



## MICOM RICE COOKER & WARMER OPERATING INSTRUCTIONS

# NS-TGQ10/NS-TGQ18 NS-TGH10C/NS-TGH18C

Always follow basic safety precautions when using electrical appliances.  
Read all instructions carefully.  
Please keep this instruction book at hand for easy reference.

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**BEFORE USE**

# IMPORTANT SAFEGUARDS

Be sure to follow the instructions.



● These WARNINGS and CAUTIONS are intended to protect you and others from personal injury and household damage. To ensure safe operation, please follow carefully.



 **WARNINGS** Indicates risk of serious injury. \*1



 **CAUTIONS** Indicates risk of injury or property damage if mishandled. \*2 \*3

\*1 Serious injury includes loss of eyesight, burns (high and low temperature), electric shock, bone fractures, toxic reactions as well as other injuries severe enough to require medical care or extended hospitalization.

\*2 Injury indicates physical damage, burns or electric shock not severe enough to require medical care or extended hospitalization.


 **CAUTIONS**  Indicates a warning or caution. A specific caution is indicated inside or near the triangle by sentences or illustrations.

 **PROHIBITED**  Indicates a prohibited operation. A specific prohibited operation is indicated inside or near the circle by sentences or illustrations.


 **INSTRUCTIONS**  Indicates a requirement or instruction that must be followed. A specific instruction is indicated inside or near the circle by sentences or illustrations.

\*3 Property damage indicates material damage towards a home, furniture, or pets and animals.

## WARNINGS

 **Do not modify the Rice Cooker. Only a repair technician may 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 Plug if your hands are wet.**

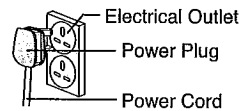
Doing so may cause electric shock or injury.

 **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 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 touch the Open Button of the Rice Cooker while cooking or carrying.**


The Outer Lid may open, resulting in burns.

 **Do not use a power source other than 220-230V (NS-TGQ10/18) or 220V (NS-TGH10C/18C) AC.**

Use of any other power supply voltage may cause fire or electric shock.

 **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.

 **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 touch the Steam Vent.**


Doing so may cause burns or scalding. Take special precautions when operating around children and infants.

 **Do not put metal objects such as pins or wires into the holes located at the bottom of the Rice Cooker.**

Doing so may cause electric shock or malfunction, resulting in injury.

Bottom view of the product




 **Do not damage the Power Cord. Do not bend, pull, twist, fold, 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.

 **Use only an electrical outlet rated at 15 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.**

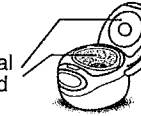
A dirty Power Plug may cause fire.


## 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.

Be especially careful with metal parts such as the Inner Lid and the Inner Cooking Pan.




 **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.

Open Button




 **Do not use cookware other than the provided Inner Cooking Pan and never place other objects inside it while cooking.**

May cause the Inner Cooking Pan to overheat or the Rice Cooker to malfunction.

 **Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.**


Doing so may cause fire.

 **Do not use other than the provided Power Cord. Do not use the Power Cord for other appliances.**

Doing so may cause malfunction or fire.

 **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 electric shock, short circuit or fire.

 **Do not attempt to disassemble or repair the Power Cord by yourself when damaged.**


Please check the Model Number of your product and consult with the store where you purchased it.

 **Do not use the Rice Cooker where it may come into contact with water or near heat sources.**

May cause electric shock, short circuit, and can damage the Rice Cooker.

 **Do not use the Rice Cooker near walls, furniture or beneath shelving.**

Steam or heat may damage, discolor or deform walls, furniture or shelving.

 **Please allow the Rice Cooker to cool down before cleaning.**

The Inner Lid and the Inner Cooking Pan may cause burns when hot.

 **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 to the Main Body securely.**

Otherwise it may cause an electric shock, short circuit, smoke or fire.

## IMPORTANT

 **Do not cover the Steam Vent with a cloth or other objects.**


Doing so may cause deformation and/or discoloration.

 **Do not place any objects inside the Inner Cooking Pan that may cause damage.**

A damaged Inner Cooking Pan may not cook rice properly.

 **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.

 **Do not operate the Rice Cooker if rice or other matter is stuck to the Heating Plate or the outside surface of the Inner Cooking Pan.**

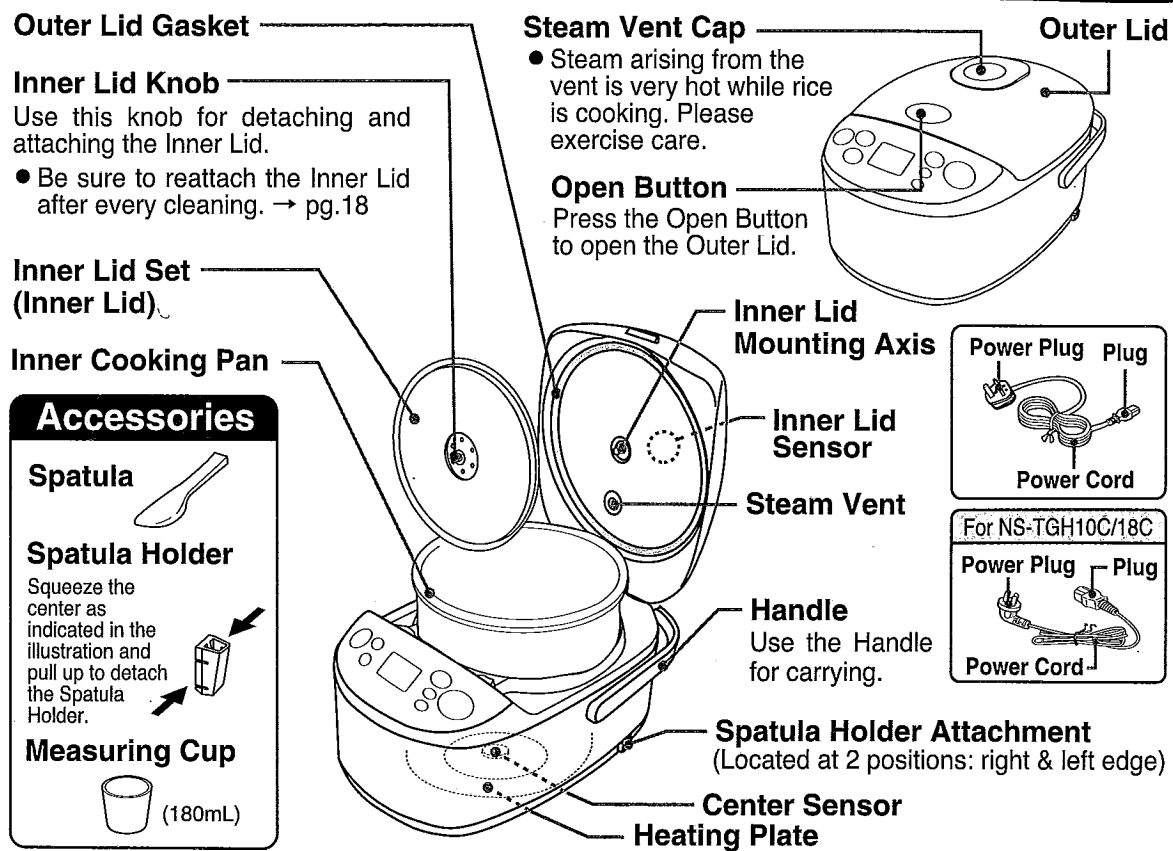
May cause irregular operation or imperfect cooking.

 **Do not use the Rice Cooker as a steamer or for other purposes than cooking or keeping rice warm.**

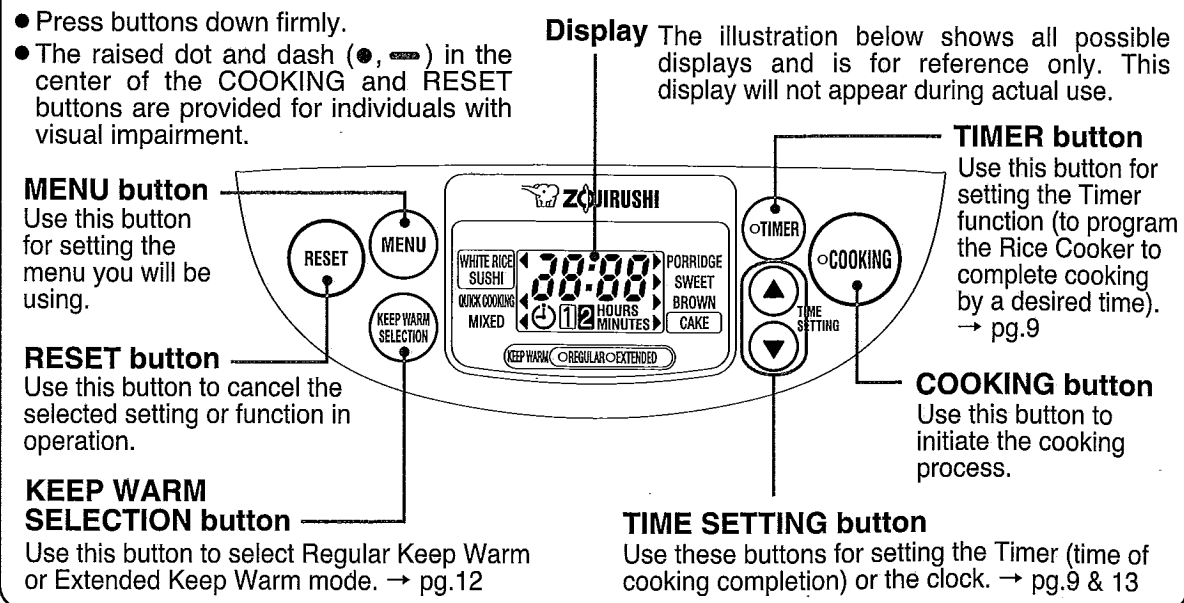
The Steam Vent may become clogged.

# PARTS NAMES AND FUNCTIONS

## MAIN BODY



## CONTROL PANEL



# TIPS TO COOKING GREAT-TASTING RICE (PREPARATION & KEEP WARM)

## HOW TO COOK GREAT-TASTING 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.

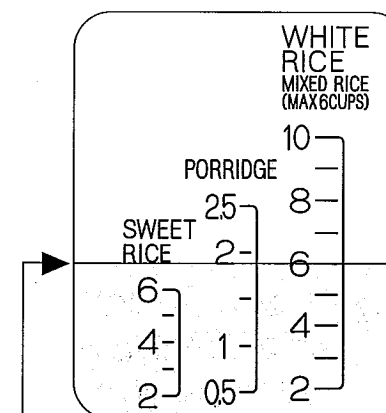
### Rinse rice quickly

The first rinse should be done quickly, swishing and stirring the rice by hand with plenty of water. Drain the water immediately afterwards. Then rinse the rice 4-5 times with fresh water to clean out the bran.

### Adjust the amount of water accordingly

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

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



Add water to water level 6 for WHITE RICE.

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

### Do not use strong alkaline ionic water

Rice cooked with strong alkaline ionic water may appear yellow or become too glutinous.

### Stir and loosen rice immediately after cooking has completed

Excessive moisture is released, resulting in rice that is perfectly cooked with a fluffy texture.

## HOW TO USE THE KEEP WARM MODE

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

Otherwise, the rice may develop a foul odor or spoil.

### Do not use the Keep Warm mode for the following:

- Adding rice.
- Reheating cold rice.
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice or sweet rice).
- Keeping food other than rice warm such as croquette or miso soup.
- Keeping rice warm for more than 12 hours.
- Keeping rice warm when the Spatula has been left inside the Rice Cooker.
- Leaving the Rice Cooker unplugged or Keep Warm mode cancelled while still having rice in the Inner Cooking Pan.

### When keeping a small amount of rice warm, gather the rice toward the center of the Inner Cooking Pan to prevent drying.

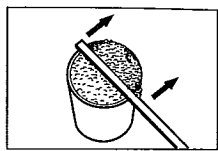


# HOW TO COOK RICE

## BASIC COOKING STEPS

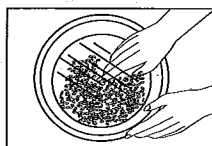
### 1 Measure the rice with the provided Measuring Cup.

One leveled cup of rice in the provided Measuring Cup is approx. 180mL.



### 2 Rinse the rice and adjust the amount of water.

Place the Inner Cooking Pan on a flat surface. Add water to the water level according to the menu setting you have chosen (see pg. 8 "TIPS TO COOKING GREAT-TASTING RICE BY MENUS"). For an accurate measurement, level the surface of the rice.



- The rice may be cooked immediately after rinsing, as soaking is not required. Soaking the rice will soften the texture of the rice.

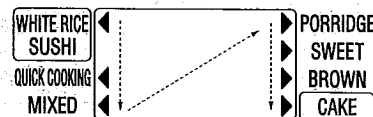
### 3 Place the Inner Cooking Pan into the Main Body, close the Outer Lid, and plug in the Power Cord.

Always take precautions to wipe the outer surface of the Inner Cooking Pan clean, especially of moisture, before placing it securely into the Main Body. Be sure the Inner Lid is attached before closing.

### 4 Select the desired Menu setting by pressing the button.

Each press of the button changes the position of the "▲." Press the button to your desired menu setting.

- Press and hold the button to quickly cycle through the selections. (It will stop when it reaches WHITE RICE/SUSHI.)
- Stored Menus: WHITE RICE/SUSHI and BROWN will remain selected until you change the setting.
- QUICK COOKING setting: Choose this setting when you need to cook white rice in a hurry. Please note that the rice texture may be slightly harder.

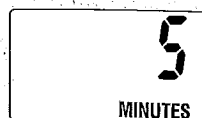


### 5 Press the button.

The COOKING light will turn on and the melody/beep to start cooking will sound. When the Rice Cooker reaches the steaming process, the Display shows the remaining time till completion.



The remaining time till completion in minutes.







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

The Rice Cooker automatically switches to the Keep Warm mode after cooking has completed and the REGULAR KEEP WARM light turns on. The Display will show the elapsed Keep Warm time in hour(s). Stir the rice and loosen it immediately to release excessive moisture for fluffy rice.



Elapsed time of the Keep Warm mode.



- When keeping rice in the Rice Cooker, be sure to use the Keep Warm mode; otherwise the rice may produce an odor. → Please see pg. 5 "HOW TO USE THE KEEP WARM MODE" or pg. 12 "REGULAR KEEP WARM & EXTENDED KEEP WARM."
- To see the current time display during the Keep Warm mode, press the  or  button. Then press the  or  button to return to the Keep Warm display mode. Please note that this display will not automatically return to the Keep Warm display mode and must be done manually. Displays can only be changed during the Keep Warm mode.
- If you cancel the Keep Warm mode and press the KEEP WARM SELECTION button again, the Display shows 0 hours.
- The sound setting can also be changed (see pg. 14 "SOUND SIGNALS & HOW TO CHANGE THEM" for details).

### 7 After use, press the button, then unplug the Power Cord.

#### Estimated cooking time from start to completion:

	Length of Cooking Time	
	1.0L size	1.8L size
White Rice	approx. 45 minutes – 1 hour	approx. 50 minutes – 1 hour
Sushi Rice	approx. 45 – 50 minutes	
Quick Cooking	approx. 29 – 40 minutes	approx. 30 – 45 minutes
Mixed Rice	approx. 55 minutes – 1 hour 5 minutes	
Porridge	approx. 55 minutes – 1 hour 5 minutes	approx. 50 minutes – 1 hour 5 minutes
Sweet Rice	approx. 45 – 50 minutes	
Brown Rice	approx. 1 hour 25 minutes – 1 hour 50 minutes	
Germinated Brown Rice	approx. 1 hour – 1 hour 10 minutes	

- The above table is based on the testing conditions of 230V (NS-TGQ10/18) or 220V (NS-TGH10C/18C), a room temperature of 20°C, and water at a starting temperature of 18°C.
- The above lengths of time are counted from Cooking till the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, and the amount of water used.
- Mixed Rice menu setting requires a longer cooking time to allow the rice to absorb seasonings. (Takes about 30 minutes for preheating.)

#### Please Follow:

- Do not open the Outer Lid during cooking to prevent imperfect cooking results.
- When cooking more than one pot of rice consecutively, allow the Main Body and the Outer Lid to cool down to body temperature; otherwise it will not cook well.
- To prevent breakdown, do not press the COOKING button when the Inner Cooking Pan is empty.
- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.

# HOW TO COOK RICE

## TIPS TO COOKING GREAT-TASTING RICE BY MENUS

MIXED RICE:	
Rice:	Limit the amount of rice to be cooked to 1-4 cups for the 1.0L model and 2-6 cups for the 1.8L model; otherwise it may not cook well.
Water Level:	Use the water level for <b>WHITE RICE</b> .
Menu Selection:	Select the <b>MIXED</b> menu setting.
Ingredients:	The recommended amount of ingredients should be about 30-50% of the rice volume (weight). Excessive amount of rice may not cook properly. (1 cup of rice is about 150g) Chop ingredients into small pieces and place on top of the rice (do not mix into the rice).
Remarks:	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.

MIXED RICE WITH BARLEY:	
Water Level:	Slightly above the water level for <b>WHITE RICE</b> .
Menu Selection:	Select the <b>WHITE RICE/SUSHI</b> menu setting.
Remarks:	The amount of barley mixed into the rice should be less than 20% of the total volume; otherwise it may not cook properly. e.g.: To cook 1 cup of rice mixed with barley, use 0.8 cup of white rice and 0.2 cup of barley.

WHITE RICE WITH GERM:	
Water Level:	Slightly above the water level for <b>WHITE RICE</b> .
Menu Selection:	Select the <b>WHITE RICE/SUSHI</b> menu setting.
Remarks:	Because the germ can easily be washed off, rinse rice gently.

BROWN RICE:	
Water Level:	Use the water level for <b>BROWN RICE</b> .
Menu Selection:	Select the <b>BROWN</b> menu setting.

SUSHI RICE:	
Rice:	Use white rice when cooking.
Water Level:	Use the water level for <b>SUSHI RICE</b> .
Menu Selection:	Select the <b>WHITE RICE/SUSHI</b> menu setting.

SWEET RICE:	
Rice:	Wash and place in a bamboo basket for about 30 minutes to drain the water.
Water Level:	Use the water level for <b>SWEET RICE</b> . <ul style="list-style-type: none"> <li>• When cooking only sweet rice... Use the exact water level scale for <b>SWEET RICE</b>.</li> <li>• When cooking sweet rice mixed with white rice... Use slightly above the water level scale for <b>SWEET RICE</b>.</li> </ul>
Menu Selection:	Select the <b>SWEET</b> menu setting.
Ingredients:	Place ingredients on top of rice after adjusting the water.
Remarks:	<ul style="list-style-type: none"> <li>• Mixed glutinous rice cooked with adzuki beans... Bring adzuki beans to a boil, separate the beans from the hot water, cool to room temperature before using. Water used to boil the beans should also be used for cooking rice.</li> </ul>

PORRIDGE:	
Rice:	Semi-brown rice (30%, 50%, and 70%) or brown rice cannot be used to make porridge.
Water Level:	Use the water level for <b>PORRIDGE</b> .
Menu Selection:	Select the <b>PORRIDGE</b> menu setting.
Ingredients:	The appropriate amount of ingredients should be about 30-50% of the rice volume (weight). 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. Boil green leaf vegetables separately and add them after the rice porridge has finished cooking.

GERMINATED BROWN RICE:	
Rice:	Limit the amount of rice to be cooked to 1-4 cups for the 1.0L model and 2-8 cups for the 1.8L model. Use germinated brown rice only or mix it with white rice when cooking.
Water Level:	Use the water level for <b>WHITE RICE</b> .
Menu Selection:	Select the <b>WHITE RICE/SUSHI</b> menu setting.
Remarks:	Your cooking results may vary and may not always be satisfactory. Certain types of germinated brown rice may cause the Rice Cooker to boil over. Do not use the Timer function when cooking germinated brown rice or soak in water for more than 30 minutes as it will absorb too much water.

# 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 (1)" and "Timer 2 (2)".

e.g.: When you want your rice to complete cooking at 7:30.

- Be sure to check if the current time is correct before setting the Timer function. → pg. 13

**1 Press the **TIMER** button to select "Timer 1."**

The Display shows the preset time of 6:00 and the displayed time and the COOKING light will blink.

- Press the button again and "Timer 2" preset at "18:00" will appear.

**2 Press the **MENU** button to select the desired Menu.**

- The Timer function is not available in the QUICK COOKING, MIXED, SWEET and CAKE menu settings.

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

- ▲ button: Each press advances the time in 10-minute increments
- ▼ button: Each press reverses the time in 10-minute increments.
- Press and hold the button to quickly forward the time in 10-minute increments.

**4 Press the **COOKING** button.**

The COOKING light will turn off and the set time of 7:30 will be displayed and the TIMER light will turn on with a melody/beep sound.

- The COOKING button must be pressed to set the TIMER.

The time you wish to complete cooking.

- NOTE:**
- To cancel the Timer setting, press the RESET button.
  - To check the current time while in the Timer mode, press the ▲ or ▼ button for the time setting.
  - 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.
  - Do not use the Timer when cooking Germinated Brown Rice as it tends to absorb too much water and your results may not be satisfactory.

# USING THE TIMER (cont.)

## To use the stored Timer settings

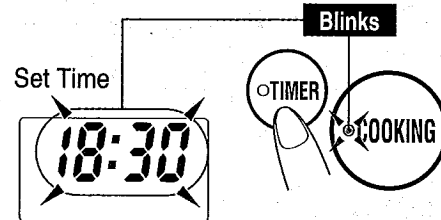
- Once the Timer is set, the settings are stored in "Timer 1" or "Timer 2". You do not need to set the time again when using the same settings.

e.g. : When the Timer is preset at 7:30 for "Timer 1" and 18:30 for "Timer 2."

**1** Press the **TIMER** button to select either "Timer 1" or "Timer 2."

The Display shows that Timer 1 is set for 7:30 in the Timer menu, along with the actual time, and the COOKING light will begin to blink.

- Press the button again and the "Timer 2" presetting of "18:30" will appear.

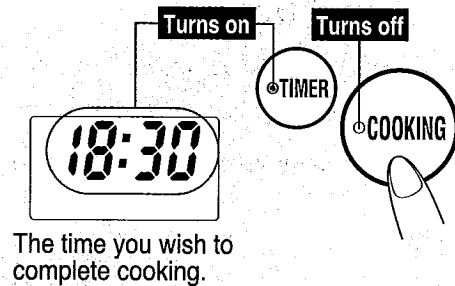


**2** Press the **MENU** button to select the desired Menu setting.

**3** Press the **COOKING** button.

- The TIMER setting is activated.

e.g.: The illustration on the right shows that "Timer 2" is set at 18:30.



## Suggested lengths for the Timer setting:

Menu Selections	Timer Settings
White Rice/Sushi Rice	1 hour – 13 hours
Porridge	1 hour 10 minutes – 13 hours
Brown Rice	1 hour 50 minutes – 13 hours

### NOTE:

- The rice may be softer in texture when cooking with the Timer function.
- The remaining time till cooking completion will not be displayed when the Timer is set.
- If the Timer is set for less than the above-suggested settings, a beep will sound and the rice will start cooking immediately.
- Be sure to set the Timer for less than 13 hours, especially during summer, to prevent the soaked rice from spoiling due to the higher room temperature.

# HOW TO BAKE CAKE

• See pg. 16 & 17 for details on ingredients and directions.

**1** Grease the inside of the Inner Cooking Pan lightly and evenly with butter.

- The cake may become difficult to remove if the Inner Cooking Pan is not greased evenly.

**2** Prepare the batter for cake.

**3** Pour the cake batter into the Inner Cooking Pan from Step 1, level the surface and release excess air.

- Hit the bottom of the Inner Cooking Pan with the palm of your hand several times to release the air bubbles in the batter. Do not hit the Inner Cooking Pan with hard objects or drop it onto the kitchen counter, as this may deform the Inner Cooking Pan and cause uneven baking.

**4** Place the Inner Cooking Pan into the Main Body, close the Outer Lid and choose the CAKE menu setting by pressing the **MENU** button.

- When the CAKE menu setting is selected, the standard cooking time will appear on the Display. The cooking time may be adjusted by pressing the **▲** or **▼** buttons for the Time Setting.

Size	Standard Cooking Time	Possible Cooking Time
1.0L	45 minutes	1-60 minutes
1.8L	65 minutes	1-80 minutes

**5** Press the **COOKING** button.

Turns on

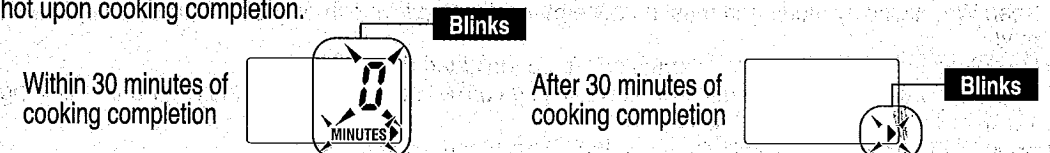
The **COOKING** light turns on and the melody/beep to start cooking will sound.

The Display shows the remaining time till cooking completion.

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

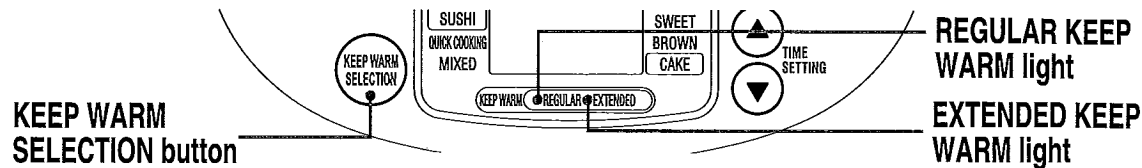
**6** When the melody or beep to indicate the cooking completion sounds, press the **RESET** button and remove the cake from the Inner Cooking Pan.

- Remove the cake from the Inner Cooking Pan immediately after cooking completion. Otherwise the cake may become difficult to remove.
- Be sure to press the RESET button upon cooking completion. Otherwise you will hear a beep every 30 minutes as a reminder to remove the cake.
- If the cake needs more baking, restart the process from Step 4 to bake a little longer.
- If you are concerned about the smell of cake left inside the Inner Cooking Pan, see pg. 19 "CLEANING AND MAINTENANCE: IF THERE IS AN ODOR INSIDE THE RICE COOKER" to remove the smell.
- Be careful when removing the cake as the interior of the Rice Cooker and the Inner Cooking Pan are hot upon cooking completion.



# REGULAR KEEP WARM & EXTENDED KEEP WARM

Press the KEEP WARM SELECTION button to choose Regular Keep Warm or Extended Keep Warm.



## REGULAR KEEP WARM

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

- To start the Keep Warm function from the reset status, press the KEEP WARM SELECTION button.



## EXTENDED KEEP WARM

This function can be activated during the Keep Warm process.

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 at 60°C.

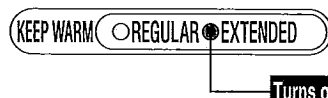
**1** Check to make sure the REGULAR KEEP WARM light is on.

**2** Press the button. The EXTENDED KEEP WARM light will turn on.



The EXTENDED KEEP WARM mode is not available during the following:

- Mixed Rice, Porridge, Sweet Rice, and Brown Rice 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.



- After 8 hours of Extended Keep Warm, the Rice Cooker automatically switches to Regular Keep Warm.
- Refrain from frequent opening and closing of the Outer Lid during Extended Keep Warm as a lower temperature of rice may cause odors or spoiling.

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

Press the button.

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



### NOTE:

- To see the current time display during Keep Warm, press the or button. Then press the or button to return to the Keep Warm display mode. Please note that this display will not automatically return to the Keep Warm display mode and must be done manually. Displays can only be changed during the Keep Warm mode.
- Do not use the Extended Keep Warm mode for Germinated Brown Rice.
- Be sure to use the Keep Warm mode when storing cooked rice in the Inner Cooking Pan. → See pg. 5 "HOW TO USE THE KEEP WARM MODE."
- Keep Warm mode is not available during the CAKE menu setting.

# HOW TO SET THE CLOCK

It is important to set the clock first before cooking rice with the Timer. Although the clock is set before shipment from the factory, certain conditions may cause it to display an inaccurate time. If the clock is inaccurate, set the correct time as shown below.

- The clock cannot be adjusted during Cooking, Regular Keep Warm, Extended Keep Warm, and Timer Cooking settings.

e.g.: If the current time is 15:01 but displays 14:58.

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

**2** Press the button to initiate the Time Setting and adjust the clock to the current time.

The time display will start to blink.

- button: Each press advances the time in 1-minute increments.
- button: Each press moves the clock in reverse by 1 minute.

- Press and hold either button to quickly adjust in 10-minute increments.

Adjusting time



**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.

Time correction is completed



## HOW TO USE

# SOUND SIGNALS & HOW TO CHANGE THEM

This product is equipped with a Sound Signal function, which will inform you when the Rice Cooker begins cooking, when the Timer is set, and when cooking has completed.


You can choose the Sound Signals from the following.

### Types of Sound Signals:

※The Silent setting disables the Sound Signal function notifying you when cooking has completed; however, a beep will sound when a button on the control panel is pressed.

Types of Sound Signals and their meanings	Melody:	Beep:	Silent:*
Indication	The default setting at the time of purchase.	Choose this setting if you wish to change from a Melody.	Choose this setting if you wish to disable the Sound Signal when cooking has completed.
Cooking has Begun:	"Twinkle, Twinkle, Little Star"	a beep	
Timer is Set:	"Twinkle, Twinkle, Little Star"	a beep	
Cooking has Completed:	"Amaryllis"	beeps 5 times	no sound

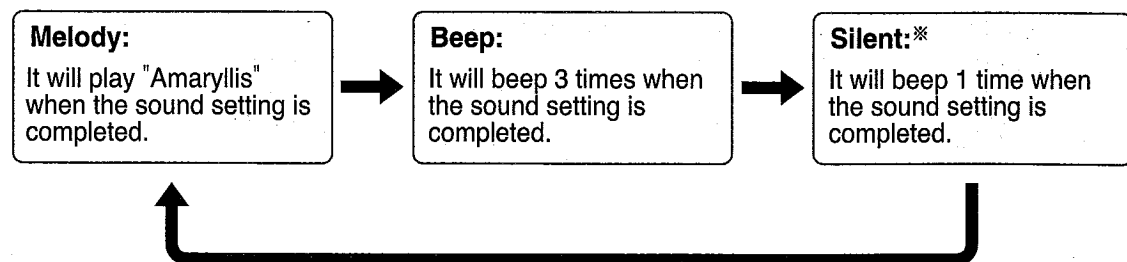
## HOW TO CHANGE THE SOUND SIGNAL:

- 1 Set the Inner Cooking Pan and plug in the Power Plug.
- 2 Hold the  button for more than 3 seconds.
- 3 The setting is completed when the desired Sound Signal is heard.

- You cannot change the Sound Signal during Cooking or Keep Warm.
- If you find it difficult to change/select the Sound Signal, please start over from Step 1.

## WHEN CHANGING THE SOUND SIGNAL:

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



- The selected Sound Signal is stored and will remain even if the Rice Cooker is unplugged.

## RECIPES

The measurements used in these Recipes:

- Be sure to measure the rice with the Measuring Cup provided. (1 Cup = approx. 180mL)
- 1 Tablespoon = 15mL
- 1 teaspoon = 5mL

## MIXED RICE

Menu Selection: Select the **MIXED** menu setting.

### Ingredients (4~5 servings)

Rice	3 cups	
Chicken (or dried young sardines)	50g	
Age (fried tofu)	1/2 slice	
Carrots	35g	
Konnyaku	35g	
Gobo	35g	
Dried Shiitake mushroom	2-3 slices	
A {	Light soy sauce	1-1/2 Tbsp.
	Mirin (sweet sake)	1-1/2 Tbsp.
	Salt	1/2 tsp.
	Dashinomoto	1/2 tsp.
Soup taken from soaking dried Shiitake	To taste	
String beans (boiled) or stone parsley	To taste	



### How to cook

- 1 Slice chicken into 1 cm cubes and Age into strips. Place Age in a strainer and pour hot water over it; gently squeeze to drain excess oil. Soak chicken and Age in soup stock A for 5 minutes (do not discard this soup stock).
- 2 Slice carrots and Konnyaku into small strips, soak in hot water and drain. Shred Gobo, soak in water until soft, then drain. Soak the dried Shiitake in water to soften, remove hard tips and then cut into small strips.
- 3 Add the soup stock from Step 1 to the water used to soak the dried Shiitake, and

- 4 Rinse rice and add the mixture from Step 3. Fill the Inner Cooking Pan with water to water level 3 for WHITE RICE, and mix well from the bottom of the pan.
- 5 Place the ingredients from Steps 1 and 2 on top of the rice from Step 4 and spread evenly across the top.
- 6 Press the MENU button, select MIXED and press the COOKING button to start cooking.
- 7 When the Rice Cooker switches to the Keep Warm mode, mix the rice to loosen it.
- 8 Serve rice in a bowl and sprinkle string beans or stone parsley on top.

## HAND-ROLLED SUSHI

Menu Selection: Select the **WHITE RICE/SUSHI** menu setting.

### Ingredients (4~5 servings)

Rice	3 cups
Mixed vinegar	
Vinegar	4 Tbsp.
Sugar	1 Tbsp.
Salt	1-1/2 tsp.

### Suggested Toppings

Sashimi (tuna, squid, prawns, etc.)
Pickles (e.g. pickled radish)
Natto (fermented soy bean) and green onions
Avocado and ham
Bacon and asparagus
Salmon roe, sea eel and rolled egg
Carrots, cucumbers and celery

Seaweed, wasabi (horse radish), soy sauce and pickled red ginger To taste

### How to cook

- 1 Rinse rice well and fill the Inner Cooking Pan with water to water level 3 for SUSHI RICE.
- 2 Press the MENU button, select WHITE RICE/SUSHI and press the COOKING button to start cooking.
- 3 When the Rice Cooker switches to the Keep Warm mode, place the rice into a wooden container (wiped with a clean wet cloth). Pour the mixed vinegar over the rice and mix thoroughly while cooling it with a fan.

- Hand-rolled sushi is simple and quick, wrapping your favorite Sashimi, ingredients and sushi rice with Nori (seaweed). You can also use a green leaf to wrap your hand-roll sushi.

# RECIPES (cont.)

## SWEET RICE COOKED WITH ADZUKI BEANS



### Ingredients (4~5 servings)

Sweet rice .....	3 cups
Adzuki beans .....	50g
Salt with parched sesame .....	To taste

**Menu Selection :** Select the **SWEET** menu setting.

### How to cook

- 1 Rinse rice and drain in a strainer for more than 30 minutes.
- 2 Rinse adzuki beans, put into a saucepan with 2 cups of water and boil for 2 minutes. Then add 3 cups of water and boil for 20 minutes until the beans become soft enough to break by pressing with your fingertip. Drain the beans but keep the soup stock.
- 3 Put the rice from Step 1 into the Inner Cooking Pan, add the soup stock from Step 2, and pour water to water level 3 for SWEET RICE. Mix the ingredients well, stirring from the bottom of the pan, place adzuki beans from Step 2 on top and level the surface.
- 4 Press the MENU button and select the SWEET menu setting. Then press the COOKING button.
- 5 When the Rice Cooker switches to the Keep Warm mode, loosen the rice. Serve in a bowl and sprinkle the salt with parched sesame on top.
- When adding regular white rice, add water slightly above the water level for SWEET RICE.

## SPONGE CAKE



Ingredients	1.0L model	1.8L model
All purpose flour (sifted).....	120g	180g
Egg (separate egg yolk from white)		
.....	4pcs	6pcs
Sugar.....	100g	150g
Vanilla extract.....	To taste	To taste
A {Milk.....	1 Tbsp.	1-1/2Tbsp.
Butter.....	20g	30g
Fresh cream, fruits (for decoration)		
.....	as you like	as you like
Butter (for greasing the Inner Cooking Pan)...	To taste	To taste

**Menu Selection :** Select the **CAKE** menu setting.

### How to cook

- 1 Grease the inside of the Inner Cooking Pan lightly and evenly with butter.
  - 2 Add A in a small bowl and float the small bowl in a larger bowl containing hot water to melt the butter.
  - 3 Beat egg whites until foamy. Gradually add sugar until whites begin to hold their shape.
  - 4 Add yolks and vanilla extract to Step 3 and beat until thick.
  - 5 Add sifted all purpose flour to Step 4. Mix with rubber spatula until smooth and well blended. Gently fold in A from Step 2 without over-mixing.
  - 6 Pour the batter from Step 5 into the Inner Cooking Pan and hit the bottom of the Inner Cooking Pan with the palm of your hand several times to release the air bubbles in the batter. Place the Inner Cooking Pan into the Main Body and close the Outer Lid.
  - 7 Press the MENU button and choose the CAKE menu setting. Press the COOKING button and set to the cooking time to 45 minutes for the 1.0L model and 65 minutes for the 1.8L model.
  - 8 When baking completes, remove the cake from the Inner Cooking Pan and allow to cool.
  - 9 Frost the cake with whipped cream and garnish with desired fruit.
- \*Flavor variations: Sift cocoa powder with all purpose flour to make a chocolate cake, or green tea powder to make green tea cake. (Add 1-1/2 Tbsp. for 1.0L model and 2 Tbsp. for 1.8L model.)

## CHEESE CAKE



Ingredients	1.0L model	1.8L model
Cream cheese.....	200g	300g
Sugar.....	50g	70g
Sugar (for beating egg whites).....	30g	50g
Egg (separate egg yolk from white)...	3pcs	5pcs
All purpose flour (sifted).....	30g	50g
Fresh cream, fruits.....	50mL	60mL
Lemon juice.....	4 tsp.	2 Tbsp.
Vanilla extract.....	To taste	To taste
Butter, melted.....	20g	30g
Fresh cream, fruits (for decoration)...	as you like	as you like
Butter (for greasing the Inner Cooking Pan)...	To taste	To taste

**Menu Selection :** Select the **CAKE** menu setting.

### How to cook

- 1 Grease the inside of the Inner Cooking Pan lightly and evenly with butter.
  - 2 Soften cream cheese at room temperature or put in microwave oven for 30 seconds.
  - 3 Place cream cheese from Step 2 in a bowl and mix with wooden spatula until it becomes smooth. Add sugar and blend.
  - 4 Add yolks one at a time to Step 3. Blend in sifted all purpose flour, fresh cream, lemon juice, vanilla extract and melted butter.
  - 5 In a separate bowl, beat egg whites until foamy. Gradually add sugar until whites begin to hold their shape.
  - 6 Gently fold in meringue from Step 5 to Step 4 with a rubber spatula without over-mixing.
  - 7 Pour the batter from Step 6 into the Inner Cooking Pan and hit the bottom of the Inner Cooking Pan with the palm of your hand several times to release the air bubbles in the batter. Place the Inner Cooking Pan into the Main Body and close the Outer Lid.
  - 8 Press the MENU button and select the CAKE menu setting. Press the COOKING button and set to the cooking time to 60 minutes for the 1.0L model and 80 minutes for the 1.8L model.
  - 9 When baking completes, remove the cake from the Inner Cooking Pan and allow to cool. (Be careful handling the cake as freshly baked cakes are fragile and can easily break.)
  - 10 Chill cake in refrigerator. Decorate with whipped cream and garnish with fruits.
- \*Flavor variations: Soak raisins in rum to soften, lightly coat with flour and add after Step 6. (Add 30g of raisins for 1.0L model and 50g for 1.8L model.)

# CLEANING AND MAINTENANCE

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

- Be sure to unplug the Power Cord and allow the Main Body and the Inner Cooking Pan to cool down.
- Do not use a thinner, benzene, abrasive cleaners and brushes (nylon/metal), bleach or anything that may damage the surface of the Rice Cooker.

## HOW TO CLEAN THE EXTERIOR

### Steam Vent

Remove the Steam Vent Cap and wipe the cavity with a well-wrung cloth.

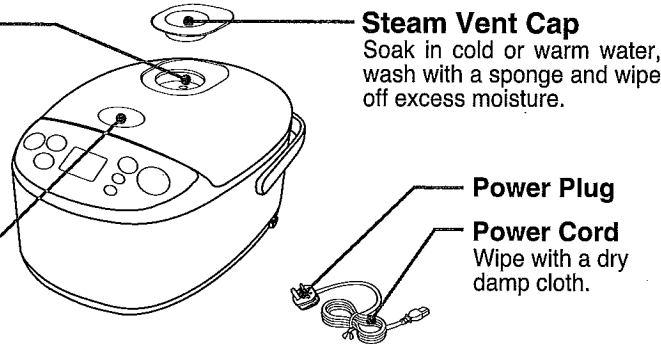
### Main Body

Soak a cloth in mild detergent, wring out all excess moisture, and wipe clean. Use a dry soft cloth to wipe the control button area.

### Open Button

If the Open Button becomes clogged with rice or other matter, remove with a toothpick or chopstick.

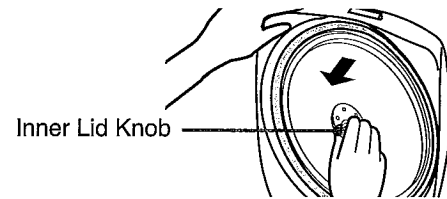
- Otherwise the Outer Lid may not open.
- If using a cloth that is chemically treated, use sparingly to avoid transferring the chemical smell and do not scrub the Rice Cooker forcefully.



## HOW TO DETACH AND ATTACH THE INNER LID

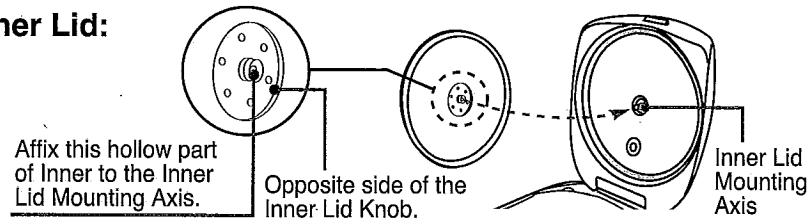
### How to detach the Inner Lid:

Hold the Outer Lid with one hand and pull the Inner Lid Knob toward you with the other hand.



### How to attach the Inner Lid:

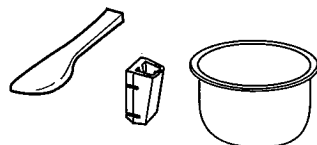
Affix the hollow part of Inner Lid (opposite side of the Inner Lid Knob) to the Inner Lid Mounting Axis to attach the Inner Lid.



## HOW TO CLEAN THE INNER COOKING PAN, SPATULA AND SPATULA HOLDER

Wash with a soft sponge. To wash thoroughly, use a mild kitchen detergent.

**NOTE:** The nonstick coating can peel off if damaged. Please take special care to prevent damaging it and follow these precautions:



- Do not place spoons or bowls inside the Inner Cooking Pan when washing dishes.
- Do not use an abrasive cleaner or brush when cleaning it.
- Do not pour vinegar in the Inner Cooking Pan.
- Clean the Inner Cooking Pan immediately after using any seasonings.

**REMARKS:** The nonstick coating may eventually discolor or peel off. This will not affect its performance or sanitary properties, and is harmless to your health.

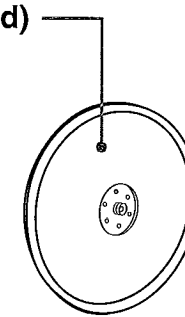
# CLEANING AND MAINTENANCE / REPLACEMENT PARTS

## HOW TO CLEAN THE INTERIOR

### Inner Lid Set (Inner Lid)

Soak the Inner Lid in warm or cold water and wash with a sponge. If it is clogged with rice or other matter, remove using a bamboo spatula or a chopstick.

- Be sure to clean the Inner Lid after every use; otherwise, the lid may rust or become discolored.



### Outer Lid Gasket

Outer Lid Gasket cannot be removed.

### Outer Lid and Steam Vent

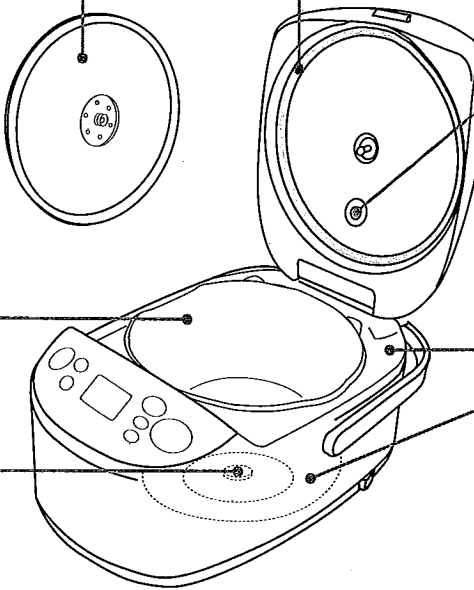
Hold the Outer Lid securely and wipe with a well-wrung cloth. Remove any rice or residue on the inside of the Outer Lid.

### Inside of the Main Body (interior)

Wipe it with a well-wrung cloth.

### Center Sensor

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



### Main Body

### Heating Plate

Wipe with a well-wrung cloth. If rice or any objects become stuck to the Heating Plate, lightly polish them off with a sand paper of about No.320 after dipping in water.

## IF THERE IS AN ODOR INSIDE THE RICE COOKER

- 1 Fill the Inner Cooking Pan with water (water level 1 for 1.0L model and water level 2 for the 1.8L model for WHITE RICE).
- 2 Close the Outer Lid and press the **MENU** button to select the QUICK COOKING menu setting.
- 3 Press the **COOKING** button.
- 4 When you hear the Sound Signal and the Rice Cooker switches to the Keep Warm mode, press the **RESET** button.
- 5 Wait until the Main Body cools down and clean. See pg. 18 & 19.

## 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 (1.0L size)	C104
Inner Lid Set (1.8L size)	C105
Inner Cooking Pan(1.0L size)	TGQ :B257 TGH-C:B259
Inner Cooking Pan(1.8L size)	TGQ :B258 TGH-C:B260
Spatula	SHAKN

# TROUBLESHOOTING GUIDE

• Please check the following points before calling for service.

Problems	● Cause (Points to check)
<b>Rice cooks too hard or too soft:</b>	<ul style="list-style-type: none"> <li>● 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.</li> <li>● 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).</li> <li>● The texture of rice varies depending on the room and water temperatures.</li> <li>● Using the Timer may result in softer rice.</li> <li>● Using the QUICK COOKING menu setting may result in harder rice.</li> <li>● Make sure the Inner Cooking Pan has not deformed.</li> </ul>
<b>Rice is scorched:</b>	<ul style="list-style-type: none"> <li>● Foreign matter such as rice may be stuck to the outside of the Inner Cooking Pan, on the Heating Plate or the Center Sensor.</li> <li>● Rice may not have been rinsed sufficiently, allowing too much bran to be left on the rice grain.</li> <li>● Make sure the Inner Cooking Pan has not deformed.</li> </ul>
<b>Boils over while cooking:</b>	<ul style="list-style-type: none"> <li>● Has another menu setting other than PORRIDGE been selected when cooking porridge?</li> <li>● Make sure the Steam Vent Cap is attached.</li> <li>● Rice may not have been rinsed sufficiently, allowing too much bran to be left on the rice grain.</li> <li>● Make sure the Inner Cooking Pan has not deformed.</li> </ul>
<b>Unable to start cooking or the buttons do not respond:</b>	<ul style="list-style-type: none"> <li>● Make sure the Power Plug is plugged in securely.</li> <li>● Does the Display show "E01" or "E02"? → Go to pg. 23.</li> <li>● Is the REGULAR KEEP WARM or EXTENDED KEEP WARM light on? → Press the RESET button and press the COOKING button.</li> </ul>
<b>A clicking noise is heard during Cooking:</b>	<ul style="list-style-type: none"> <li>● The microprocessor (MICOM) makes a sound while adjusting the heat power of the Rice Cooker. This does not indicate a problem.</li> </ul>
<b>Steam comes out from the gap between the Outer Lid and the Main Body:</b>	<ul style="list-style-type: none"> <li>● Please check if the Outer Lid has deformed or the Outer Lid Gasket is damaged.</li> </ul>

Problems	● Cause (Points to check)
<b>CAKE</b> <b>Cake is not cooked well or does not rise:</b>	<ul style="list-style-type: none"> <li>● 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 the ▲ or ▼ buttons for Time Setting. See pg.11 "HOW TO BAKE CAKE" or RECIPES on pg.16 &amp; 17.</li> <li>● Be sure to beat the egg whites well until foamy. Otherwise, it may cause insufficient baking or rising.</li> <li>● Be sure not to over-beat the egg whites. It may cause insufficient baking or rising.</li> <li>● Inaccurately measured ingredients may cause insufficient baking or rising.</li> <li>● Over-mixing of the batter when adding all purpose flour may cause insufficient baking or rising.</li> <li>● Adding too much additional ingredients such as raisins may cause insufficient baking.</li> <li>● Make sure not to add too much ingredients. Follow the amount listed in the RECIPES. Too much batter may cause insufficient baking.</li> <li>● Be sure to bake the cake immediately after preparing the batter. Allowing the batter to sit for an extended period of time may deflate the dough and cause it to bake flat.</li> <li>● If you hit the bottom of the Inner Cooking Pan too many times, it releases too much air and cause the batter to deflate. Hit the Inner Cooking Pan a few times only.</li> <li>● Make sure the Inner Cooking Pan has not deformed. If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently.</li> </ul>
<b>Cake rises too much:</b>	<ul style="list-style-type: none"> <li>● Did you add baking powder or baking soda? → Do not add baking powder or baking soda as it may cause the cake to rise too high and cause malfunction.</li> </ul>
<b>Cake is difficult to release from the Inner Cooking Pan:</b>	<ul style="list-style-type: none"> <li>● Be sure to grease the inside of the Inner Cooking Pan well. Otherwise, the cake may be difficult to remove.</li> <li>● Make sure the Inner Cooking Pan has not deformed. If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently.</li> </ul>
<b>The cake breaks easily:</b>	<ul style="list-style-type: none"> <li>● Freshly baked cake is fragile and breaks easily. Allow the cake to cool before handling it.</li> </ul>
<b>The cake is scorched:</b>	<ul style="list-style-type: none"> <li>● Make sure the Inner Cooking Pan has not deformed. If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently.</li> </ul>
	<ul style="list-style-type: none"> <li>● Do not place other cake pans or wax paper into the Rice Cooker or the Inner Cooking Pan. Doing so may cause the Rice Cooker to malfunction or the Inner Cooking Pan to deform.</li> </ul>

# TROUBLESHOOTING GUIDE (cont.)

Problems	● Cause (Points to check)
<b>KEEP WARM</b>	<p><b>During Keep Warm, rice has an odor, becomes yellow, or there is excessive condensation:</b></p> <ul style="list-style-type: none"> <li>● Was the Regular Keep Warm mode used for more than 12 hours?</li> <li>● Was a small amount of rice kept warm?</li> <li>● Was the rice kept warm with the spatula left in the pan?</li> <li>● Was cold rice reheated?</li> <li>● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed.</li> <li>● Rice may not have been rinsed sufficiently and too much bran may be left.</li> <li>● The type of rice and water used may make the rice appear yellow.</li> <li>● Some odor may remain after cooking Mixed Rice. → See "IF THERE IS AN ODOR INSIDE THE RICE COOKER" on pg. 19.</li> <li>● 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. → See "HOW TO USE THE KEEP WARM MODE" on pg. 5.</li> </ul>
	<p><b>Extended Keep Warm is not accepted:</b></p> <ul style="list-style-type: none"> <li>● Did you select a menu setting for which the Extended Keep Warm mode is not available? → See pg.12 "REGULAR KEEP WARM &amp; EXTENDED KEEP WARM."</li> <li>● Was the Regular 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.</li> <li>● 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.</li> </ul>
	<p><b>The Display does not show the elapsed Keep Warm time:</b></p> <ul style="list-style-type: none"> <li>● Does the Display show the current time? → Press the buttons for Time Setting to change the display. See pg.12 "NOTE."</li> </ul>
<b>TIMER COOKING</b>	<p><b>The Rice Cooker starts cooking immediately after the Timer is set:</b></p> <ul style="list-style-type: none"> <li>● Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again.</li> <li>● If the Timer is set at a shorter time than suggested, it will begin cooking immediately.</li> </ul>
	<p><b>The rice is not ready at the set time:</b></p> <ul style="list-style-type: none"> <li>● Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again.</li> </ul>
	<p><b>The Timer cannot be set:</b></p> <ul style="list-style-type: none"> <li>● Did you press the COOKING button after setting the time? → You need to press the COOKING button to complete setting the Timer.</li> <li>● Is the "7:00" blinking on the Display? → Unless the current time is set, the Timer function will not be accepted. See pg. 13 "HOW TO SET THE CLOCK."</li> </ul>
<b>OTHER</b>	<p><b>When power failure occurs:</b></p> <ul style="list-style-type: none"> <li>● 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.</li> </ul>

# ERROR DISPLAYS AND THEIR MEANINGS

Panel Display	● Cause (Points to check)
<p><b>Error Display</b></p> <p>E 01 E 02</p>	<ul style="list-style-type: none"> <li>● Indicates malfunction. → Please contact the store where you purchased the Rice Cooker.</li> </ul>
<p>H 01 H 02</p>	<ul style="list-style-type: none"> <li>● The temperature of the Lid Sensor or the Center Sensor is too high. → Press the RESET button and open the Outer Lid for about 15 minutes and allow the interior to cool down. (Be careful not to burn yourself.)</li> </ul>
<p><b>Blank Display:</b></p> <p>7:00 is blinking:</p>	<ul style="list-style-type: none"> <li>● If the Power Cord is unplugged, the Display and the stored memories (current time, menu and Keep Warm setting) will be erased. If the clock is set to the correct time, the Rice Cooker will function normally. To change the Lithium Battery, please contact the store you purchased this Rice Cooker for a replacement (with additional charge).</li> </ul>
<p><b>Odd Display:</b></p>	<ul style="list-style-type: none"> <li>● Unplug the Power Cord and plug it in again. → The Display will show a blinking 7:00. Please reset the time following the instructions on pg.13.</li> </ul>

# SPECIFICATIONS

Model No.		NS-TGQ10	NS-TGQ18	NS-TGH10C	NS-TGH18C
Cooking Capacity [cups]	White Rice	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]
	Quick Cooking	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]
	Mixed Rice	0.18~0.72L [1~4]	0.36~1.08L [2~6]	0.18~0.72L [1~4]	0.36~1.08L [2~6]
	Sushi Rice	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]
	Porridge	0.09~0.27L [0.5~1.5]	0.09~0.45L [0.5~2.5]	0.09~0.27L [0.5~1.5]	0.09~0.45L [0.5~2.5]
	Sweet Rice	0.18~0.72L [1~4]	0.36~1.08L [2~6]	0.18~0.72L [1~4]	0.36~1.08L [2~6]
	Brown Rice	0.18~0.72L [1~4]	0.36~1.44L [2~8]	0.18~0.72L [1~4]	0.36~1.44L [2~8]
	Germinated Brown Rice	0.18~0.72L [1~4]	0.36~1.44L [2~8]	0.18~0.72L [1~4]	0.36~1.44L [2~8]
	Cake	All purpose flour 120g	All purpose flour 180g	All purpose flour 120g	All purpose flour 180g
Rating	AC 220-230V 570-610W 50/60Hz	AC 220-230V 770-820W 50/60Hz	AC 220V 610W 50Hz	AC 220V 820W 50Hz	
Average Power Consumption during Keep Warm	29W	35W	29W	35W	
Rice Cooking System	Direct Heating				
Length of the Power Cord	1.1m		1.8m		
External Dimensions (approx. cm)	25.5(W)x35.5(D)x21.5(H)	28(W)x38.5(D)x25(H)	25.5(W)x35.5(D)x21.5(H)	28(W)x38.5(D)x25(H)	
Weight	approx. 3.3kg	approx. 4.2kg	approx. 3.3kg	approx. 4.3kg	

- The average power consumption during Keep Warm is calculated with the Rice Cooker at maximum capacity and at a room temperature of 20°C.
- 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.

## 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 wide 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 (BS1363) 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.

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

