ZOJIRUSHI

USA CAN

PRESSURE INDUCTION HEATING RICE COOKER & WARMER

OPERATING INSTRUCTIONS

CUISEUR À RIZ ET CHAUFFE-RIZ À PRESSION PAR INDUCTION

MODE D'EMPLOI

NW-YNC10 / NW-YNC18

- **Please read and follow these operating instructions carefully. Misuse of this Rice Cooker may be dangerous because of the high pressure. Please keep these operating instructions at hand for easy reference.**
- **Veuillez lire attentivement les présentes instructions et les respecter d'utilisation. L'utilisation inadéquate de ce cuiseur à riz peut être dangereuse en raison de la pression élevée qui s'en dégage. Veuillez garder ce mode d'emploi à portée de main pour pouvoir le consulter facilement.**

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ZOJIRUSHI CORPORATION

IMPORTANT SAFEGUARDS

BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED WHEN USING ELECTRICAL APPLIANCES, INCLUDING THE FOLLOWING.

1. Read all instructions thoroughly.
2. Avoid touching hot surfaces and do not close or clog the steam vent opening under any circumstances. The handles and knobs are provided for your safety and protection.
3. To prevent hazardous operation or electric shock, do not immerse power cord, power plug, or rice cooker (except inner cooking pan) in water or other liquids.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before adding or removing parts, and before cleaning the appliance. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
6. Do not use or operate the appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, unplug the appliance and return it to the nearest authorized service facility or dealer for examination, repair or adjustment.
7. The use of accessories or attachments not recommended by the appliance manufacturer may be hazardous or may cause malfunction.
8. Do not use outdoors.
9. Keep the power cord away from hot surfaces and do not let the cord hang over the edge of tables or counters.
10. Do not place the appliance on or near a heated surface such as a gas or electric stove, or in a heated oven.
11. Always use extreme caution when moving appliances containing hot contents or liquids.
12. Plug the cord into a household electrical outlet. To disconnect, turn the power control to OFF, then remove plug from wall outlet.
13. Do not use the appliance for other than intended or specified purposes.
14. To reduce the risk of electric shock, use only the supplied inner cooking pan.
15. The heating element surface is subject to residual heat after use.
16. This appliance cooks under pressure. Improper use may result in scalds and injuries. Make sure the unit is properly closed before operating.
17. Do not cook foods such as applesauce, cranberries, pearl barley or other cereals, split peas, rhubarb, noodles, macaroni or other pasta. These foods tend to foam, froth or splatter and may block the pressure release device.
18. Always check the pressure release devices for clogging before use.
19. Do not open the pressure rice cooker until the unit has cooled and the internal pressure has been reduced.
20. Do not use this pressure rice cooker for pressure frying with oil.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

This appliance is supplied with a short power cord to reduce the risk of becoming entangled in or tripping over. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance, and a longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug was designed to fit into a polarized outlet in only one direction. If the plug does not fit fully into the outlet, do not attempt to force it or modify it in any way. Simply reverse the plug and insert. If it still does not fit, contact a qualified electrician.

IMPORTANT SAFEGUARDS Be sure to follow these instructions.

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

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

⚠ **WARNINGS**	Indicates risk of serious injury or death.
⚠ **CAUTIONS**	Indicates risk of injury, household or property damage if mishandled.

■ **Prohibited or required actions are indicated as follows:**

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

⚠ WARNINGS

To Cook Rice Safely in This Rice Cooker

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

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

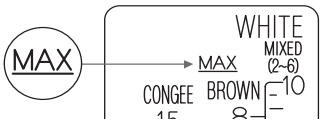
There is the risk of the steam exhaust route becoming clogged, which can cause steam to come out from the gap between the Outer Lid and the Main Body, or cause the Outer Lid to open suddenly, during cooking or Self-Cleaning.

<Examples of foods that must not be used>

- Foods using ingredients that increase in size while cooking (pastes, beans, noodles, etc.) Boil beans in a separate pot before using them
- Foods that may bubble over such as those using baking soda
- Thick foods such as curry and stew
- Foods with large amounts of oil
- Foods that bubble up such as jams
- Foods packaged in plastic bags
- Foods wrapped in parchment paper, aluminum foil, plastic wrap, etc. or steaming dishes
- Foods with green leafy vegetables (such as rice porridge with seven herbs); the green vegetables should be cooked separately and added after the rice completes cooking
- Foods with unpeeled tomatoes

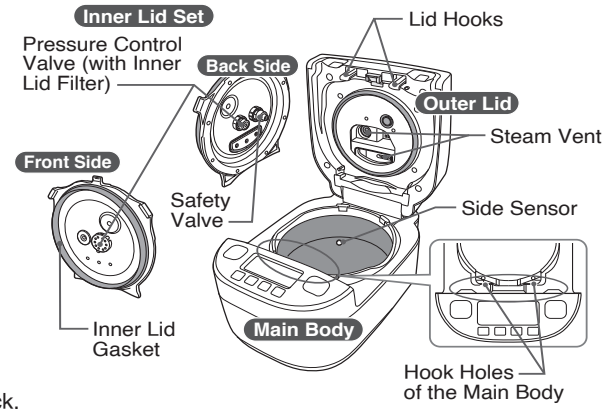
Never open the Outer Lid or move the Rice Cooker when pressure is applied during cooking or Self-Cleaning.

Do not fill water above the "MAX" Line indicated on the Inner Cooking Pan and cook or perform Self-Cleaning.



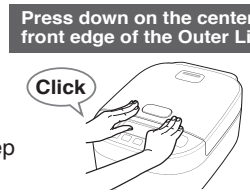
Always check that rice or other matter is not stuck around the Lid Hooks, the Hook Holes of the Main Body, the gap between the Main Body and the Outer Lid, the Inner Lid Gasket, the Pressure Control Valve (with Inner Lid Filter), the Safety Valve, or around the Steam Vent before cooking or Self-Cleaning.

- Rice or other matter stuck on these areas may prevent the Outer Lid from closing completely. During cooking or Self-Cleaning, this may cause steam to come out from the gap between the Outer Lid and the Main Body, or cause the Outer Lid to open suddenly, and rice or other ingredients may boil over. Additionally, for safety purposes, it may prevent the Rice Cooker from activating cooking or Self-Cleaning.
- The Outer Lid may not open if rice or other matter is stuck.

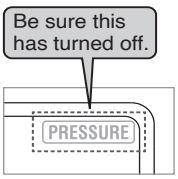


Push down on the Outer Lid until you hear it click shut.

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



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



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

Continued on the next page

IMPORTANT SAFEGUARDS (cont.)

⚠ 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 Zojirushi Customer Service.

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 plug or unplug the Power Cord with wet hands.
Doing so may cause electric shock or injury.

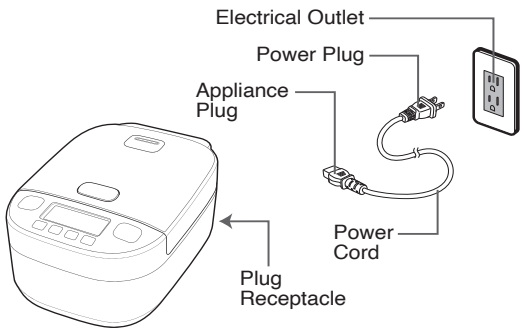
Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker.
Doing so may cause short circuit or electric shock.

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 use the Rice Cooker if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.
Doing so may cause electric shock, short circuit or fire.

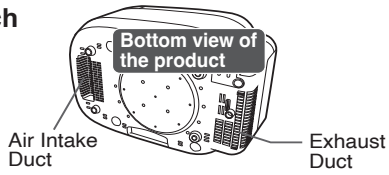
Do not damage the Power Cord. Do not bend, pull, twist, bundle or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects.
A damaged Power Cord can cause fire or electric shock.

Do not use a power source other than 120V AC.
Use of any other power supply voltage may cause fire or electric shock.



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

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



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

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 15 amperes minimum, and do not plug other devices into the same outlet.
Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.

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

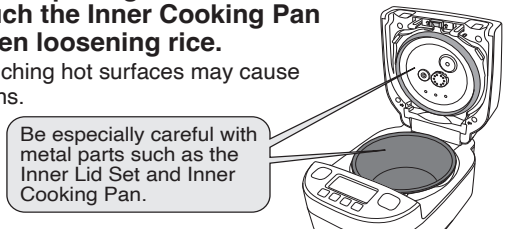
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children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

Stop using immediately if you notice any of the following symptoms indicating a malfunction or breakdown.
Continued use of the Rice Cooker may cause smoke, fire, electric shock or injury.
- The Power Plug, Power Cord or Appliance Plug has become very hot.
- The Power Cord is damaged or the electricity turns on and off when touched.
- The 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.
- The fan at the bottom does not work during cooking or Self-Cleaning. etc.

If any of the above occurs, unplug the Rice Cooker immediately and contact the store where you purchased it or Zojirushi Customer Service for inspection and/or repair.

⚠ 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 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.

Do not use the Rice Cooker on an aluminum sheet or an electric carpet.
The aluminum material may be heated and may cause smoke or fire.

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

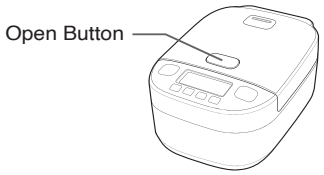
Do not use the Rice Cooker on a surface where the Air Intake Duct or Exhaust Duct can become blocked or covered (such as on paper, cloth, carpet, plastic bag or aluminum sheet).
Doing so may cause breakdown of the Rice Cooker.

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

Do not use the Rice Cooker on a slide-out table or shelf with insufficient load capacity.
Doing so may damage the slide-out table or shelf, causing the Rice Cooker to fall, resulting in injury or burns. The slide-out table or shelf should have a load capacity of 33 lbs./15 kg or more for the 1.0 L model, and 44 lbs./20 kg or more for the 1.8 L model.

Do not use the Rice Cooker near walls or furniture. Allow enough room for steam to escape if using beneath shelving.
Failing to allow enough room may cause breakdown. Steam or heat may also damage, discolor or deform walls, furniture or shelving.

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

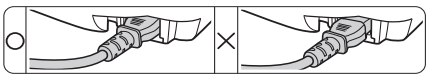


Unplug the Power Plug from the outlet when the Rice Cooker is not in use.
Leaving the Power Plug connected to an outlet may cause the insulation to become damaged, resulting in burns, injury, electric shock, short circuit or fire.

Please allow the Rice Cooker to cool down before cleaning.
Hot parts such as the Inner Lid, Inner Cooking Pan and heating element may cause burns.

Always unplug the Rice Cooker by holding the Power Plug, not by pulling the Power Cord.
Pulling the Power Cord to unplug the Rice Cooker may cause electric shock, short circuit or fire.

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

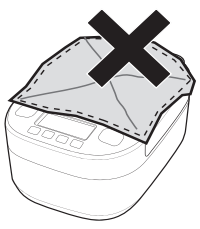


If the Power Cord Assembly is damaged, it must be replaced by an appropriate cord or assembly made available by the manufacturer or its service agent.

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

IMPORTANT

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



- **Do not operate the Rice Cooker if rice or other foreign matter is stuck on the inside of the Main Body, the outside surface of the Inner Cooking Pan or the Side Sensor.**
  Doing so may burn the rice or otherwise cause imperfect cooking.



Continued on the next page

IMPORTANT (cont.)

- **Do not place electronics or objects that are susceptible to magnets in close range of the Rice Cooker.**
  Doing so may cause interference with TV, radio, computer, intercom, transceiver, telephone, etc. It may also erase magnetically recorded data (credit card, train pass, audio tape, etc.).
- **Always hold the Rice Cooker by the Handle when carrying it. Do not tilt the Main Body.**
  Doing so may cause the contents to spill.
- **Do not damage, drop or deform the Inner Cooking Pan.**
  A damaged Inner Cooking Pan may not cook properly.
- **Do not splash the Rice Cooker with water or place it on top of something wet.**
  Doing so may cause electric shock or breakdown.
- **Do not cook when the Inner Cooking Pan is empty.**
  Doing so may cause breakdown of the Rice Cooker.
- **Do not use the Rice Cooker on top of an induction heating cooker.**
  Doing so may cause breakdown.
- **Do not use the Rice Cooker in direct sunlight.**
  Doing so may cause discoloration of the Rice Cooker.
- **Do not unplug the Power Plug from the electrical outlet during cooking or Self-Cleaning.**
  Steam may billow out, which can be dangerous.
- **Do not use the Rice Cooker where its steam may come into contact with other electrical appliances.**
  The steam may cause fire, malfunction, discoloration or deformation of other electrical appliances.
- **Clean the Rice Cooker and the surrounding area before using it.**
  This Rice Cooker is equipped with the Air Intake Duct and Exhaust Duct to improve function and performance, but if dust or insects enter the Air Intake Duct or Exhaust Duct, the Rice Cooker may malfunction. If the Rice Cooker malfunctions due to insects, etc. entering the Air Intake Duct or Exhaust Duct, there will be a charge for repairs.
- **This appliance is intended for household use and similar applications listed below.**
  - Staff (employee) kitchen area in shops, offices and other working environments.
  - Farmhouses

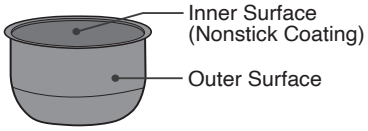
  *This appliance is not intended for use by many unspecified people for a long period of time.

  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

ABOUT THE INNER COOKING PAN

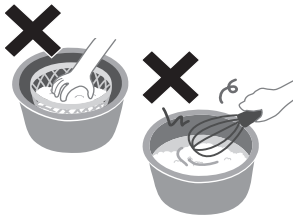
In order to use the Inner Cooking Pan for many years to come, please observe the following.

Inner Surface (Nonstick Coating)



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

<During Preparation>



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

<When Cooking Completes>



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

<When Cleaning> → pg. 24

- **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.**



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. 33**

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 firmly pushing the bottom surface of the Inner Cooking Pan against a sink, table, or similar items may damage or discolor such items.

PART NAMES AND FUNCTIONS

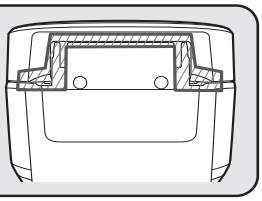
About the Lithium Battery

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. 32**

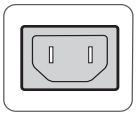
Steam Vent

- 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.

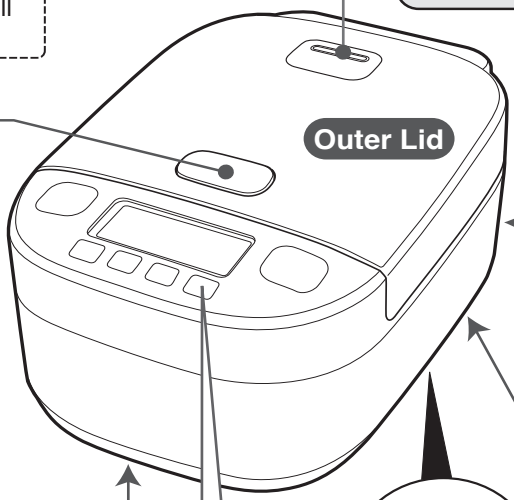


Plug Receptacle
(back of the Main Body)
The Appliance Plug inserts here.

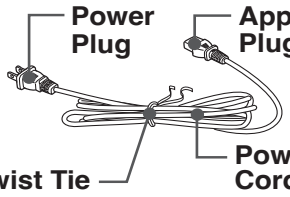


Open Button
Press the Open Button to open the Outer Lid.

- The Outer Lid may take a while to open as it is designed to seal tightly to build up pressure inside.
- The Outer Lid will not open while pressure is applied during cooking and Self-Cleaning. This is for safety purposes and does not indicate a malfunction.



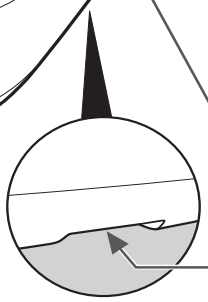
Power Cord Assembly



- 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.

Air Intake Duct
(bottom front of the Main Body)

Exhaust Duct
(bottom back of the Main Body)



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

CONTROL PANEL

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

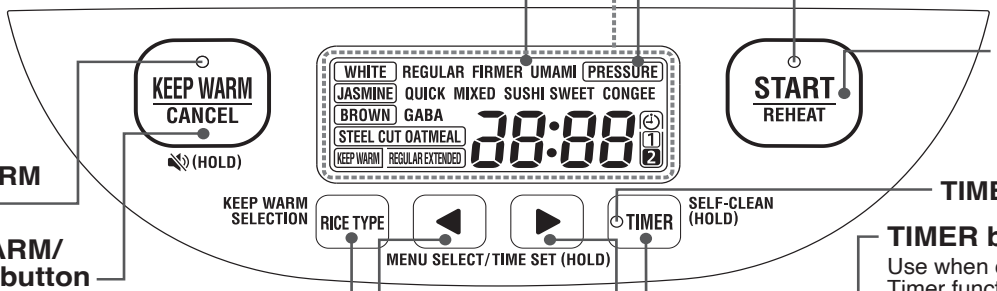
Display

- 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.
- The display will not function if the Power Plug is unplugged.

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

PRESSURE indicator
Turns on in the Display when pressure is applied during cooking.

START/REHEAT light



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

KEEP WARM light

TIMER light

KEEP WARM/ CANCEL button

- Use this button to restart the Keep Warm mode. → **pg. 18**
- Use this button to cancel the selected setting or function in operation.
- Use this button when changing the Notification Sounds. → **pg. 10**

TIMER button
Use when cooking rice using the Timer function. → **pg. 20**

SELF-CLEAN button
Use this button to perform Self-Cleaning. **(Press and hold for 1.5 seconds or longer.)** → **pg. 28**

MENU SELECT button
Use this button for setting the menu you will be using. → **pg. 12**

TIME SETTING button

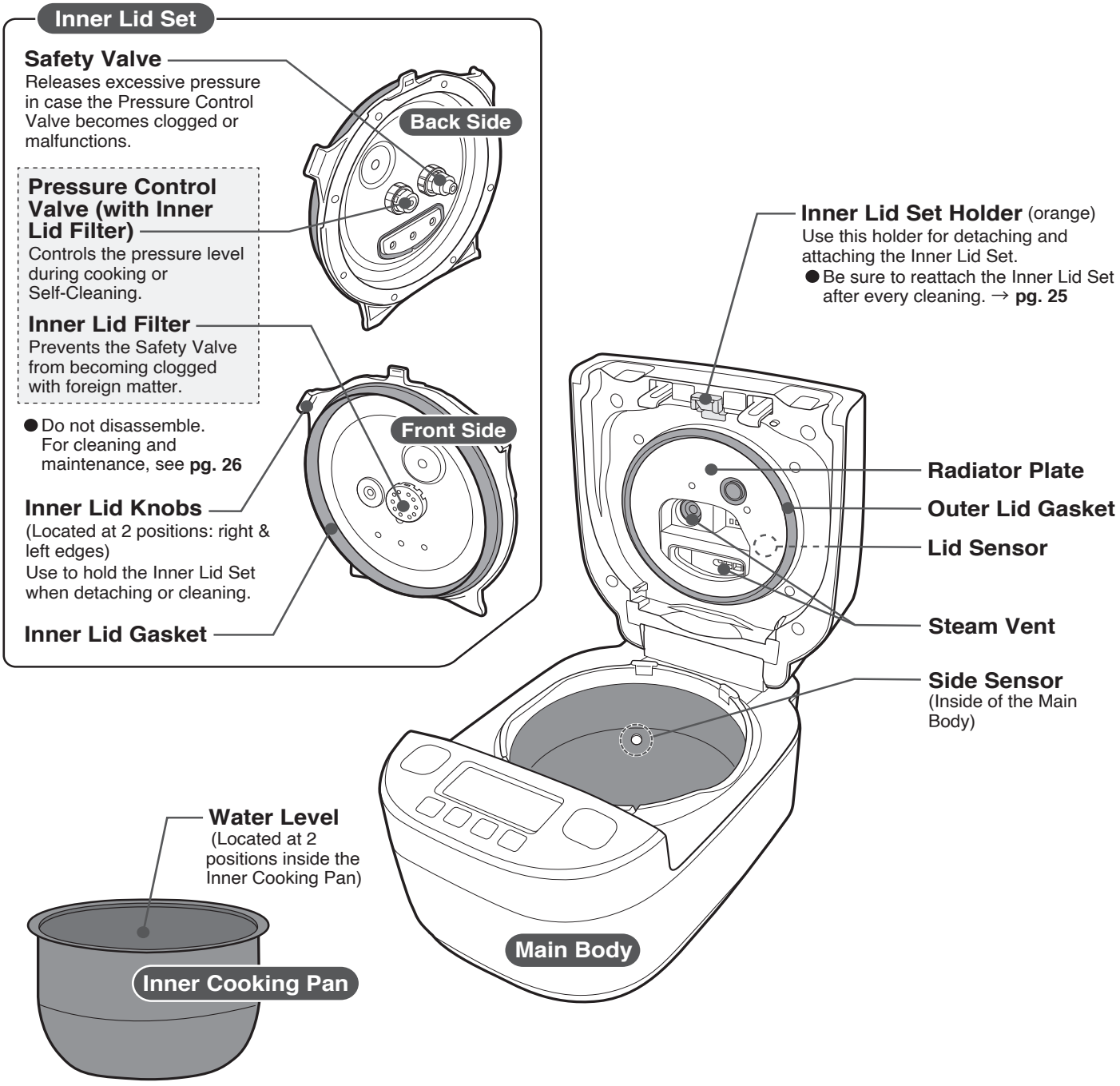
- Use this button when adjusting the current time. **(Press and hold for 1.5 seconds or longer.)** → **pg. 10**
- Use this button when setting the scheduled time for TIMER cooking. → **pg. 20**

RICE TYPE button

- Use this button to select the type of rice. → **pg. 12**
- Use this button to select the Regular Keep Warm or Extended Keep Warm mode. → **pg. 17**

Continued on the next page

PART NAMES AND FUNCTIONS (cont.)



ACCESSORIES

Spatula



Can be placed standing upright.

Measuring Cup



(1 Cup = approx. 6.1 fl. oz./approx. 180 mL)

TIPS FOR DELICIOUS RICE

TIPS FOR COOKING DELICIOUS RICE

● Measure rice accurately

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.

● Clean rice quickly

Prepare a bowl to pool water

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

② **Wash rice** ····· Wash by stirring the rice by hand 30 times, 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.



(Complete steps ①–③ within 10 minutes.)

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

Attention! Do not clean the rice or adjust the amount of water using hot water (95°F/35°C or above). Doing so will cause the rice to be cooked improperly.

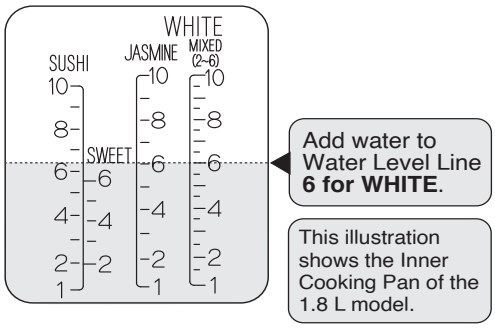
● Adjust the amount of water accordingly

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

Type of Rice	New crop	Old crop
Water Adjustment	Reduce water slightly from the normal level	Add a little water to the normal level

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

When Cooking 6 Cups of White Rice



● Do not use strongly alkalized ionic water

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

● Stir and loosen rice immediately after cooking has completed

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

TIPS FOR USING THE KEEP WARM MODE

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

- If rice is left in the Inner Cooking Pan 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 12 hours or more in the Regular Keep Warm mode or 24 hours or more in the Extended Keep Warm mode (This may differ depending on the menu setting)
- Adding additional rice while keeping rice warm
- Reheating cold rice
- Keeping congee or steel cut oatmeal warm
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice)
- Keeping foods other than rice warm
- 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.

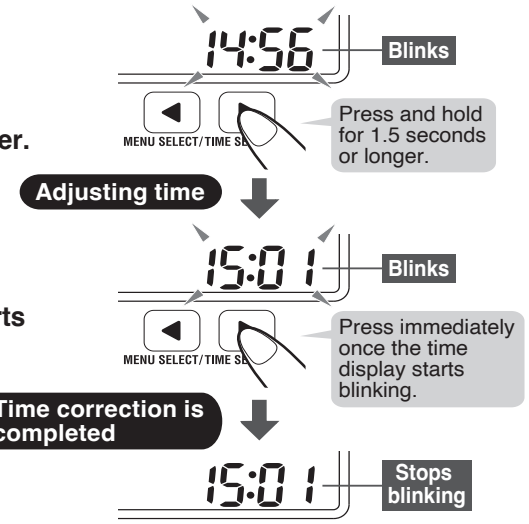
e.g. If the current time is 15:01 but displays 14:56.

1 Set the Inner Cooking Pan and plug in the Power Cord.
→ See step 4 under "BASIC COOKING STEPS" on pg. 11.

2 Press and hold the ◀ or ▶ button for 1.5 seconds or longer.
- Pressing the ◀ or ▶ button displays the menu selection screen. Continue holding it. When the button is held for 1.5 seconds or longer, the time display starts blinking.
- If the time display does not start blinking, press the KEEP WARM/ CANCEL button and start the process again.

3 Once the Rice Cooker beeps 3 times and the time display starts blinking, immediately adjust the clock to the current time.
- ▶: Each press advances the time in 1-minute increments.
- ◀: Each press reverses the time in 1-minute increments.
- Press and hold either button to quickly adjust in 10-minute increments.

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



- **Although the clock display turns off when the Power Plug is disconnected, the current time will reappear when the Power Plug is connected again.**
- 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 Mute.

Types of Notification Sounds

You can choose the Notification Sound from the following

Types of Notification Sounds and their meanings / When	Melody Default setting at the time of shipment from the factory.	Beep Choose this setting to change from a Melody.	Mute Choose this setting to mute the Notification Sounds.
Cooking or Self-Cleaning has begun	"Twinkle, Twinkle, Little Star"	a beep	no sound
Timer is set	"Twinkle, Twinkle, Little Star"	a beep	no sound
Cooking, reheating, or Self-Cleaning has completed	"Amaryllis"	beeps 5 times	no sound
The Outer Lid is not closed during Keep Warm	four short beeps		no sound
The rice has not been loosened after cooking completion	four short beeps		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. 11.

2 Hold the KEEP WARM CANCEL (HOLD) button for more than 3 seconds.
Each time the KEEP WARM/CANCEL button is held for more than 3 seconds, the Notification Sounds will change.

- You cannot change the Melody Signal for the initiation of Reheating. (When the Sound Signal function is set to Mute, the Melody Signal does not sound upon 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.

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

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.

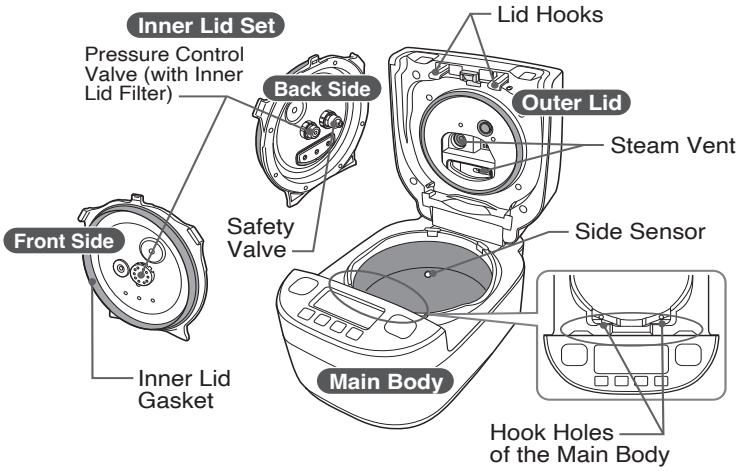
COOKING RICE BASIC COOKING STEPS

- **Wash the Inner Cooking Pan, Inner Lid Set, Spatula, and Measuring Cup before initial use. → pg. 24 - pg. 27**
- **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. 28 "SELF-CLEANING".**

Check all parts before cooking.

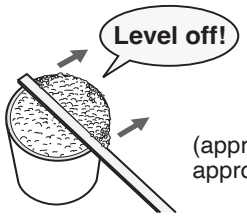
Check that all parts are clean and free of foreign matter before cooking. Make sure that rice or other matter is not stuck to the parts illustrated on the right. → **pg. 26 - pg. 27**

- **Rice or other matter stuck on these areas may prevent the Outer Lid from closing completely. It may also cause steam to come out from the gap between the Outer Lid and the Main Body, or the Outer Lid may open suddenly and rice or other ingredients may boil over. Additionally, for safety purposes, it may prevent the Rice Cooker from cooking.**



1 Measure the rice with the supplied Measuring Cup.

Overfill the Measuring Cup with rice, then level off.



(approx. 6.1 fl. oz./ approx. 180 mL)

2 Clean the rice and adjust the amount of water.

① Clean the rice. → **See "TIPS FOR COOKING DELICIOUS RICE" on pg. 9.**
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. 15 - pg. 16**
③ For an accurate measurement, level the surface of the rice.

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

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

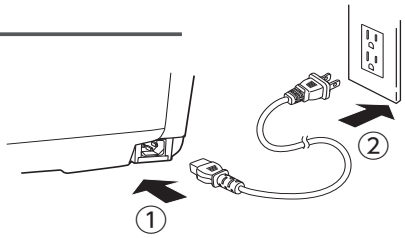
Be sure to wipe moisture and foreign matter off the outer surface of the Inner Cooking Pan, the inside of the Main Body, and the Inner Lid Set.

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

4 Insert the Plugs.

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

- **The clock will appear when you connect the Plugs.**



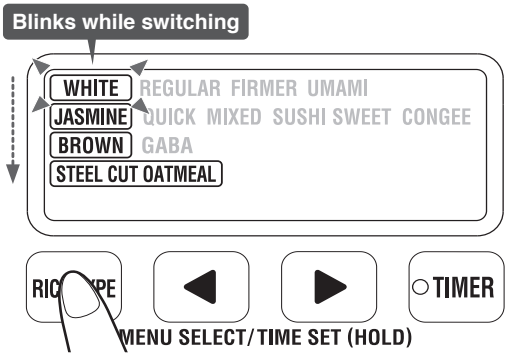
Continued on the next page

COOKING RICE (cont.)

5 Press the RICE TYPE button and select the type of rice.

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

Each press of the button changes the selected setting that is blinking on the Display in the following order: WHITE → JASMINE → BROWN → STEEL CUT OATMEAL.



6 Press the ◀ or ▶ button and select the menu setting.

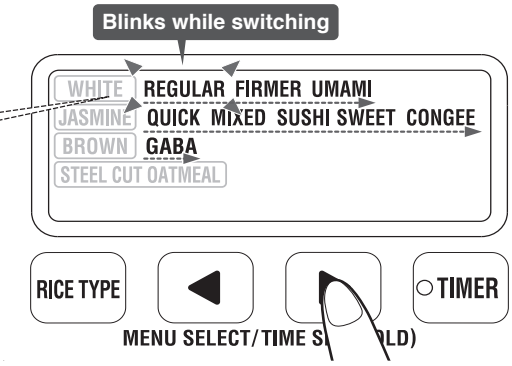
- The Menu setting at the time of shipment from the factory is WHITE (REGULAR).

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

Press the ▶ button to change in the ----► direction.
Press the ◀ button to change in the reverse direction.

- Press and hold the button to change the setting in the following order: REGULAR → FIRMER → UMAMI → QUICK → MIXED → SUSHI → SWEET.
- Some menu settings will remain stored in memory until you change the setting, while others are not stored. → **See "ESTIMATED COOKING TIME/MENU SETTINGS THAT APPLY PRESSURE" on pg. 14.**
- When STEEL CUT OATMEAL is selected, the REGULAR menu setting turns on.
- When the rice type is not STEEL CUT OATMEAL, press and hold a button to quickly cycle through the selections. Cycling stops when the menu setting returns to REGULAR.

For details on the selectable menu settings and the characteristics of each, see **pg. 15 - pg. 16**.

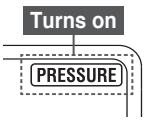


- For explanation purposes, the above figure shows all menu settings displayed at once.
- The menu items which are displayed vary depending on the selected rice type. → **pg. 15 - pg. 16**

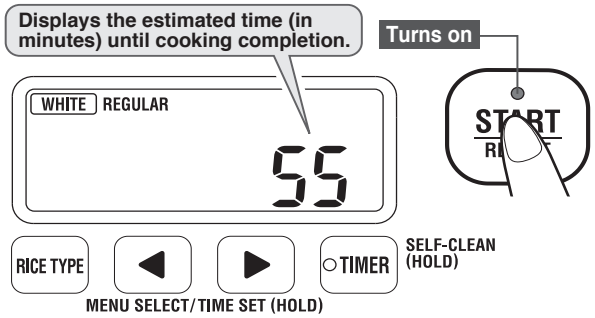
7 Press the START/REHEAT button.

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.

- When the Outer Lid is not securely closed, the buzzer will sound (four short beeps) to notify you. Push down on the Outer Lid slowly and securely until you hear it click shut.
- Make sure the Rice Cooker is not in the Keep Warm mode, then press the START/REHEAT button. If the Keep Warm light is on, the reheating process will start. → **pg. 19**
- If you want to know the current time during the cooking process, press the ◀ or ▶ button and the Display will switch.
- With menu settings that involve pressurization, the PRESSURE indicator on the Display turns on when pressure is being applied.



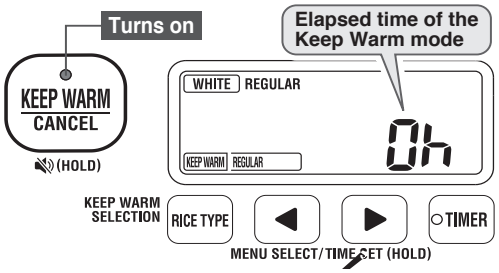
Ex. Display when rice type WHITE and menu setting REGULAR are selected.



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

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

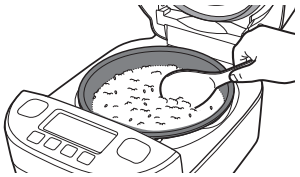
When cooking completes, it will automatically switch to the Keep Warm mode. → **See "KEEPING RICE WARM" on pg. 17.**
The KEEP WARM light turns on and the START/REHEAT light turns off. The length of time that the rice has been kept warm is shown on the Display in hours (h).



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

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

- Be careful not to burn yourself when stirring and loosening rice.
- If you forget to loosen the rice, the buzzer will sound (four short beeps) to remind you. Loosen the rice and close the Outer Lid. → **See "Reminder to Loosen Rice" on pg. 18.**



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

- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.
- Depending on the heat convection while cooking, the surface of the finished rice may look uneven.
- Immediately after cooking is completed, the Outer Lid will be tightly sealed and some time may be required before it opens.

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



- Do not begin cleaning the Rice Cooker until the Main Body has cooled. → **pg. 24 - pg. 28**

IMPORTANT

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

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

When cooking more than one pot of rice consecutively, or cooking right after cancelling the Keep Warm mode, allow the Rice Cooker to cool for 60 minutes or longer. If the Main Body and the Outer Lid are hot, the rice may not cook well.

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

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.**

Be careful that the contents do not boil over.

When adjusting the amount of water to the CONGEE or STEEL CUT OATMEAL Water Level Line, do not cook using Menu settings other than CONGEE or STEEL CUT OATMEAL. → pg. 15 - pg. 16
Using any other Menu setting may cause the contents to boil over.

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

NOTE

You can switch the Notification Sounds (melody, beep) that alert you when certain actions occur. You can also switch the Outer Lid Close Reminder and Rice Loosening Reminder so they are Mute.
→ **See "HOW TO CHANGE THE NOTIFICATION SOUNDS" on pg. 10.**

Continued on the next page

COOKING RICE (cont.)

ESTIMATED COOKING TIME/MENU SETTINGS THAT APPLY PRESSURE

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

		Menu Settings that Apply Pressure	1.0 L model	1.8 L model
REGULAR		●	Approx. 52 minutes – 59 minutes	Approx. 54 minutes – 60 minutes
FIRMER		●	Approx. 49 minutes – 55 minutes	Approx. 51 minutes – 57 minutes
UMAMI		●	Approx. 68 minutes – 74 minutes	Approx. 72 minutes – 78 minutes
QUICK		●	Approx. 28 minutes – 37 minutes	Approx. 29 minutes – 44 minutes
MIXED		●	Approx. 63 minutes – 70 minutes	Approx. 63 minutes – 70 minutes
SUSHI		——	Approx. 60 minutes – 66 minutes	Approx. 60 minutes – 67 minutes
SWEET		——	Approx. 59 minutes – 65 minutes	Approx. 61 minutes – 68 minutes
JASMINE	REGULAR	●	Approx. 52 minutes – 59 minutes	Approx. 57 minutes – 63 minutes
	QUICK	●	Approx. 28 minutes – 38 minutes	Approx. 32 minutes – 47 minutes
	CONGEE	——	Approx. 83 minutes – 90 minutes	Approx. 83 minutes – 91 minutes
BROWN	REGULAR	●	Approx. 62 minutes – 69 minutes	Approx. 68 minutes – 74 minutes
	GABA	●	Approx. 181 minutes – 192 minutes	Approx. 189 minutes – 198 minutes
STEEL CUT OATMEAL		——	Approx. 59 minutes – 66 minutes	Approx. 60 minutes – 66 minutes

- The above table is based on the testing conditions of 120 volts, a room temperature of 68°F (20°C), and water at a starting temperature of 64.4°F (18°C).
- The above lengths of time are measured from Cooking until the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, and the amount of water used.
- The MIXED menu setting requires a longer cooking time to allow the rice to absorb seasonings.

TIPS FOR COOKING VARIOUS RICE MENUS

Guide to Cooking Rice for Each Menu Setting

*Capacity is measured in the supplied rice measuring cup, using uncooked rice.

Rice Selection	Type of rice to use	Menu Setting	Water Level	Cooking Capacity [cups]*	Notes and Tips
WHITE	Short/Medium Grain White Rice	REGULAR	WHITE	1.0 L: 0.5–5.5 1.8 L: 1–10	● Cooks white rice to a regular consistency.
	Short/Medium Grain White Rice	FIRMER	WHITE	1.0 L: 0.5–5.5 1.8 L: 1–10	● Cooks white rice to a less sticky and firmer texture.
	Short/Medium Grain White Rice	UMAMI	WHITE	1.0 L: 0.5–5.5 1.8 L: 1–10	● Soaks and steams rice longer for a sweeter taste.
	Short/Medium Grain White Rice	QUICK	WHITE	1.0 L: 0.5–5.5 1.8 L: 1–10	● Cooks white rice faster. Please note that the rice texture may be slightly harder.
	Short/Medium Grain White Rice	MIXED	WHITE	1.0 L: 0.5–4 1.8 L: 2–6	● 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.
	Short/Medium Grain White Rice	SUSHI	SUSHI	1.0 L: 0.5–5.5 1.8 L: 1–10	● Rice is firmer than rice cooked using the FIRMER setting.
	Sweet Rice Only or Sweet Rice + Short/Medium Grain White Rice	SWEET	SWEET (When cooking sweet rice mixed with white rice, use slightly above the water level for SWEET)	1.0 L: 1–4 1.8 L: 2–6	● Wash rice and drain it in a strainer for approximately 30 minutes. ● Place ingredients on top of the rice after adjusting the water. ● Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly.

Continued on the next page

TIPS FOR COOKING VARIOUS RICE MENUS (cont.)

*Capacity is measured in the supplied rice measuring cup, using uncooked rice.

Rice Selection	Type of rice to use	Menu Setting	Water Level	Cooking Capacity [cups]*	Notes and Tips
JASMINE	Jasmine White Rice	REGULAR	JASMINE	1.0 L: 0.5–5.5 1.8 L: 1–10	• Depending on the rice brand, it may be slightly harder than normal.
	Jasmine White Rice	QUICK	JASMINE	1.0 L: 0.5–5.5 1.8 L: 1–10	• Cooks Jasmine white rice faster. Please note that the rice texture may be slightly harder.
	Jasmine White Rice	CONGEE	CONGEE	1.0 L: 0.5–1 1.8 L: 0.5–1.5	• 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.**
BROWN	Short/Medium Grain Brown Rice	REGULAR	BROWN	1.0 L: 1–4 1.8 L: 2–8	• Cooks brown rice to a regular consistency. • 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.
	Short/Medium Grain Brown Rice	GABA	BROWN	1.0 L: 1–4 1.8 L: 2–8	• Activates brown rice for increased nutritional values. • Compared to the normal cooking of brown rice, this option results in brown rice that is softer and easier to chew.
STEEL CUT OATMEAL	Steel Cut Oatmeal	———	STEEL CUT OATMEAL	1.0 L: 0.5–2.5 1.8 L: 1–3	• Adjust the amount of water according to your preference. **For firmer oats → Use less water.** **For softer oats → Use more water.**

ACTIVATED BROWN RICE (GABA BROWN)

This Rice Cooker has two settings for cooking brown rice. The GABA BROWN setting on the menu activates brown rice for increased nutritional value.

GABA BROWN SETTING:

When GABA BROWN is selected on the menu, the Rice Cooker will begin activating the brown rice, and then it will start cooking automatically. During the brown rice activation process, the temperature in the Inner Cooking Pan is kept at approx. 104°F (approx. 40°C) for about 2 hours. Cooking will take longer to complete.
→ See pg. 14 "ESTIMATED COOKING TIME".
By activating brown rice, GABA (gamma-aminobutyric acid), a naturally occurring nutrient in brown rice, increases to about 150% of the amount contained in non-activated brown rice. This process also makes brown rice softer, thus making it readily edible.

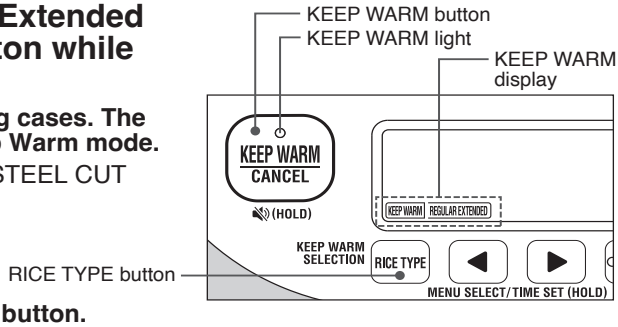
***What is GABA?**

GABA (gamma-aminobutyric acid) is a type of amino acid said to lower blood pressure and relieve stress.

KEEPING RICE WARM

REGULAR KEEP WARM AND EXTENDED KEEP WARM

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

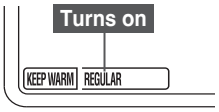


- **The Extended Keep Warm mode is not available in the following cases. The Rice Cooker will beep and automatically start the Regular Keep Warm mode.**
  - When MIXED, SWEET, CONGEE, BROWN, GABA BROWN, or STEEL CUT OATMEAL menu setting is used
  - If 12 hours of Regular Keep Warm has already elapsed
  - If the temperature of the Inner Cooking Pan is low because the Keep Warm mode has been cancelled, or power failure
- **To end the Keep Warm mode, press the KEEP WARM/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.

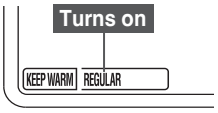


EXTENDED KEEP WARM

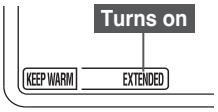
Use this mode when keeping rice warm for a longer period of time. Drying and yellowing of rice will be reduced by maintaining the temperature slightly lower.

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 KEEP WARM SELECTION / RICE TYPE button.

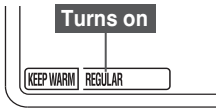


The KEEP WARM-EXTENDED display will turn on.

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

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

Press the KEEP WARM SELECTION / RICE TYPE button.



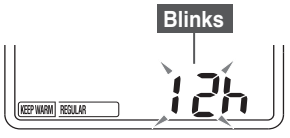
The setting will return to the Regular Keep Warm mode and the KEEP WARM-REGULAR display will turn on.

ABOUT LENGTH OF KEEP WARM TIME

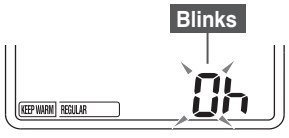
- Be sure to observe the length of time for which rice can be kept warm as shown in the table below.
- You cannot select EXTENDED KEEP WARM for the menus marked with a "—". REGULAR KEEP WARM is automatically selected.
- After cooking, all menus default to the Keep Warm mode. However, do not use the Keep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

Menu / KEEP WARM	REGULAR・FIRMER・UMAMI・QUICK・SUSHI・JASMINE・QUICK JASMINE	MIXED・SWEET・CONGEE*・STEEL CUT OATMEAL*	BROWN・GABA BROWN
REGULAR KEEP WARM	**Up to 12 hours**	✕	**Up to 12 hours**
EXTENDED KEEP WARM	**Up to 24 hours**	—	—

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



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



* With the CONGEE and STEEL CUT OATMEAL menu settings, 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.

Continued on the next page

KEEPING RICE WARM (cont.)

HOW TO KEEP RICE WARM AGAIN

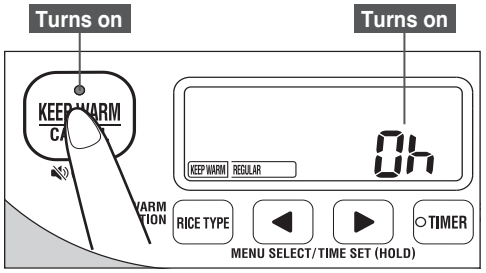
■ When you want to keep rice warm after canceling the Keep Warm mode.

Press the KEEP WARM CANCEL **button.**

(HOLD)

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. 26** and “SELF-CLEANING” on **pg. 28** 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. 33**, “IF THE FOLLOWING OCCURS”.

IMPORTANT

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

NOTE

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

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

Notification Sounds During Keep Warm to Preserve the Flavor of Rice

●Reminder to Loosen Rice

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

●Reminder to Close Outer Lid

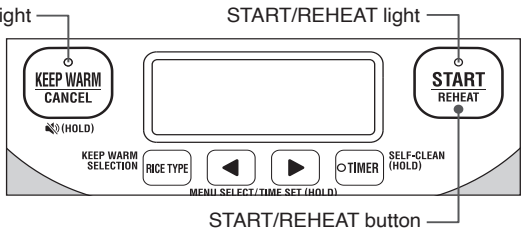
If the Outer Lid is left open while the rice is being kept warm, the Notification Sound will beep (4 short beeps) after around 5 minutes, and thereafter will sound again 3 times at 3-minute intervals. In order to prevent the rice from drying out or becoming cold, close the Outer Lid slowly and completely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

If these reminders are not needed, you can set the Notification Sounds to mute.
→ **pg. 10**

REHEATING RICE

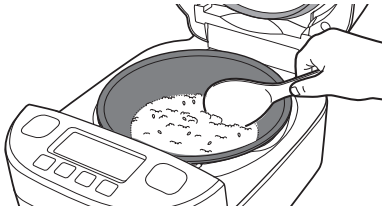
You can use this function during the Regular Keep Warm mode or Extended Keep Warm mode.

- **This Reheat function is for reheating the rice during the Keep Warm mode to make the rice hotter. Particularly, when the rice is kept warm at a lower temperature by the Extended Keep Warm mode, the Reheat function will reheat the rice to the best serving temperature.**
- **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. 5.5 oz./approx. 160 g), mix well, and gather the rice toward the center of the Inner Cooking Pan. Doing so will minimize dryness.
- Be careful not to burn yourself when stirring and loosening the rice.



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

A melody sounds, and reheating starts.

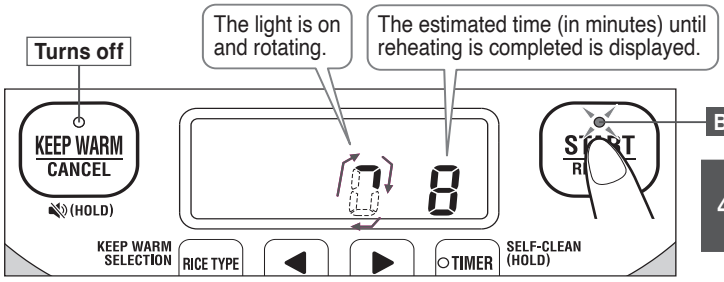
The KEEP WARM light turns off, the START/REHEAT light blinks, and the display looks like the illustration below.

NOTE

Turns on



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



Approx. 4 min. – 8 min. later

Estimated reheat time
Approx. 4 min. – 8 min.

The melody (beep) sounds and reheating is finished.

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

3 Loosen the rice.

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

Do not reheat for the following cases

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

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

Press the START/REHEAT 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 KEEP WARM CANCEL 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. 10**
- If you set the timer length shorter than the Length Needed for the Timer Settings (**pg. 21**), 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. 11.**

1 Press the RICE TYPE button and select the type of rice.

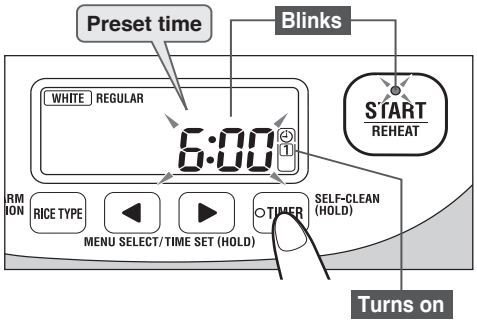
→ **See step 5 under "BASIC COOKING STEPS" on pg. 12.**

2 Press the ◀ or ▶ button and select the menu setting.

→ **See step 6 under "BASIC COOKING STEPS" on pg. 12.**

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

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



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

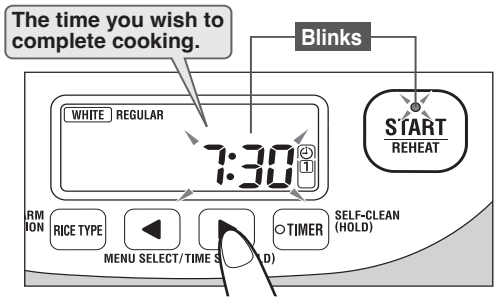
The preset time for **"Timer 1"** and the START/REHEAT light will blink.

- **Press the button again and the preset time for "Timer 2" will appear.**

4 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.
- The time can only be changed when the time display is blinking.
- You do not need to set the time again when using the same settings.

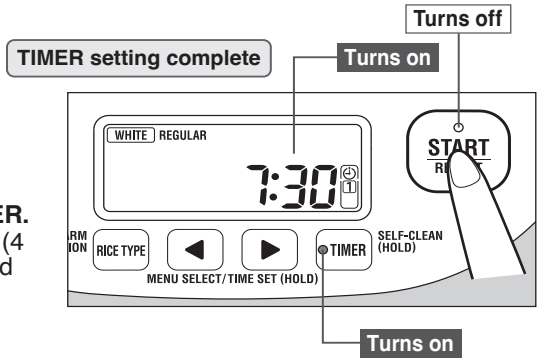


5 Press the START/REHEAT button.

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.**
- When the Outer Lid is not securely closed, the buzzer will sound (4 short beeps) to notify you. Push down on the Outer Lid slowly and securely until you hear it click shut.
- Cooking will be completed at the specified time.
  → **See step 8 under "BASIC COOKING STEPS" on pg. 13.**



Length Needed for the Timer Settings

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

		1.0 L model	1.8 L model
REGULAR		1 hour 10 min. –	1 hour 10 min. –
FIRMER		1 hour 5 min. –	1 hour 10 min. –
UMAMI		1 hour 25 min. –	1 hour 30 min. –
SUSHI		1 hour 20 min. –	1 hour 20 min. –
JASMINE	REGULAR	1 hour 10 min. –	1 hour 15 min. –
	CONGEE	1 hour 40 min. –	1 hour 40 min. –
BROWN	REGULAR	1 hour 20 min. –	1 hour 25 min. –
	GABA	3 hours 20 min. –	3 hours 30 min. –
STEEL CUT OATMEAL		1 hour 15 min. –	1 hour 15 min. –

IMPORTANT

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

NOTE

● The estimated time until cooking completion will not be displayed when the Timer is set.
● 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.

To cancel Timer cooking after the Timer function was set...

Press the KEEP WARM CANCEL (HOLD) **button.**

The TIMER light turns off, the Display returns to the current time display.

RECIPES

■The measurements used in these Recipes

- 1 Tablespoon = 0.5 fl. oz. (15 mL)
- 1 teaspoon = 0.2 fl. oz. (5 mL)
- Measure the rice with the supplied Measuring Cup. (1 Cup = approx. 6.1 fl. oz./approx. 180 mL)

■When cooking rice with additional ingredients and/or seasonings

Seasonings
- Seasonings should be diluted 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.

Ingredients
- Chop ingredients into small pieces and place evenly on top of the rice (do not mix into the rice).
- The recommended amount of ingredients should be about 30-50% of the rice volume. Excessive amount of additional ingredients may not cook properly.
- Pre-cook ingredients that do not cook easily.

HAND-ROLLED SUSHI

Rice Selection: WHITE **Menu Setting:** SUSHI

Ingredients (4-5 servings)

3 cups Rice

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

Suggested Toppings
- Sashimi (tuna, squid, prawns, etc.)
- Japanese pickles (e.g. pickled radish)
- Avocado and ham
- *Natto* (fermented soybean) and green onions
- Bacon and asparagus
- Salmon roe, sea eel and rolled egg
- Carrots, cucumbers and celery

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



How to cook

1 Clean rice well and fill the Inner Cooking Pan with water to Water Level Line **3** for SUSHI.

2 Press the RICE TYPE button to select WHITE.

3 Press the MENU SELECT button, select SUSHI and 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.

PAELLA

Rice Selection: WHITE **Menu Setting:** MIXED

Ingredients (4-5 servings)

- 3 cups Rice
- 4-6 pieces (120 - 180 g) Prawns
- 4-6 pieces (200 - 300 g) Clams (mussels, if available)
- 5.3 oz. (150 g) Squid
- 3 pieces (90 g) Green peppers
- 2 Tbsp. Olive oil
- 1/2 tsp. Salt
- **A** { 1 cube Soup stock (cube); 1/2 tsp. Saffron; (1/2 tsp. Turmeric can be substituted) }



How to cook

1 Peel and devein prawns. Remove sand from clams and wash. Cut squid into small pieces. Cut green peppers into small cubes.

2 Stir-fry ingredients from Step **1** with olive oil. Season with salt and cover with lid until clam shells open up. Put the ingredients aside and reserve 2 Tbsp. of the liquid.

3 Finely chop soup stock cubes.

4 Rinse rice and add water to cover the rice. Add "**A**" to the Inner Cooking Pan and fill with more water to water level 3 for WHITE. Mix well from the bottom of the pan.

5 Press the RICE TYPE button to select WHITE.

6 Press the MENU SELECT button, select MIXED and press the START/REHEAT button to start cooking.

7 When cooking is completed, open the Outer Lid, add the ingredients from Step **2** along with the reserved liquid and mix well with the rice. Serve immediately.

CONGEE

Rice Selection: JASMINE **Menu Setting:** CONGEE

1.0 L model ingredients (4-5 servings)

0.5 cup Jasmine white rice
2 cans (29 oz. (822 g)) Chicken Broth (33% reduced salt; 14.5 oz./can)
A
- 1 tsp. Sesame oil
- 1/2 Tbsp. Shaoxing wine (Chinese rice wine)
- Ginger (julienne cut) as needed
- 1 piece (8 g) Dried scallop meat

Salt as needed
White pepper as needed
Green onion (chopped into small pieces) to taste

1.8 L model ingredients (8-10 servings)

1 cup Jasmine white rice
4 cans (58 oz. (1644 g)) Chicken Broth (33% reduced salt; 14.5 oz./can)
A
- 2 tsp. Sesame oil
- 1 Tbsp. Shaoxing wine (Chinese rice wine)
- Ginger (julienne cut) as needed
- 2 pieces (16 g) Dried scallop meat

Salt as needed
White pepper as needed
Green onion (chopped into small pieces) to taste



How to cook

1 Clean the jasmine white rice, add the chicken broth, pour water to 0.5 (for the 1.0 L model) or 1 (for the 1.8 L model) for CONGEE, and then mix well from the bottom of the Inner Cooking Pan.

2 Place "**A**" on top of the ingredients from Step **1** and level the surface.

- Do not mix the ingredients with the rice. Changing the amounts of rice and ingredients may cause imperfect cooking.

3 Press the RICE TYPE button to select JASMINE.

4 Press the MENU SELECT button, select CONGEE, and then press the START/REHEAT button to start cooking.

5 When cooking is completed, season with salt and white pepper.

6 Serve in bowls and garnish with green onions as desired.

CARROT CAKE STEEL CUT OATMEAL

Rice Selection: STEEL CUT OATMEAL

Ingredients (2-4 servings)

A
- 2 cups Steel cut oatmeal
  * Use the supplied Measuring Cup.
- 1/4 tsp. Salt
- 1 1/2 tsp. Pumpkin pie spice (or cinnamon powder)
- 9 fl. oz. Coconut milk (canned) mixed well if hardened
- 1/3 cup Honey
- 1 tsp. Vanilla essence

B
- 1 cup (95 g) Carrot shredded
- 2 Tbsp. Dry pineapple finely chopped
- 2 Tbsp. Walnuts chopped

1/4 tsp. Pumpkin pie spice (or cinnamon powder)
Dry apricot (cut into cubes) to taste
Dry pineapple (cut into cubes) to taste
Sliced almonds (baked lightly) to taste
Coconut flakes (baked lightly) to taste
Cinnamon sticks to taste



How to cook

1 Put "**A**" into the Inner Cooking Pan, fill with water to Water Level Line **2** for STEEL CUT OATMEAL, and then mix well from the bottom of the Inner Cooking Pan.

2 Place "**B**" on Step **1** and level the surface.

- Do not mix the ingredients with the steel cut oatmeal. Changing the amounts of steel cut oatmeal and ingredients may cause imperfect cooking.

3 Press the RICE TYPE button to select STEEL CUT OATMEAL.

4 Press the START/REHEAT button.

5 When cooking is completed, mix well, and then serve. Coat evenly with pumpkin pie spice; sprinkle dry apricot, dry pineapple, sliced almonds, and coconut flakes to taste; and then garnish with cinnamon sticks.

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.)

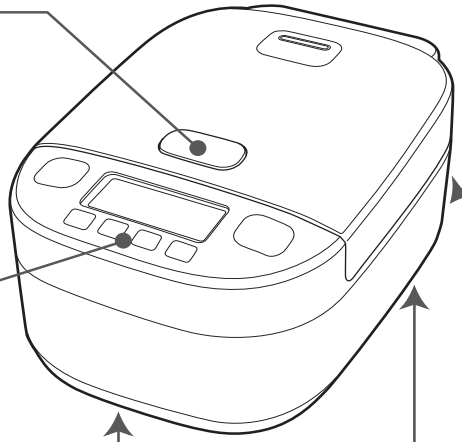
Open Button

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

- Otherwise the Outer Lid may not open.

Control Panel

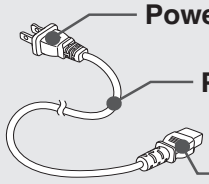
Wipe with a dry soft cloth.



Plug Receptacle (back of the Main Body)

Wipe with a dry soft cloth.

Wipe with a dry soft cloth.

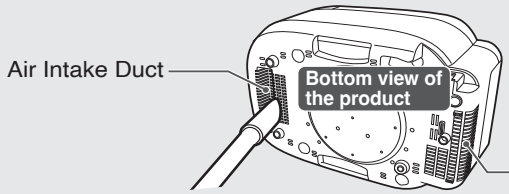


Air Intake Duct (bottom front of the Main Body)

Exhaust Duct (bottom back of the Main Body)

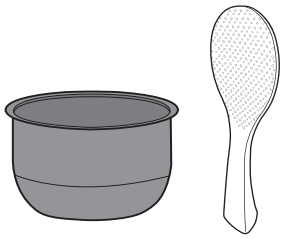
Clean using a vacuum cleaner (once a month).

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



Inner Cooking Pan (→ pg. 6)/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.

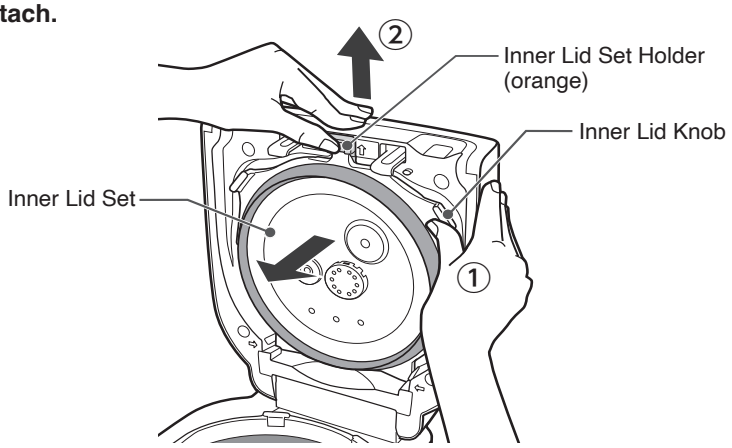
- To wash thoroughly, use a neutral kitchen detergent.



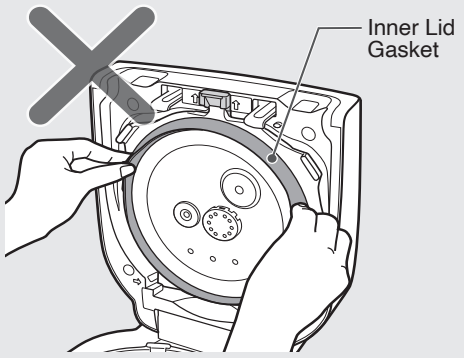
HOW TO DETACH AND ATTACH THE INNER LID SET

HOW TO DETACH

Hold the Inner Lid Knob (①), push up the Inner Lid Set Holder (②), tilt the Inner Lid Set forward, and detach.



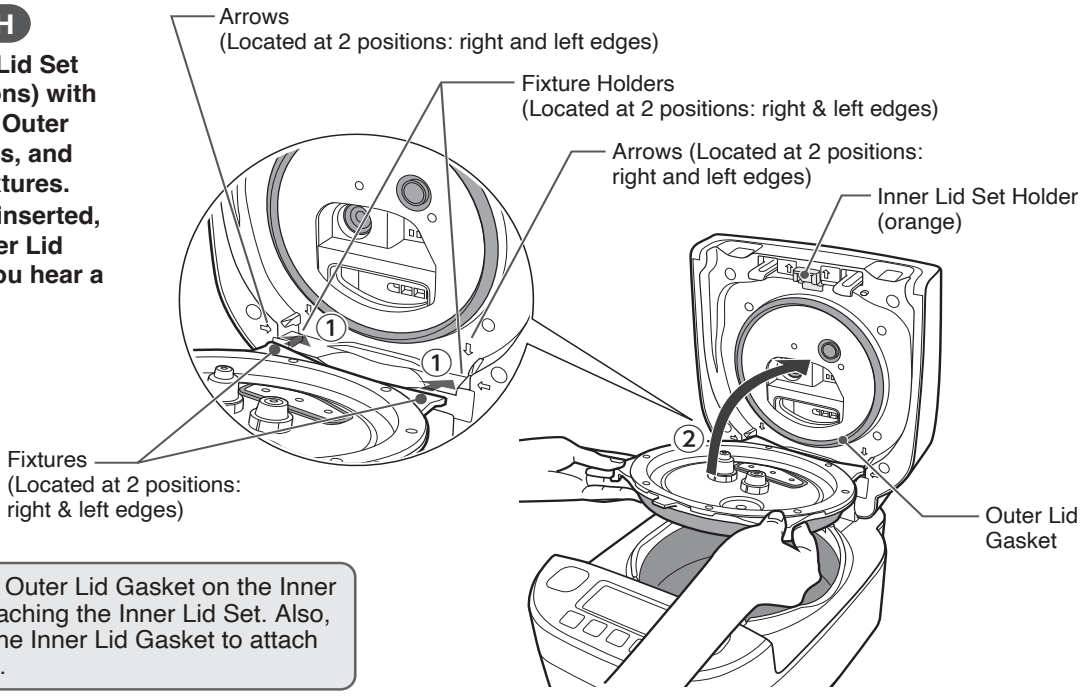
● Do not forcibly pull the Inner Lid Knobs or Inner Lid Gasket toward you without pressing the Inner Lid Set Holder. Doing so may cause the Inner Lid Set and Outer Lid to break.



HOW TO ATTACH

①Line up the Inner Lid Set Fixtures (2 positions) with the arrows on the Outer Lid Fixture Holders, and then insert the Fixtures.

②With the Fixtures inserted, press into the Inner Lid Set Holder until you hear a click.



● Do not catch the Outer Lid Gasket on the Inner Lid Set when attaching the Inner Lid Set. Also, do not push on the Inner Lid Gasket to attach the Inner Lid Set.

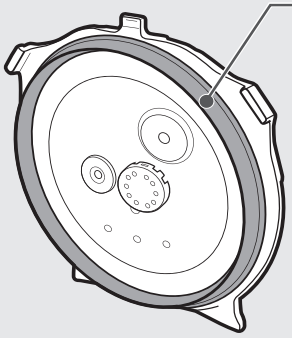
CLEANING AND MAINTENANCE (cont.)

THE INTERIOR

Inner Lid Set

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

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

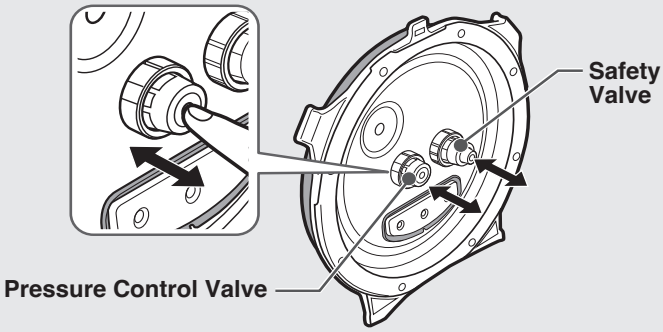


Inner Lid Gasket

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

Pressure Control Valve (with Inner Lid Filter) and Safety Valve

Push the Safety Valve with your finger 2 to 3 times to make sure that it moves smoothly. If it becomes clogged with rice or other matter, remove it with a bamboo skewer.

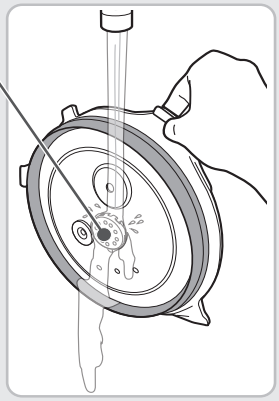


Inner Lid Filter

Wash the Inner Lid Filter with warm or cold running water so all the holes in the filter are cleaned.

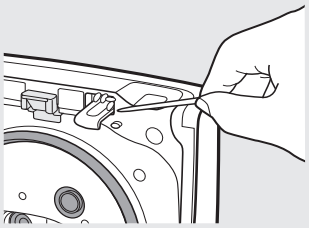
If it becomes clogged with rice or other matter or if small parts are particularly dirty, remove the clog or dirt with a bamboo skewer.

- The Inner Lid Filter cannot be removed.



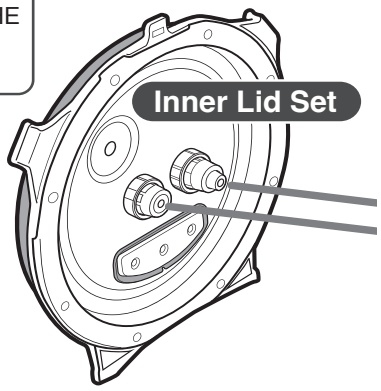
Lid Hooks

Remove rice or other matter with a bamboo skewer.



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

- HOW TO DETACH AND ATTACH THE INNER LID SET → **pg. 25**

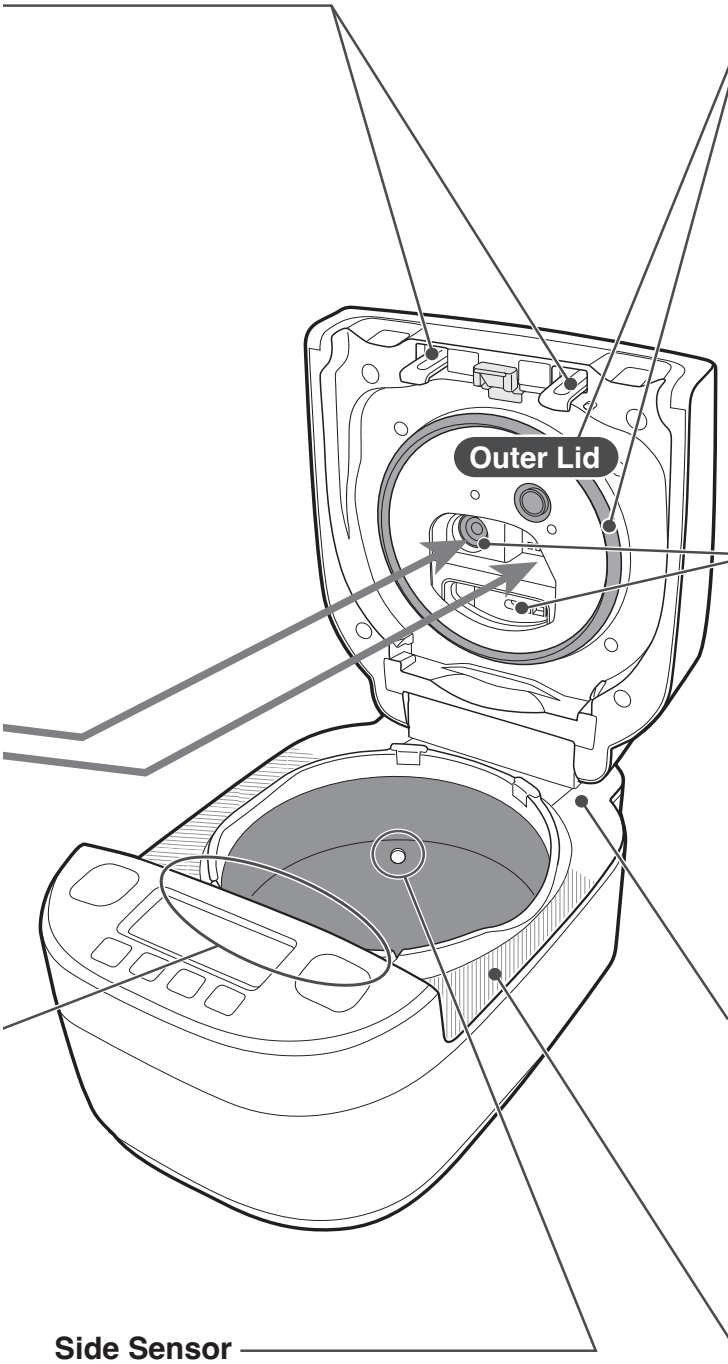


Hook Holes of the Main Body

Remove rice or other matter with a bamboo skewer.

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

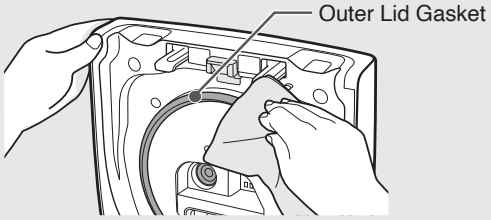




Inside of Outer Lid and Outer Lid Gasket

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

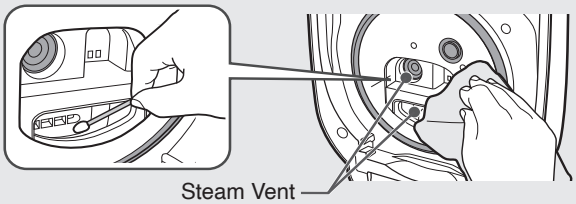
- If left dirty or wet, the color may change to brown or rust may form.
- Hold the Outer Lid securely while cleaning.
- The Outer Lid Gasket cannot be removed.



Steam Vent

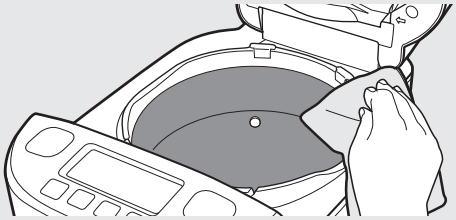
Wipe off any rice or residue on the inside using a well-wrung soft cloth.

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



Condensation Collecting Area

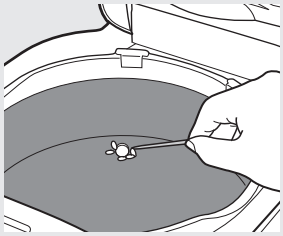
Wipe with a well-wrung soft cloth.



Side Sensor

Wipe with a well-wrung soft cloth.

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



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

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

- The Outer Lid may not open if it is closed with rice or other matter left in this area.
- When there are many water drops, wipe them away.

Continued on the next page

CLEANING AND MAINTENANCE (cont.)

SELF-CLEANING

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

1 Insert the Plugs.

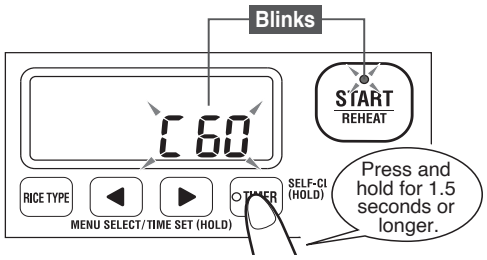
→ **See step 4 under "BASIC COOKING STEPS" on pg. 11.**

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

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

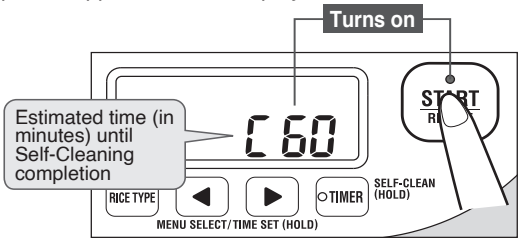
3 Press and hold the TIMER (SELF-CLEAN (HOLD)) button (1.5 seconds or longer).

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



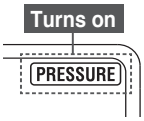
4 Press the START (REHEAT) button.

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



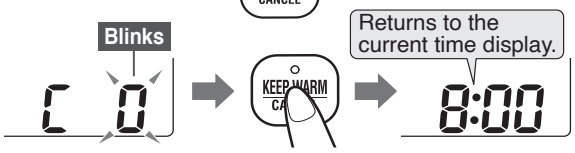
Estimated Self-Cleaning time	Approx. 60 minutes

- The above table is based on the testing conditions of 120 volts, a room temperature of 68°F (20°C), and water at a starting temperature of 64.4°F (18°C).
- The estimated time until Self-Cleaning completion may differ from the actual time required. The actual time required for Self-Cleaning may vary depending on factors such as the room or water temperature, the voltage, and the amount of water.
- The Rice Cooker will make adjustments to the estimated time until Self-Cleaning completion, and the estimated time until Self-Cleaning completion may increase or decrease suddenly during this process.
- Pressure is applied during Self-Cleaning. When pressurization starts, the PRESSURE indicator on the Display turns on.



- If you want to know the current time, press the ◀ or ▶ button and the Display will switch only while the button is pressed.

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



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

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

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

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

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

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

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

- Be cautious of the Steam Vent as steam will be forced out.

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

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

IMPORTANT

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

TROUBLESHOOTING GUIDE

● **Please check the following points before calling for service.**

Problems		Possible Causes/Solutions
CONDITION OF RICE	**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 (REGULAR) or UMAMI menu setting.** ● Using the QUICK JASMINE menu setting may result in harder or wet rice. → **Please try using the JASMINE (REGULAR) menu setting.** ● Make sure the Inner Cooking Pan is not deformed. ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. ● Did you 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 or the Side Sensor? → **Wipe them off.** ● Is there moisture or foreign matter on the inside of the Main Body or the Inner Lid Set? → **Wipe them off.** ● JASMINE white rice may be slightly harder than short/medium grain white rice. → **To make it softer, fill the water slightly higher than the Water Level Line on the Inner Cooking Pan (to a point within half the distance to the next Water Level Line) and cook. However, please note that adding too much water may cause it to boil over.**
	Rice is scorched	● Is there moisture or foreign matter such as (cooked or uncooked) rice on the outer surface of the Inner Cooking Pan or the Side Sensor? → **Wipe them off.** ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. ● 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. ● Make sure the Inner Cooking Pan is not deformed. ● Are you using alkaline water?
	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.
	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. 28.** ● 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. 9** ● Was the Extended Keep Warm mode used for 24 hours or more? (This may differ depending on the Menu setting.) → **pg. 17** ● 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. 26 and "SELF-CLEANING" on pg. 28 and then using REGULAR KEEP WARM on pg. 16 should be effective. It can be even more effective to increase the Keep Warm temperature, as described on pg. 33, "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 or the Side Sensor? → **Wipe them off.** ● Are you keeping warm a small amount of rice in the Inner Cooking Pan? ● Was the Regular Keep Warm mode used for 12 hours or more or the Extended Keep Warm mode used for 24 hours or more? (This may differ depending on the Menu setting.) → **pg. 17** ● 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. 33** "IF THE FOLLOWING OCCURS". It may be effective to reduce the Keep Warm temperature.
COOKING RICE	**Boils over while cooking**	● Did you use the wrong Menu setting or amount of water? → **pg. 15 - pg. 16** When cooking using the CONGEE or STEEL CUT OATMEAL menu setting, the contents are particularly likely to boil over, so be sure not to use the wrong amount of water or menu setting. → **See "Be careful that the contents do not boil over." on pg. 13.** ● Rice may not have been cleaned sufficiently, leaving too much bran on the rice. ● Make sure the Inner Cooking Pan is not deformed.

Continued on the next page

TROUBLESHOOTING GUIDE (cont.)

Problems		Possible Causes/Solutions
COOKING RICE/ SELF-CLEANING	**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. 32** ● Was the Inner Cooking Pan inserted correctly? → **Set the Inner Cooking Pan correctly.** ● Is the KEEP WARM light on or blinking? → **Press the KEEP WARM/CANCEL button and press the START/REHEAT button.** ● Is the Outer Lid closed securely? → **Push down on the Outer Lid securely until you hear it click shut.** ● Foreign matter such as rice may be stuck to the Hook Holes of the Main Body. → **Remove it with a bamboo skewer and push down on the Outer Lid until you hear it click shut.** ● 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 Outer Lid Gasket is not caught on Inner Lid Set. → **Reattach the Inner Lid Set correctly.** ● Are the holes of the Safety Valve or Pressure Control Valve clogged or is there foreign matter stuck in them? → **Clean the Safety Valve or Pressure Control Valve.** ● Make sure the Inner Cooking Pan is not deformed.
COOKING RICE/ KEEP WARM/ SELF-CLEANING	**A noise is heard during cooking, Keep Warm, or Self-Cleaning**	● The noise is the microprocessor (MICOM) adjusting the heat power of the Rice Cooker. ● The rotary noise is the internal fan operating to release excess heat. ● The low noise is the pressure level being controlled during cooking or Self-Cleaning. ● The mechanical noise is the sound of the device that controls the pressure level during cooking or Self-Cleaning. ● The hissing sound from pressure being released may be heard when cooking or Self-Cleaning completes. ● The mechanical noise heard immediately after cooking or Self-Cleaning is initiated or when the Timer is set is for making sure the Outer Lid is closed securely. ● The whistling noise warns that the Pressure Control Valve or Safety Valve is clogged. A louder noise may be heard when pressure is released. → **Press and hold the KEEP WARM/CANCEL button for more than 1 second to cancel cooking or Self-Cleaning. The pressure inside the Inner Cooking Pan may become too high because of the clogged Pressure Control Valve or Safety Valve. (If this happens, be cautious of the Steam Vent as steam will be forced out.) Clean the Inner Lid Set and Outer Lid after the PRESSURE indicator disappears from the Display.**
COOKING RICE/ KEEP WARM	**Condensation forms on the Inner Lid Set**	● Did you stir the rice immediately after it was finished cooking (to allow excess moisture to escape)? ● Did you turn off the Keep Warm mode or unplug the Power Plug or Appliance Plug? ● You may notice shiny buildup depending on the type of rice cooked and the room temperature. → **Such buildup does not indicate a malfunction. Simply wipe it away.**
	The Reheat function does not work	● Make sure the KEEP WARM light is not off. → **pg. 19**
KEEP WARM	**Extended Keep Warm is not accepted**	● Did you select a menu setting for which the Extended Keep Warm mode is not available? → **pg. 17** ● 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 MENU SELECT buttons to change the display. → pg. 18 "NOTE"**
	Beeps sound during the Keep Warm mode	● Did you loosen the rice after it finished cooking? (The Rice Loosening Reminder sounds. → **pg. 18**) → **Loosen the rice and close the Outer Lid.** ● Is the Outer Lid open? (The Outer Lid Close Reminder sounds. → **pg. 18**) → **Close the Outer Lid.**
	The Keep Warm elapsed time display is blinking	● If the temperature of the rice is low, or if the Keep Warm time has exceeded 12 hours for the Regular Keep Warm mode or 24 hours for the Extended Keep Warm mode, the Keep Warm elapsed time will blink. (This may differ depending on the Menu setting.) → **pg. 17**

Problems		Possible Causes/Solutions
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. → **pg. 21 Length Needed for the Timer Settings**
	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. 10** ● Is the Outer Lid closed securely? → **Close the Outer Lid securely.** ● Foreign matter such as rice may be stuck to the Hook Holes of the Main Body. → **Remove it with a bamboo skewer and push down on the Outer Lid securely until you hear it click shut.** ● Have you selected a Menu setting that doesn't work with the Timer function? → **The Timer function is not available for QUICK, MIXED, SWEET, and QUICK JASMINE menu settings.**
OTHER	**The Display (LCD display) is off**	● Did you unplug the Power Plug or Appliance Plug? ● Is there a power failure?
	The Outer Lid won't close or is difficult to close	● Is rice or other foreign matter stuck to the area around the Lid Hooks, the Hook Holes of the Main Body, between the Main Body and the Outer Lid, on the Inner Lid Gasket, the Pressure Control Valve, the Safety Valve, or the Steam Vent? → **Remove the foreign matter. → pg. 26 - pg. 27** ● Is the Inner Lid Set attached correctly? → **If the Inner Lid Set is not attached when the Inner Cooking Pan has been placed inside the Main Body, the Outer Lid will not close for safety purposes. This is not a malfunction.** ● In order to allow high-pressure rice cooking, the gaskets are extremely airtight. When closing the Outer Lid, you may feel resistance. Push down on the Outer Lid slowly and securely until you hear it click shut.
	The Outer Lid cannot be opened	● The Outer Lid is locked during high-pressure rice cooking or Self-Cleaning and cannot be opened. If it is necessary to open the Outer Lid during cooking or Self-Cleaning, press and hold the KEEP WARM/CANCEL button for 1 second or longer. → **See "IMPORTANT" on pg. 13.** ● If you press the edge of the Open Button, the Outer Lid may be difficult to open. Be sure to press the center of the Open Button.
	The Outer Lid opens during cooking or Self-Cleaning	● Did you close the Outer Lid completely? → **Be sure to close the Outer Lid until you hear it click shut.**
	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. 28** "SELF-CLEANING".
	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 or Zojirushi Customer Service.
	Sparks from the Power Plug	● There may be sparks when plugging in or unplugging the Power Plug from the electrical outlet. This is common in IH rice cookers, and does not indicate a malfunction.

Continued on the next page

TROUBLESHOOTING GUIDE (cont.)

Problems		Possible Causes/Solutions
OTHER	**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. 26 - pg. 27**

ERROR DISPLAYS AND THEIR MEANINGS

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

Panel Display		Cause (Points to check)
Error Display	E06	● In case of voltage abnormality, the unit automatically stops to prevent a breakdown. → **Recheck the rated voltage of the outlet to see if it complies with the Rice Cooker. If not, use another outlet.**
	E17 H17	● The Outer Lid is not completely closed. → **Press the KEEP WARM/CANCEL button, make sure that the Outer Lid is completely closed, and then press the START/REHEAT button. If this does not solve the problem, please contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.**
	H01 H02	● The temperature of the Lid Sensor or the Side Sensor is too high. → **Press the KEEP WARM/CANCEL button and open the Outer Lid for more than 60 minutes and allow the interior to cool down. (Be careful not to burn yourself.) To cool faster, see pg. 13.**
	H04	● The Inner Cooking Pan is not inserted. → **Set the Inner Cooking Pan securely.**
	Blank Display	● Make sure the Power Plug and Appliance Plug are surely connected. → **The Display disappears if the Power Cord is unplugged.**
	When the Power Cord is plugged in, 7:00 blinks on the Display	● The built-in lithium battery is dead. If the lithium battery is dead, the Display will turn off and stored information (current time, menu selection, and Keep Warm settings) will be erased when the Power Plug is unplugged from the electrical outlet or when the Appliance Plug is detached from the Plug Receptacle. However, the Rice Cooker will function normally once the Power Cord is plugged in and the time is set. If rice is cooked or Self-Cleaning is performed while the Display shows a blinking 7:00, the current time will not be shown during the cooking, Keep Warm, and Self-Cleaning processes. → **Contact Zojirushi Customer Service to have the lithium battery replaced (a fee will be charged for the replacement).**
	PRESSURE **is blinking**	● The Rice Cooker has stopped cooking or Self-Cleaning while there is still pressure inside. Please wait until the PRESSURE indicator disappears from the Display (approx. 5-10 minutes.) Use of the buttons will not be accepted while the PRESSURE indicator is blinking.
	Odd Display	● Unplug the Power Cord and plug it in again. **(If the Display shows a blinking 7:00, please reset the time.)** → **pg. 10**
	E01 E02 E07	● Indicates malfunction. → **Please contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.**

IF THE FOLLOWING OCCURS

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

Change the Keep Warm temperature.

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

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

How to Change the Keep Warm Temperature Settings

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

→ See step 4 under "BASIC COOKING STEPS" on pg. 11



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

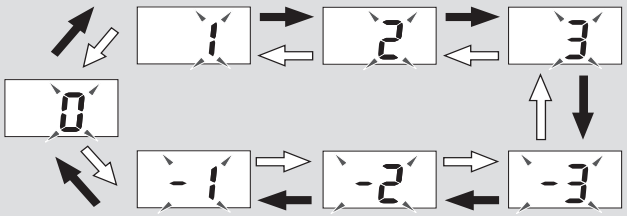


3 Press the ◄ or ► to set the temperature.

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

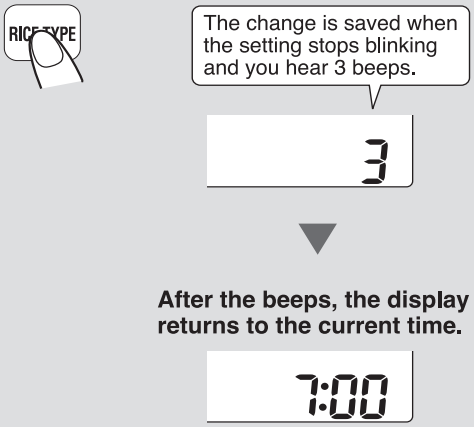
If you press the ◄, the setting changes in the direction of the ⇨.

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



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

4 Press the RICE TYPE button.



NOTE

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

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

REPLACEMENT PARTS

- Please replace damaged parts for optimum performance.
- When replacing parts, please check the model number and the parts name beforehand, then contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.

Zojirushi Customer Service
1-800-733-6270
www.zojirushi.com

Part Name		Part Number
Inner Lid Set	1.0 L model	C262-GR
	1.8 L model	C263-GR
Inner Cooking Pan	1.0 L model	B660-6B
	1.8 L model	B661-6B
Spatula		BE814041L-02
Measuring Cup		615784-00

SPECIFICATIONS

Model No.			NW-YNC10	NW-YNC18
Cooking Capacity (approx. L) [cups] *1	REGULAR (Short/Medium grain white rice)		0.09–1.0 [0.5–5.5]	0.18–1.8 [1–10]
	FIRMER (Short/Medium grain white rice)		0.09–1.0 [0.5–5.5]	0.18–1.8 [1–10]
	UMAMI (Short/Medium grain white rice)		0.09–1.0 [0.5–5.5]	0.18–1.8 [1–10]
	QUICK (Short/Medium grain white rice)		0.09–1.0 [0.5–5.5]	0.18–1.8 [1–10]
	MIXED (Short/Medium grain white rice)		0.09–0.72 [0.5–4]	0.36–1.08 [2–6]
	SUSHI (Short/Medium grain white rice)		0.09–1.0 [0.5–5.5]	0.18–1.8 [1–10]
	SWEET (Sweet rice only or sweet rice + short/medium grain white rice)		0.18–0.72 [1–4]	0.36–1.08 [2–6]
	JASMINE	REGULAR	0.09–1.0 [0.5–5.5]	0.18–1.8 [1–10]
		QUICK	0.09–1.0 [0.5–5.5]	0.18–1.8 [1–10]
		CONGEE	0.09–0.18 [0.5–1]	0.09–0.27 [0.5–1.5]
	BROWN	REGULAR (Short/Medium grain brown rice)	0.18–0.72 [1–4]	0.36–1.44 [2–8]
		GABA (Short/Medium grain brown rice)	0.18–0.72 [1–4]	0.36–1.44 [2–8]
	STEEL CUT OATMEAL		0.09–0.45 [0.5–2.5]	0.18–0.54 [1–3]
Rating			AC 120 V 60 Hz	
Electric Consumption			1240 W	1370 W
Average Power Consumption during Keep Warm			29 W	36 W
Rice Cooking System			PRESSURE IH System	
Power Cord Length			3' 7" (1.1 m)	
External Dimensions		<approx. inch>	9-7/8 (W) × 14-1/2 (D) × 8-1/8 (H) (16-1/2 *2)	10-3/4 (W) × 15-1/2 (D) × 9-1/2 (H) (19 *2)
		<approx. cm>	25 (W) × 36.5 (D) × 20.5 (H) (42 *2)	27.5 (W) × 39 (D) × 24 (H) (48 *2)
Weight			approx. 12 lbs. (approx. 5.5 kg)	approx. 14 lbs. (approx. 6.5 kg)

- The average power consumption during Keep Warm is calculated with the Rice Cooker at maximum capacity and at a room temperature of 68°F (20°C).
- This product may not operate properly in certain environments or places with high altitudes or extreme weather conditions. Please avoid using this product in such areas.
- This product cannot be used in areas where power supply voltage or power supply frequency is different.
- (*1) Capacity is measured in the supplied rice measuring cup, using uncooked rice. Other grains may vary.
- (*2) Height with the Outer Lid open.

DECLARATION OF CONFORMITY WITH FCC RULES

According to 47CFR, Part 2 and 18

We, Zojirushi America Corporation,

Located at : 19310 Pacific Gateway Drive, Suite 101 Torrance, CA 90502, USA

Telephone Number : 310-769-1900

Declare under sole responsibility that the product:

Trade Name: ZOJIRUSHI

Kind of equipment: Electric Rice Cooker & Warmer

Model Name: NW-YNC10, NW-YNC18

Complies with 47CFR Part 2 and 18 of the FCC rules as a Consumer, Industrial, Scientific and medical equipment. Each product marketed, is identical to the representative unit tested and found to be compliant with the standards.

Records maintained continue to reflect the equipment being produced can be expected to be within the variation accepted, due to quantity production and testing on a statistical basis as required by 47CFR §2.909.

Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) This device must accept any interference received, including interference that may cause undesired operation.

The above named party is responsible for ensuring that the equipment complies with the standards of 47CFR §18.301 to 18.311.

Signature of Party Responsible: _____

Tatsuya Yamasaki President / CEO

Date of issue: September 26, 2023

www.zojirushi.com

FOR CALIFORNIA USA ONLY

This product contains a CR Coin Lithium Battery which contains Perchlorate Material - special handling may apply.
See www.dtsc.ca.gov/hazardouswaste/perchlorate