



JAH-A10A
 JAH-A18A
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JAH-A



JAH-T^①



炊飯器

For household use

Electric Rice Cooker

OPERATING INSTRUCTIONS

Thank you for purchasing TIGER rice cooker/warmer.
 Please read and observe these instructions carefully before use.

家庭用

炊飯電子鍋

使用説明書

感謝您購買 TIGER (虎牌) 炊飯電子鍋。
 使用前請務必仔細閱讀本操作說明書的全部內容。

가정용

전기밥솥

취급 설명서

타이거 전기밥솥을 구매해주셔서 감사합니다.
 사용하기 전에 본 취급 설명서를 자세히 읽고 설명에 따르십시오.

家庭用

炊飯ジャー

取扱説明書

このたびは、タイガー炊飯ジャーをお買い上げいただきまことにありがとうございます。
 ご使用になる前に、この取扱説明書を最後までお読みください。

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord or plugs in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place the rice cooker on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to the rice cooker first, then plug cord into the wall outlet.
To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use the rice cooker for other than intended use.

SAVE THESE INSTRUCTIONS

Servicing should be performed by an authorized service representative.
This rice cooker is intended for household use.

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Longer detachable power supply cords or extension cords are available and may be used if care is exercised in their use. If longer detachable power supply cords or extension cords are to be used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance; (2) if the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and (3) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled down by children or tripped over accidentally.

The following instructions are applicable to 120V only:

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet in only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

The appliance is not intended for use by young children or disabled persons without supervision. Ensure that young children do not play with the rice cooker.

GARANTIES DE SÉCURITÉ IMPORTANTES

Lors de l'utilisation d'appareils électriques, vous devez suivre les précautions de sécurité de base à tout moment y compris les points suivants :

1. Lire toutes les instructions.
2. Ne pas toucher les surfaces chaudes. Utiliser des poignées ou des boutons.
3. Pour se protéger de toute électrocution, ne pas tremper le cordon ou les prises dans l'eau ou tout autre liquide.
4. L'utilisation de l'appareil par des enfants ou à proximité d'eux doit être sous stricte supervision.
5. Débrancher l'appareil de la prise murale lorsqu'il n'est pas utilisé ou avant de le nettoyer. Le laisser refroidir avant d'ajouter ou d'enlever des pièces.
6. Ne pas utiliser d'appareil avec un cordon ou une prise endommagés ou après un mauvais fonctionnement ou s'il a été endommagé de quelque manière que ce soit. Porter l'appareil au service après-vente autorisé le plus proche pour vérification, réparation ou réglage.
7. L'utilisation d'accessoires supplémentaires non recommandés par le fabricant de l'appareil risque de provoquer des blessures.
8. Ne pas utiliser l'appareil à l'extérieur.
9. Ne pas laisser le cordon pendre sur le bord d'une table ou d'un comptoir ou toucher des surfaces chaudes.
10. Ne pas placer le cuiseur à riz sur ou à proximité d'une cuisinière à gaz ou électrique ou dans un four chaud.
11. Faire très attention en déplaçant un appareil contenant de l'huile ou tout autre liquide chauds.
12. Toujours brancher en premier la prise au cuiseur à riz, puis la fiche du cordon à la prise murale. Pour débrancher, mettre tous les boutons sur "off", puis retirer la fiche de la prise murale.
13. Ne pas utiliser le cuiseur à riz pour tout autre fonction que celle à laquelle elle est destinée.

SAUVEGARDER CES INSTRUCTIONS

Toute réparation doit être effectuée par un réparateur autorisé.
Ce cuiseur à riz est destinée à l'utilisation ménagère.

Le cordon d'alimentation court fourni est destiné à réduire tout risque de se prendre les pieds et de chute avec un cordon plus long. Un cordon plus long détachable ou une rallonge sont disponibles et peuvent être utilisés avec une grande précaution. Dans le cas d'utilisation de ce genre de cordon : (1) La puissance nominale électrique marquée sur le cordon d'extension doit être au moins égale à celle de l'appareil; (2) si l'appareil est avec mise à la terre, la rallonge doit être munie d'une prise de terre à 3 fils; et (3) le cordon doit être rangé pour ne pas pendre au dessus de la table et pouvoir être tiré par des enfants ou accroché accidentellement.

Les instructions suivantes sont applicables à 120V seulement :

Cet appareil possède une fiche polarisée (avec une broche plus large qu'une autre). Pour réduire tout risque d'électrocution, cette fiche se branche dans une prise polarisée d'une seule manière. Si la fiche ne rentre pas entièrement dans la prise, la tourner. Si elle ne branche toujours pas, contacter un électricien qualifié. Ne pas forcer cette fonction de sécurité.

Cet appareil n'est pas destiné à être utilisé par des enfants ou des personnes handicapées sans supervision.

Faire attention que les enfants ne jouent pas avec le cuiseur à riz.

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Note:

- Plug in the rice cooker and press the [Cancel] key before using or setting the time.
- Cooking time varies depending on the type of rice grains. Please check the cooking time table on page 32. (It takes a minimum of 30 minutes to cook 1 cup of white rice under the Quick Menu Setting.)

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

SAFETY INSTRUCTIONS

1

Be sure to read and observe the following precautions before using this product.

WARNING!

This section indicates the risk of death or serious injury if the instructions are ignored or the product is used improperly.

<p>Use the product at local Voltage only. Using the product in any other voltage may result in fire or electric shock.</p>
<p>Use an AC outlet of 15A or higher exclusively for the product. Connecting other instruments with the same AC outlet may cause the branch socket to overheat, resulting in fire.</p>
<p>Do not damage the power cord. Do not use a damaged power cord. Do not modify, bend, pull, twist or bundle the cord. Do not expose it to heat. Do not place something heavy on it. Do not clip it onto something. Noncompliance to these instructions may result in fire or electric shock.</p>
<p>Clean the plug if it is dirty. A dirty plug may result in a fire.</p>
<p>Connect the plug so that the prongs are fully inserted into the receptacle. Noncompliance to these instructions may result in electric shock, short-circuiting, smoke or fire.</p>
<p>Do not connect or disconnect the plug with wet hands. Handling the AC power cord with wet hands may result in electric shock or injury.</p>
<p>Never open the lid while the rice is cooking. Opening the lid may result in burns.</p>
<p>Do not place your face and hands near the steam vent. Touching the vent may result in burns. Keep out of reach of children and infants.</p>
<p>Do not allow children alone to use the rice cooker. Keep it out of reach of infants. Noncompliance to this instruction may result in burns, electric shock or injury.</p>
<p>Do not immerse the rice cooker in water or splash it with water. Immersing or splashing may result in short-circuiting or electric shock.</p>
<p>Do not modify, disassemble or repair the rice cooker, it should only be performed by qualified service representatives. Noncompliance to this instruction may result in fire electric shock or injury.</p>
<p>Do not insert pins, needles or other metal objects into the air intake, steam vent or any other gaps. Inserting such objects may result in electric shock or injury due to malfunctioning.</p>
<p>This appliance is not intended for use by persons (including children) with physical difficulties or lack of experience and knowledge – unless they have been given supervision or instruction concerning to the use of the appliance by a person responsible for his/her safety.</p>

CAUTION!

This section indicates the risk of slight injury or physical damage if the instructions are ignored or the product is used improperly.

<p>Do not use the rice cooker in unstable places or on surfaces that are easily affected by heat such as carpet. Doing so may result in a fire.</p>
<p>Do not use the rice cooker near walls or furniture. Steam or heat will cause damage, discoloration and/or deformation. Use the rice cooker at least 15 inches (30 cm) or more from the walls or furniture.</p>

English

Do not use the rice cooker near a heat source or where it may be splashed with water.

Heat or water may cause short-circuiting, leakage, deformation of the rice cooker, fire, or malfunction.

Use the inner pan exclusively made for this rice cooker.

Using any other inner pans may result in overheating or malfunctioning.

Do not touch hot parts while or immediately after cooking rice.

Touching hot parts may cause burns. Especially never touch the steam vent. Keep out of reach of children and infants.

Unplug the AC cord when the rice cooker is not in use.

Leaving the AC cord plugged may degrade insulation resulting in injury, burns, electric shock, leakage, or fire.

Always hold by the plug when disconnecting the AC cable from the AC outlet.

Noncompliance to this instruction may result in electric shock, short-circuiting, or fire.

Always hold the plug when winding up the AC power cord. (120V only)

It may result in injury.

Clean the rice cooker only after it has cooled down.

Touching a hot part may result in burn.

Do not touch the hook button when carrying the rice cooker.

Otherwise, the lid may open and cause injury or burns.

Take care of the rice cooker after it has cooled down.

Touching a hot part may result in burns.

Do not touch the hook key when carrying the rice cooker.

Otherwise, the lid may open resulting in injury or burns.

IMPORTANT NOTICE

HANDLE WITH CARE.

Do not drop or apply strong shock to the rice cooker.

It may cause damage or result in malfunctioning.

Be careful of the steam when opening the lid.

Exposure to steam may result in burns.

Do not connect several electrical appliances to a single AC outlet.

It may result in fire.

Do not move the rice cooker while cooking rice.

It may cause scalds or leakage of hot water.

Do not wash the entire rice cooker or pour water into the cooker or its bottom.

It may result in short-circuiting or electric shock.

Remove scorched rice and grains of rice.

If rice is scorched or grains of rice are left on the pan, steam may leak or hot water may boil over, resulting in malfunctioning or failure to cook rice properly.

Do not cover the rice cooker with a towel while cooking rice.

It may cause the rice cooker's body or lid to be deformed or discolored.

To avoid damages to the non-stick coating (fluorocarbon resin) of the inner pan:

- Do not put the inner pan over a gas fire or an electric range oven.
- Do not heat the inner pan in a microwave oven.
- Do not use vinegar.
- Do not use hard utensils, such as metal spoons or whisks.
- Do not clean the inner pan with abrasive powder, steel metal, nylon brushes, or pads.
- Do not use the inner pan to wash or soak tableware and utensils, such as bowls and knives.
- Always soak the inner pan with water before washing
- Only use the supplied spatula or wooden spatula.

When the inner pan is deformed or corroded, please contact TIGER customer service to order replacement parts (see page Back cover).

PARTS DESCRIPTION AND FUNCTIONS

2

English

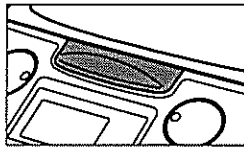
Inner Pan

May wash rice in the inner pan.

Inner Lid

Hook Button

Push this button to open the lid.



Center Sensor

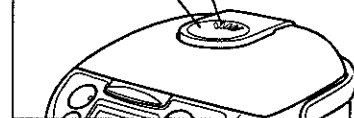
Heater Plate

Spatula Holder

A type

Steam Cap

Steam Vent



T type

Steam Cap

Steam Vent



Lid

Upper Casing

Carrying Handle

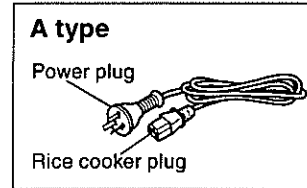
Use this handle to carry the rice cooker.

T type : Power Plug

A type

Power plug

Rice cooker plug

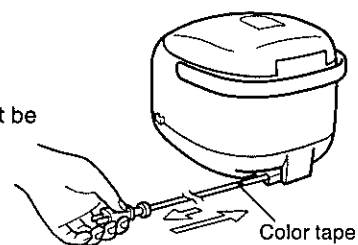


T type

To retract the AC power cord

Do not exceed the color tape when drawing out the AC power cord.

A twisted AC power cord will not wind up if it is twisted; therefore, it must be straightened up first.



I Basic Parts Functions

To press a key

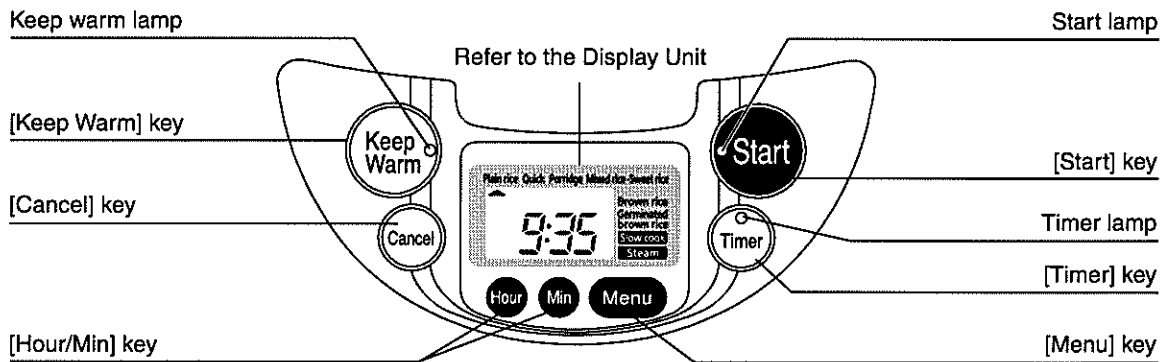
Use the fingertip to press the keys firmly and make sure a short beep or a long beep is heard.

The [Cancel] key should be pressed slightly harder than any other keys in order to prevent accidental cancellation.

When pressing any of the Start, Menu, Keep Warm or [Timer] key without setting the inner pan in the rice cooker first, a beeping sound will go off.



I Control Panel



I Display Unit

Menu

Plain rice	White rice only
Quick	White rice only, cooks a little faster than "Plain rice" function
Germinated brown rice	Also known as "Haiga", the type of rice which retains its nutrients
Porridge	Use white rice only to make your porridge
Brown rice	Cooks whole grain type of rice
Mixed rice	Use white rice only mixed with chopped veggie/meat
Sweet rice	Sticky type of rice, also known as sticky rice (Thai), or glutinous rice (Chinese)
Slow cook	Slow cooking only
Steam	Steam cooking only

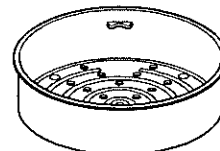
I Accessories



Measuring cup
Approx. 6.0 oz (0.18L)



Spatula



Steam basket

HOW TO COOK RICE

3

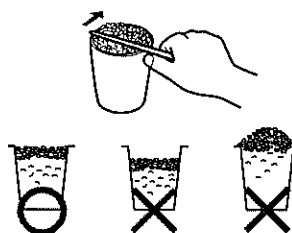
English

STEP 1. Measure uncooked rice

Use only the measuring cup supplied with the rice cooker.

The rice measure cup is equivalent to 6 oz. (0.18 L).

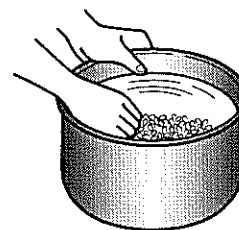
* For every cup of uncooked rice, it yields 2 cups of cooked rice on average.



STEP 2. Wash rice by hand

- Rice may be washed in the inner pan or in a separate bowl.
- Wash rice in a short time until water becomes clear. Drain off water quickly. (Certain brand of rice does not recommend over-rinsing in order to retain its nutrients.)
- Do not use hot water over 95°F (35°C) to wash rice.

Note: "Rinse-free rice" is pre-washed prepackaged rice from the store, thus it does not need washing.



STEP 3. Adjust water level

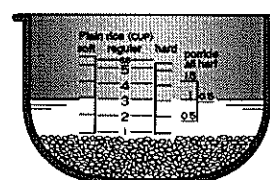
- Place the inner pan on an even surface.
- Adjust the water level accordingly to the scale marked on the inside of the inner pan.
- Do not use hot water over 95°F (35°C) to cook.

Note: Use "Plain rice" scale when cooking Rinse-free rice, Germinated brown rice and Mixed rice.

Tip: Broth may be used to substitute with water.

- Note:
- Plain rice
 - Soft scale → softer consistency
 - Regular scale → normal consistency
 - Hard scale → dryer consistency

- Porridge scale
 - Soft scale → thinner consistency
 - Hard scale → thicker consistency



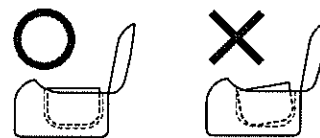
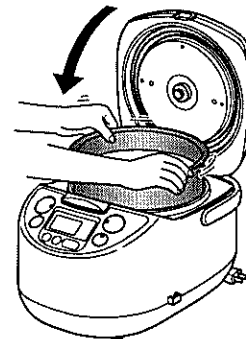
e.g.: When cooking 3 cups of Jasmine rice, the water level should be at level mark 3 under the regular "Plain rice" scale.

STEP 4. Set the inner pan into the rice cooker

- Wipe off any water drops, or rice grains from the outer surface and brim of the inner pan.
- Make sure that no rice grains are stuck on the inside of the rice cooker, especially the heater plate.

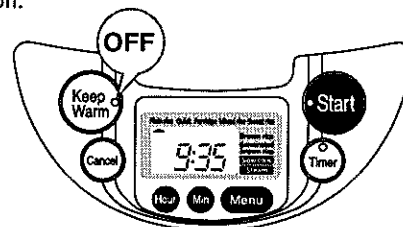
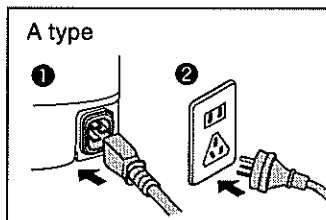
Reminder: ● Check if steam vent cap is in place (see page 28).
 ● Check if the inner lid is set.

Caution: Be sure to set the inner pan correctly.



STEP 5. Plug the AC power cord into the AC outlet

If the Keep warm lamp is on, press the [Cancel] key to make it go off.



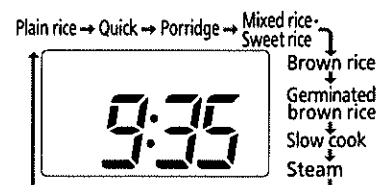
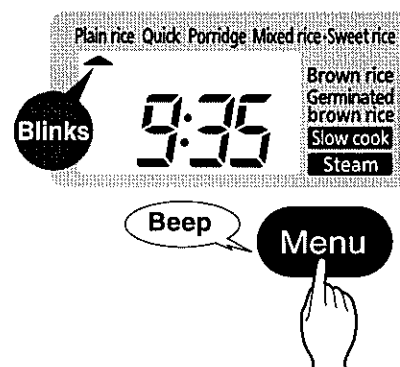
STEP 6. Menu selection

Note: See page 16 if TIMER is desired.

- Menu is displayed on the Display unit.
- There are 8 menu selections.
- Every press on the [Menu] key changes the menu selection in the clock-wise rotation.

For menu selection details, please refer:

Plain rice	page 11	Quick rice.....	page 11
Porridge	page 12	Mixed rice.....	page 12
Sweet rice	page 13	Brown rice.....	page 13
Germinated brown rice ...	page 14		



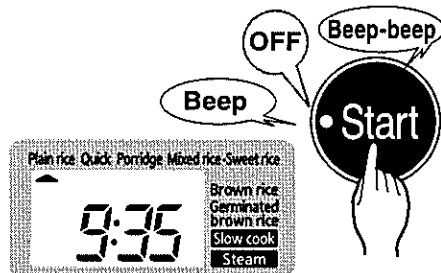
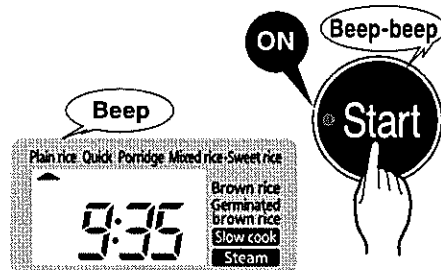
STEP 7. Press [Start] key

Press once for regular rice cooking. (The ▲ triangle indicator stops blinking.)

Press twice for Scorched rice (Okoge). ** ("Scorch" is displayed.) The ▲ triangle indicator in the display unit stops blinking and the rice cooking process begins.

**About Scorched rice (Okoge)

- "Scorched rice" function makes the rice on the bottom of the pan burn to a brown color. (Some types of rice grains may not scorch.)
- This is for white rice only.
- Scorched rice is only for Plain rice, and Mixed rice menu.
- To cancel the "Scorch" mode, press [Start] key again within 20 seconds to go back to the regular mode. Otherwise, press the [Cancel] key.



English

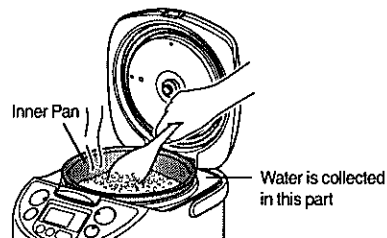
STEP 8. Stir & loosen the rice immediately after cooking is completed

- Wipe off any excessive dew flowing down to the upper casing when opening the lid.
- The rice cooker will automatically switch to "Keep warm" mode, except for Porridge selection (see page 12).

After using the rice cooker/warmer:

- Press the [Cancel] key.
- Unplug the AC power cord and wind it up.

Please refer to page 27 for Cleaning and Maintenance.



I Plain Rice Menu

TYPE: Cooks white polished rice
Short and medium grain white rice, such as Japanese rice and Korean rice
Long grain white rice, such as: jasmine, basmati, Thai jasmine, and Chinese red rice

KEEP WARM: Yes, up to 12 hours only

SCORCH: Yes

WATER SCALE: Use the Plain rice water scale inside of inner pan.
Note: The regular plain rice to water ratio is on average 1:1.

TIME/CAPACITY:

Rice Cooker Capacity	Cooking Capacity (Uncooked Rice)		Cooking Time
	Minimum	Maximum	
5.5 cup	1 cup	5.5 cups	42 min - 55 min
10 cup	2 cups	10 cups	45 min - 60 min

Note: COOKING TIME includes 14 minutes of steaming process which is displayed as "REMAINING TIME".
* For every cup of uncooked rice, it yields 2 cups of cooked rice on average.

For this menu:
Follow STEP 1-5 → Select "Plain rice" menu in STEP 6 → Go to STEP 7

I Quick Rice Menu

This menu is the same as Plain rice menu; however, it cooks 10-15 minutes quicker.
The consistency might be a little harder/dryer than the Plain rice menu.

TYPE: Cooks white polished rice
Short and medium grain white rice, such as Japanese rice and Korean rice
Long grain white rice, such as: jasmine, basmati, Thai jasmine

KEEP WARM: Yes, up to 12 hours only

SCORCH: No

WATER SCALE: Use the Plain rice water scale on the inside of inner pan.
Note: The regular plain rice to water ratio is on average 1:1.

TIME/CAPACITY:

Rice Cooker Capacity	Cooking Capacity (Uncooked Rice)		Cooking Time
	Minimum	Maximum	
5.5 cup	1 cup	5.5 cups	30 min - 45 min
10 cup	2 cups	10 cups	35 min - 47 min

Note: COOKING TIME includes 10 minutes of steaming process which is displayed as "REMAINING TIME".
* For every cup of uncooked rice, it yields 2 cups of cooked rice on average.

For this menu:
Follow STEP 1-5 → Select "Quick rice" menu in STEP 6 → Go to STEP 7

I Porridge Menu

Do not mix ingredients into rice, otherwise rice with ingredients may not be cooked properly. Ingredients should be about 70 grams or less per cup of rice. The rice cooker does not keep porridge warm; therefore, it is better to serve as soon as possible. (The keep warm lamp blinks.)

TYPE: Cooks **white** polished rice
Short and medium grain white rice: such as Japanese rice and Korean rice
Long grain white rice: jasmine, basmati, Thai jasmine, Chinese

KEEP WARM: No

SCORCH: No

WATER SCALE: Use Porridge water scale inside of the inner pan.
Soft Scale → thinner consistency less rice
Hard Scale → thicker consistency more rice

TIME/CAPACITY:

Rice Cooker Capacity	Consistency	Cooking Capacity (Uncooked Rice)		Cooking Time
		Minimum	Maximum	
5.5 cup	Soft	0.5 cups		60 min - 70 min
	Hard	0.5 cups	1.5 cups	
10 cup	Soft	0.5 cups	1.5 cups	60 min - 70 min
	Hard	0.5 cups	2.5 cups	

Note: COOKING TIME includes **7 minutes** of steaming process which is displayed as "REMAINING TIME".

For this menu:

Follow STEP 1-5 → Select "Porridge rice" menu in STEP 6 → Go to STEP 7

I Mixed Rice Menu

This means cooking white rice with chopped vegetables and/or meat, similar to fried rice. This does **not** mean mixing different type of rice grain such as brown rice with white rice. Do not put too many ingredients when cooking mixed rice. Ingredients should be about 2.5 oz or less per cup of rice. Do not mix ingredients into rice, otherwise rice with ingredients may not be cooked properly. Put ingredients on top of the rice.

TYPE: White polished rice
Short and medium grain white rice: such as Japanese rice and Korean rice
Long grain white rice: jasmine, basmati, Thai jasmine

KEEP WARM: No

SCORCH: Yes

WATER SCALE: Plain rice water scale inside of inner pan.

TIME/CAPACITY:

Rice Cooker Capacity	Cooking Capacity (Uncooked Rice)		Cooking Time
	Minimum	Maximum	
5.5 cup	1 cup	3 cups	38 min - 50 min
10 cup	2 cups	6 cups	41 min - 55 min

Note: COOKING TIME includes **14 minutes** of steaming process which is displayed as "REMAINING TIME".
* For every cup of uncooked rice, it yields 2 cups of cooked rice on average.

For this menu:

Follow STEP 1-5 → Select "Mixed rice" menu in STEP 6 → Go to STEP 7

I Sweet Rice Menu

TYPE: Sweet rice also known as Thai sticky rice, Chinese glutinous rice
The sweet rice's caloric content is greater than regular white rice.
Do not mix ingredients into rice, otherwise rice with ingredients may not be cooked properly.
Ingredients should be about 2.5 oz or less per cup of rice.

KEEP WARM: No

SCORCH: No

WATER SCALE: Use sweet rice water scale inside of the inner pan.

TIME/CAPACITY:

Rice Cooker Capacity	Cooking Capacity (Uncooked Rice)		Cooking Time
	Minimum	Maximum	
5.5 cup	1 cup	3 cups	25 min - 35 min
10 cup	2 cups	6 cups	27 min - 37 min

Note: COOKING TIME includes 14 minutes of steaming process which is displayed as "REMAINING TIME".
* For every cup of uncooked rice, it yields 2 cups of cooked rice on average.

For this menu:

Follow STEP 1-5 → Select "Sweet rice" menu in STEP 6 → Go to STEP 7

I Brown Rice Menu

TYPE: Cooks whole grain type of rice that has not been polished:
Short and medium grain brown rice: genmai, California brown rice
Long grain brown rice: Brown jasmine, brown basmati, red rice, black rice
Mixed whole grain of rice

KEEP WARM: No

SCORCH: No

WATER SCALE: Brown water scale inside of inner pan

TIME/CAPACITY:

Rice Cooker Capacity	Cooking Capacity (Uncooked Rice)		Cooking Time
	Minimum	Maximum	
5.5 cup	1 cup	3.5 cups	60 min - 70 min
10 cup	2 cups	6 cups	60 min - 70 min

Note: COOKING TIME includes 14 minutes of steaming process which is displayed as "REMAINING TIME".
* For every cup of uncooked rice, it yields 2 cups of cooked rice on average.

For this menu:

Follow STEP 1-5 → Select "Plain rice" menu in STEP 6 → Go to STEP 7

I Germinated Brown Rice Menu

This type of rice is sprouted brown rice, which retains its complete nutrients.

TYPE: Cooks germinated brown polished rice such as haiga

KEEP WARM: No

SCORCH: No

WATER SCALE: Use the Plain rice water scale inside of inner pan.

Note: The regular plain rice to water ratio is on average 1:1.

TIME/CAPACITY:

Rice Cooker Capacity	Cooking Capacity (Uncooked Rice)		Cooking Time
	Minimum	Maximum	
5.5 cup	1 cup	3.5 cups	44 min - 59 min
10 cup	2 cups	6 cups	49 min - 60 min

Note: COOKING TIME includes 14 minutes of steaming process which is displayed as "REMAINING TIME".
* For every cup of uncooked rice, it yields 2 cups of cooked rice on average.

For this menu:

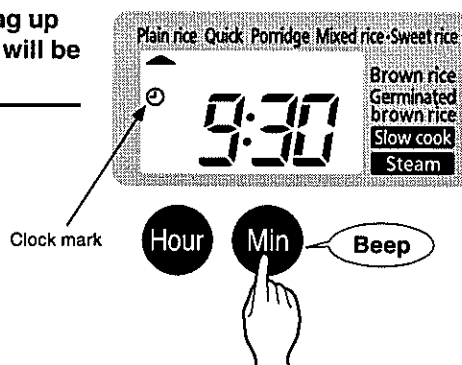
Follow STEP 1-5 → Select "Germinated brown rice" menu in STEP 6 → Go to STEP 7

I Clock Setting

Clock is displayed in military/24hr system. (e.g.: 20:00 = 8PM)

STEP 1. Plug the AC power cord into the AC outlet

STEP 2. Press the [Hour] or [Min] key once to bring up the "Clock setting" mode, a clock image will be displayed



STEP 3. Press the [Hour] key to change the hour and press the [Min] key to change the minutes by holding the keys down shortly



The clock mark will disappear and time setting is completed about five seconds after setting the time.

Note: Current time cannot be set during cooking, keeping warm, reheating, or with TIMER on.

Note: The rice cooker has a built-in lithium battery that stores the current time and the preset time even after the AC power cord is unplugged.

The lithium battery has a four to five-year life expectancy, provided that the power cord is unplugged. When the lithium battery runs out, "0:00" blinks on the Display unit when the power cord is plugged in, the normal cooking functions is not affected.

Do not replace lithium batteries by yourself, which may cause damage or accident.

Battery replacement must only be done by an authorized TIGER service dealer, please contact TIGER customer service for more information (see page Back cover).

I Timer Setting

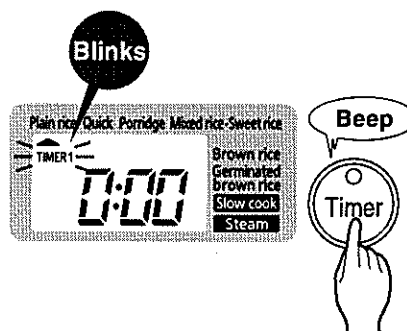
The "Timer" function presets the actual time when cooking is completed.

STEP 1. The current time must be set before setting the timer (see page 15).

STEP 2. Press the [Timer] key. If the Keep warm lamp is on, press the [Cancel] key first.

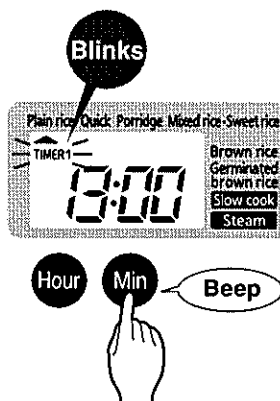
Every press on the [Timer] key alternates blinking between "TIMER 1" and "TIMER 2". Select either choice.

Note: The rice cooker stores the preset time even after the AC power cord is unplugged.



STEP 3. Press the [Hour] key to change the hour and press the [Min] key to change the minutes by holding the keys down shortly.

Note: ● The [Min] key only changes in 10-minute intervals.
● Do not preset timer more than 12 hours to avoid spoiling the rice.



STEP 4. Press the [Menu] key and select an intended menu.

Every press of the [Menu] key moves the ▲ triangle indicator in the display unit in a clock-wise order.

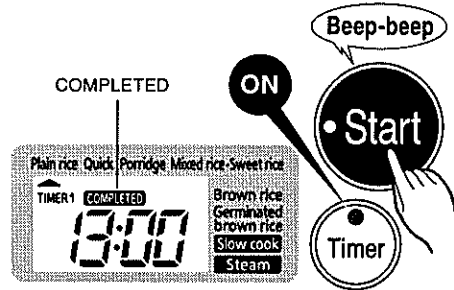


STEP 5. Press the [Start] key.

The ▲ triangle indicator on Menu display unit will stop blinking and the Timer lamp is on.

If the Timer lamp is not on, then press the [Cancel] key and start from STEP 1.

Note: The inner pan must be set first; otherwise the rice cooker will not work if the [Start] key is pressed (a beeping sound will go off).



The TIMER has to be set in a reasonable time manner to allow an adequate amount of time to cook properly. Please refer to the table below for Preset Time Range:

Menu	Preset Time Range	
	No less than	No more than
Plain rice, Germinated brown rice, Porridge	1 hour and 10 minutes	12 hours
Quick rice	1 hour	12 hours
Brown rice	1 hour and 30 minutes	12 hours

The "Timer" function does not apply to the following cases:

- "Mixed rice", "Sweet rice", "Slow cook" and "Steam"
- When "0:00" is blinking on the Display unit
- When the inner pan is NOT properly set inside the rice cooker

KEEP WARM

4

When the cooking process is completed, the "Keep warm" function will automatically turn on, except "Porridge" function.

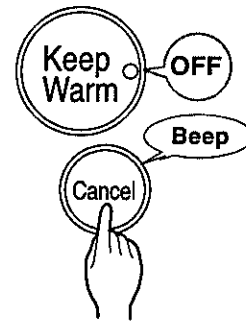
Note: KEEP WARM FUNCTION IS UP TO 12 HOURS ONLY.

To turn off "Keep warm" function, simply press the [Cancel] key

During keeping warm, the Keep warm lamp will remain lit.

The "Keep warm" function will discontinue if the inner pan is picked up during this process.

When reheating a small quantity of rice (about 1 cup), gather it to the center of the inner pan to prevent from drying up and serve it as soon as possible.



Keep warm elapsed time

Under "Keep warm" mode, simply press the [Hour] key to display the elapsed time. The elapsed time is displayed hourly up to 24 hours. However, if the elapsed time of keeping warm exceeds 12 hours, the time displayed will begin to blink indicating that it is not recommended.

To avoid: bad odor, drying, discoloration, spoiling of rice or corrosion of the inner pan:

- Do not keep warm more than 12 hours. Rice will turn yellow, dry up, and may generate odor. Odor is usually a sign of bacteria proliferating in the pan.
- Do not reheat cold rice.
- Do not add cold rice.
- Do not leave the spatula inside when in "Keep warm" mode.
- Do not keep rice warm with the AC power cord unplugged.
- Do not keep less than the minimum quantity of rice warm marked on the scale of each menu.
- Do not keep food other than polished rice warm.

REHEATING

5

This function only heats up the rice, that is already being kept-warm, to a higher temperature as when it has just completed cooking.

STEP 1. Stir and loosen the kept warm rice

- Note:
- Make sure that the "Keep warm" lamp is on; otherwise it will not heat up.
 - To ensure heat is distributed evenly and sufficiently, avoid filling the rice up to more than half of the inner pan.



STEP 2. Sprinkle one or two large spoons of water evenly on the rice

Sprinkling water prevents the rice from getting dried and turning into a yellowish color.

- Note: When reheating a small quantity of rice (about 1 cup), gather it to the center of the inner pan to prevent from drying up and serve it as soon as possible.



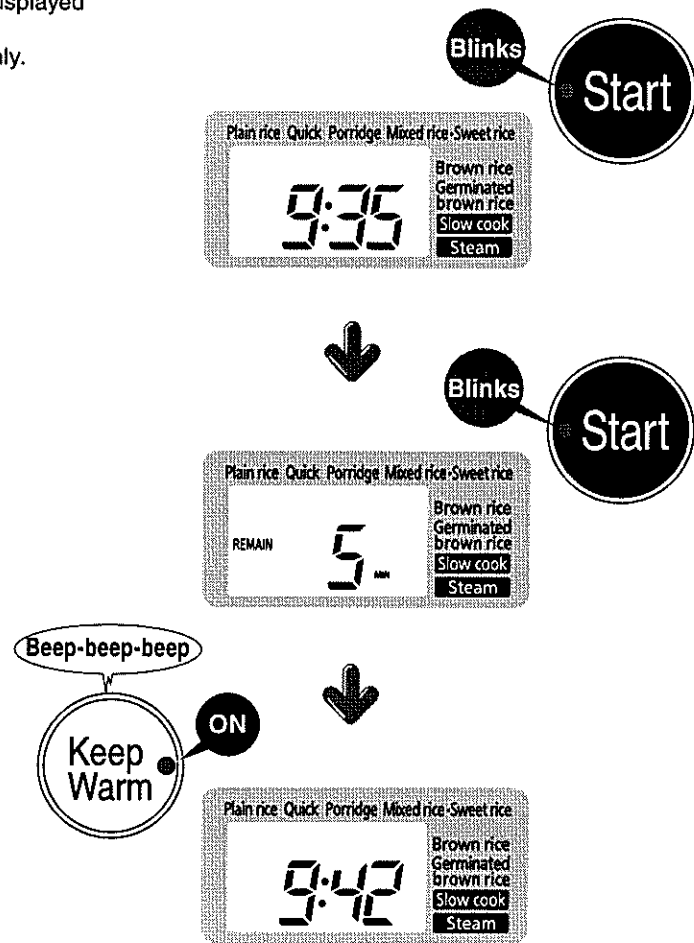
STEP 3. Press the [Start] key

REHEATING EXCEPTIONS:

- Rice would dry out if reheated under any of the following conditions:
 - Rice has just been cooked and is still hot
 - The cooked rice quantity is less than the minimum quantity of uncooked rice (refer to respective TIME/CAPACITY chart on pages 11-14).
 - Rice is reheated three or more times repeatedly.
- When the rice is not warm enough (below about 55°C (131°F)), it cannot be reheated. In such a case, the rice cooker generates a beep-beep-beep alarm to indicate that the rice cannot be reheated.

STEP 4. Press the [Start] key

The remaining reheated time will be displayed when it reaches the last 5 minutes.
Stir and loosen the reheated rice evenly.



SLOW COOKING

6

The food is first brought to a near boiling state, and then it is lowered to about 207°F/97°C and left to simmer. The temperature is then lowered even further to about 198°F/92°C and simmering continues. By gradually lowering the heat, flavors will seep into the foods well. The temperature will remain at a constant temperature regardless if heating for an extended amount of time. This process is ideal for slowly simmering large quantities of food that requires a longer time, such as stews.

Sample Menu

Beef Stew with Vegetables, Oden

For "Beef Stew with Vegetables" or "Oden" recipes, see page 23 of the Menu Guide.

NOTE/ Cooking tip:

- Foods other than those described in the Menu Guide may boil over, therefore use with caution.
- Stir foods well to prevent seasonings from settling on the bottom of the inner pan.
- To simmer foods in broth, do not add hot broth.
- To thicken with starch, add it toward the last stage of the cooking process.
- Kneaded foods such as fish sausage and fish cake, or any other processed fish product. Will swell up when heated, therefore use with moderation.

I Basic cooking procedure

STEP 1. Prepare the ingredients

STEP 2. Add the desired food to the inner pan and close the lid.

Note: For slow cooking menu, use the "Plain Rice" scale marked on the inside of the inner pan. Avoid using more than the maximum allowed amount (see the table below) to prevent improper boiling or overflowing issue. Also, using less than the minimum required amount can cause foods to boil over.

NOTE/ Cooking tip

"Plain rice" level marks			
1.0 L type (5.5-cup)		1.8 L type (10-cup)	
Max.	Min	Max.	Min
amount 5.5 cups or less	amount 3 cups or more	amount 8 cups or less	amount 4 cups or more

STEP 3. Plug the AC power cord into the AC outlet

STEP 4. Press the [Menu] key to select "Slow Cook" menu

Every press on the [Menu] key creates a beeping sound and the arrow indicates on "Slow Cook" blinks.



STEP 5. Set the cooking time

Set the cooking time using the [Hour] and [Min] keys. Cooking time can be set in 5-minute intervals from 5 to 180 minutes.

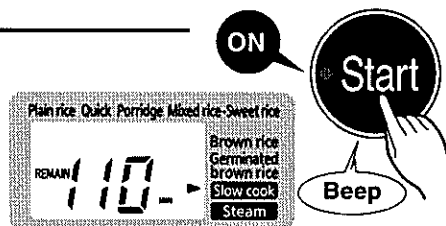
- * Each time the [Hour] key is pressed, the cooking time increases by 5 minutes. Each time the [Min] key is pressed, the cooking time decreases by 5 minutes. Every press on the [Min] key creates a beeping sound and the arrow indicates on "Slow Cook" blinks.



STEP 6. Press the [Start] key once

The food starts cooking. Every press on the [Start] key creates a beeping sound and the [Start] light will turn on.

- NOTE/ Cooking tip:
Do not open the lid while in cooking process.



STEP 7. When cooking is completed

The [Keep Warm] lamp lights up and "Oh" appears on the LCD display. The rice cooker will notify by beeping 8 times. "Oh" will display on the LCD screen. [Keep Warm] light is lit on and the [Start] light is turned off.

- * If the food is still not fully cooked and the [Keep Warm] lamp is on, press the [Hour] key to set for additional cooking time and press the [Start] key. (A maximum of 30 minutes extended cooking time can be added.)



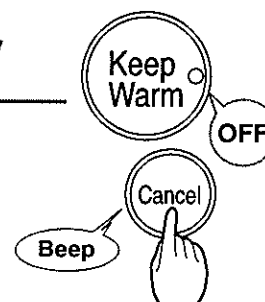
IMPORTANT NOTE/ Cooking tip

If the food is still not fully cooked, do not press the [Cancel] key before extending additional cooking time. Otherwise, this function will be disabled and extended cooking cannot be set. However, if the [Cancel] key is pressed accidentally, the food can be further cooked as follows:

- (1) Remove the inner pan and set it on a wet kitchen towel.
- (2) Leave the rice cooker lid open for about 10 minutes to let the rice cooker and the inner pan cool down.
- (3) Set the inner pan back into the rice cooker.
- (4) Repeat Step 4 on p.21.

**STEP 8. To finish cooking procedure press the [Cancel] key, disconnect the power plug and put the AC power cord away
To remove odor, see p. 27**

- * If the [Cancel] key is not pressed at the end of cooking, warming continues and the warming time is displayed every hour from 1 hour to 6 hours. When keeping warm beyond 6 hours, the number "6" will start flashing on the LCD screen.
- * Some dish will start to diminish its flavor when remains kept warm for an extended time.



Menu Guide

Cooking
Menu

Delicious meals made easy with
「炊きたて」
Easy-to-make authentic dishes
that bring out the flavor of
ingredients.

Note

- Stir foods well to prevent seasonings from settling to the bottom of the inner pan.
- To simmer foods in broth, cool the broth before starting the cooking process.
- To thicken with starch, add the starch at the very end of the cooking process.
- Kneaded foods such as fish sausage and fish paste swell when heated, therefore be careful how much is used.
- Remove cooking odors after cooking. (See "How to Deodorize" on p. 27.)
- If the food is not cooked, do not press the [Cancel] key to further cook the food. The Keep warm lamp goes out and the food cannot be cooked further. (If pressed by accident, remove the inner pan and set it on a wet kitchen towel, leave the rice cooker lid open for about 10 minutes and cool the rice cooker and the inner pan. Then, set the inner pan back in the rice cooker and start cooking again.)

Under "Slow Cook", the food is first brought to a near boil, then it is lowered to about 207°F/97°C and left to simmer. The temperature is then lowered even further to about 198°F/92°C and simmering continues. By gradually lowering the heat, flavors seep in well. Even after heating for a long period of time, there is no worry about liquids boiling down. This process is ideal for slowly simmering large quantities of food for long periods of time such as stew or oden (hotchpotch).

Tip: With stewed foods, flavors seep in better if the food is first heated and then kept warm for a while.

Oden (hotchpotch)



Ingredients (4 servings)

	1.0 L type (3 servings)	1.8 L type (4 servings)
Japanese radish	5.30 oz/150 g	7.05 oz/200 g
Potato	3 small	4 small
Taro	3	4
Fried tofu	1 ½	2
Fish sausage	1 ½	2
Fried bean curd mixed with vegetables	3 small	4 small
Konnyaku	1/2 block	1/2 block
Boiled octopus	3	4
Boiled egg	3	4
Broth	Stock	3 cups
	Mirin	2 ½ tablespoons
	Soy sauce	2 ½ tablespoons
	4 cups	3 tablespoons

How to make

- 1 Peel the Japanese radish deeply, cut into 1.00 inch/2.5 cm rounds, and boil in the water left over after rinsing the rice. Drain then soak in room temperature water. Parboil the taros separately in the same way. Peel the potatoes and soak in water.
- 2 Cut the legs off the boiled octopus. Rinse the fried tofu and fried bean curd mixed with vegetables in hot water to remove excess oil. Cut the konnyaku into triangles and blanch.
- 3 Peel the boiled eggs. Cut the fish sausage diagonally into equal halves.
- 4 Add the ingredients and broth to the inner pan and heat for 120 minutes using the "Slow Cook" program.

Slow Cook
Menu

Beef Stew with Vegetables

Ingredients (4 to 5 servings)

- 1lb short rib beef cut in cubes
- 1 medium sweet onion cut in big dices
- 2 medium carrots cut in big dices
- 4 red potatoes cut in big dices
- 6 tablespoons Chinese black bean garlic sauce
- 1 tablespoon Worcestershire sauce
- 3 fl.oz water



How to make

Put short ribs, carrots, potatoes, and sweet onions at the last in the inner pan, and add sauces and water, then select "Slow Cook" menu and press [Start] key to stew it for 3 hours. At the time left 90 minutes, open the cooker (don't press [Cancel] key), and stir it.

STEAM COOKING ("Steam" MENU)

7

English

STEP 1. Add water into the inner pan; place the desired food to be steamed into the steam basket and close the lid. Please refer to the water level below:

Water level (use the supplied measuring cup):

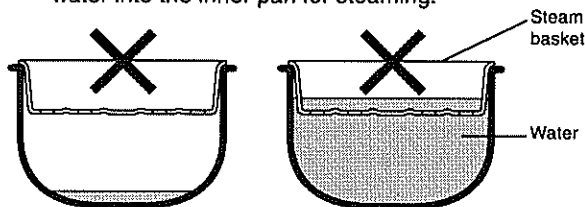
1.0 L type (5.5-cup rice cooker)...3 1/4 cups (585 mL/20 oz)

1.8 L type (10-cup rice cooker)...4 1/2 cups (810 mL/28.5 oz)

Add water using the supplied measuring cup.

Set the steam basket.

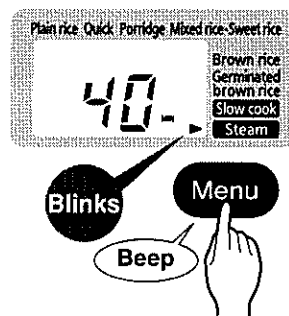
Note: Be careful not to add too much or too little water into the inner pan for steaming.



STEP 2. Plug the cord into an electrical outlet

STEP 3. Press the [Menu] key to select "Steam" menu

Each touch on the [Menu] key gives off a "beeping" sound, and the arrow icon indicates on "Steam" menu blinks.

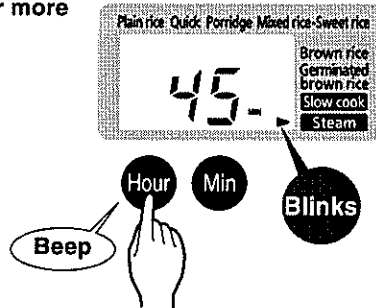


STEP 4. Set steaming time

Use the [Hour] and [Min] keys to set the steaming time.
The cooking time can be set in 5-minute intervals from 5 to 60 minutes.

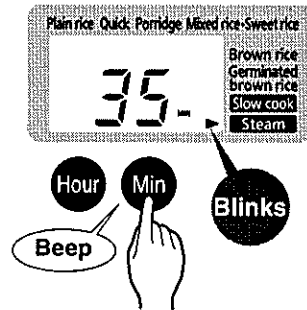
● **When you set steam cooking time to 40 minutes or more**
Sets it with the [Hour] key.

* Each time the [Hour] key is pressed, the cooking time increases by 5 minutes.
Each touch on the [Hour] key gives off a "beeping" sound, and the arrow icon indicates on "Steam" menu blinks.



● **When you set steam cooking time to 40 minutes or less**
Sets it with the [Min] key.

* Each time the [Min] key is pressed, the cooking time decreases by 5 minutes.
Each touch on the [Min] key gives off a "beeping" sound, and the arrow icon indicates on "Steam" menu blinks.

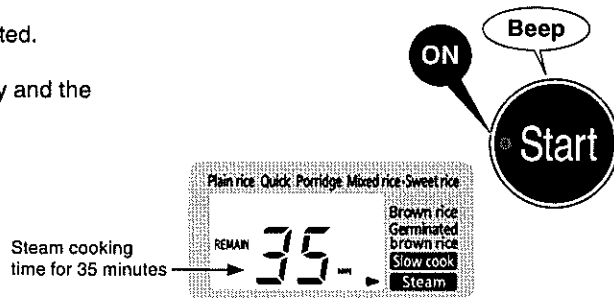


* When you set steam cooking time for 40 minutes, it does not need the setting.

STEP 5. Press the [Start] key once

Steaming cycle starts
The [Start] key is beeped and lit on when selected.

The remaining time appears on the LCD display and the steaming cycle starts.



NOTE/ Cooking tip:

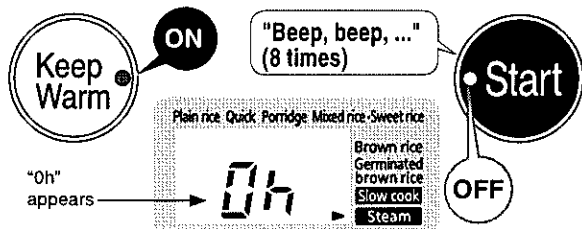
● Be caution of hot steam when open the lid.

STEP 6. When steaming is finished, the rice cooker will beep 8 times

The Keep warm lamp lights up and "0h" appears on the LCD display.
Remove the ingredients immediately.

NOTE/ Cooking tip:

Be caution of hot steam when open the lid.
The rice cooker will beep 8 times to notify when it is finished steaming. "0h" is shown on the LCD display, the "Keep Warm" lamp will blink and the "Start" light will turn off.



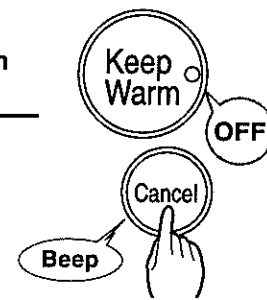
[To extend the steaming time]

While the Keep Warm lamp is blinking, press the [Hour] key to extend the steaming time, and press the [Start] key. (You can extend the time up to 15 minutes.)

NOTE/ Cooking tip:

- If the food is still not fully cooked, do not press the [Cancel] key before extending additional steaming time. Otherwise, this function will be disabled and extended steaming cannot be set. However, if the [Cancel] key is pressed accidentally, the food can be further cooked as follows:
 - (1) Take the inner pan and place it on a damp dishcloth.
 - (2) Leave the lid open, and allow the rice cooker and inner pan to cool for about 10 minutes.
 - (3) Place the inner pan into the rice cooker.
 - (4) Repeat the steaming procedure from STEP 3 on p. 24.
- After steaming is finished, take the food out immediately. If you leave the food inside for too long, the moisture accumulated on the inner lid may fall onto ingredients, making them soggy.

STEP 7. To finish cooking procedure, press the [Cancel] key, disconnect the power plug, and put the power cord away. After steam cooking, be sure to clean the rice cooker within the same day. (See page 27.)

**I Suggested Steaming Time**

Ingredient	Amount	Timer guide	Preparation tips
Chicken	1 cut (150 - 200 g) (5.3 - 7.0 oz)	30 - 40 min	Make several slits
White meat fish	Slices (150 - 200 g) (5.3 - 7.0 oz)	25 - 30 min	Cut into slices 2 cm (0.8 in) or less in thickness • Wrap the fish in aluminum foil
Shrimp	6 - 10 (100 - 200 g) (3.5 - 7.0 oz)	20 - 25 min	Steam with shells
Carrots	2 - 3 (200 - 300 g) (7.0 - 10.6 oz)	25 - 30 min	Cut into bite-size pieces
Potato	2 - 3 (250 - 300 g) (8.8 - 10.6 oz)	30 - 40 min	Cut into bite-size pieces
Sweet potato	4 - 5 (200 - 300 g) (7.0 - 10.6 oz)	30 - 40 min	Steam whole sweet potato
Heating Chinese dumplings	20 - 30	20 - 25 min	Place side by side evenly

- ◆ Do not steam any food more than 3.5 cm (1.0L type), 4cm(1.8L type) in height. (As they may come in contact with the inner lid and become watery.)

Notes/ Cooking tip:

- The "Suggested Steaming Time" listed above varies depending on the temperature, quality, and volume of the desired food.
- The water level may become low when extending the steaming time. Be sure to refill the water, do not let it boils dry.
- If the desired foods are not fully cooked, extend the steaming time based on their cooked condition.
- Meat and fish will become hard if cooked for too long. If meat is not fully cooked in a short amount of time, cut them into thinner slices.

CLEANING AND MAINTENANCE

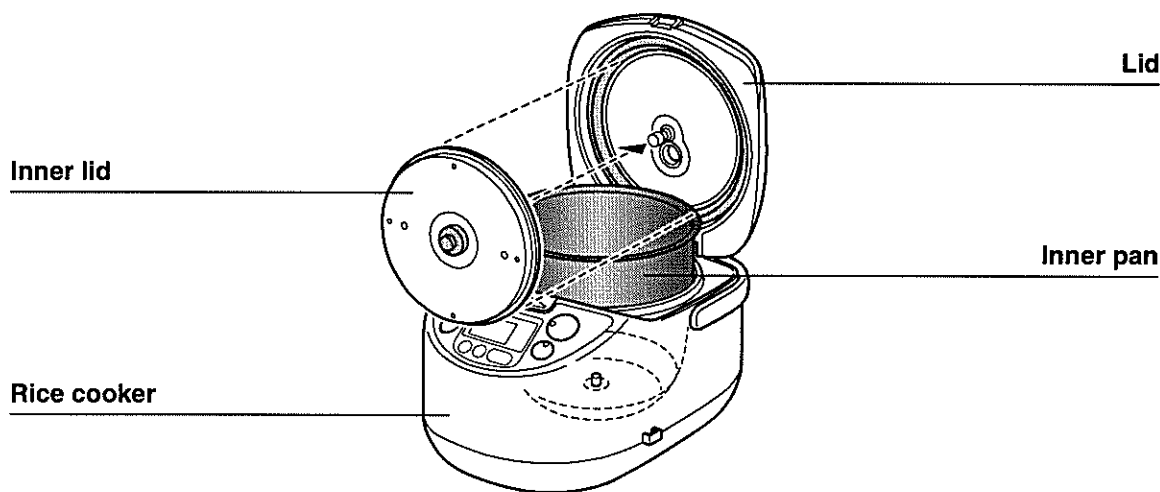
8

ALL PARTS HAND WASH ONLY, NOT DISHWASHER SAFE.

CAUTION!

Unplug the AC power cord from the AC outlet and wait until the rice cooker has cooled down before cleaning.

Any other servicing should be performed by a TIGER authorized service representative. Please see Back cover.



- Always keep the inner pan and lid clean to prevent corrosion and odors.
- Use synthetic detergent for kitchens only. Do not use any other detergents or cleaning materials such as thinner cleansers, chemical cleaning cloths, nylon brushes, and any other similar products.
- Do not wash tableware in the inner pan. Doing so may cause the non-stick coating (fluorocarbon resin) to be damaged or scratched off.
- Do not immerse the spatula or steam cap in hot water. The spatula and steam cap may be deformed by heat.
- Be sure to remove any rice grains and other elements from the inner pan brim and gasket. Rice grains on the pan or gasket may cause drying, discoloration, odor or sticky surface.

I Cleaning Inner Pan and Spatula

After use, soak the inner pan and the spatula with mild soap before washing. Use a mild sponge and wipe off the water completely afterwards.

I Cleaning Rice Cooker and Lid

1. Wipe off any dirt from the rice cooker's body, inside and outside of the lid with a slightly dampened cloth.
2. Wipe off any dirt from the power cord or plugs with a clean, dry cloth.
3. Remove scorched rice, if any, from the center sensor and the heater plate.

- If dirt is hard to remove, apply commercial sandpaper (around #320), and wipe it off with a damp cloth.
- Avoid water from entering the mechanism inside the body.
- Do not try to remove the rubber gasket inside of the lid.

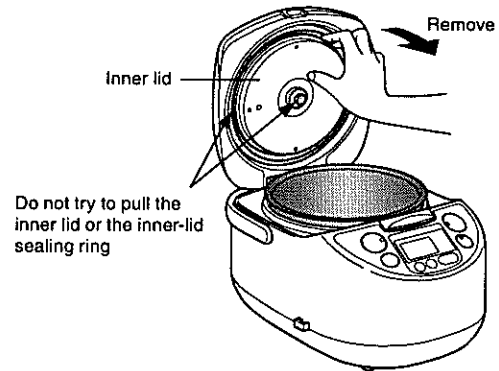
I How to Deodorize (when the rice cooker has an unpleasant odor)

1. Pour hot water into the inner pan up to about seven-tenths or eight-tenths of the capacity. Keep it warm for a couple of hours in the normal "Keep warm" mode.
2. Clean the inner pan with kitchen-use synthetic detergent. Rinse it off sufficiently.
3. Dry the rice cooker body and all other parts in a well-ventilated place.

I Detaching and Installing the Inner Lid

Pull it toward yourself to detach the inner lid.

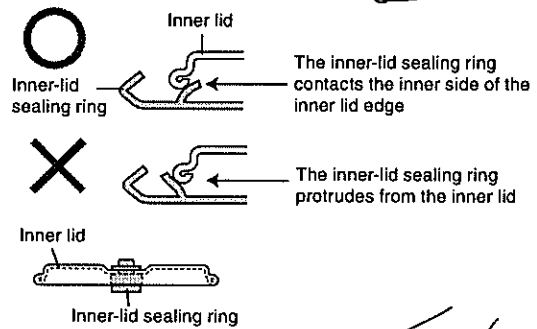
To attach the inner lid back, align the center gasket lid to the rivet and also make sure the inner lid covers the innermost then simply use both hands to push it in.



Do not try to pull the inner lid or the inner-lid sealing ring

CAUTION:

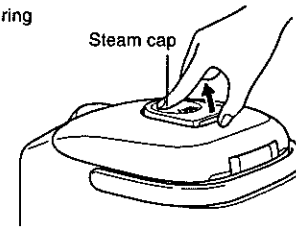
- When mounting the inner lid, be sure to check that the inner-lid sealing ring contacts the inner side of the inner lid edge.
- The inner-lid sealing ring contacts the inner side of the inner lid edge.
- The inner-lid sealing ring protrudes from the inner lid.
- When the inner-lid sealing ring comes off; insert it all the way to the end while paying attention to the direction of the sealing ring.



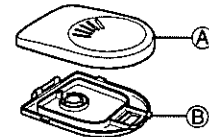
English

I Detaching and Installing the Steam Cap

Press with a finger into the concave area on the lid, and pull the cap upward to detach it.

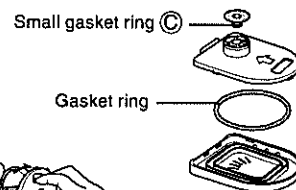


To install the cap, follow the procedure in the reverse. The steam cap can be detached in two sections: (A) and (B).



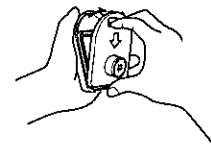
CAUTION:

- If the gasket ring inside the steam cap (C) comes off; simply insert it back in between the inner square gaps tightly.
- Make sure all the gaskets are completely in their place before using the unit; otherwise, steam may leak and causes rice to not be fully cooked.



Detaching the steam cap

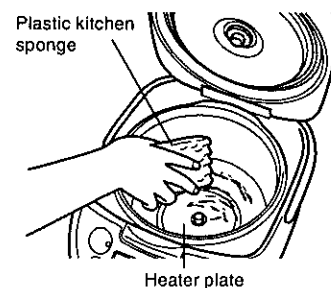
Push the cap in the direction of the market arrow ↗ and pull to detach the cap.



I Cleaning the Heater Plate

Hot water may drip from the lid while cooking and stain the surface of the heater plate. This does not affect the overall performance to the rice cooker; however, you may wipe it off if concerned as shown in below:

1. Use a plastic kitchen sponge and a small amount of cream cleaner and scrub away the stain on the surface.
2. Use wet kitchen paper towels or cloth and wipe the stain off.



TROUBLESHOOTING

9

Check the following list of problems before requesting repair service. Contact TIGER customer service or the dealer where you purchased the rice cooker.

CAUTION: Never attempt to repair the rice cooker by yourself. Unauthorized repair may lead to dangerous accidents.

Problem		Possible Causes	Refer to Page
Cooked Rice	Rice is hard/soft, undercooked, overcooked, and too dry	Quantity of rice, ingredients or water is incorrect	8
		Wrong menu selection	9
		Scorched matter, rice grains, or water drops are on/stuck the outer surface of the inner pan, the heater plate and the center sensor	-
		Power was cut off for an extended period of time	32
		Rice was not stirred and loosened properly	10
		Inner pan is deformed	5, Back cover
		Long soaking period may cause the rice to be softer especially when using the timer	-
		"Quick" menu selection may result in dryer rice texture	11
		The lid was not closed completely	-
	Scorched	"Scorch" or "Mixed rice" menu was selected	-
		Quantity of rice, ingredients or water is incorrect	8
		Scorched matter, rice grains, or water drops are on/stuck the outer surface of the inner pan, the heater plate and the center sensor	27
		Inner pan may be deformed	Back cover
		Scorched or rice grains are on the gasket or inner pan brim	27
Rice was not washed thoroughly		8	
Hot water (over 95°F) was used to wash rice or adjust water level		8	
During Cooking	Steam leak	Quantity of rice, ingredients or water is incorrect	8
		The lid was not closed completely	-
		Inner pan is deformed	Back cover
		Scorched or rice grains are on the gasket or inner pan brim	27
		Rice was immersed in water for a long time after washing	-
	Boils over	Quantity of rice, ingredients or water is incorrect	8
		Wrong menu selection	9
		Inner pan is deformed	Back cover
		Scorched or rice grains are on the gasket or inner pan brim	27
		Rice was not washed thoroughly	-
	Cooking time is too long	Quantity of rice, ingredients or water is incorrect	8
		Wrong menu selection	9
		Scorched matter, rice grains, or water drops are on/stuck the outer surface of the inner pan, the heater plate and the center sensor	27
		Inner pan is deformed	Back cover
		Power was cut off for an extended period	32

Problem		Possible Causes	Refer to Page
Keep Warm	Rice has bad odor/smell, discoloration, dry	Rice has been kept warm for 12 hours or more	18
		Preset timer exceeds 12 hours	16
		Rice was reheated 3 or more times	19
		Insufficient care	27
		Rice is kept warm with spatula inside	18
		Rice was not stirred and loosen properly	10
		Scorched or rice grains are on the gasket or inner pan brim	27
		Power was cut off for an extended period.	32
		Rice was not washed thoroughly.	8
		Rice less than the lower limit is kept warm or reheated	18
		Quantity of rice, ingredients, or water is incorrect	8
		Rice other than polished rice is kept warm	18
		Cold rice was added	18
	Keep warm lamp blinks	The "Porridge" menu may be selected; porridge may be sticky or goeey so serve it as soon as possible.	-
Elpased keep warm time blinks	"Keep warm" function may have been continued longer than 12 hours.	18	
Reheating	Discolored, dry rice	Quantity of rice, ingredients or water is incorrect	8
		Scorched or rice grains are on the packing or inner pan brim.	27
		Rice was reheated 3 or more times	19
		Rice less than lower limit is kept warm or reheated	19
		Immediately cooked rice being reheated	19
	"Reheat" function fails	A "beep" is generated when pressing the [Start] key. Rice is colder than 131°F for reheating.	19
Keep warm indicator might be off. Press the [Keep Warm] key and then [Start] key		19	
Clock/Timer	[Hour] or [Min] key fails to set time	Press the [Hour] and [Min] key for approximately 1 second to activate this function.	15, 16
	Displayed time is lost when unplugged	"0:00" blinks on the LCD display when the AC cord plugged. Lithium battery is dead.	15, Back cover
	Timer cannot be set	"0:00" displayed because lithium battery is dead. Contact TIGER customer service/dealer.	15, Back cover
		"Mixed rice" or "Sweet rice" or "Slow cook" or "Steam" was selected.	17
		Time setting not is applicable. Reset within appropriate time lengths.	17
Rice is not done by desired preset time	Current time was set incorrectly.	15	

Problem		Possible Causes	Refer to Page
Sounds are generated	When the [Start] or [Keep Warm] key is pressed	Water splashing sound (only when cooking or steaming rice). This is not a defect.	-
		"Click-click" sound. Microcomputer's sound. This is not a defect.	-
		"Splash" sound (only when keeping rice warm); generated from metallic parts being contracted. This is not a defect.	-
	When cooking timer is set	A noise quite different from the above is heard. Contact TIGER customer service/dealer.	Back cover
		The inner pan may not be set correctly.	9
Continuously (beeping)	It is generated if no key is selected 30 seconds after pressing the [Timer] key.	-	
	"E r r" is shown on the LCD display. Unplug the AC cord and contact TIGER customer service/dealer.	Back cover	
Pressing a key	Receives no response	The power cord might be jammed or twisted, or too much dust has accumulated on the cord.	-
		The AC cord might not be plugged to AC outlet correctly.	-
		"E r r" is shown on the LCD display. Unplug power cord and contact TIGER customer service/dealer.	Back cover
	Does not cancel, for the [Cancel] key	Keep warm indicator might be on. Press the [Cancel] key and try again.	-
Press it harder until a "beep" is generated.		7	
LCD display is blurry	Rice grain or scorch may stuck on the gasket or brim of the inner pan.	27	
	Outer surface of the inner pan might be wet. Dry it with a piece of cloth or paper towel.	-	
Water or rice has entered the rice cooker body	This problem will cause breakdown. Contact TIGER customer service/dealer.	Back cover	
The power cord does not retract (T type)	Check whether the power cord is pulled beyond the colored mark.	-	
	The power cord might be jammed or twisted, or too much dust has accumulated on the cord.	-	
Resin odor	Smell of newly-used rice cooker; will eventually vanish as using.	-	
Stripes or waves looking appear on the plastic parts	Such stripes or waves are generated when forming resin. They cause no harm in practical use.	-	

STANDARD COOKING TIME

10

Size \ Menu	Plain	Quick	Mixed Rice Sweet Rice	Germinated Brown Rice	Porridge	Brown Rice
5.5 cup	42-55 min	30-45 min	25-50 min	44-59 min	60-70 min	60-70 min
10 cup	45-60 min	35-47 min	27-55 min	49-60 min	60-75 min	60-70 min

English

IN CASE OF POWER FAILURE

11

(If the electric current is cut off, the rice cooker resumes its functions normally after power is supplied again.)

Condition where current is cut off	When power is supplied again.
When setting the timer	The timer works without troubles. (If a power failure lasts long and the present time has passed, the rice cooker begins to cook rice immediately.)
When cooking (or reheating) rice	The rice cooker continues cooking (or reheating) rice.
During normal warm keeping	The rice cooker continues normal (or moist) warming.

SPECIFICATION

12

Size	1.0 L (5.5) type	1.8L (10) type	
Power Source	A type: 240V 50Hz / T type: 120V 60Hz		
Power Consumption	Cooking	661W	964W
	Keeping warm	25W	34W
Cooking Capacity (cups)	Plain rice	0.18-1.0 (1-5.5)	0.36-1.8 (2-10)
	Mixed rice - Sweet rice	0.18-0.54 (1-3)	0.36-1.08 (2-6)
	Germinated brown rice	0.18-1.0 (1-5.5)	0.36-1.8 (2-10)
	All porridge	0.09-0.27 (0.5-1.5)	0.09-0.45 (0.5-2.5)
	Half porridge	0.09 (0.5)	0.09-0.27 (0.5-1.5)
	Brown rice	0.18-0.63 (1-3.5)	0.36-1.08 (2-6)
Product Dimensions	Width	24.4	27.4
	Depth	33.5	36.3
	Height	A type: 21.6 / T type: 22	A type: 24.7 / T type: 26.3
Weight (approximate value in pounds)	7lbs [3.2kg]	8.8lbs [4.0kg]	

Declaration of Conformity

Model Number: JAH-T10U, JAH-T18U

Trade Name: TIGER

Responsible party: Japan Tiger Corporation of U.S.A

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Please contact nearest Tiger Customer Service in your area,
or the dealer where original purchase was made.



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