
MICOM RICE COOKER & WARMER

OPERATING INSTRUCTIONS

NL-GAQ10 / NL-GAQ18

- Thank you for purchasing this product.
- Always follow basic safety precautions when using electrical appliances.
Read all instructions carefully.
Please keep these operating instructions at hand for easy reference.

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| Language | Content |
|----------|--|
| EN | Power consumption in standby mode: 0,5 W |
| ZH-HK | 待機模式時耗電量：0,5 W |
| DE | Leistungsaufnahme im Bereitschaftszustand: 0,5 W |
| ES | Consumo de energía en modo preparado: 0,5 W |
| FR | Consommation d'électricité en mode veille: 0,5 W |
| IT | Consumo di energia in modo stand-by: 0,5 W |
| NL | Elektriciteitsverbruik in standby-stand: 0,5 W |
| PL | Zużycie energii w trybie czuwania: 0,5 W |
| SE | Energiförbrukning i standbyläge: 0,5 W |
| GR | Κατανάλωση σε φάση αδράνειας: 0,5 W |

IMPORTANT SAFEGUARDS Be sure to follow these instructions.

These **WARNINGS** and **CAUTIONS** are intended to prevent property damage or personal injury to you and others.

■ The degree of danger or damage by the misuse of this product is indicated as follows:

⚠ WARNINGS Indicates risk of serious injury or death.

⚠ CAUTIONS Indicates risk of injury, household or property damage if mishandled.

■ Prohibited or required actions are indicated as follows:

⊘ Indicates a prohibited operation.

! Indicates a requirement or instruction that must be followed.

⚠ WARNINGS

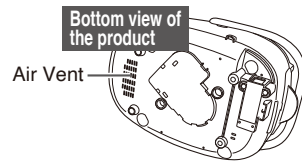
⊘ Do not modify the Rice Cooker. Only a repair technician should disassemble or repair this unit.
Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to the store you purchased the Rice Cooker.

⊘ Do not plug or unplug the Power Cord if your hands are wet.
Doing so may cause electric shock or injury.

⊘ Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker.
Doing so may cause short circuit or electric shock.

Do not allow liquid to come in contact with the Plug Receptacle, Power Plug, Power Cord or Appliance Plug.
Doing so may cause short circuit or electric shock.

⊘ Do not put any metal objects such as pins or wires into the Air Vent or crevices located at the bottom of the Rice Cooker.
Doing so may cause electric shock or malfunction, resulting in injury.



Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.
Children are at risk of burns, electric shock or injury.

Do not open the Outer Lid or move the Rice Cooker during cooking.
Doing so may cause burns.

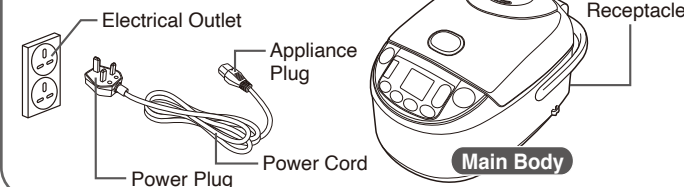
This Rice Cooker is designed for cooking rice, keeping rice warm, slow cooking, and steaming only. Do not use it for anything other than its intended purposes. Always follow the Operating Instructions and recipes and never cook the following:

- Foods packaged in plastic bags.
- Foods wrapped in plastic wrap, etc.

Doing so may clog the steam exhaust route.

Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.

Doing so may cause electric shock, short circuit or fire.



⊘ Do not place your hands or face near the Steam Vent.
Doing so may cause burns or scalding. Take special precautions with children and infants.

⊘ Do not damage the Power Cord. Do not bend, pull, twist, bundle or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects.
A damaged Power Cord can cause fire or electric shock.

Do not use a power source other than 220-230V AC.
Use of any other power supply voltage may cause fire or electric shock.

Do not allow the Power Plug to come into contact with steam.
Allowing the Power Plug to come into contact with steam after inserting it into the electrical outlet may cause short circuit or fire. When using on a slide-out table or shelf, place the Rice Cooker in a position where the Power Plug does not come into contact with steam.

! Insert the Power Plug completely and securely into the electrical outlet.
A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.

Use only an electrical outlet rated at 10 amperes minimum, and do not plug other devices into the same outlet.
Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.

If the blades or surface of the Power Plug become soiled, wipe them clean.
A dirty Power Plug may cause fire.

Stop using immediately if you notice any of the following symptoms indicating a malfunction or breakdown.

- Continued use of the Rice Cooker under these circumstances may cause smoke, fire, electric shock or injury.
- The Power Plug, Power Cord or Appliance Plug has become very hot.
 - The Power Cord is damaged or the electricity turns on and off when touched.
 - The body of the Rice Cooker is deformed or unusually hot.
 - Smoke is arising from the Rice Cooker or there is a burning smell.
 - Some part of the Rice Cooker is cracked, loose or unstable. etc.
- If any of the above occurs, unplug the Rice Cooker immediately and contact the store where you purchased it.**

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

⚠ CAUTIONS

⊘ Do not touch hot surfaces during or immediately after use. Be careful of steam when opening the Outer Lid. Be careful not to touch the Inner Cooking Pan when loosening rice.
Touching hot surfaces may cause burns.



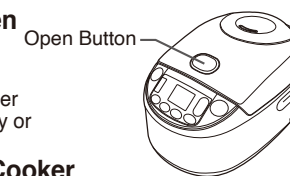
⊘ Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.
Doing so may cause injury or fire.

Do not use the Rice Cooker on a slide-out table or shelf with insufficient load capacity.
Doing so may damage the slide-out table or shelf, causing the Rice Cooker to fall, resulting in injury or burns. The slide-out table or shelf should have a load capacity of at least 15 kg for the 1.0 L model and 20 kg for the 1.8 L model.

Do not use the Rice Cooker on a surface where the Air Vent located at the bottom of the Rice Cooker can become blocked or covered (such as on paper, cloth, carpet, plastic bags or aluminum sheet).
Doing so may cause breakdown or malfunction.

Do not use other Power Cords than the one provided. Do not use the Power Cord for other appliances.
Doing so may cause malfunction or fire.

⊘ Do not touch the Open Button when moving the Rice Cooker.
Doing so may cause the Outer Lid to open, resulting in injury or burns.



Do not use the Rice Cooker where it may come into contact with water or near heat sources.
Doing so may cause electric shock, short circuit, or can deform the Rice Cooker.

Do not use cookware other than the provided Inner Cooking Pan or Steaming Basket.
Doing so may cause the Inner Cooking Pan or Steaming Basket to overheat or the Rice Cooker to malfunction.

Do not use the Rice Cooker near walls or furniture. Allow enough room for steam to escape if using beneath shelving.
Failing to allow enough room may cause breakdown. Steam or heat may also damage, discolor or deform walls, furniture or shelving.

⊘ Unplug the Power Plug from the outlet when the Rice Cooker is not in use.
Leaving the Power Plug in an outlet may cause the insulation to become damaged, resulting in burns, injury, electric shock, short circuit or fire.

! Please allow the Rice Cooker to cool down before cleaning.
Hot parts such as the Inner Lid, Inner Cooking Pan and heating element may cause burns.

Always unplug the Rice Cooker by holding the Power Plug, not by pulling the Power Cord.
Pulling the Power Cord to unplug the Rice Cooker may cause electric shock, short circuit or fire.

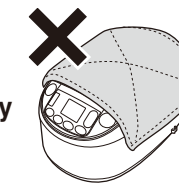
Insert the Plug into the Plug Receptacle securely.
Otherwise it may cause electric shock, short circuit, smoke or fire.

If the Power Plug, Power Cord, or Appliance Plug is damaged, it must be replaced with an appropriate item or assembly made available by the manufacturer or its service agent.

IMPORTANT

When you are finished, be sure to press the CANCEL button.
Removing the Inner Cooking Pan only will not turn off the power.

Do not cover the Main Body, especially the Steam Vent, with a cloth or other objects.
Doing so may cause breakdown.



Do not damage, drop or deform the Inner Cooking Pan.
A damaged Inner Cooking Pan may not cook properly.

Do not operate the Rice Cooker if rice or other foreign matter is stuck on the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Center Sensor, or the Heating Plate.
Doing so may burn the rice or otherwise cause imperfect cooking.

Do not cook when the Inner Cooking Pan is empty.
Doing so may cause breakdown of the Rice Cooker or melting of the Steaming Basket.

Do not splash the Rice Cooker with water or place it on top of something wet.
Doing so may cause electric shock or breakdown.

Do not use the Rice Cooker in direct sunlight.
Doing so may cause discoloration of the Rice Cooker.

Do not use the Rice Cooker where its steam may come into contact with other electrical appliances.
The steam may cause fire, malfunction, discoloration or deformation to other electrical appliances.

Always hold the Rice Cooker by the Handle when carrying it. Do not tilt the Main Body.
Doing so may cause the contents to spill.

Clean the Rice Cooker and the surrounding area before using it.

This Rice Cooker is equipped with an Air Vent to improve function and performance, but if dust or insects enter the Air Vent, the Rice Cooker may malfunction. If the Rice Cooker malfunctions due to insects, etc. entering the Air Vent, there will be a charge for repairs.

Do not use the Rice Cooker on top of an induction heating cooker.
Doing so may cause breakdown.

This appliance is intended for household use and similar applications listed below:

- Staff (employee) kitchen area in shops, offices and other working environments.
- *This appliance is not intended for use by many unspecified people for a long period of time.
- This appliance must not be used in the following areas:**
 - Farm houses.
 - By clients in hotels, motels and other residential type environments.
 - Bed and breakfast type environments.

● The illustrations used in these Operating Instructions may vary from the actual product you have purchased.

PARTS NAMES AND FUNCTIONS

Steam Vent Set

- Be sure that the Steam Vent Set is firmly attached.
- The Steam Vent Set will be extremely hot during or immediately after cooking, so please exercise caution.

Steam Vent

- Steam arising from the vent is very hot while cooking. Please exercise caution.

Steam Vent Cap

Steam Vent Case

HOW TO CLOSE THE OUTER LID

Push down on the Outer Lid until you hear it click shut.

Press down on the center front edge of the Outer Lid.

- The Outer Lid may open during cooking or Keep Warm mode if it is not closed securely.

Steam Vent Set Receptacle

Open Button

Press the Open Button to open the Outer Lid.

About the Lithium Battery

A lithium battery is installed internally so that even if the Power Cord is unplugged, information such as the current time and Menu settings are saved. The lithium battery will wear out with use. → pg. 26

Handle

Use the Handle for carrying.

Power Plug

- Please remove the Instruction Card attached to the plug before use.
- Be sure to keep the removed Instruction Card.

Appliance Plug

Power Cord

Twist Tie

- Please remove the twist tie holding the Power Cord before use.
- Do not use the Power Cord bundled up. Doing so may cause the Power Cord to become excessively hot, resulting in malfunction.

CONTROL PANEL

- Press buttons down firmly.
- The raised dot and dash (●, —) in the center of the START / REHEAT and CANCEL buttons and the Sound Signals are provided for individuals with visual impairment.

Display

- Black lines that may appear on the LCD when wiped with a cloth are caused by static electricity and do not indicate a malfunction. Such lines disappear shortly.
- While the Power Plug is pulled out, the time and all menus remain visible.

This display is an example only, and will not appear in actual use.

CANCEL button

Use to cancel the selected setting or function in operation.

KEEP WARM light

KEEP WARM button

- Use to select the Regular Keep Warm or Extended Keep Warm mode. → pg. 11
- Use to restart the Keep Warm mode. → pg. 12

SLOW COOK button

Use to select the SLOW COOK setting. → pg. 15

MENU button

Use to set the menu you will be using. → pg. 8

TIMER button

Use when cooking rice using the Timer function. → pg. 14

START / REHEAT light

START / REHEAT button

Use to initiate the cooking, reheating, slow cooking, or steaming process.

TIME SETTING button

- Use when adjusting the current time. → pg. 7
- Use when setting the scheduled time for TIMER cooking. → pg. 14
- Use when setting the time for slow cooking and steaming. → pg. 15 – pg. 16

ACCESSORIES

Spatula

Spatula Holder

Steaming Basket

Measuring Cup

(approx. 180 mL)

Inner Lid Set Holder

Use this holder for detaching and attaching the Inner Lid Set.

- Be sure to reattach the Inner Lid Set after every cleaning. → pg. 22

Inner Lid Knobs

(Located at 2 positions: right & left edge)

Use to hold the Inner Lid Set when detaching or cleaning.

Heating Plate

- Please remove the protective sheet placed between the Heating Plate and the Inner Cooking Pan before initial use.

Center Sensor

(Inside of the Main Body)

Inner Cooking Pan

Water Level
(Located at 2 positions inside the Inner Cooking Pan)

Spatula Holder Attachment

(Located at 2 positions: right & left edge)

How to attach the Spatula Holder:

- Press the two stabilizers against the body of the Rice Cooker (①) and push the middle hook of the holder straight into the slot (②).

How to detach the Spatula Holder:

- Twist the Spatula Holder to one side to detach.

ABOUT THE INNER COOKING PAN

In order to use the Inner Cooking Pan for many years to come, please obey the following.

Inner Surface (Nonstick Coating)

The Nonstick Coating can peel off if damaged. Please take special care to prevent damage and follow these precautions:

<During Preparation>

- Remove foreign matters (such as stones) from the rice before cleaning.
- Do not use utensils such as whisks to clean the rice.
- Do not place a metallic strainer in the Inner Cooking Pan when cleaning rice.
- Use the Inner Cooking Pan only for this Rice Cooker.

<When Cooking Completes>

- Do not pour vinegar into the Inner Cooking Pan (when making sushi rice, etc.).
- Do not use a metal ladle (when serving congee, slow cooked food, quinoa, steel cut oatmeal etc.).
- Do not hit with the Spatula or other utensils (when serving, etc.).

<When Cleaning> → pg. 20

- Do not place spoons or bowls inside the Inner Cooking Pan.
- Do not place in a dishwasher or dish dryer.
- Clean the Inner Cooking Pan immediately after using any seasonings.
- Only use soft materials such as a sponge when cleaning.

- Do not use such items as thinner, abrasive cleaners, bleach, scrubbing brushes (nylon, metal, etc.), melamine sponges or sponges with a nylon surface.

The Nonstick Coating may wear out with use.

- The Nonstick Coating may eventually discolor or peel off. This will not affect the cooking/Keep Warm performances or sanitary properties, and is harmless to your health.
- If concerned with the peeling of the Nonstick Coating or if the Inner Cooking Pan deforms, please replace it by purchasing a new one. → pg. 22

Outer Surface

- Heat may cause some discoloration, but this does not affect the cooking results.
- The outer surface touches important sensitive sensors. Be careful not to allow it to get dirty or damaged.
- Note that firmly pushing the bottom surface of the Inner Cooking Pan against a sink, table, or similar items may damage or discolor such items.

TIPS FOR DELICIOUS RICE

TIPS FOR COOKING DELICIOUS RICE

● Measure rice accurately

Be sure to use the Measuring Cup provided, as other measuring cups may differ. Level the rice off at the top of the cup to maintain accuracy.

● Clean rice quickly Prepare a bowl to pool water

① **Rinse rice.....** First, pour plenty of water into the Inner Cooking Pan from the bowl and stir the rice loosely 2-3 times (within 10 seconds) by hand. Drain the water immediately afterwards. Repeat twice.

② **Wash rice.....** Wash by stirring the rice by hand 30 times (about 15 seconds), pour plenty of water from the bowl and stir the rice loosely again. Drain the water immediately. Repeat this washing process 2-4 times.

③ **Rinse rice.....** Lastly, pour plenty of water from the bowl and rinse the rice. Repeat twice.

(Complete steps ①-③ within 10 minutes.)



Warning! Do not clean the rice or adjust the amount of water using hot water (35°C or above). Doing so will cause the rice to be cooked improperly.

● Adjust the amount of water accordingly

Be sure to adjust the amount of water on a flat surface. The water scale level is a guideline. Adjust the amount of water according to preference, rice type, and crop age.

| Type of Rice | Softer rice | New crop | Old crop - Harder rice |
|------------------|--------------------|---|--|
| Water Adjustment | Normal scale level | Reduce water slightly from the normal level | Add a little water to the normal level |

● Using too much water will cause boil-over from the Steam Vent.

● Do not use strongly alkalized ionic water

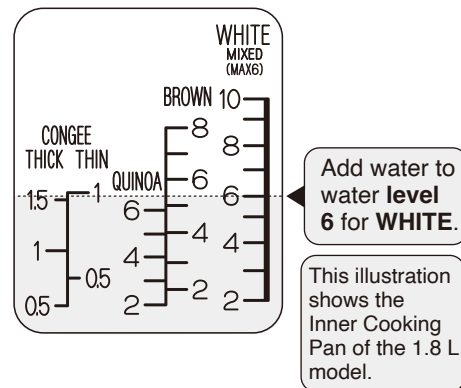
Do not use alkalized ionic water that is over pH 9. Rice cooked with strongly alkalized ionic water may appear yellow or become too glutinous.

● Stir and loosen rice immediately after cooking has completed

Doing so releases excess moisture, resulting in rice that is perfectly cooked with a fluffy texture. Loosen the rice within 10 minutes after cooking completes.

Not loosening the rice may cause it to clump, become too glutinous or burn.

e.g.: When Cooking 6 Cups of White Rice



Add water to water level 6 for WHITE.

This illustration shows the Inner Cooking Pan of the 1.8 L model.

TIPS FOR USING THE KEEP WARM MODE

● When keeping rice in the Inner Cooking Pan for later consumption, use the Keep Warm mode.

If rice is left in the Inner Cooking Pan even though the Appliance Plug has been disconnected from the Main Body, the Rice Cooker has been unplugged, or Keep Warm mode has been cancelled, the rice may develop a foul odor or condensed moisture may fall on the rice, making it sticky.

● To prevent the rice from becoming dry or wet, developing an odor or turning yellow, do not use the Keep Warm mode for the following:

- Keeping a small amount of rice warm for long hours.
- Keeping rice warm for more than 12 hours.
- Adding additional rice while keeping rice warm.
- Reheating cold rice.
- Keeping congee warm..
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice, etc.).
- Keeping foods other than rice warm such as croquettes, miso soup, or steamed foods.
- Keeping rice warm with the Spatula left inside the Rice Cooker.
- Keeping SLOW COOK food warm.
- Keeping quinoa and steel cut oatmeal warm.

● When keeping a small amount of rice warm, gather the rice toward the center of the Inner Cooking Pan.

- As the amount of rice kept warm decreases, the rice may dry or become wet. To minimize this, gather the rice toward the center of the Inner Cooking Pan while keeping warm.

Gather rice in center



HOW TO SET THE CLOCK

If the clock is inaccurate, set the correct time as shown below.

- The clock is displayed in 24 hours (military time).

e.g.: If the current time is 15:01 but displays 14:56.

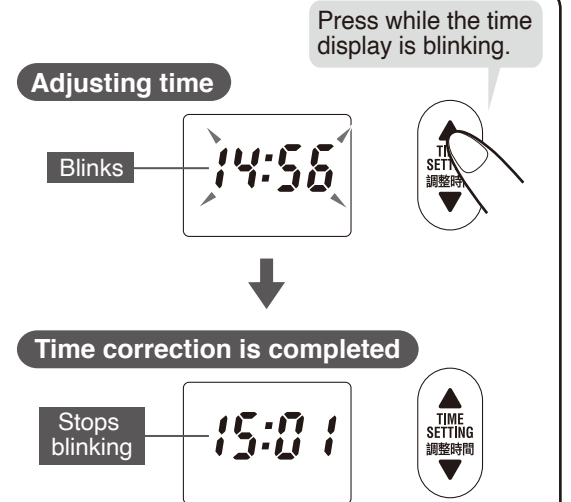
1 Set the Inner Cooking Pan and plug in the Power Cord. → See step 4 under "BASIC COOKING STEPS" on pg. 8

2 Press the ▲ or ▼ button to initiate the Time Setting and adjust the clock to the current time while the time display is blinking.

- ▲ : Each press advances the time in 1-minute increments.
- ▼ : Each press moves the clock in reverse by 1 minute.
- Press and hold either button to quickly adjust in 10-minute increments.

3 The time display will stop blinking after 3 seconds, indicating the Time Setting is completed.

If the time display still does not show the current time, repeat Step 2 to readjust the time.



- Although the clock is set before shipment from the factory, certain conditions such as room temperature may cause it to display an inaccurate time.
- If the clock is inaccurate, the cooking will not be completed at the time you set for the Timer.
- The clock cannot be changed during Cooking (slow cooking or steaming), Reheating, Regular Keep Warm, Extended Keep Warm, or Timer Cooking.

SOUND SIGNALS AND HOW TO CHANGE THEM

This product includes a melody function that allows you to set a melody to inform you when certain actions occur, such as when cooking (slow cooking or steaming) starts, when Timer operation is finished, and when cooking completes. You can also switch the melody to a beep or to silent.

Types of Sound Signals: You can choose the Sound Signals from the following:

| Types of Sound Signals and their meanings | Melody: | Beep: | Silent: |
|---|---|--|--|
| | The default setting at the time of shipment from the factory. | Choose this setting to change from a Melody. | Choose this setting to disable the Sound Signal. |
| Cooking (slow cooking or steaming) has begun: | "Twinkle, Twinkle, Little Star" | a beep | |
| Timer is set: | "Twinkle, Twinkle, Little Star" | a beep | |
| Cooking (slow cooking or steaming) / Reheating has completed: | "Amaryllis" | beeps 5 times | no sound |

How to change the Sound Signal:

1 Set the Inner Cooking Pan and plug in the Power Cord.

→ See step 4 under "BASIC COOKING STEPS" on pg. 8

2 Hold the  button for more than 3 seconds.

Each time the TIMER button is held for more than 3 seconds, the Sound Signal will change.

① **Melody:**

It will play "Amaryllis" when the sound setting is completed.

② **Beep:**

It will beep 3 times when the sound setting is completed.

③ **Silent:**

It will beep 1 time when the sound setting is completed.

3 The setting is completed when the desired Sound Signal is heard.

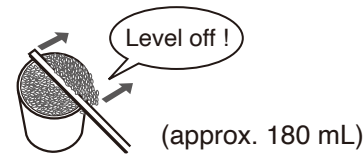
- The selected Sound Signal is stored even if the Power Plug or Appliance Plug is unplugged.

COOKING RICE BASIC COOKING STEPS

- The initial Menu setting at the time of shipment from the factory is WHITE.
- Please wash the Inner Cooking Pan, Inner Lid Set, Steam Vent Set and accessories before initial use. → pg. 20 – pg. 22

1 Measure the rice with the provided Measuring Cup.

Overfill the Measuring Cup with rice, then level off.



2 Clean the rice and adjust the amount of water.

- ① Clean the rice. See “TIPS FOR COOKING DELICIOUS RICE” on pg. 6.
 - ② On a flat surface, pour water over the rice in the Inner Cooking Pan, filling to the water measure line that matches the number of cups of rice you are cooking and the menu setting. → pg. 10
 - ③ For an accurate measurement, level the surface of the rice.
- The rice may be cooked immediately after cleaning rice, as soaking is not required. Soaking the rice will soften the texture of the rice.
 - The water level serves as a standard guideline and the amount of water should be adjusted according to preference. (Adjust 1-2 mm above or below the indicated water level.)

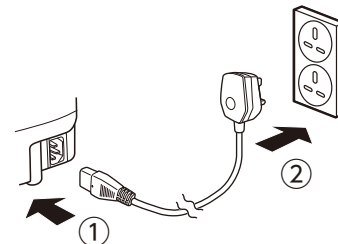
3 Place the Inner Cooking Pan into the Main Body, and attach the Inner Lid Set and the Steam Vent Set. Close the Outer Lid.

Be sure to wipe moisture and foreign matter off the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set, and the Steam Vent Set.

- Make sure that the Inner Cooking Pan is inserted all the way in.
- Close the Outer Lid carefully and firmly until you hear a click.

4 Connect plugs.

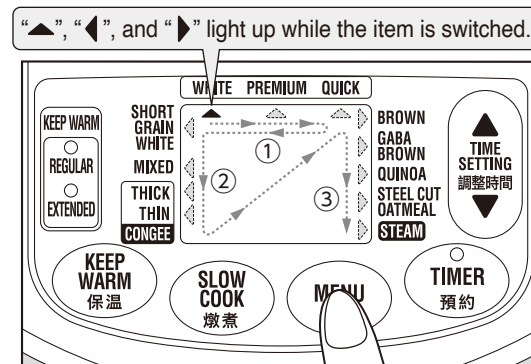
- 1) Insert the Appliance Plug into the Main Body securely.
- 2) Insert the Power Plug into an electrical outlet.



5 Select the desired Menu setting by pressing the MENU button.

Each time you press the button, the illuminated display item will switch between those shown with “▲”, “◀”, and “▶” in the order of ①, ②, ③.

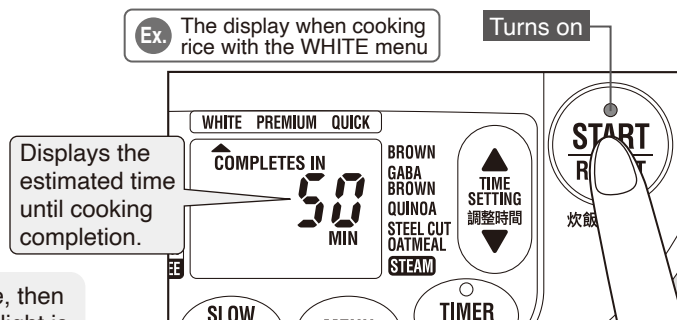
- Press and hold the button to quickly cycle through the selections. It will stop when it reaches WHITE menu setting.
- After rice is cooked with the WHITE, PREMIUM, SHORT GRAIN WHITE, BROWN, or GABA BROWN menu, this menu will remain selected until you change the setting and cook rice again.



6 Press the START/REHEAT button.

The melody (beep) sounds, and cooking begins. The START / REHEAT light turns on, and the Display shows the estimated time (in minutes) until cooking completes.

- Make sure the Rice Cooker is not in Keep Warm mode, then press the START / REHEAT button. If the Keep Warm light is on, the reheating process will start. → pg. 13
- If you want to know the current time during the cooking process, press (▲) or (▼) button and the Display will switch.
- Do not put the Steaming Basket in the Rice Cooker while cooking rice if not also steaming other foods.



- The time remaining until completion is for reference only. Actual time of cooking completion may vary depending on room or water temperature, voltage or water measurement.
- The Rice Cooker will make adjustments to the remaining time until cooking completion when it reaches the steaming process. The time until cooking completion may increase or decrease suddenly during this process.

7 When the melody or beep to indicate cooking completion sounds, stir and loosen the rice immediately to give the rice a deliciously fluffy texture.

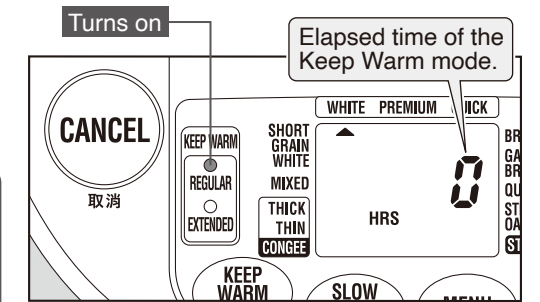
When cooking completes, the Rice Cooker will automatically switch to Keep Warm mode.

→ See “KEEPING RICE WARM” on pg. 11.
The KEEP WARM light turns on and the START / REHEAT light turns off. The length of time that the rice has been kept warm is displayed in hours (HRS).

When the Rice Cooker switches to Keep Warm mode, immediately stir and loosen the rice. By stirring and loosening the rice and removing excess moisture, you prevent the rice from hardening, becoming sticky, or burning.

- Be careful not to burn yourself when stirring and loosening rice.

- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan (which is very hot immediately after use) with oven-mitts or a soft cloth will keep it from spinning while reducing damage to the outside bottom of the pan.
- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.
- Depending on the heat convection while cooking, the surface of the finished rice may look uneven.



8 After use, press the CANCEL button, and then unplug the Power Plug and the Appliance Plug.

- Do not begin cleaning the Rice Cooker until the Main Body has cooled.
- Please do not handle the Power Plug or Appliance Plug while your hands are wet. (Doing so may cause a short circuit or electric shock.)
- Removing the Inner Cooking Pan only will not turn off the power. Make sure to press the CANCEL button.

Be careful that the contents do not boil over.

When adding water to the CONGEE THICK, CONGEE THIN, QUINOA, or STEEL CUT OATMEAL Water Level, do not cook using Menu settings other than CONGEE THICK, CONGEE THIN, QUINOA, or STEEL CUT OATMEAL. Using any other Menu setting may cause the contents to boil over.

- The CONGEE THICK, CONGEE THIN, QUINOA, and STEEL CUT OATMEAL menu setting selections will not be saved. When cooking congee, quinoa, or steel cut oatmeal, please select the corresponding menu setting each time.

REQUEST ● When cooking more than one pot of rice consecutively, or cooking right after cancelling the Keep Warm mode, allow the Rice Cooker to cool for 30 minutes or longer. Cooking rice without first allowing the Rice Cooker to cool may lead to a longer cooking time. (Up to approximately 60 minutes.) Also, the estimated time until cooking completion may not be displayed for some time in this situation.

REMARKS:
To cool the Main Body and Outer Lid quickly, please try the following:
• Fill the Inner Cooking Pan with cold water and place it in the Main Body.
• Open the Outer Lid, remove the Inner Lid Set and allow the Radiator Plate to cool.

NOTE: ● You can switch Sound Signals (melody, beep) for use with other alerts. → See “SOUND SIGNALS AND HOW TO CHANGE THEM” on pg. 7.

ESTIMATED COOKING TIME

| Menu | 1.0 L model | 1.8 L model |
|-------------------|-----------------------------------|-----------------------------------|
| WHITE | approx. 51 minutes – 60 minutes | approx. 45 minutes – 59 minutes |
| PREMIUM | approx. 68 minutes – 75 minutes | approx. 68 minutes – 84 minutes |
| QUICK | approx. 34 minutes – 45 minutes | approx. 34 minutes – 49 minutes |
| SHORT GRAIN WHITE | approx. 46 minutes – 60 minutes | approx. 44 minutes – 60 minutes |
| MIXED | approx. 59 minutes – 70 minutes | approx. 57 minutes – 70 minutes |
| CONGEE THICK | approx. 91 minutes – 98 minutes | approx. 86 minutes – 99 minutes |
| CONGEE THIN | approx. 118 minutes – 125 minutes | approx. 115 minutes – 125 minutes |
| BROWN | approx. 84 minutes – 105 minutes | approx. 84 minutes – 107 minutes |
| GABA BROWN | approx. 193 minutes – 214 minutes | approx. 193 minutes – 215 minutes |
| QUINOA | approx. 41 minutes – 51 minutes | approx. 42 minutes – 55 minutes |
| STEEL CUT OATMEAL | approx. 54 minutes – 61 minutes | approx. 57 minutes – 64 minutes |

- The above table is based on the testing conditions of 230 volts, a room temperature of 20°C, and water at a starting temperature of 18°C.
- The above lengths of time are measured from Cooking until the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, and the amount of water used.

COOKING RICE

TIPS TO COOKING VARIOUS RICE MENUS

When cooking types of rice with assigned MENU settings:

| Type of rice you want to cook | Rice Used | Menu Setting | Water Level | Cooking Capacity [cups] | Merits/Advice |
|-------------------------------|--|-------------------|-------------------|--------------------------------|--|
| White Rice | Long Grain White Rice | WHITE | WHITE | 1.0 L: 1-5.5 1.8 L: 2-10 | • Cooks the rice to the product's standard (normal) hardness. |
| Premium Rice | Long Grain White Rice | PREMIUM | WHITE | 1.0 L: 1-5.5 1.8 L: 2-10 | • Soaks and steams rice longer for a sweeter taste. |
| Quick Cooking | Long Grain White Rice | QUICK | WHITE | 1.0 L: 1-5.5 1.8 L: 2-10 | • Cooks white rice faster. Please note that the rice texture may be slightly harder. |
| Short Grain White Rice | Short Grain White Rice | SHORT GRAIN WHITE | SHORT GRAIN WHITE | 1.0 L: 1-5.5 1.8 L: 2-10 | |
| Mixed Rice | Long Grain White Rice | MIXED | WHITE | 1.0 L: 1-4 1.8 L: 2-6 | • Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. If the seasonings are added directly to the rice or if not mixed properly, scorching or imperfect cooking may occur. • The recommended amount of ingredients should be about 30-50% of the weight of the rice (mass). • Chop ingredients into small pieces and place on top of rice without mixing them into the rice. |
| Congee Thicker | Long Grain White Rice | CONGEE THICK | CONGEE THICK | 1.0 L: 0.5-1 1.8 L: 0.5-1.5 | • The recommended amount of ingredients should be about 30-50% of the weight of the rice (mass). • Chop ingredients into small pieces and place on top of rice without mixing them into the rice. • Ingredients that do not cook easily should not be used in large amounts. |
| Congee Thinner | Long Grain White Rice | CONGEE THIN | CONGEE THIN | 1.0 L: 0.5 1.8 L: 0.5-1 | • Boil green leaf vegetables separately and add them after the congee has finished cooking. • Brown rice cannot be used to make congee. |
| Brown Rice | Medium Grain Brown Rice, Long Grain Brown Rice | BROWN | BROWN | 1.0 L: 1-4 1.8 L: 2-8 | • Cooks brown rice. • If white rice is mixed with brown rice, it may boil over or imperfect cooking may occur, and is not recommended. |
| GABA Brown Rice | Medium Grain Brown Rice, Long Grain Brown Rice | GABA BROWN | BROWN | 1.0 L: 1-4 1.8 L: 2-8 | • Activates brown rice for increased nutritional values. • Compared to the normal cooking of brown rice, this option results in brown rice that is softer and easier to chew. |
| Quinoa | Quinoa | QUINOA | QUINOA | 1.0 L: 1-4 1.8 L: 2-6 | • Adjust the amount of water according to your preference. For firmer quinoa → Use less water. For softer quinoa → Use more water. |
| Steel Cut Oatmeal | Steel Cut Oatmeal | STEEL CUT OATMEAL | STEEL CUT OATMEAL | 1.0 L: 1-2.5 1.8 L: 2-3 | • Adjust the amount of water according to your preference. For firmer oats → Use less water. For a softer porridge → Use more water. |

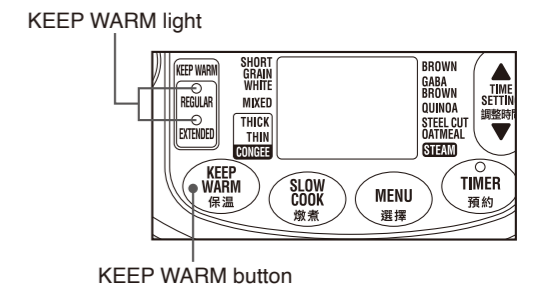
KEEPING RICE WARM

REGULAR KEEP WARM AND EXTENDED KEEP WARM

You can choose the Regular Keep Warm mode or Extended Keep Warm mode by pressing the KEEP WARM button while the KEEP WARM light is on.

• The Extended Keep Warm mode is not available during the following (the Rice Cooker will beep and automatically start the Regular Keep Warm mode):

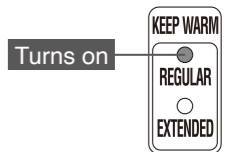
- MIXED, CONGEE THICK, CONGEE THIN, BROWN, GABA BROWN, QUINOA, STEEL CUT OATMEAL menu settings.
- If 12 hours of Regular Keep Warm has already elapsed.
- If 4 hours of Extended Keep Warm has already elapsed.
- If the temperature of the Inner Cooking Pan is low by cancellation of the Keep Warm mode or power failure.



REGULAR KEEP WARM

This keeps the rice warm at a higher temperature, so the rice develops odors less easily.

When cooking completes, the Rice Cooker automatically switches to Regular Keep Warm mode and the REGULAR KEEP WARM light turns on.



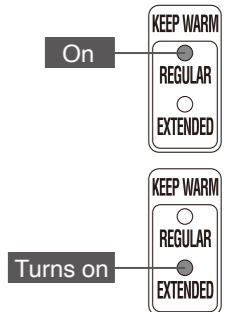
EXTENDED KEEP WARM

Use this function when keeping rice warm for a longer period of time. Drying and yellowing of rice will be reduced by maintaining the temperature slightly lower.

This function can be activated during Regular Keep Warm mode.

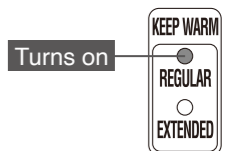
- 1 Check to make sure the REGULAR KEEP WARM light is on.
- 2 Press the button. The EXTENDED KEEP WARM light will turn on.

- After 8 hours of Extended Keep Warm mode, the Rice Cooker automatically switches to Regular Keep Warm mode.



How to change from Extended Keep Warm mode to Regular Keep Warm mode:

Press the button. The setting will return to Regular Keep Warm mode and the REGULAR KEEP WARM light will turn on.

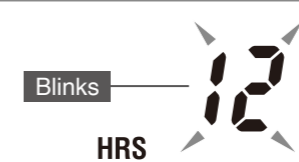


About Keep Warm Times

- Be sure to observe the length of time for which rice can be kept warm as shown in the table below.
- You cannot select EXTENDED KEEP WARM for menus marked with a "—". REGULAR KEEP WARM is automatically selected.
- After cooking, all menus default to Keep Warm mode. However, do not use Keep Warm mode for menus with an "X" below. Doing so can cause spoilage and foul odors.

| Menu | WHITE • PREMIUM • QUICK • SHORT GRAIN WHITE | MIXED • CONGEE THICK • CONGEE THIN • QUINOA • STEEL CUT OATMEAL | BROWN • GABA BROWN |
|--------------------|---|---|--------------------|
| KEEP WARM | | | |
| REGULAR KEEP WARM | Up to 12 hours | X | Up to 12 hours |
| EXTENDED KEEP WARM | | — | — |

- When 12 hours have elapsed, the number will begin to blink as a warning. Please consume the rice as soon as possible.



- For the menus with an "X" above, the number will begin blinking at "0 (HRS)". Do not keep them warm.



KEEPING RICE WARM (cont.)

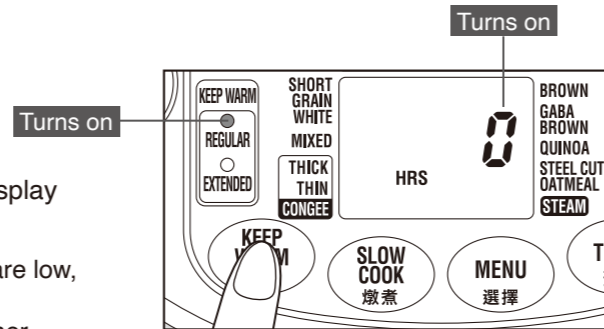
HOW TO KEEP RICE WARM AGAIN

When you want to keep rice warm after canceling the Keep Warm mode.

Press the  button.

The KEEP WARM light turns on, and the time elapsed display returns to "0 HRS".





- If the temperature of the rice and the Inner Cooking Pan are low, do not keep warm again.
Trying to keep contents warm again when the rice and Inner Cooking Pan temperatures are low will cause "0 (HRS)" to blink.



When you are concerned about the odor:

- Foul odors or the growth of bacteria may occur depending on how well the unit is cleaned, the room temperature based on the season or usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned. If you are concerned about odors, it may be effective to clean the Rice Cooker according to "THE INTERIOR" on **pg. 21**, then use the REGULAR KEEP WARM. It can be even more effective to increase the warming temperature, as described on **pg. 26**, "IF THE FOLLOWING OCCUR".

NOTE:

- If you want to know the current time during Keep Warm mode, press  or  button and the Display will switch. Press  or  button again to return to the display for Keep Warm time elapsed.
If you do not return the display to the Keep Warm time elapsed, the next time you cook rice, the Keep Warm time elapsed will not be displayed. If the Keep Warm time elapsed display is blinking, you cannot switch.
- Do not use the Keep Warm mode for the SLOW COOK menu setting. (If slow cooked food is cold, warm it in a saucepan.)
- The Keep Warm mode cannot be used with the STEAM menu setting.

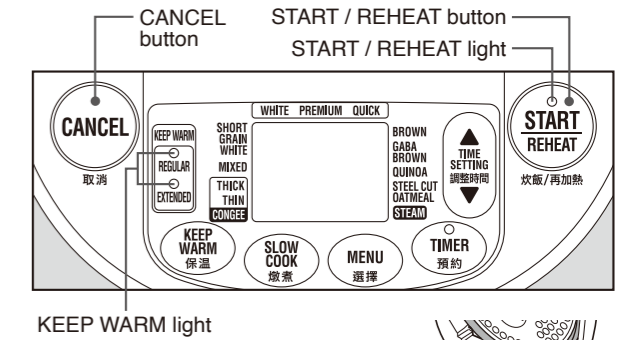
REQUEST:

- When keeping rice warm inside the Inner Cooking Pan, be sure to select the Keep Warm mode.

REHEATING RICE

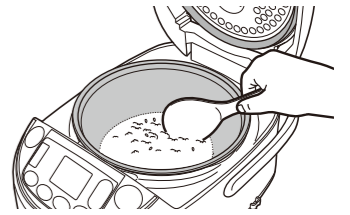
You can use this function during Regular Keep Warm mode or Extended Keep Warm mode.

- This Reheat function is for reheating the rice during Keep Warm mode to make the rice hotter. Particularly, when the rice is kept warm at a lower temperature by the Extended Keep Warm mode, the Reheat function will reheat the rice to the best serving temperature.
- Do not use the Reheat function for the SLOW COOK menu setting. (If slow cooked food is cold, warm it in a saucepan.)
- You can reheat the rice only when the KEEP WARM light is on.

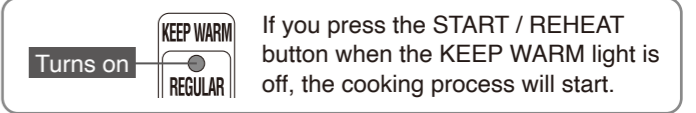


1 Loosen and level the surface of the kept warm rice.

- Be sure to loosen the rice to prevent scorching or the rice from becoming hard.
- To reheat a small amount of rice, add 1 tablespoon of water for each bowl of rice (approx. 160 g), mix well, and gather the rice toward the center of the Inner Cooking Pan. Doing so will minimize dryness.
- Be careful not to burn yourself when stirring and loosening rice.
- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan (which is very hot immediately after use) with oven-mitts or a soft cloth will keep it from spinning while reducing damage to the outside bottom of the pan.



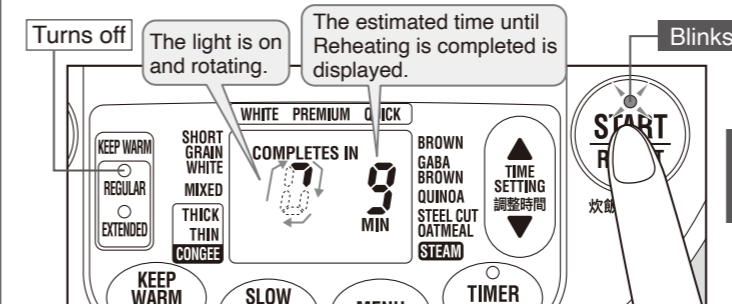
2 Make sure that the KEEP WARM light is on, and press the button.



A melody will sound, and reheating will start.

The KEEP WARM light turns off, the START / REHEAT light blinks, and the display looks like the one in the illustration.

Standard times required for reheating:
Approx. 7 min. – 9 min.




Approx. 7 min. – 9 min. later

The melody (beep) sounds and Reheating is finished.
The KEEP WARM light turns on, the START / REHEAT light turns off.


3 Loosen the rice.

- Loosen and level the surface of the rice, as the rice at the bottom may be harder.
- Be careful not to burn yourself when stirring and loosening rice.
- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan (which is very hot immediately after use) with oven-mitts or a soft cloth will keep it from spinning while reducing damage to the outside bottom of the pan.

To cancel the Reheat mode:

Press the  button. The START / REHEAT light turns off, and the current time display returns.

To cancel the Reheat mode and return to Keep Warm mode:

Press the  button. The START / REHEAT light turns off, and the KEEP WARM light turns on.

Do not reheat for the following cases:

- Do not use the Reheat function to reheat food other than white rice, as reheating other types of rice may cause scorching or discoloring.
- Do not repeat the Reheat function as doing so may cause scorching or dryness.
- Do not use the Reheat function if the amount of rice left over is at or above water level 3 (for the 1.0 L model) or 6 (for the 1.8 L model) for WHITE as the rice may not be warmed adequately.
- Do not use the Reheat function if the rice is cold or the temperature of the Inner Cooking Pan is too low as doing so may cause scorching, foul odors or the rice may become hard.

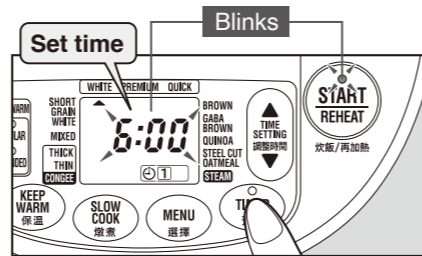
USING THE TIMER TO COOK RICE USING THE TIMER

- This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in **Timer 1** and **Timer 2**.
- The initial settings are **6:00** for **Timer 1**, **18:00** for **Timer 2**.
- Set the clock to the current time before setting the Timer function. If the clock is inaccurate, the cooking will not be completed at the time you set for the Timer. → **pg. 7**
- For pre-cooking preparations, see steps **1** through **4** under “BASIC COOKING STEPS” on **pg. 8**.

1 Press the **MENU** button to select the desired menu item.

- The Timer function is not available in the QUICK and MIXED menu settings.

Ex. When setting **Timer 1** to “7:30”. (WHITE menu setting)



2 Press the **TIMER** button to select **1** (Timer 1) or **2** (Timer 2).

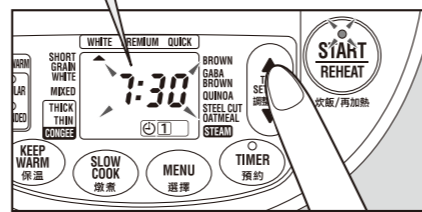
- The preset time for “**Timer 1**” and the **START / REHEAT** light will blink.
- Press the button again and the preset time for **Timer 2** will appear.

3 Press **▲** or **▼** button to set a specific time to finish cooking.

▲: Each press advances the time in 10-minute increments. **▼**: Each press reverses the time in 10-minute increments.

- Press and hold either button to quickly adjust in 10-minute increments.
- The time can only be changed when the time display is blinking.
- You do not need to set the time again when using the same settings.

The time you wish to complete cooking.

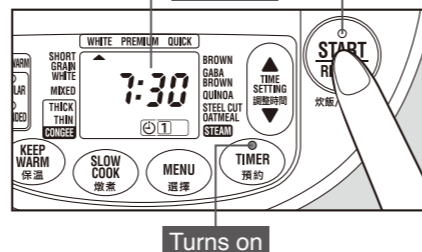


4 Press the **START REHEAT** button.

The melody (beep) sounds and the Timer setting is complete.

- The **START / REHEAT** button must be pressed to set the **TIMER**.
- Cooking will be completed at the specified time. → See step **7** under “BASIC COOKING STEPS” on **pg. 9**.
- To cancel the Timer setting while using the Timer function, press the **CANCEL** button.

TIMER setting complete.



Suggested Lengths for the Timer Setting:

| | 1.0 L model | 1.8 L model | | 1.0 L model | 1.8 L model |
|-------------------|-------------------------------|-------------------------------|-------------------|-------------------------------|-------------------------------|
| WHITE | 1 hour 10 minutes – 13 hours | 1 hour 10 minutes – 13 hours | BROWN | 1 hour 55 minutes – 13 hours | 2 hours – 13 hours |
| PREMIUM | 1 hour 25 minutes – 13 hours | 1 hour 35 minutes – 13 hours | GABA BROWN | 3 hours 45 minutes – 13 hours | 3 hours 45 minutes – 13 hours |
| SHORT GRAIN WHITE | 1 hour 10 minutes – 13 hours | 1 hour 10 minutes – 13 hours | QUINOA | 1 hour 5 minutes – 13 hours | 1 hour 5 minutes – 13 hours |
| CONGEE THICK | 1 hour 50 minutes – 13 hours | 1 hour 50 minutes – 13 hours | STEEL CUT OATMEAL | 1 hour 10 minutes – 13 hours | 1 hour 15 minutes – 13 hours |
| CONGEE THIN | 2 hours 15 minutes – 13 hours | 2 hours 15 minutes – 13 hours | | | |

REQUEST

- Do not use the Timer function if you are adding ingredients and/or seasonings to the rice. Ingredients may spoil or seasonings may settle to the bottom of the Inner Cooking Pan and your results may not be satisfactory.
- Be sure to set the Timer for less than 13 hours (less than 8 hours for quinoa and steel cut oatmeal), especially during summer, to prevent the soaked rice or other contents from spoiling due to the higher room temperature.

NOTE:

- The estimated time until cooking completion will not be displayed when the Timer is set.
- If the Timer is set for less than the suggested length, a beep will sound, the Rice Cooker will start cooking immediately, and the estimated time until cooking completion will be displayed.
- Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.
- When cooking using the Timer function, the rice absorbs extra moisture, which can make the rice softer or the bran can collect at the bottom and burn.
- If you want to know the current time while using the Timer function, press **▲** or **▼** button and the Display will switch.

HOW TO USE THE SLOW COOK SETTING

● See pg. 18 “RECIPES” for details on ingredients and directions.

NOTE

When slow cooking:

- Mix seasonings well, or they may settle at the bottom of the Inner Cooking Pan.
- Do not put hot water into the Inner Cooking Pan before initiating cooking.
- Do not cook processed fish products such as *chikuwa* or *kamaboko* as they may expand with heat.

To minimize damage to the Inner Cooking Pan:

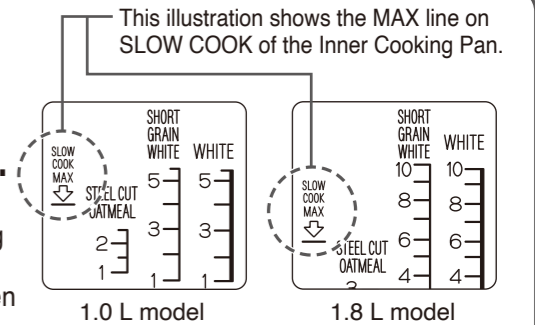
- Do not place hard ingredients such as ribs in the Inner Cooking Pan.
- Do not use the Inner Cooking Pan for holding SLOW COOK foods.
- Do not put the Inner Cooking Pan on direct fire or microwave.
- Do not use metal utensils for mixing SLOW COOK foods in the Inner Cooking Pan.

1 Prepare the Ingredients.

- Be sure to follow the amount of ingredients suggested in the RECIPES.

2 Place the ingredients into the Inner Cooking Pan.

- Cooking foods not listed in the RECIPES, or cooking amounts other than suggested may cause it to boil over or splatter, leading to scalds or injuries.
- Do not fill above the SLOW COOK MAX line with ingredients when using the SLOW COOK menu setting.



3 Place the Inner Cooking Pan into the Main Body, and attach the Inner Lid Set and Steam Vent Set. Close the Outer Lid, and plug in the Power Cord.

Remove any residue or moisture on the outer surface of the Inner Cooking Pan or inside of the Main Body.

- 1) Insert the Appliance Plug into the Main Body securely.
- 2) Insert the Power Plug into an electrical outlet.

4 Press the **SLOW COOK** button and set the cooking time by pressing **▲** or **▼** buttons.

- When the SLOW COOK menu setting is selected, “SLOW COOK” and the default cooking time will appear on the Display. The cooking time may be changed from one minute to four hours by pressing the **▲** or **▼** button for Time Setting. See “RECIPES” for suggested cooking times.

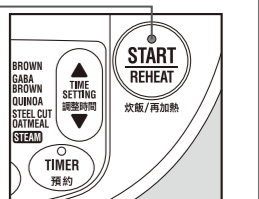
| Default Cooking Time | Possible Cooking Time |
|----------------------|-----------------------|
| 1 hour | 1 minute – 4 hours |

5 Press the **START REHEAT** button.

The **START / REHEAT** light turns on and the melody/beep to start cooking will sound. The Display shows the remaining time until cooking completion.

- To check the current time while cooking, press the **▲** or **▼** button for Time Setting.

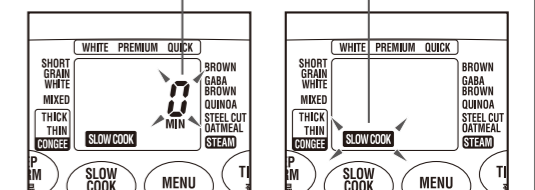
Turns on



6 When the melody or beep to indicate cooking completion sounds, press the **CANCEL** button. Open the Outer Lid and remove the food from the Inner Cooking Pan.

- Remove the food from the Inner Cooking Pan immediately after cooking completion. Otherwise the food may become difficult to remove.
- Be sure to press the **CANCEL** button upon cooking completion. Otherwise you will hear a beep every 30 minutes as a reminder to remove the food.
- If the food needs more cooking, restart the process from Step **4** to cook a little longer.
- If smells of food remain inside the Inner Cooking Pan, see pg. 20 “CLEANING AND MAINTENANCE: IF THERE IS AN ODOR” to remove the smell.
- Be careful when removing the food as the inside of the Main Body is hot upon cooking completion.
- Do not put kitchen detergent in the Inner Cooking Pan.
- Do not use the Keep Warm mode for the SLOW COOK menu setting.

Blinks



Within 30 minutes of cooking completion

After 30 minutes of cooking completion

HOW TO USE THE STEAM FUNCTION

1 Add water to the Inner Cooking Pan.

540 mL (3 cups with the supplied Measuring Cup) for the 1.0 L model
720 mL (4 cups with the supplied Measuring Cup) for the 1.8 L model

2 Place the Inner Cooking Pan into the Main Body and place the Steaming Basket.

Wipe the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set, and the Steam Vent Set clean of moisture and foreign matter.



- Please make sure to place the Steaming Basket straight, or steam may escape from the gap.

3 Place food in the Steaming Basket from step 2, attach the Inner Lid Set and the Steam Vent Set, close the Outer Lid, and then connect the plugs.

- 1) Insert the Appliance Plug into the Main Body securely.
- 2) Insert the Power Plug into an electrical outlet.

- Place food in the Steaming Basket evenly. The Steaming Basket may be slant if the food is heavier on one side.

4 Select the STEAM menu setting by pressing the button.

- When the STEAM menu setting is selected, the default cooking time will appear in the Display. The cooking time may be lengthened or shortened using the  or  buttons. See pg. 17 "Estimated Steaming Time."

| Model | Default Cooking Time | Possible Cooking Time |
|-------------|----------------------|-----------------------|
| 1.0 L model | 40 minutes | 1 minute – 60 minutes |
| 1.8 L model | | |

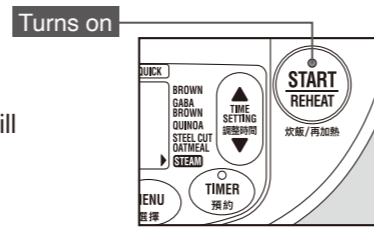
*The cooking time includes the time it takes to boil the water.

5 Press the button.

The START / REHEAT light turns on and the melody/beep to start steaming will sound.

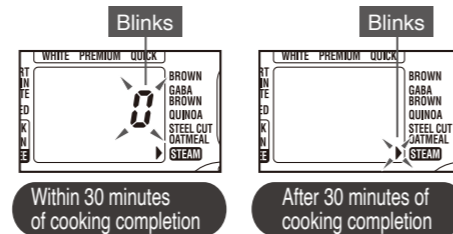
The Display shows the remaining time until steaming completion.

- Press the  or  button to check the current time during cooking.



6 When the melody or beep to indicate cooking completion sounds, press the button and remove the food from the Steaming Basket.

- Remove the food from the Steaming Basket immediately after cooking completion, or the food may become wet or soggy.
- Be careful when opening the Outer Lid or removing the steamed dish or Steaming Basket, as the steam and the inside of the Main Body are very hot.
- Always press the CANCEL button when cooking is complete. The Rice Cooker will beep every 30 minutes as a reminder to remove the food if the CANCEL button is not pressed.
- If the food needs more steaming, restart the process from Step 4 to steam a little longer.
- If smells of food remain inside the Inner Cooking Pan, see pg. 20 "CLEANING AND MAINTENANCE: IF THERE IS AN ODOR" to remove the smell.
- The Steaming Basket may become colored from the ingredients (especially carrots and leafy vegetables), but it will not affect cooking performance. Wash the Steaming Basket immediately after every use as stains will become difficult to remove if they dry out.



NOTE:

- Clean food scum from ingredients such as chicken or fish after cooking.
- Place steamed vegetables in ice water immediately after cooking and then drain them to preserve their bright colors.

Estimated Steaming Time:

Ensure that the height does not exceed 3.5 cm when the food is added. If this height is exceeded, the food may hit the Inner Lid Set, causing a breakdown.

| Ingredients | Amount | Estimated Steaming Time | Tips for Steaming |
|---|-------------------------------|-------------------------|---|
| Carrot | 1, about 200 g | 20 min. | Cut into bite-size pieces |
| Broccoli | 1/2, about 200 g | 15 min. | Cut into bite-size pieces |
| Spinach | About 100 g | 15 min. | Cut into bite-size pieces |
| Pumpkin | 1/4, about 250 g | 20 min. | Cut into bite-size pieces |
| Potato | 3, about 450 g | 40 min. | Cut into bite-size pieces |
| Sweet potato | 1, about 300 g | 35 min. | Cut into bite-size pieces |
| Corn | 1, about 200 g | 30 min. | Cut into bite-size pieces |
| Chicken | 1 fillet, about 300 g | 30 min. | Make cuts on the bottom side (that comes into contact with the Steaming Basket) |
| Fish (white fish, salmon, etc.) | Cut into fillets, about 150 g | 25 min. | Slice into less than 2 cm thickness and wrap in aluminum foil |
| Prawn | 15, about 150 g | 20 min. | Steam without removing shells |
| Scallop | About 150 g | 20 min. | Remove from shell (It is recommended to line the Steaming Basket with Chinese cabbage or cabbage to prevent the scallops from sticking) |
| Refrigerated meat dumplings, pot stickers (jiaozi), meat buns (xiaolongbao) | About 200 g | 15 min. | Leave appropriate space between food items |
| Frozen meat dumplings, pot stickers (jiaozi), meat buns (xiaolongbao) | About 200 g | 20 min. | Leave appropriate space between food items |

NOTE:

Do not cook the following types of foods in the Rice Cooker:

- Thick foods such as curry and stews.
- Foods that may bubble over such as those using baking soda.
- Foods that expand after cooking such as processed seafood products and beans.
- Foods with large amounts of oil.
- Foods packaged in plastic bags.

When cooking...

- Do not use paper towels or other lids to cover the food.
- Remove any foreign matter from the outer surface of the Inner Cooking Pan, Heating Plate or Center Sensor. → pg. 20-21
- When using aluminum foil or cooking sheet, do not completely cover the holes on the Steaming Basket, or allow it to extend outside the Steaming Basket. Doing so may cause breakdown, boiling over, or steam may leak.
- Steaming time will vary based on the room and water temperature, voltage, water measurement, size, amount and temperature of the food or other factors.
- If the food is undercooked, repeat the steam process to cook further by following steps 4 through 6.
- When steaming consecutively, check to make sure there is enough water in the Inner Cooking Pan, and add water accordingly to prevent it from boiling dry.
- Steaming fish and meat for an extended time makes them tough. If they do not cook through, try slicing them thinly before steaming. Adding herbs, garlic or flavoring with salt and pepper may reduce odors.

When cooking other foods together with rice...

- Cook the rice using the WHITE menu setting.
- Cook 1 cup of rice if the model has a cooking capacity of 1.0 L and 2 to 4 cups of rice if the model has a cooking capacity of 1.8 L. Cooking too much rice may cause the Outer Lid to open during cooking, preventing the rice from cooking properly and the other ingredients from steaming properly.
- Level the surface of the rice before cooking. → Failure to do so may cause the cooked rice to touch the Steaming Basket.
- Ingredients that require a comparatively long steaming time, such as potatoes, sweet potatoes, corn, pumpkin, and fish (wrapped in aluminum foil) can be cooked together. If they do not cook through properly, reduce the amount of ingredients or cut them into small pieces.
- Ingredients that require a comparatively short steaming time, such as spinach, will not steam properly.
- Do not add ingredients while the rice is cooking.
- The rice may burn more easily or take on the color of the other ingredients.

After cooking...

- Be careful when removing the food as the inside of the Main Body, the Steaming Basket, and the food are extremely hot and can cause burns upon cooking completion.
- Oil and scum may soil the Inner Lid Set and the inside of the Outer Lid, especially when steaming meats. Always wash the Inner Lid Set, Inner Cooking Pan and Steaming Basket after each use, and wipe the Inner Lid Gasket and the inside of the Outer Lid after each use to prevent odors or spoiling.
- Hot condensation may fall from the Inner Lid Set when the Outer Lid is opened and cause burns. Please exercise caution.

The measurements used in these Recipes:

- Measure the rice with the provided Measuring Cup. (1 Cup = approx. 180 mL)
- 1 Tablespoon = 15 mL
- 1 teaspoon = 5 mL

MIXED BROWN RICE

MENU SELECTION: **BROWN**

Ingredients (4–5 servings)

| | |
|--------------------------------------|--------|
| Brown rice..... | 3 cups |
| Chicken thighs..... | 80 g |
| Abura-age (fried tofu)..... | 10 g |
| Carrot..... | 35 g |
| Konnyaku..... | 35 g |
| Burdock..... | 35 g |
| A) | |
| Light soy sauce..... | 45 g |
| Mirin (sweet cooking rice wine)..... | 7.5 g |

How to cook

- 1 Cut chicken thighs into 1-cm cubes. To remove the oil, spread the abura-age on a colander and pour boiling water uniformly over it. After removing the moisture, julienne the abura-age.
- 2 Julienne the carrot and konnyaku. After soaking the konnyaku in hot water, remove the moisture. Julienne the burdock. In order to remove the bitterness, soak in water. Then, remove the moisture.
- 3 Clean the brown rice well and add the ingredients listed for **A**, then fill with water to water level 3 for **BROWN**, and mix well from the bottom of the Inner Cooking Pan.
- 4 Place the ingredients from steps 1 and 2 on top of the rice from step 3.



- Do not mix the ingredients with the rice. Changing the amounts of rice and ingredients may cause imperfect cooking.
- 5 Press the MENU button and select **BROWN**.
 - 6 Press the START / REHEAT button.
 - 7 When the melody (beep) sounds, mix and loosen the rice.
 - 8 Serve on dishes.

CHICKEN AND SHIITAKE MUSHROOM SOUP

Cooking Time Setting : 1 hour (1.0 L, 1.8 L model) Use the **SLOW COOK** button.

Ingredients

| | 1.0 L model 2–3 servings | 1.8 L model 4–5 servings |
|---|-----------------------------|-----------------------------|
| Boneless chicken..... | 300 g | 500 g |
| Dried shiitake mushrooms (soaked in water to reconstitute)..... | 20 g | 40 g |
| Ginger..... | 10 g | 20 g |
| Japanese rice wine..... | 1 Tbsp. | 2 Tbsp. |
| Soup taken from soaking dried shiitake... | As needed | As needed |
| Green onion..... | 1 | 2 |
| Salt..... | 1 tsp. | 1 and 1/2 tsp. |
| Potato starch..... | To taste | To taste |

How to cook

- 1 Cut the chicken into bite-size pieces, put them into boiling water in the cooking pot and parboil at low temperature for about 2 minutes, and then drain in a strainer. Cut the reconstituted shiitake into an easy-to-eat size (halves or thirds), and cut the green onion into a length of 4 cm and julienne the ginger.
- 2 Put the ingredients from step 1 into the Inner Cooking Pan.
- 3 Add the Japanese rice wine and the soup taken from soaking dried shiitake to 2, then pour water to water level 4 (for the 1.0 L model) or water level 6 (for the 1.8 L model) for **WHITE**, and mix well from the bottom of the Inner Cooking Pan.



- 4 Press the **SLOW COOK** button.
- 5 Press the TIME SETTING buttons (▼, ▲) and set 1 hour of cooking time.
- 6 Press the START / REHEAT button.
- 7 When the melody (beep) sounds, add the salt, and mix.
 - If you are thickening it with potato starch, after completion dissolve the potato starch in water and mix well. Lastly, close the Outer Lid and press the **SLOW COOK** button to cook for an additional 1 minute.

QUINOA AND AVOCADO SALMON SALAD

MENU SELECTION: **QUINOA**

Ingredients (4–5 servings)

| | |
|--------------------------|------------------|
| Quinoa..... | 2 cups |
| Salt..... | A pinch |
| Salmon (fillets)..... | 2 slices (250 g) |
| A) | |
| Salt..... | A pinch |
| Black pepper..... | A pinch |
| Grape tomatoes..... | 500–600 g |
| Cilantro..... | 1/4 cup (100 g) |
| Green onion..... | 10 g |
| Red onion..... | 1/2 (60 g) |
| B) | |
| Lime (or lemon)..... | 5 (200 g) |
| Apple cider vinegar..... | 2 and 1/3 Tbsp. |
| Olive oil..... | 2 and 1/3 Tbsp. |
| Black pepper..... | To taste |
| Salt..... | To taste |
| Avocado..... | 1 (150 g) |
| C) | |
| Lime..... | A pinch |
| Salt..... | A pinch |
| Black pepper..... | A pinch |

How to cook

- 1 Clean the quinoa well and add a pinch of salt, then fill with water to water level 2 for **QUINOA**, and mix well from the bottom of the Inner Cooking Pan.
- 2 Press the MENU button and select **QUINOA**.



- 3 Press the START / REHEAT button.
- 4 Clean the salmon with water and dry with a paper towel.
- 5 Add the ingredients listed for **A** to both sides of the salmon from step 4.
- 6 Put olive oil (not listed in ingredients) into a pre-heated frying pan and heat at medium temperature. Cook each side of 5 for about 5 minutes, until both sides change color.
- 7 When cooking the quinoa is complete, mix to loosen it.
- 8 Cut the grape tomatoes in half, and shred the cilantro, green onion, and red onion.
- 9 Juice the lime. Add the ingredients in 7, 8, and **B** to a bowl and mix well. Taste and add salt and black pepper as desired.
- 10 Cut avocado into thin slices and season with **C**.
- 11 Serve 9 on dishes and add 6 (having removed the skin and loosened) and 10.

APPLE CINNAMON AND STEEL CUT OATMEAL

MENU SELECTION: **STEEL CUT OATMEAL**

Ingredients (4 servings)

| | |
|------------------------|------------------|
| Steel cut oatmeal..... | 2 cups |
| Salt..... | A pinch |
| Apples..... | 2 big or 4 small |
| Walnuts..... | 2 Tbsp. |
| A) | |
| Butter..... | 4 Tbsp. |
| Vegetable oil..... | 4 Tbsp. |
| Cinnamon..... | 1 tsp. |
| Brown sugar..... | 4–6 Tbsp. |
| Vanilla extract..... | 2 tsp. |
| Milk..... | 6–8 Tbsp. |

How to cook

- 1 Put the steel cut oatmeal in the Inner Cooking Pan with the salt, then pour water to water level 2 for **STEEL CUT OATMEAL**, and mix well from the bottom of the Inner Cooking Pan.
- 2 Press the MENU button and select **STEEL CUT OATMEAL**.
- 3 Press the START / REHEAT button.
- 4 Finely cut the apples and walnuts. Leave the thinly sliced apple for decoration.
- 5 Put the ingredients listed for **A** into a pre-heated frying pan and heat at medium temperature. Add the apple



- from 4 and the cinnamon, and fry for about 5–10 minutes until it becomes soft.
- 6 Add the brown sugar to 5, and mix until the sugar dissolves. Remove to a dish.
- 7 When cooking the steel cut oatmeal is complete, mix the vanilla extract to loosen the oatmeal.
- 8 Serve 6 and 7 on dishes and add the milk, the walnuts finely cut in step 4, and the thinly sliced apple.
 - * When storing in the refrigerator, if you keep 6 and 7 separate, they will taste better.

CLEANING AND MAINTENANCE

● Clean the Rice Cooker thoroughly after every use.

- Be sure to unplug the Power Cord from the electrical outlet and allow the Main Body and the Inner Cooking Pan to cool down.
- Do not use such items as thinner, abrasive cleaners, bleach, scrubbing brushes (nylon, metal, etc.), melamine sponges or sponges with a nylon surface. (Doing so may damage the surface, causing discoloration, scratches, degradation in quality, or corrosion.)
- Do not use a dishwasher or dish-dryer. Doing so may cause scratches, deformation or discoloration.
- After cleaning, be sure to reattach the Inner Lid Set and Steam Vent Set correctly.



THE EXTERIOR

Wipe clean with a well-wrung soft cloth.

- If using a cloth that is chemically treated, use sparingly to avoid transferring the chemical smell and do not scrub the Rice Cooker forcefully. (Doing so may damage the surface, causing discoloration, scratches, degradation in quality, or corrosion.)

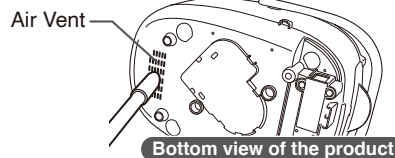
Open Button

If rice or other foreign matter enters into the area around the Open Button, be sure to remove this foreign matter with a bamboo skewer or something similar.

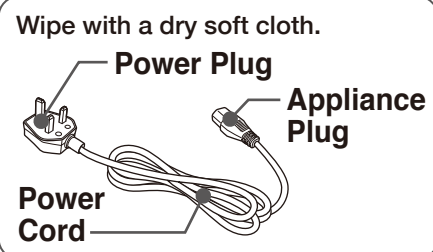
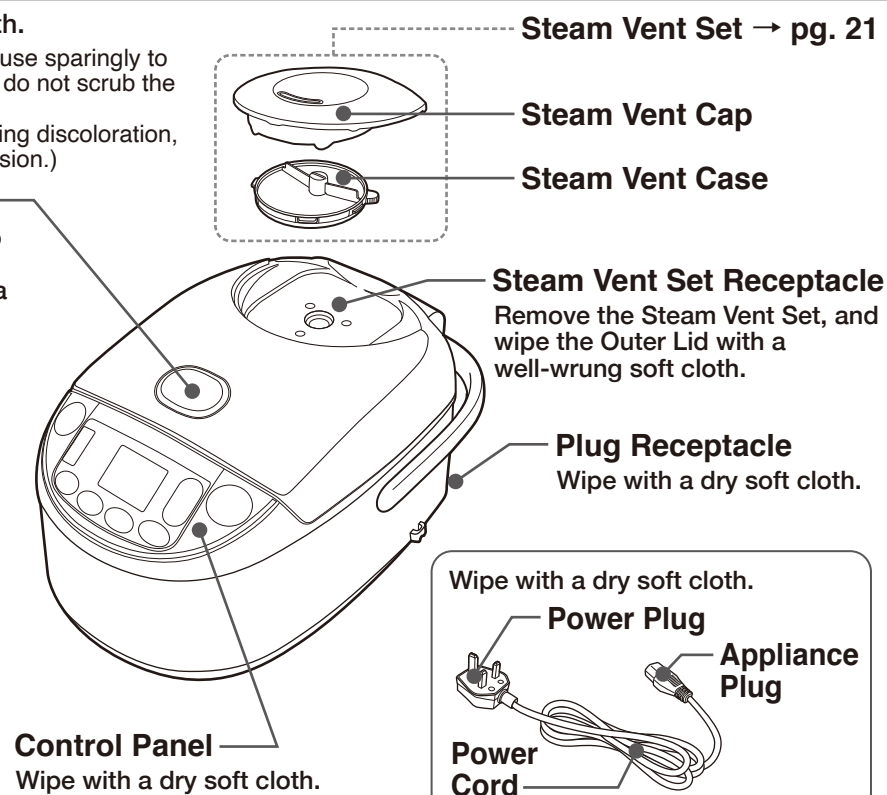
- The Outer Lid may not open.

Air Vent

Clean using a vacuum cleaner (once a month).

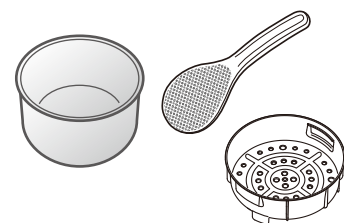


- Using the Rice Cooker with clogged Air Vent may cause the internal temperature to become abnormally high, resulting in breakdown.



Inner Cooking Pan (→ pg. 5) / Spatula / Steaming Basket

Wash using a neutral kitchen detergent and a soft sponge.



- Do not use polishing powder, metal or nylon scrubbing brushes.
- Handle gently. Do not strike it or rub it too hard.
- When dry rice or other food has stuck to the Inner Cooking Pan/Spatula/Steaming Basket, soak it in water until the food softens, and then wash this item off with a soft sponge or something similar.

Measuring Cup / Spatula Holder

Wash using a soft sponge.

To wash thoroughly, use a neutral kitchen detergent.



IF THERE IS AN ODOR

- 1** Fill the Inner Cooking Pan with water up to the water level for **WHITE** (water level 1 for the 1.0 L model and water level 2 for the 1.8 L model).
● Do not put other matter such as kitchen detergents in the Inner Cooking Pan.
- 2** Close the Outer Lid and press the **MENU** button to select the **QUICK** menu setting.
- 3** Press the **START/REHEAT** button.
- 4** When the melody (beep) sounds and switches to **Keep Warm** mode, press the **CANCEL** button.
- 5** Wait until the Main Body cools down, discard the water and clean accordingly.
● Open the Outer Lid and dry the Rice Cooker in a well ventilated place.

THE INTERIOR

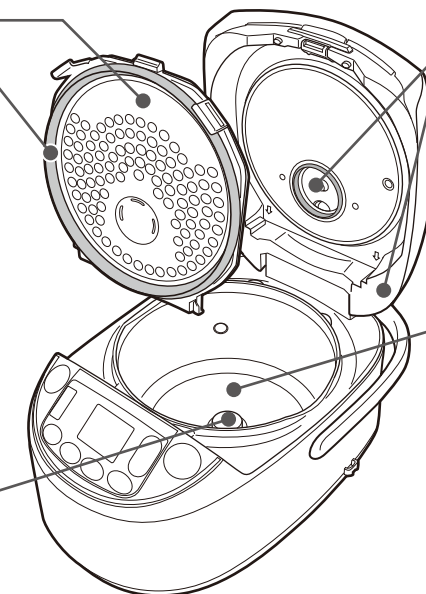
Inner Lid Set

Rinse in hot or cold water, wash using a soft sponge, and dry thoroughly.

- Remove rice or other matter. If not removed, steam may leak through, rice may dry, or cooking and Keep Warm may operate imperfectly.
- The Inner Lid Gasket cannot be removed.
- Be sure to clean the Inner Lid Set after every use. If left dirty or wet, the color may change to brown or rust may form.

Center Sensor

Wipe with a well-wrung soft cloth. If it becomes clogged with rice or other matter, remove with a bamboo skewer.



Outer Lid and Steam Vent

Hold the Outer Lid securely and wipe with a slightly damp soft cloth. Remove any rice or residue on the inside of the Outer Lid.

- If left dirty or wet, the color may change to brown or rust may form.

Heating Plate

Wipe the surface with a slightly damp soft cloth.

If rice or foreign matter become stuck to the Heating Plate, lightly polish them off with sand paper of around 320 grit after dipping in water.

If it becomes clogged with rice or other matter, remove with a bamboo skewer.

STEAM VENT SET Please allow the Rice Cooker to cool down before cleaning.

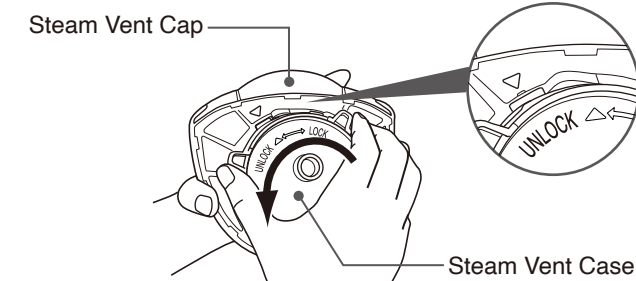
Rinse the exterior and interior of the Steam Vent Set in water and dry to remove all moisture.

- Leaving food and other matter in the Steam Vent Set can be a cause of foul smells and boiling over.
- If the Steam Vent Set contains rice or other food residue, clean it using a bamboo skewer, a cotton swab, or a similar item. → Be sure not to injure your fingers or other body parts when cleaning the Steam Vent Set.
- If moisture is left in the Steam Vent Set, water will spill out when the Outer Lid is opened.

HOW TO DETACH AND ATTACH THE STEAM VENT CASE

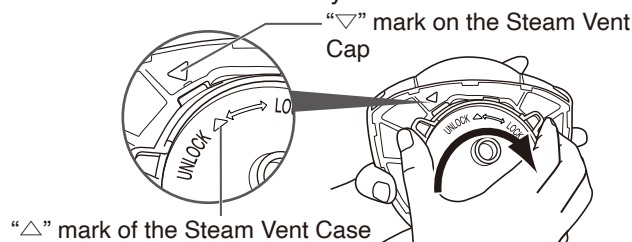
HOW TO DETACH

Turn the Steam Vent Case counterclockwise to remove it.



HOW TO ATTACH

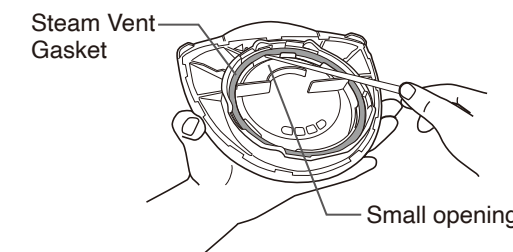
Align the "△" mark of the Steam Vent Case with the "▽" mark on the Steam Vent Cap. Then, turn the Steam Vent Case clockwise until it stops to attach the Steam Vent Case securely.



HOW TO DETACH AND ATTACH THE STEAM VENT GASKET

HOW TO DETACH

Insert a toothpick in the small opening to remove the Steam Vent Gasket.



HOW TO ATTACH

Attach the Steam Vent Gasket to the groove of the Steam Vent Cap firmly.

Make sure that the Steam Vent Gasket is not twisted.

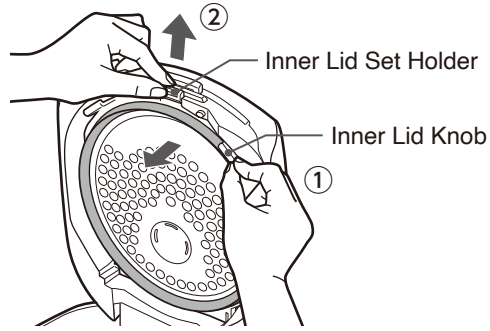
- If you use the Rice Cooker with the Steam Vent Gasket twisted and it is not attached firmly, steam or residue may flow out.

CLEANING AND MAINTENANCE (cont.)

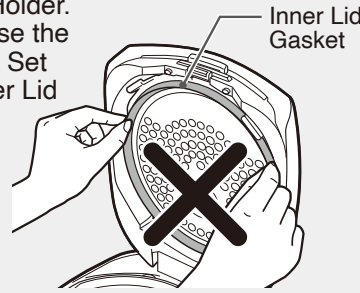
HOW TO DETACH AND ATTACH THE INNER LID SET

HOW TO DETACH

Hold the Inner Lid Knob (①), push up the Inner Lid Set Holder (②), pull the Inner Lid Set forward, and detach.

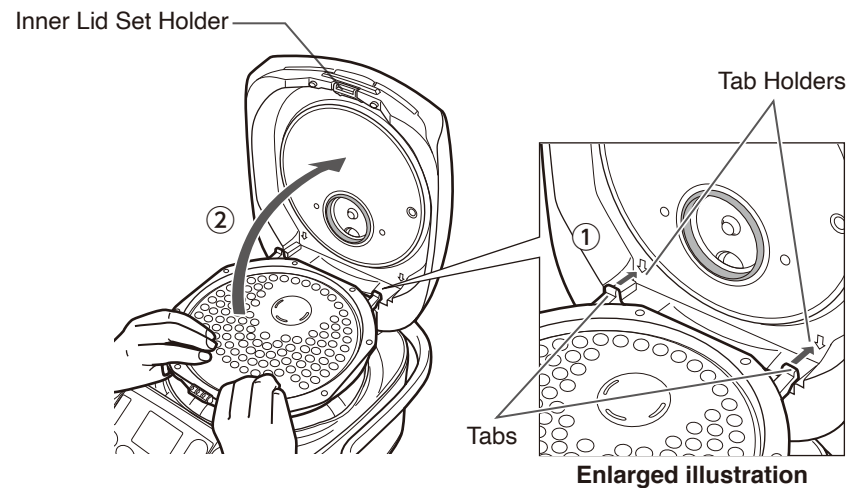


Do not forcibly pull the Inner Lid Knobs or Inner Lid Gasket toward you without pressing the Inner Lid Set Holder. May cause the Inner Lid Set and Outer Lid to break.



HOW TO ATTACH

Line up the Inner Lid Set Tabs (2 positions) with the Outer Lid Tab Holders, and then insert the tabs (①). With the Tabs inserted, press on the Inner Lid Set Holder (②) until you hear a click.



REPLACEMENT PARTS

- Please replace damaged parts for optimum performance.
- When replacing parts, please check the model number and the parts name beforehand, then contact the store where you purchased the Rice Cooker.



| Parts Names | Parts Number | |
|-------------------|--------------|--------------|
| Inner Lid Set | 1.0 L model | C137-GR |
| | 1.8 L model | C138-GR |
| Inner Cooking Pan | 1.0 L model | B566-6B |
| | 1.8 L model | B567-6B |
| Spatula | | SHAKN-6B |
| Spatula Holder | | 618112-00 |
| Measuring Cup | | 615784-00 |
| Steaming Basket | 1.0 L model | BU214036L-00 |
| | 1.8 L model | BU214037L-00 |



TROUBLESHOOTING GUIDE

● Please check the following points before calling for service.

| Problems | Cause (Points to check) |
|--------------------------|--|
| COOKING RICE | <p>Rice cooks too hard or too soft:</p> <ul style="list-style-type: none"> ● Increase or reduce water by 1–2 mm from the Water Level Line according to your preference. ● If the Rice Cooker is positioned on an uneven or tilted surface, the texture of the cooked rice may be too hard or too soft as the amount of water becomes inconsistent. ● The texture of rice varies depending on the brand of the rice, where it was harvested, and how long it was stored (new crop or old crop). ● The texture of rice varies depending on the room and water temperatures. ● Using the Timer may result in softer rice. ● If you cook rice using the QUICK menu setting, the rice may turn out sticky or hard. → Try using the WHITE or PREMIUM menu setting. ● Make sure the Inner Cooking Pan has not deformed. ● Rice may not have been cleaned sufficiently and too much bran may be left. ● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. ● Is there moisture or foreign matter on the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set, or the Steam Vent Set? → Wipe it off. ● Long Grain Rice may be slightly harder than normal. → To make it softer, fill the water slightly higher than the marked line on the Inner Cooking Pan (within 1/2 of scale) and cook. However, please note that adding too much water may cause it to boil over. |
| | <p>Rice is scorched:</p> <ul style="list-style-type: none"> ● Foreign matter such as rice may be stuck to the outer surface of the Inner Cooking Pan, the inside of the Main Body, on the Center Sensor or the Heating Plate. ● If you soak the rice for a long time or cook rice using the Timer, the bran may collect at the bottom, and the rice will be more easily scorched. ● Rice may not have been cleaned sufficiently and too much bran may be left. ● Make sure the Inner Cooking Pan has not deformed. |
| | <p>The surface of the cooked rice is uneven:</p> <ul style="list-style-type: none"> ● Depending on the heat convection while cooking, the surface of the finished rice may look uneven. ● Make sure the Inner Lid Set has not deformed. ● Make sure the Inner Cooking Pan has not deformed. |
| | <p>Boils over while cooking:</p> <ul style="list-style-type: none"> ● Did you use the wrong Menu or amount of water? → pg. 10 When cooking using the CONGEE THICK, CONGEE THIN, QUINOA, or STEEL CUT OATMEAL menu setting, the contents are particularly likely to boil over, so be sure not to use the wrong amount of water. → See “Be careful that the contents do not boil over.” on pg. 9. ● Leaving food and other matter in the Steam Vent Set can be a cause of boiling over. ● If the Steam Vent Set contains rice or other food residue, clean it using a bamboo skewer, a cotton swab, or a similar item. ● Make sure the Steam Vent Set is attached. ● Rice may not have been cleaned sufficiently and too much bran may be left. ● Make sure the Inner Cooking Pan has not deformed. |
| | <p>Unable to start cooking or the buttons do not respond:</p> <ul style="list-style-type: none"> ● Did you plug the Power Plug into the electrical outlet? ● Is the Appliance Plug disconnected from the Plug Receptacle? ● Does the Display show “E01” or “E02”? → pg. 26 ● Is the KEEP WARM light on? → Press the CANCEL button and press the START / REHEAT button. |
| | <p>Steam comes out from the gap between the Outer Lid and the Main Body:</p> <ul style="list-style-type: none"> ● Please check that the Inner Lid Set has not been dropped or deformed, and that the Inner Lid Gasket is not torn. ● Has the Inner Lid Gasket become soiled? → Clean the Inner Lid Gasket. ● Make sure the Inner Cooking Pan has not deformed. |
| COOKING RICE / KEEP WARM | <p>A noise is heard during Cooking / Keep Warm:</p> <ul style="list-style-type: none"> ● The microprocessor (MICOM) makes a sound while adjusting the heat power of the Rice Cooker. This does not indicate a problem. ● There is a spark-like noise when there is water left on the outer surface of the Inner Cooking Pan. → Always take precautions to wipe the outer surface of the Inner Cooking Pan and the inside of the Main Body clean, especially of moisture and foreign matter, before placing the Inner Cooking Pan into the Main Body. |
| | <p>The Reheat function does not work:</p> <ul style="list-style-type: none"> ● Make sure the KEEP WARM light is not off. → pg. 13 |

TROUBLESHOOTING GUIDE (cont.)

| Problems | Cause (Points to check) |
|---|--|
| <p>KEEP WARM</p> <p>During Keep Warm, rice has an odor, or rice becomes watery:</p> | <ul style="list-style-type: none"> Was the rice kept warm with the spatula left in the Inner Cooking Pan? Was cold rice reheated? Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. Rice may not have been cleaned sufficiently and too much bran may be left. Some odor may remain after cooking Mixed Rice or SLOW COOK menu. → Clean the Inner Cooking Pan thoroughly and perform "IF THERE IS AN ODOR" on pg. 20 The Keep Warm mode may not have been used for keeping rice warm. → Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor. → pg. 6 Did you clean the Rice Cooker thoroughly after every use? → Foul odors or the growth of bacteria may occur depending on how well the unit is cleaned, the room temperature based on the season or usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned. If you are concerned about odors, it may be effective to clean the Rice Cooker according to "THE INTERIOR" on pg. 21, then use the REGULAR KEEP WARM on pg. 11. It can be even more effective to increase the warming temperature, as described on pg. 26, "IF THE FOLLOWING OCCUR". |
| <p>During Keep Warm, rice becomes yellow or dry:</p> | <ul style="list-style-type: none"> Are you keeping warm a small amount of rice in the Inner Cooking Pan? Was the Keep Warm mode used for more than 12 hours? → pg. 11 The type of rice and water used may make the rice appear yellow. If you're worried because the rice changes color or is dry, see pg. 26 "IF THE FOLLOWING OCCUR". It may be effective to reduce the Keep Warm temperature. |
| <p>The Display does not show the elapsed Keep Warm time:</p> | <ul style="list-style-type: none"> Does the Display show the current time? → Press  or  button to change the display. See pg. 12 "NOTE". |
| <p>Extended Keep Warm is not accepted:</p> | <ul style="list-style-type: none"> Did you select a menu setting for which the Extended Keep Warm mode is not available? → pg. 11 Was the Keep Warm mode used for more than 12 hours? → If the Keep Warm mode is used for more than 12 hours, the Extended Keep Warm mode will not be accepted. Is the rice in the Inner Cooking Pan cold? → If the temperature of the Inner Cooking Pan is low, the Extended Keep Warm mode will not be accepted. |
| <p>The Keep Warm elapsed time display is blinking:</p> | <ul style="list-style-type: none"> If the temperature of the rice is low, or if the Keep Warm time has exceeded 12 hours, the Keep Warm elapsed time display will blink. (This differs depending on the menu.) → pg. 11 |
| <p>TIMER COOKING</p> <p>The Rice Cooker starts cooking immediately after the Timer is set:</p> | <ul style="list-style-type: none"> Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again. If the Timer is set to a shorter time than suggested, the Rice Cooker will begin cooking immediately. |
| <p>The rice is not ready at the set time:</p> | <ul style="list-style-type: none"> Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again. Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage. |
| <p>The Timer cannot be set:</p> | <ul style="list-style-type: none"> Did you press the START / REHEAT button after setting the time? → The START / REHEAT button must be pressed to complete setting the Timer. Is "7:00" blinking on the Display? → Unless the current time is set, the Timer function will not be accepted. → pg. 7 Have you selected a Menu item that doesn't work with the Timer function? → The Timer function is not available in the QUICK and MIXED menu settings. |

| Problems | Cause (Points to check) |
|---|---|
| <p>SLOW COOK</p> <p>SLOW COOK menu food is not cooked through:</p> | <ul style="list-style-type: none"> The cooking time may have been too short. → Be sure to follow the cooking times suggested in the RECIPES. If it still requires time adjustments, use  or  buttons to change cooking times. → pg. 15 Did you measure the ingredients accurately? → Inaccurately measured ingredients may cause boiling-over or undercooking. Make sure the Inner Cooking Pan has not deformed. → If the Inner Cooking Pan is deformed, the ingredients may stick on the inside or be undercooked. |
| <p>Unable to start SLOW COOK menu setting:</p> | <ul style="list-style-type: none"> Did you press the SLOW COOK button? → pg. 15 |
| <p>STEAM COOKING</p> <p>Food does not steam:</p> | <ul style="list-style-type: none"> Is there sufficient water for steaming? → pg. 16 Are there too many ingredients? → Reduce the amount of ingredients, or increase cooking time. Are the ingredients too large? → Cut ingredients into smaller sizes, or increase cooking time. → pg. 17 "Estimated Steaming Time" |
| <p>Steamed food is hard:</p> | <ul style="list-style-type: none"> Vegetables: Steaming time is too short. Add more water and continue steaming. Fish and meat: Steaming time is too long. Reduce the steaming time. |
| <p>Steamed food is cold:</p> | <ul style="list-style-type: none"> Has too much time elapsed since cooking was completed? → Do not leave on Keep Warm. Take out the ingredients immediately after cooking. |
| <p>OTHER</p> <p>The Outer Lid cannot be opened:</p> | <ul style="list-style-type: none"> If you press the edge of the Open Button, the Outer Lid may be difficult to open. Be sure to press the center of the Open Button. |
| <p>The Outer Lid won't close:</p> | <ul style="list-style-type: none"> Is the Inner Lid Set attached correctly? → If the Inner Lid Set is not attached, the Outer Lid is constructed so that it will not close, for safety's sake. This is not a malfunction. |
| <p>The Outer Lid opens during cooking:</p> | <ul style="list-style-type: none"> Did you close the Outer Lid completely? → Be sure to close the Outer Lid until you hear a click. |
| <p>You mistakenly put the rice and water directly into the Main Body:</p> | <ul style="list-style-type: none"> Putting rice and water directly into the Main Body may cause a malfunction. Contact the store where you purchased the product. |
| <p>There's a resinous odor, such as that of plastic:</p> | <ul style="list-style-type: none"> When you use this product for the first time, there will be a resinous smell, such as that of plastic, but the odor will lessen as you use the product. If you are concerned about the odor, please see pg. 20 "IF THERE IS AN ODOR". |
| <p>When power failure occurs:</p> | <ul style="list-style-type: none"> If too many appliances are used simultaneously, overload may occur and the breaker will cut off the electricity. → If another appliance is plugged in the same outlet as the Rice Cooker, unplug it before resetting the breaker. If the electric supply recovers within 10 minutes, the Rice Cooker will resume cooking automatically. |
| <p>The estimated time until cooking completion is not displayed:</p> | <ul style="list-style-type: none"> When pots of rice are cooked consecutively, the estimated time will not be displayed until the Main Body cools down, but the rice cooking will start. This is not a malfunction. |
| <p>There is rust colored residue on the inside of the Outer Lid or the Inner Lid Set:</p> | <ul style="list-style-type: none"> If rice residue is stuck on the Outer Lid or the Inner Lid Set and has discolored, clean it. → pg. 21 |

ERROR DISPLAYS AND THEIR MEANINGS

| Panel Display | Cause (Points to check) |
|---|--|
| | <ul style="list-style-type: none"> The temperature of the Lid Sensor or the Center Sensor is too high. → Press the CANCEL button and open the Outer Lid for more than 30 minutes and allow the interior to cool down. (Be careful not to burn yourself.) → To cool faster, see pg. 9 "REMARKS" |
| | <ul style="list-style-type: none"> If the Display shows a blinking 7:00, set the time. → pg. 7 If rice is cooked while the Display shows a blinking 7:00 (without first setting the time), the current time will not be shown during the cooking or keep warm process. |
| The Display turns off when the Power Plug is unplugged from the electrical outlet: | <ul style="list-style-type: none"> The built-in Lithium Battery is dead. The Display will turn off and stored memories (current time, menu selection, and Keep Warm settings) will be erased when the Power Plug is unplugged from the electrical outlet. However, the Rice Cooker will function normally once the Power Plug is plugged in and the time is set. Please contact the store where you purchased the Rice Cooker to have the Lithium Battery replaced (a fee will be charged for the replacement). |
| Odd Display: | <ul style="list-style-type: none"> Unplug the Power Cord from the electrical outlet and plug it in again. |
| | <ul style="list-style-type: none"> Indicates malfunction. → Please contact the store where you purchased the Rice Cooker. |

When you are concerned about foul odors, color changes or dryness in the rice

IF THE FOLLOWING OCCUR Change the Keep Warm temperature.

Depending on the region or environment, the Keep Warm temperature may be lower, and this can cause foul odors in the rice. If the Keep Warm temperature rises, this can cause the rice to change color or become dry. If the rice smells, changes color or becomes dry, try changing the Keep Warm temperature settings as follows.

- REGULAR KEEP WARM and EXTENDED KEEP WARM will change at the same time.

How to Change the Keep Warm Temperature Settings

1 Set the Inner Cooking Pan and plug in the Power Cord.
→ See step 4 under "BASIC COOKING STEPS" on pg. 8

2 Press and hold the **CANCEL** button for 3 seconds or longer.

3 Press **▲** or **▼** to set the temperature.
If you press **▲**, the setting changes in the direction of **➡**. If you press **▼**, the setting changes in the direction of **⇨**.

If you are worried about odors in the rice, select [1], [2], or [3] to increase the Keep Warm temperature.

If you are worried about changes in color or dryness in the rice, select [-1], [-2], or [-3] to decrease the Keep Warm temperature.

4 Press the **MENU** button.

NOTE:

- Settings cannot be changed during Cooking (slow cooking or steaming), Reheating, Regular Keep Warm, Extended Keep Warm, or Timer Cooking.
- If you are unable to successfully complete the operation the first time, start again from Step 1.
- Once you change the setting, that setting will be saved even if you unplug the Power Plug or the Appliance Plug.
- If 15 seconds or longer elapse without any action while you are changing the setting, the display will revert to the current time and the setting will not be changed.

If there is no improvement after you change the Keep Warm temperature setting, return it to the original setting, as the changed setting may cause odors, color changes or dryness.

SPECIFICATIONS

| Model No. | | NL-GAQ10 | NL-GAQ18 |
|--|---|---------------------------------------|---------------------|
| Cooking Capacity of Each Menu Setting (approx. L) [cups] | WHITE (long grain white rice) | 0.18-1.0 [1-5.5] | 0.36-1.8 [2-10] |
| | PREMIUM (long grain white rice) | 0.18-1.0 [1-5.5] | 0.36-1.8 [2-10] |
| | QUICK (long grain white rice) | 0.18-1.0 [1-5.5] | 0.36-1.8 [2-10] |
| | SHORT GRAIN WHITE (short grain white rice) | 0.18-1.0 [1-5.5] | 0.36-1.8 [2-10] |
| | MIXED (long grain white rice) | 0.18-0.72 [1-4] | 0.36-1.08 [2-6] |
| | CONGEE THICK (long grain white rice) | 0.09-0.18 [0.5-1] | 0.09-0.27 [0.5-1.5] |
| | CONGEE THIN (long grain white rice) | 0.09 [0.5] | 0.09-0.18 [0.5-1] |
| | BROWN (medium grain brown rice, long grain brown rice) | 0.18-0.72 [1-4] | 0.36-1.44 [2-8] |
| | GABA BROWN (medium grain brown rice, long grain brown rice) | 0.18-0.72 [1-4] | 0.36-1.44 [2-8] |
| | QUINOA | 0.18-0.72 [1-4] | 0.36-1.08 [2-6] |
| STEEL CUT OATMEAL | 0.18-0.45 [1-2.5] | 0.36-0.54 [2-3] | |
| Height Limit for Steamed Foods | 3.5 cm | | |
| Rating | AC 220-230 V 50/60 Hz | | |
| Electric Consumption | 610 W | 820 W | |
| Average Power Consumption during Keep Warm | 34 Wh | 41 Wh | |
| Rice Cooking System | Direct Heating | | |
| Power Cord Length | 1.0 m | | |
| External Dimensions <approx. cm> | 25.5 (W) × 38 (D) × 22 (H) (42.5*1) | 28 (W) × 40.5 (D) × 25.5 (H) (48.5*1) | |
| Weight | approx. 3.6 kg | approx. 4.6 kg | |

- This product may not operate properly in certain environments or places with high altitudes or extreme weather conditions. Please avoid using this product in such areas.
- This product cannot be used in areas where power supply voltage or power supply frequency is different.
- (*1) Height with the Outer Lid open.

■ WARNING - THIS APPLIANCE MUST BE EARTHED

IMPORTANT

The wires in this mains lead are coloured in accordance with the following code:

Green-and-yellow: Earth Brown or Red: Live Blue or Black: Neutral

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows.

The wire coloured green-and-yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol or coloured green or green-and-yellow. The wire coloured blue must be connected to the terminal which is marked with the letter N or coloured BLACK.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured RED.

This appliance must be protected by a 13A fuse if a 13A plug is used or, if any other type of plug is used, by a 10A fuse either in the plug or adaptor or at the distribution board.

