不要攪拌，直接進行炊煮。 ●不易煮熟的配料請減少用量。 ●青菜類請事先燙煮，務必等粥煮好後再加入。 ●無法炊煮糙米、什穀米。
糯米飯 SWEET	僅限糯米或是糯米+長粒白米	SWEET	SWEET (糯米與長粒白米混合時比水位刻度稍微多加些水)	1.0L : 1~4 1.8L : 2~6	●炊煮糯米飯時選擇本炊煮項目。 ●糯米洗好之後，放入篩網瀝水約30分鐘。 ●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。 ●加好水後，將配料放在米上。
糙米 BROWN	中粒糙米 長粒糙米	BROWN	BROWN	1.0L : 1~4 1.8L : 2~8	●炊煮糙米時選擇本炊煮項目。 ●建議不要將白米和免洗米混在一起炊煮，否則有時會導致溢出或影響炊煮效果。
什穀米 MULTI GRAIN	什穀米	MULTI GRAIN	MULTI GRAIN	1.0L : 1~4 1.8L : 2~6	●主要以糙米，再加入其他數種穀類混合炊煮時選擇。請僅炊煮主要以糙米混合的穀類，否則有時會導致溢出或影響炊煮效果。 ●根據什穀米種類和加入比例不同，煮出的飯的硬度會有不同。 ●含什穀米比例較大的品種、或含有大粒 (10mm以上) 什穀米的品種，煮出的飯可能會較硬，如將什穀米浸泡於水中2小時左右再炊煮，煮出的米飯就會變軟。

保温

標準保温、休眠保温

可以選擇「標準保温」或「休眠保温」。

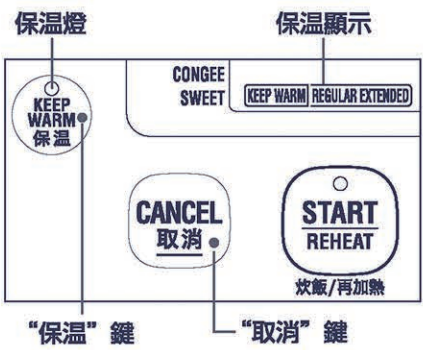
●停止保温時，請按“CANCEL (取消)”鍵。

標準保温

稍高的溫度下保温，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，KEEP WARM (保温) 燈和KEEP WARM-REGULAR (標準保温) 顯示亮燈。

亮燈
KEEP WARM | REGULAR



休眠保温

在較低的溫度下長時間保温，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-EXTENDED (休眠保温) 顯示亮燈。

●下列情形時，即使按“KEEP WARM (保温)”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」。

- 「標準保温」超過12小時時
- 「休眠保温」超過4小時時
- 因保温取消或停電等，內鍋溫度過低時

●「休眠保温」開始後若超過8小時，將自動回復「標準保温」狀態。

從「休眠保温」返回「標準保温」時...

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



關於保温時間

- 請務必遵守下表所記載的保温時間。
- 「一」的炊煮項目不能選擇「休眠保温」。將自動選為「標準保温」。
- 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	白米、白米快速、短粒白米、壽司飯	什錦飯、粥*、糯米飯	糙米、什穀米
保温			
標準保温	12小時為止	X	12小時為止
休眠保温		—	—

●超過12小時則數字呈現閃爍狀態以告知。請儘早食用。

閃爍 12h

●「X」的炊煮項目會從0小時開始閃爍以告知。請勿保温。

閃爍 0h

※“CONGEE (粥)”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。

●“CAKE (蛋糕)”項目不能保温。

下頁接續→

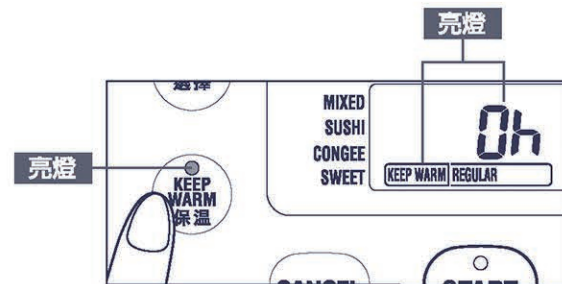
再保温的方法

■取消保温後，要再度保温時



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

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



發現異味時

- 由於清理不充分、季節或使用環境的室溫、上蓋的開閉、米的種類、洗米方法等原因，容易使雜菌繁殖，有可能產生異味。
- 發現異味時，效果最佳的處理方法是先進行P.19「本體內側」的清理、P.20「異味清理」，然後再使用「標準保温」。或是參閱P.24「有此情況時」提高保温溫度，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。

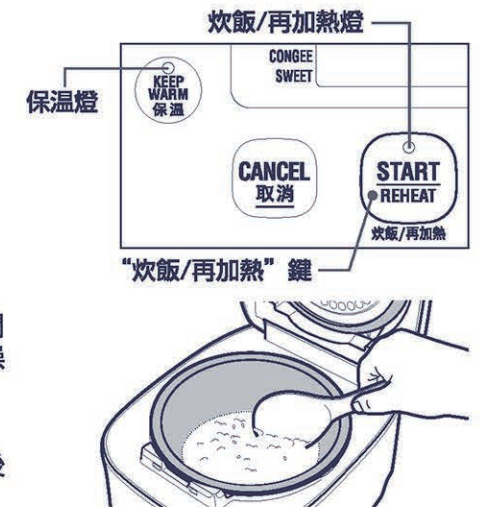
請注意

- 在內鍋保存米飯時，請務必使用保温功能。

再加熱 保温再加熱

用於保温中（標準保温、休眠保温）。

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



1 攪拌並攤平處於保温狀態的米飯

- 請務必進行攪拌，防止米飯焦糊或變硬。
- 再加熱少量米飯時，按每一碗（約160g）左右的量灑一湯匙飲用開水（常溫），並充分攪拌米飯後堆集在內鍋的中央，可防止米飯乾燥發硬。
- 攪拌米飯時，請小心燙傷。
- 攪拌米飯時，內鍋有時會轉動，如使用隔熱手套等按住，（剛使用後的內鍋為高溫）可防止轉動及內鍋底部（外側）的損傷等。

2 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。



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。

再加熱的大約時間 約7分鐘~9分鐘



約7分鐘~9分鐘後

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」。

3 攪拌米飯

- 由於鍋底的米飯會稍微變硬，因此要充分攪鬆、攤平。
- 攪拌米飯時，請小心燙傷。
- 攪拌米飯時，內鍋有時會轉動，如使用隔熱手套等按住，（剛使用後的內鍋為高溫）可防止轉動及內鍋底部（外側）的損傷等。

以下情況請不要再加熱

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

希望停止再加熱，恢復保温狀態時



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。

預約炊飯

定時預約炊飯

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

1 按 ，選擇炊煮項目

- “QUICK（白米快速）”、“MIXED（什錦飯）”、“SWEET（糯米飯）”、“MULTI GRAIN（什穀米）”、“CAKE（蛋糕）”不能使用定時預約炊飯。

2 按 ，選擇「預約1」（或「預約2」）

- 顯示「預約1」的設定時間，START / REHEAT（炊飯/再加熱）燈閃爍。
- 如再次按鍵，將顯示「預約2」的設定時間。

3 按 或 ，設定希望炊煮完成時間

- ：以10分鐘為單位遞增
- ：以10分鐘為單位遞減

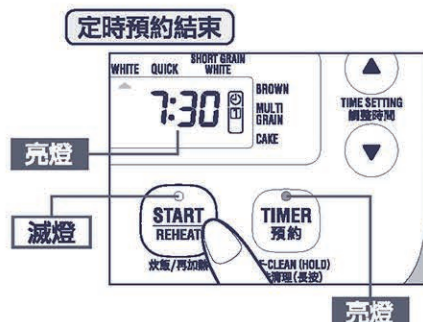
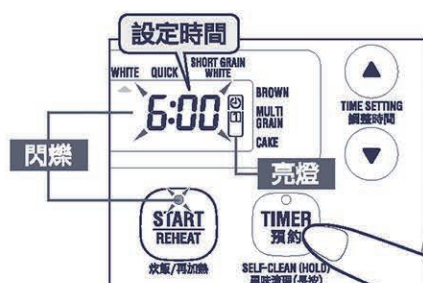
- 按住按鍵不放，則以10分鐘為單位快速遞增/遞減。
- 希望預約的時間與前次相同時，則不需要調整時鐘。

4 按 音樂（蜂鳴器）響起，定時預約結束。

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

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

例 設定預約1為「7:30」時



定時預約炊飯時間

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

	1.0L規格	1.8L規格		1.0L規格	1.8L規格
白米	1小時10分鐘~	1小時10分鐘~	粥	2小時15分鐘~	2小時15分鐘~
短粒白米	1小時10分鐘~	1小時10分鐘~	糙米	1小時55分鐘~	2小時~
壽司飯	1小時10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。
- 室溫、水溫較低時，或因電壓、水量增減等因素，到了預約時間有時飯還沒煮好。
- 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。
- 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。

蛋糕的作法

1 請在內鍋內側底部及側面均勻塗上一層薄薄的牛油

- 牛油塗法如果不均勻，將導致麵糊容易沾到鍋上。

2 調製蛋糕麵糊

麵糊的份量與調製法請參閱「食譜」。→參閱P.17

- ※請不要放入泡打粉。過度膨脹可能會使產品發生故障。
- ※對於1.0L的內鍋，低筋麵粉的最大容量為120g份，對於1.8L的內鍋，低筋麵粉的最大容量為180g份。



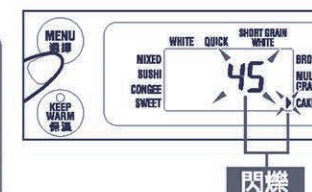
3 把麵糊倒進步驟1的內鍋裡，推平表面。其次，去除麵糊內的氣泡

- 去除氣泡時，請用手掌拍打鍋底數次。
- 請勿將鍋底撞擊廚房台面或堅硬物體，否則會導致鍋底變形，影響蛋糕的成品。

4 關上上蓋，按 ，選擇“CAKE（蛋糕）”項目

- 選擇“CAKE（蛋糕）”項目後，“CAKE（蛋糕）”項目的最初顯示時間閃爍。
- 請按  或  變更烹調時間。
- 烹調時間請參閱「食譜」（P.17）。
- 持續按住按鍵，則以5分鐘為單位快速遞增/遞減。

規格	最初顯示時間	可設定的時間範圍
1.0L規格	45分鐘	1分鐘~60分鐘
1.8L規格	65分鐘	1分鐘~80分鐘



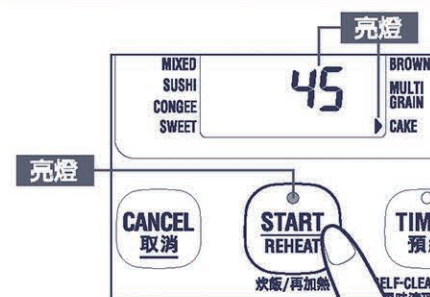
- 1.0L規格的顯示。

5 按 音樂（蜂鳴器）響起，開始烹調。

音樂（蜂鳴器）響起，開始烹調。

START / REHEAT（炊飯/再加熱）燈亮燈時，液晶顯示面板顯示至烹調結束的大約時間（分鐘）。

- 烹調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。



6 烹調完成的音樂（蜂鳴器）鳴響，烹調完成。

按 ，將蛋糕從鍋中取出

請注意

- 烹調完成後請立刻取出蛋糕。如不及時取出，可能會沾到鍋上。
- 烹調完成時本體內側溫度相當高，取出蛋糕時請務必小心。
- 如果蛋糕尚未烤熟，請重複操作步驟4以下的操作程序，延長烹調時間。
- 請待本體冷卻後再清理。
- 製作蛋糕後如鍋內留有蛋糕味，請參閱P.20的「異味清理」，去除異味。

- 烹調完成後請務必按“CANCEL（取消）”鍵。如不按“CANCEL（取消）”鍵，則蜂鳴器將每隔30分鐘鳴響一次，提醒您取出蛋糕，並且顯示會閃爍通知。



■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

什錦飯

項目選擇： **MIXED**

材料 (4~5人份)

白米	3杯	A { 淡色醬油、甜料酒 (味醃) 各1½湯匙 鹽 ½茶匙 日式高湯粉 ½茶匙 泡香菇的水、歐芹適量
雞腿肉	50g	
油炸豆腐	½片	
紅蘿蔔	35g	
茼蒿	35g	
牛蒡	35g	
乾香菇 (泡開)	2~3片	

烹調法

- 1 把切成一公分方塊的雞腿肉，和切成長方塊的油炸豆腐 (用熱水燙過)，用A料浸泡5分鐘。
- 2 胡蘿蔔、茼蒿切成小長方塊，茼蒿用熱水燙過後瀝乾水分，牛蒡削成薄片浸水除腥後放入篩網瀝乾水分，乾香菇切成細絲。
- 3 在泡香菇的水裡及加入步驟1後充分攪拌。
- 4 白米洗淨後，加入步驟3及水至「WHITE」的水位刻度3，並從鍋底進行充分攪拌均勻。
- 5 在步驟4的白米上將步驟1和步驟2的配料鋪平。



●請勿將配料與米攪拌。另外米和配料量過多時將影響炊煮。

- 6 按「MENU」鍵選擇【MIXED】。
- 7 按「START/REHEAT」鍵。
- 8 炊飯結束後，攪拌打鬆。
- 9 盛入器皿，再放上歐芹裝飾。

手卷壽司

項目選擇： **SUSHI**

材料 (4~5人份)

白米	3杯	配 料 (適量) 納豆+綠紫蘇+蔥 牛油果+火腿肉 燻肉+蘆筍 三文魚子、鰻魚、日式煎蛋、 紅蘿蔔、青瓜、芹菜等 海苔片、芥末、醬油、 紅薑.....適量
混合醋	4湯匙	
砂糖	1湯匙	
鹽	½茶匙	
配 料 (適量)		
生魚片 (吞拿魚、 魷魚、蝦等) 腌菜類 (腌蘿蔔等)		

烹調法

- 1 白米洗淨後，加水至「SUSHI」的水位刻度3。
- 2 按「MENU」鍵選擇【SUSHI】。
- 3 按「START/REHEAT」鍵。
- 4 炊飯結束後，把飯移到鋪有濕布的壽司木桶，立即加入混合醋，同時不斷的進行翻拌並搗風使其冷卻。



●請事先準備好壽司飯和配料等，手卷壽司時，只要卷入各自嗜好的配料即可食用。也可用生菜葉取代海苔片卷入配料食用。

七草粥

項目選擇： **CONGEE**

會導致汁液溢出或蒸氣途徑堵塞，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	1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)	75g
鹽	少許

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1，放置於本體內。
- 3 按「MENU」鍵選擇【CONGEE】後，再按「START/REHEAT」鍵。
- 4 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。

※春季七草：水芹、薺菜、鼠麴草、繁縷、寶蓋草、燕薺、白蘿蔔等7種。

糯米紅豆飯

項目選擇： **SWEET**

先煮紅豆，然後將紅豆與豆湯分開，冷卻至常溫後使用。炊飯時請用豆湯代替水進行炊煮。

材料 (4~5人份)

糯米	3杯
紅豆	50g
芝麻鹽	適量

烹調法

- 1 糯米洗好後放入篩網中，放置約30分鐘左右以瀝乾水分。
- 2 紅豆洗好後倒進其他鍋裡，加400mL水後煮開沸騰約2分鐘。其後把湯汁倒掉，重新加600mL水煮開後燉煮約20分鐘，煮到紅豆可以用手指捏扁但不會爆開的程度。最後把紅豆、湯汁分開。
- 3 把步驟1的糯米倒進內鍋裡，加入步驟2的湯汁，並加水至「SWEET」的水位刻度3。請從鍋底進行充分攪拌均勻後，再把2的紅豆均勻倒在糯米上。
●請勿將配料與米攪拌。另外米和配料量過多時將影響炊煮。
- 4 按「MENU」鍵選擇【SWEET】。
- 5 按「START/REHEAT」鍵。



6 炊飯結束後，打開鍋蓋將紅豆與糯米飯拌勻拌鬆。其後再把飯盛入碗中，依據個人喜好灑上芝麻鹽。

●如在糯米中混入白米烹煮時，請將加入水量稍多於刻度水量。

- 以下材料為能恰好製作海綿蛋糕的最大製作份量。超過以上份量時，會造成蛋糕烤不熟，或內蓋組上附著麵糊。

海綿蛋糕

項目選擇： **CAKE**

(設定時間：1.0L規格45分鐘；1.8L規格65分鐘)

材料	1.0L規格	1.8L規格
低筋麵粉 (預先篩好)	120g	180g
雞蛋 (將蛋黃、蛋白分開)	4個	6個
砂糖	100g	150g
香草精	少許	少許
A { 牛奶	1湯匙	1½湯匙
牛油	20g	30g
牛油 (用來塗在鍋上)	適量	適量
鮮忌廉、水果 (裝飾用)	適量	適量

烹調法

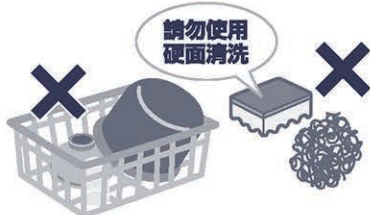
- 1 在內鍋裡底部及側面均勻塗上一層薄薄的牛油。
- 2 把A隔熱水加溫備用。
- 3 把蛋白倒入金屬盆裡，攪拌到整體泛白後，分2~3次倒入砂糖，充份打發到挑起時蛋白尖端挺立。
- 4 在步驟3裡加上蛋黃、香草精後，以打蛋器攪拌。
- 5 在步驟4裡加入低筋麵粉，以橡皮刮刀均勻攪拌到沒有粉粒為止。其後把A倒入，並迅速拌勻以免破壞泡沫。
- 6 把步驟5的麵糊倒進內鍋裡，用手掌輕拍鍋底數次以後，把內鍋放進本體並關上上蓋。
- 7 按「MENU」鍵選擇【CAKE】後，再按「START/REHEAT」鍵。(海綿蛋糕的烹調時間分別為1.0L規格45分鐘、1.8L規格65分鐘。)
- 8 烤好後立刻從內鍋中取出蛋糕放涼。
- 9 依據個人喜好，以打發的鮮忌廉、水果等裝飾。



*變化：低筋麵粉裡加上可可粉，可以製作巧克力蛋糕，加上抹茶粉，則可以製作抹茶蛋糕。(使用量分別為1.0L規格1½湯匙、1.8L規格2湯匙。)

請注意

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



本體外側

用擰乾水分的軟布擦拭。

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

操作面板

用乾的軟布擦拭。

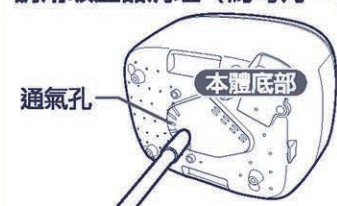
上蓋開閉鈕

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

- 否則有可能會導致無法開蓋。

通氣孔

請用吸塵器清理（約每月一次）



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

蒸氣口 → 參閱P.19

本體插座
用乾的軟布擦拭。

用乾的軟布擦拭。



內鍋（→參閱P.5）、飯勺

使用廚房用中性洗滌劑（洗碗精）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（洗碗精）清洗。



本體內側

鉤扣

請用竹籤等剔除飯粒、米粒等異物。

- 否則，會造成上蓋無法完全關閉，或無法打開。

內蓋組、內蓋墊圈

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

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

- 每次使用後，請務必清洗內蓋組。如污垢殘留不予清洗，或有水分殘留，會導致變為茶色及生鏽。

加熱板

用軟布浸溫水擰乾後擦拭表面污垢。

（加熱板有飯粒等牢固黏附時，用市售的320號砂紙沾上水輕輕磨擦。）
用竹籤等剔除嵌入的飯粒或米粒等異物。

上蓋內側

請握緊上蓋，用擰乾水分的軟布擦拭。將上蓋內側沾附的米漿及飯粒擦拭乾淨。

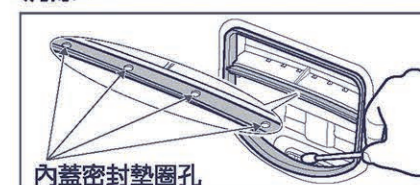
- 如髒污或水分殘留放置不理會導致變色（茶色）及生鏽。

蒸氣口墊圈

內蓋密封墊圈

蒸氣口

用擰乾水分的軟布，將蒸氣口沾附的米漿及飯粒擦拭乾淨。細部的髒污嚴重時，請以棉花棒等清除。



- 請確認內蓋密封墊圈4處孔內是否有異物阻塞。
- 蒸氣口墊圈和內蓋密封墊圈不能取下。

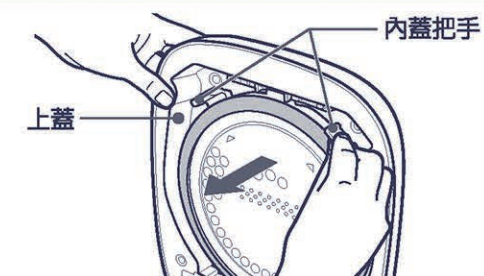
中心感熱器

用擰乾水分的軟布擦拭。如有飯粒、米粒等異物嵌入時，請用竹籤等剔除。

內蓋組的取下、安裝方法

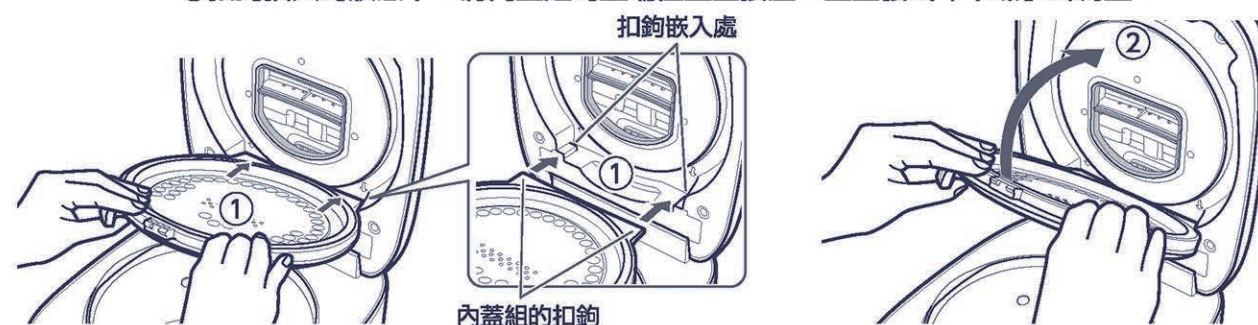
取下方法

用單手按著上蓋，將內蓋把手往自己的方向拉即可取下。



安裝方法

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



異味清理

依照以下方式清理可減少異味。
●依異味的狀況，亦有可能無法完全去除。

1 將水加入內鍋

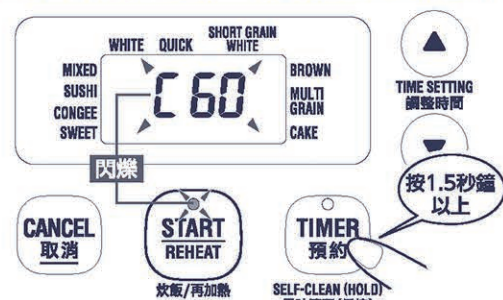
1.0L規格	至「WHITE (白米)」水位刻度「1」處
1.8L規格	至「WHITE (白米)」水位刻度「2」處

2 將內鍋放入本體中，安裝內蓋組，關閉上蓋

3 將本體插頭和電源插頭插入各插座
→參閱P.8「基本的炊飯方法 4」

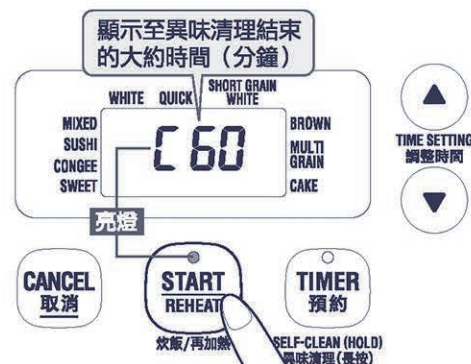
4 長按 (1.5秒鐘以上)

蜂鳴器鳴響（「嗶」×3次），將切換至異味清理顯示。



5 按

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



異味清理的大約時間 約60分鐘

- 為電壓220-230V、室溫20℃、水溫18℃的情況。
- 至異味清理結束的大約時間可能與實際的異味清理時間不同。實際的異味清理時間會隨室溫、水溫、電壓、水量等而變化。
- 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。
- 想知道目前時間時，請按  或 ，便會切換顯示。

6 音樂（蜂鳴器）鳴響，顯示切換為「0」閃爍時，按



- 如不按“CANCEL（取消）”鍵，則蜂鳴器將每隔30分鐘鳴響一次。

7 待本體冷卻後再清理整個產品

內部處於高溫狀態，所以務必待本體冷卻，將熱水倒掉後，再進行清理。

- 請置於通風良好處，並打開上蓋使其乾燥。

中途想取消異味清理時

按“CANCEL（取消）”鍵

START / REHEAT（炊飯/再加熱）燈滅燈，恢復目前時間的顯示。

- 僅取出內鍋，電源不會切斷。
請務必按“CANCEL（取消）”鍵。

異味清理後仍有異味時

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

請注意

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

認為故障時

●委託修理前，請檢查以下項目。

現象	需檢查項目
米飯過硬或過軟	●根據口感，將水量調整在離水位刻度的1~2mm左右。 ●在傾斜的場所增減水量時，水量容易過多或過少，導致米飯的軟硬度變化。 ●因品種、產地、保存日期（新米和舊米）等不同，米飯的軟硬度會有變化。 ●因室溫、水溫等不同，米飯的軟硬度會有變化。 ●用定時預約炊飯時，米飯有時會變得稍軟。 ●若以“QUICK（白米快速）”炊飯，可能會使米飯發黏或變硬。 →請以“WHITE（白米）”試試。 ●內鍋是否變形？ ●是否洗米不夠充分而使米糠殘留？ ●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？ ●是否將煮好的飯充分攪拌？ →請將煮好的飯充分攪拌。 ●內鍋外側、中心感熱器及加熱板是否有沾附水分、飯粒或米粒等異物？ →若有請擦拭乾淨。 ●本體內側、內蓋組是否沾有水分或異物？ →若有請擦拭乾淨。
米飯過於焦糊	●內鍋外側、中心感熱器及加熱板是否有沾附水分、飯粒或米粒等異物？ →若有請擦拭乾淨。 ●長時間浸泡在水中，或定時預約炊飯，會使米糠沉澱在底部而容易燒焦。 ●是否洗米不夠充分而使米糠殘留？ ●內鍋是否變形？
炊煮好的米飯表面呈現凹凸不平	●炊飯中因為熱對流，有時會使炊煮好的米飯表面呈現凹凸不平。 ●炊飯前，米粒的表面是否平整？ ●內蓋組、內鍋是否變形？
炊飯中米漿溢出	●炊煮項目或水量是否正確？→參閱P.10 尤其是“CONGEE（粥）”炊煮項目容易使米漿溢出，請注意避免弄錯。 →參閱P.9「請注意米漿溢出。」 ●是否洗米不夠充分而使米糠殘留？ ●內鍋是否變形？ ●是否有異物嵌入蒸氣口墊圈、內蓋密封墊圈中？
不能炊飯、異味清理 操作鍵失靈	●是否將電源插頭完全插入插座？ ●本體插頭是否有確實插入本體插座？ ●是否在液晶顯示面板上顯示有「E01」、「E02」等？→參閱P.24 ●KEEP WARM（保溫）燈是否亮燈？ →請按“CANCEL（取消）”鍵後再次按“START / REHEAT（炊飯/再加熱）”鍵。 ●異味清理結束後「0」是否閃爍？ →請按“CANCEL（取消）”鍵後再操作。 ●在操作炊飯、異味清理的最後，是否按了“START / REHEAT（炊飯/再加熱）”鍵？ →需按“START / REHEAT（炊飯/再加熱）”鍵，才能開始炊飯、異味清理。
蒸氣從上蓋與本體之間洩漏	●是否有內蓋組掉落或變形、內蓋墊圈斷裂的情形？ ●內蓋墊圈有無髒污？ →髒污時請清理乾淨。 ●內鍋是否變形？
炊飯/保溫/異味清理 炊飯中、保溫中、異味清理中發出聲音	●「卡喀」「卡喀」的聲音是微電腦啟動，調節火力的聲音。 ●鍋內有水滴時可能會發出「啪嗒啪嗒」較大的聲音。 →請擦去鍋內的水滴或異物後再放入本體。
不能進行再加熱	●KEEP WARM（保溫）燈是否滅燈？→參閱P.13
內蓋組沾有水滴	●煮好時有立即攪拌米飯嗎？（為了讓多餘的水份逸散） ●有關閉保溫或將電源插頭、本體插頭從插座拔下嗎？ ●依米的種類及室溫，水滴會變得容易沾附。 →並非異常，請拭除水滴。

下頁接續→

認為故障時 續

現 象		需檢查項目
保 溫	在保溫中， 米飯有異味、 黏濕	●是否將飯勺放在鍋內進行保溫？ ●是否將冷飯重新加熱進行保溫？ ●是否將煮好的飯充分攪拌？ →請將煮好的飯充分攪拌。 ●是否洗米不夠充分而使米糠殘留？ ●炊煮什錦飯後，有時會殘留異味。 →請仔細清洗內鍋，請按照「異味清理」進行清理。→參閱P.20 ●將米飯保存於內鍋中時，是否沒有使用保溫功能就這樣放置？ →如不使用保溫功能，將米飯放置於內鍋中，會導致米飯產生異味。→參閱P.6 ●是否每次炊飯、保溫後，都有進行清理？ →由於清理不充分、季節或使用環境的室溫、上蓋的開閉、米的種類、洗米方法等原因，容易導致雜菌繁殖，有可能產生異味。發現異味時，效果最佳的處理方法是先進行P.19「本體內側」的清理、P.20「異味清理」，然後再使用P.11「標準保溫」。或是參閱P.24「有此情況時」提高保溫溫度，效果將更為顯著。
	在保溫中， 米飯有變色、變乾	●內鍋外側、中心感熱器及加熱板是否有沾附水分、飯粒或米粒等異物？ →若有請擦拭乾淨。 ●是否對少量米飯進行保溫？ ●是否超過了12小時以上的保溫？ →參閱P.11 ●因米及水的種類不同，有時煮好後的飯看上去發黃。 ●發現米飯變色或乾燥時，參考P.24「有此情況時」降低保溫溫度，則效果更佳。
	無法進行 「休眠保溫」	●是否選擇了無法進行「休眠保溫」的炊煮項目？ →參閱P.11 ●保溫經過時間是否超過12小時？ →保溫經過時間超過12小時以上，將無法進行「休眠保溫」。 ●是否將冷飯重新加熱進行保溫？ →內鍋溫度過低時，將無法進行「休眠保溫」。
	不顯示保溫經過 時間	●是否顯示目前時間？ →請按“TIME SETTING（調整時間）”鍵，切換顯示時間。 →參閱P.12「提示」
	保溫經過時間在 閃爍	●米飯溫度太低時，或保溫時間超過12小時則保溫經過時間閃爍。 （依炊煮項目有所不同。） →參閱P.11
預 約	預約後立即開始炊 飯	●目前時間是否與面板顯示時鐘一致？ →時間以24小時表示。請再次核對調整。 ●當設定時間低於定時預約炊飯時間時，則立即開始炊飯。
	到了預約時間 飯還沒煮好	●目前時間是否與面板顯示時鐘一致？ →時間以24小時表示。請再次核對調整。 ●室溫、水溫較低時，或因電壓、水量增減等因素，到了預約時間有時飯還沒煮好。
	不能預約	●在操作定時預約的炊飯最後，是否按了“START / REHEAT（炊飯/再加熱）”鍵？ →需按“START / REHEAT（炊飯/再加熱）”鍵，才能完成定時預約。 ●「7:00」是否閃爍？ →不進行時間調整則將無法接受預約。→參閱P.7 ●是否選擇了不能使用定時預約的炊煮項目？ →“QUICK（白米快速）”、“MIXED（什錦飯）”、“SWEET（糯米飯）”、“MULTI GRAIN（什穀米）”、“CAKE（蛋糕）”不能使用定時預約炊飯。
蛋 糕	蛋糕過度膨鬆	●烹調時是否在麵糊裡加入發酵粉或小蘇打等？ →添加小蘇打等將導致蛋糕過度膨鬆，進而導致本電飯煲故障。
	蛋糕坍塌	●剛做好的蛋糕容易坍塌，從鍋裡取出時請留意。
	蛋糕沾到內鍋上	●是否忘了在內鍋內側塗上牛油？ →不塗牛油將導致蛋糕容易沾到內鍋上。 （在內鍋裡塗上牛油後再倒進麵糊，將使蛋糕烤好後容易取出。） ●內鍋是否變形？ →內鍋變形可能導致蛋糕烤焦或烤不熟。
	蛋糕烤焦	●內鍋是否變形？ →內鍋變形可能導致蛋糕烤焦或烤不熟。 ●蛋糕烹調時間是否過長？ →請依照食譜上的烹調時間製作。如果還是烤焦，則請用“TIME SETTING（調整時間）”鍵縮短烹調時間。 →參閱P.15、P.17

現 象		需檢查項目
蛋 糕	蛋糕烤不熟 不膨鬆	●蛋糕烹調時間是否過短？ →請依照食譜上的烹調時間製作。如果還是烤不熟，則請用“TIME SETTING（調整時間）”鍵調整或延長烹調時間。 →參閱P.15、P.17 ●蛋白是否沒有充分打發？ →蛋白沒有充分打發可能導致蛋糕烤不熟或不膨鬆。蛋白請打發到挑起時尖端挺立為止。 ●蛋白是否過度打發導致分離？ →蛋白分離可能導致蛋糕烤不熟或不膨鬆。蛋白只需要打發到挑起時挺立即可。 ●材料計量是否正確？ →如果沒有正確計量材料，可能導致蛋糕烤不熟或不膨鬆。 ●加入低筋麵粉時是否過度攪拌（打稠）？ →過度攪拌可能導致蛋糕烤不熟或不膨鬆。 ●製作加料蛋糕時，是否加入配料過多？ →加入過多配料可能會影響蛋糕的成品。 ●是否加入的麵糊過多？ →請依照食譜加入適當分量的麵糊，麵糊過多可能導致蛋糕烤不熟。 ●是否麵糊調好後立刻烘烤？ →麵糊調好後如果不立刻使用，氣泡將消失而難以膨漲。麵糊調好後請立刻使用。 ●麵糊倒入內鍋裡後，如果拍打鍋底次數過多，將導致蛋糕難以膨漲，請輕拍數次即可。 ●內鍋是否變形？ →內鍋變形可能導致蛋糕烤焦或烤不熟。
		●內鍋裡只能倒進麵糊，請勿使用蛋糕模或鋪上烤模紙。 →可能導致內鍋變形、防沾塗層剝落、蛋糕烤焦或烤不熟。
其 他	液晶顯示面板起霧	●長期間未使用、或因周圍環境的溫度變化，液晶顯示面板可能起霧。 ●是否確實擦取內鍋外側的水滴後放入本體？ →洗米及內鍋清理後，如於水滴殘留的狀態放入本體，水會進入本體內部，導致故障或液晶顯示面板起霧。 ●炊飯與保溫後，起霧是否消失？ →若炊飯與保溫後起霧消失，可能是因為本體內部溫度與室溫的溫差因而導致結露狀況。使用幾次炊飯後可改善，請繼續使用。 如使用一段時間後，液晶顯示面板的起霧更加嚴重或積水時，本體內部可能進水。此時需檢修，請洽詢購買店。
	上蓋無法打開	●按壓上蓋開閉鈕的邊緣時，上蓋可能不易打開。 請按壓上蓋開閉鈕的中央部位。
	上蓋無法關閉	●內蓋組是否有正確安裝？ →若沒有安裝內蓋組，由於安全顧慮而設計為上蓋無法關閉的構造，並非故障。
	炊飯中、 異味清理中上蓋開啟	●上蓋是否有確實關閉？ →請確實壓住上蓋直至發出「卡嗶」的聲音。
	發生跳電時	●炊飯中、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。 →電飯煲請單獨使用電源插座。請勿使用延長線。復電後，如停電時間未滿10分鐘則開始繼續炊飯、異味清理。
	不小心直接把米和 水放入本體內部了	●未使用內鍋而直接把米和水放入本體內部時，會造成故障，請洽詢購買店。
	有塑膠等樹脂的異 味	●剛開始使用時，可能會有塑膠等樹脂的異味，但會隨著使用次數增加而逐漸消失。 若介意異味時，請嘗試P.20「異味清理」。
	不會顯示炊煮完成和異味清理 結束的大約時間	●如連續進行炊飯、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。 →參閱P.19

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
	●上蓋感熱器、中心感熱器處於高溫。 →請按“CANCEL (取消)”鍵，並打開上蓋，冷卻45分鐘以上。(小心燙傷。) →想快速冷卻時→參閱P.9「建議」
	●7:00 閃爍時，請重新調整時間。→參閱P.7 如不更正時間，在 7:00 閃爍的狀態下進行炊飯、異味清理，則炊飯中、保溫中、異味清理中不顯示目前時間。
從插座上拔下電源插頭、本體插頭，顯示消失	●內建的鋰電池用盡。 鋰電池用盡時，從插座拔下電源插頭或者從本體插座拔下本體插頭，顯示和記憶（目前時間、炊煮項目、保溫狀態）將消失，但將電源插頭插入插座後，重新調整時間後，仍可正常使用。 更換鋰電池時，請洽詢購買店。 提供收費更換服務。
顯示異常	●請拔下電源插頭、本體插頭，重新再次插入電源插座。
	●是故障。 →請聯絡購買店。

有此情況時

發現米飯有異味、變色、乾燥時…

變更保溫溫度

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

- 「標準保溫」和「休眠保溫」同時被變更。

■保溫溫度的設定變更方法

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

顯示目前時間

2 按 3秒鐘以上

按3秒鐘以上

蜂鳴器「嗶」鳴響3次，現在的設定值呈現閃爍狀態（初始設定為「0」）

3 按 設定溫度

按 鍵往 的方向移動，
按 鍵以 的順序切換。

保溫溫度變更範圍 低 初始設定 高

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

4 按

設定的溫度亮燈，蜂鳴器響起（「嗶」鳴響3次）後則設定完成

按鍵操作結束後，蜂鳴器響聲停止即恢復為時間顯示

提示

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

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

關於零件更換、購買

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

零件名稱		零件號碼
內蓋組	1.0L規格	C277-GR
	1.8L規格	C278-GR
內 鍋	1.0L規格	B686-6B
	1.8L規格	B687-6B
飯 勺		BE814041L-02
量米杯		615784-00

規格

型 號		NL-EAQ10	NL-EAQ18
炊飯容量（約L）「 」內為杯數	白米（長粒白米）	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]
	白米快速（長粒白米）	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]
	短粒白米（短粒白米）	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]
	什錦飯（長粒白米）	0.18~0.72 [1~4]	0.36~1.08 [2~6]
	壽司飯（短粒白米）	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]
	粥（長粒白米）	0.09 [0.5]	0.09~0.18 [0.5~1]
	糯米飯（僅限糯米或是糯米+長粒白米）	0.18~0.72 [1~4]	0.36~1.08 [2~6]
	糙米（中粒/長粒糙米）	0.18~0.72 [1~4]	0.36~1.44 [2~8]
	什穀米（什穀米）	0.18~0.72 [1~4]	0.36~1.08 [2~6]
	蛋糕	低筋麵粉 120g份	低筋麵粉 180g份
電 源		交流 220 - 230V 50/60Hz	
額 定 電 量		607 - 663W	824 - 901W
保 溫 時 平 均 耗 電 量		34W	39W
炊 飯 方 式		直接加熱式	
電 源 線 長 度		1.0m	
外 形 尺 寸（約 c m）		寬25×深31.5×高21.5(45※1)	寬27×深34×高24.5(51※1)
重 量		約3.6kg	約4.3kg

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

■注意：本電器必須接通地線

重要說明

本產品電線內導線，按下列規定以顏色標記：

綠色及黃色：地線 棕色或紅色：火線 藍色或黑色：水線

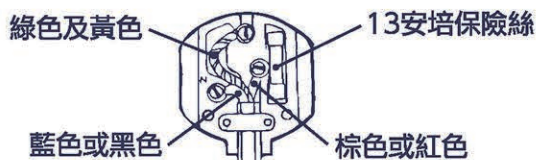
如這種標記規定與所用插頭上的標記不一致，請按下列方式接線。

綠色及黃色須接至插頭上標有E地線標記或是接到標有綠色或綠色及黃色的接線端。

藍色線須接至插頭上標有N或標有黑色的接線端。

棕色線須接至插頭上標有L或標有紅色的接線端。

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



如何更換保險絲

如你的電源線插頭（參考第4頁）是：

A. 可以拆解的類型，請參考上述的指示。

B. 不可拆解的類型，請參考下述的指示。

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

注意

不要直接把保險絲安裝在插頭中。保險絲蓋會無法裝上。

