

SANYO

INSTRUCTION MANUAL

**MICRO-COMPUTERIZED
RICE COOKER**

ECJ-S35S (3.5 Cups)

ECJ-S35K (3.5 Cups)



HOUSEHOLD USE ONLY

Thank you for your purchase of a **Sanyo Rice Cooker/Warmer**. Please read these instructions carefully before use and be sure to keep the manual in a safe place for future reference.

Table of Contents	Page
Important Safeguards	3
Precautions	4-6
Names and Function of Parts	7
How to Set the Clock	8
How to Cook Rice	9-10
How to Use Timer Cooking	11
How to Use PRE-SOAK	12
How to Cook DOL SOT BI BIM BAB	12
How to Cook BREAD	13
Cleaning and Maintenance/Specifications	14
Troubleshooting	15
Warranty	16

IMPORTANT SAFEGUARDS

When using electrical appliances, follow basic safety precautions to reduce the risk of fire, electrical shock, and/or injury:

1. Read all instructions.
2. Do not touch HOT surfaces. Use handles or knobs.
3. To protect against fire, electrical shock, and personal injury, do not immerse cord, plugs or appliance in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug unit from outlet when not in use and before cleaning. Allow to cool before attaching or removing parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug after the appliance malfunctions or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
7. To protect against risk of electrical shock, do not force any foreign objects, such as pins and wires, into any openings.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other liquids.
13. Do not clean the appliance with cleansers, steel wool pads, or other abrasive material.
14. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the switch to its "Off" position then remove the plug from wall outlet.
15. Do not use appliance for other than intended use. This product is designed for household use only.

SAVE THESE INSTRUCTIONS

Note:

- A. A short power-supply cord is provided to reduce risks of becoming entangled in or tripping over a longer cord.
 - B. Extension cords are available and may be used if care is exercised in their use.
 - C. If extension cord is used:
 - (1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - (2) The longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over.
- The appliance has a polarized plug (one blade is wider than the other is). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to override this safety feature.

WARNING:

- Handling the cord on this product or cords associated with accessories sold with this product, will expose you to lead, a chemical known to the State of California to cause cancer, and birth defects or other reproductive harm. **Wash hands after handling.**
- CALIFORNIA USA ONLY
This rice cooker uses a Lithium Battery which contains Perchlorate Material - special handling may apply, See [www. dtsc. ca. gov / hazardouswaste / perchlorate.](http://www.dtsc.ca.gov/hazardouswaste/perchlorate)

PRECAUTIONS

The important precautions described within this section must be followed carefully to prevent the possibility of personal injuries and/or property damage. The significance of the following cautionary symbols is explained below:

- **The potential hazards that may exist if these precautions are not followed are denoted by WARNING and CAUTION.**

 **WARNING:** Circumstances that may result in personal injury or death.

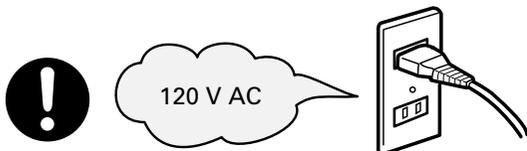
 **CAUTION:** Circumstances that may result in personal injury or property damage.

- **The explanations below describe the importance of the symbols used throughout this manual.**

 Indicates prohibited actions (Don't do this).	 Generally prohibited.	 Do not disassemble.	 Do not touch with wet hands.
 Indicates actions that must be performed (Do this).	 This action must be performed.	 Disconnect the power supply plug.	

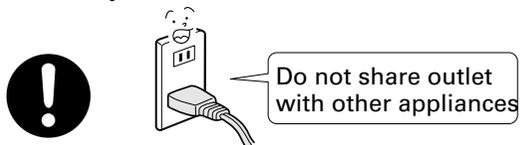
WARNING

- **Use only 120 Volt AC electrical current.**



Using any other power supply voltage may result in fire and electric shock.

- **Plug the appliance into a single electrical outlet only.**



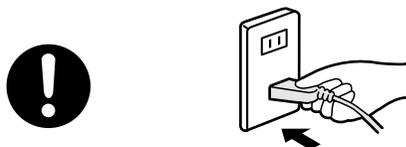
Use only an electrical outlet rated at 15 amperes or more. If electrical outlets are shared with other appliances, the circuit may become hot, potentially causing a fire.

- **Always keep the power supply plug clean.**



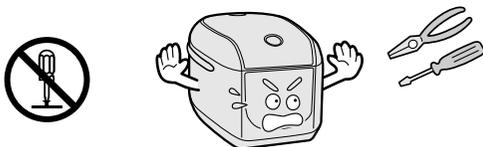
If the power supply plug blades or plug surfaces become dirty, be sure that they are cleaned thoroughly. A dirty power supply plug can potentially cause a fire.

- **Make sure that the power supply plug is firmly inserted all the way into the electrical outlet.**



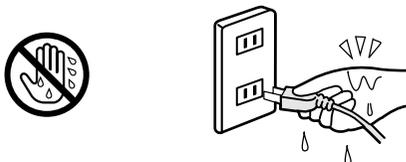
A fire, electric shock or short circuit may result if the plug is not fully inserted into the outlet.

- **Do not attempt to modify the appliance.**



Improper repair may cause fire, electric shock and injury. All repairs must be performed by qualified technicians. If repair is necessary, take it to an authorized repair center.

- **Do not attempt to plug in or unplug with wet hands.**



This action may cause a short circuit or electric shock.

⚠ WARNING

- Do not touch the steam vent.



This action may result in burn injuries. Take special precautions to make sure that infants do not touch it.

- Do not immerse the appliance in water and do not pour water onto it.



This action may cause a short circuit or electric shock.

- Do not operate the appliance if the power supply cord or plug has been damaged.



A loose or damaged plug may result in electric shock, short circuit or fire.

- Do not handle the power supply cord in a rough manner.



Do not cause damage to the power supply cord by bending, pulling, twisting, or placing the cord near hot appliances. Also, do not place heavy objects on the cord. These actions may result in damage to the power supply cord, possibly leading to electric shock and fire.

- Do not allow children to use this appliance without adult supervision.



Do not operate the appliance within the reach of an infant. This may lead to electric shock, burns or other injuries.

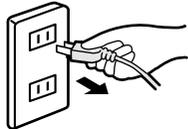
- Do not insert any foreign objects into appliance openings or outlets.



Do not insert any metallic objects, such as pins or wires into the appliance. This action may cause electric shock or appliance malfunction, resulting in injury.

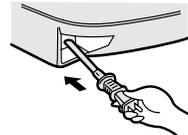
⚠ CAUTIONS

- Grasp only the plug when unplugging the power supply cord.



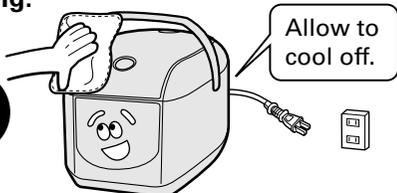
Do not pull the power supply cord itself when unplugging the electrical plug. Doing so may cause electric shock or short circuit, potentially causing a fire.

- Hold the power supply plug when rewinding the power supply cord.



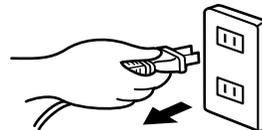
If the plug is not held, the uncontrolled moving cord may cause injury.

- Allow the appliance to cool off prior to cleaning.



Performing maintenance while the appliance is still hot, may lead to burn injuries.

- Unplug the power supply plug from the outlet when the appliance is not being used.



Any existing electrical insulation problems may cause electric shock or sparking, leading to burns or other injuries.

⚠ CAUTIONS

- Do not touch the metal part on the inside of the lid or inner lid during or immediately after operation.



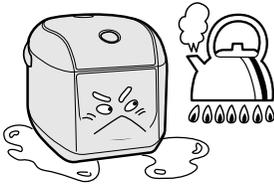
This action may cause burn injuries.

- Do not touch the Lid Release button while carrying the appliance.



The Outer Lid may open, possibly resulting in burn injuries.

- Do not operate the appliance near flames or wet areas.



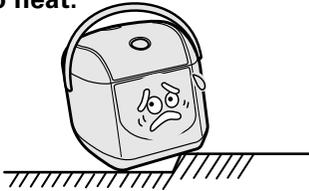
This action may cause electric shock or sparking.

- Do not use any Inner Pot other than provided.



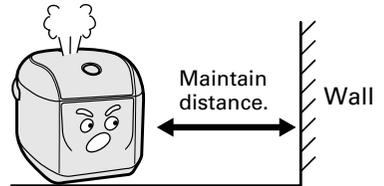
Doing so may cause overheating and leading to a malfunction.

- Do not operate the appliance on an unstable surface or on any surface that is not resistant to heat.



This operation may cause fire.

- Do not place the appliance near walls or furniture (within 12"/30cm).

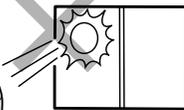


Doing so may cause damage, possibly resulting in discoloration or disfiguration of the wall or furniture.

PRECAUTIONS

- Do not place the appliance in the following locations:

- Locations where hot cooking oil may splash onto the appliance.
- Locations where the appliance is exposed to direct sunlight.



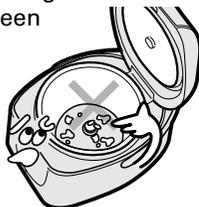
- Do not place a cloth or towels over the appliance during operation.

- This action may cause appliance malfunction or result in the Outer Lid becoming deformed or discolored.



- Remove all foreign substances.

- Make sure that all rice grains and water drops on the appliance's inner wall, the outside of the Inner Pot, the lid flange, the heating element and the temperature sensor have been completely removed, before using appliance.

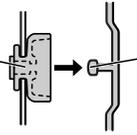


- Do not shake the appliance by the handle.

- While rice is cooking, keep the handle folded down behind the appliance and do not carry it. Not doing so may cause scalding burns or handle deformation may occur, due to escaping steam.
- If carrying the appliance immediately after use, use caution to avoid the steam that is released from the steam vent.



NAMES AND FUNCTION OF PARTS



Inner Lid Seal

Make sure that the Inner Lid Seal is aligned with the Inner Lid Attachment Shaft.

Inner Lid

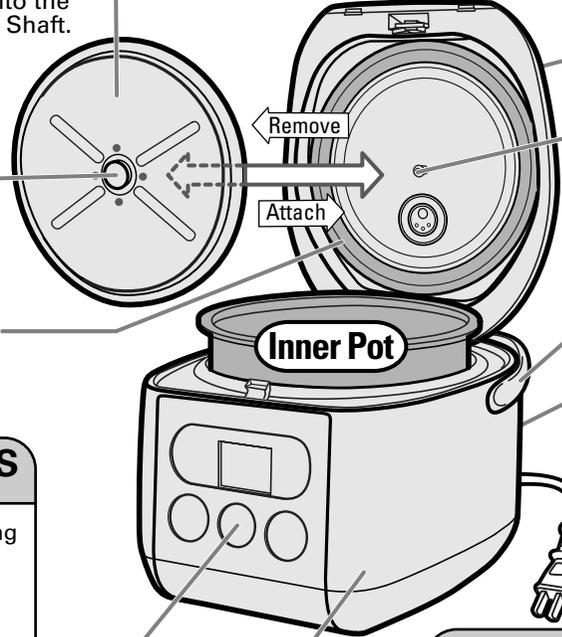
How to Remove:
Pull the Inner Lid towards you.

How to Attach:
Push the Inner Lid onto the Inner Lid Attachment Shaft.

STEAM VENT & LID RELEASE

Steam Vent
Attach the Steam Vent securely. Do not touch the Steam Vent during or immediately after operation.

Lid Release
Press the Lid Release to open the Outer Lid.

Inner Lid Seal

Outer Lid Seal

Inner Lid Attachment Shaft

Outer Lid

Inner Pot

Handle
Use for carrying the unit.

Cautions

Remove / **Attach**

ACCESSORIES (one each)

Spatula Measuring Cup



POWER SUPPLY CORD (Cord Reel)

- Hold the power supply plug and pull out the cord. Do not pull out the cord beyond the red mark.
- Tug slightly and release to reel in the cord.

CONTROL PANEL

MENU Button (page 9)

DISPLAY PANEL

HRS/MIN Button (page 8)

TIMER Lamp

COOK Lamp

KEEP WARM Lamp
Lights when rice is being kept warm.

KEEP WARM/OFF Button

TIMER/PRE-SOAK Button
When pressed, the **TIMER** lamp will flash. If the **COOK/START** button is pressed, the **TIMER** lamp will light and the timer will start. (page 11)

COOK/START Button
When pressed, the **COOK** lamp will light, and cooking will start. (page 10)

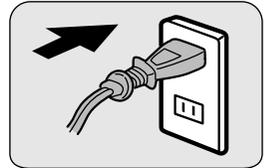


HOW TO SET THE CLOCK

- The time shown on the appliance's clock has been preset to standard time.
- Set the clock according to the following procedure if the time becomes incorrect.
- The clock cannot be set while the timer is being used for cooking or warming.
- The current operation can be canceled by pressing the **KEEP WARM/OFF** button.
- Be sure to set the clock to the correct time because timed cooking will not function properly if the time is incorrect.

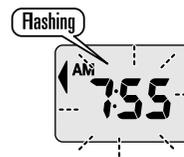
EXAMPLE: When the current time is 8:00am, but the display shows 7:55am.

1 Plug in the power supply plug.



2 Press the HRS or MIN button until the time display begins to flash.

- The time display will begin to flash.



3 Press HRS and MIN to set the correct time.

- Press **HRS** to set "8". Press **MIN** to set "00".
- Holding down the buttons will allow the display to fast forward.
- The clock display will stop flashing after 6 seconds.
- The time setting completes when the clock display stops flashing.



THE BUILT-IN LITHIUM BATTERY

- The appliance's internal lithium battery provides power to retain the time display and the timer setting, even when the power supply plug has been disconnected.
- The battery life expectancy is 4-5 years at a room temperature of 68°F/20°C. The battery may last longer when the appliance is plugged into the wall outlet because the battery power is not consumed.
- When the battery begins reaching the end of its life, the display will appear weaker and the timer setting will not be maintained while the appliance is unplugged. When the battery weakens, the appliance can still be used as usual as long as it is plugged in.
- If a replacement battery is needed, contact Sanyo Fisher Service at 800-421-5013 or visit www.sanyoservice.com.

POWER FAILURE WHILE THE UNIT IS IN OPERATION

(Information given in this section includes times during operation when the plug is pulled or a circuit breaker goes out.)

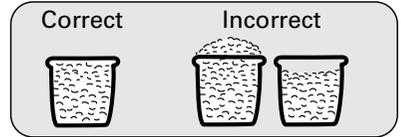
- If the power fails momentarily, the appliance will return to the same mode it was in prior to the failure.
- In the event of a longer power outage, the following will occur once power is restored:

During Timer Operation	During Cooking	While Rice is being Kept Warm
<ul style="list-style-type: none"> • The appliance will immediately begin cooking if the time has passed the cooking start time. • The rice may not be cooked by the exact time programmed in the timer. 	<ul style="list-style-type: none"> • Cooking will continue, however, the rice may not be cooked properly. • If a little cooking time remains, the appliance may switch to the KEEP WARM mode. 	<ul style="list-style-type: none"> • The appliance will continue to keep the rice warm.

HOW TO COOK RICE

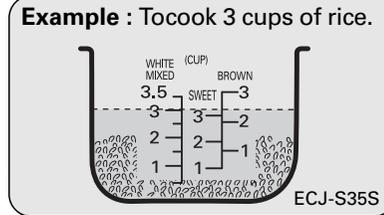
1 Accurately measure the rice, then wash it.

- Measure the rice using measuring cup provided. 1 cup equals 180 ml.
- The Inner Pot can be used to wash rice.

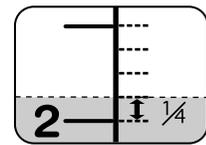


2 Add the correct amount of water and place the Inner Pot into main unit.

- Choose the level of water, based on the selected menu setting and the quantity of the rice being cooked.
- If the water level is incorrect, excess water may boil over.
- Adjust the water level according to your own preference. The water level may be adjusted by up to 1/4 of a graduation level. If the amount of water is too great, it may boil over.
- Make sure that any rice grains or water droplets remaining on the outside of the Inner Pot or the inner wall of the main body are removed. Water remaining in these areas may cause noise during the cooking process.
- Gently turn the Inner Pot from side to side a few times to level the rice.

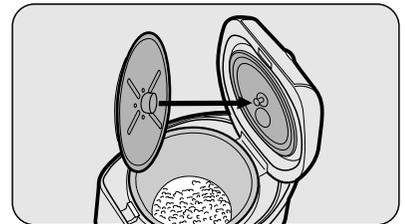


Example: To cook 2 cups of rice.



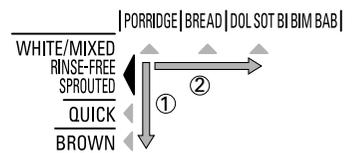
3 Attach the Inner Lid and close the Outer Lid.

- Align the center hole located on the Inner Lid Seal with the Inner Lid Attachment Shaft.
- Securely close the Outer Lid until you hear a click.
- Make sure that there are no foreign objects such as rice grains, between the Inner Lid and the Inner Pot or between the Inner Pot and Outer Lid Seal.
- Any foreign object between them will cause steam to escape or water to boil over.



4 Plug in power supply cord and select MENU.

- You cannot select a menu or cook rice until the power supply plug is plugged into the outlet.
- You cannot select a menu or cook rice while the **KEEP WARM** lamp is on or flashing. Press **KEEP WARM/OFF** button to cancel **KEEP WARM** mode.
- Pressing the **MENU** button will move the ◀ mark and change the menu as described to the right.
- Select **WHITE/MIXED/RINSE-FREE/SPROUTED** for cooking sweet rice.
- Select **QUICK** for faster cooking.
- **QUICK** course is when you would like your rice cooked more quickly than a regular course. The rice may be slightly harder.
- If the wrong menu is selected, the water may boil over or the rice may not be cooked properly.



APPROXIMATE RICE COOKING TIMES

(At room temperature 68°F/20°C and water temperature 64°F/18°C)

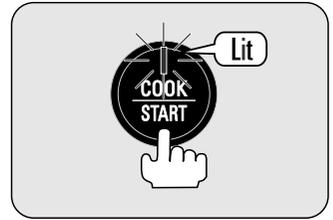
Menu	White Rice	Sprouted Brown Rice	Rinse-Free Rice	Sweet Rice	Brown Rice	Porridge	Quick Rice	Mixed Rice
Capacity (cups) (liter)	0.5 - 3.5 0.09 - 0.63 L	0.5 - 3 0.09 - 0.54 L	0.5 - 3 0.09 - 0.54 L	1 - 3 0.18 - 0.54 L	1 - 3 0.18 - 0.54 L	0.5 - 1 0.09 - 0.18 L	0.5 - 3.5 0.09 - 0.63 L	1 - 3 0.18 - 0.54 L
Time Required (minutes)	38 -51min.	42 -53min.	45 -58min.	43 -45min.	1hour/10min. - 1hour/15min.	45 -54min.	26 -40min.	43 -52min.

- **QUICK** course will cook rice approximately 10 to 13 minutes quicker than a regular course.

HOW TO COOK RICE

5 Press COOK/START button to cook.

- The **COOK** lamp lights and begins cooking. The **DISPLAY PANEL** will show the current time.
- Do not press **COOK/START** button without the Inner Pot properly placed in the main unit.
- Be aware that if the **COOK/START** button is accidentally pressed without the Inner Pot in place, the heating element will temporarily become very hot.
- Make sure the **COOK** lamp is lit.
- If the **COOK** lamp is not on, press the **KEEP WARM/OFF** button to cancel cooking. Press the **MENU** button to reselect the menu and press the **COOK/START** button again.
- The remaining cooking time until rice is done will be displayed beginning from 13 minutes. (For **QUICK** course, it will be 8 minutes prior to the completion. For "**PORRIDGE**" "**DOL SOT BI BIM BAB**" course, 5 minutes prior to the completion.)

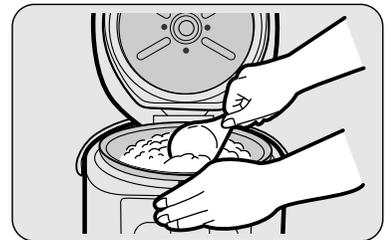


Example: With 13 minutes remaining time.



6 Stir the rice before serving. Cooked rice can be kept warm for up to 12 hours.

- Once the cooking is completed, the **COOK/START** lamp goes off. Then the **KEEP WARM** lamp will light and the unit will automatically switch operation to keep the rice warm.
- The **DISPLAY PANEL** will show the elapsed warming time.
- Do not keep rice warm for more than 12 hours as rice may develop an odor, turn yellow, or dry out.
- Do not unplug unit while in **KEEP WARM** mode.
- Porridge cannot be kept warm. When porridge is cooked, the **KEEP WARM** lamp will flash. Do not keep porridge warm, as it tends to become gluey.
- Do not use **KEEP WARM** for mixed rice, dol sot bi bim bab, brown rice, sweet rice or sprouted brown rice as they may begin to deteriorate or develop an odor.
- Slight scorching may form on the bottom of the Inner Pot.
- Make sure to press **KEEP WARM/OFF** button and unplug the power cord after use. If this is not done, the unit will enter the **KEEP WARM** mode when it is plugged in next time.
- Do not reheat cold rice as this may cause the rice to develop an odor.



HOW TO COOK RINSE-FREE RICE

- Fill the Inner Pot with water, up to the appropriate **RINSE-FREE** level. Place the Inner Pot into the main unit.
- Select **RINSE-FREE** from the menu, then begin cooking.

HOW TO COOK SPROUTED BROWN RICE

- Mix washed white rice with sprouted brown rice.
- White rice to Sprouted Brown rice ratio: 2 cups of White rice to 1 cup of Sprouted Brown rice is the ideal ratio. Adjust the amount of rice based on personal preferences.
- Fill the Inner Pot with water up to the appropriate **SPROUTED** level. Place the Inner Pot into the main unit.
- Select **SPROUTED** from the menu, then begin cooking.

HOW TO COOK MIXED/SWEET RICE

- Wash rice and let sit until right before cooking.
- Mix all ingredients in a bowl.
- Excess ingredients may cause the rice to cook improperly.
- Use of seasonings when cooking rice causes the rice to burn more easily.
- Up to 4 cups of mixed rice or sweet rice can be cooked.
- Fill the Inner Pot with all ingredients up to the appropriate **MIXED** or **SWEET** level. Place the Inner Pot into the main unit.
- Select **MIXED** from the menu, then begin cooking.
- After cooking rice mixed with other ingredients, a slight odor may remain. Wash the Inner Pot and Inner Lid thoroughly after each use.

WATER MEASUREMENT GUIDELINES FOR PORRIDGE

Quantity of Rice	Porridge Water Level	
	Regular	Soft
0.5 cup	Up to "0.5" mark	Up to "1" mark
1 cup	Up to "1" mark	—

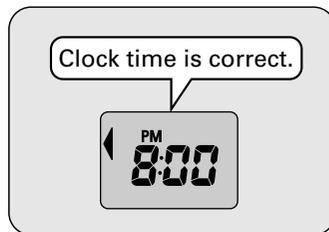
HOW TO COOK BROWN RICE

- Wash brown rice and let sit for an hour.
- Up to 4 cups of brown rice can be cooked.
- Fill the Inner Pot with water up to the appropriate **BROWN** level. Place the Inner Pot into the main unit.
- Select **BROWN** from the menu, then begin cooking.
- For more delicious results with brown rice, soak the rice in water for an hour or more before cooking.

HOW TO USE TIMER COOKING (Rice cooking completes at a specific time.)

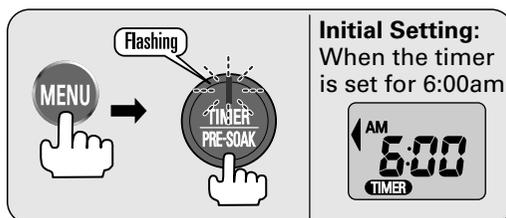
1 Check the current time.

- Set the timer after preparing the rice following steps (1)-(3) in the How to Cook Rice section.
- Check the current time. If the clock has not been set to the correct time, timer cooking may not work properly. (☞ page 8)
- The timer cannot be set if the **KEEP WARM** lamp is lit or flashing. Press **KEEP WARM/OFF** button to turn off the lamp.



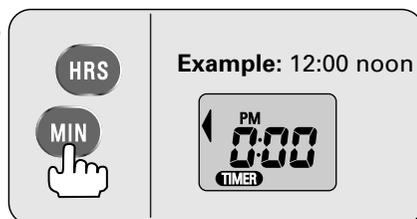
2 After selecting a MENU, press the TIMER button.

- The **TIMER** lamp will begin flashing and the timer setting will be shown on the **DISPLAY PANEL**.
- If the existing timer setting is correct, then proceed to the operation described in section 4.
- ☞ page 9 for menu selection.



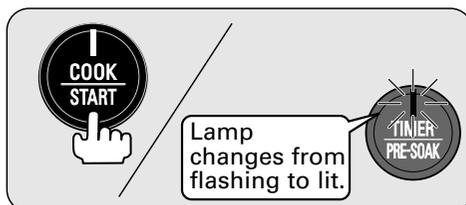
3 Press the HRS and MIN buttons to set the time of completion.

- Press **HRS** button to change the hour. The hours change in 1-hour increments. Press **MIN** button to change minutes. The minutes change in 10-minute increments.
- The timer can be fast-forwarded by holding down the **HRS** or **MIN** buttons.
- The time displayed for 12:00 noon is "0:00 PM"



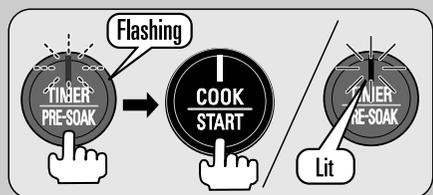
4 Press the COOK/START button.

- The **TIMER** lamp will change from flashing to lit and the appointment time will be shown on the **DISPLAY PANEL**. This completes the timer setting.
- The **TIMER** lamp will go off when cooking starts and the **COOK** lamp will light.



Once the timer has been set, timer cooking can be performed in two steps.

- Press **TIMER** button after reviewing the menu selection. Press **COOK/START** button after reviewing the time setting.
- Previous timer settings are stored in memory.



AFTER TIMER COOKING STARTS

If you want to change the timer setting:

Press the **KEEP WARM/OFF** button, and then reset the timer following steps (2)-(4) described before.

If you want to check the current time:

The current time will be displayed while holding **HRS** and **MIN** buttons.

TIMER COOKING

- Timer cooking should be set to begin within 12 hours. The rice may begin to deteriorate if the rice is left in the water for an extended time.
- Do not use timer cooking to prepare mixed rice, bi bim bab or sweet rice that contains other ingredients. These ingredients or seasonings may deteriorate or settle to the bottom and fail to cook properly.
- Rice may turn out soft when cooked using the timer.

SETTING TIMER Timer must be set for the minimum times listed below. Otherwise, cooking will start immediately.

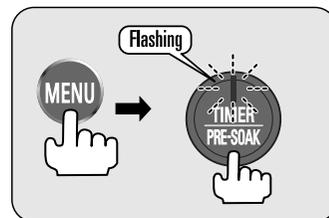
Menu	White, Rinse-Free, Sprouted Brown	Brown Rice	Porridge	Quick Rice
Time Required	1 hour and 10 minutes	1 hour and 40 minutes	1 hour and 10 minutes	1 hour

HOW TO USE PRE-SOAK

It is convenience to use PRE-SOAK.
When the time for PRE-SOAK passed, this
rice cooker starts to work automatically.

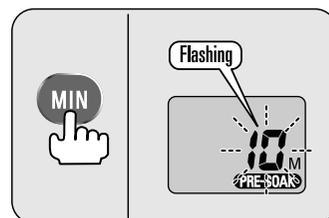
1 Select MENU and press PRE-SOAK.

- Read page 9 as for how to select MENU.
 - * When BREAD or DOL SOT BI BIM BAB is selected, **PRE-SOAK** button can't work.
- Press **PRE-SOAK** button twice. **PRE-SOAK** lamp and the time for PRE-SOAK are flashing.



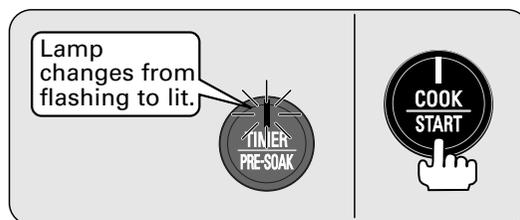
2 Press MIN buttons and select the time for it.

- The **time for PRE-SOAK** changes in 10-minute increments by pressing MIN button and can be selected for 10minutes to 60 minutes.
 - * The time for it memories 10 minutes when it is used first time.
 - * Be make sure that PRE-SOAK in display panel flashes.



3 Press the COOK/START button.

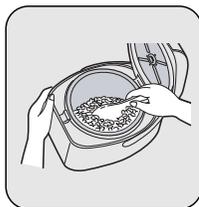
- **PRE-SOAK** lamp, **PRE-SOAK** in display panel and the time for it changes from flashing to lighting. Display panel shows the time left.
- When cooking rice starts, **PRE-SOAK** lamp turns off and **COOK/START** lamp turns on.



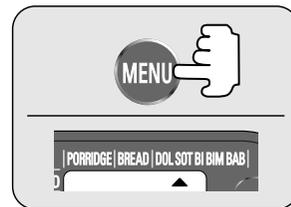
HOW TO COOK DOL SOT BI BIM BAB

1 Put up to 4 cups of cooked rice into Inner Pot.

- Add the cooked ingredients of Dol Sot Bi Bim Bab on rice and stir it gently.



2 Select DOL SOT BI BIM BAB from the menu.

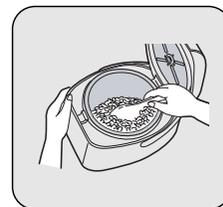


3 Press COOK/START button.

- Cooking takes approximately 12 to 20 minutes depending on the rice temperature.



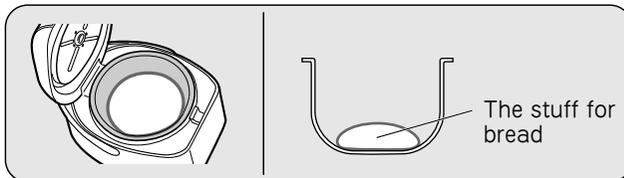
4 When cooking is done, mix well and serve hot.



Note When cooking packaged convenience foods, follow the directions according to package.

HOW TO COOK BREAD

- 1** Put kneaded stuff for bread in Inner Pot and put the Inner Pot in the Main Unit.



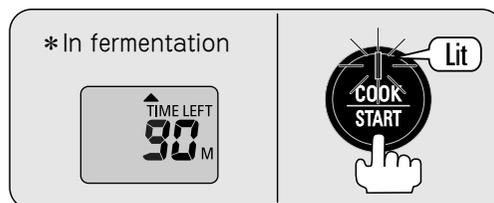
- 2** Select the menu **BREAD**.

- Press the **MENU** button and select **BREAD**.



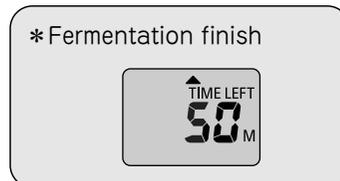
- 3** Press the **COOK/START** button.

- Display panel shows "**TIME LEFT 90 M**" to inform when it finishes **COOK** lamp turns on and this rice cooker starts making bread.
- * Display panel shows time in the completion by a unit for one minute.



- 4** Buzzer rings and the fermentation finishes.

- ① It takes 40 minutes to finish the fermentation.
- ② Open the Outer Lid, press the fermented stuff by your fist, let gas out of it and close the outer Lid.



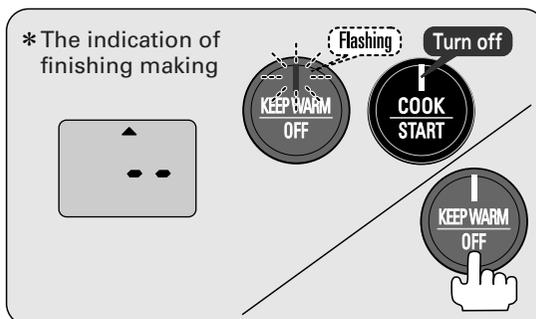
- 5** After buzzer rings again, let the stuff turn inside out.

- ① It takes 40 minutes to bake one side of bread.
- ② Open the Outer Lid and let the stuff turn inside out by chopsticks or mitten.



- 6** Buzzer rings again and it finishes making bread.

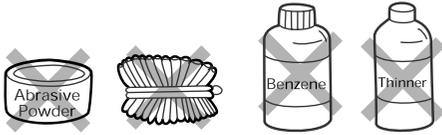
- **COOK** lamp turns off and **KEEP WARM** lamp flashing. Display panel shows the indication of finishing making. Open the Outer Lid and pick up the bread.
- * After picking up the bread, press the **KEEP WARM/OFF** button. Otherwise the **KEEP WARM** lamp keeps flashing.



CLEANING AND MAINTENANCE

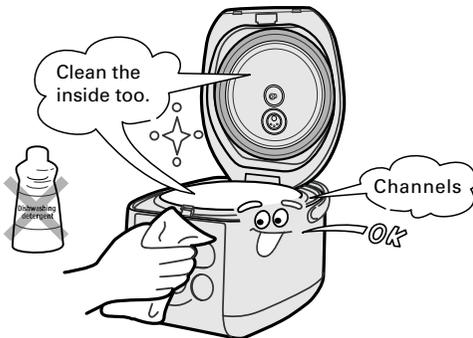
Always unplug the power supply cord from the electric outlet and allow the unit to cool off completely prior to cleaning.

When cleaning the unit, do not use cleaning powder, scrub brush, benzene or thinner.



MAIN BODY AND OUTER LID

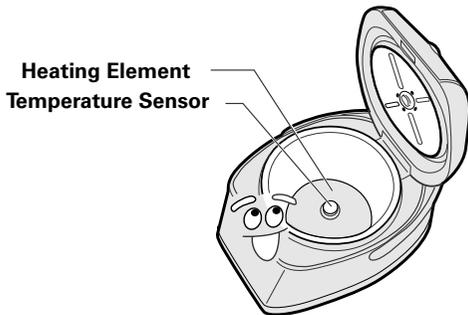
Wipe with a damp cloth.



Make sure to wipe thoroughly any channels where moisture tends to accumulate.

HEATING ELEMENT AND TEMPERATURE SENSOR

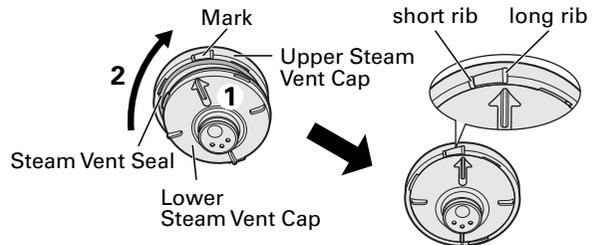
If rice grains or other dirt becomes stuck to the heating element, gently polish with fine sandpaper (about 320 grit) and then wipe with a damp sponge.



INNER POT AND INNER LID

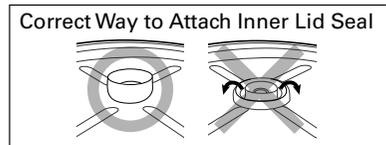
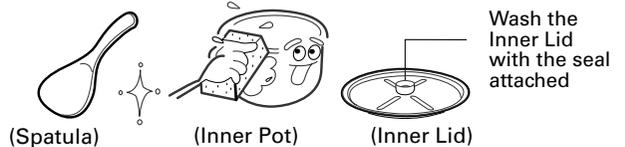
Wash with dishwashing detergent and soft sponge after each use.

- * Attach the Inner Lid properly after each cleaning.
- * Take care not to dent or damage the Inner Pot or Inner Lid.
- * To prevent damage to the titanium-coated surface:
 - Do not wash rice using hard objects, such as metal whisks.
 - Use provided spatula for serving rice.
 - Do not wash hard objects, such as spoons or rice bowls within the Inner Pot.
 - Do not use vinegar in the Inner Pot.
 - Some discoloration of the Inner Pot may occur through normal use. This discoloration is completely safe and poses no health hazard.



How to Attach Steam Vent Cap

- 1 Align the mark (↑) on the Lower Steam Vent Cap to a mark (short rib) of the Upper Steam Vent Cap.
 - 2 Turn the Lower Steam Vent Cap clockwise with a mark (long rib).
- Make sure the Steam Vent Seal is placed properly in a slot of the Upper Steam Vent Cap.



SPECIFICATIONS

Power Consumption		Dimensions				
Cooking	Keep Warm	Height	Depth	Width	Weight	Cord Length
460W	23 Wh	195mm (7 ¹¹ / ₁₆ ")	270mm (10 ¹³ / ₁₆ ")	225mm (8 ⁷ / ₈ ")	3.0 kg (6.6 lbs.)	Approx. 0.95m (37 ³ / ₈ ")

TROUBLESHOOTING

Check the following before requesting service.

Symptom	Possible Cause	Reference Page #
Rice does not cook.	Is the COOK/START button pressed while the unit is in KEEP WARM mode?	10, 11
	Is power supply cord plugged in properly or has any power failure occurred?	8
Rice is hard or undercooked.	Is the water quantity correct?	9
	Are there any foreign objects sticking to the outer Inner Pot, sensor, or heating element?	6, 9, 12
	Is the rice stirred thoroughly after cooking?	10
	Is the correct menu selected?	9, 11
	Is power supply cord plugged in properly or has any power failure occurred?	8
	Is the Inner Lid attached properly?	9
Rice is soft or sticky.	Are there any foreign objects between the Inner Pot and Inner Lid, or between the Inner Pot and Outer Lid seal?	9
	Is the water quantity correct?	9
	Are there any foreign objects sticking to the outer Inner Pot, sensor, or heating element?	6, 9, 12
	Is the rice stirred thoroughly after cooking?	10
Rice is scorched.	Is the correct menu selected?	9, 11
	Is the water quantity correct?	9
	Are there any foreign objects sticking to the outer Inner Pot, sensor, or heating element?	6, 9, 12
	Is rice washed thoroughly before cooking?	9
Rice cooking takes too long.	Is the correct menu selected?	9, 11
	Is the water quantity correct?	9
	Are there any foreign objects sticking to the outer Inner Pot, sensor, or heating element?	6, 9, 12
While using the Keep Warm function, the rice becomes hard, discolored or develops an odor.	Is power supply cord plugged in properly or has any power failure occurred?	8
	Was the rice kept warm over 12 hours?	10
	Is the Inner Lid attached properly?	9
	Is the cold rice kept warm or cold rice added?	10
	Are there any foreign objects between the Inner Pot and Inner Lid, or between the Inner Pot and Outer Lid seal?	9
	Is the water quantity correct?	9
	Are there any foreign objects sticking to the outer Inner Pot, sensor, or heating element?	6, 9, 12
	Is the correct menu selected?	9, 11
Water boils over during cooking.	Is the Inner Lid attached properly?	9
	Is rice washed thoroughly before cooking?	9
	Are there any foreign objects between the Inner Pot and Inner Lid, or between the Inner Pot and Outer Lid seal?	9
	Is the water quantity correct?	9
	Is the correct menu selected?	9, 11
Steam comes out from around the Outer Lid.	Is the Inner Lid attached properly?	9
	Are there any foreign objects between the Inner Pot and Inner Lid, or between the Inner Pot and Outer Lid seal?	9
	Is the water quantity correct?	9
	Is the correct menu selected?	9, 11
Rice cooking does not complete at the preset time.	Is power supply cord plugged in properly or has any power failure occurred?	8
	Is the timer set properly?	11
	Is the water quantity correct?	9
	Are there any foreign objects sticking to the outer Inner Pot, sensor, or heating element?	6, 9, 12
The control buttons won't work.	Is the correct menu selected?	9, 11
	Is power supply cord plugged in properly or has any power failure occurred?	8
There is noise during cooking.	The clicking sound is caused by the unit adjusting power usage. It is not a malfunction.	9
	Water droplets remaining on the outside of the Inner Pot or the inner wall of the main body may cause noise during cooking. It is not a malfunction.	9

SANYO COMFORT WARRANTY

WARRANTY APPLICATION

New, unused SANYO products purchased through a SANYO authorized dealer in Canada are warranted against manufacturing defects in materials and workmanship for ONE YEAR from the date of purchase by the original retail purchaser for non-commercial use. This Warranty only applies in favour of the original retail purchaser of the warranted product.

SANYO CANADA INC.'S RESPONSIBILITY

During the warranty period, SANYO Canada Inc. will repair, or at our option, replace a product which shows evidence of a manufacturing defect in materials or workmanship. Replacement PARTS are warranted for the remaining portion of the warranty period.

WHAT IS NOT COVERED

- (a) Products purchased outside Canada.
- (b) Products purchased in a used condition.
- (c) Problems due to product set up and installation.
- (d) Adjustments that are outlined in the Operating Manual.
- (e) Accessory items including antenna, batteries.
- (f) Damage in or due to transportation.
- (g) Damage due to improper maintenance, improper wiring, accident, abuse, misuse or negligence.
- (h) Damage caused by lightning and power surges.
- (i) The cost of removal and reinstallation of a product designed for automobile use.
- (j) The rubber seal of the water-proof digital movie camera.

ORIGINAL RETAIL PURCHASER'S RESPONSIBILITY

You, the original retail purchaser, must present your original, dated bill of sale together with this Warranty to SANYO Canada Inc. or to an authorized SANYO Service Depot when you make a claim under this Warranty.

You, the original retail purchaser, are responsible for any costs of TRANSPORTING the product to and from SANYO Canada Inc. or an authorized SANYO Service Depot. You also are responsible for the cost of any MAINTENANCE necessary in respect of the product.

WARRANTY BECOMES VOID

This Warranty becomes void if the product's serial numbers are altered or removed or if any repair to the product is made other than by SANYO Canada Inc. or by an authorized SANYO Service Depot.

LIMITATIONS

- (a) SANYO Canada Inc. reserves the right to change or improve the design of the model of the product warranted hereunder without incurring any obligation to make any modifications to or to install any improvement in or on the product.
- (b) In no event shall SANYO Canada Inc. or any of its Authorized Dealers be liable for special or consequential damage arising from the use of this product.

STATUTORY WARRANTIES

The above provisions do not preclude the operation of any applicable provincial statute which in certain circumstances may not allow some of the limitations and exclusions described in this Warranty. Where any terms of this Warranty are prohibited by such a statute, they shall be deemed null and void but the remainder of this Warranty shall remain in effect.

HOW TO OBTAIN WARRANTY SERVICE

Please contact SANYO at:

SANYO Canada Inc.
1-300 Applewood Cres.
Concord, Ontario L4K 5C7
1-800-263-2244
www.sanyo.ca