

Declaration of Conformity

Model Number: JBA-T10U, JBA-T18U, JBA-A10U, JBA-A18U

Trade Name: TIGER

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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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JBA-T10W
JBA-T18W
JBA-A10W
JBA-A18W

JBA-T10G
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JBA-T10S
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JBA-A10U
JBA-A18U



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JBA-A



JBA-T



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 7A or higher rating exclusively for the product with 220V or higher, and 15A or higher with 120V. 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 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.</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 wire or pin into an opening space. Inserting such objects may result in electric shock or injury due to malfunctioning.</p>
<p>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)</p> <ul style="list-style-type: none"> • If the AC cord or plug becomes hot during use • If smoke exudes from the rice cooker or a burning odor is detected • If the rice cooker is cracked, loose or rattling • If the inner pan is deformed • Other troubles <p>Immediately unplug the AC cord from its outlet and contact the place of purchase for inspection and servicing.</p>
<p>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)</p> <ul style="list-style-type: none"> • Heating ingredients or seasoning inside of plastic bags, etc. • Using cooking sheets or other utensil to cover food in the rice cooker.
<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>

Use the power cord specially designed for this cooker only. Do not use it with other appliances. Noncompliance with these instructions may result in product failure or fire.
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.
When cleaning, unplug the AC power cord from the AC outlet first, and then unplug the appliance plug from the rice cooker insert slot. After cleaning, make sure the appliance plug, insert slot for plug, and the plug to the AC outlet are not wet before using. Be sure to power cord is plugged in. (Detachable power cord is available only in 220 voltage) Do not move the rice cooker while it is switched on. Caution: It may cause electric shock 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.
This appliance is intended to be used in household and similar applications such as: <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.

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:

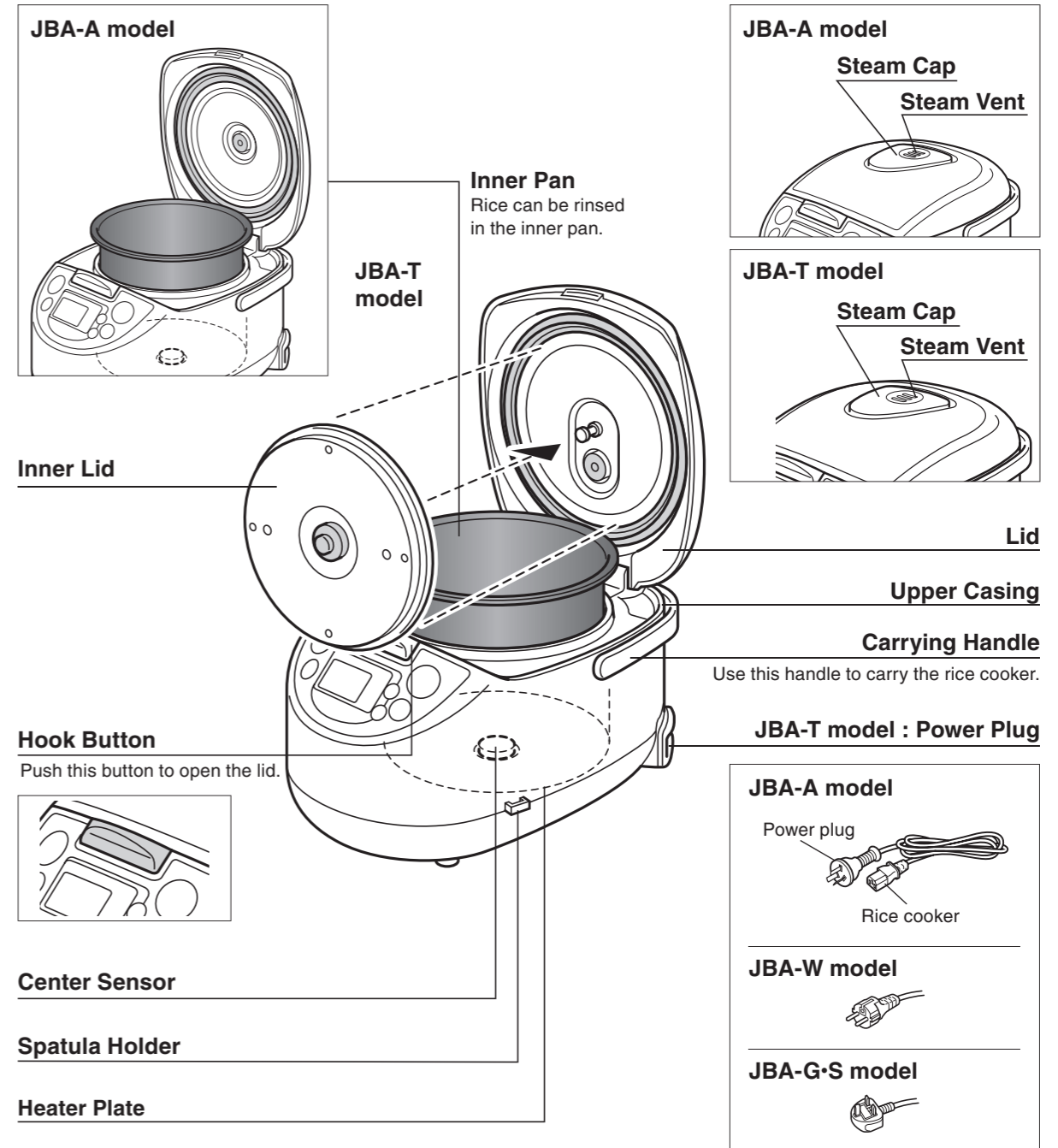
- Do not put the inner pan over a gas fire or an electric range oven.
- Do not heat the inner pan in a microwave oven.
- Do not use vinegar.
- Do not use hard utensils, such as metal spoons or whisks.
- Do not clean the inner pan with abrasive powder, steel metal, nylon brushes, or pads.
- Do not use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



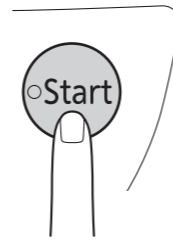
HOW TO COOK RICE

3

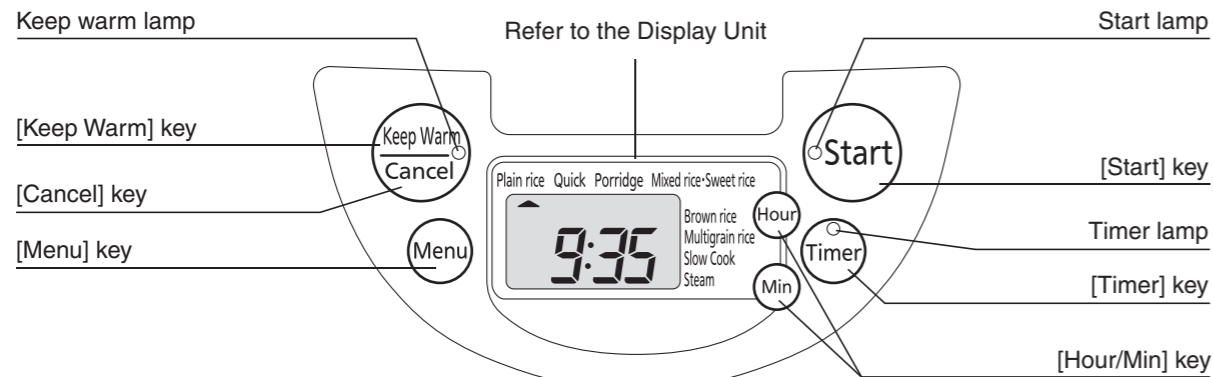
I Basic Parts Functions

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.



I Control Panel



I Display Unit

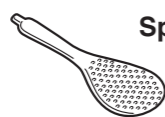
Menu

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
Multigrain rice	Cook with white rice and multigrain
Slow cook	Slow cooking only
Steam	Steam cooking only

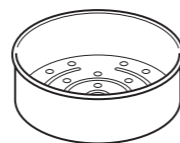
I Accessories



Measuring cup



Spatula



Steam basket

Power Plug

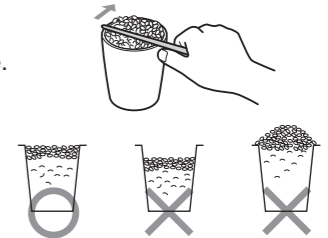
Detachable power cord is not available for some model

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 29) 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 0.18 liters.) See the specification on Page 9 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.

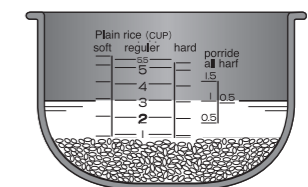


STEP 3. Adjust water level

- 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.



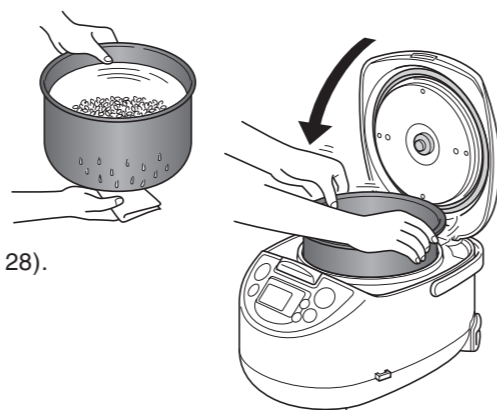
e.g.: 3 cup of uncooked rice, add water to water level [Plain rice] 3.

Menu	Guideline for water (see the scales inside the inner pan)
Plain rice / Quick / Multigrain rice / Semi polished rice / 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 Nonglutinous 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 from original water level marks.

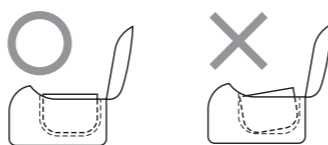
STEP 4. Set the inner pan into the rice cooker

- Wipe off any water drops, or rice grains from the outer surface and brim of the inner pan.
- 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.

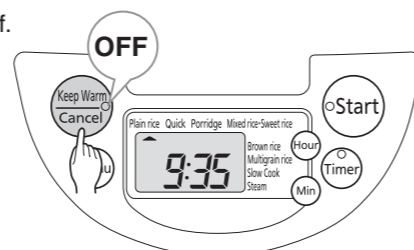
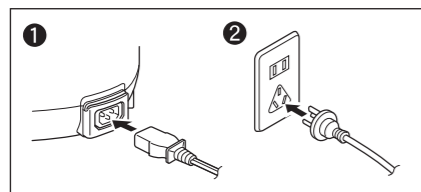
Be sure to set the inner pan correctly.



Note: Remove any rice grain on heater plate, center sensor, hook button and upper casing.

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.



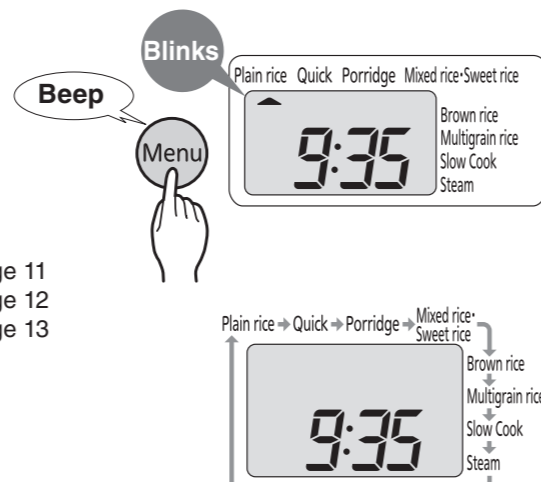
STEP 6. Menu selection

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.

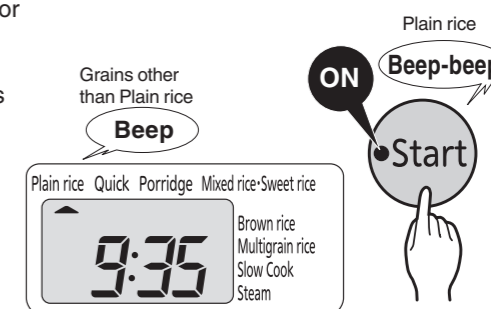
For menu selection details, please refer:

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



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

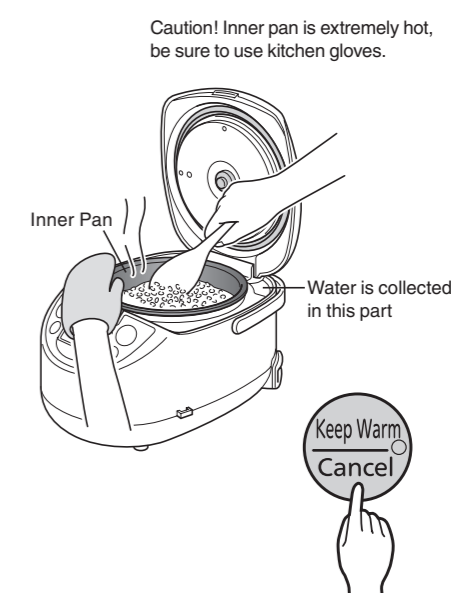
- Wipe off any excessive dew flowing down to the upper casing when opening the lid.
- The rice cooker will automatically switch to "Keep warm" mode, except for Porridge selection (see page 12).
- When cooking is completed, be sure to stir and loosen the rice immediately.

After using the rice cooker/warmer:

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

Note: Be sure to cancel keep warm mode before unplug the power cord. (Rice cooker will resume last function so that you may not able to press [Start] button.)

Please refer to page 27 for Cleaning and Maintenance.



I Plain Rice Menu

Polished rice

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

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.
If rice came out hard finish, adjust water level to "Soft" for next batch.

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 include **14min** of steaming.
* 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: 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: The regular plain rice to water ratio is on average 1:1.
If rice came out hard finish, adjust water level to "Soft" for next batch.

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 include **10min** of steaming.
* 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

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 blink).

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

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 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 include **7min** of steaming.

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.

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.

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	38 min - 50 min
10 cup	2 cups	6 cups	41 min - 55 min

Note: Cooking time include **14min** of steaming.
* 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

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.

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	25 min - 35 min
10 cup	2 cups	6 cups	27 min - 37 min

Note: Cooking time include **14min** of steaming.
* 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: Unpolished brown rice
Select "Brown Rice" menu cooking option if the mixture has a majority of brown rice.
Select "Plain Rice" menu cooking option if the majority of rice is white rice or of an equal amount with brown rice.
Soak at least 1-2 hours before start cooking.
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	60 min - 70 min
10 cup	2 cups	6 cups	60 min - 70 min

Note: Cooking time include **14min** of steaming.
* 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 Multigrain Rice Menu

White rice with multi grains

Do rinse the small grains separately and instead of mixing, sprinkle the rinsed grains on the top of white rice before proceeding to cook.

Do not attempt to cook the rice-grain mixture if the mixture is more than 20% grain. The grain may not cook properly in mixtures above 20%.

KEEP WARM: No

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

TIME/CAPACITY:

Rice Cooker Capacity	Cooking Capacity (Uncooked Rice)		Cooking Time
	Minimum	Maximum	
5.5 cup			
10 cup			

Note: Cooking time include **14min** of steaming.
* For every cup of uncooked rice, it yields 2 cups of cooked rice on average.

For this menu:

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

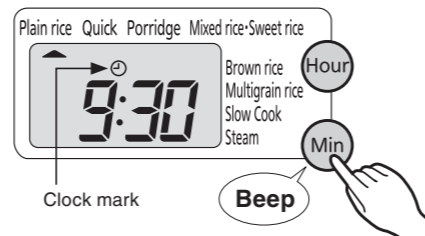
I Clock Setting

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

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

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

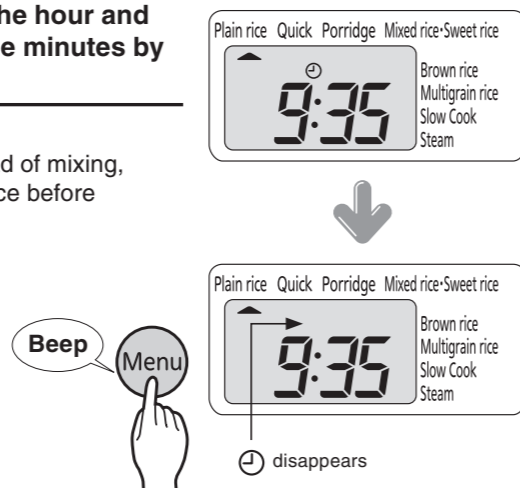
STEP 2. Press the [Hour] or [Min] key once to bring up the "Clock setting" mode, a clock image will be displayed



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

- Do rinse the small grains separately and instead of mixing, sprinkle the rinsed grains on the top of white rice before proceeding to cook.

- * Do not attempt to cook the rice-grain mixture if the mixture is more than 20% grain. The grain may not cook properly in mixtures above 20%.



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.

To replace the batteries, contact the store where the rice cooker was purchased (see page Back cover).

I Timer Setting

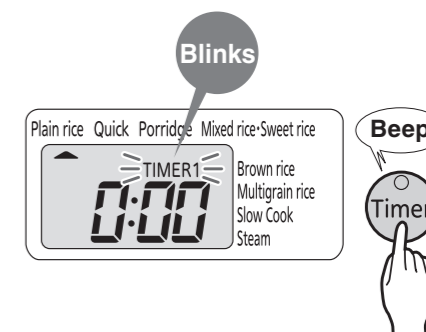
The "Timer" function presets the actual time when cooking is completed.

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.

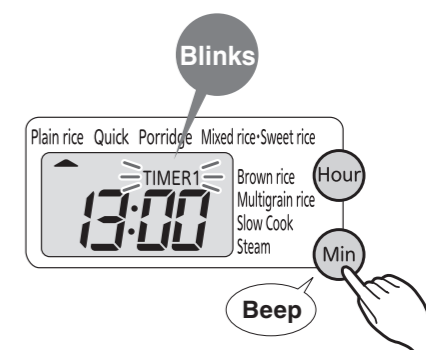
Note: The rice cooker stores the preset time even after the AC power cord is unplugged.



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.

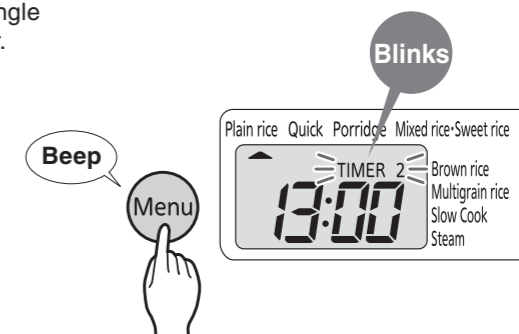
- Note:**
- The [Min] key only changes in 10-minute intervals.
 - Do not preset timer more than 12 hours to avoid spoiling the rice.

* Last timer setting (count down hours) will appear on display. (If you are using same timer, do not need to set it again)



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.

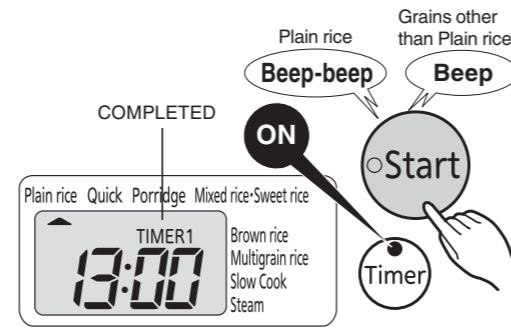


STEP 5. Press the [Start] key.

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.

If you make mistake or change during timer setting, press [Cancel] button and then continue the direction Step2



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, Porridge Multigrain rice	1 hour and 5 minutes	12 hours
Brown rice	1 hour and 35 minutes	12 hours

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

- "Mixed rice-Sweet rice", "Slow cook" and "Steam", "Quick"
- When "0:00" is blinking on the Display unit
- Press the [Timer] key. If the Keep warm lamp is lit, press the [Cancel] key first. The cooking timer cannot be used when the Keep warm lamp is lit.



- 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

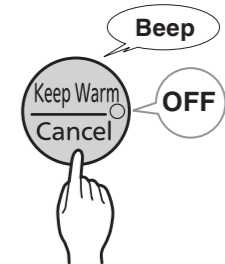
When cooking is completed, the rice cooker automatically begins to keep cooked rice warm. Porridge can not be kept warm.
The Keep warm lamp is on while keeping the rice warm.

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.

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

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.
- Always makes sure to remove adhering rice. (Top of inner pan, gaskets) It may cause dryness, discoloration, odors, and sticking.
- "Porridge" can not be kept warm. Consistency becomes pasty if you kept it warm. Press [Cancel] key and then remove the inner pan from the main body after cooking is completed. Serve immediately.
- If the environment is harsh (cold climate or high ambient temperature), eat the rice as soon as possible.

REHEATING

5

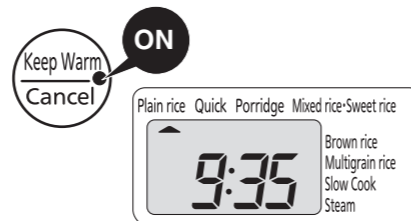
This function only heats up the rice, that is already being kept-warm, to a higher temperature as when it has just completed cooking.

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 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.

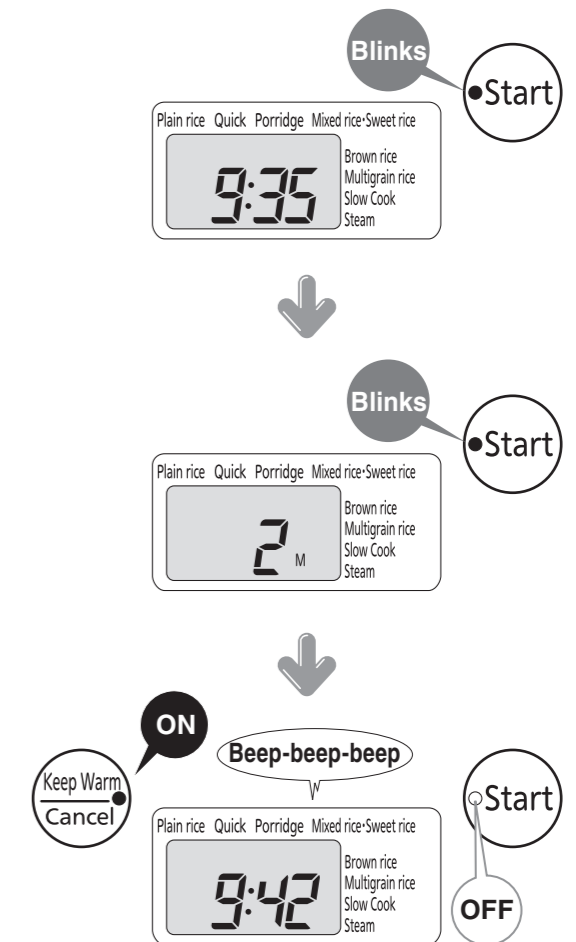
Note: When reheating a small quantity of rice (about 1 cup), gather it to the center of the inner pan to prevent from drying up and serve it as soon as possible.



STEP 3. Press the [Start] key

Stir and loosen the reheated rice evenly.

The remaining reheat time is displayed.



* To cancel reheating, press the [Cancel] key.

STEP 4. Stir and loosen reheated rice evenly

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



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.

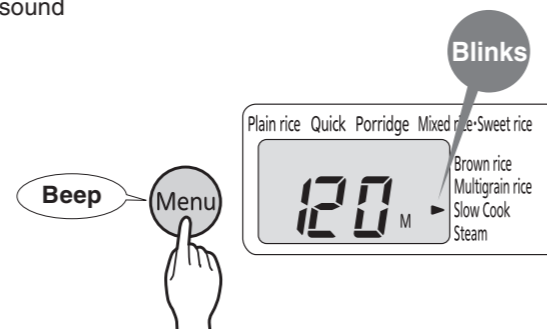
NOTE/ Cooking tip

“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

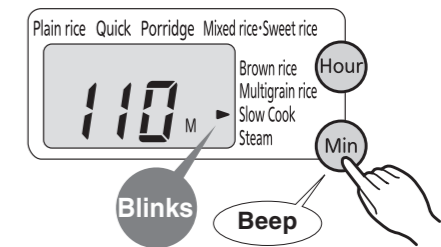
Every press on the [Menu] key creates a beeping sound and the arrow indicates on “Slow Cook” blinks.



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.

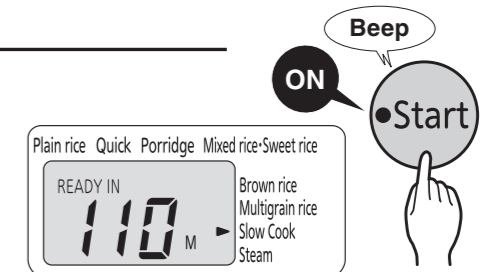
- * Each time the [Hour] key is pressed, the cooking time increases by 5 minutes. Each time the [Min] key is pressed, the cooking time decreases by 5 minutes. Every press on the [Min] key creates a beeping sound and the arrow indicates on “Slow Cook” blinks.



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.

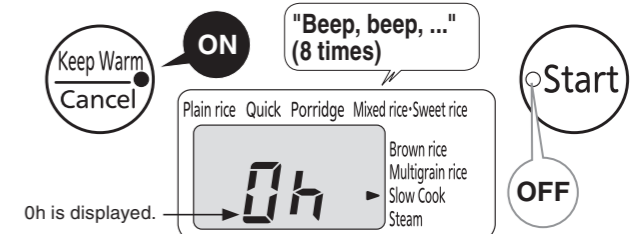
- NOTE/ Cooking tip: Do not open the lid while in cooking process.



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.)



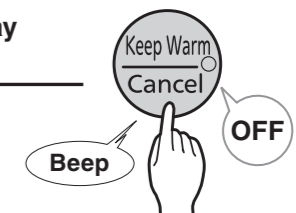
IMPORTANT NOTE/ Cooking tip

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

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.

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

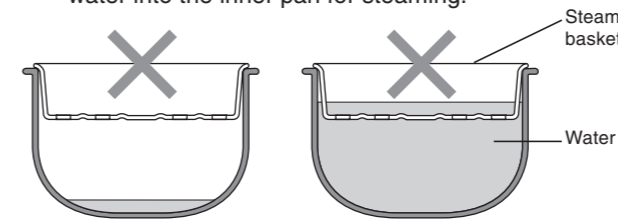
STEP 1. Add water into the inner pan; place the desired food to be steamed into the steam basket and close the lid. Please refer to the water level below:

Water level (use the supplied measuring cup):
1.0 L type (5.5-cup rice cooker)... 3 ¼ cups (585 mL/20 oz)
1.8 L type (10-cup rice cooker)... 4 ½ cups (810 mL/28.5 oz)

Add water using the supplied measuring cup.



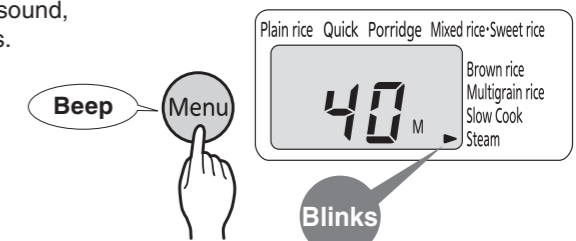
Note: Be careful not to add too much or too little water into the inner pan for steaming.



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.



English

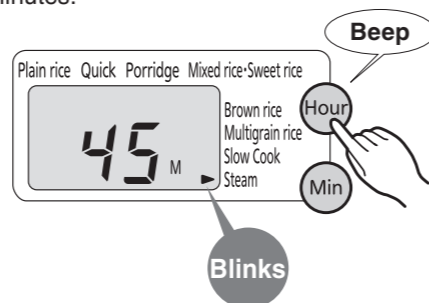
STEP 4. Set steaming time

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.

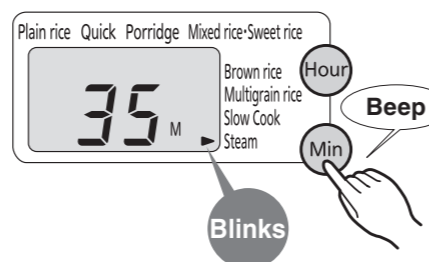
Each touch on the [Hour] key gives off a “beeping” sound, and the arrow icon indicates on “Steam” menu blinks.



●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.

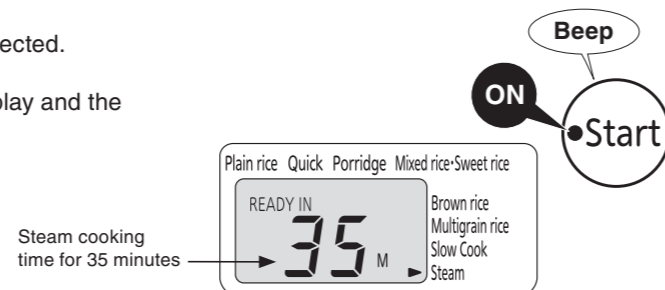


* When you set steam cooking time for 40 minutes, it does not need the setting.

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:

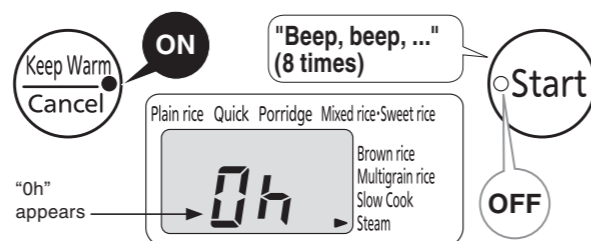
- Be caution of hot steam when open the lid.

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

The Keep warm lamp lights up and “Oh” 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. “Oh” is shown on the LCD display, the “Keep Warm” lamp will blink and the “Start” light will turn off.



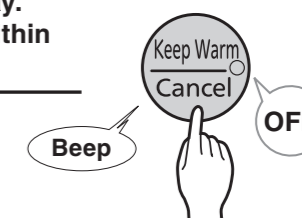
[To extend the steaming time]

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

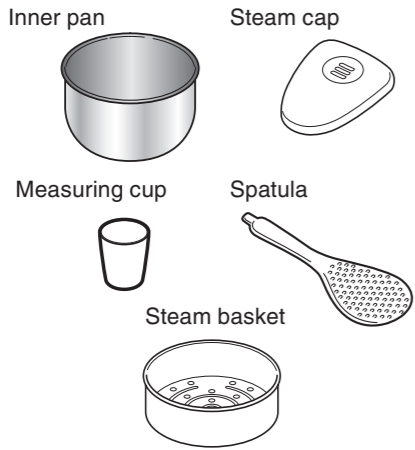
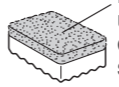
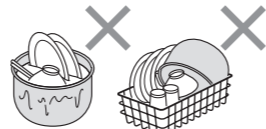
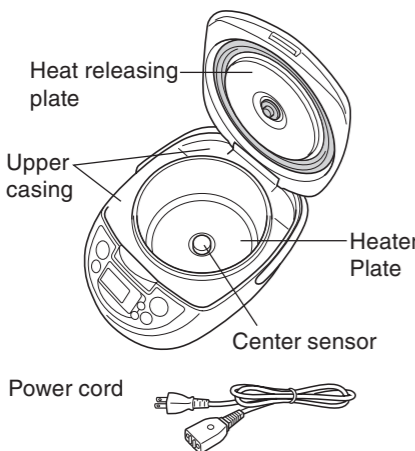
Any other servicing should be performed by an authorized service representative.

Be sure to follow cleaning direction page 27, page 28.

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		<p>① Wash with water or lukewarm water using a soft sponge.</p> <p>② Wipe water with a dry cloth and completely dry the components.</p> <p>NOTE</p> <ul style="list-style-type: none"> ● Do not use heavy duty scrub sponge. Non-stick coating may damage  Do not use heavy duty scrub sponge. ● 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 plug (rice cooker plug) and 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 ● Do not pull lid gasket

- NOTE**
- Do not remove gasket
 - 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 cook 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

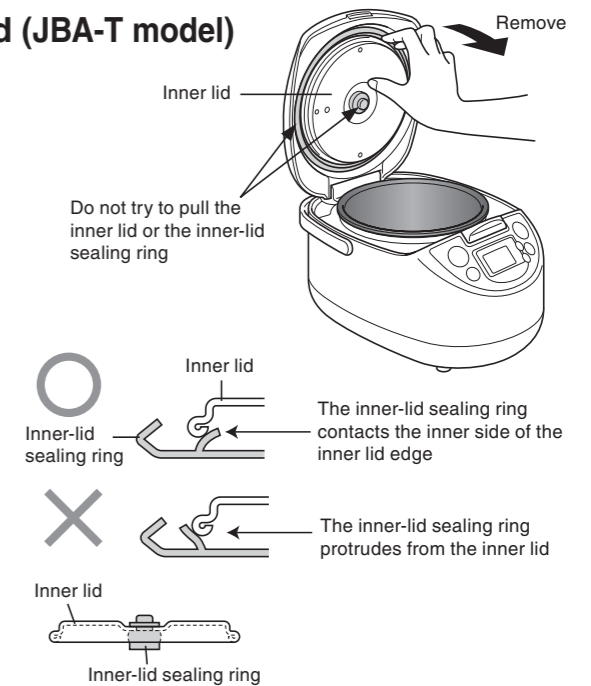
I How to Deodorize (when the rice cooker has an unpleasant odor)

1. Add water to water scale mark 3 for 5.5 cup, 5 for 10 cup rice cooker.
2. Wash inner pan and steam vent 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 Inner Lid (JBA-T model)

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.

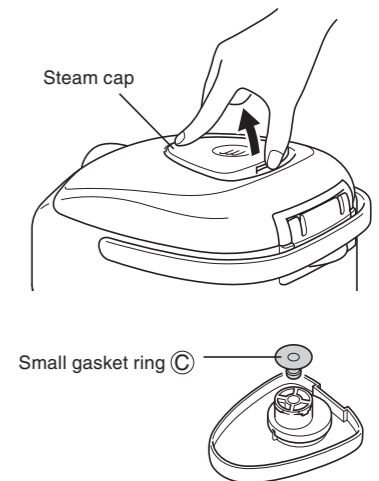


CAUTION:

- 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.

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.

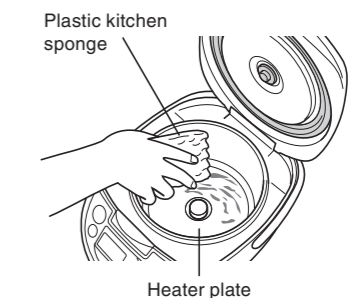
CAUTION:

- If the gasket on the Steam cap becomes loose, mount it tightly in the right direction.
- 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.

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

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.

Troubleshooting

Symptom	Check point	Quantity of rice, ingredients, millets, or water is not correct.	Wrong menu is selected.	Be sure to press [Cancel] key before unplug power cord from wall socket, otherwise rice cooker will resume the last function.	Burnt rice grain or moisture on the heater plate or outer surface of inner pan.	Inner pan is deformed.
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	9 · 10 · 29	11 ~ 16	17	10 · 21 · 22	-	

Symptom	Check point	Power outage for long period time or power cord was detached.	Rice was not stirred and loosened properly.	Burned rice or uncooked rice is stuck to the rubber gasket, edge of the inner pan, etc.
Cooked rice	Too hard	●	●	
	Too soft	●	●	
During cooking	Steam leaks			●
	Boils over			●
	Cooking time is too long	●		●
Refer to page	29	17	10 · 21 · 22	

Symptom	Check point	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.	Rice was soaked in water for a long time after rinsing.	The lid is not tightly closed.	Choose the burned rice cooking mode.	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 · 10	9 · 10	-	10 · 21 · 22	11 · 14 · 16	9	-	21 ~ 23	

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.	Power outage for long period time or power cord was detached.	Rice was not stirred and loosened properly.	Burns or rice grains are on packing or inner pan brim.	Rice was not rinsed thoroughly. (excluding Rinse-free rice)
Warm-kept rice	Smells		●	●		●	●
	Discolored		●		●	●	●
	Dry	●	●		●	●	●
	Mushy/Sticky	●	●	●	●	●	●
Reheated rice is dry	●	●					●
Refer to page	9 · 10 · 29	10 · 21 · 22	29	17	10 · 21 · 22	9 · 10	

Symptom	Check point	Rice was reheated 3 or more times.	Preset time exceeds 12 hours.	"Temp. set" warming for more than 12 hours.	Rice other than polished rice is kept warm.	Rice less than lower limit is kept warm or reheated.
Warm-kept rice	Smells		●	●	●	●
	Discolored	●		●	●	●
	Dry	●		●	●	●
	Mushy/Sticky		●			
Reheated rice is dry	●					●
Refer to page	19	13 · 14	18	18	18 · 19	

Symptom	Check point	Cold rice was added.	Rice is kept warm with spatula inside.	Cancel keep warm function.	Insufficient care.	Just-cooked hot rice was reheated.
Warm-kept rice	Smells	●	●	●	●	
	Discolored	●	●	●		
	Dry	●	●	●		
	Mushy/Sticky					
Reheated rice is dry					●	
Refer to page	18	18		21 ~ 23	19	

TROUBLESHOOTING

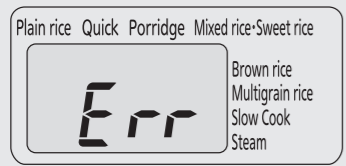
10

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 not cook properly. Rice cooker does not start.	Are the power plug and the rice cooker plug properly inserted into the AC outlet and the rice cooker receptacle respectively?	Be sure to properly insert the power plug and the rice cooker plug into the AC outlet and the rice cooker receptacle respectively.	
	Is the AC cord plugged into the AC outlet?	Securely plug the AC cord into the AC outlet.	
Rice has not cooked by the preset time.	Does the display show current time?	Correctly set the current time.	28
		See "Cooking time is too long" on page 20.	
Impossible to set the timer.	Does the display show current time?	Correctly set the current time.	28
	Does "0:00" blink?	Correctly set the current time.	28
	Did you select "Quick", "Mixed rice•Sweet rice", "Slow cook" and "Steam" menu?	"Quick", "Mixed rice•Sweet rice", "Slow cook" and "Steam" cannot be cooked using the timer.	13 · 14
	Was an inapplicable time set?	Set time suitable to timer-controlled cooking.	
There is "beeping alarm" when the [Timer] key is pressed.	The beeps are generated if no keys are pressed with in 30 seconds after the [Timer] key is pressed.	Set time immediately after pressing the [Timer] key.	13 ~ 16
Display unit blurs.	Are burns and rice grains stuck to the gasket or brim of the inner pan?	Remove them entirely.	10 · 21 · 22
	Is the outer surface of the inner pan wet?	Wipe the wet surface with a dry cloth.	
Impossible to reheat.	There is a "beeping alarm" when the [Start] key is pressed.	Rice is cold. Rice of below about 131°F/55°C cannot be reheated.	19
	Is the Keep warm lamp off?	Press [Keep warm] key. Be sure [Keep warm] lamp is on and then press [Start].	
Sound is heard during cooking, steaming, warming or reheating rice.	"Click-click" sound.	Microcomputer's sound. This is not a defect.	8
	"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.		-

Symptom	Check point	Action	See page
Pressing the [Hour] or [Min] keys does not go to the time setting mode.	The time setting mode cannot be done during cooking, warm keeping, timer setting, or reheating.		28
The Keep warm lamp is lit.	Was the "Porridge" menu selected?	If the setting remains on, cooked porridge becomes pasty, therefore eat it soon after cooking is finished.	17 · 18
Elapsed keep warm time blinks	Was the "Keep Warm" turned on for more than 12 hours?	When keep warm time exceeds 12 hours, the display will blink.	18
The stored current time, preset time, and elapsed warm keeping time are lost when the power plug (or the rice cooker plug) is pulled out.	Does "0:00" blink when the power plug (and the rice cooker plug) is (are) inserted?	The lithium battery is dead. Contact the store where the rice cooker was purchased.	8
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.	10 · 21
Pressing a key causes no reaction in the rice cooker.	Be sure to power cord is plugged in. (Detachable power cord is available only in 220 voltage)	Be sure to properly insert the power plug and the rice cooker plug into the AC outlet and the rice cooker receptacle respectively.	5 · 10
	Are the power plug and the rice cooker plug properly inserted into the AC outlet and the rice cooker receptacle respectively?		
	Is the AC cord plugged into the AC outlet?	Securely plug the AC cord into the AC outlet.	5 · 10
	Is the Keep warm lamp on?	Press the [Cancel] key to cancel warm keeping. Then, retry operation.	10
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>"Err" appears and a long-lasting or repeated beep sound is heard.</p> 	Indicate malfunction. Please contact the store where you purchase this rice cooker or contact customer service.	7

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

11

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

IN CASE OF POWER FAILURE

12

(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

13

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]	