

Electric IH Rice Cooker

RC-ID31

User manual



Contents

Preparations before use

Safety precautions	2
Using precautions	6
Part name	8

Operation instructions

Preparation	12
Operation instructions Rice cooking	13
Calorie-measuring method	21
Operation instructions Timer setting	22
Operation instructions Stew	23
Operation instructions Fermentation	24
Pots that can and cannot be used with the IH stove ..	25
Operation instructions IH stove (steaming, boiling and stir-frying)	27
Recipes	28
Cleaning and maintenance	30

Others

Troubleshooting	32
Specifications	38
Warranty and after-sales services	38
Category list (by rice kinds)	39
Warranty card	Back cover

Safety precautions

To avoid causing harm and property damage to you or others, please read carefully and follow the "Safety Precautions" below.

Symbols definition



Indicates reminder and Warning.



Indicates Prohibition.



Indicates Must do.



Warning

Improper usage may cause death or serious injury.

Please utilize power plug and cable correctly



Must do

- **Please clean the dust from the power plug regularly**

It may cause insulation fire, electrical shock due to dust accumulation and moisture intrusion.

- **Please plug into the power plug tightly**

To avoid short circuits that may lead a fire or electrical shocks.



Unplug the product

- **Please always remove the plug from the outlet before cleaning, check and move**

In case electrical shock and injury. After the plug taken out. It will need 1 minute to cool down so please don't unplug immediately.



Avoid contact with wet hands

- **Please do not plug, or unplug with wet hands**

To avoid electrical shocks, burns and injuries.



Prohibited

- **Please do not use when the electrical cable is in a knot or bundle**

To avoid overheating and causing burns or a fire. Please make sure to use it after the cable is extended.

- **Please do not use a AC other than 220V~**

To avoid causing a fire and electrical shocks.



Prohibited

- **Please do not damage the power cable**

- **During transport or storage please do not pull the power cable**

Please do not damage, overuse, forcefully bend, pull, twist, crush or put heavy objects on the power cable.

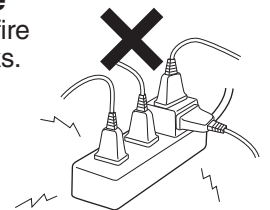
To avoid short circuits that will cause a fire or electrical shocks.

- **Please do not use damaged power cable, power plug and a loose electrical outlet**

To avoid short circuits that will cause a fire or electrical shocks. When the power cable is damaged, please contact customer service repair center.

- **Please do not use it outside of the electrical outlet or with an extension cable**

To avoid causing a fire and electrical shocks.



- **Please do not allow kids to lick the power plug**

To avoid injuries or electrical shocks.



Must do

- **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**

- **If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard**



Must do

- **Caution Hot! Because operation of this product may generate residual heat on the surface of the IH stove**



Must do

- **If the supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard**



Must do

- **Please immediately stop using if something unusual occurs, turn off the power, and remove the power plug from the electrical outlet**

To avoid smoke, a fire and electrical shock.

[Examples of unusual occurrence]

- **Smell of burning, abnormal sounds during operation**
- **Power plug, power cable is unusually hot**
- **When moving the power cable, there is intermittent power**
- **Always stop working during operation**
- **Tingling and electrical shock to the touch**

➡ Please stop using immediately, and contact the store where it was purchased from or customer service.

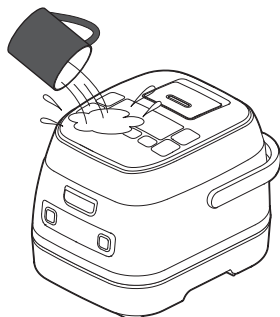


Avoid getting the product wet

- **Please do not pour water on the surface**

- **Please do not wash the body with water**

It may lead to fire and electric shock caused by electric leakage and short circuiting.



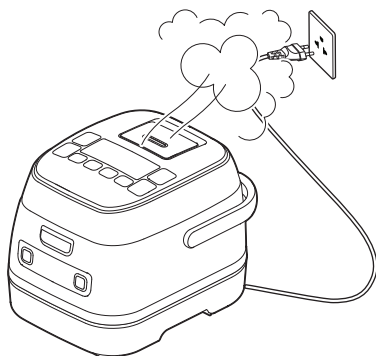
During rice-cooking



Prohibited

- **Please keep the power cable and plug away from the steam vent**

Failing to do so may result in fire and electric shock.



- **Please do not open the outer lid**
- **Please do not carry**
- **Please do not place your face and hands near the steam vent**

Touching the steam vent may result in burns caused by steam ejection.

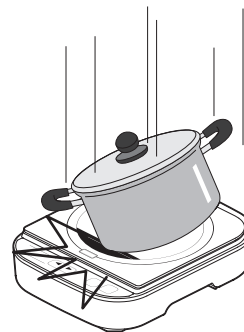
Issues concerning the heating panel of the IH stove



Prohibited

- **Please don't crashing it brutally**

Please do not sit on this product or place other items on top of this product. Doing so may result in electric shock, fire and injury, etc. caused by cracking.



- **Only pots should be placed on the stove**

- **Items such as gas stoves, liquefied gas bottles, cans, hot water bags, and batteries are not allowed on the stove**
Placing these items on the stove may result in explosion caused due to overheating.

- **Distillation vessel, aluminum foil pot, paper with aluminum foil pasted inside, aluminum foil, etc.**

Doing so may result in fires and burns caused by overheating.

- **Metal spoon, pot cover, etc.**

Doing so may result in fires and burns caused by overheating.

- **Please do not place flammable substances on or near the top of this product**

Doing so may result in fires and burns.

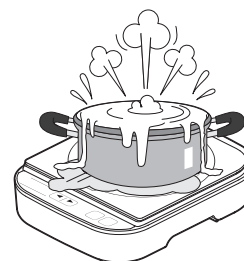
When the IH stove is used to heat liquids



Must do

- **Please lower the power level and stir occasionally**

Note: Making hot soup and curry may result in burns and injuries caused by unexpected boiling and splashing of the cooking liquor.



Safety precautions

Continued



Prohibited

- **Please do not block the steam vent of the inner lid**

Please do not insert plastic-packaged food or use other lids inside the pot. Doing so may result in overheating caused by the blocking of the steam vent.



Prohibited

- **Please do not use this product other than stated in the manual**

Doing so may result in fires, burns, electric shock and injuries.



Prohibited

- **Please do not lay paper, tablecloths or anti-fouling covers on the heating panel of the IH stove**

Doing so may result in overheating, failure, smoke and fire caused by sensor operation error.

When using the IH stove for stir-frying



Prohibited

- **Do not leave midway while cooking**
- **Please lower the preheating heat level and avoid overheating**

Failure to do so may result in fire caused by insufficient cooking oil.



Do not disassemble

- **Please do not disassemble, repair or modify this product**

To avoid causing a fire, electrical shocks and injuries. During repair please consult with the store where it was purchased or customer service.



Attention

Warnings for misuse of this product which may cause injuries or property damage.



Unplug the product

- **Be sure to hold the power plug part and avoid pulling the power cable when unplugging the power plug**

Failing to do so may result in fire and electric shock caused by power cable damage.

- **When not in use for a long time, be sure to unplug the power plug from the socket**

Failure to do so may result in fire and electric shock caused by insulation aging.



Prohibited

- **Please do not place this product near objects that are susceptible to magnetic fields**

Information on bank cards, bus cards, magnetic tapes, and the like may be lost or damaged. Interference may occur with radios and TVs, resulting in low volume of audiovisuals.



Must do

- **Users of pacemakers should consult their doctor before using this product**

Failing to do so may result in malfunction of pacemakers caused by magnetic line of force.



Prohibited

- **Please avoid empty or dry burning and avoid overheating of the IH stove**

Failure to do so may result in burns and fires caused by damages to the pot from overheating.



Issues concerning the place of use



Avoid getting the product wet

- **Please do not use this product in places with water or near sources of fire**

Doing so may result in short-circuiting and electric shock.



Prohibited

- **Please do not use this product on an uneven surface or on thermolabile mats**

Doing so may result in fires.

- **Please do not use this product inside narrow shelves**

Doing so may result in fires and electric shock caused by the exposure of the operating panel and power cable to the steam vent.



Prohibited

- **Please do not block the exhaust and Suction ports, and do not place your hands, face or other objects near the exhaust and suction ports**

Doing so may result in burns and fires caused by overheating inside the body. Please do not lay paper or tablecloths and other inhalable items under the Suction port at the bottom. In addition, please do not place easily inhalable seasonings near this product.



Do not touch

- **Please do not touch high temperature parts when the product is in use or right after using this product**

Doing so may result in burns. Please carry out cleaning and maintenance after the product has sufficiently cooled.



Prohibited

- **Please do not use this other than for residential purposes**

This product was designed as a residential product, please do not use this other than for the house, to avoid causing a fire.



Must do

- **Please place the handle behind this product during rice-cooking**

Failure to do so may result in the overheating of the handle due to steam.



Prohibited

- **Please do not use an incompatible inner pot**
- **Please do not use an incompatible inner pot directly with the IH stove, gas stove or other stoves**

Doing so may cause fires.

When the IH stove is in operation



Prohibited

- **Please do not place the cooker on an uneven surface**

Doing so may result in burns and injuries caused by falling and overturning when placed on the edge of the heating panel.

- **Please do not move this product if there is a pot on the heating panel**

Doing so may result in burns and injuries caused by the falling of the pot.

When transporting the cooker



Prohibited

- **Please do not shake the product back and forth by its handle**
- **Please do not allow it to fall down or expose it to strong impact**

Doing so may cause damage that could result in fires and electric shock.

- **Please do not touch the push button**

Doing so may result in injuries and burns caused by unexpected pushing of the outer lid.



Must do

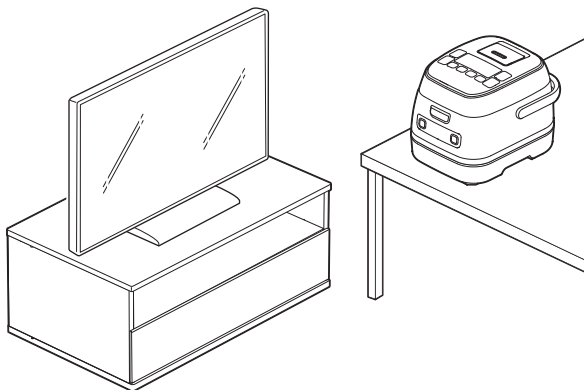
- **Cut off the power supply to avoid electric shocks in the event that the surface of the IH stove is cracked**

- **The IH Rice Cooker shall not be operated by external timer or separate remote control system**

Using precautions

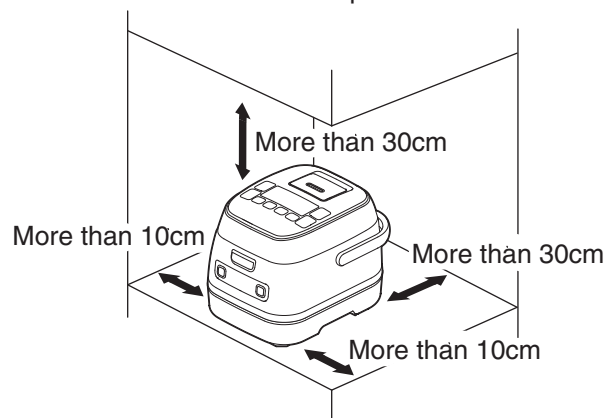
■ Issues concerning on the settings

- **Please avoid placing the device near radios, televisions, remote controls, batteries, etc.**
Failure to do so may lead to malfunction caused by noise interference.



- **Please do not use this product in the following conditions. Doing so may result interrupt heating and negatively impact cooking results.**
 - Low room temperature
 - The place for cooking have a very high altitude
 - Low water temperature
- **Please use this product on a firm and stable table top.**
Failing to do so may result in inaccurate measurements when used on a thin soft platform or inclined surfaces.

- **Please avoid walls, furniture, etc. The specific distance is shown in the figure below.**
- **Please do not place objects around the exhaust port at the back of the product.**
Doing so may result in overheating and fires when used in narrow places. Please use this product in a well-ventilated and water-free place.



- **Please avoid overlays for the IH stove.**
Please do not overlap this IH stove with other IH stoves and IH rice cooker. Doing so may result in running error and other issues.
- **Please do not heat this IH rice cooker on other IH stoves.**
Doing so may result in run-time errors, faults, overheating and fires caused by malfunction of the temperature sensor.

■ Precautions for use of the IH Rice Cooker

- **Do not cover with a cloth when it is in use.**
Doing so may result in deformation and discoloration.
- **Please do not reheat cooled rice. (Clay Pot Rice)**
Doing so may result in fault.
- **The fluorine coating on the inner pot will be consumed and peeled off due to use, which is harmless to human body.**
After the coating is peeled off, please order an inner pot replacement produced by the original factory if you are concerned about continued use. Please consult the sales store or customer service center when purchasing.
- **After the button is pressed, the beeper rings, indicating that the cooking is finished.**
When the button is pressed: The beeper rings once. 🎵
When the Rice Kinds button is pressed and the selection is still not available: The beeper rings two times. 🎵
When cooking finishes: The beeper rings four times. 🎵
- **In order to prevent the inner pot from being damaged and the coating from peeling off, please observe the following precautions.**
 - Please avoid dry burning
 - Only use the warming function with Rinse Free rice and White Rice
 - Only put Rinse Free rice and White Rice into the cooker for long periods of time
 - Please do not use acid or alkaline ingredients or substances in the inner pot
 - Please do not use metal materials such as spoons
 - Please use sponge for cleaning and maintenance, and do not use other hard materials
 - Please do not put hard objects such as tableware into the cooker
 - Please do not put this product into the dishwasher
- **Please clean the rice attached on the pot timely.**
Failure to do so may result in overflow and failure caused by incomplete closure of the outer lid and the steam vent.
- **Cookware can only be used in combination with the IH stove and cannot be used for other purposes.**
- **Please do not use with foreign objects attached.**

■ Precautions for use of the IH Stove

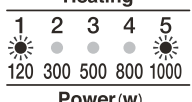
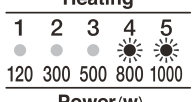
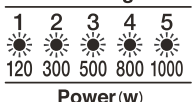
- When the button is pressed, the beeper rings if there are any abnormalities.
- Please wipe off the water droplets on the outside of the pot and the heating panel before using.
Failure to do so may result in overheating and failure caused by lower efficiency of the IH stove.
- Please don't use other objects to crash on the edge of heating panel.
Doing so may damage the heating panel.
- Please place the cooker in the center of the heating panel.
Failure to do so may result in running error.
- Make sure the device is turned off before removing the rice cooker from the IH stove.

- Heat levels may vary depending on the material, shape and thickness of the pot.
- Steam from the exhaust port at the back may result in the heating of the place where the product sits.
- Heat level at the heating surface
- It is not abnormal that the cooling fan makes a sound after heating has finished.
When in use or after use, the cooling fan rotates to cool the inside of the body. Please do not unplug the power cable until the cooling fan stops rotating.

Rating of heat level	1	2	3	4	5
Power of heat level	Approximately equal to 120W	Approximately equal to 300W	Approximately equal to 500W	Approximately equal to 800W	Approximately equal to 1,000W

■ IH stove safety precautions

During cooking, the following safety features will come into play when an abnormality occurs.

Heat level setting display (Blinking)	Safety function	Correspondence
<p>Heating</p>  <p>Power (w)</p>	Cooker detection function	Please do not move away the pot, or do not use the pot which can not be used on IH stove, an error will be displayed and heating will stop.
<p>Heating</p>  <p>Power (w)</p>	Anti-overheating function of the internal circuit	If a high internal temperature occurs, the indicator light flashes and the heating stops. Please disconnect the power supply and wait for the body to cool before using.
<p>Heating</p>  <p>Power (w)</p>	Anti-overheating function of the heating panel	If the heating panel's temperature becomes too high, heating stops. Please disconnect the power supply and wait for the heating panel to cool before using.
No Display	Automatic power-off function/small object detection function	If no operations are performed for more than 2 hours after cooking starts, In the event that an unusable pot is placed on the IH stove for heating or heating is performed without a pot, and only small objects such as spoons are placed on the IH stove for heating, heating stops and the power supply disconnects after the beeper rings once.

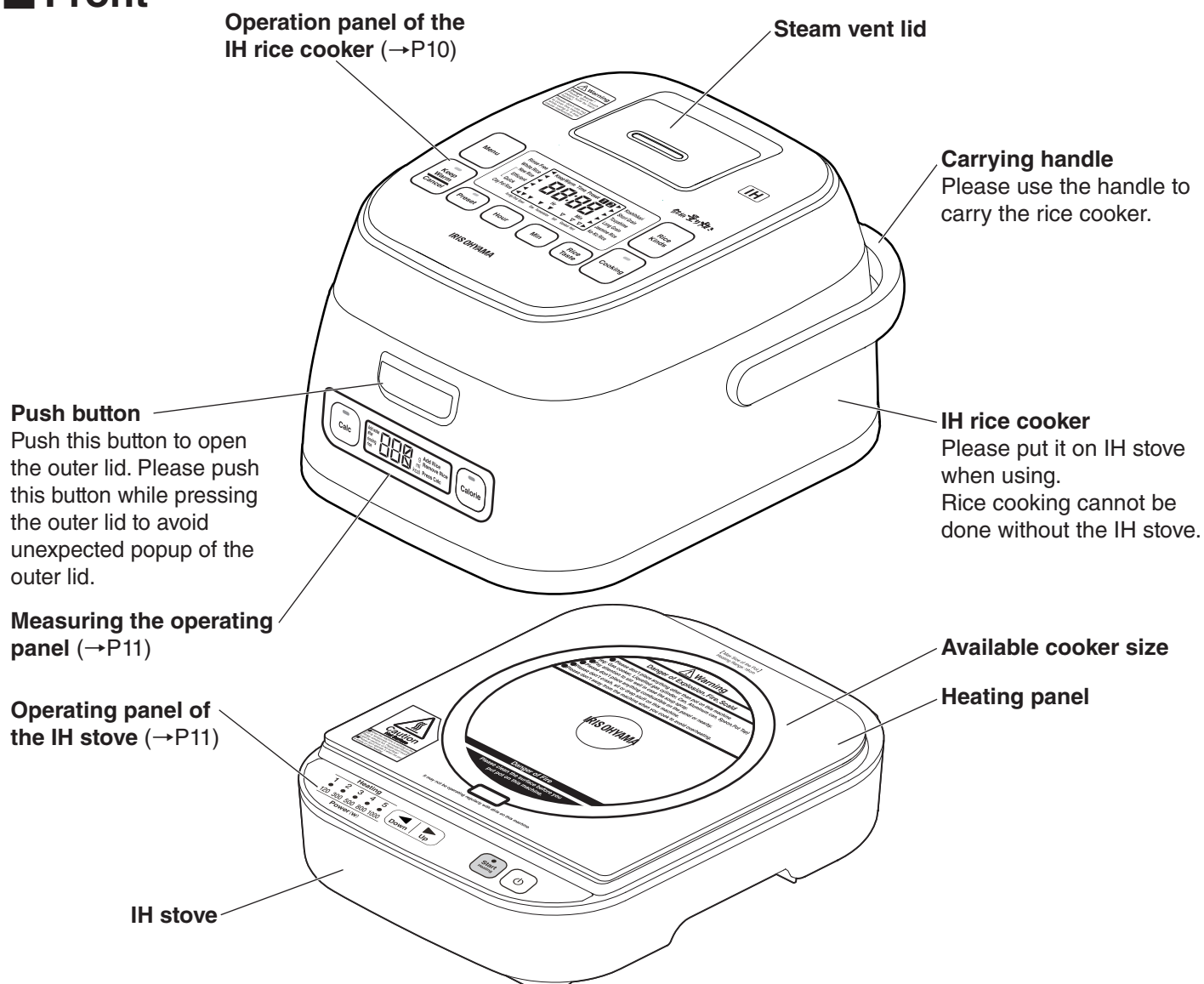
※ In the event that other information is displayed or abnormalities are not resolved, please consult the sales store or customer service center where you purchased the product.

Disposal

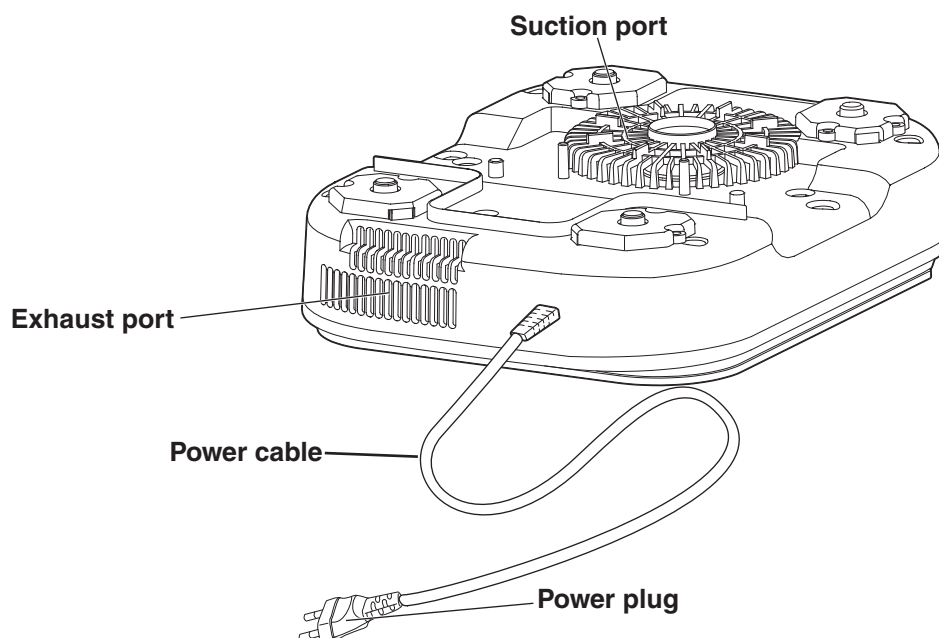
- Please do not litter the device and package. Please dispose according to local regulations.

Part name

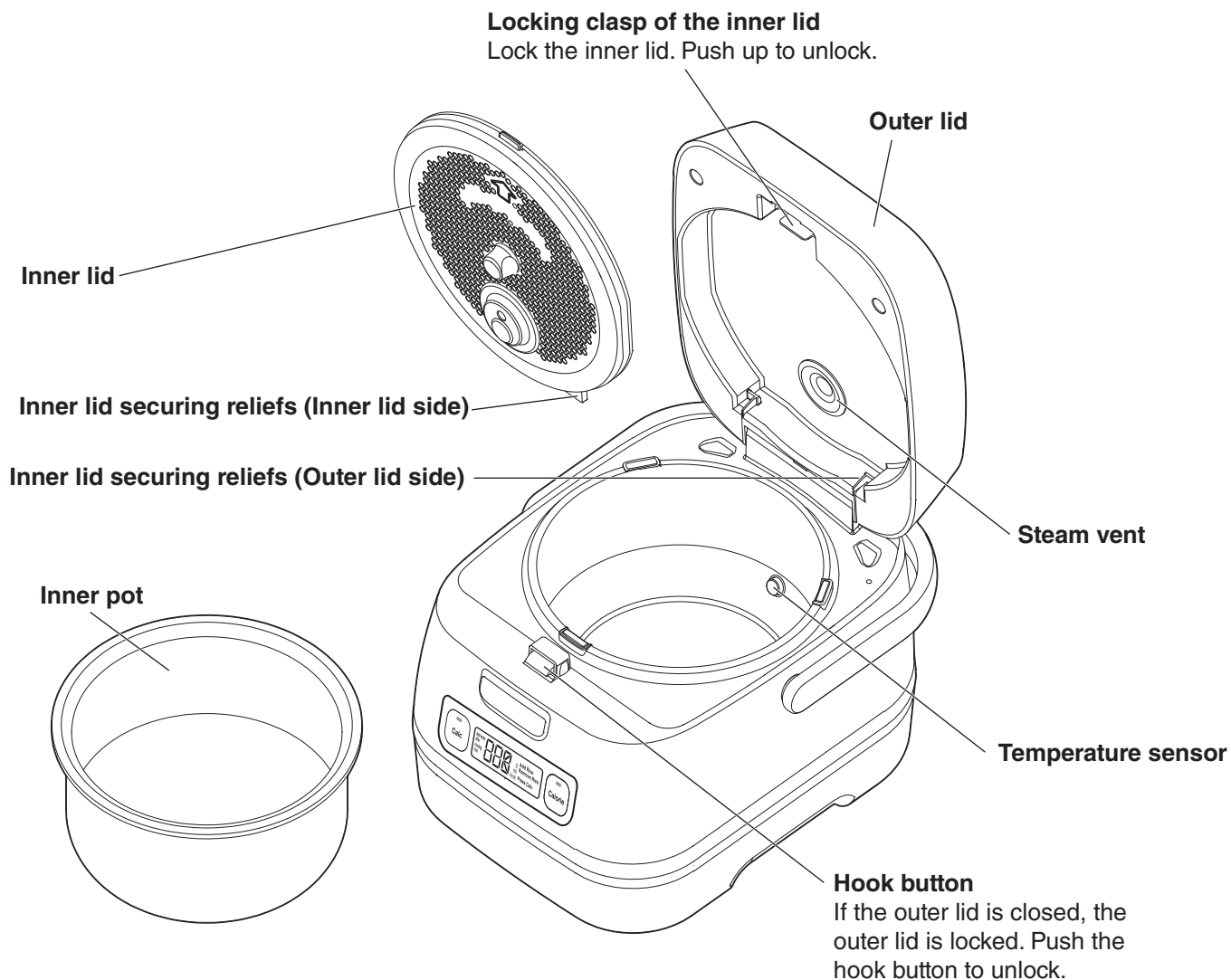
■ Front



■ Bottom structure of the IH stove

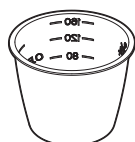


■ IH Rice Cooker Inside



■ Accessories

Measuring cup

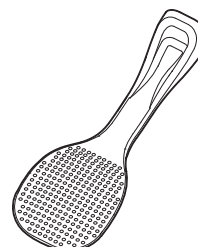


For White Rice only
(Transparent)

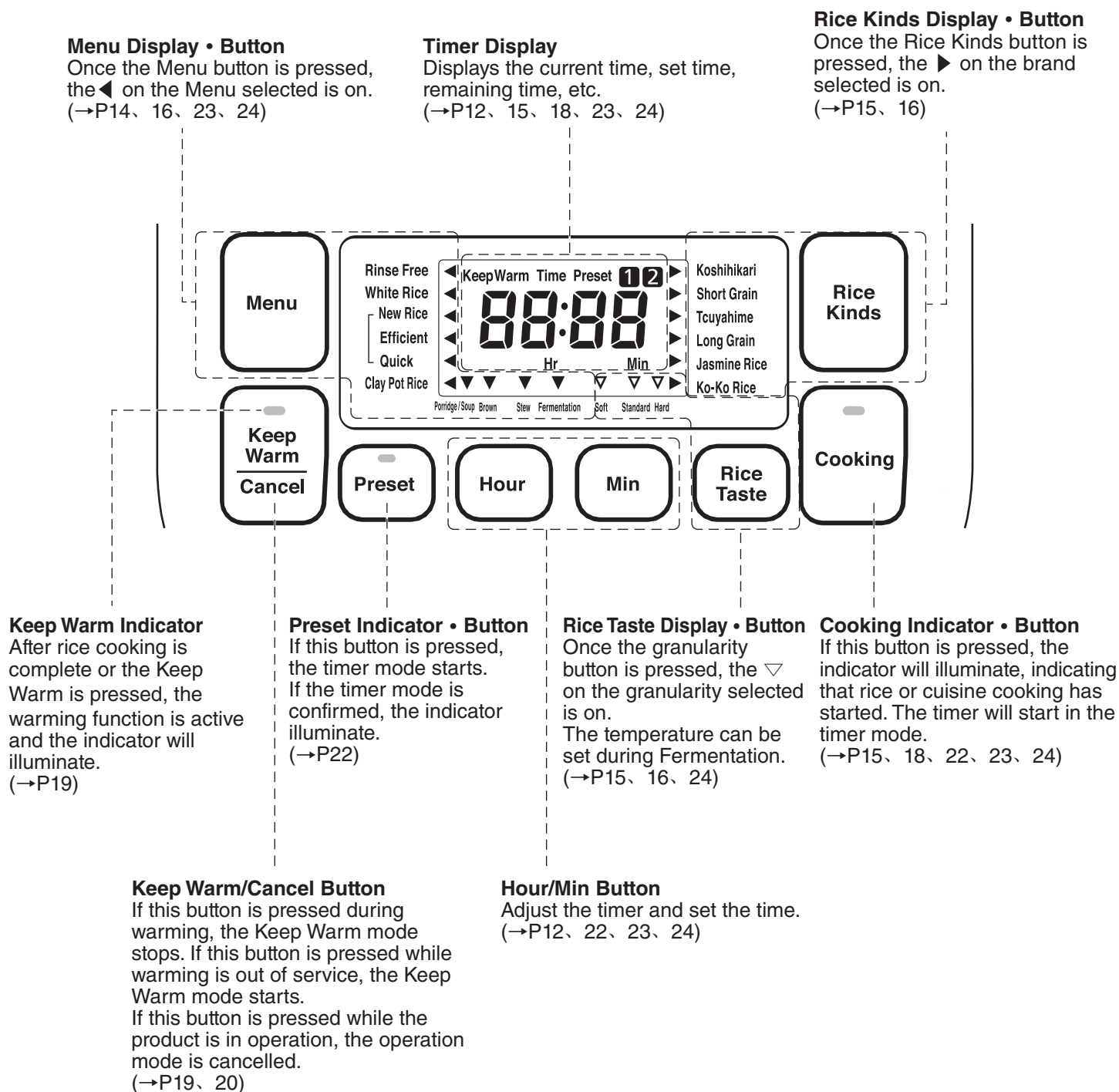


For Rinse Free rice only
(Green)

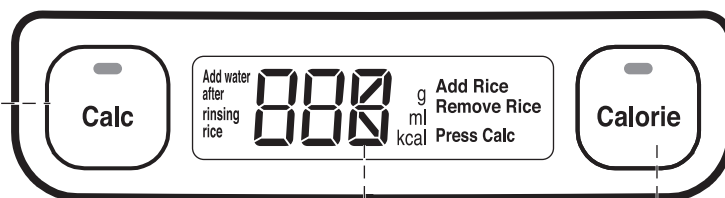
Vertical rice spoon



■ Operation panel of the IH rice cooker



■ Measuring the operating panel



Calc Indicator • Button

If this button is pressed, the rice cooking mode will be initiated and rice measuring will be started.

(→P16、17)

If this button is pressed while calorie measurement is being displayed, the device will switch between weight and calorie measurement.

(→P21)

Rice Cooking Measurement Guide Display

When rice cooking is being measured, the most suitable water volume will be displayed based on the proportion of rice. If calories are being displayed, the reading of calories or weight will be displayed.

(→P16、17、21)

Calorie Indicator • Button

If the Calorie button is pressed, measuring starts and the calories of the rice in the cooker will be displayed.

(→P21)

■ Operating panel of the IH stove

Heat Level Setting Display

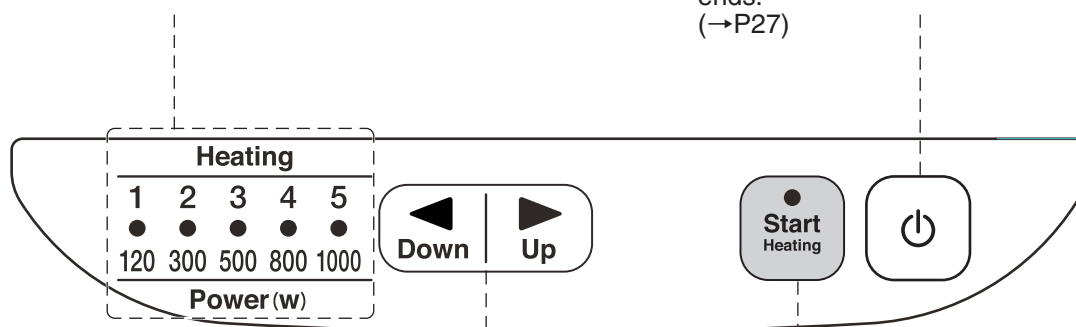
The upper display indicates the heat level setting.

(→P27)

Button

If this button is pressed, cooking ends.

(→P27)



Heat Level Control Button

Adjust and control the heat level.

(→P27)

Start Heating Indicator • Button

If this button is pressed, the indicator will illuminate and heating will begin.

(→P27)

Preparation

■ When using this device for the first time

Please wash and clean the inner pot, inner lid, steam vent lid and accessories. (→P30、31、32 "Cleaning and Maintenance")

Please install the inner lid and steam vent lid firmly after cleaning.

3 If the time display flashes, the time will change when the Hour/Min button is pressed

- Pressing this button enables fast forwarding.
- If not pressing the button. The program will be confirmed after 5 seconds, seeing [:] flashes.

A rectangular digital display with a black border showing the time 2:45 in a simple digital font.

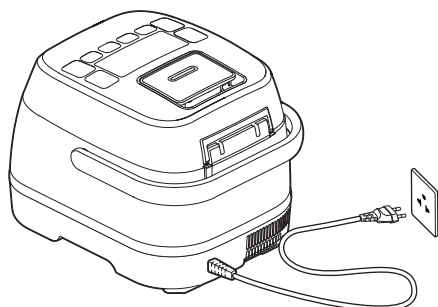
■ Method for adjusting the timer

This product is equipped with a built-in timer to allow timer cooking. If the current time is not displayed, please follow the steps below to set the clock.

※ The timer cannot be adjusted while cooking rice, warming and time setting are in progress.

1 Connect the power cable and insert the IH rice cooker

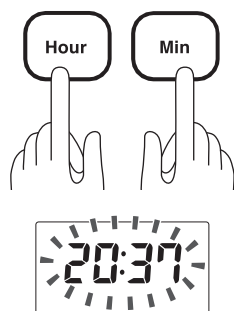
- Plug the power plug into the socket.
- Please put the IH rice cooker on the IH stove.
- The display shows the memory of the Menu, Rice Kinds, and Rice Taste.



※ If the operation is cancelled halfway, please press the Keep Warm/Cancel button or remove the IH rice cooker from the IH stove.

2 Press and hold the Hour or Min button for more than 1 second

- The time will flash.

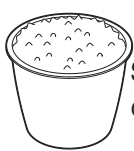


■ Rice cooking without rice measuring

When the Calc button is not pressed for rice cooking, please follow the below.

1 Be sure to measure the rice with the measuring cup come along with the device

- One cup is about 180ml.
- For Rinse Free rice and White Rice, 3 cups are the maximum. For Porridge/Soup mode, if cook dense porridge, 1 cup is the maximum; if cook sparse porridge, 0.5 cup is the maximum. For Clay Pot Rice and Brown rice, 2 cups are the maximum.
- When measuring the 0.5 measuring cup, please measure to 1/2 level of the scale.



Special measuring cup for White Rice

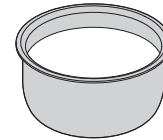


Special measuring cup for Rinse Free Rice

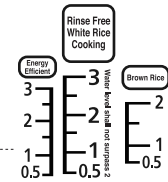
- Please choose freshly polished, glossy rice with a full grain size.
- Please store it in a cool place. (Such as in the refrigerator, etc.)

3 Adjust the water volume

- Please place the inner pot on a horizontal surface and adjust the water volume according to the amount of rice for cooking.

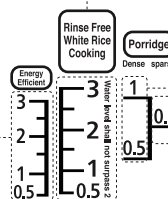


Brown rice scale side



Water level scale for brown rice

Energy Efficient water level scale Water level scale for Rinse Free Rice and white rice (2 measuring cups at most for Clay Pot Rice)



Water level scale for dense porridge

Water level scale for sparse porridge

Porridge/soup scale side

- ※ The taste of the cooked rice (with the same grain size) may vary due to the freshness, preservation status, brand, and place of origin of the rice. Please adjust according to changes of season and personal preference.
- ※ Please adjust the water level to a distance of 1~3 mm when adjusting the water amount.
- ※ Adding too much water may cause overflow.
- ※ When putting in rice at 3, 5 and 7, please adjust the water amount according to the scale of Rinse Free rice and White Rice.
- ※ Please use water at a temperature of 5~35°C.
- ※ Please do not use alkaline ionized water, etc. Doing so may result in discoloration and abnormal taste.

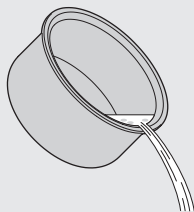
2 Rinse rice with inner pot

1 Stir the rice vigorously with sufficient water added, and then discard the water

2 Rinse the rice by gentle stirring (Do it 2~4 times repeatedly)



3 Finally, discard the water after quick rinsing with sufficient water added

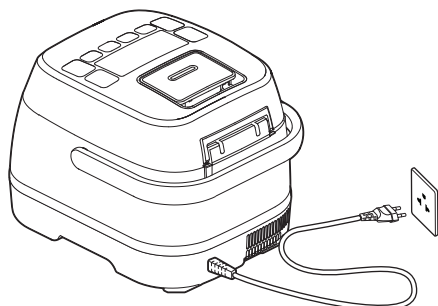


- ※ There is no need to rinse the Rinse Free rice, but the water may cloud up. Rice cooking without prior rinsing may result in improper rice cooking caused by burning and overflow. If clouding occurs, it is recommended that you rinse the rice 1~2 times gently.
- ※ Please do not rinse rice with hot water.
- ※ Please do not rinse rice for a long time.
- ※ Please do not rinse rice so hard. That will break the rice grain and can cause failure of cooking perfect rice.
- ※ Please do not leave the rice in the rinsing basket after rinsing the rice. Doing so may result in poor stew caused by broken uncooked rice.

Continued→

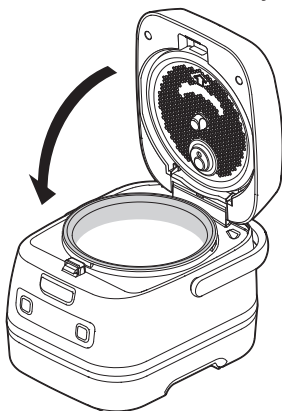
4 Please connect the power supply and insert the IH rice cooker

- Plug the power plug into the socket.
- Please put the IH rice cooker on the IH stove.
- The display shows the memory of the Menu, Rice Kinds and Rice Taste.



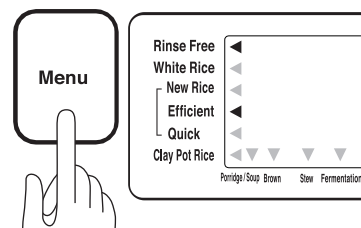
5 Open the outer lid , and then close the outer lid after installation of the inner pot

- Please wipe off the rice and water droplets adhering to the outside of the inner pot and the inside of the main body.
- Please make sure that the inner lid and the steam vent are firmly attached.
- Please place the rice horizontally.



6 Select a Menu

- Every time you press the select button ,the Menu item will be changed.



Rinse Free rice and White Rice (Efficient)

Less power consumption for rice cooking.

Power consumption comparison

White Rice: 140.2Wh

White Rice (Efficient): 111.3Wh

※ Compared to the general mode, the Efficient mode makes the cooked rice firmer. If the cooked rice is too firm , please try the following steps.

- Increase the water volume. (about 1~3mm above water level)
- Please stir after rice cooking finishes, then close the outer lid and wait for a while.

Rinse Free rice and White Rice

Please choose the appropriate rice cooking procedure according to the type of rice you are preparing.

Press the Rice Kinds button to select the appropriate procedure.

Rinse Free rice and White Rice (Quick)

Minimized water absorption duration enables the completion of rice cooking in a short time. Compared to the rice cooked in the normal mode, the cooked rice is firmer.

Rinse Free rice and White Rice (New Rice)

Select this option to cook New Rice.

Clay Pot Rice

Select this option for Clay Pot Rice. (Please refer to Menu →P20)

Porridge/Soup

Select this option to cook porridge. (Please adjust the water volume according to the scales of rice congee and porridge with moderate thickness respectively.)

Brown

Select this option for Brown rice cooking.

Stew

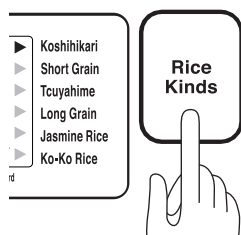
Please refer to page 23 for the information about stewing.

Fermentation

Please refer to page 24 for information about Fermentation.

7 Select Rice Kinds

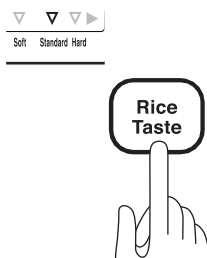
- When using the Menu button to select the Standard of Rinse Free rice and White Rice (Efficient, Quick light-off) or New Rice, users can select the Rice Kinds.
- Each time the Rice Kinds button is pressed, the device will cycle through a sequence of 6 brands and Standard (All indicators off).



- If the above brands are not the type of rice being prepared, please refer to the brand selection list on page 39. Please perform rice cooking according to the Standard mode if there preparing a brand that is not listed.

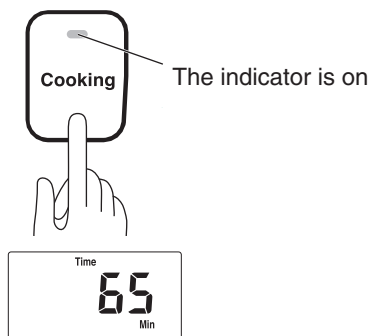
8 Choose Rice Taste

- Each time this button is pressed, Soft → Standard → Hard will be changed in order.
- ※ The water quantity measured and the rice cooking procedure will be adjusted according to the Rice Taste selected.



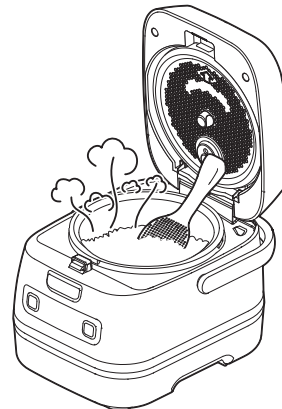
9 Press the Cooking button

- Rice cooking starts after the indicator of the Cooking button is on, and the estimated remaining time is displayed.



Stir right after rice cooking

- After rice cooking, the beeper rings 4 times, activating an automatic switch to Keep Warm mode. (There is no keep warm in Stew mode and Fermentation mode.)
- The Keep Warm indicator is illuminated and displays the elapsed time.
- ※ After rice cooking finishes, please stew it thoroughly. Please stir as soon as possible to release excess water and improve the taste.



- Please do not place the IH rice cooker on the objects that are not heat-resistant when carrying the IH rice cooker.

■ Rice Cooking Measurement

Press the Calc button in the menu of Rinse Free rice and White Rice (Including Efficient, Quick and New Rice) to achieve rice cooking measurement.

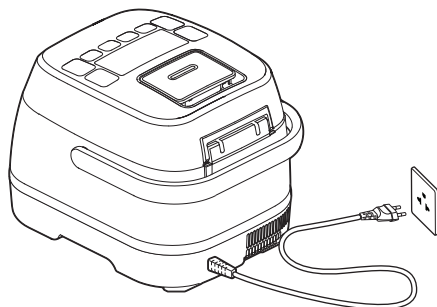
※ When the Calc button is pressed for measuring, please measure the rice quantity before rinsing the rice. If the rice is wet, the correct weight cannot be obtained.

● During measuring rice cooking, please place the IH rice cooker on a horizontal and firm surface. It cannot be measured correctly on an uneven surface.

- Please choose freshly polished, glossy rice with a full grain size.
- Please store it in a cool place. (Such as in the refrigerator, etc.)

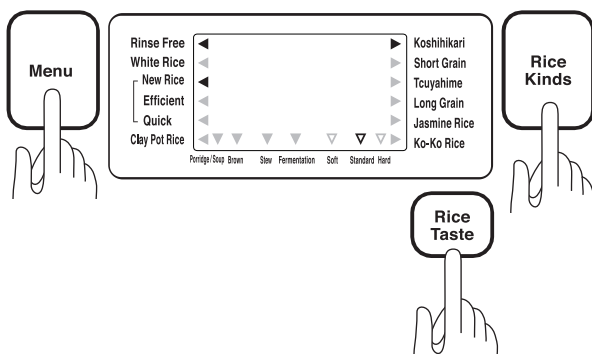
1 Connect the power cable and insert the IH rice cooker

- Plug the power plug into the socket.
- Please put the IH rice cooker on the IH stove.
- The display shows the memory of the Menu, Rice Kinds, and Rice Taste.



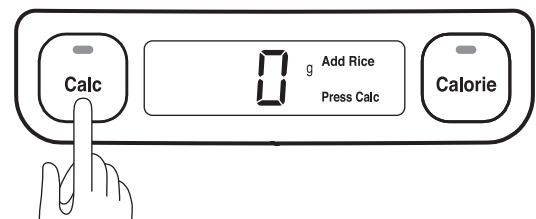
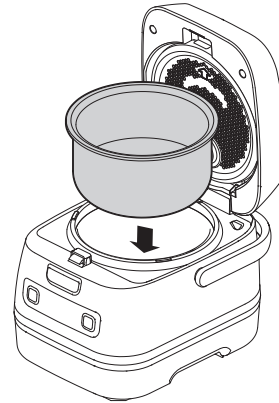
2 Please set the Menu, Rice Kinds and Rice Taste

- Please refer to pages 14-15 for the details of Menu, Rice Kinds, and Rice Taste.
- ※ If the Menu button is pressed to select the Efficient and Quick mode, Rice kinds cannot be selected.



3 Open the outer lid, put it into the empty inner pot, and press the Calc button

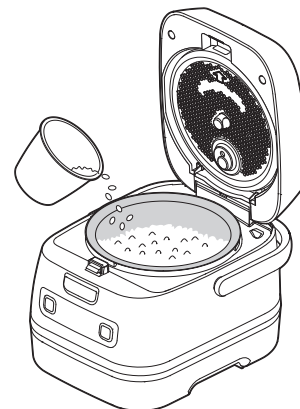
- If 0g is displayed, the device is ready to measure rice cooking.
- ※ Please be sure to press the Calc button when the inner pot is empty. If the inner pot is sprayed with water or contains rice, accurate measuring cannot be achieved.



※ If the operation is cancelled in use, please press the Keep Warm/Cancel button or remove the IH rice cooker from the IH stove.

4 Put the unrinsed rice into the IH inner pot

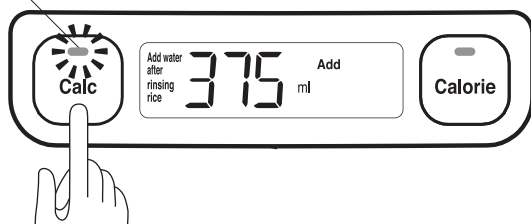
- The weight of rice will be displayed when it is put into the inner pot.
- ※ The measurable quantity of rice cooking is about 0.5~3 measuring cups of Rinse Free or White Rice.
- ※ Please be sure to measure before rice rinsing. If the measurement is carried out while the device is exposed to water, accurate measuring cannot be achieved.



5 Press the Calc button again

- The indicator of the Calc button flashes to show the necessary amount of water. (Adjust the amount of water requirement according to Menu, Rice Kinds, and Rice Taste and other settings.)
- ※ Please be sure to put the rice into the inner pot, and then press the Calc button.
- ※ If the rice quantity is adjusted after the Calc button is pressed, press the Keep Warm/Cancel button and start measuring again.

Blink



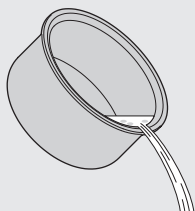
- If the rice quantity is more than or less than the measurable rice cooking range (0.5~3 measuring cups), [Err] will be displayed, a beeper will ring, and the previous content (Showing the weight of rice) will be displayed again.

6 Take out the inner pot for rice rinsing

- 1 Stir the rice vigorously with sufficient water added, and then discard the water
- 2 Rinse the rice by gentle stirring (Do it 2~4 times repeatedly)



- 3 Finally, discard the water after quick rinsing with sufficient water added



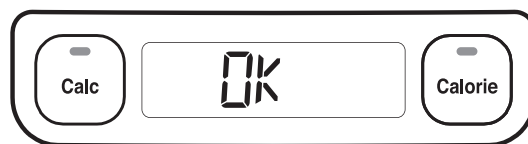
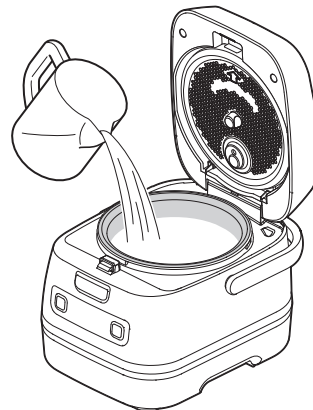
- ※ There is no need to rinse the Rinse Free rice, but the water may cloud up because it contains protein and rice bran on its surface. Please do it gently.

- ※ Please do not rinse rice with hot water.
- ※ Please do not rinse rice for a long time.
- ※ Please do not rinse rice so hard.
Doing so may result in improper rice cooking due to broken uncooked rice.
- ※ Please do not leave the rice in the rinsing basket after rice rinsing. Doing so may result in poor rice cooking due to broken uncooked rice.

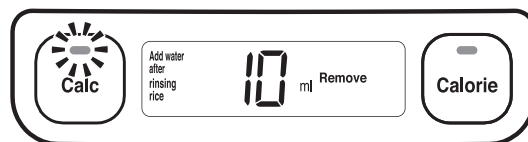
7 Adjust the water volume

- Please be sure to rinse the rice (Excluding the Rinse Free rice) before adjusting the water volume.

- Please put the rice into the inner pot, and then add the amount of water displayed.
- If the amount of water required displayed is reduced and the most suitable amount of water is reached, the beeper will ring 2 times to indicate that the amount of water is sufficient.



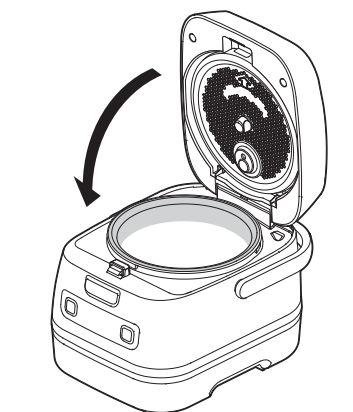
- ※ If water is added excessively, the Calc indicator flashes and the beeper rings continuously. Please adjust the water volume according to the display.



Continued→

8 Cover the outer lid, and press the Cooking button

- After the indicator of the Cooking button illuminates, rice cooking starts and the remaining time is displayed.

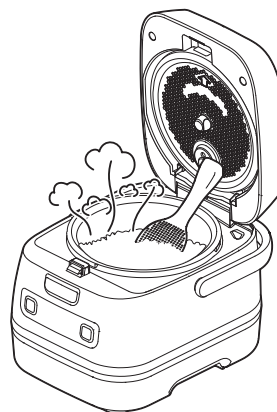


The indicator is on



Stir right after cooking rice

- After rice cooking, the beeper rings 4 times, activating an automatic switch that enables the Keep Warm mode.
- The Keep Warm indicator is on and displays the elapsed time.
- ※ After rice cooking finishes, please allow it to stew thoroughly. Please stir as soon as possible to release excess water and improve the taste.



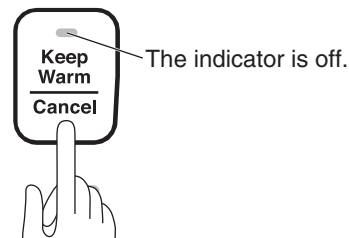
- Please do not place the IH rice cooker on the objects that are not heat-resistant when placing the IH rice cooker.

■ Keep Warm

- There is no warming function in the Stew or Fermentation mode.
- After 12 hours, the warming process stops and the temperature restores as before.
- Please stir it completely so that it can be heated evenly under the condition of warming.
- If the amount of rice is not much, please keep it warm in the center of the inner pot and eat it as soon as possible.
- ※ If the remaining rice is kept warm for too long, it may turn yellow and hard. Please avoid warming the rice for too long. It is recommended that you wrap it with plastic wrap and keep it in the refrigerator. Heat it in a microwave oven when eating again.
- ※ If the Efficient menu button is pressed for rice cooking, the keep warming temperature will be slightly lower. (Not applicable to long-term warming.) Press the Keep Warm/Cancel button to pause warming; press the Keep Warm/Cancel button again, and warming will be carried out at the normal temperature.
- ※ The rice that contains seasoning will become dry, discolored, and produce a peculiar smell or abnormal taste, so please do not operate the warming function.
- ※ Please stop warming and take out the porridge/soup right after it is prepared, so as to avoid thin porridge/soup caused by pasty or dripping of water that attached to the inner lid.

■ Method for stopping Keep Warm

- Please press the Keep Warm/Cancel button. The Keep Warm indicator will turn off and the device will restore to its pre rice-cooking status. (The indicator of the selected Menu will illuminate)



When warming is stopped due to operation error

- If warming stops due to accidentally pressing the Keep Warm/Cancel button or unplugging of the power cable, pressing the Keep Warm/Cancel button again will illuminate the Keep Warm indicator and switch to warming mode.
- If the IH rice cooker is removed from the IH stove, the Keep Warm mode will be reactivated after the pot is put back.
If the temperature of the inner pot is lowered or if a break of more than 10 minutes occurs, the Keep Warm mode won't reactivate even if the IH rice cooker is put back on the IH stove. If you want to warm the pot, please press the Keep Warm/Cancel button again.
- ※ If the rice has been cooled, it will not be heated even if the Keep Warm mode is applied. Please use a microwave oven for heating.

■ Method for canceling during operation

- Please press the Keep Warm/Cancel button. At this time, the operation will be cancelled and the status will return to pre rice-cooking settings. (The menu selected will illuminate.)

The operation cannot be cancelled during rice cooking measurement, setting the time and timer, and rice cooking.

- ※ If the menu that can achieve warm keeping has been selected when choosing the menu, it will switch to the Keep Warm mode.
If a menu that does not support warming has been selected, there will be no response even if the button is pressed.



■ If the IH rice cooker is picked up by mistake during rice cooking

- The power will be cut off and rice cooking will be stopped.
- If the IH rice cooker is put back (within about 10 minutes), rice cooking will start again.
- ※ Even if the pot is put back within 10 minutes. The rice cooking program will not restart from the beginning due to the different extent of rice cooking.
- ※ Due to the wrong operation. Sometimes can not continue cooking you have to restart the progress. There might be some possibilities of failure for cooking rice.

■ Clay Pot Rice Menu

When performing Clay Pot Rice cooking, please follow the following instructions.

- If White Rice or Rinse Free rice is used, please put up to 2 measuring cups of rice into the pot.
- Please stir the seasoning evenly.
- After the rice is added into the cooker, please add seasonings and water according to the amount of rice and stir carefully from the bottom of the inner pot.
- ※ If the seasoning and water are not mixed evenly, improper rice cooking may occur. In addition, when there is too much seasoning, it may not be possible to cook rice smoothly.
- The ingredients are about 70g (up to 105g) per measuring cup of rice. Adjust the water volume and then place on the rice.
- ※ If ingredients are added before adjusting the water volume, it is impossible to achieve accurate adjustment of the water volume.

■ Estimated rice cooking duration

Menu		Estimated rice cooking duration
Rinse Free and White Rice	Soft	53~69
	Standard	49~66
	Koshihikari	49~65
	Short Grain	52~60
	Tcuyahime	51~66
	Long Grain	52~65
	Jasmine Rice	52~65
	Ko-Ko Rice	52~65
	Hard	54~69
Rinse Free and White Rice (Efficient)		48~62
Rinse Free and White Rice (Quick)		30~46
Rinse Free and White Rice (New Rice)		47~66
Clay Pot Rice		47~62
Porridge/Soup		61
Brown		95~105

- ※ The duration provided above is the estimated time from the start of rice cooking to the completion of rice cooking.
- ※ Rice cooking duration may vary according to rice cooking quantity, Rice Kinds, ingredient type, ingredient quantity, water temperature, adjustment of the water volume and other conditions.
- ※ Timing rice cooking may vary based on the above duration.

Calorie-measuring method

Press the Calorie button to measure and display the calories of rice.

Please do not add more than three cups of rice.

- When measuring calories, please place the IH rice cooker on a horizontal surface. Correct measurement cannot be achieved on an uneven surface.
- Please avoid shaking the IH rice cooker when confirming the display contents.

- Measure as follows according to the rice cooking mode.

Rice cooking mode	Calorie Conversion Value
Rinse Free White Rice (All types of rice)	168kcal/100g or so
Porridge/Soup	71kcal/100g or so
Brown	165kcal/100g or so
Clay Pot Rice · Stew · Fermentation	Unable to measure

Switch display content

- While displaying calories, press the Calc button to switch between weight and calorie display.



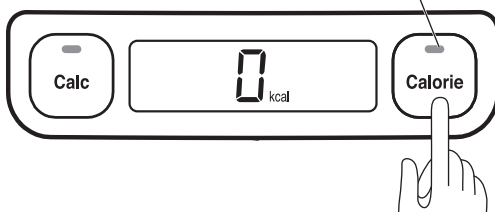
- ※ When the IH rice cooker is removed from the IH stove or the power is cut off, calories can be measured if the Keep Warm function is activated again.

1 Press the Calorie button

- 0kcal is displayed after measuring the current status.

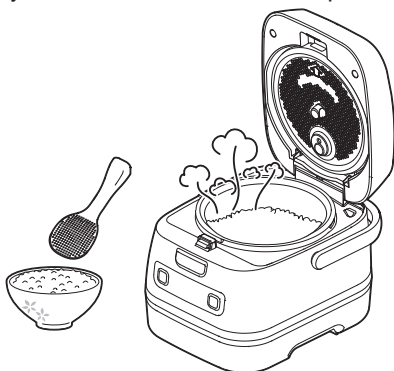
- ※ It cannot be used while rice is cooking.

The indicator is on



2 Rice contained

- Displays the calories from the inner pot held in the bowl.



- Please press the Calorie button till the display show 0 before fill the second bowl.

- ※ If left for more than 1 minute, the display content disappears. Press this button again to re-measure. If you want to add rice to the bowl, please complete this process within 1 minute.

Operation instructions

Timer setting

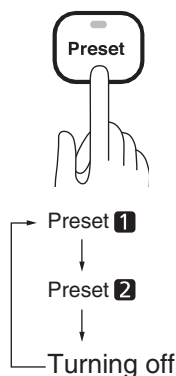
You can use the timer to preset the timer for rice cooking.

※ The timer cannot be used for Quick, Clay Pot Rice, Stew or Fermentation.

※ Please adjust the timer in advance. (→P12)

Whether using the Calc button or not. Please follow the steps below before pressing the Cooking button.

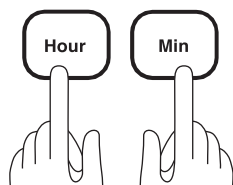
1 Before pressing the Cooking button, press the Preset button to select Preset 1 or Preset 2



- If the operation is cancelled halfway, please press the Keep Warm/Cancel button.

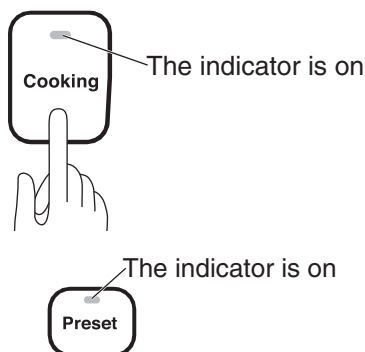
2 Please press the Hour/Min button to adjust the timer

- Press this button to fast forward.
- The system will recall the set time and apply this setting the next time the Preset button is pressed. (The system can recall the setting of Preset 1 and Preset 2 respectively.)

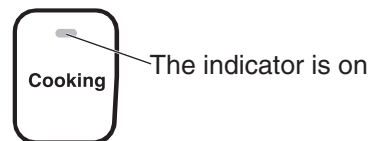


3 Press the Cooking button

- The Preset indicator is on.
- Displays the Preset time of the timer. Please press the Hour button or the Min button to confirm the current time.



- When rice cooking is completed, the Cooking indicator will illuminate, indicating that the procedure has finished within the preset time. After rice finishes cooking, it will change to the Keep Warm mode.



※ If the time before rice cooking is as follows, it will change into the normal rice cooking mode and start cooking rice immediately.

Rinse Free White Rice	Within 1 hour and 10 minutes
Rinse Free White Rice (Efficient)	Within 1 hour and 10 minutes
Porridge/Soup	Within 1 hour and 5 minutes
Brown	Within 1 hour and 50 minutes



● Please do not place the IH rice cooker on the objects that are not heat-resistant when carrying the IH rice cooker.

■ If the IH rice cooker is picked up by mistake during timed rice cooking

If you pick up the cooker by mistake before rice cooking

- Please put it back. If the IH rice cooker is put back before rice cooking starts, the timer will continue to run as set.
- If the IH rice cooker is put back within 10 minutes from the start of rice cooking, rice cooking will be immediately activated. If it is put back after more than 10 minutes, the timed rice cooking will be cancelled and rice cooking will not be achieved. Please perform rice cooking according to the normal mode in such a case.

When you pick the rice cooker up by mistake after cooking rice

- The power will be cut off and rice cooking will be stopped.
 - If the IH rice cooker is put back immediately (within about 10 minutes), rice cooking will start again.
- ※ Even if you put it back on the IH stove within 10 minutes, rice cooking won't start beginning for some time due to different levels of rice cooking progress.
- ※ If rice cooking operation must be restarted from the beginning due to the inability to continue rice cooking, proper rice cooking may not be achieved due to different levels of rice cooking progress.

Operation instructions

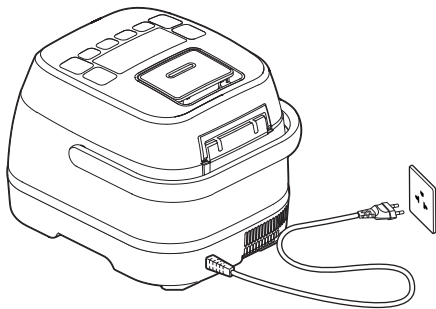
Stew

A timer can be used for stewing.

- Only soup (Soybean paste soup, soup, etc.), curry and stew can be stewed. (Hot boiling or stir-frying cannot be achieved.)
- When stewing, please stir-fry the materials and seasoning in advance.
- Please do not use a pot lid, oilproof paper, plastic wrap, etc. inside the IH rice cooker. Doing so may result in the blocking of the inner lid of the IH rice cooker.
- Stirring repeatedly is recommended as curry and stews are prone to getting overcooked.

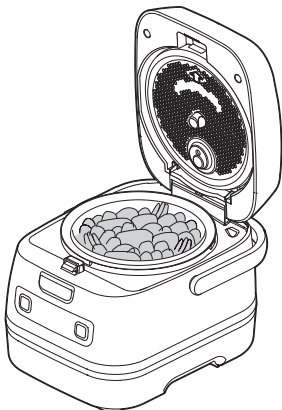
1 Connect the power cable and insert the IH rice cooker

- Plug the power plug into the socket.
- Please put the IH rice cooker on the IH stove.
- The display shows the memory of the Menu, Rice Kinds, and Rice Taste.



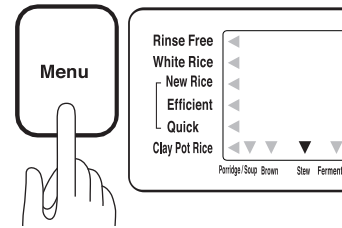
2 Put the material into the inner pot, and then put the inner pot into the IH rice cooker, and close the outer lid

- Please do not add more than three cups of rice.
- Please wipe off the food and water droplets adhering to the outside of the inner pot and the inner side of the main body.
- Please make sure that the inner lid and the steam vent are firmly attached.



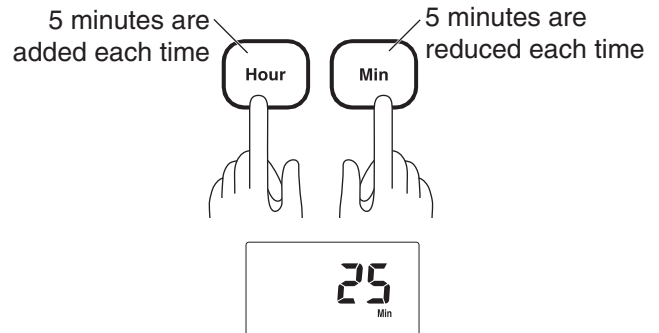
※ Please stir the seasoning and starch well in advance. It is suggested that starch be added last.

3 Press the Menu button to select Stew



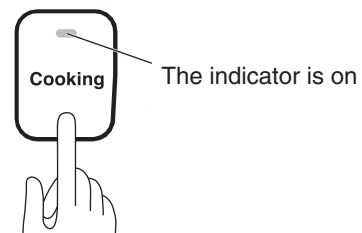
4 Press the Hour/Min button to preset the timer for stewing

- When pressing the Hour button, the time is increased in units of 5 minutes, and when pressing the Min button, the time is decreased in units of 5 minutes. Long press this button to fast forward.
 - Up to 120 minutes can be set.
- ※ If another menu is selected, the setting is cancelled.



5 Press the Cooking button to start stewing

- The Cooking indicator will illuminate to display the remaining time.



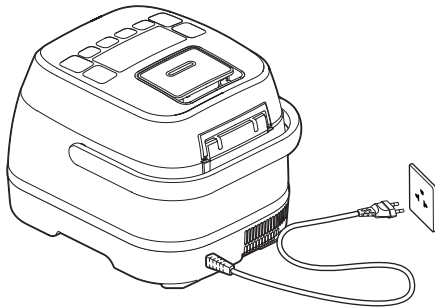
- If the set time is exceeded, the cooking finishes and the beeper rings 4 times.
- ※ If the temperature rises as the food is being boiled dry, an error will occur and the cooking will stop halfway.

A timer can be used for Fermentation.

- Please do not use plastic wrap. Doing so may block the steam vent of the inner lid and cause overheating.

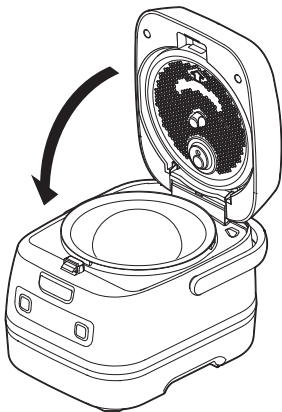
1 Connect the power cable and insert the IH rice cooker

- Plug the power plug into the socket.
- Please put the IH rice cooker on the IH stove.
- The display shows the memory of the Menu, Rice Kinds, and Rice Taste.

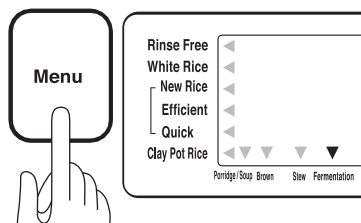


2 Place the material to be fermented into the inner pot and cover it with the outer lid

- Please knead the dough thoroughly, and then place it in the inner pot.
- Please properly handle sprays and other parts of the process.
- ※ Flour will swell after Fermentation, so please avoid touching the inner lid.

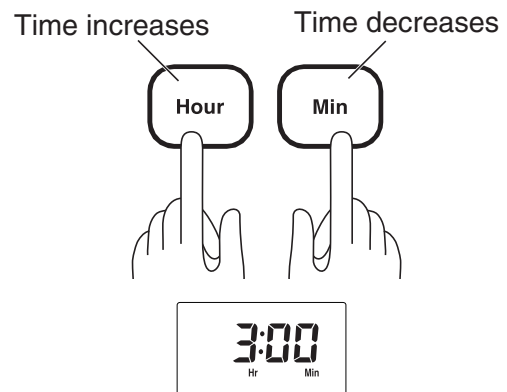


3 Press the Menu button to select Fermentation



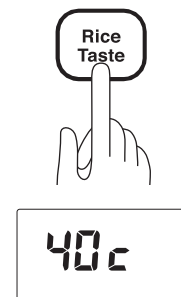
4 Press the Hour/Min button to set the timer for Fermentation

- Press the Hour button to increase the time; press the Min button to decrease the time. Press and hold this button to fast forward.
- If the time is set between 20 minutes to 1 hour, it can be increased or decreased in units of 5 minutes. If it is set to 1-8 hours, it can be increased or decreased in units of 1 hour.
- The timer can be set for a maximum of 8 hours.
- ※ If another Menu is selected, the setting is cancelled.



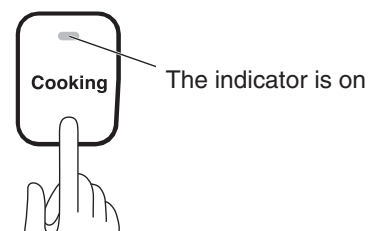
5 Set the temperature for Fermentation

- Each time the Rice Taste button is pressed, the temperature will be switched in the order of 30→...→60→30→... (°C). Press and hold this button to fast forward.



6 Press the Cooking button to start Fermentation

- The Cooking indicator will turn on to display the remaining time.



- If the set time is exceeded, the cooking finishes and the beeper rings 4 times.

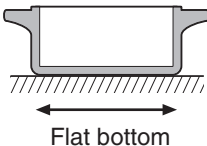
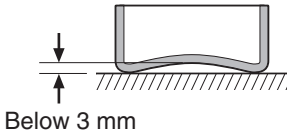
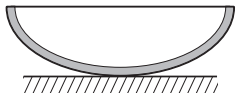
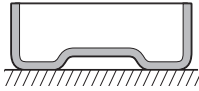
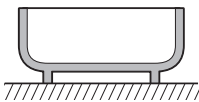
Pots that can and cannot be used with the IH stove

The shape, material and size of the bottom of the cooker, determine whether it can or cannot be used for the IH. Please do not use a cooker that cannot be used with the IH stove. Doing so may result in oil fires or malfunction of the safety device due to the inability to control overheating.

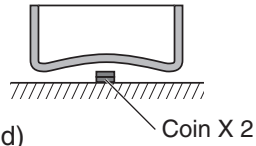
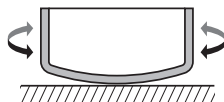


● Please do not place the inner pot of the IH rice cooker directly on the IH stove.

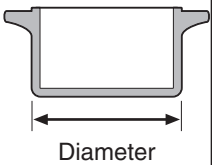
Bottom shape of the inner pot

○ Usable pot	✗ Unusable pot
<p>● The bottom of it is flat</p> <p>※ Please use a pot with a bottom that is free of ridges or patterns.</p>  <p>Flat bottom</p> <p>● For heating: Less than 3mm of bend.</p>  <p>Below 3 mm</p>	<p>● Pot with round bottom such as Chinese cooking pot</p>  <p>● Pot with an uneven bottom and which is not close to the heating panel</p>  <p>● Pot with stent at the bottom</p> 

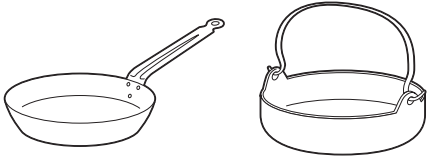



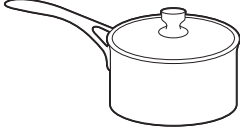

Distinguishing method for the bending at the bottom of the pot

<p>For heating</p> <p>① Place two coins on a flat surface</p> <p>② When putting the pot down, press the center of the bottom of the pot on the coins</p> <p>③ When pressing the edge of the pot</p> <p>The pot swings from side to side → usable (Less than 3mm of bend)</p> <p>The pot does not swing from side to side → unusable (Greater than 3mm of bend)</p>	 <p>Coin X 2</p>
<p>※ Pots with reverse bending on the bottom cannot be used.</p> <p>① Put the pot on a flat surface</p> <p>② When rotating the pot</p> <p>The pot rotates → it cannot be used</p>	

Size

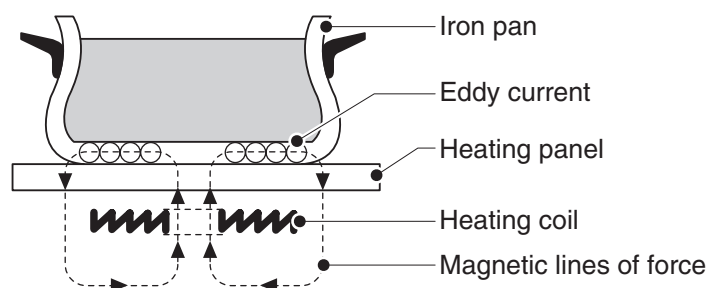
○ Usable pot	✗ Unusable pot
<p>● For heating: The pot's diameter should be 12-18cm.</p>  <p>Diameter</p>	<p>● Pots that are smaller than the size on the left</p> <p>● Pots with dimensions larger than the heating panel</p>

Material

○ Usable pot	✕ Unusable pot
<p>● Iron and cast iron</p> 	<p>● Heat-resistant glass</p> 
<p>● Iron enamel</p>  <p>Please avoid dry burning or over-baking the enamel pot Doing so may damage the heating panel, melting or burning the enamel at the bottom.</p>	<p>● Ceramic ware, earth pot</p>  <p>Please do not use the available third party earthen pots with "IH Compatible" logo. Doing so may result in identification failure or heating malfunction.</p>
<p>● Stainless steel</p>  <p>18-0 (SUS430), etc. ✕ Some pots may be weakened by the heat levels or be an unusable type of pot.</p>	<p>● Aluminum, copper</p>  <p>Please do not use the pot with aluminum foil (Or an earthenware pot, etc.) with an "IH Compatible" logo. Doing so may result in identification failure or heating malfunction.</p>
<p>● Multilayer steel pot</p> <p>✕ It may not heat up because it is a different type.</p>	

IH heating structure

When a high frequency current flows into the heating coil, magnetic lines of force are generated. When magnetic lines of force pass through the bottom of the pot, eddy currents will be generated in the pot. If eddy current flows, the pot itself will heat up due to the resistance of the pot. IH is short for Induction Heating.



According to this construction, some cookers can be used for the IH stove and some are cannot.

It is recommended to use pots made in Japan and marked with the SG logo granted by the "Consumer Product Safety Association" or pots that can be used for IH made by this product agent.



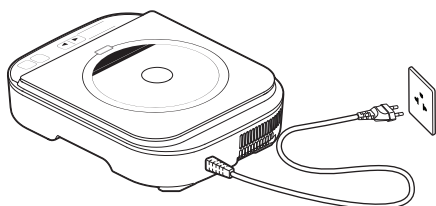
- ✕ Even if the pot can be used, the heat level will be adjusted and weakened due to its material, shape and thickness.
- ✕ If a pot with a thinner bottom is used, the bottom will deform when cooking. Please stop using it as soon as it shows signs of deformation.

Operation instructions

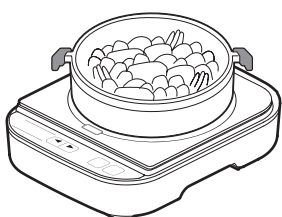
IH stove (steaming, boiling and stir-frying)

1 Connect the power cable

- Please plug the power plug into the socket.



2 Put the material into the pot and place the pot in the center of the heating panel



- Please use a pot of suitable materials, size and shape. (Please refer to P25~P26)

3 Press the Start Heating button

- The Start Heating indicator and the heat level indicator turns on and heating begins.
- Heat level starts with "3".



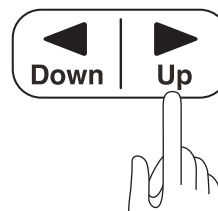
The indicator is on

Heating				
1	2	3	4	5
●	●	●	●	●
120	300	500	800	1000
Power (w)				

- ※ If no operations are made within 2 hours while heating, heating stops.
Please turn on again if more than 2 hours of cooking are required.

4 Press the Down and Up button to set the heat level

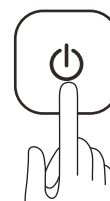
- You may also adjust the heat level while cooking.



- ※ Please press the Start Heating button for 1 second and then adjust the heat level.

5 Press the ⏻ button after cooking finishes

- The indicator will be turned off after heating finishes.



- Even after cooking finishes, the cooling fan will rotate if internal temperature is high.



- Please note that residual heat may remain on the heating panel. It may result in burns.

Recipes

Konjac and chicken rice



Use menu: Clay Pot Rice

Ingredients (2 measuring cups)

Chicken breast.....	70g	Burdock.....	50g
Carrot.....	30g	Mushroom.....	One
Konjac.....	40g	Rice ...	2 measuring cups

Seasoning

Soy sauce	1 tablespoon	Cooking wine	1 teaspoon
Soup mix.....	1 teaspoon		

Recipe

- 1 Cut chicken breast into small pieces
- 2 Soak the sliced burdock in water and drain off
- 3 Chop konjac and boil it with hot water to remove bitterness

4 Chop carrot and slice mushroom

5 Put the rinsed rice into the inner pot, add a certain amount of seasoning and water (up to the Rinse Free • White Rice scale of 2), and then stir evenly from the bottom of the pot

6 Put in the ingredients and press the Menu for Clay Pot Rice

7 After cooking finishes, fully stir the ingredients and rice

※ If seasoning and water are not fully mixed, the rice may not be cooked properly. In addition, too much seasoning may hinder proper rice cooking.

Singapore chicken rice



Use menu: Clay Pot Rice

Ingredients (2 measuring cups)

Chicken breast.....	One	Edible salt	1/2 teaspoon
Rice	2 measuring cups		
Sweet chili sauce	Small amount		

A

Ginger.....	2mm thick in 3 slices
Coriander.....	1/2 teaspoon
Dry lemon grass	1g
Edible salt	1 teaspoon

B

Green Chines onion. one	Ginger	50g
Salad oil..... 4 tablespoons	Edible salt	1 teaspoon

Recipe

- 1 Add edible salt into chicken breast and wrap it with plastic wrap. Put it in refrigerator for half a day

2 Put the rinsed rice into the inner pot, then add a certain amount of water (to the Rinse Free • White Rice scale of 2)

3 After gently rinsing with flowing water, place 1 and A on top and press the Menu for Clay Pot Rice

4 Make chopped green Chinese onion and ginger in B, pour hot salad oil (avoid burns) and add edible salt to stir

5 After cooking finishes, take out the chicken and slice it, remove the lemon grass and ginger, then gently mix and stir the rice

6 Put the rice from step 5 on the plate, add with chicken, and add B and your favorite sweet chili sauce

Curry chicken rice



Use menu: Stew

Ingredients (2 servings)

Chicken thigh.....	100g	Green onion.....	100g
Carrot.....	50g	Potato.....	70g
Solid noodle sauce	2 dishes	Water	250mL

Recipe

- 1 Cut chicken thigh into small pieces
- 2 Make half-moon-shaped carrots and potato slices with a thickness of 5mm
- 3 Cut green onion into 5mm sections width
- 4 Put food and water into the inner pot, spread solid noodle sauce on it, and then cover it

5 Select the menu for Stew, set the time to 40 minutes, and press the Cooking button

6 After stew finishes, stir the whole mixture evenly

Yoghurt



Use menu: Fermentation

Ingredients (servings for 4)

Yogurt available on the market.....	3 tablespoon quantity
Milk	400mL

Recipe

- 1 Taking the inner pot and the inner lid out, and pour in hot water to disinfect
- 2 Drain it off and attach with the inner pot and inner lid
- 3 Filter yogurt with a tea strainer and put it into the inner pot concurrently
- 4 Add milk and stir
- 5 Select the Fermentation menu and set it to 35°C /6 hours, and press the Cooking button

※ In the event that non-ideal coagulation occurs after Fermentation, please extend the Fermentation time.

※ Please store the yogurt in the refrigerator and enjoy it as soon as possible.

Sweet wine



Use menu: Fermentation

Ingredients (3~4 servings)

Leaven.....	150g	Rice	150g
water.....	300mL		

Recipe

- 1 Boil the water
- 2 Put the rice into the pot, cool the boiled hot water and add it to the pot, setting at the temperature to about 60°C
- 3 Add soft leaven and stir fully
- 4 Select the Fermentation menu, set it to 60°C /6 hours, and press the Cooking button

※ Please use freshly-steamed rice. Avoid using rice that has been left to sit for a long time.

Cleaning and maintenance



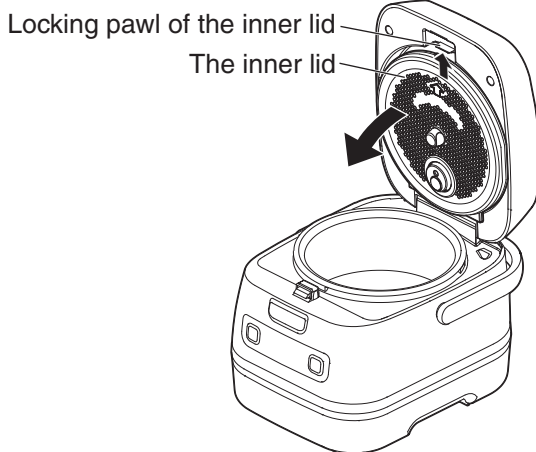
- Before cleaning and maintaining, please be sure to stop cooking and keeping warm, unplug the power plug and wait until the inner pot and the main body have fully cooled.
- Please do not clean the main body with water.

- Please do not use acidic and strong alkaline detergents, drugs, bleaching agents, or sponges, and metal brushes that contain abrasives.
- If materials are stuck to the pot's surface, first soak the pot in hot water and then wash.
- Please do not use metal or sharp objects when removing dirt.
- Please clean and maintain well after using it every time.
- Please clean the inside of the steam vent after use every time as accumulated water may be stored here.

Removing and securing the inner lid

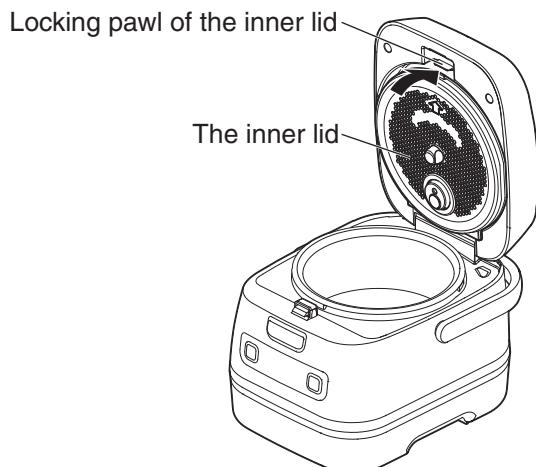
Removing

- Please press the locking claw of the inner lid upward, and then remove the inner lid.



Securing

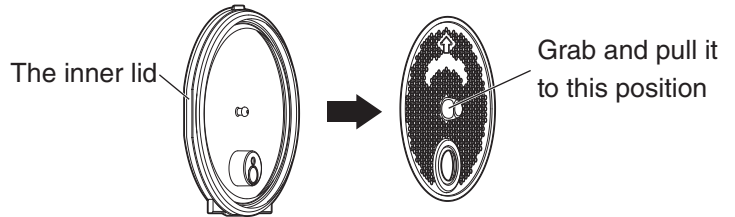
- Position the inner lid with the arrow pointing upwards.
- Hang the reliefs under the inner lid to the reliefs inside the outer lid.
- Please press the upper part of the inner lid to the inner lid locking button until you hear a click.



The inner lid

1 Remove the aluminum outer lid

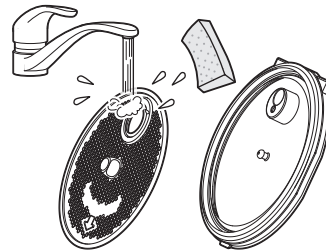
- Please grab and pull the center rubber part of the aluminum outer lid.



- ※ There will be residual heat after rice cooking, which will make it difficult to remove the aluminum outer lid. Please use flowing water to completely cool it and then remove it.
In addition, when it is difficult to remove, please open the edge of the aluminum outer lid to remove it.

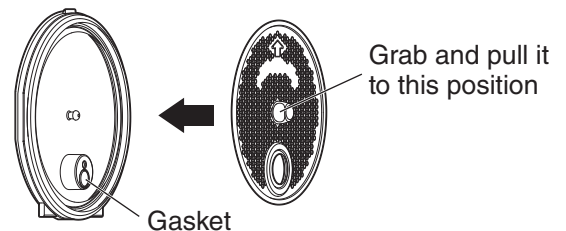
2 Please wash with a soft sponge and rinse with water

- ※ Please drain it off after cleaning.



3 Reinstall

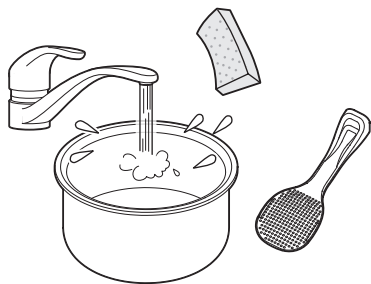
- Please secure the insertion of the aluminum outer lid.



- ※ Please do not remove the valve gasket. Please insert firmly into the inner side to prevent it from falling off.

Inner pot, insertable spoon

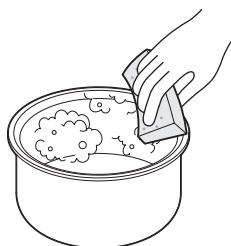
Wash it with a soft sponge or rag, and rinse with water



- ※ Drain after cleaning.
- ※ Please do not put it in damp or dirty places to avoid corrosion.

When the dirt on the inner pot is difficult to remove

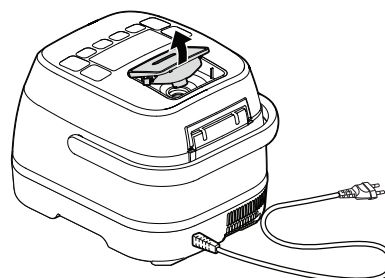
When dirt is difficult to remove, rinse it with kitchen-specific neutral detergent and rinse it with water after Clay Pot Rice and Stew



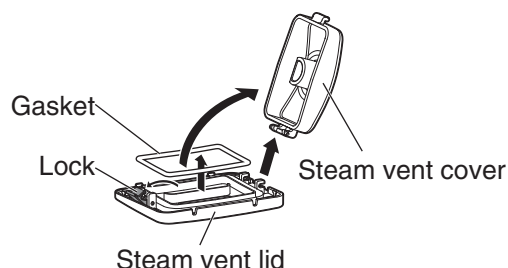
- ※ Please use soft materials such as a sponge.
- ※ Please do not use a scraper, metal brush, nylon brush, detergent, etc.
- ※ Please drain it off after cleaning.

Steam vent lid

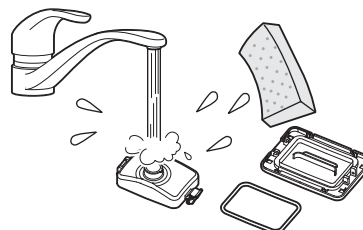
- 1 Remove the steam vent lid from the outer lid**
 - Please pull it up when removing.



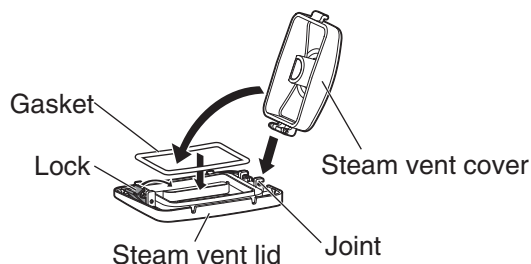
- 2 Unlock, and remove the lid from the steam vent lid**
 - Concurrently remove the gasket.



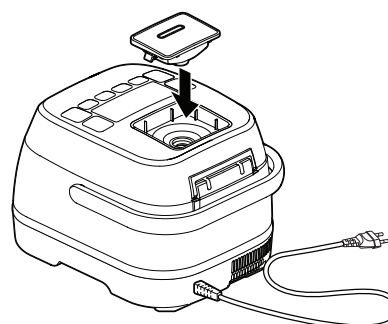
- 3 Clean with a soft sponge, etc.**
 - Please fully dry after cleaning.



- 4 Cover the steam vent lid**
 - Please install the upper gasket.
 - Please hang one side of the steam cover to the joint, then cover the outer lid and lock it.



- 5 Reinstall the outer lid**
 - Please press down from the top.

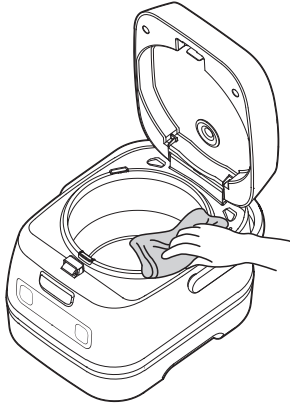


Cleaning and maintenance Continued

Main body (Inside)

Please remove the inner pot and inner lid and wipe them with a dry cloth

※ Please clean up any damaged areas.

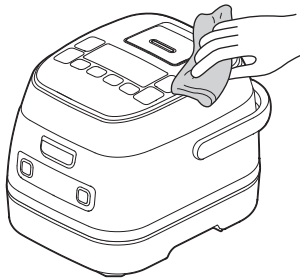


- Please avoid sticking rice grains and dirt on the bottom of the pot and the temperature sensor. Failing to do may result in operation error and improperly cooked rice. Please be sure to clean it before use.

Main body (Outside)

Wipe it with the dry cloth

※ If dirt is difficult to remove, please wipe it with cloth stained with diluted neutral detergent for kitchen use, then wipe off detergent components with the dry cloth, etc.



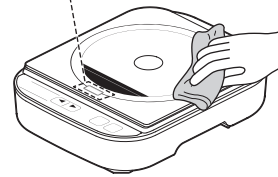
Heating panel of the IH stove

Wipe it with the dry cloth

※ If dirt is difficult to remove, please wipe it with cloth stained with diluted neutral detergent for kitchen use, then wipe off detergent components with the duster cloth, etc.

If the residue on the heating panel is difficult to remove, please wipe it off with a small amount of liquid detergent.

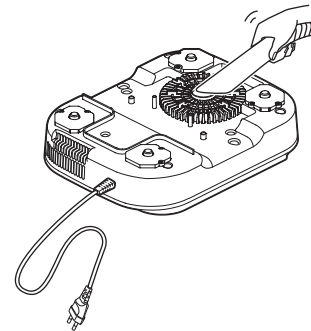
This area should be kept clean



Intake port and exhaust port

Please turn it over and vacuum the dust

※ Please do not use if dust has accumulated, overheating may occur.



Troubleshooting

If something odd occurs during operation, please carefully read this manual before sending for repair, and check if it is one of the causes below.

Frequent problems	Possible causes	Solutions
Malfunction occurs even if a button is pressed	● Power plug is not firmly in the power outlet	● Make sure plug the power plug into the power outlet.
	● The IH rice cooker is not correctly placed on the IH stove	● Please correctly place the IH rice cooker on the IH stove.
The circuit breaker switches off when in use	● Excess of usable power	● Please turn off the other electrical products or the circuits connected to other circuit breakers. Failing to do may result in excessive circuit capacity.

Troubleshooting Continued

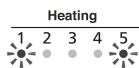
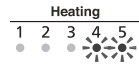
Rice cooking failure	● The power cable is disconnected or there is power failure during rice cooking	● If the power supply is cut off during rice cooking, rice cooking cannot be completed.
	● The timer is set incorrectly	● Please set the correct rice cooking time. (→P22)
A white layer of film appears	● White Rice contains large quantity of starch	● The surface of Rinse Free rice may be stained with starch. Please clean it gently before cooking rice.
Overcooked rice	● Insufficient water volume	● Please measure the water quantity correctly.
	● Insufficient rice rinsing, with rice bran residue left	● Please rinse rice properly to avoid rice bran residue. (→P13、17)
Rice is sticking to the pot	● A small amount of rice is kept warm for too long	● Please avoid keeping a small amount of rice warm for too long.
	● Rice is too soft	● Soft rice is prone to stick to the pot. Please avoid keeping the rice warm for long time and clean the inner pot as soon as possible.
Rice turns yellow, and has an abnormal taste	● Rice is placed in the inner pot for too long	● Please do not keep rice in the inner pot for too long. (The maximum holding time is 12 hours. Please avoid keeping rice warm for over 12 hours.)
	● Cook rice using alkaline ionized water, mineral water with high granularity, etc.	● Please do not use alkaline ionized water, mineral water with high granularity, etc.
The rice is too hard and the rice is too soft	● The rice quantity was not measured correctly when the rice was added to the measuring cup	● Please measure using a level measuring cup. (→P13)
	● Incorrect volume of water	● When measuring for rice cooking, please use the correct steps to measure the water volume. (→P16~18)
		● When cooking rice without using the rice measurement cooking mode, please match the same scale with the inner pot. (→P13)
	● The incorrect Menu button for cooking rice was pressed	● Please select the correct menu according to the rice quantity. (→P14、16)
	● When cooking rice in an Efficient and fast cooking mode, the rice may be hard	● When the rice is hard, please perform rice cooking or adjust the water volume according to the normal Menu mode.
	● The inner lid and steam vent lid are not installed correctly	● Please correctly install the inner pot and steam vent lid.
	● The place for rice cooking is too high in elevation	● If the position is higher, the rice cooking temperature cannot rise, which will result in improper rice cooking.
	● There is stuff between inner pot and the main body (Over-toasted materials, etc.)	● Please clean the inside of the inner pot and the main body. (→P30~32)
The rice is too hard and the rice is too soft	● Differences in the kinds, place of origin and year of production may lead to different tastes	● Please select the Rice Kinds and Rice Taste to adjust. (→P15、16)
		● When cooking with New Rice, please choose the New Rice mode. (→P14、16)

Troubleshooting Continued

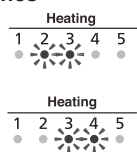
Rice will be hard in the Keep Warm mode	● Too little rice is kept warm	● When the amount of rice to be kept warm is not much, please keep it in the center. Or wrap it with plastic wrap and freeze it.
	● The outer lid remains open	● If the outer lid is opened, rice cannot be kept warm properly.
Overflow occurs during rice cooking	● Excessive water	● Please measure the water quantity correctly.
	● Insufficient rice rinsing, with rice bran residue remaining	● Please rinse rice correctly to avoid rice bran residue. (→P13, 17)
	● Cook Porridge/Soup in a mode other than porridge/soup	● Please cook porridge/soup in Porridge/Soup mode. (→P14, 16)
There are spots on the rice and it is not cooked properly	● Insufficient stirring after rice cooking	● Please stir the rice right after cooking finishes. (→P15, 18)
Rice cooking cannot be smoothly carried out under the measuring rice cooking mode	● Cooking with rinsed rice	● The weight of wet rice cannot be measured correctly. Please measure the weight of rice before rinsing it. (→P16)
	● The inner pot is wet ● The inner pot's status is not empty	● If the inner pot is wet or there is rice inside it when the Calc button is initially pressed, its weight cannot be measured correctly. Please wipe off the water from the inner pot and empty it. (→P16)
	● Adjust the rice level when measuring the rice quantity	● Please do not adjust the rice level after pressing the Calc button again. If the rice quantity is changed, please re-measure it. (→P17)
	● The cooking place is inclined ● Cooking on an uneven surface	● Please do not cook on an uneven or unstable surface. Failing to do so may result in incorrect rice cooking measurement. Please cook rice on a level and stable surface.
	● Touching with the hands, etc., occurred during measurement	● If touching with the hands occurred during measurement, it may not be possible to measure correctly, thus resulting in improper rice cooking. Therefore, please do not touch the main body during measurement.
Rice cooking measurement cannot be completed	● A Menu mode that does not have a rice cooking measurement function has been selected	● Rice cooking measurement cannot be achieved in the modes of Clay Pot Rice, Porridge/Soup, Brown, Stew, or Fermentation.
	● The Calc button is not pressed again	● Please press the Calc button again after putting in the rice. (The Calc will flash)
I press the Calc button again, but still fail to measure water quantity	● Too much or too little rice (Displays with Err)	● The measurable amount of rice for rice cooking is 45-480g. Please adjust the rice quantity and then press the Calc button again.

Calories cannot be measured smoothly	<ul style="list-style-type: none"> ● Touched with the hands, etc. ● The IH rice cooker rocks from side to side when rice is served 	<ul style="list-style-type: none"> ● Please avoid touching with your hand or shaking the cooker when serving rice. Failure to do so may result in incorrect measurement of calories. Please do not touch or shake the cooker before or after rice is served.
	<ul style="list-style-type: none"> ● Put spoons, etc. into the inner pot 	<ul style="list-style-type: none"> ● Please do not put extra items on the IH rice cooker before or after pouring in the rice.
	<ul style="list-style-type: none"> ● When rice is served, leave it to sit for more than 1 minute 	<ul style="list-style-type: none"> ● If you leave it for 1 minute without operation involved, the display content will disappear. If the button is pressed again, the measurement will start again. If you want to increase the amount of rice served, please measure it within 1 minute of holding the rice once again.
Error of rice cooking	<ul style="list-style-type: none"> ● Insufficient mixing of seasoning 	<ul style="list-style-type: none"> ● Please stir from the bottom before cooking rice.
When stewing in the IH rice cooker, the ingredients cannot be cooked thoroughly	<ul style="list-style-type: none"> ● Excessive ingredients added 	<ul style="list-style-type: none"> ● If stewing is allowed, you may insert 3 measuring cups of White Rice.
	<ul style="list-style-type: none"> ● Shortened cooking time 	<ul style="list-style-type: none"> ● Please extend the cooking time.
	<ul style="list-style-type: none"> ● There are ingredients that cannot be stewed 	<ul style="list-style-type: none"> ● Please select suitable materials. Or use a microwave oven to cook materials that are difficult to stew and then proceed with stewing.
The dripping of the water can be heard during rice cooking	<ul style="list-style-type: none"> ● Water droplets are accumulating on the outside of the inner pot and the inside of the main body 	<ul style="list-style-type: none"> ● Please wipe off water droplets before inserting the inner pot.
Noise can be heard when the IH rice cooker is being used	<ul style="list-style-type: none"> ● The heat level is being adjusted 	<ul style="list-style-type: none"> ● This is normal.
The IH rice cooker does not operate Display error E01	<ul style="list-style-type: none"> ● IH stove anomaly detected 	<ul style="list-style-type: none"> ● Please confirm the status of IH stove. (Displays heat level)
The IH rice cooker does not operate Display error E22	<ul style="list-style-type: none"> ● IH stove and IH rice cooker cannot be connected 	<ul style="list-style-type: none"> ● Please wipe off the glass surface of IH stove and the bottom of IH rice cooker and remove the dirt.
The IH rice cooker does not operate Display error E31	<ul style="list-style-type: none"> ● The anti-overheating device of the IH rice cooker is running 	<ul style="list-style-type: none"> ● Please confirm whether rice and water are added. ● Please unplug the power cable and wait until the IH rice cooker is fully cooled before using.
The IH rice cooker does not operate Display error E33	<ul style="list-style-type: none"> ● The inner pot has not been inserted 	<ul style="list-style-type: none"> ● Please insert the inner pot before using.

Troubleshooting Continued

The IH rice cooker does not operate Display error E34	<ul style="list-style-type: none"> ● Temperature rise cannot be detected by the temperature sensor 	<ul style="list-style-type: none"> ● Please confirm whether there are stuff on the inner side of the main body and the outer side of the inner pot. If there are something, please clean them up. ● If the problem still cannot be solved, please consult the distributor or agent.
The IH rice cooker does not operate Display error	<ul style="list-style-type: none"> ● Internal failure 	<ul style="list-style-type: none"> ● Please consult the distributor or agent where you purchased.
Timed rice cooking cannot be activated	<ul style="list-style-type: none"> ● Select the Menu that cannot use the timer 	<ul style="list-style-type: none"> ● Timers cannot be used in the modes of Quick Clay Pot Rice and Stew.
The timer of the IH rice cooker cannot be set	<ul style="list-style-type: none"> ● No power cable is connected 	<ul style="list-style-type: none"> ● Please plug the power plug of the IH stove into the socket.
The time of the IH rice cooker cannot be set	<ul style="list-style-type: none"> ● No timer can be set during rice cooking, warming, and timed cooking 	<ul style="list-style-type: none"> ● Please set the time while in the modes of non-rice cooking, warming and timed cooking.
	<ul style="list-style-type: none"> ● No power cable is connected 	<ul style="list-style-type: none"> ● Please plug the power plug of the IH stove into the socket.
The IH stove stops heating	<ul style="list-style-type: none"> ● If no operations have been made for 2 hours while food is being heated, the heating will be automatically stopped (Automatic power-off function) 	<ul style="list-style-type: none"> ● If no cooking occurs for more than 2 hours, please operate the device again.
	<ul style="list-style-type: none"> ● A pot has not been placed inside the cooker ● Pot and small objects that cannot be used for the IH stove have been placed inside ● The cooker is not placed in the center of the heating panel 	<ul style="list-style-type: none"> ● Please place a compatible IH inner pot in the center of the heating assembly, and then operate the device again. (→P25、26)
The IH rice cooker is unable to heat Display of heat level flashes 	<ul style="list-style-type: none"> ● Move away the pot during operation ● The bottom of the pot moves away from the center of the heating panel surface during operation 	<ul style="list-style-type: none"> ● Please put the pot at the center of the heating panel and operate again.
The IH rice cooker is unable to heat Display of heat level flashes 	<ul style="list-style-type: none"> ● The internal circuit anti-overheating device is running 	<ul style="list-style-type: none"> ● Please wait for the device to cool down before plugging in or unplugging the power cable.

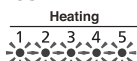
The IH rice cooker is unable to heat
Display of heat level flashes



● Voltage anomaly detected

● Please unplug the power cable first and use the socket alone.

The IH rice cooker is unable to heat
Display of heat level flashes



● The anti-overheating function of the heating panel is running

● Turn it off and wait for the machine to cool before using.

The IH stove is unable to heat
Displays other errors

● Internal malfunction

● Please consult the distributor or agent where you purchased.

When cooking with the IH stove, there is an abnormal sound detected

● The cooling fan rotates with a "bang"

● This is normal. Please use it normally.

● Due to the different types of cookers, "twittering" with resonant sounds can be detected

● This is normal. If you shift the pot or lift it and put it back on, the sound may disappear.

The IH stove has a weak heating level

● The temperature at the bottom of the cooker is rising

● Please place an IH compatible pot in the center of the heating assembly, and then operate the device again. (→P25 ~ 26)

After cooking finishes, the cooling fan still makes noise

● The internal temperature of the device is relatively high

● When the internal temperature of the device is relatively high, the cooling fan will operate to reduce the temperature. If the temperature drops, the operation will stop automatically.

Please contact the dealer of purchase or customer service.



● Please do not disassemble, repair, or modify the product by yourself.

Specifications

Rated voltage			220V~
Rated frequency			50-60Hz
Rated wattage (IH stove)			1000W
Rated wattage (IH rice cooker)			800W
IH Rice cooker	Rice cooking capacity (maximum)	Rinse Free and White Rice	0.54L (3Measuring cup)
		Clay Pot Rice	0.36L (2Measuring cup)
		Porridge/Soup	Dense porridge: 0.18L (1Measuring cup) Sparse porridge: 0.09L (0.5Measuring cup)
		Brown	0.36L (2Measuring cup)
IH Stove	Heating panel		IH stove 1,000W
	Heat level control (Approximately)	Heating	5-gear (heat level) 120W~1,000W
Product size (Approximately)			W225xD280xH220mm
Product weight (Including the power cable) (Approximately)			4.4kg
Power cable length (Approximately)			1.5m

※ Product specifications are subject to change, without prior notice.

※ Power consumption during actual use will vary according to rice quantity, rice cooking menu and ambient temperature.

※ Efficient mode serves as the default when shipping the device. Please choose the rice cooking mode according to your preference.

Accessories

Rice spoon

Raw resin	Polypropylene
Heat resistant temperature	120℃

Measuring cups

Raw resin		Polypropylene
Heat resistant temperature		120℃
Capacity	For White Rice only	180mL
	For Rinse Free only	171mL

Warranty and after-sales services

Please make sure to carefully read the following contents.

Purchase Receipt

Be sure to request a Purchase Receipt at the retail shop when purchase the product.

The repair fee needs to be paid if you are unable to present a Purchase Receipt. Therefore, you must keep the Purchase Receipt securely.

Within the warranty period

Warranty period: Time limit specified by the warranty card (Back cover).

The company will provide free repair as per the "Warranty Provisions" under abnormal operating conditions within the warranty period.

Over the warranty period

Please check with retail shop and you will have to pay for related repair expenses. It will be possible to maintain the functions of the product after repair. A certain repair cost will be charged according to customer's requirements.

About the remaining period of spares parts

The remaining period of the company's major spare parts is 5 years after stopped production of this product. The spare parts in operation correspond to the spare needed to maintain the functions of parts needed to maintain the functions of the product.

About after-sales service

Please check with retail shop for other after-sales issues.

Category list (By Rice Kinds)

Corresponding Rice Kinds	Brand	Corresponding Rice Kinds	Brand
Koshihikari	Kaori Aichi Kirara 397 Koshihibuki Koshihikari Uonuma Koshihikari Aya no Kagayaki Sagabiyori Sasanishiki	Long Grain	Asahinoyume Oborodsuki Nanatsuboshi Fukkurinko Masshigura Yume pirika
		Jasmine Rice	Kinmusume Genki Tsukushi Sasa Yui Ten no tsubu Nikomaru Hitomibore Mizugami Forest Bear
Short Grain	Akari Akitakomachi Autumn poetry Kinuhikari Tsugaru Romance Yumetsukushi	Ko-Ko Rice	Akihonami Oidemai Kuma-san no chikara Seiten no hekireki Tochigi no hoshi Nasuhikari Hinohikari Fusakogane Milky Queen Ko-Ko Rice
Tsuyahime	Galaxy drops Tsuyahime Haenuki Hasshimo		