Thank you very much for purchasing the Hitachi IH Rice Cooker.
Incorrect use is dangerous because pressure is used, so please read the Operating Instructions carefully and use the rice cooker correctly.
After reading the Operating Instructions, keep it in a convenient location.

Please read the "Safety Precautions" and then use the rice cooker correctly.

This rice cooker is a home appliance. Do not use this cooker for commercial applications.

Use the following procedure when using the IH Pressure Cooker.

1. Turn on the power source.
2. Place the IH Pressure Cooker on a heat-resistant surface.
3. Add the desired amount of water to the cooking pot.
4. Place the cooking pot on the IH Pressure Cooker.
5. Close the lid and set the desired cooking time.
6. Cook the food as instructed in the Operating Instructions.

After use, turn off the power source and let the IH Pressure Cooker cool down before storing it in a dry, cool place.

Thank you for using the Hitachi IH Pressure Cooker.

Hitachi Tokyo Japan
Because this is a Pressurized Rice Cooker

Ensure that the lid is properly secured
- The lid might feel stiff when closing before or after cooking. Be sure to close it slowly all the way until you hear the latch catch.
- After cooking, a short time might be required before the lid can be opened.

Do not open the lid during cooking.
- Do not open the lid during cooking. (You could get burned.)

Observe the water level gauge.
- Adding water above the water level gauge shown in this manual could cause the water to spray out when the pressure is released. Observe the water level gauge.

Steam may rush out during cooking.
- Keep your hands and face away from the steam vent during cooking.
- Steam may spray out during cooking depending on the cooking method.
- Steam will rush out if the cooker is moved during cooking.
- Steam may escape depending on the cooking method. Do not use the cooker where steam can escape onto the wall or furniture.

ATTENTION
This rice cooker cannot be used to cook a wide variety of foods like a commercially available pressure cooker. Do not use the rice cooker for any purpose other than to cook rice and the cooking menu items stated in the Operating Instructions and Cook Book included. In particular, do not use the rice cooker to cook in any way described in commercially available books, etc., if that method is not stated in the Operating Instructions or Cook Book included. Failure to comply with this warning could result in a burn or injury.

Specifications

<table>
<thead>
<tr>
<th>Specification</th>
<th>RZ-W3000YH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model</td>
<td>RZ-W3000YH</td>
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<tr>
<td>Rice cooking capacity</td>
<td>1.0L Type</td>
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<td></td>
<td>0.09L-1.0L</td>
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<tr>
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<tr>
<td></td>
<td>Depth 35.2cm</td>
</tr>
<tr>
<td></td>
<td>Height 23.7cm</td>
</tr>
<tr>
<td>Weight</td>
<td>Approx. 6.6kg</td>
</tr>
</tbody>
</table>
How to install the rice scoop holder

1. Install the rice scoop holder to the rice scoop holder mounting position.

2. Place the rice scoop to the rice scoop holder.

Component Names (Body, Accessories, Operation Panel, Display Window)

**Body**

- Inner pot
- Non-water supply auto steamer
- Release lever
- Vacuum valve
- Pressure-Reducing Valve
- Safety valve
- Lid packing
- Plate
- Stainless Frame
- Handle
- Rice scoop holder mounting position

**Rice scoop holder**

Rice scoop holder mounting position (2 locations left and right)

**How to install the rice scoop holder**

1. Pull the lever downward to install or remove the inner lid.

2. Place the rice scoop to the rice scoop holder.
**Lid**
When closing the lid, push down slowly on the front center of the lid (front side) until you hear the latch catch.

**ATTENTION**
The pressurized rice cookers have a strong seal making it difficult for air to escape, and the lid might feel stiff when closing immediately after cooking. Close it slowly while applying a little more pressure.

**Hook button**
Press this button to open the lid.

**Warning**
When opening the lid, confirm that the [Pressure] display is turned off and steam is not coming out of the steam vent, then gently press the hook button.

Do not open the lid during cooking (Could result in burns)

**ATTENTION**
The pressurized rice cookers have a strong seal making it difficult for air to escape, and the hook button might feel stiff immediately after cooking. Press the hook button while applying a little more pressure.

**Steam vent**
Keep your hands and face away from the vent, as steam will escape from here during cooking. (You could get burned.)

**Operation panel and display window**

**Intake Vent**
(bottom of body)

**Exhaust Vent**
(bottom of body)

**Back of body**

**Power Cord**

**Power Plug**
The shape of the dedicated 220V power plug may differ from that shown in the picture.

**Accessories**

- **Rice scoop**
- **Rice scoop holder**
- **Measuring cup**

For white rice
Approx. 180mL  
(Approx. 1 Japanese cup)
Component Names (Body, Accessories, Operation Panel, Display Window) - continued

**Operation panel and display window**

For explanatory purposes, the figure shows all of the displays lit up.

### Operation panel

**Rice (Variety) button**
To select the type of rice and the cooking method.

**Menu button**
To select the rice cooking method and cooking menu.

**Steam Warm button**
Start Keep Warm, or select "Warm Lo" or "Warm Hi".

**Hour/Min button**
To set the current time, rice cooking time, soaking time, and reheating time.

### Display window

**Rice (Variety) button**
米 (粳性)

**Menu button**
功能選擇

**1-2 person button**
少量

**Cancel/Off button**
取消

**Timer button**
To select the timer for cooking or soaking, and reheating.

**Cook/Reheat button**
To start cooking, reheating, timer cooking, or cooking with soaking.

**Steam Warm**
蒸氣保溫

**Hour/Min**
時分

**Alarm**
預約

**White Mixed Grain**
Germinated Brown Variety

**Rapid Mix Porridge**

**Eco Risotto Cake**

**1-2 person Reheat**

**Warm Hi Lo Timer 12 28:00**

**Pressure Hr Min**

---

The followings are for someone who is visually impaired.

- **Convex symbol**: The convex symbols are provided for Cook/Reheat button with “óż” and Cancel/Off button with “ł“.
- **Buzzer sound**: The buzzer sound can be changed, or the time can be set to the initial value at the initial setting for menu and time setting. ➥ P.14
The display window lights up when an operation button is pressed. The light automatically turns off after no operation has been performed for about 1 minute. Press \( \text{ or } \) when relit.

### Display window

- **Rice (Variety) display**
  This shows the type of rice or variety that was selected by flashing the letters.

- **Rice Cooking Method display**
  This shows the rice cooking method selected by flashing.

- **Small Amount Cooking display**
  "1-2person" lights up to show that the cooking a small amount of rice setting was selected.

- **Warm display**
  "Warm Lo" or "Warm Hi" lights up to show the warming setting that was selected.

- **Pressure display**
  The message [Pressure] is displayed while cooking rice when a menu item that uses pressure is selected.

### Menu display

This shows the cooking menu selected by flashing.

### Reheat Display

"Reheat" lights up to indicate reheating of the rice during Keep Warm.

### Rice Cooking Timer display

"Timer 1" or "Timer 2" lights up to show the timer that was selected.

### Time display

This shows the remaining cooking time, time spent for warming, current time, soaking time, etc.

### Water level gauge for the inner pot

Adjust the amount of water according to the type of rice and the cooking method.

#### When cooking white rice, mixed grain, or germinated brown rice

Use the "Hard" water line when you want to cook rice hard for use in sushi, curry, etc.

#### When cooking brown rice, porridge, brown rice porridge, or sticky rice

Use the designated waterline.

---

Adjust the amount of water as desired using the "Soft" and "Hard" water level gauges. However, do not add water above the "Soft" guideline. (Could cause water to boil out)
Safety Precautions

This rice cooker is a home appliance. Do not use this cooker for commercial applications. Observe the following instructions to prevent injury to the user and others and damage to property. In addition, the precautions provided throughout this manual should be read carefully and the rice cooker should be used correctly.

Precautions Shown Here
The harm or damage that could result from ignoring the following precautions and incorrectly using the rice cooker are classified and explained using the following symbols and messages.

![Warning]
This symbol designates information that, if not followed, “could result in death or serious injury.”

![Caution]
This symbol designates information that, if not followed, “could result in injury or property damage.”

- Use a 220 VAC power outlet by itself.
- Push the power plug all the way into the power outlet.
- Wipe off any dust from the plug prongs.
- Do not modify the rice cooker. The rice cooker should only be disassembled and repaired by a service technician.
- Do not insert or remove the plug with wet hands.
- Do not use the rice cooker if the power cord or power plug is damaged or if the power plug is loosen when plugged into the power outlet.
- Do not damage, modify, excessively bend, pull on, twist, or fold up the power cord or place it near a hot object or under a heavy object.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not insert a metal object, such as a pin or needle or other foreign object in the intake vent, exhaust vent, or gaps between components at the bottom surface of the body.
- Do not allow unsupervised use by children and keep out of the reach of children.
- Immediately stop using the rice cooker if anything is abnormal or malfunctioning.
  - If the power cord or power plug is abnormally hot.
  - If the electricity stops and starts flowing when the power cord is bent.
  - If the rice cooker is hotter than normal or if you smell smoke or scorching.
  - If you get shocked when touching the rice cooker.
  - If the rice cooker sometimes does not turn off automatically.
- If the motor stops turning, turns slowly, or turns unevenly.
- If there are abnormal sounds during operation.
- If there are water leaks.
- If there is another abnormality or malfunction.

Examples of symbols

- The information calls for “warning or caution.”
- The information “prohibits” what must not be done.
- The information gives “instructions” about what must be done.

Warning

To Prevent Electric Shock, Short Circuits, Ignition, and Fires

- Do not put the rice cooker, power plug, or the power cord in water or get water on them. Do not place the rice cooker where there is water.
- Do not use the rice cooker where there is water.
- Do not use the rice cooker if wet. (Could cause short-circuit, electric shock, or malfunction.)

Contact prohibited
Wet hands prohibited
Wetting prohibited

Bottom surface of the body
Intake vent
Exhaust vent
Warning

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.

Warning

To prevent burns (Incorrect use is dangerous because pressure is used during cooking.)

- Before cooking, remove the inner lid, plate, and steam vent top casing to make sure no rice or other debris is stuck in the regulator and safety valve.
  In addition, do not forget to install the plate and steam vent top casing.
  (Forgetting to do so could result in burns caused by hot water spraying out or the lid opening suddenly.)

- When closing the lid, push down slowly on the front center of the lid (front side) until you hear the latch catch.

- If rice or other debris is stuck in the hook area, use a toothpick or other pointed object to remove it.

- When opening the lid, confirm that the display is turned off and steam is not coming out of the steam vent, then gently press the hook button.
  Do not open the lid during cooking.

- If the lid must be opened during cooking, press the “Cancel/Off” button to stop cooking and wait for the flashing display to turn off about 30 seconds later before opening the lid.
  • Be careful because pressure will be released, causing steam to rush out of the steam vent.

- If rice or other debris is stuck in the hook area, use a toothpick or other pointed object to remove it.

During other cooking | During rice cooking

- Before cooking, remove the inner lid, plate, and steam vent top casing to make sure no rice or other debris is stuck in the regulator and safety valve.
  In addition, do not forget to install the plate and steam vent top casing.
  (Forgetting to do so could result in burns caused by hot water spraying out or the lid opening suddenly.)

- When closing the lid, push down slowly on the front center of the lid (front side) until you hear the latch catch.

- If rice or other debris is stuck in the hook area, use a toothpick or other pointed object to remove it.

- When opening the lid, confirm that the display is turned off and steam is not coming out of the steam vent, then gently press the hook button.
  Do not open the lid during cooking.

- If the lid must be opened during cooking, press the “Cancel/Off” button to stop cooking and wait for the flashing display to turn off about 30 seconds later before opening the lid.
  • Be careful because pressure will be released, causing steam to rush out of the steam vent.

- If rice or other debris is stuck in the hook area, use a toothpick or other pointed object to remove it.
Safety Precautions - continued

**Warning**

(Incorrect use is dangerous because pressure is used during cooking.)

---

**During other cooking**

**During rice cooking**

**To prevent burns**

---

### Failure to observe these precautions could cause hot steam to spray out, resulting in burns

- Keep your hands and face away from the steam vent.
  - Hot steam could spray out during rice cooking or other cooking. In particular, keep out of the reach of children.
- Do not touch the steam vent.
  - The steam vent could still be hot during or immediately after cooking even if steam is not coming out of it.
- During cooking, do not open the lid, shake the rice cooker, or carry/move it.
- Do not allow unsupervised use by children and keep out of the reach of children.

---

### Food or hot water could spray out or the lid could open suddenly causing burns.

- Do not fill the inner pot with water above the “Max Water Level” line.

---

- Do not use the rice cooker for any purpose other than to cook rice and the cooking menu items stated in the Operating Instructions and Cook Book included.
- Do not cook the following types of foods.
  - Pasty foods (liquid-absorbing spongy food, etc.) or stewing items that swell when heated, such as beans and noodles. (When making rice with red beans, cook the rice after adding separately boiled cowpeas. Refer to the Cook Book for details. [P.45])
  - Cooking that uses ingredients that suddenly foam up, like baking soda.
  - Cooking that uses lots of oil.
  - Cooking that uses starchy ingredients, such as the base for curry or stew.
  - Ingredients that bubble, such as jam.
  - Cooking that requires plastic or other bags containing food to be heated in the rice cooker.
- Vegetables with thin skins that can float up, such as greens and tomatoes, cooking containing chunky ingredients, and cooking that uses cooking sheets, aluminum foil, or plastic wrap.
### Warning

#### During other cooking

**To prevent burns**

(Incorrect use is dangerous because pressure is used during cooking.)

<table>
<thead>
<tr>
<th>Icon</th>
<th>Text</th>
</tr>
</thead>
<tbody>
<tr>
<td>🚫</td>
<td><strong>Failure to observe these precautions could cause hot steam to spray out, resulting in burns</strong></td>
</tr>
<tr>
<td>⚠️</td>
<td><strong>Food or hot water could spray out</strong></td>
</tr>
</tbody>
</table>

#### Failure to observe these precautions could cause hot steam to spray out, resulting in burns

- Do not open the lid during pressurized rice cooking (when the **Pressure** display is displayed).
The rice cooker is pressurized, so forcing the lid open is dangerous.

#### Food or hot water could spray out

- If the lid must be opened during rice cooking, press the “Cancel/Off” button to stop cooking and wait for the flashing **Pressure** display to turn off about 30 seconds later before opening the lid.
  - Be careful because pressure will be released, causing steam to rush out of the steam vent.
  - To continue cooking, check the rice type and cooking method selection and then press the Cook/Reheat button. Depending on its state when the rice cooking was interrupted, the rice might not cook well after cooking is restarted.

### During rice cooking

**To prevent burns**

<table>
<thead>
<tr>
<th>Icon</th>
<th>Text</th>
</tr>
</thead>
<tbody>
<tr>
<td>🚫</td>
<td><strong>Food or hot water could spray out or the lid could open suddenly causing burns.</strong></td>
</tr>
</tbody>
</table>

- Do not open the lid during cooking
  
  If you must open the lid during cooking, press the “Cancel/Off” button to stop cooking and confirm that no steam is coming out from the steam vent before opening the lid.
Safety Precautions - continued

**Caution**

**Do not use the rice cooker in these locations**

- Where water could get on the rice cooker or where it will be close to a flame or heat, such as by a stove burner. (Failure to observe this precaution could result in overheating and burns.)
- Unstable locations or on materials not resistant to heat. (Failure to observe this precaution could result in injury or a fire.)
- Do not use on sliding tables with insufficient load carrying strength. (The table could break causing the rice cooker to fall and result in an injury or burn.)
- Do not set the rice cooker on a table cloth, aluminum foil or other material that could block the intake vent or exhaust vent. (Failure to observe this precaution could result in overheating and burns.)
- When using the rice cooker close to a wall, furniture, or a kitchen storage shelf, make sure the released steam will not be trapped. (Trapped steam will cause condensation, which could discolor or deform the wall or furniture.)
- Areas where the lid cannot be opened completely. (Failure to observe this precaution could result in burns from touching the hot plate or contact with hot dripping moisture.)

**Handling the Power Plug**

- Unplug the power plug from the power outlet when not using the rice cooker. (A fire, burns, or injuries could result from electric shock or electrical leakage due to the deterioration of insulation.)
- When unplugging the power plug, hold the power plug and do not pull on the cord. (Failure to observe this precaution could result in injury or a fire.)

**To prevent burns**

- Check the rice cooking method or cooking menu when cooking. Mistakenly using another cooking method for “Risotto”, which requires a large amount of water, or another rice cooking method for “Porridge”, is dangerous because it could cause a large amount of hot water to spray out.
- Treat the rice cooker with caution after unplugging the power plug and waiting for the rice cooker to cool down. (Failure to observe this precaution could result in burns.)
- Wait for the inner lid to cool before removing it.
- Wait for the plate to cool before removing it. (Hot water could drip from it.)
- Completely open the lid before dishing out the rice. (Hot juices could drip from it.)
- Do not touch hot components, such as the inner pot, inner lid, plate, or the stainless frame near the inner pot during or immediately after use.
- Do not touch the hook button when carrying the rice cooker. (Touching the hook button could cause the lid to open.)
- Do not lift the handle during rice cooking. (The steam could make the handle hot.)
**Caution**

### To prevent accidents

- **Only use the inner pot provided.**
  (Using another pot could cause a malfunction, overheating, or a fire.)
- **Do not use the rice cooker while there are small metallic objects or aluminum foil left inside of it.**
  (Failure to observe this precaution could result in overheating or a fire.)
- **Do not use the inner pot if the iron plating on the outside of the inner pot comes loose or cracks due to dropping the inner pot on the floor or banging it hard against something.**
  (Using it could cause a fire, bad smells or overheating that melts the plastic touching the inner pot.)
- **If using a medical pacemaker, consult your doctor before using this product.**
  (The operation of this product might affect the pacemaker.)
- **Keep away from objects that are adversely affected by magnetism.**
  (The magnetic memory of credit cards, automatic ticket gates opening passes, etc., could be erased.)

---

**During Keep Warm**

**Do not use the rice cooker in the following manners.**

- Do not keep the rice warm in the following manners. It could cause the rice to smell unusual or change color.
  - **Do not Keep Warm for more than Keep Warm time**
  - **Do not repeat the reheating process**
To prevent breakdowns or malfunctions

- Do not heat the rice cooker while it is empty. (Failure to observe this precaution could cause overheating.)
- Do not use with debris stuck to the rice cooker. In particular, keep the area shown in the diagram on the right clean. (Failure to observe this precaution could cause the rice cooker to fail or keep it from cooking well.)
- Do not place the inner pot directly on a flame, heat it in a microwave oven, or on a magnetic cooking surface, etc. (Failure to observe this precaution could cause the inner pot to deform or the fluorine coating to come off.)
- Do not cover the lid with a dish cloth or towel. (Failure to observe this precaution could cause the rice cooker to discolor, deform, or fail.)
- Do not use the rice cooker close to a television, radio, interphone, or cordless telephone. (Failure to observe this precaution could cause noise and image distortion in the other devices.)
- Stop using the rice cooker or inner pot if it is dropped or damaged and have it inspected and repaired by the dealer where you purchased it.

Non-water supply auto steamer

- Remove and wash the inner lid, plate, and steam vent top casing each time after cooking. (Failure to observe this precaution could cause food debris stuck to these items to dry and discolor.) (When not warming, excessive water could collect on them and drip into the rice.)
- If the plate is not attached, there will be no pressurization, and the humidifying effect of the steam will not be obtained.
Setting the Current Time

1. Plug in the power plug.

2. Press \( \text{Hour} \) or \( \text{Min} \) for about 1 second to cause the time display to flash.

3. Press \( \text{Hour} \) and \( \text{Min} \) to set the time to “20:30”.

4. Press \( \text{Cancel/off} \) to light up the time display.

Ex: To change “19:27” to “20:30” “This is an example for the rice cooking method.

- The internal battery powers the clock to show the time, even when the power plug is unplugged.
- If the power plug is removed from the outlet, the display will dim, then return to normal. This is because the rice cooker is switching to its built-in battery, and is not malfunction.
- At room temperature the clock time will show an error of approximately 2 minutes after one month. Use the following procedure to adjust the current time setting.

A display when the power plug is unplugged

White Mixed Grain
Germinated Brown Variety
Normal Texture
Rapid Mix Porridge
Eco Risotto Cake

Press \( \text{Hour} \) or \( \text{Min} \) for about 1 second to cause the time display to flash.

Press \( \text{Hour} \) and \( \text{Min} \) to set the time to “20:30”.

Press \( \text{Cancel/off} \) to light up the time display.

The current time is displayed for 3 seconds when the “Hour” or “Min” button is pressed and then the clock returns to the original display.

The selected rice cooking method and the current time are displayed.

Pressing the “1-2 Person” button for 3 seconds while the current time is flashing will display “12:00” (12:00 noon) to return the clock to its initial setting.

- The clock is a 24-hour format; for example, 0:00 for 12 p.m. and 12:00 for 12 a.m.
- If the “Cancel/Off” button is not pressed, the time setting will automatically complete about 1 minute later.

- The time cannot be adjusted during cooking, warming, reheating, or when the timer is set.
- The selected rice cooking method and the current time are displayed.

- Changes in increments of 1 hour and changes in increments of 1 minute.
- Continue pressing to speed up the incremental change.

- The time changes each time the button is pressed.
- The selected rice cooking method and the current time are displayed.
- The internal battery powers the clock to show the time, even when the power plug is unplugged.
- If the power plug is removed from the outlet, the display will dim, then return to normal. This is because the rice cooker is switching to its built-in battery, and is not malfunction.
- At room temperature the clock time will show an error of approximately 2 minutes after one month. Use the following procedure to adjust the current time setting.

- The internal battery powers the clock to show the time, even when the power plug is unplugged.
Preparation of Rice (Tips for cooking delicious rice)

1. Measure the rice.
   - Use the measuring cup included to measure the rice.
   - Fill the cup to the brim.
   - 1 cup to the brim with measuring cup included
     - For white rice: Approx. 180 mL (Approx. 1 Japanese cup)

   **ATTENTION**
   - Do not use commercially available measuring cup or measuring rice bin. (The amount of rice may differ.)

2. Wash the rice.
   - Firstly, swirl the rice in a large quantity of water to wash it and then pour off the water right away.
   - The rice easily absorbs the first water, so discard it right away to keep the rice dust from sticking to the rice.
   - Wash the rice well to prevent scorching and a residual smell from the rice dust.

   **ATTENTION**
   - When washing the rice in the inner pot, do not use a metal whisk or other tool. (Such tools could scrape off the fluorine coating.)

3. Adjust the amount of water.
   - Level out the rice, place the inner pot on a level surface, and use the water level gauge to adjust the amount of water to match the type and amount of rice and the cooking method.
   - (Water level gauge → P.7)

   **Example**) When cooking 3 cups of “White”

   - The water line is a guideline. You can adjust the amount of water for your preference. Use the “Hard” water line when you want to cook rice hard for use in sushi, curry, etc. Align with the “Soft” water line and you want to cook rice soft. However, do not add water above the “Soft” water line. (Adding more water than this could cause hot water spray out during cooking.)

   **ATTENTION**
   - Do not use hot water. (It will make the rice sticky.)
   - Cooking with hard water could cause the rice to become sticky or turn yellow. Also, cooking the rice in hard water (mineral water, etc.) could cause the rice to become crunchy or hard. Adjust the amount of water for your preference.
   - When cooking freshly harvested rice, as a guide, make a small adjustment to the water level on the “Hard” water gauge. Cooking freshly harvested rice with too much water will make it sticky.
   - For information about water amount adjustment when cooking mixed grain, refer to the mixed grain cooking manuals (written on the bag, etc.) available in stores.
# Preparing the Rice Cooker

## 1. Set the inner pot into the rice cooker.

- **Wipe off any water, food, etc., stuck to the outside or bottom of the inner pot before setting it in the rice cooker.**
- **If set with moisture or debris stuck to the rice cooker, it could result in malfunction or inability to cook well.**

## 2. Check the lid.

- **Make sure the regulator valve, safety valve, and vacuum valve are clean and not clogged.**
- **To attach the non-water supply auto steamer.**
- **Before cooking, remove the inner lid, plate, and steam vent top casing to make sure no rice or other debris is stuck in the regulator and safety valve. In addition, do not forget to install the plate and steam vent top casing. (Forgetting to do so could result in burns caused by hot water spraying out or the lid opening suddenly.)**

## 3. Close the lid.

- **Close the lid slowly until you hear the latch catch.**
- **The pressurized rice cookers have a strong seal making it difficult for air to escape, and this might prevent the lid from closing if it is closed quickly. Close the lid slowly.**
- **The lid will not close if the non-water supply auto steamer is not attached.**
- **When closing the lid, push down slowly on the front center of the lid (front side) until you hear the latch catch. (Failure to do so could cause the lid to open suddenly, resulting in burns.)**

## 4. Plug in the power plug.

- **The selected rice cooking method and the current time are displayed.**
- **You may hear a zapping sound or see sparks fly when plugging in the power plug, but this is due to the charging of the inverter circuit and is not a malfunction.**

---

### When preparations are completed, it starts cooking the rice.

- **To cook rice**
  - P.18, 19
- **To use a timer to cook the rice**
  - P.22, 23
- **To cook rice rapidly**
  - P.24
- **To soak the rice before cooking**
  - P.28, 44-
- **To perform other cooking**
  - P.25
Rice cooking (white rice, glutinous rice (sticky rice) mixed grain,)

- “Normal Texture” is set upon factory shipment.
- [Pressure] is displayed on the pressurized rice menu when cooking.

Example: If “Normal|Texture” is selected for “White” *The displayed time information in the illustration is an example.

1. Press [Rice/Normal] to make “Rice” to flash.
   - The flashing display will change each time the button is pressed.

2. Press [Menu] to make the desired cooking program flash.
   - The flashing display will change each time the button is pressed.

When cooking a small amount of rice
- To cook 0.5-2 cups
  Press [1-2 Person]
- "1-2 Person" cooking prevents the rice from being mushy or burnt and cooks the rice to nice and soft texture.
- Once selected, "1-2 person" cooking program will be remembered. Pressing again will cancel the program.
1. When the hook button feels stiff
   - While pressing down on the front center of the lid,
   - Press the hook button.

2. Check the rice cooking method.
   If you mistakenly use another cooking method to cook "Porridge", which uses a large amount of water, it is dangerous because much hot water could spray out.

3. Press "Cook/Reheat".
   - The melody sounds and cooking starts.
   - The Cook/Reheat lamp lights up.
   - The display other than the selected rice turn off.
     - This shows the time until cooking is completed.
     - The Steam Warm lamp lights up.
     - "Warm Lo" or "Warm Hi" is displayed.
     - The elapsed warming time is displayed.
     - Press "Cook/Reheat" button.

4. Stir and loosen the rice when cooking is completed.
   - This prevents the extra steam from being absorbed, making the rice sticky and causing it to stick together.
   - How to Keep Warm ➔ P.26
   - The center of the rice might be a little swollen or the rice touching the inner pot might be soft.
     - This is caused by the heat generation from the inner pot itself due to the IH heating and this is done to ensure the rice is cooked well.

5. Do not open the lid during pressurized rice cooking (when the "Pressure" display is displayed).
   - The rice cooker is pressurized, so forcing the lid open is dangerous.

6. If the lid must be opened during rice cooking, press the "Cancel/Off" button to stop cooking and wait for the flashing "Pressure" display to turn off about 30 seconds later before opening the lid.
   - Be careful because pressure will be released, causing steam to rush out of the steam vent.
   - To continue cooking, check the rice type and cooking method selection and then press the "Cook/Reheat" button.
     - Depending on its state when the rice cooking was interrupted, the rice might not cook well after cooking is restarted.

7. Make sure to close the lid properly.
   - If the lid is not closed properly, "E3" will be displayed. Make sure to close the lid properly.
   - The sound may occur during cooking and Keep Warm.

8. The time until cooking is completed is calculated by the rice cooking function, taking into account the previous cooking times, water temperature, etc.
   - It is difficult for the steam to escape when the rice cooker is pressurized, so there might be condensation on the lid when opened, but it is not a malfunction.
   - If you are concerned about the condensation ➔ P.33

9. The remaining cooking time will be displayed a couple of minutes before the cooking is completed.
## Ways to Use Cooking Programs

### Cook various types of rice

**Tips on ways to use**

- **Select chewiness based on purpose or as desired**
  - For freshly harvested rice and rice that absorbs water quickly and becomes sticky easily
  - Select "Texture "
  - For rice with too much water and will be cooked less sticky.

- **Hard rice for sushi, curry, Chinese fried rice, etc.**

- **Rice with a light and less sticky texture**
  - When you want to bring out stickiness and sweetness

- **Rice for box lunches and rice balls**

- **Rice for frozen storage**

**When you want to cook rice quickly**
- "Rapid" is a cooking method that gives priority to time, so the surface of the rice is a little watery and the rice is a little hard.

**For rice that has been mixed (with other ingredients)**
- When using a store-bought flavoring for mixed rice, place the other ingredients on the top of the rice without stirring them in.

**Porridge**
- If you are cooking a thin porridge, do not add water more than the water level line for "Porridge", but reduce the amount of rice.

**When you want to cook rice using less electricity**
- The rice will be a little hard when cooked.
- The rice may cook inconsistently if a large volume of rice is used.

**Cooking Okowa (sticky rice) with glutinous rice**
- The rice may not cook properly if a large volume of ingredients is mixed with it.

**When you want to cook white rice with mixed grains added**
- Follow any water amount adjustment instructions, etc. written on store-bought rice bags.

### Menu

<table>
<thead>
<tr>
<th>Water line</th>
<th>Menu</th>
<th>Rice selection</th>
</tr>
</thead>
<tbody>
<tr>
<td>Normal Texture</td>
<td>White Rice</td>
<td>Can be set 30-45</td>
</tr>
<tr>
<td>Normal Texture II</td>
<td>White Rice</td>
<td>Can be set 40-55</td>
</tr>
<tr>
<td>Normal Texture III</td>
<td>White Rice</td>
<td>Can be set 78-100</td>
</tr>
<tr>
<td>Rapid</td>
<td>White Rice</td>
<td>Cannot be set 25-35</td>
</tr>
<tr>
<td>Mix</td>
<td>White Rice</td>
<td>Cannot be set 45-60</td>
</tr>
<tr>
<td>Porridge</td>
<td>White Porridge</td>
<td>Cannot be set 65-80</td>
</tr>
<tr>
<td>Eco</td>
<td>White Rice</td>
<td>Cannot be set 35-50</td>
</tr>
<tr>
<td>Mix</td>
<td>Sticky Rice</td>
<td>Cannot be set 45-60</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Water line</th>
<th>Menu</th>
<th>Rice selection</th>
</tr>
</thead>
<tbody>
<tr>
<td>Normal Texture</td>
<td>Mixed Grain</td>
<td>Can be set 75-90</td>
</tr>
<tr>
<td>Mix</td>
<td>Mixed Grain</td>
<td>Cannot be set 75-90</td>
</tr>
</tbody>
</table>

- The cooking time guide is for a voltage of 220V AC, room temperature of 20°C, and a water temperature of 18°C.
- The cooking time will differ depending on the voltage, room temperature, water level, type of rice, etc.
- The amount of steam emitted differs depending on the cooking method.
### Tips on ways to use

<table>
<thead>
<tr>
<th>Menu</th>
<th>Water line</th>
<th>Amount to be cooked (number of cups)</th>
<th>Small amount cooking</th>
<th>Cooking time guide (min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Normal</td>
<td>Germinated Brown</td>
<td>1-4</td>
<td>Can be set</td>
<td>43-55</td>
</tr>
<tr>
<td>Mix</td>
<td>Germinated Brown</td>
<td>1-4</td>
<td>Cannot be set</td>
<td>43-60</td>
</tr>
<tr>
<td>Porridge</td>
<td>White Porridge</td>
<td>0.5-1.5</td>
<td>Cannot be set</td>
<td>75-100</td>
</tr>
</tbody>
</table>

#### When you want to cook white rice with germinated brown rice added
- Recommended ratio: 2 cups of white rice and 1 cup of germinated brown rice
- When using a store-bought flavoring for mixed rice, place the other ingredients on the top of the rice without stirring them in.
- Do not Keep Warm. (It could cause the rice to smell unusual or change color.)

#### When you want to cook only germinated brown rice, or brown rice
- When using a store-bought flavoring for mixed rice, place the other ingredients on the top of the rice without stirring them in.
- Do not Keep Warm. (It could cause the rice to smell unusual or change color.)

### Cooking

For details, refer to the Cook Book (P42-P55).

### Tips for Cooking Various Types of Rice

- Mix assorted grains into white rice at a ratio of 30% or less.
- Mix germinated brown rice into white rice at a ratio of 50% or less. If cooking at a ratio of 50% or more, use brown rice and the “Brown” water line.
- When making Okowa (sticky rice), mix together 0.5 cup of white rice (uruchi rice) for every cup of glutinous rice. (If only glutinous rice is used, premature water absorption may prevent rice from being cooked properly.) For red bean rice, mix it according to the proportion given in $\rightarrow$ P.47.
- If you are cooking a thin porridge, do not add water more than the water level line for “Porridge”, but reduce the amount of rice.
- After cooking rice, let the rice cooker cool down before cooking rice again.

### When preparations are completed, it starts cooking the rice.

- **To cook rice** $\rightarrow$ P.18, 19
- **To use a timer to cook the rice** (So that cooking finishes at the time you want to eat) $\rightarrow$ P.22, 23
- **To cook rice rapidly** (So that you can cook in a short amount of time) $\rightarrow$ P.24
- **To soak the rice before cooking** (To cook the rice after letting it soak) $\rightarrow$ P.25
- **To perform other cooking** $\rightarrow$ P.28, 44
Rice Cooking using the Timer

- The timer can be set to “Timer 1” or “Timer 2”. Upon factory shipment, “Timer 1” is set to “6:00” and “Timer 2” is set to “18:00.”
- The timer time is the time when the cooking will finish.
- If the set time is near the current time, cooking will begin right away. (Timer lamp does not light up.)

**ATTENTION**

- Do not use the timer for “Mix”. (The quality of the added ingredients could decline or they could sink into the rice.)
- As a guideline, the timer is set within 12 hours.

**Check the current time and adjust if incorrect. → P.14**

1. Press **Rice** to make “Rice” to flash.
   - The flashing display will change each time the button is pressed.

2. Press **Menu** to make the desired cooking program flash.
   - The flashing display will change each time the button is pressed.

3. Press **Timer**

4. Press **Cook/Reheat**

5. Press **Cancel/on**

---

Ex: Setting “Timer 1” to “7:30”  "The display is an example for when ‘Texture’ is selected for ‘White’.

- The current time is displayed when "Mix", "Porridge" is selected.

- The selected cooking method is remembered when cooking starts for white rice. However, "Rapid", "Mix" and "Porridge" will not be remembered; instead, the "Texture" or "Eco" used last time will be restored.

- “1-2 Person” cooking prevents the rice from being mushy or burnt and cooks the rice to nice and soft texture.
- Once selected, “1-2 person” cooking program will be remembered. Pressing again will cancel the program.

---

When cooking a small amount of rice

- To cook 0.5-2 cups
  - Press **1-2 person**
Warning

Do not open the lid during pressurized rice cooking (when the [Pressure] display is displayed). The rice cooker is pressurized, so forcing the lid open is dangerous.

If the lid must be opened during rice cooking, press the “Cancel/Off” button to stop cooking and wait for the flashing [Pressure] display to turn off about 30 seconds later before opening the lid.
- Be careful because pressure will be released, causing steam to rush out of the steam vent.
- To continue cooking, check the rice type and cooking method selection and then press the “Cook/Reheat” button. Depending on its state when the rice cooking was interrupted, the rice might not cook well after cooking is restarted.

Caution

Check the rice cooking method. If you mistakenly use another cooking method to cook “Porridge”, which uses a large amount of water, it is dangerous because much hot water could spray out.

3 Press [Timer 1] to make “Timer 1” light up
- The Cook/Reheat lamp flashes.
- The lit up item changes each time the button is pressed.
- The timer is set when the buzzer sounds.
- The Cook/Reheat lamp turns off and the Timer lamp turns on.
- The melody sounds and cooking ends. Keep Warm starts automatically.
- Stir and loosen the rice when cooking is completed.

4 Press [Hour] or [Min] to set the cooking completion time to “7:30”.
- The time changes each time the button is pressed.
- It is difficult for the steam to escape when the rice cooker is pressurized, so there might be condensation on the lid when opened, but it is not a malfunction.
- The time set upon factory default setting or the previously set time is displayed.
- If the lid is not closed properly, “C3” will be displayed. Make sure to close the lid properly.

Pressing the “1-2 Person” button for 3 seconds when setting the time will return “Timer 1” to “6:00” and “Timer 2” to “18:00”.

5 Press [Cook/Reheat].

6 Stir and loosen the rice when cooking is completed.
- The center of the rice might be a little piled up in the center or the rice touching the periphery of the inner pot might be soft. This is caused by the heat generation from the inner pot itself due to the IH heating and this is done to ensure the rice is cooked well.
- Stir and loosen the rice when cooking is completed.

When the hook button feels stiff
- While pressing down on the front center of the lid, press the hook button.

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When the hook button feels stiff
- While pressing down on the front center of the lid, press the hook button.
Rice Cooking with Rapid (When you want to cook rice quickly)

- This is a cooking method that gives priority to time, so the surface of the rice is a little watery and the rice is a little hard.

1. The selected cooking method is remembered when cooking starts for white rice. However, "Rapid", "Mix" and "Porridge" will not be remembered; instead, the "Texture" or "Eco" used last time will be restored.

2. The current time is displayed when "Mix" or "Porridge" is selected.

3. The sound may occur during cooking and Keep Warm. The displays other than the selected rice turn off. This shows the time until cooking is completed.

Ex.) If "White" and "Rapid" are selected

1. Press to make “White” to flash. ●The flashing display will change each time the button is pressed.

2. Press to make “Rapid” flash. ●The flashing display will change each time the button is pressed.

3. Press . The melody sounds and cooking starts. ●The Cook/Reheat lamp lights up. ●Pressure is displayed during cooking.

The melody sounds and cooking ends. Keep Warm starts automatically. ●The Steam Warm lamp lights up.

4. Stir and loosen the rice when cooking is completed. ●This prevents the extra steam from being absorbed, making the rice sticky and causing it to stick together. ●For the Keep Warm program → P.26
Rice cooking with soaking (when you want to cook rice after soaking it)

- Upon factory shipment, the soaking time is set to 30 minutes.
- This controls the temperature during soaking depending on the soaking time, and then starts cooking after the rice absorbs water sufficiently.
- The recommended guideline is 30 minutes in summer and 60 minutes in winter.
- Soaking cannot be combined with rice cooking timer.

Ex: When soaking for “60 min” before cooking

1. Press \( \text{Cook/Reheat} \) and select “60” for the soaking time.

2. Stir and loosen the rice when cooking is completed.

ATTENTION

- Do not cook rice after soaking if “Mix” is selected. (The quality of the added ingredients could decline or they could sink into the rice.)

- If the lid is not closed properly, “C3” will be displayed. Make sure to close the lid properly.

- The set time is remembered.
- To cancel soak rice cooking timer, press the “Cancel/Off” button.

- For the Keep Warm program
Warming

There are 2 Keep Warm methods: "Warm Lo" and "Warm Hi".
When the cooking is completed, the rice cooker automatically switches to “Warm Lo” or “Warm Hi”, and then the Steam Warm lamp turns on. The “Warm Lo” is set upon factory shipment.
Stir the rice right after cooking it and enjoy it while it is still warm.

Ways to use Keep Warm

"Warm Lo" This keeps rice warm at low temperature. This minimizes discoloration and drying out of the rice and saves electricity.
Keep the Keep Warm time under 40 hours. (However, Keep Warm will continue even after 40 hours have passed.)

"Warm Hi" This keeps rice warm at high temperature. This keeps down the formation of condensation on the inside of the lid and inner pot.
Keep the Keep Warm time under 12 hours. (However, Keep Warm will continue even after 12 hours have passed.)

How to switch between "Warm Lo" and "Warm Hi".

The rice cooker can be switched between "Warm Lo" and "Warm Hi" during Keep Warm. ("Warm Lo" is set upon factory shipment.)

1. Press during Keep Warm

The setting changes each time the button is pressed, and then the display window changes between "Warm Lo" and "Warm Hi".

Caution

Do not keep the rice warm in the following manners. It could cause the rice to smell unusual or change color.
Do not Keep Warm for more than Keep Warm time.

Rice unsuitable for Keep Warm

Depending on the rice type, keeping the rice warm could cause it to lose its quality, smell unusual, or become sticky.

Do not Keep Warm (Keeping the rice warm could cause it to lose its quality, smell unusual or become sticky)

Types of Rice: Do not Keep Warm if cooking rice using the following menus: *Germinated Brown*, "Brown", *Glutinous Rice (Sticky Rice)*, "Mix", "Porridge".

Note

During Keep Warm, condensation will form on the inside of the lid and inside the inner pot, but this prevents the rice from drying out and is not a malfunction.
Do not keep mixed grain cooked with *Normal|Texture* selected warm for more than 12 hours. Depending on the type of mixed grain, it may become bitter, smell strange, or become sticky even if kept warm for less than 12 hours. However, Keep Warm will continue even after the above amount of time has passed.
When Stopping Keep Warm

1 Press \[ \text{Cancel/Off} \] during Keep Warm.
   ● The Steam Warm lamp turns off.

Ex: If "Texture \[ \text{White} \]" is selected for "White".

Switch from “Off” to warming

1 Press \[ \text{Steam Warm} \].
   ● It changes to “Warm Lo” or “Warm Hi” that was set last time.
   ● The Steam Warm lamp turns on and “Warm Lo” or “Warm Hi” selected last time lights up.

Example: If "Warm Lo" is selected for "Texture \[ \text{White} \]" of "White".

Tips for keeping the rice warm and delicious

● Stir the rice occasionally during Keep Warm.
● When only a little rice is left, keep it in the center of the inner pot as much as possible.
   (To keep it from drying out or becoming sticky.)
● Keep the Keep Warm time short. Do not keep warm for more than 40 hours for “Warm Lo” or 12 hours for “Warm Hi”.
   (It could cause the rice to smell unusual or change color.)

Ex: If “Texture \[ \text{White} \]” is selected for “White”.

Reheat the rice during Keep Warm

● Reheat the rice as desired if the temperature of the rice during Keep Warm seems a little low.

ATTENTION
● As a guideline, set the amount of rice below 3 on the “White Rice” water level gauge.
● Stir the rice and level it out before reheating. (To prevent uneven heating)
● Do not repeatedly reheat the rice. (Doing so will dry it out or scorch it.)

Reheating the rice immediately

1 Press \[ \text{Cook/Reheat} \] during Keep Warm.
   ● The Cook/Reheat lamp lights up.
   ● Reheating automatically runs for about 10 minutes.
   ● The melody sounds and reheating ends.
   ● The rice cooker returns to Keep Warm automatically.
   ● The “Steam Warm” lamp lights up.

● When the rice is hot after being cooked or when the rice has cooled after turning off the Keep Warm function, a buzzer will sound and reheating will not be possible.
● To stop before reheating is completed, press the “Cancel/Off” button.
Cooking (Risotto, Cake)

1. Press to make “Variety” flash. The flashing display will change each time the button is pressed. 

2. Press to make the desired menu flash. The flashing display will change each time the button is pressed. 

3. Press to set the heating time. The time changes each time the button is pressed. 

4. Press The melody sounds and heating starts. The Cook/Reheat lamp lights up. The melody sounds and heating ends. Move the cooked food to a different container. 

*The example shows when “Cake” and “45” minutes are selected.

1. Warning 
   - Do not use the rice cooker for any purpose other than to cook rice and the cooking menu items stated in the Operating Instructions and Cook Book included. 
   - Do not open the lid during cooking. If you must open the lid during cooking, press the “Cancel/Off” button to stop cooking and wait for about 30 seconds before opening the lid. (Be careful not to get burned.)

2. Caution 
   - If you mistakenly use another cooking menu to cook “Risotto”, which uses a large amount of water, it is dangerous because much hot water could spray out.
   - The selected menu is remembered when cooking is started.
   - The “Risotto” heating time cannot be set. This is automatically set depending on the temperature of the rice and the amount of ingredients.

3. ATTENTION 
   - Do not keep warm or store the cooked food in the inner pot. (Doing so could damage the fluorine coating of the inner pot.)

4. Refer to the Cook Book for information regarding the heating time and cooking method.

   - Risotto
     - P.52, 53

   - Cake
     - P.54, 55
Cleaning and Maintenance

**Warning**

**ATTENTION**

- Do not use benzene, thinner, bleach, polishing powder, or alkaline cleaners. (Using these could damage the surface.)
- Use dishwashing detergent (pH-neutral) as a cleaner. (Using any other substance could damage the surface.)
- Wash with a sponge or other soft material. Do not use a plastic or other scrubber. (Using these could damage the surface.)
- Do not use a dishwasher and/or dish dryer. (Using these could cause the parts to deform or discolor.)

**Body, lid, and body interior (when dirty)**

- Wipe with a well wrung-out cloth.
- Do not wash with or in water.

**Intake vent/exhaust vent (Once a month)**

- Use a vacuum cleaner to suck out the debris from the intake and exhaust vents at the bottom of body.

**Temperature sensor (Check before cooking)**

- If scorched material is stuck to this, sand it off by using a fine grade water-resistant abrasive paper (about #600) with a little water. When the material has been removed, wipe off the area with a well wrung-out cloth.
- Do not wash with or in water.

**Hook area (check before and after each use)**

- Use a tooth pick or similar object to remove the rice and other debris stuck in the hook area if the lid will not latch properly.

**Rice scoop (Wash after each use)**

**Rice scoop holder and measuring cup (Wash when dirty)**

- Use dishwashing detergent (pH-neutral) and wash with a sponge or other soft material.
Inner Pot (Wash after each use)

- Remove inner pot from the rice cooker and use dishwashing detergent (pH-neutral) and a sponge or other soft material to wash inner pot.
- It may become impossible to cook rice satisfactorily if the inner pot becomes deformed due to being struck against something or dropped.
- The inner pot color might become uneven with use, but this will not affect performance or cleanliness.

- Observe the following to avoid scratching the fluorine coating on the inside.
  - Use the rice scoop provided.
  - Do not use metal ladle, whisk, etc.
  - Do not use vinegar.
  - Do not wash spoons, rice bowls, etc. in the pot.
  - Do not wash with a polishing powder or scrubber.

- The fluorine coating on the inside will wear out with use, so treat it carefully.
- The fluorine coating is not harmful to humans.
- The surface rusts easily if moisture is left on it. Promptly wipe off moisture.
- Do not wipe the outside with paper towels, etc. Due to the rough surface on the outside, pieces of the paper towels may remain on it.

- When removing the inner pot, use both hands to lift it straight out of the rice cooker. Lifting it out using only one hand could cause it to catch on the rice cooker, making it difficult to lift out.

Note

- A special “thermal sprayed thick iron pot” has been used to achieve the excellent cooking and heating performance of the inner pot. This special fabrication method makes the outside rough. It could rub on the rice cooker when removing it from or placing it in the rice cooker and cause plastic powder to stick to the inner pot, but this is not a problem for use. Wipe the powder off with a sponge. In addition, pressing hard on the bottom of the inner pot when it is sitting in a sink could scratch the sink, so be careful.

Non-water supply auto steamer [Plate, inner lid, and steam vent top casing] (Wash after each use)

- These are not removable, so do not pull them. If they are deformed, the pressure cannot be sustained and the rice will not cook well.

Regulator valve (Check before cooking)

- Clean the front of the regulator valve. When the valve is clogged with debris, use a cotton swab or similar item to unclog it.

Safety valve (Check before cooking)

- If the safety valve (in the center) is clogged with rice or debris, use a cotton swab or similar item to unclog it.
- Use a cotton swab, etc. to press on the center of the safety valve 2 or 3 times to confirm that it moves.

Steam sensor and pressure regulator

- Do not push on, pull on, or apply excessive force to the pressure regulator. Failure to observe this precaution could cause the rubber part to come loose or tear, or damage the device.

Note

- Do not remove the lid packing, regulator valve, safety valve, vacuum valve, or pressure-reducing valve from the inner lid.
Non-water supply auto steamer [Plate, inner lid, and steam vent top casing] (Wash after each use)

1. Remove the non-water supply auto steamer from the lid. Push down the release lever and remove the non-water supply auto steamer manually with both hands.

   ATTENTION: Do not tilt the non-water supply auto steamer when carrying it. Water or hot water might spill from it if tilted.

2. Separate the non-water supply auto steamer into the inner lid and the other plate. Push down the plate lever and remove the plate.

   ATTENTION: Hot water and water will spill out, so take it apart in a sink.

3. Remove the steam vent top casing from the inner lid. Press the button and remove the steam vent top casing.

4. Wash the plate to clean and unclog it.

5. Wash the inner lid to clean and unclog it.

6. Wash the steam vent top casing to clean and unclog it.

   Packing (Do not remove it. If this has been removed, press it into the groove.)

7. After rinsing, wipe away all moisture and dry thoroughly.

8. Attach the steam vent top casing to the inner lid. Insert the latches of the steam vent top casing into the latch catches of the steam vent bottom casing (2 locations), then steadily press it until you hear it latch shut (the button is locked).

ATTENTION: Do not tilt the non-water supply auto steamer when carrying it. Water or hot water might spill from it if tilted.

ATTENTION: Hot water and water will spill out, so take it apart in a sink.

The packing attached to the plate is not removed, so do not pull on it. If the packing is deformed, it will reduce the amount of water that collects in the plate.

Wash the plate to clean and unclog it.
Wash the inner lid to clean and unclog it.
Wash the steam vent top casing to clean and unclog it.
After rinsing, wipe away all moisture and dry thoroughly.
Attach the steam vent top casing to the inner lid.

Steam vent top casing latches
Steam vent top casing latches
Steam vent bottom casing latch catches
Attach the plate to the inner lid.

**Do not install the plate upside down.**

1. Insert the bottom hook of the plate into the bottom guide at the bottom of the inner lid.
2. Align the hook at the top of the plate with the top guide and press the plate in until you hear it lock in place.

Install the non-water supply auto steamer into the lid.

1. Orient the lid packing to the front and insert the hooks on both sides into the groove.
2. Press on the top of the inner lid.

**To prevent cooking when you have forgotten to install the non-water supply auto steamer, the lid will not close with a moderate force. (The lid closes when there is no inner pot.)**

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### Preventing rusting of the inner lid

The inner lid is made of stainless steel, but it can rust due to the residual iron and chloride in the moisture. Wash the inner lid clean and wipe the moisture off after use. Separate the inner lid and plate to let them dry naturally.

#### If rusting occurs

- Apply a cream (liquid) cleanser, and rub off the rust with a balled-up wrap.
- Afterwards, thoroughly rinse the inner lid, wipe away all moisture and dry thoroughly.
- Sometimes the rust cannot be completely removed, so take good care of the rice cooker to prevent rusting.

#### Cooking using spices

- Wash the washable parts immediately after cooking mixed rice, cooking other foods, or cooking risotto, etc. Leaving them dirty could cause odors, spoiling, or rust.
How to switch to plate condensation reduction mode immediately after cooking

- Condensation collects on the inner lid and other plate immediately after cooking to keep the surface of the rice from drying. If the condensation concerns you, increase the steaming time and switch to a mode that reduces the condensation. Once the mode is switched, the setting is remembered until you switch back to the original mode.

1. Press to make “Variety” flash.

2. Press to make “Cake” flash.

3. Continue pressing for 5 seconds.
The switch over is completed when the buzzer sounds and “H” is displayed for 2 seconds.

4. Press .
• Pressing it again will switch back to the original mode.
In this case, “L” is displayed.

When switching to a mode that reduces the condensation
- Approximately 5 more minutes will be required for cooking.
- It will reduce the amount of water that collects in the plate.
- The rice cooker is pressurized and has strong seal, so there will be some condensation even when switching to a mode that reduces the condensation.

Select "Warm Hi" if condensation during Keep Warm is a concern.

Non-water supply auto steamer

The non-water supply auto steamer collects the steam during cooking as distilled water and emits it as steam during cooking, warming, and reheating to bring out the taste of the rice and keep it moist. (There is no need to add water.)

Moisture trap

Plate

Inner lid

Caution

- Wait for the inner lid to cool before removing it.
- Wait for the plate to cool before removing it. (Hot water could drip from it.)
- Do not touch hot components, such as the inner pot, inner lid, or plate during or immediately after use.
After cooking (steaming) is finished and during Keep Warm, the rice is kept moist by the steam, so condensation also forms on the surface of the non-water supply auto steamer, but this is not a malfunction. In addition, when the lid is opened, the condensation runs down into the condensation holding areas. This condensation has no effect on the quality of the rice during cooking or Keep Warm, but if it concerns you, you can wipe it off with a cloth.

The amount of water that collects in the non-water supply auto steamer differs depending on the menu, amount of rice being cooked, the amount of adjustment of the water level, etc.

When 1 mL of water in the non-water supply auto steamer has evaporated, it creates approximately 1600 mL of steam. During steaming the vent is closed to trap the steam and sufficiently fill the inner pot with steam.

If the plate is not attached, there will be no pressurization and the humidifier affected the steam will not be obtained, resulting in the rice being a little hard.

Remove and wash the inner lid, plate, and steam vent top casing each time after cooking. (To prevent food debris on these parts from drying and discoloring.) (To prevent too much water from collecting and getting on the rice when not keeping it warm.)

To care for the rice cooker, wait for it to cool down and then use a sponge or soft cloth, etc. to wipe it. Do not use a scrubber made of plastic or other material.

If there are odors

If there are odors after cooking a mixed rice, risotto, or foods, or keeping rice warm, you can boil water and use the steam from it to reduce the smell.

1. Place water in the inner pot.
   - The amount of water is up to the “White Rice” water level gauge 2.
   - * Only use water. Do not use detergent, etc.

2. Press to make “Variety” flash.

3. Press to make “Risotto” flash.

4. Continue pressing 1-2person for 5 seconds.
   - 60 is displayed and heating begins

5. The melody sounds and heating ends.
   - The Cook/Reheat lamp turns off.

6. After the rice cooker cools down, discard the hot water and wipe the moisture from the inner pot.

If the odor is still a concern

1. Place saltwater (approx. 1%) in a pot or fry pan that is large enough to hold the inner lid and the plate and boil the water.
2. When the water begins boiling, put the burner on low and heat the inner lid and the plate for 15 minutes.
3. Discard the hot water and wait for the inner lid and the plate to cool before washing them.
   - Immediately after cooking is finished the inner pot and inner lid are hot, so wait for the rice cooker to cool down before discarding the hot water and wiping off the moisture.
   - Some odors cannot be completely removed.
### Troubleshooting

#### If This Happens

- **Soft**
- **Sticky**

#### Amount of rice and adjusting the amount of water
- Measure the rice by using the measuring cup provided and do not exceed the amount of rice that can be cooked for the particular cooking method.
- Reduce the amount of water when soft.
- Reduce the amount of water when using the timer.
  - (This prevents the rice from becoming too soft because it absorbs too much water.)

#### Washing the rice
- In case of white rice, wash it until the water stays clear.
- In case of rinse-free rice, wash the rice thoroughly if the water is cloudy, and then swill the rice to let the rice and water sit for a while.

#### Water used to wash and cook the rice
- Wash the rice with cold water but not warm or hot water. (It will make the rice sticky.)
- Cooking with hard water could cause the rice to become sticky or turn yellow.

#### Rice cooking menu
- If sticky or soft, try cooking with “Normal Texture” selected.

#### Stirring the rice
- Stir the rice as soon as it finishes cooking.
  - (This prevents the excess steam from making the rice sticky or making it smelly.)

#### The bottom of the inner pot or the temperature sensor is dirty
- Remove any debris.

#### Interrupting cooking
- If cooking is interrupted because the “Cancel/Off” button was pressed, the power cord was unplugged, there was a power outage, etc., the rice might not be cooked properly thereafter.

#### Power supply
- Using an extension cord or simultaneously plugging other electric devices into the same power outlet could cause the voltage to drop and prevent the rice from cooking properly. Do not use an extension cord and only plug the rice cooker into the power outlet.

#### Washing the rice
- In case of white rice, wash it until the water stays clear.
- In case of rinse-free rice, wash the rice thoroughly if the water is cloudy, and then swill the rice to let the rice and water sit for a while.

#### The bottom of the inner pot or the temperature sensor is dirty
- Remove any debris.

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- If cooking is interrupted because the “Cancel/Off” button was pressed, the power cord was unplugged, there was a power outage, etc., the rice might not be cooked properly thereafter.

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**Check This**

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

**Rice Cooking**

- **Uneven cooking**

**Rice Cooking menu**

- If sticky or soft, try cooking with “Normal Texture” selected.

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**P.16, 20, 21**

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**P.13-15, 29, 30**

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**P.19, 23**

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**P.16**
This rice cooker uses IH (electromagnetic induction heating) to heat the inner pot and create good convection currents in the cooking rice, which could cause the center of the rice to swell up or the rice touching the inner pot to look white. This is not a malfunction.

The thin film that forms is the savory flavor emitted from the rice and is formed from starch. Cooking at high temperature produces a large quantity of savory flavor. This is not a malfunction.
### Troubleshooting - continued

**If This Happens**

<table>
<thead>
<tr>
<th>Rice Cooking</th>
<th>If This Happens</th>
<th>Check This</th>
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</thead>
</table>
| ● Water boils out. | Steam may rush out from the steam vent during cooking. This is to allow pressure to escape, so it is not a malfunction. | **Amount of rice and adjusting the amount of water** [P.16]  
- Do not add water above the “Soft” water line.  
- Measure the rice using the measuring cup provided. |
| | Washing the rice | **Washing the rice** [P.16]  
- In case of white rice, wash it until the water stays clear.  
- In case of rinse-free rice, wash the rice thoroughly if the water is cloudy, and then swill the rice to let the rice and water sit for a while. |
| | Dirty or clogged parts | **Dirty or clogged parts** [P.29-32]  
- Remove debris and clogging from the steam vent top casing and plate. |
| | Attaching parts | **Attaching parts** [P.29-32]  
- Do not forget to attach the steam vent top casing, plate, and inner lid before cooking the rice. |
| | Check the cooking method. | **Check the cooking method.**  
- Mistakenly using another cooking method for “Risotto”, which requires a large amount of water, or using another rice cooking method for “Porridge”, is dangerous because it could cause a large amount of hot water to spray out. |
| ● Steam may or may not be emitted depending on the cooking method. | Steam may spray out during cooking depending on the cooking method.  
Steam will rush out if the cooker is moved during cooking.  
**Steam is trapped in the rice cooker under pressure, so keep your hands and face away from the steam vents during cooking.**  
**When using the rice cooker close to a wall, furniture, or a kitchen storage shelf, make sure the released steam will not be trapped.** |
| ● Mixed rice does not cook properly. | Adding seasoning and other ingredients  
- Add the seasoning to the water and adjust the water level and stir to prevent the seasoning from settling to the bottom.  
- Place the other ingredients on top of the rice after the water level has been adjusted and mix them into the rice after the rice has finished cooking.  
(If the seasoning or other ingredients sink to the bottom, the heat could not be distributed well within the rice cooking.) |
| | Amount of seasoning and other ingredients | **Amount of seasoning and other ingredients**  
- The proper amount of other ingredients is about 30 to 50% of the amount of rice.  
Use a small amount of ingredients when they are oily.  
Use a lesser amount for tamari soy sauce. |
| | Cooking method | **Cooking method** [P.18-25]  
- Cook the rice right away.  
- Cook without using the timer or soaking settings.  
(The quality of the added ingredients could decline or they could sink into the rice.) |
| ● Sticky rice does not cook properly. | When making Okowa (sticky rice), mix together 0.5 cup of white rice (uruchi rice) for every cup of glutinous rice. (If only glutinous rice is used, premature water absorption may prevent rice from being cooked properly) [P.20, 21] |
If This Happens

Check This

- Risotto does not cook properly.
  - Amount of stock
    - Add enough stock to just cover the rice and other ingredients.
  - How to add eggs
    - Beat the eggs and then pour them over the entire surface of the cooked risotto. If put in first the eggs will harden on the bottom, and cannot be cooked satisfactorily.

- Cooking takes too long.
  - Amount of rice and adjusting the amount of water
    - Measure the rice by using the measuring cup provided and do not exceed the amount of rice that can be cooked for the particular cooking method.
  - Washing the rice
    - In case of rinse-free rice, wash the rice if the water is cloudy, and then swill the rice to let the rice and water sit for a while.
  - Interrupting cooking
    - If a power outage occurs during cooking, the cooking time will be extended by the amount of time the power was out.

- The body, rice, inner pot, etc., smells abnormal.
  - There may be a plastic or rubber smell when using the rice cooker for the first time. This will disappear with use. There may also be a smell after cooking mixed rice or using the rice cooker for other cooking. This is not a malfunction.
  - Washing the rice
    - In case of white rice, wash it until the water stays clear.
    - In case of rinse-free rice, wash the rice thoroughly if the water is cloudy, and then swill the rice to let the rice and water sit for a while.
  - Stirring the rice
    - Stir the rice as soon as it finishes cooking.
      (This prevents the excess steam from making the rice sticky or making it smelly.)
  - Cooking method
    - Do not set the timer to wait for a long time during the summer.
  - Interrupting cooking
    - If cooking is interrupted because the “Cancel/Off” button was pressed, the power cord was unplugged, there was a power outage, etc., the rice might not be cooked properly and odor might occur.
  - Dirty parts
    - Clean off the steam vent top casing, plate, and inner lid.

- Much condensation forms.
  - It is difficult for the steam to escape when the rice cooker is pressurized, so there might be condensation on the lid when opened. This is not a malfunction. A mode that reduces the condensation can be switched to.
Troubleshooting - continued

If This Happens | Check This
---|---
**Keep Warm**
● Smell abnormal
● Change color

**Check This**
Keeping the rice warm for a long time or repeatedly reheating it could cause it to smell or change color.

- **Keeping rice warm**
  - Do not leave the rice scoop in the rice when keeping it warm. Also do not use the Keep Warm program for rice that has become cold. → P.26

- **Washing the rice**
  - In case of white rice, wash it until the water stays clear.
  - In case of rinse-free rice, wash the rice thoroughly if the water is cloudy, and then swill the rice to let the rice and water sit for a while. → P.16

- **Stirring the rice**
  - Stir the rice as soon as it finishes cooking. Also stir it occasionally during Keep Warm. (This prevents the excess steam from making the rice sticky or making it smelly.) → P.19, 23-25, 27

- **Dirty parts**
  - Clean off the steam vent top casing, plate, and inner lid. → P.29-32

● Drying

**Check This**
Keeping the rice warm for a long time or repeatedly reheating it could cause it to dry out. This is not a malfunction.

- **Amount of rice kept warm**
  - Pile the rice in the middle of the inner pot when keeping a small amount warm. → P.27

- **Dirty parts**
  - Clean off the bottom and rim of the inner pot, the temperature sensor, and the lid packing. → P.29-32

- **Attaching parts**
  - Do not forget to attach the steam vent top casing, plate, and inner lid before Keep Warm. → P.29-32

● Condensation forms
● Sticky

**Check This**
Condensation forms on the inside of the lid and the inner pot to prevent the rice from drying out. In addition, the temperature during Keep Warm is automatically changed and condensation will form when the temperature is lowered. This is not a malfunction.

- **Stirring the rice**
  - Stir the rice as soon as it finishes cooking. Also stir it occasionally during Keep Warm. (This prevents the excess steam from making the rice sticky or making it smelly.) → P.19, 23-25, 27

- **Keep Warm program**
  - Switch the Keep Warm program to “Warm Hi”. → P.26

- **Amount of rice kept warm**
  - Pile the rice in the middle of the inner pot when keeping a small amount warm. → P.27

● Temperature of the rice is low.

**Check This**
Keep Warm program
- If the temperature of the rice seems low, change the Keep Warm program to “Warm Hi”. → P.26

● Cannot reheat

**Check This**
When the rice is hot after being cooked or when the rice has cooled after turning off the Keep Warm function, a buzzer will sound and reheating will not be possible. → P.27
When the power plug is plugged in
The following sounds are generated by the rice cooker during cooking and
Keep Warm, etc. This is not a malfunction.

For cooking methods other than “Normal|Texture”, “Rapid” and “Eco” for “White”
or “Normal” for “Mixed Grain”, the current time will be displayed, without
displaying the cooking time. In addition, the current time is displayed when the
rice cooker body is hot.

If “–:– –” is displayed, please reset the current time. When the “Cancel/Off”
button is pressed while “H0” is displayed, the display will change to “–:– –”.
Please reset the current time.

If the lid is not closed properly, this will be displayed. Make sure to close
the lid properly.

When the display does not return to the time display even after the “Cancel/Off”
button is pressed or when the same display is shown repeatedly, have the rice
cooker repaired at the store where you purchased it.
## Troubleshooting - continued

Please check the following points before calling for service.

### If This Happens

#### Inner Pot Fluorine Coating

- **Uneven color**
  - The color of the fluorine coating may become uneven with use. This is not a malfunction. It also has no effect on performance or cleanliness.  
  - [P.30](#)

- **It is scratched**
  - Observe the following to avoid scratching the fluorine coating.  
    - *“Do not use a metal ladle, whisk, etc.”*  
    - *“Do not wash spoons, rice bowls, etc., inside the inner pot.”*  
    - *“Do not use vinegar”*  
    - *“Do not wash with a polishing powder or a scrubber”*   
  - “Use the rice scoop provided”  
  - [P.30](#)

#### Inner Pot Power outage

- **When there is a power outage during use**
  - During Cooking  
    - Cooking will resume when the power comes back on. However, cooking will not resume if the power has been off for more than 30 minutes.
  - During Keep Warm  
    - Keep Warm will resume when the power comes back on. However, warming might not resume depending on the temperature of the rice.
  - During Timer (Soaking)
    - Timer (soaking) will resume when the power comes back on.

#### Lid

- **Difficult to close**
  - The lid might feel stiff when closing it (after stirring cooked rice, etc.) because the lid is designed to provide a good seal during pressure cooking. Close it slowly while applying a little more pressure.

- **Does not close**
  - **Non-water supply auto steamer attachment**
    - The lid will not close using normal force when the non-water supply auto steamer has not been attached. The lid might close if excessive force is used. (This is to prevent you from forgetting to attach the non-water supply auto steamer.)  
    - In this case, the lid might become difficult to open, but it can be opened if you press the hook button while pressing down on the lid.
  - If the lid is closed forcefully while the inner pot is not set in the body, the non-water supply auto steamer may come loose. Close the lid gently.

- **Opens slowly**
  - There is strong seal, so it may take a little time for the lid to open after the hook button is pressed.

- **Does not open**
  - Pressure is applied during cooking, so the hook button is locked to keep the lid from opening. Do not force it open. If the lid must be opened at this time: [P.19, 23](#)

#### Gap between the body and lid

- **Gap increases.**
  - The gap increases when pressure is applied. This is not a malfunction.  
  - **Inner lid parts are dirty**
    - Pressure will build up if the regulator valve hole is clogged or debris is preventing the internal ball from moving. Clean or unclog the inner lid regulator valve hole and ball.
  - **Inner lid deformation**
    - The inner lid or packing is deformed. Replace the inner lid with a new one.

- **Steam escapes from the gap.**
  - Inner lid deformation
    - The inner lid or packing is deformed. Replace the inner lid with a new one.

- **Causes noise in the television or radio.**
  - The rice cooker could cause noise interference to televisions or radios if placed close to them. If this bothers you, move the rice cooker further away. (About 3 meters as a guideline)

- If you have any misgivings after investigating the above matters, consult with the store where you purchased the rice cooker.
- If the inner lid or inner pot has become deformed or if the fluorine coating has come off, buy a new inner lid or inner pot at the store where you purchased it before.
Cook book

In addition to healthy mixed grain and brown rice menus, various cooking menus including risottos, soft-boiled eggs and cakes are presented here in full. Which menu would you like to try out first?

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Cups used in this Cook Book
White Rice ⋅⋅⋅⋅ 1 cup = 180 mL (about 1 Japanese cup) (Use the included rice measuring cup)

Units used in this Cook Book
1 kcal (kilocalorie) = 4.2 kJ (kilo joule)
1 mL (milliliter) = 1 cc (cubic centimeter)

Spoons used in this Cook Book

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<th>Teaspoon (tsp, 5 mL)</th>
<th>Tablespoon (tbsp, 15 mL)</th>
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</thead>
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<td>Soy sauce, sweet cooking rice wine</td>
<td>6g</td>
<td>18g</td>
</tr>
<tr>
<td>Salt</td>
<td>6g</td>
<td>18g</td>
</tr>
<tr>
<td>Sugar</td>
<td>3g</td>
<td>9g</td>
</tr>
</tbody>
</table>

The times stated in this Cook Book are guidelines and do not included the preparation time.
Operation Procedure and How to Select

- The selection changes as shown below each time the Rice or Menu button is pressed.

Use to select the type of rice.

Use to select the cooking method.

Use to set the heating time.

Press

The time can be set from 10 minutes to 90 minutes in 5-minute intervals. (The heating time cannot be set for “Risotto”)

There is no heating time setting.

The melody sounds and cooking starts.

Warning

Food or hot water could spray out or the lid could open suddenly causing burns.

- Do not use the rice cooker for any purpose other than to cook rice and the cooking menu items stated in the Operating Instructions and Cook Book included.
- Do not cook the following types of foods.
  - Pasty foods (liquid-absorbing spongy food, etc.) or stewing items that swell when heated, such as beans and noodles. (When making rice with red beans, cook the rice after adding separately boiled cowpeas. Refer to the Cook Book for details. → P.45)
  - Cooking that uses ingredients that suddenly foam up, like baking soda
  - Cooking that uses lots of oil
  - Cooking that uses starchy ingredients, such as the base for curry or stew
  - Ingredients that bubble, such as jam
  - Cooking that requires plastic or other bags containing food to be heated in the rice cooker.
- Do not cook vegetables with thin skins that can float up, such as greens and tomatoes, cooking containing chunky ingredients, or cooking that uses cooking sheets, aluminum foil, or plastic wrap.
Vegetable Pilaf

**Ingredients (4 servings)**
- White rice: 2 cups
- Small onions (cut in half): 4
- Potato (cut in 1 cm cubes): 1 (approx. 150 g)
- Carrot (cut in 7 mm cubes): 1/2 (approx. 50 g)
- Green asparagus (cut in 1 cm length): 3
- Cauliflower (cut into individual branches): 100 g
- Whole corn (canned, drained): 100 g
- Green peas (canned, drained): 100 g
- Salad oil: 2 tbsp
- Salt and pepper: to taste
- Soup (add water to 1 cube dissolved in a small amount of hot water): 350 mL

**Preparation Method**
1. Drain washed rice in a strainer.
2. Heat salad oil (1 tbsp) in a frying pan, quickly stir fry, add little salt and pepper, and place in a bowl.
3. Heat salad oil (1 tbsp) in a frying pan, stir fry the rice from until it becomes clear and then place it in the inner pot.
4. Add the stock to , add salt and pepper, and mix together.
5. Place on top of the rice, place the inner pot into the rice cooker, close the lid, use the Rice button to select “White”, use the Menu button to select “Mix”, and then press the Cook/Reheat button.
6. When cooking is finished, stir and place on a serving dish.

**Tips for Mixing**
- Add the water and seasoning, adjust the amount of water, and mix well. The meal might not cook properly if the ingredients settle to the bottom. (When using ingredients that contain a lot of water, squeeze out the juice and add the juice and seasoning together.)
- Spread out the ingredients on the top of the rice and do not mix them in. (Do not mix together even if the instructions on the ingredients package say to.)
- Do not use the timer rice cooking or Keep Warm programs. Doing so could cause the food to smell unusual or lose quality.
- The amount of ingredients should be about 30 to 50% of the amount of rice. (About 45 to 75 g of ingredients per cup of rice)
- Preheat ingredients that easily absorb water.

White Rice Menu

**Sweet Potato and Black Sesame Rice**
- Rice type and cooking method: “White” “Mix”
- Cooking time guideline: approximately 55 minutes
- 1 serving: approximately 500 kcal

**Ingredients (4 servings)**
- White rice: 3 cups
- Sweet potato (diced): 200 g
- Black ground sesame: 4 tbsp
- Soy sauce: 2 tbsp
- Stock: 200 mL
- Salt: Less than 1/2 tsp

**Preparation Method**
1. Peel and dice the sweet potato and allow it to soak in water for a time and drain it.
2. Drain washed rice in a strainer.
3. Place in the inner pot and add .
4. Add water to up to “White Rice” Level 3, stir, and place on top of the rice.
5. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “White”, use the Menu button to select “Mix”, and then press the Cook/Reheat button.
6. When cooking is finished, stir and place on a serving dish.
Add boiled cowpeas
Cooking unboiled cowpeas will increase the amount of cowpeas, which could clog the regulator valve, etc., and cause burns.
Chestnut Gomoku Sticky Rice

- Rice type and cooking method: "White" "Mix"
- Cooking time guideline: approximately 55 minutes
- 1 serving: approximately 520 kcal

**Ingredients (4 servings)**

- White rice .......................... 1 cup
- Glutinous rice ........................ 2 cups
- Deep-fried tofu ...................... 1/2 sheet
- Carrot (cut in quarters) ......... 30 g
- Burdock root (cut into long thin shavings and soaked in vinegar water) .... 50 g
- Shimeji mushrooms (cut into individual branches) .......... 50 g
- Sweet boiled chestnut (cut in half) .... 8 pieces
- Stock ................................ 200 mL
- Soy sauce ........................... 1 tbsp
- Sake .................................. 2 tbsp
- Sugar .................................. 1 tbsp
- Salt .................................. 1/2 tsp

**Preparation Method**

1. Pour boiled water over the deep-fried tofu to remove the oil, cut it in half lengthwise, and cut it into strips.
2. Mix together and wash the white rice and glutinous rice and drain the rice in a strainer.
3. Add 2 and 9 to the inner pot, add water up to "Sticky Rice" Level 3 and stir, and place 1 and 4 on top of the rice.
4. Place the inner pot into the rice cooker, close the lid, use the Rice button to select "Sticky Rice" Level 2, and then press the Cook/Reheat button.
5. When cooking is finished, stir and place on a serving dish.

Paella

**Ingredients (4 servings)**

- White rice .......................... 2 cups
- Saffron ................................ 1 pinch
- Water ................................ 100 mL
- Mussels .............................. 4
- Clams with shells ................... 200 g
- Small whole shrimps (with heads and shells) .......... 4 small
- Small squid ........................ 1 small
- Onion (chopped) .......... 1/4 (approx. 50 g)
- Garlic (minced) ................. 1 piece
- Red and yellow bell peppers (diced into 1 cm pieces) 1/4 each
- Small tomato (skinned in boiling water, seeded and coarsely chopped into 1 cm pieces) ...................... 1 small
- White wine ......................... 70 mL
- Stock (add water to 1 cube dissolved in a small amount of hot water) 200 mL
- Salt and pepper ........................ to taste
- Lemon ................................ 1/2
- Olive oil ............................... 4 tbsp
- Black olives .......................... 4

**Preparation Method**

1. Drain washed rice in a strainer.
2. Soak saffron 2 in water for approx. 10 minutes to bring color and fragrance.
3. Soak mussels and clams in salted water to remove any sand, and clean them by rubbing shells against each other.
4. Remove back veins from shrimp. Remove all remaining guts and skin off from squid, and cut it into 1 cm round slices. Then cut tentacles into several pieces if they are large.
5. Heat olive oil (2 tbsp) in a frying pan, stir fry 3, add 4, 5, and 6 to fry briefly along with salt and pepper to taste, and then sprinkle white wine. Turn off the heat when mussels open up and then separate the soup from them.
6. Heat the remaining olive oil (2 tbsp) in a frying pan, and stir fry the rice from 1 until it becomes clear. Place 6 in the inner pot, and add 2, stock and soup from 3.
7. Add more water up to "White Rice" Level 2, stir, and spread the rest of 7 on top of the rice.
8. Place the inner pot into the rice cooker, close the lid, use the Rice button to select "White" Rice, use the Menu button to select "Mix", and then press the Cook/Reheat button.
9. When cooking is finished, first take out the ingredients on top. After stirring the rice and place on a serving dish, put the ingredients back on the top of the dish.
10. Garnish it with lemon and black olives.
Tai Meshi (Tai Snapper Rice)

Ingredients (4 servings)

- White rice: 3 cups
- Tai snapper: 1 (approx. 350 g)
- Soy sauce: 1 tbsp
- Salt: 1/4 tbsp
- Sake: 1 tbsp
- Sweet cooking rice wine: 1 1/2 tbsp
- Dried kelp (5 x 5 cm piece): 1 sheet
- Ginger (cut into thin strips): 1 piece

Preparation Method

1. Season the Tai snapper lightly with salt and cook on the grill.
2. Drain washed rice in a strainer.
3. Place and in the inner pot, add water up to “White Rice” Level 3 and stir.
4. Sprinkle the half of ginger and place the dried kelp and on top of the rice.
5. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “White”, use the Menu button to select “Mix”, and then press the Cook/Reheat button.
6. When the rice has finished cooking, remove the kelp, debone and flake the fish while mixing it in the rice, and then sprinkle the rest of ginger.
7. Place it on a serving dish and garnish it with leaf buds and other greens if desired.

Chicken Porridge

Ingredients (4 servings)

- White rice: 1 cup
- Chicken breast (no skin): 50 g
- Soup stock cube: 1
- Japanese scallion leaves: to taste
- Ginger skin: to taste
- Sake: 1 tbsp
- Soy sauce: 1 tsp
- Salt: 1/2 tsp
- Japanese scallion stalk: to taste
- White sesame seeds: to taste

Preparation Method

1. Place the chicken meat in a pot, add 600 mL of water and , heat until the meat is thoroughly cooked, and then strain the liquid in a bowl for broth.
2. By hand, tear the chicken into fine pieces and sprinkle with to season.
3. Wash the rice and place it in the inner pot, add the broth and water up to “Porridge” Level 1, add the salt and soup flavoring, and stir briefly.
4. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “White”, use the Menu button to select “Porridge”, and then press the Cook/Reheat button.
5. When the rice has finished cooking, add the chicken meat, mix together, place on a serving dish, and sprinkle with the Japanese scallion stalk and white sesame seeds.

Tips for Porridge

- Immediately serve warm - do not use the Keep Warm program.
- Over time the rice will become gooey if left to stand.
Green vegetable Porridge

Rice type and cooking method: “White” “Porridge”
Cooking time guideline: approximately 75 minutes
1 serving: approximately 130 kcal

Ingredients (4 servings)
White rice .............................................. 1 cup
Daikon (Japanese large root radish) leaves or desired greens ……………… 20 g
Salt ....................................................... to taste

Preparation Method
1. Wash the rice, place it in the inner pot, and add water up to “Porridge” Level 1.
2. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “White”, use the Menu button to select “Porridge”, and then press the Cook/Reheat button.
3. Briefly boil daikon leaves or greens, drain off the water, and finely chop them.
4. When the rice has finished cooking, add③, salt to taste, stir briefly and place on a serving dish.

Warning
Add the leaves, such as greens, after the rice has finished cooking.
Adding the leaves before the rice is cooked could clog the regulator valve and cause burns.

Sushi Rice

Rice type and cooking method: “White”
“Normal Texture”
Cooking time guideline: approximately 45 minutes
1 serving: approximately 420 kcal

Ingredients (4 servings)
White rice ............................................. 3 cups
Dried kelp ......................................... 15 cm
[Vinegar mixture]
Vinegar .................. 5 tbsp
Sugar ...................... 1 tbsp
Salt ... Less than 1 tsp

“You may adjust the taste as you like.
(e.g. you may add more sugar.)

Preparation Method
1. Use a cloth to wipe off the dried kelp that has been dyed pink.
2. Wash the rice and place it in the inner pot, add water up to 1 to “Hard” Level 3, and place the kelp on top of the rice.
3. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “White”, use the Menu button to select “Normal Texture” 1”, and then press the Cook/Reheat button.
4. When the rice has finished cooking, remove the kelp, place the rice in a wooden pail, and use a rice scoop to spread it out. Sprinkle the [Vinegar mixture] evenly over all of the rice and stir by turning over the rice. After stirring for 1 minute, fan the rice with a hand fan until it cools to body temperature and then place a damp cloth on top of the rice to keep it damp.

Gomoku Chirashi

1 serving: approximately 600 kcal

Ingredients (4 servings)
Dried shitake mushrooms (soaked in water and drained) ………………….. 8
Carrot ................................................. 30 g
Dried gourd ........................................... 30 g
Stock ................................................. 400 mL
Sugar ................................................. 6 tbsp
Soy sauce .......................................... 4 tbsp
Sweet cooking rice wine .............. 3 tbsp
Salt ................................................. to taste
Lotus root ........................................... 80 g
Stock ................................................. 2 tbsp
Vinegar ............................................. 2 tbsp
Sugar .............................................. 1 tbsp
Salt ................................................. to taste
Shrimps ............................................. 10
Kinshi egg (This is type of Japanese omelet) .................................... 1 egg
Leaf buds ........................................... 10 pieces
White sesame seeds ..................................... 2 tbsp
Cherry denbu (This is a gelatinized fish cake that has been dyed pink) ....... 2 tbsp
Red ginger ........................................... to taste

* In addition, the ingredients for “Sushi rice” are also required.

Preparation Method
1. Follow the directions for “Sushi rice” and prepare the sushi rice.
2. Shoe-string slice the shitake mushroom together with the carrot.
3. Massage the dried gourd in salt and then wash it off, boil it until it becomes soft, and then cut into pieces 1 cm in length.
4. Boil ② in ① until the stock is gone.
5. Thinly slice the lotus root, soak it in vinegar water to remove the harsh taste, and then briefly boil it before soaking it in ⑤.
6. Shell the shrimp, remove the guts, and boil.
Mix ③ and the white sesame seeds into ①, place on the serving dish, and decorate with ④, ⑤, cherry denbu, kinshi egg, red ginger, and leaf buds.
Mixed Grain, Brown Rice Menu

Mixed Grain Rice

Ingredients (6 servings)

- White rice: 2 1/3 cups
- Grains: 2/3 cups

Preparation Method

1. Wash the white rice and grains separately, mix together, and add water up to “Mixed Grain” Level 3.
2. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “Mixed Grain”, use the Menu button to select “Normal”, and then press the Cook/Reheat button.
3. When cooking is finished, stir and place on a serving dish.

Tips for Mixed Variety Rice

- Mix the grains with the white rice, and cook the rice. Only mix around 20 to 30% of the total rice.
- For washing the smaller mixed variety rice (such as amaranth and quinoa), a tea strainer or similar utensil is convenient.
- Refer to a commercially-available explanatory leaflet on mixed grains (including the explanation on the package of mixed grains) as well.

Black Rice Chinese-style Mixed Grain Rice

Ingredients (4 servings)

- White rice: 1 3/4 cups
- Black rice: 1/4 cup
- Chicken broth soup stock (granular): 1 tsp
- Soy sauce, Sake: 1 tbsp each
- Salt: 1/2 tsp
- Carrot (cut into small squares): 50 g
- Boiled bamboo shoot (cut into small squares): 50 g
- Ginger (chopped): 1 piece
- Dried shrimp (soaked in 100 mL water): 20 g
- Cashew nuts (fried to a light color, chopped coarsely): 80 g
- Salad oil: as desired
- Parsley: as desired
- Salt and pepper: to taste

Preparation Method

1. Heat salad oil in a frying pan, quickly stir fry step 2, add salt and pepper, and allow it to cool.
2. Wash the white rice and black rice separately, and mix together.
3. Add steps 2 and 3 and the water used to soak the shrimp to the inner pot, add water up to “Mixed Grain” Level 2 and stir, and place the mixed ingredients of steps 1 and 2 on top of the rice.
4. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “Mixed Grain”, use the Menu button to select “Mix”, and then press the Cook/Reheat button.
5. When cooking is finished, stir and place on a serving dish, and sprinkle with parsley.
**Mushroom Rice**

- Rice type and cooking method: “Mixed Grain” “Mix”
- Cooking time guideline: approximately 85 minutes
- Per person: approximately 300 kcal

**Ingredients (6 servings)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity/Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>White rice</td>
<td>2 1/3 cups</td>
</tr>
<tr>
<td>Mixed variety</td>
<td>2/3 cup</td>
</tr>
<tr>
<td>Raw shitake mushroom (thinly sliced)</td>
<td>6 slices</td>
</tr>
<tr>
<td>Mushrooms (cut in half)</td>
<td>6 slices</td>
</tr>
<tr>
<td>Shimeji, maitake mushrooms (each cut into individual branches)</td>
<td>100 g each</td>
</tr>
<tr>
<td>Salad oil</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Salt and pepper</td>
<td>to taste</td>
</tr>
<tr>
<td>Soup</td>
<td>200 mL</td>
</tr>
<tr>
<td>Soy sauce</td>
<td>1 1/2 tbsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 tsp</td>
</tr>
<tr>
<td>Pepper</td>
<td>to taste</td>
</tr>
<tr>
<td>Chicken thigh (cut in 1 cm cubes)</td>
<td>100 g</td>
</tr>
<tr>
<td>Soy sauce</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 tsp</td>
</tr>
<tr>
<td>Burdock root (cut into long thin shavings and soaked in vinegar water)</td>
<td>50 g</td>
</tr>
<tr>
<td>Carrot (cut into thin strips)</td>
<td>30 g</td>
</tr>
<tr>
<td>Dried shitake mushrooms (soaked in water and thinly sliced)</td>
<td>1 slice</td>
</tr>
<tr>
<td>Deep-fried tofu</td>
<td>1/2 slice</td>
</tr>
<tr>
<td>Konjac</td>
<td>1/3 slice</td>
</tr>
</tbody>
</table>

**Preparation Method**

1. Heat salad oil in a frying pan, quickly stir fry the mushrooms, add salt and pepper, and allow it to cool.
2. Wash the white rice and grains separately, mix together, and drain the rice in a strainer.
3. Add the mushrooms to the inner pot, add water up to “Mixed Grain” Level 3 and stir, and place the mushrooms on top of the rice.
4. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “Mixed Grain”, use the Menu button to select “Mix”, and then press the Cook/Reheat button.
5. When cooking is finished, stir and place on a serving dish, and sprinkle with parsley if desired.

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**Kayaku Mixed Rice**

- Rice type and cooking method: “Mixed Grain” “Mix”
- Cooking time guideline: approximately 85 minutes
- Per person: approximately 400 kcal

**Ingredients (4 servings)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity/Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>White rice</td>
<td>2 cups</td>
</tr>
<tr>
<td>Grains</td>
<td>1/3 cup</td>
</tr>
<tr>
<td>Stock</td>
<td>130 mL</td>
</tr>
<tr>
<td>Soy sauce</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 tsp</td>
</tr>
<tr>
<td>Chicken thigh (cut in 1 cm cubes)</td>
<td>100 g</td>
</tr>
<tr>
<td>Soy sauce</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 tsp</td>
</tr>
<tr>
<td>Burdock root (cut into long thin shavings and soaked in vinegar water)</td>
<td>50 g</td>
</tr>
<tr>
<td>Carrot (cut into thin strips)</td>
<td>30 g</td>
</tr>
<tr>
<td>Dried shitake mushrooms (soaked in water and thinly sliced)</td>
<td>1 slice</td>
</tr>
<tr>
<td>Deep-fried tofu</td>
<td>1/2 slice</td>
</tr>
<tr>
<td>Konjac</td>
<td>1/3 slice</td>
</tr>
</tbody>
</table>

**Preparation Method**

1. Wash the white rice and grains separately, mix together, drain the rice in a strainer, and leave for 5 to 10 minutes.
2. Sprinkle sake on the chicken meat. Pour boiled water over the deep-fried tofu to remove the oil, cut it in half lengthwise, and cut it into strips.
3. Slice the konjac so that it is half the thickness, cut the two pieces in half lengthwise, and then slice thinly.
4. Briefly boil it before draining the liquid.
5. Add the chicken and konjac to the inner pot, add water up to “Mixed Grain” Level 2 and stir, and place the chicken and konjac on top of the rice.
6. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “Mixed Grain”, use the Menu button to select “Mix”, and then press the Cook/Reheat button.
7. When cooking is finished, stir and place on a serving dish, and garnish it with leaf buds if desired.
Shrimp Pilaf

- Rice type and cooking method: “Mixed Grain” “Mix”
- Cooking time guideline: approximately 85 minutes
- Per person: approximately 490 kcal

Ingredients (4 servings)
- White rice: 2 1/3 cups
- Grains: 2/3 cup
- Large peeled shrimp: 300 g
- Onion (chopped): 1/2 (approx. 100 g)
- Mushrooms (whole): 1 small can (approx. 50 g)
- Butter: 20 g
- Salt and pepper: to taste
- Soup (1 block of powdered stock dissolved in a small amount of hot water, with water added): 200 mL

Preparation Method

1. Heat butter in a frying pan and fry the onion.
2. Add shrimps and mushrooms, fry briefly, then add salt and pepper, and allow it to cool.
3. Wash the white rice and grains separately, mix together, and drain the rice in a strainer.
4. Add the rice and 3 to the inner pot, add water up to “Mixed Grain” Level 3 and stir, and place 2 on top of the rice.
5. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “Mixed Grain”, use the Menu button to select “Mix”, and then press the Cook/Reheat button.
6. When cooking is finished, stir and place on a serving dish, and sprinkle with parsley if desired.

Brown Rice with Hijiki

- Rice type and cooking method: “Brown Rice” “Mix”
- Cooking time guideline: approximately 100 minutes
- 1 serving: approximately 460 kcal

Ingredients (4 servings)
- Brown rice: 3 cups
- Deep-fried tofu: 2 sheets
- Dried hijiki (soaked in water): 20 g
- Carrot (cut into thin strips): 60 g
- Sake: 2 tbsp
- Soy sauce: 1 1/2 tbsp
- Salt: 1 tsp

Preparation Method

1. Pour boiled water over the deep-fried tofu to remove the oil, then cut it into strips in the short direction.
2. Briefly wash the brown rice to remove any debris, etc.
3. Place the brown rice in the inner pot, add 2, add water to a little below “Brown” Level 3 and stir, and place 3 on top of the rice.
4. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “Brown”, use the Menu button to select “Mix”, and then press the Cook/Reheat button.
5. When cooking is finished, stir and place on a serving dish.
Egg Risotto

Ingredients (4 servings)
- Rice being kept warm or that has cooled
- Stock (1 tsp of powdered stock dissolved in water)
- Egg (beaten)
- Finely chopped green onion

Preparation Method
1. If the rice is being kept warm in the rice cooker, press the “Cancel/Off” button to cancel the Keep Warm program. If using cooled rice, place it in the inner pot.
2. Add the stock to the rice in the inner pot and stir.
3. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “Variety”, use the Menu button to select “Risotto”, and then press the Cook/Reheat button.
4. When cooking is finished, evenly spread the beaten egg over the rice and briefly stir it in before placing the rice on a serving dish. Add chopped green onion if desired.

Tips for Risotto
- Stir the rice well after adding the stock (soup).
- Place the ingredients on top of the rice without mixing them in.
- Immediately serve warm.
- Over time the rice will become gooey if left to stand.
- You can also add ingredients that are already cooked (leftovers, etc.) or vegetables that cook quickly, such as Chinese chives.

Tips for Stock
- If the powder stock does not dissolve well in the water, use a small amount of hot water to dissolve it.
- Store-bought risotto seasoning and water can also be used for the stock. Adjust the amount of stock to match the amount of rice.

Traditional Risotto

Ingredients (4 servings)
- Rice being kept warm or that has cooled
- Stock (1 cube of powdered stock dissolved in a small amount of hot water, with water added)
- Frankfurter
- Shimeji mushrooms (cut into individual branches)
- Pizza cheese
- Powdered cheese
- Salt and pepper
- Parsley

Preparation Method
1. Cut the Frankfurter in half diagonally, blanch briefly together with the shimeji mushrooms, and allow them to cool.
2. If the rice is being kept warm in the rice cooker, press the “Cancel/Off” button to cancel the Keep Warm program. If using cooled rice, place it in the inner pot.
3. Add soup to the rice in the inner pot, stir the rice and place on top of the rice.
4. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “Variety”, use the Menu button to select “Risotto”, and then press the Cook/Reheat button.
5. When cooking is finished, add and briefly stir, favor with salt and pepper, place on a serving dish, and sprinkle with parsley if desired.

Warning
Add the cheeses such as pizza cheese, after cooking is finished. Adding them before cooking could clog the regulator valve etc, and cause burns.
**Meat Loaf**

**Ingredients (4 servings)**
- Ground beef and pork: 400 g
- Onion (chopped): 1/2 (approx. 100 g)
- Butter: 18 g
- Frozen mixed vegetable (thawed): 50 g
- Bread crumbs: 30 g
- Milk: 4 tbsp
- Egg (beaten): 2/3
- Salt: 1/3 tsp
- Pepper: to taste
- Nutmeg: to taste

**Preparation Method**
1. Heat butter in a frying pan, fry onion, and then allow it to cool down.
2. Put ground beef and pork, and in a bowl to mix thoroughly.
3. Place in the inner pot and level it out.
4. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “Variety”, use the Menu button to select “Cake”, use the Min button to set the heating time to 15 to 20 minutes, and then press the Cook/Reheat button.
5. When cooking is finished, open the lid and wait 2 to 3 minutes for the meat loaf to settle its shape. Then take it out from the rice cooker and place on a serving dish.
6. Garnish it with mashed potato or cooked vegetables if desired.

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**Warning**

Add the salted dried kelp, after cooking is finished.
Adding them before cooking could clog the regulator valve etc, and cause burns.
Pot-baked Bibimbap

- Rice type and cooking method: “Variety” “Cake”
- Cooking time guideline: approximately 10 minutes
- 1 serving: approximately 400 kcal

Ingredients (2 servings)
- Rice being kept warm or that has cooled: 400 g
- Stock (powdered stock dissolved in water): 1 tbsp
- Soy sauce: 1 tsp
- Sweet cooking rice wine: 1/2 tbsp
- Store bought Bibimbap ingredients: 150-180 g

Preparation Method
1. If the rice is being kept warm in the rice cooker, press the “Cancel/Off” button to cancel the Keep Warm program.
2. If using cooled rice, place it in the inner pot.
3. Place the store bought Bibimbap ingredients on top of the rice in the inner pot, and sprinkle the mixed ingredients on the rice in the inner pot.
4. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “Variety”, use the Min button to set the heating time to 10 minutes, and then press the Cook/Reheat button.
5. When cooking is finished, stir while mixing in the ingredients, and place on a serving dish.

Tips for Bibimbap
- Place the rice so that it is flat so that it becomes crusty evenly.
- Add Kimchee as desired.
- If there is too much Bibimbap soup, reduce the amount of the stock.

Marble Cake

- Rice type and cooking method: “Variety” “Cake”
- Cooking time guideline: approximately 50 minutes
- 1/8th slice: approximately 380 kcal

Ingredients
- Butter (at room temperature): 150 g
- Flour (soft flour): 150 g
- Egg (beaten): 3
- Rum: 1/2 tbsp
- Almond powder: 45 g
- Milk: slightly more than 2 tbsp
- Chocolate: 70 g

Preparation Method
1. Beat the butter until it is creamy, add the sugar, and mix until white and fluffy.
2. Add a little egg at a time until it is all combined, then add the almond powder, rum, and milk, and then stir until all the ingredients have been uniformly mixed together.
3. Add the sifted flour to 2 and then mix until barely combined using a wooden spatula.
4. Melt the chocolate in a double boiler.
5. Take 1/3 of the 3 batter and mix in the 4 chocolate to create the chocolate batter.
6. Add 5 to 4 and mix to create the marbled pattern.
7. Pour 5 into the inner pot. Hold the inner pot and gently tap it on a cloth to remove the air bubbles.
8. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “Variety”, use the Menu button to select “Cake”, use the Min button to set the heating time to 45 minutes, and then press the Cook/Reheat button.
9. When the cake has finished baking, let it steam for 15 minutes without opening the lid to allow it to firm up.
10. Remove it from the inner pot and allow to cool.

Tips for Bibimbap
- Place the rice so that it is flat so that it becomes crusty evenly.
- Add Kimchee as desired.
- If there is too much Bibimbap soup, reduce the amount of the stock.

Yogurt Cheese Cake

- Rice type and cooking method: “Variety” “Cake”
- Cooking time guideline: approximately 45 minutes
- 1/8th slice: approximately 230 kcal

Ingredients
- Cream cheese (at room temperature): 250 g
- Sugar: 80 g
- Eggs (separated into 20 g and 60 g)
- Plain yogurt: 200 mL
- Flour (soft flour): 40 g
- Lemon juice: 1 tbsp

Preparation Method
1. Put the egg whites in a bowl and beat gently, add 20 g of sugar, and whip thoroughly until the mixture forms stiff peaks.
2. To cream cheese that has been allowed to reach room temperature and soften, add 60 g of sugar, stir until creamy, and then mix in the egg yolks, plain yogurt, and lemon juice.
3. Add the sifted flour to 2 and then mix in the melted butter.
4. Add 1 to 3 and then mix until no egg white foam remains.
5. Pour 4 into the inner pot. Hold the inner pot and gently tap it on a cloth to remove the air bubbles.
6. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “Variety”, use the Menu button to select “Cake”, use the Min button to set the heating time to 45 minutes, and then press the Cook/Reheat button.
7. When the cake has finished baking, let it steam for 15 minutes without opening the lid to allow it to firm up.
8. When cool enough to touch, remove the cake and place it in the refrigerator to cool enough.
Soy Pulp Cake

Ingredients
- Soy pulp: 150 g
- Corn starch: 2 tbsp
- Butter (at room temperature): 100 g
- Brown sugar (powdered): 50 g
- Honey: 1 1/2 tbsp
- Milk (at room temperature): 1 tbsp
- Black beans (store-bought and cooked): 150 g
- Egg (beaten): 3

Preparation Method
1. Dry fry the soy pulp to remove the moisture from it and then allow it to cool.
2. When cool enough to touch, sprinkle the corn starch over all of the soy pulp.
3. Put the butter in a bowl, add the brown sugar, and use a hand mixer to mix the ingredients until they are creamy.
4. A little at a time, add the honey, eggs, and milk to 3, and then mix.
5. When the batter is mixed uniformly, thoroughly mix the soy pulp 3 and black beans into the batter and pour it into the inner pot. Hold the inner pot and gently tap it on a cloth to remove the air bubbles.
6. Place the inner pot into the rice cooker, close the lid, use the Rice button to select “Variety”, use the Menu button to select “Cake”, use the Min button to set the heating time to 45 minutes, and then press the Cook/Reheat button.
7. When baking is complete, remove it and allow it to cool sufficiently before decorating it with whipped cream, fruit, etc.

Warning
The inner pot is hot immediately after cooking, so use oven gloves, etc., when removing the sponge cake. Do not touch the inner pot with your bare hands.
Thank you very much for purchasing the Hitachi RH Rice Cooker.
Incorrect use is dangerous because pressure is used, so please read the Operating Instructions carefully and use the rice cooker correctly.
After reading the Operating Instructions, keep it in a convenient location.

Please read the “Safety Precautions” and then use the rice cooker correctly.

This rice cooker is a household appliance. Do not use this cooker for commercial applications.

非常感谢您购买日立IH压力式电饭锅，由于电饭锅使用压力，因此不正确使用是非常危险。请仔细阅读使
用说明书并正确使用电饭锅。

在详细阅读完毕后，请妥善保管，以便随时查阅。

安全注意事项请参见P.62–68。以便正确使用。

本电饭锅仅供一般家庭用，并非商业用。

非常感谢您购买日立IH气压磁応电饭煲。由于电饭煲使用气压，不正确操作会有危险，所以请仔细阅读
使用说明书并正确使用电饭煲。

详细阅读完毕后，请妥善保管。

使用说明書・食譜
使用说明書・食譜
日立IH圧力式电饭锅
家庭用

使用说明書・食譜
日立IH圧力式电饭煲
家庭用

使用说明书・料理集
日立IH压力式电饭锅
家庭用

使用说明书・料理集
日立IH压力式电饭煲
家庭用

Model / 型号 / 型号
RZ-W3000YH

RZ-W3000YH Brown Gold(R)
RZ-W3000YH Metallic Red(R)

AFTER-SALES SERVICE
關於售後服務

Please contact the following Hitachi Service Centre if power cord is damaged or service is required. If some malfunction occurs during operation, unplug the power plug immediately and contact the service centre to repair the rice cooker.

電源線受損或需要維修時，請直接洽詢下列日立服務中心，使用中出現異常現象時，請立即拔掉電源插頭及聯繫售後服務中心以進行修理。

- Hong Kong
  Hitachi (Hong Kong) Ltd.
  18/F, Ever Gain Centre, 28 On Muk Street, Shatin,
  N.T., Hong Kong, China
  Tel: +852-2753-5386
  Fax: +852-2753-0993

- Hong Kong
  香港日立有限公司
  中國香港新界沙田安樂街 28 號 永福商業中心 18 樓
  Tel: +852-2753-5386
  Fax: +852-2753-0993

Hitachi Tokyo Japan

Model / 型号 / 型号
RZ-W3000YH

RZ-W3000YH Brown Gold(R)
RZ-W3000YH Metallic Red(R)