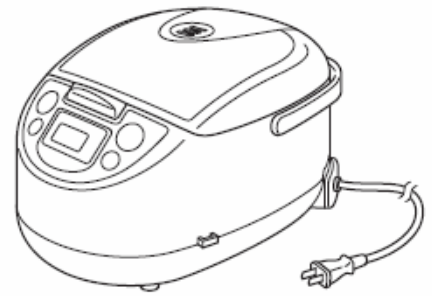




JBA-B10U
JBA-B18U

JBA-B



炊きたて

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。



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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 [Reset] 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 25. (It takes a minimum of 28 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.

Use only a 120V AC power source.

Using the product in any other voltage may result in fire or electric shock.

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.

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.

Clean the plug if it is dirty.

A dirty plug may result in a fire.

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.

Do not use the cooker if there is any damage to the power cord or the wall outlet, or if the plug cannot be fully inserted into the outlet.

Noncompliance with this instruction may result in electrical shock, short-circuiting, or fire.

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.

Never open the lid while the rice is cooking. ☆

Opening the lid may result in burns.

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.

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.

Do not immerse the rice cooker in water or splash it with water.

Immersing or splashing may result in short-circuiting or electric shock.

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.

Do not insert wire or pin into an opening space.

Inserting such objects may result in electric shock or injury due to malfunctioning.

Stop using the rice cooker immediately in the event of trouble.

Continued use in anything but proper working order may result in fire, electrical shock or injury.

(Examples of trouble)

- If the AC cord or plug becomes hot during use
- If the rice cooker is cracked, loose or rattling
- Other troubles
- If smoke exudes from the rice cooker or a burning odor is detected
- The inner pan is deformed

Immediately unplug the AC cord from its outlet and contact the place of purchase for inspection and servicing.

Do not use the rice cooker in any ways not specifically covered in this instruction manual.

Improper use may cause steam or contained matter to spray resulting in burns or injury.

(Examples of cooking that should not be done with this rice cooker)

- Heating ingredients or seasoning inside of plastic bags, etc.
- Using cooking sheets or other utensil to cover food in the rice cooker.

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.

CAUTION!

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

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.

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.

☆ Rice cooker is in cooking operation includes steaming.

<p>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.</p>
<p>Use the inner pan exclusively made for this rice cooker. Using any other inner pans may result in overheating or malfunctioning.</p>
<p>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.</p>
<p>Unplug the AC cord when the rice cooker is not in use. Leaving the AC cord plugged in may degrade insulation, resulting in injury, burns, electric shock, leakage, or fire.</p>
<p>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.</p>
<p>Unplug from outlet/socket before cleaning. Be sure the prong/pins are dry before plug into outlet/socket. Do not move the rice cooker while it is switched on. Caution:It may cause electric shock or fire.</p>
<p>Clean the rice cooker only after it has cooled down. Touching a hot part may result in burn.</p>
<p>Do not touch the hook button when carrying the rice cooker. Otherwise, the lid may open and cause injury or burns.</p>
<p>This appliance is intended to be used in household and similar applications such as:</p> <ul style="list-style-type: none"> • staff kitchen areas in shops, offices and other working environments; • farm houses; • by clients in hotels, motels and other residential type environments; • bed and breakfast type environments.

IMPORTANT NOTICE

HANDLE WITH CARE.

<p>Do not drop or apply strong shock to the rice cooker. It may cause damage or result in malfunctioning.</p>
<p>Be careful of the steam when opening the lid. Exposure to steam may result in burns.</p>
<p>Do not connect several electrical appliances to a single AC outlet. It may result in fire.</p>
<p>Do not move the rice cooker while cooking rice. ☆ It may cause scalds or leakage of hot water.</p>
<p>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.</p>
<p>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.</p>
<p>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.</p>

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

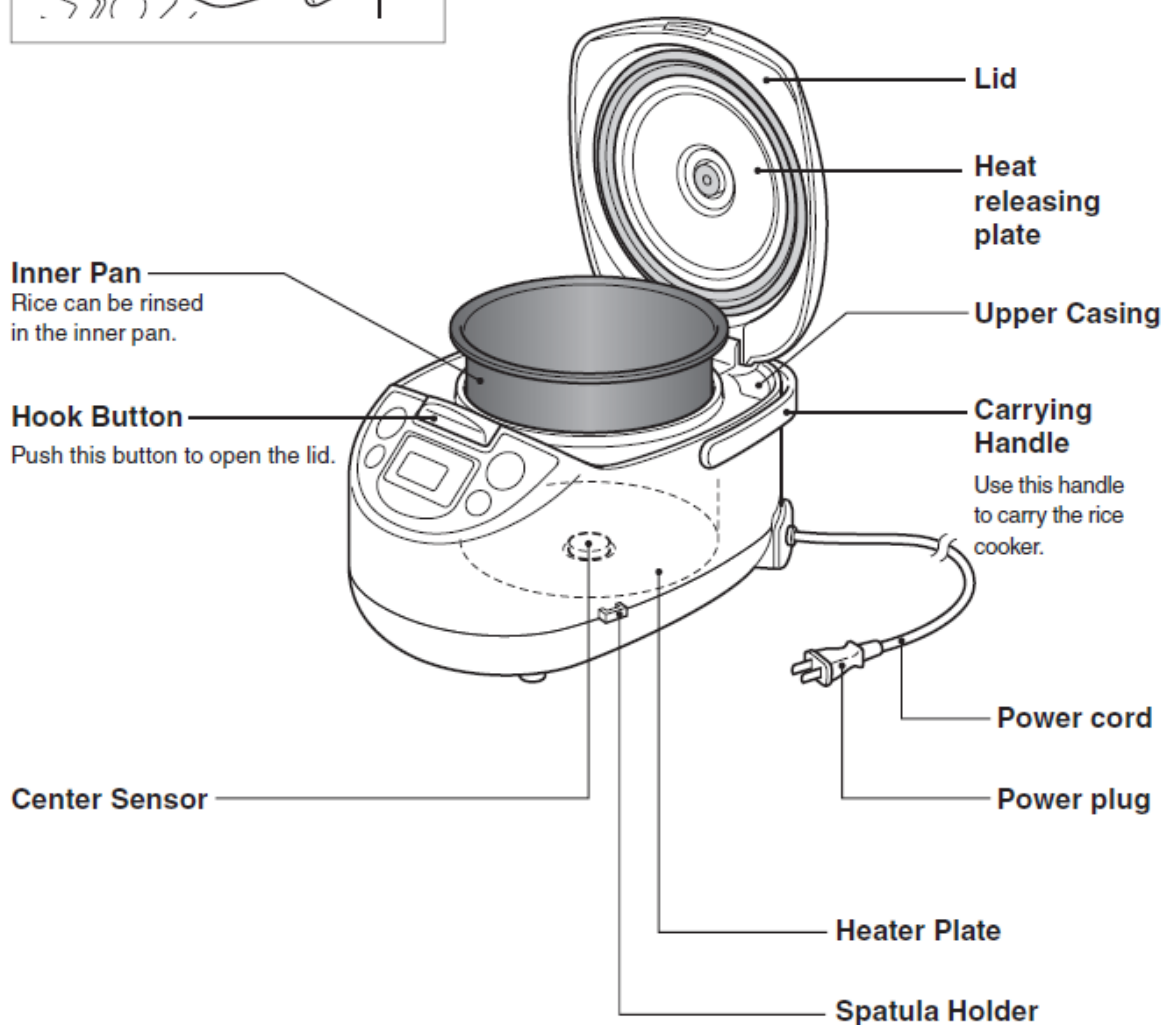
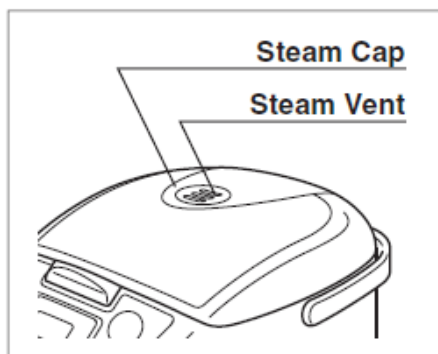
- Do not put the inner pan over a gas fire or an electric range oven.
- Do not heat the inner pan in a microwave oven.
- Do not use vinegar.
- Do not use hard utensils, such as metal spoons or whisks.
- Do not clean the inner pan with abrasive powder, steel metal, nylon brushes, or pads.
- Do not use 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.
- Do not use dishwasher/dryer.

If the inner pan is deformed or corroded, contact the store where the rice cooker was purchased.
(see page Back cover)

- The hole on the cooker is designed to maintain its functions and performance. In very rare cases, dust or insects may enter the hole. If there is a problem with the appearance or function, contact the store where the rice cooker was purchased.

PARTS DESCRIPTION AND FUNCTIONS

2

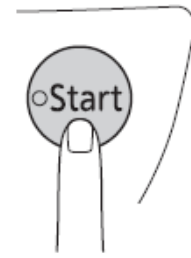


I Basic Parts Functions

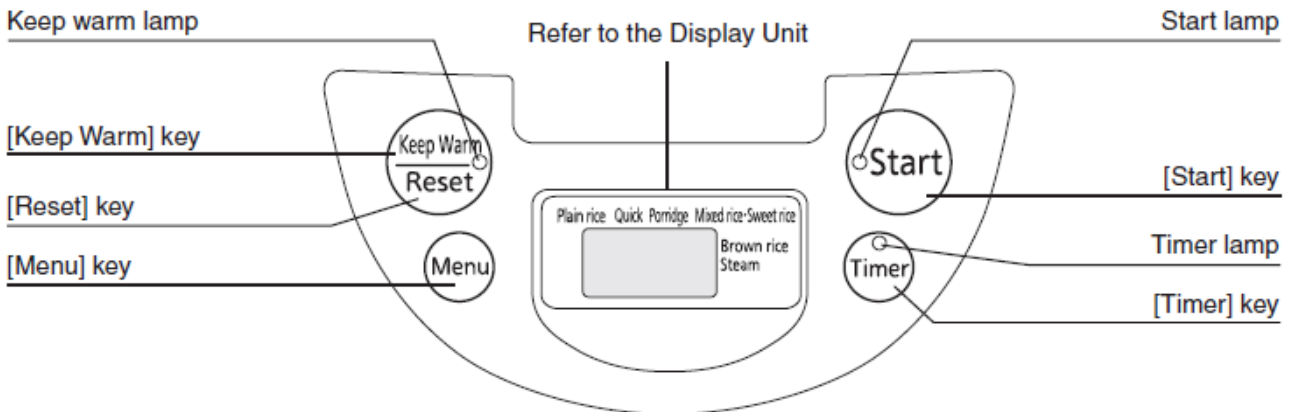
To press a key

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

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



I Control Panel



* Current time does not display on the panel.

* The reliefs on the [Start] / [Reset] keys (●) are for persons with visual impairments.

I Display Unit

Menu

Plain rice.....White rice only

Quick.....White rice only, cooks a little faster than "Plain rice" function

Porridge.....Use white rice only to make your porridge

Mixed rice.....Cook with white rice, meat and vegetable

Sweet rice.....Sticky type of rice, also known as sticky rice (Thai), or glutinous rice (Chinese)

Brown rice.....Cooks whole grain type of rice

Steam.....Steam cooking only

I Accessories



Measuring cup



Spatula



Steam basket

HOW TO COOK RICE

3

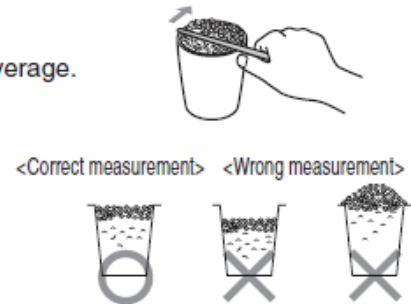
STEP 1. Measure uncooked rice

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.

NOTE: Follow the specified volume of rice (see the specifications on page 25) or the rice may not cook properly. In particular, failure to observe the maximum volume may cause the rice to boil over or to cook improperly. (A cup equals approximately 6 oz / 0.18 L.) See the specification on Page 12-13 when you cook "Mixed rice".



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.

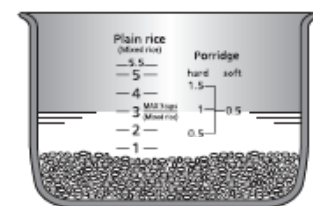


STEP 3. Adjust water level

- 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: Cooking white rice with meat and vegetable, use water level mark [Plain rice].

Tip: Broth may be used to substitute with water.



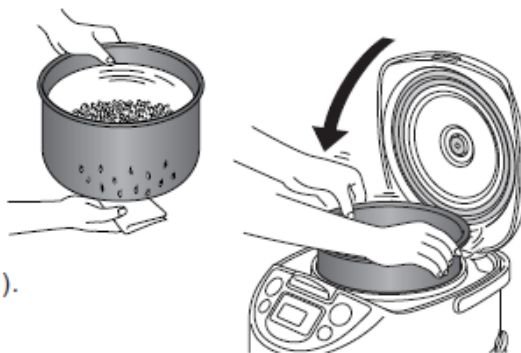
e.g.: 3 cup of uncooked rice, add water to water level [Plain rice] 3.

Menu	Guideline for water (see the scales inside the inner pan)
Plain rice / Quick / Mixed rice	Use the scale for "Plain rice" and adjust according to personal preference.
Porridge	Use the scale for "Porridge-soft" or "Porridge-hard" for soft and hard porridge. Adjust to the middle of the two scales for mid-type porridge.
Brown rice	Use the scale for "Brown rice" and adjust according to personal preference.
Sweet rice (Glutinous rice)	Use the scale for "Sweet rice" and adjust according to personal preference.
Sweet rice (Glutinous rice and Plain rice)	Adjust to the middle of "Plain rice" and "Sweet rice" (Use more water for "Sweet rice").

* Do not adjust water amount more or less than 2 oz / 60 ml from original water level marks.

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.



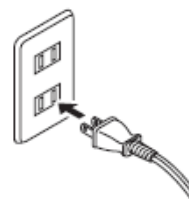
Reminder: Check if steam vent cap is in place (see page 21).

NOTE: Remove any rice grain on heater plate, center sensor, hook button and upper casing. Adhering material can prevent the casing from closing and cause it to open while the rice is cooking. ☆

Be sure to set the inner pan correctly.



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



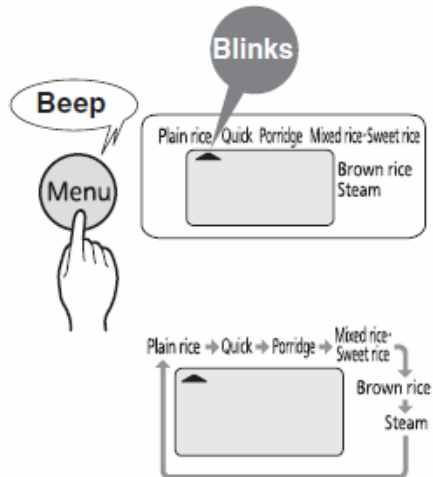
STEP 6. Menu selections

- There are 6 menus available and it shown on the display unit.
- Every press on the [Menu] key changes the menu selection in the clock-wise rotation.

For menu selection details, please refer:

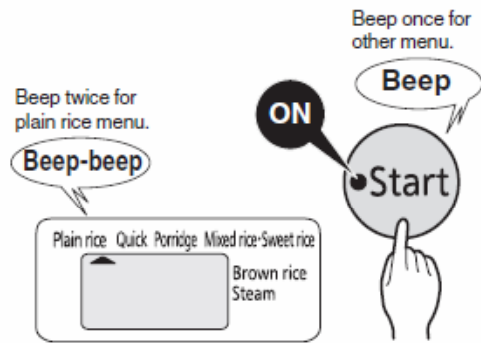
Plain rice	page 11	Quick rice.....	page 11
Porridge	page 12	Mixed rice.....	page 12
Sweet rice	page 13	Brown rice	page 13

NOTE: See page 14 for [TIMER] setting.



STEP 7. Press [Start] key

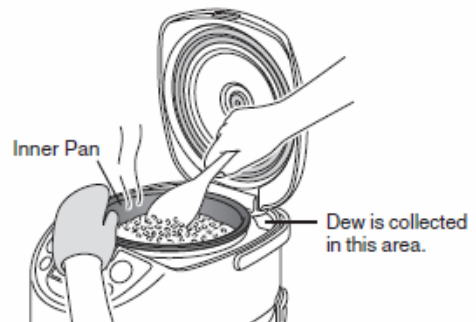
The ▲ triangle indicator in the display unit stops blinking when cooking process begins.



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

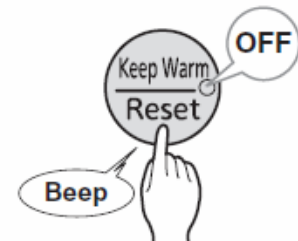
- Wipe off any excessive dew flowing down to the upper casing when opening the lid.
- The rice cooker will automatically switch to "Keep warm" mode, except for Porridge selection (see page 12).
- When cooking is completed, be sure to stir and loosen the rice immediately.

Caution! Inner pan is extremely hot, be sure to use kitchen gloves.



After using the rice cooker/warmer:

- Press the [Reset] key.
- Unplug the power cord.



Please refer to page 20 for Cleaning and Maintenance.

I Plain rice Menu

Polished rice

GRAIN TYPE: 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

WATER SCALE: Use the Plain rice water scale inside of inner pan.
Note: Result in cooked rice is hard, adjust water amount for your preference.

TIME/CAPACITY:

Rice Cooker Capacity	Cooking Capacity (Uncooked Rice)		Cooking Time
	Minimum	Maximum	
5.5 cup	1 cup	5.5 cups	45-65 minutes
10 cup	2 cups	10 cups	45-65 minutes

Note: The above indicates the time from pressing the [Start] key to the end of steaming after cooking.
* 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.

GRAIN TYPE: 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

WATER SCALE: Use the Plain rice water scale on the inside of inner pan.
Note: Result in cooked rice is hard, adjust water amount for your preference.

TIME/CAPACITY:

Rice Cooker Capacity	Cooking Capacity (Uncooked Rice)		Cooking Time
	Minimum	Maximum	
5.5 cup	1 cup	5.5 cups	28-43 minutes
10 cup	2 cups	10 cups	29-49 minutes

Note: The above indicates the time from pressing the [Start] key to the end of steaming after cooking.
* 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

Option: Adding vegetables and meat to your rice

Total ingredient amount should be less than 2.5 oz for each cup of rice. (e.g.: if you are cooking 3 cups of rice, 7.5 oz is the maximum ingredient amount you can add to your rice.) Stir the water, seasoning and rice well. And then place the ingredient on top of the rice. Ingredient must be chopped finely.

Serve immediately ([Keep warm] lamp blinks).

GRAIN 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

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

TIME/CAPACITY:

Rice Cooker Capacity	Consistency	Cooking Capacity (Uncooked Rice)		Cooking Time
		Minimum	Maximum	
5.5 cup	Soft	0.5 cups		60-70 minutes
	Hard	0.5 cups	1.5 cups	
10 cup	Soft	0.5 cups	1.5 cups	65-75 minutes
	Hard	0.5 cups	2.5 cups	

Note: The above indicates the time from pressing the [Start] key to the end of steaming after cooking.

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.

Option: Adding vegetables and meat to your rice

Total ingredient amount should be less than 2.5 oz for each cup of rice. (e.g.: if you are cooking 3 cups of rice, 7.5 oz is the maximum ingredient amount you can add to your rice.) Stir the water, seasoning and rice well. And then place the ingredient on top of the rice. Ingredient must be chopped finely.

GRAIN 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

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	41-56 minutes
10 cup	2 cups	6 cups	40-60 minutes

Note: The above indicates the time from pressing the [Start] key to the end of steaming after cooking.
* 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

Sweet rice

Option: Adding vegetables and meat to your rice

Total ingredient amount should be less than 2.5 oz for each cup of rice. (e.g.: if you are cooking 3 cups of rice, 7.5 oz is the maximum ingredient amount you can add to your rice.) Stir the water, seasoning and rice well. And then place the ingredient on top of the rice. Ingredient must be chopped finely.

GRAIN TYPE: Sweet rice also known as Thai sticky rice, Chinese glutinous rice
(The sweet rice's caloric content is greater than regular white rice.)

KEEP WARM: 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	41-56 minutes
10 cup	2 cups	6 cups	40-60 minutes

Note: The above indicates the time from pressing the [Start] key to the end of steaming after cooking.
* 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

Unpolished brown rice

Option:

Select "Brown Rice" menu cooking option if the mixture has a majority of brown rice.

Select "Plain Rice" menu cooking option if white rice and brown rice is equal amount or less.

Soak at least 1-2 hours before start cooking.

GRAIN TYPE: 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

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	65-80 minutes
10 cup	2 cups	6 cups	70-90 minutes

Note: The above indicates the time from pressing the [Start] key to the end of steaming after cooking.
* For every cup of uncooked rice, it yields 2 cups of cooked rice on average.

For this menu:

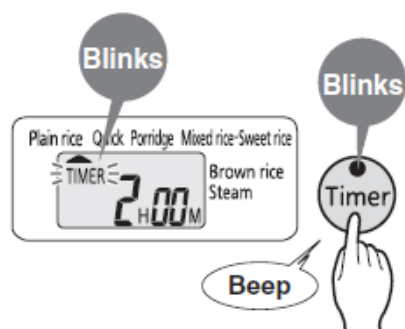
Follow STEP 1-5 → Select "Brown rice" menu in STEP 6 → Go to STEP 7

I Timer Setting

Timer arrangement includes cooking completion time.

STEP 1. Press the [Timer] key. If the Keep warm lamp is on, press the [Cancel] key first.

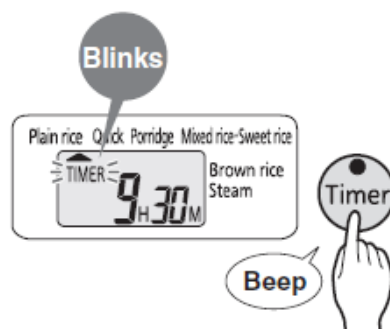
NOTE: Timer must be set for minimum of 2 hours.



STEP 2. Set the timer for the meal to be ready.

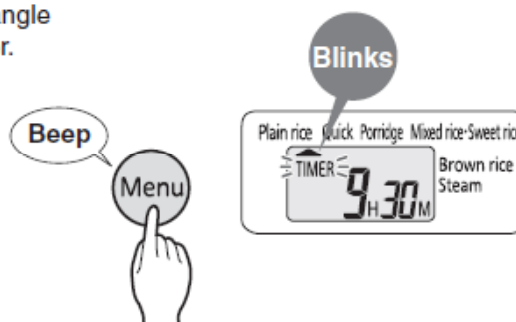
- 30 min interval for [Timer] key.
- Hold [Timer] key down to fast forward.
- * e.g.: set the timer for "10 hours" at 8:00 o'clock pm, rice will be ready at 6 am.

NOTE: To avoid getting spoil, timer must be set maximum of 12 hours. (Be sure to set the timer within 8 hours in the summer season due to the higher room temperature.)



STEP 3. 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.



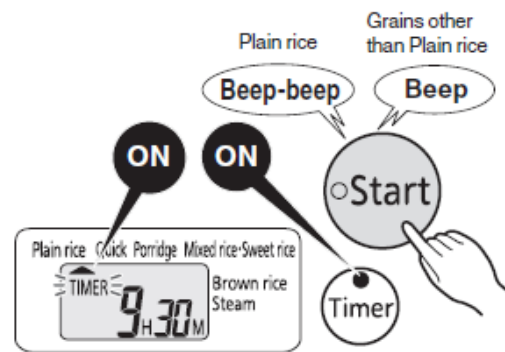
STEP 4. Press the [Start] key.

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 [Reset] key and start from STEP 1.

Remain time display in 30 min interval.

If you make a mistake or change during timer setting, press [Reset] key and then continue the direction STEP 1



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

- "Quick", "Mixed rice • Sweet rice" and "Steam"
- Press the [Timer] key. If the Keep warm lamp is lit, press the [Reset] key first. The cooking timer cannot be used when the Keep warm lamp is lit.

Sound

- If the rice cooker is not operated within about 30 seconds of pressing the [Timer] key, a beeping sound is emitted to notify the user.
- If the [Timer] or [Start] key is pressed when the rice cooker is at a setting where the timer cannot be used for cooking, a beeping sound is emitted to notify the user.

KEEP WARM

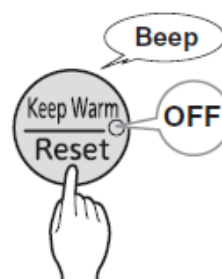
4

When cooking is completed, the rice cooker automatically begins to keep cooked rice warm.

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

■ How to stop keeping warm

Press the [Reset] key to stop keeping warm.
The keep warm lamp turns off.



■ How to restart keeping warm

Press the [Keep Warm] key to restart keeping warm.
The keep warm lamp turns on.



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

How to keep Small Quantity of Rice Warm.

Gather the rice to the center of the inner pan when keeping small quantity of rice warm.

Serve as soon as possible.

NOTE:

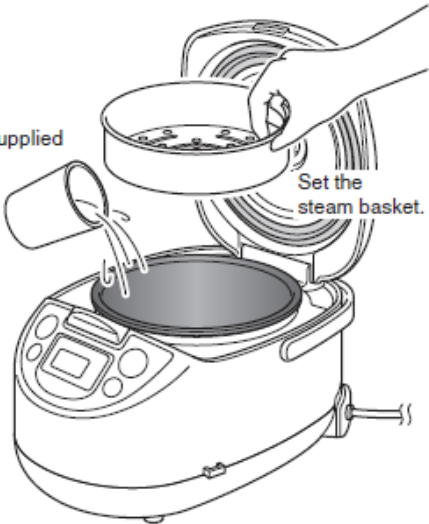
- To avoid: bad odor, drying, discoloration, spoiling of rice or corrosion of the inner pan:
 - Do not keep warm more than 12 hours. Rice will turn yellow, dry up, and may generate odor. Odor is usually a sign of bacteria proliferating in the pan.
 - Do not reheat cold rice.
 - Do not add cold rice.
 - 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.
- "Porridge" can not be kept warm. Consistency becomes pasty if you kept it warm. Press [Reset] key and then remove the inner pan from the main body after cooking is completed. Serve immediately.
- Always makes sure to remove adhering rice. (Top of inner pan, gaskets) It may cause dryness, discoloration, odors, and sticking.
- If the environment is harsh (cold climate or high ambient temperature), eat the rice as soon as possible.

STEAM COOKING ("Steam" MENU) 5

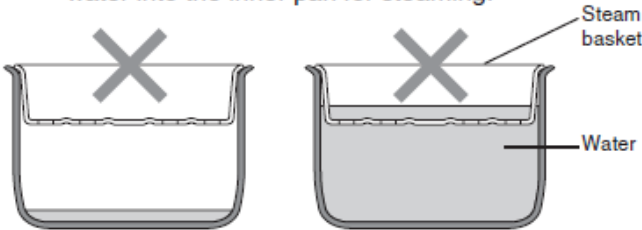
STEP 1. Add water into the inner pan; place the desired food to be steamed into the steam basket and close the lid. Please refer to the water level below:

Water level (use the supplied measuring cup):
 5.5 cup type3 1/4 cups (20 oz / 585 mL)
 10 cup type4 1/2 cups (28.5 oz / 810 mL)

Add water using the supplied measuring cup.



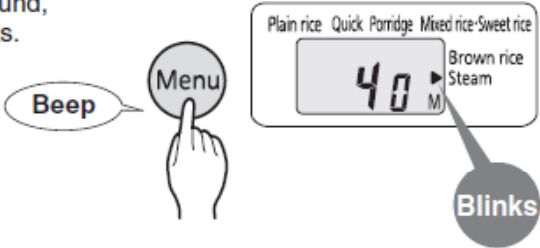
NOTE: Be careful not to add too much or too little water into the inner pan for steaming.



STEP 2. Plug the cord into an electrical outlet

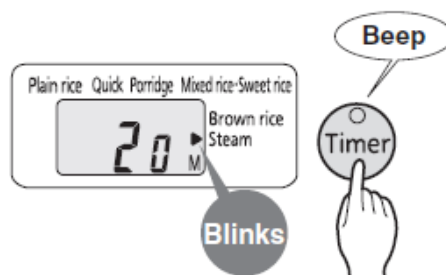
STEP 3. Press the [Menu] key to select "Steam" menu

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

Press [Timer] key to adjust steaming time.
 Cooking time can be set 5 min interval for 5-15min; 10 min interval for 20min -60 min.
 Every press of [Timer] key beep once (sound recognition) when the arrow ► indicates at "Steam" function.
 Steaming time display as shown below.

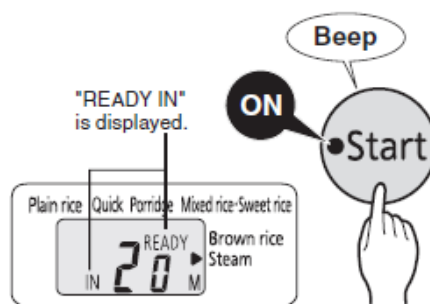


* When you set steam cooking time for 40 minutes, it does not need the setting.

STEP 5. Press the [Start] key once

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

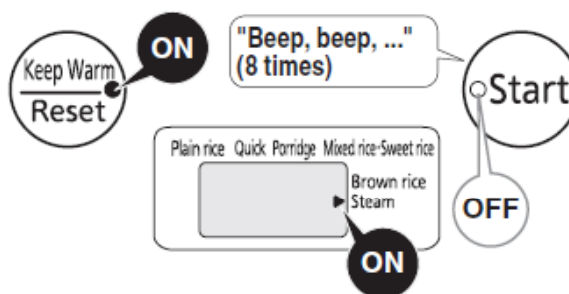
The remaining time appears on the LCD display and the steaming cycle starts.



NOTE:
 Be caution of hot steam when open the lid.

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

Rice cooker will notify by beeping 8 times.
 [Start] lamp turn off and [keep warm] lamp turn on.
 Remove the ingredients immediately.



NOTE:
 Be caution of hot steam when open the lid.

[To extend the steaming time]

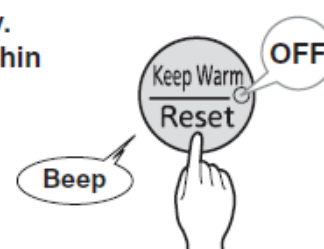
While [keep warm] lamp is on, press [Timer] key to add extend steaming time and then press [Start].

(Extended cooking time can be add 1 min to 15 min.)

NOTE:

- If the food is still not fully cooked, do not press the [Reset] key before extending additional steaming time. Otherwise, this function will be disabled and extended steaming cannot be set. However, if the [Reset] 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 page 17.
- Remove ingredients immediately after steaming is completed. Failure to do so, accumulated moisture fall onto the ingredients result may be watery.

STEP 7. To finish cooking procedure, press the [Reset] 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 21.)



I Suggested Steaming Time

Ingredient	Amount	Timer guide	Preparation tips
Chicken	1 cut (5.3 - 7.0 oz) (150 - 200 g)	30 - 40 min	Make several slits
White meat fish	Slices (5.3 - 7.0 oz) (150 - 200 g)	20 - 25 min	Cut into slices 0.8 in / 2 cm or less in thickness • Ingredient must be wrapped in aluminum foil or wax paper.
Shrimp	6 - 10 (3.5 - 7.0 oz) (100 - 200 g)	15 - 20 min	Steam with shells
Carrots	2 - 3 (7.0 - 10.6 oz) (200 - 300 g)	25 - 30 min	Cut into bite-size pieces
Potato	2 - 3 (8.8 - 10.6 oz) (250 - 300 g)	30 - 40 min	Cut into bite-size pieces
Sweet potato	4 - 5 (7.0 - 10.6 oz) (200 - 300 g)	30 - 40 min	Cut into bite-size pieces
Heating Chinese dumplings	20 - 30	20 min	Place side by side evenly

- ◆ Do not steam any food more than 4.5 cm (5.5 cup), 5.5cm(10 cup) in height. Be sure the ingredients are not contacting with interior of appliance. Failure to do so, result may be watery.

NOTE:

- 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.
- Fish filet must be wrapped in aluminum foil or wax paper. Excess moisture may be boiling over.

CLEANING AND MAINTENANCE

6



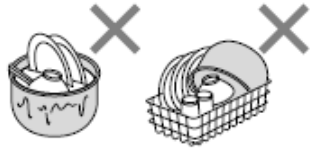
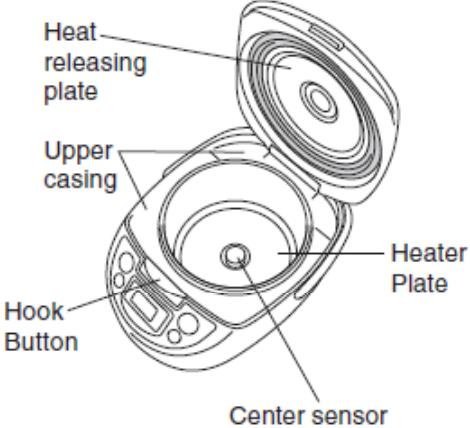
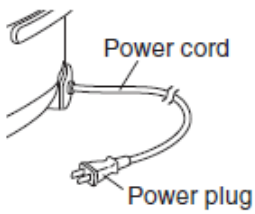
Be sure to follow cleaning direction page20, page21.

Any other servicing should be performed by an authorized service representative.

Clean the rice cooker the same day it is used to maintain cleanliness.

Thoroughly clean the rice cooker regularly.

- ◆ Unplug the power cord and allow the rice cooker to cool down before cleaning. ◆ Use a soft sponge or cloth.
- ◆ Use kitchen detergent (for tableware and kitchen utensils) only.

Parts to wash after every use		<ol style="list-style-type: none"> 1 Wash with water or lukewarm water using a soft sponge. 2 Wipe water with a dry cloth and completely dry the components. <p>NOTE</p> <ul style="list-style-type: none"> ● Do not use heavy duty scrub sponge. Non-stick coating may be damaged.  ● Do not put dishes in the inner pan and use the pan as a dishpan. Also, do not put the inner pan on a dish rack to dry the pan. Doing so will cause blistering or removal of the fluorocarbon resin on the surface of the inner pan. 
Parts to wash when dirty		<ul style="list-style-type: none"> ● Wipe the outer and inner surfaces with a damp cloth. ● Wipe the power cord with a dry cloth. ● Remove any rice grain on heater plate and center sensor. * If dust is hard to remove, apply commercially available sandpaper (around #320), and wipe it off with a damp cloth. ● Remove any burned rice, uncooked rice, or other matter from the upper casing and around the hook button. <p>NOTE</p> <ul style="list-style-type: none"> ● Do not allow water to come into contact with the mechanism inside the body. ● Do not immerse power cord in water, keep away from water. ● Do not pull lid gasket.
		

NOTE

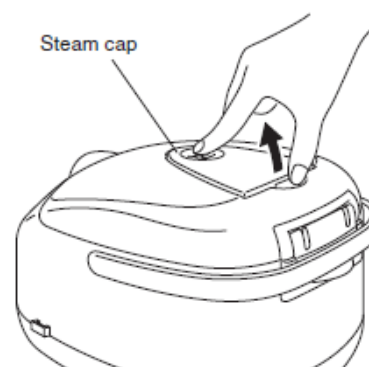
- Do not remove gaskets.
- Always keep the inner pan, the lid, and the inner lid clean to prevent corrosion and odors.
- Use kitchen detergent (for tableware and kitchen utensils) only. Do not use thinner, cleanser, bleach, disposable cloths, wire wool, or plastic kitchen sponges.
- To prevent damage to the rice cooker do not use alkaline cleaning agents when cleaning.
- Remove the components and then wash them.
- Do not immerse steam cap, measuring cup and rice spatula into hot water.
- Do not use a dishwasher or a dryer. This may cause deformations.
- Be sure to clean the steam vent after cooking multigrain rice. Starches slowly build up and it may eventually clog the steam vent and then steam cap adhere to the unit. As a result, cooking function does not work properly.

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

1. Pour hot water into the inner pan up to 70%-80% of the maximum capacity. Keep it warm for a couple of hours in the normal "Keep warm" mode.
2. Wash inner pan and steam cap with dish soap then rinse thoroughly.
3. Dry the rice cooker body and all other parts in a well-ventilated place.

I Detaching and Installing the Steam Cap

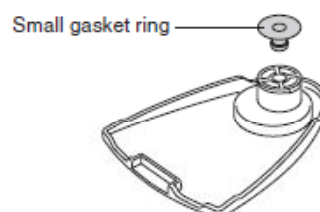
Press with a finger into the concave area on the lid, and pull the cap upward to detach it.



To install the cap, follow the procedure in the reverse order.

CAUTION:

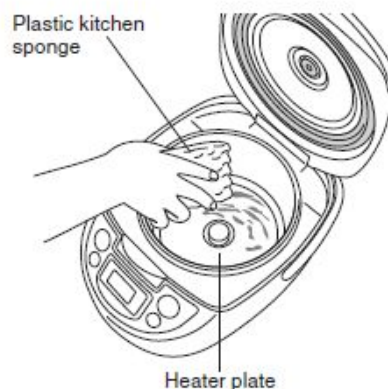
- If the gasket on the Steam cap becomes loose, mount it tightly in the right direction.
- Do not use the rice cooker without the Rubber gaskets properly set. Otherwise steam may escape and the rice may not cook properly.



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.



IF RICE DOES NOT COOK PROPERLY

7

When rice did not cook properly, go to trouble shooting.

Symptom	Check point	Quantity of rice, ingredients, millets, or water is not correct.	Wrong menu is selected.	Burnt rice grain or moisture on the heater plate or outer surface of inner pan.	Inner pan is deformed.	Power cord is unplugged or power outage for many hours.
Cooked rice	Too hard	●	●	●	●	●
	Too soft	●	●	●	●	●
	Not cooked completely	●	●	●	●	
	Has hard center	●	●	●	●	
	Burned	●	●	●	●	
During cooking	Steam leaks	●		●	●	
	Boils over	●	●	●		
	Cooking time is too long	●	●	●	●	●
Refer to page		8 • 25	10 • 14	9 • 20 • 21	5 • 9	25

Symptom	Check point	Rice was not stirred and loosened properly.	Burned rice or uncooked rice is stuck to the rubber gasket, edge of the inner pan, etc.	Rice was not rinsed thoroughly. (excluding Rinse-free rice)	Hot water (over 95°F/35°C) was used to rinse rice or adjust water level.
Cooked rice	Too hard	●			●
	Too soft	●			●
	Not cooked completely				●
	Has hard center				●
	Burned			●	●
During cooking	Smells like rice bran			●	
	Steam leaks		●		
	Boils over		●	●	
	Cooking time is too long		●		
Refer to page		10	9 • 20 • 21	8	8

Symptom	Check point	Rice was soaked in water for a long time after rinsing.	The lid is not tightly closed.	Cooked the rice mixed with other ingredients or millets.	Cook immediately after first batch.	Insufficient care.
Cooked rice	Too hard		●	●		●
	Too soft		●	●	●	
	Not cooked completely			●	●	
	Has hard center			●	●	●
	Burned	●				●
During cooking	Smells like rice bran					
	Steam leaks		●			●
	Boils over			●		●
Refer to page		-	9	12 • 13	-	20 • 21

Symptom	Check point	Quantity of rice, ingredients, or water is not correct.	Burnt rice grain or moisture on the heater plate or outer surface of inner pan.	Inner pan is deformed.	Power cord is unplugged or power outage for many hours.	Rice was not stirred and loosened properly.
Warm-kept rice	Smells		●	●	●	
	Discolored		●	●		●
	Dry	●	●	●		●
Refer to page		8 • 25	9 • 20 • 21	5 • 9	25	10

Symptom	Check point	Burns or rice grains are on packing or inner pan brim.	Rice was not rinsed thoroughly. (excluding Rinse-free rice)	Preset time exceeds 12 hours.	"Temp. set" warming for more than 12 hours.	Cook other than white rice.
Warm-kept rice	Smells	●	●	●	●	●
	Discolored	●			●	●
	Dry	●			●	●
Refer to page		9 • 20 • 21	8	14 • 15	16	16

Symptom	Check point	Kept the rice warm below the minimum amount. e.g.: 5.5-cup rice cooker is 1 cup; 10-cup rice cooker is 2 cup.	Cold rice was added.	Rice is kept warm with spatula inside.	Cancel keep warm function.	Insufficient care.
Warm-kept rice	Smells	●	●	●	●	●
	Discolored	●	●	●	●	
	Dry	●	●	●	●	
Refer to page		16	16	16	16	20 • 21

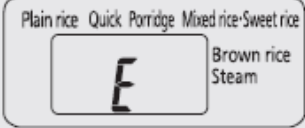
TROUBLESHOOTING

8

Check the following before requesting repair service. If the problem persists, contact the store where the rice cooker was purchased.

Symptom	Check point	Action	See page
Rice is under cooked.	Is the AC cord plugged into the AC outlet?	Securely plug the AC cord into the AC outlet.	4 • 9 • 17
Cooking timer did not work.	See "Cooking time is too long" on page 22.		
Impossible to set the timer.	Did you select "Quick", "Mixed rice • Sweet rice" or "Steam" menu?	"Quick", "Mixed rice • Sweet rice" or "Steam" cannot be cooked using the timer.	15
There is "beeping alarm" when the [Timer] key is pressed.	The beeps are generated if no keys are pressed within 30 seconds after the [Timer] key is pressed.	Set time immediately after pressing the [Timer] key.	15
Display unit blurs.	Are burns and rice grains stuck to the gasket or brim of the inner pan?	Remove them entirely.	9 • 20 • 21
	Is the outer surface of the inner pan wet?	Wipe the wet surface with a dry cloth.	
Sound is heard during cooking, steaming, warming rice. ☆	"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.	
	Water splashing sound (only when cooking ☆ or steaming rice).	This is not a defect.	
	A noise quite different from the above is heard.	Contact the store where the rice cooker was purchased.	
Water or rice has entered the rice cooker body.	Water or rice may cause problems. Contact the store where the rice cooker was purchased.		-
The Keep warm lamp is blinking.	Was the "Porridge" menu selected?	If the setting remains on, cooked porridge becomes pasty, therefore eat it soon after cooking is finished.	-
The lid does not open or it opens during cooking. ☆	Is there rice grain attach on hook button or upper casing?	Clean the rice cooker.	-
Pressing a key causes no reaction in the rice cooker.	Is the AC cord plugged into the AC outlet?	Securely plug the AC cord into the AC outlet.	4 • 9 • 17
	Is the Keep warm lamp on?	Press the [Reset] key to cancel warm keeping. Then, retry operation.	10 • 15
Smells of resin.	Is this the first time that the rice cooker is being used? Such smells will vanish as the rice cooker gets used.		-
Plastic parts have stripes or waves.	Such stripes and waves are produced when forming resin. They cause no harm and do not affect the use of the rice cooker.		-

If these indications appear

Display	Action	See page
<p>“E” appears and a long-lasting or repeated beep sound is heard.</p> 	<p>Indicates malfunction. Please contact the store where you purchased this rice cooker or contact customer service.</p>	<p>–</p>

About plastic parts

* Plastic parts that come into contact with heat or steam will deteriorate over time. If this occurs, contact the store where the rice cooker was purchased or the Customer Service listed on the back of these instructions.

STANDARD COOKING TIME

9

Menu Size	Plain rice	Quick	Porridge	Mixed rice* Sweet rice	Brown rice
5.5 cup	45-65 min	28-43 min	60-70 min	41-56 min	65-80 min
10 cup	45-65 min	29-49 min	65-75 min	40-60 min	70-90 min

IN CASE OF POWER FAILURE

10

(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	Start cooking immediately.
When cooking rice ☆	The rice cooker continues cooking rice.
During normal warm keeping	Rice cooker will automatically reset the function.

SPECIFICATIONS

11

Size	5.5cup type		10-cup type		
Power source	120V				
Rated power	641W		918W		
Cooking capacity	Plain rice	1cup (5.29oz/0.18L) to 5.5cups (29.10oz/1.0L)		2cup (10.58oz/0.36L) to 10cups (52.91oz/1.8L)	
	Quick	1cup (5.29oz/0.18L) to 5.5cups (29.10oz/1.0L)		2cup (10.58oz/0.36L) to 10cups (52.91oz/1.8L)	
	Porridge	hard	0.5cup (2.65oz/0.09L) to 1.5cups (7.94oz/0.27L)		0.5cup (2.65oz/0.09L) to 2.5cups (13.23oz/0.45L)
		soft	0.5cup (2.65oz/0.09L)		0.5cup (2.65oz/0.09L) to 1.5cups (7.94oz/0.27L)
	Mixed rice	1cup (5.29oz/0.18L) to 3cups (15.87oz/0.54L)		2cup (10.58oz/0.36L) to 6cups (31.74oz/1.08L)	
	Sweet rice	1cup (5.29oz/0.18L) to 3cups (15.87oz/0.54L)		2cup (10.58oz/0.36L) to 6cups (31.74oz/1.08L)	
	Brown rice	1cup (5.29oz/0.18L) to 3.5cups (18.52oz/0.63L)		2cup (10.58oz/0.36L) to 6cups (31.74oz/1.08L)	
Outside dimensions (Approximate values in inch/cm)	Width	9.72 / 24.7		10.87 / 27.6	
	Depth	13.27 / 33.7		14.33 / 36.4	
	Height	8.39 / 21.3		9.61 / 24.4	
Weight (Approximate values in lbs/kg)	5.95 / 2.7		7.50 / 3.4		

● One level cup is about 0.18 L (about 5.29 oz / 150 g).

25 ☆ Rice cooker is in cooking operation includes steaming.