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## MICOM RICE COOKER & WARMER

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### OPERATING INSTRUCTIONS

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# NS-YSQ10 / NS-YSQ18

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

### INDEX

IMPORTANT SAFEGUARDS.....	2
PARTS NAMES AND FUNCTIONS.....	4
ACTIVATED BROWN RICE (GABA BROWN).....	6
TIPS TO COOKING GREAT-TASTING RICE (PREPARATION & KEEP WARM).....	6
HOW TO SET THE CLOCK.....	7
SOUND SIGNALS & HOW TO CHANGE THEM.....	7
HOW TO COOK RICE:	
BASIC COOKING STEPS.....	8
TIPS TO COOKING VARIOUS RICE MENUS.....	10
REGULAR KEEP WARM & EXTENDED KEEP WARM.....	12
REHEAT FUNCTION.....	13
USING THE TIMER.....	14
HOW TO USE THE SLOW COOK SETTING.....	15
RECIPE:	
MIXED RICE.....	16
CHICKEN CONGEE.....	16
HAND-ROLLED SUSHI.....	16
SWEET RICE COOKED WITH ADZUKI BEANS.....	17
CHICKEN & SHIITAKE SOUP.....	17
WATERCRESS & PORK SOUP.....	17
CLEANING AND MAINTENANCE.....	18
REPLACEMENT PARTS.....	19
TROUBLESHOOTING GUIDE.....	20
ERROR DISPLAYS AND THEIR MEANINGS.....	22
SPECIFICATIONS.....	23

# 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. <sup>①</sup>



## CAUTIONS

Indicates risk of injury or property damage if mishandled. <sup>② ③</sup>

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.

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 touch the Steam Vent.**  
Doing so may cause burns or scalding. Take special precautions with children and infants.



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



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



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

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

Bottom view of the product



**Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.**

Children are at risk of burns, electric shock or injury.

**Do not open the Outer Lid or move the Rice Cooker during cooking.**

Doing so may cause burns.

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

- Foods packaged in plastic bags.
- Dishes that use paper towels or other lids to cover the food, or steaming dishes.

Doing so may clog the steam exhaust route.



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

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



**Do not 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.



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

**Do not allow the Power Plug to come into contact with steam.**

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



**Insert the Power Plug completely and securely into the electrical outlet.**

A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.

**Use only an electrical outlet rated at 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.



**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.**



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

Continued use of the Rice Cooker may cause smoke, fire or electric shocks or injury.

- The Power Plug, Power Cord or Appliance Plug has become very hot.
- The Power Cord is damaged or the electricity turns on and off when touched.
- The body of the Rice Cooker is deformed or unusually hot.
- Smoke is arising from the Rice Cooker or there is a burning smell.
- Some part of the Rice Cooker is cracked, loose or unstable, etc.

If any of the above occurs, unplug the Rice Cooker immediately and contact the store where you purchased it.

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



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.

## 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 Set, Inner Cooking Pan and Heating Plate.



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

This may cause malfunction or fire.

**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 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 use the Rice Cooker near walls, furniture or beneath shelving.**

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



**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 the Rice Cooker on a slide-out table or shelf with insufficient load capacity.**

Doing so may damage the slide-out table or shelf, causing the Rice Cooker to fall, resulting in injury or burns. The slide-out table or shelf should at least have a load capacity of 15kg for the 1.0L model, and 20kg for the 1.8L model.



**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 into the Main Body securely.**

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

**If the Power Cord is damaged, it must be replaced by an appropriate cord or assembly made available by the manufacturer or its service agent.**



**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.

## IMPORTANT

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

Doing so may cause deformation and/or discoloration.

■ **Do not damage or deform the Inner Cooking Pan.**

A damaged Inner Cooking Pan may not cook properly.

■ **Do not operate the Rice Cooker if rice or other 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 cook when the Inner Cooking Pan is empty.**

Doing so may cause a breakdown of the Rice Cooker.

■ **Do not splash the Rice Cooker with water or place something containing water on it.**

May cause electric shock or breakdown.

■ **Do not use the Rice Cooker in direct sunlight.**

Doing so may cause discoloration of the Rice Cooker.

■ **Do not use the Rice Cooker where its steam may come into contact with other electrical appliances.**

The steam may cause fire, malfunction, discoloration or deformation to other electrical appliances.

■ **Do not use the Rice Cooker on a surface where the air vent located at the bottom can get blocked or covered (such as on a carpet, plastic bag or aluminum foil).**

May cause breakdown or malfunction.

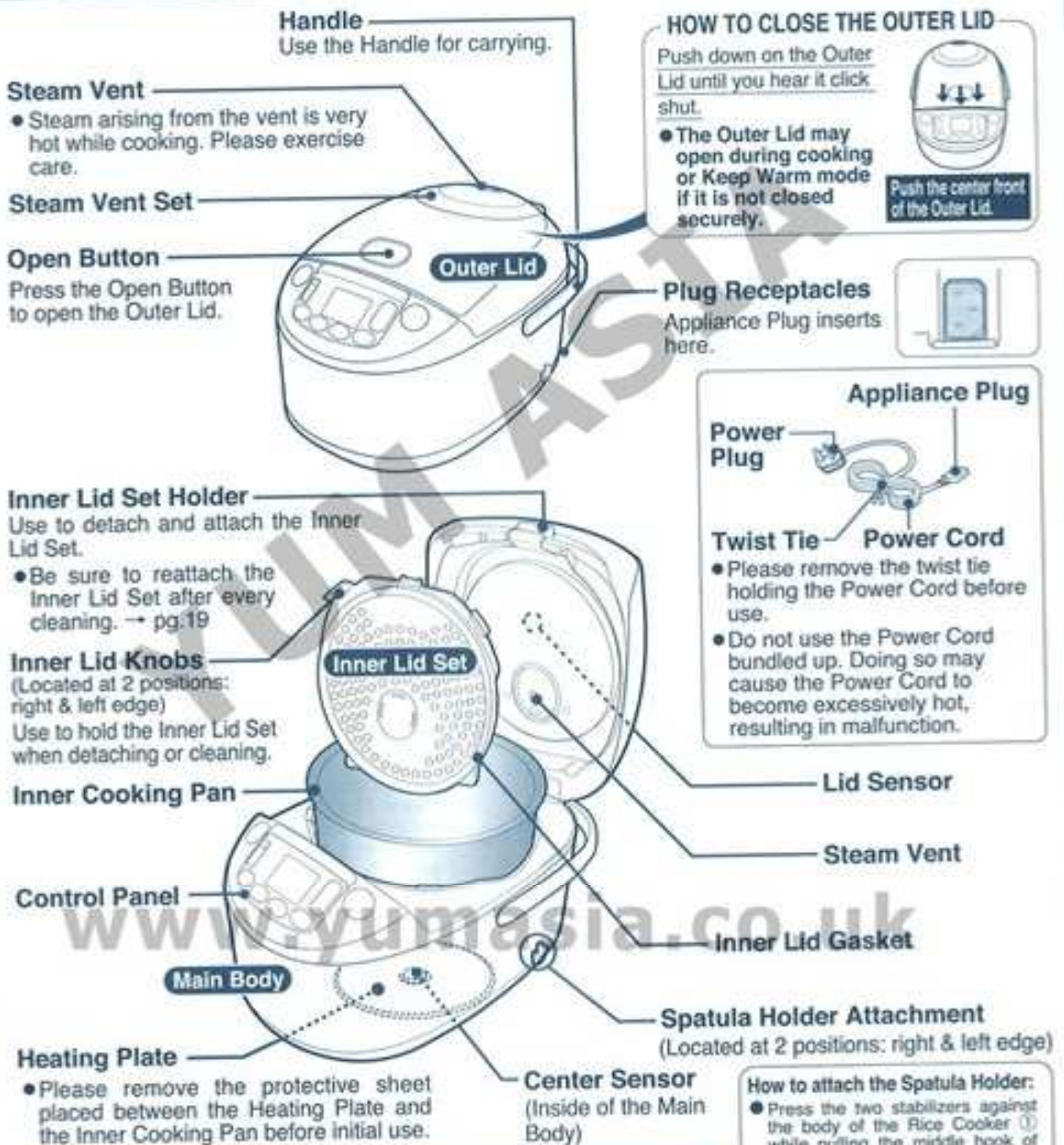
■ **This appliance is intended for household use and similar applications listed below:**

- Staff (employee) kitchen areas in shops, offices and other working environments.
- This appliance is not intended for use by many unspecified people for a long period of time.

**This appliance must not be used in the following areas:**

- Farm houses.
- By clients in hotels, motels and other residential type environments.
- Bed and breakfast type environments.

# PARTS NAMES AND FUNCTIONS



## ACCESSORIES

Spatula



Spatula Holder



Measuring Cup

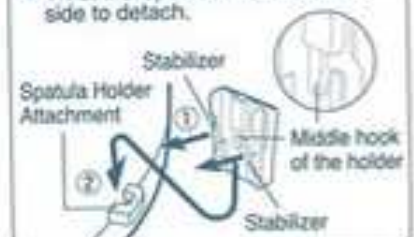


### How to attach the Spatula Holder:

- Press the two stabilizers against the body of the Rice Cooker ① while pulling the middle hook of the holder into the slot ②.

### How to detach the Spatula Holder:

- Twist the Spatula Holder to one side to detach.



## CONTROL PANEL

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

### Display

The illustration below shows all possible displays and is for reference only. This display will not appear during actual use. Black lines that may appear on the LCD when wiped with a cloth is caused by static electricity and does not indicate a malfunction. It will disappear shortly.



## HOW TO MAINTAIN THE INNER COOKING PAN IN GOOD CONDITION

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

### <During Preparation>

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

### <When Cooking Completes>

- Do not pour vinegar into the Inner Cooking Pan (when making sushi rice).
- Do not use a metal ladle (when serving congee or SLOW COOK food etc.).
- Do not hit the Inner Cooking Pan hard (when serving).

### <When Cleaning>

- Do not place spoons or bowls inside the Inner Cooking Pan.
- Clean the Inner Cooking Pan immediately after using any seasonings.
- Only use soft materials such as a sponge when cleaning.
- Do not use a thinner, benzene, abrasive cleaners and brushes (nylon/metal), bleach or anything that may damage the Inner Cooking Pan.



**REMARKS:** The nonstick coating may wear out with use.

The nonstick coating may eventually discolor or peel off. This will not affect the cooking / Keep Warm performances or sanitary properties, and is harmless to your health.

If concerned with the peeling of the nonstick coating, please replace the Inner Cooking Pan by purchasing a new one. → pg.19

# ACTIVATED BROWN RICE (GABA BROWN)

- The Rice Cooker has two settings for cooking brown rice. The GABA BROWN setting on the menu activates brown rice for increased nutritional value.

## GABA BROWN SETTING:

- When GABA BROWN is selected on the menu, the Rice Cooker will begin activating the brown rice, after which it will start cooking automatically. During the brown rice activation process, the temperature in the Inner Cooking Pan is kept at about 40°C for 2 hours. Cooking may take 3 hours and 15 minutes to 3 hours and 35 minutes till completion. By activating brown rice, GABA (gamma-aminobutyric acid), a naturally occurring nutrient in brown rice, increases to 150% of the amount contained in non-activated brown rice. This process also makes brown rice softer, thus making it readily edible.

※What is GABA?

GABA (gamma-aminobutyric acid) is a type of amino acid said to lower blood pressure and relieve stress.

## 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.

**Clean rice quickly** Prepare a bowl to pool water

- Rinse rice** First, pour plenty of water into the Inner Cooking Pan from the bowl and stir the rice loosely by hand. Drain the water immediately afterwards. (Repeat twice)
- Wash rice** Wash by stirring the rice by hand 30 times, pour plenty of water from the bowl and stir the rice loosely again. Drain the water immediately afterwards. Repeat this washing process 2 ~ 4 times.
- Rinse rice** Lastly, pour plenty of water from the bowl and rinse the rice. (Repeat twice)



**Adjust the amount of water accordingly**

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



**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.

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

### HOW TO USE THE KEEP WARM MODE

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

- The rice may develop a foul odor or spoil if the Keep Warm mode is cancelled or if left in an unplugged Rice Cooker.

**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 SLOW COOK food warm.
- Keeping rice warm for more than 12 hours.
- Keeping rice warm when the Spatula has been left inside the Rice Cooker.

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

Gather rice in center



# HOW TO SET THE CLOCK / SOUND SIGNALS & HOW TO CHANGE THEM

## 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 changed during Cooking, Reheating, Regular Keep Warm, Extended Keep Warm or Timer Cooking.

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

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

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

### 2 Press the or 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.

### 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.



## 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, or when cooking has completed. You can choose the Sound Signals from the following.

### Types of Sound Signals:

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

### HOW TO CHANGE THE SOUND SIGNAL:

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

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

#### 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 Melody Signal of the initiation of Reheating.
- You cannot change the Sound Signal during Cooking, Keep Warm or Timer Cooking.
- 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.

#### ① Melody:

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

#### ② Beep:

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

#### ③ Silent:

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

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

# HOW TO COOK RICE

## BASIC COOKING STEPS

Please wash the Inner Cooking Pan, Inner Lid Set, Steam Vent Set and accessories before initial use. → See pg.18

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

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



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

How to clean rice → See pg.6 "HOW TO COOK GREAT-TASTING RICE: Clean rice quickly".

Place the Inner Cooking Pan on a flat surface. Add water to the water level according to the menu setting you have chosen. → pg.10

For an accurate measurement, level the surface of the rice.

Fill to the water measure line that matches the number of cups of rice you are cooking.

- 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, and attach the Inner Lid Set and Steam Vent Set. Close the Outer Lid, and plug in the Power Cord.

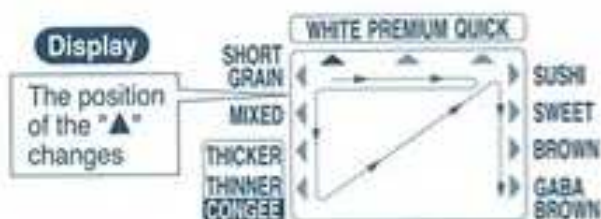
Always take precautions to wipe the outer surface of the Inner Cooking Pan clean, especially of moisture, before placing it securely into the Main Body.

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

### 4 Select the desired Menu setting by pressing the **MENU** 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.)
- Stored Menus: WHITE, PREMIUM, SHORT GRAIN, BROWN and GABA BROWN will remain selected until you change the setting.



## 5 Press the button.

The START / REHEAT 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.

- Make sure the Rice Cooker is not in Keep Warm mode, then press the START / REHEAT button.  
If the Keep Warm light is on, the reheating process will start.  
→ pg.13

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.

- Please use oven-mitts or a soft cloth when touching the Inner Cooking Pan, as it may be hot.

Elapsed time of the Keep Warm mode.



- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan with oven-mitts or a soft cloth will keep it from spinning while reducing damages to the outside bottom of the pan.
- If you cancel the Keep Warm mode and press the KEEP WARM button again, the Display shows 0 HRS.
- The sound setting can also be changed. → pg.7

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

### NOTE

- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.
- 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.

# HOW TO COOK RICE (cont.)

## TIPS TO COOKING VARIOUS RICE MENUS

**Menus** Menus with special menu settings.

Menus	Rice	Menu Setting	Water Level	Cooking Capacity [cups]	Remarks
White Rice	White Rice	WHITE	WHITE	1.0L : 1~5.5 1.8L : 1~10	
Premium Rice	White Rice	PREMIUM	WHITE	1.0L : 1~5.5 1.8L : 1~10	• This menu setting cooks the rice longer to make it more tasty.
Quick Cooking	White Rice	QUICK	WHITE	1.0L : 1~5.5 1.8L : 1~10	• Choose this setting when you need to cook white rice in a hurry. Please note that the rice texture may be slightly harder.
Short Grain Rice	Short Grain Rice	SHORT GRAIN	WHITE	1.0L : 1~5.5 1.8L : 1~10	
Mixed Rice	White Rice	MIXED	WHITE	1.0L : 1~4 1.8L : 2~6	<ul style="list-style-type: none"> <li>• The recommended amount of ingredients should be about 30-50% of the rice volume.</li> <li>• Chop ingredients into small pieces and place on top of the rice (do not mix into the rice).</li> <li>• 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.</li> </ul>
Congee Thicker	White Rice	CONGEE THICKER	PORRIDGE/ CONGEE THICK	1.0L : 0.5~1 1.8L : 0.5~1.5	<ul style="list-style-type: none"> <li>• The recommended amount of ingredients should be about 30-50% of the rice volume.</li> <li>• Chop ingredients into small pieces and place on top of rice without mixing them into the rice.</li> <li>• Ingredients that do not cook easily should not be used in large amounts.</li> <li>• Boil green leaf vegetables separately and add them after the congee has finished cooking.</li> <li>• Semi-brown rice (30%, 50%, and 70%) or brown rice cannot be used to make porridge.</li> </ul>
Congee Thinner	White Rice	CONGEE THINNER	PORRIDGE/ CONGEE THIN	1.0L : 0.5 1.8L : 0.5~1	<ul style="list-style-type: none"> <li>• The recommended amount of ingredients should be about 30-50% of the rice volume.</li> <li>• Chop ingredients into small pieces and place on top of rice without mixing them into the rice.</li> <li>• Ingredients that do not cook easily should not be used in large amounts.</li> <li>• Boil green leaf vegetables separately and add them after the congee has finished cooking.</li> <li>• Semi-brown rice (30%, 50%, and 70%) or brown rice cannot be used to make porridge.</li> </ul>
Sushi Rice	White Rice	SUSHI	SUSHI	1.0L : 1~5.5 1.8L : 1~10	
Sweet Rice	Sweet Rice or White Rice mixed with Sweet Rice	SWEET	SWEET (When cooking white rice mixed with sweet rice, use slightly above the water level for SWEET)	1.0L : 1~4 1.8L : 2~6	<ul style="list-style-type: none"> <li>• Place ingredients on top of rice after adjusting the water.</li> <li>• Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly.</li> </ul>
Brown Rice	Brown Rice	BROWN	BROWN	1.0L : 1~4 1.8L : 2~8	• If white rice is mixed with brown rice, it may boil over or imperfect cooking may occur.
GABA Brown Rice	Brown Rice	GABA BROWN	BROWN	1.0L : 1~4 1.8L : 2~8	• The GABA BROWN setting on the menu activates brown rice for increased nutritional value. → pg.6

## Others

These menus may be cooked using the settings described below.

Others	Rice	Menu Setting	Water Level	Cooking Capacity [cups]	Remarks
Mixed Rice with Barley	Barley mixed with White Rice	WHITE	WHITE	1.0L : 1~5.5 1.8L : 1~10	• The amount of barley mixed into the rice should be less than 20% of the total volume.
White Rice with Germ	White Rice with Germ	WHITE	WHITE	1.0L : 1~5.5 1.8L : 1~10	• Rinse rice gently and quickly.
Germinated Brown Rice	Germinated Brown Rice or White Rice mixed with Germinated Brown Rice	WHITE	WHITE	1.0L : 1~4 1.8L : 2~8	• Do not use the Timer function or soak rice in water for more than 30 minutes. • 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. • When cooking germinated brown rice made by a germinated brown rice maker, contact the manufacturer of the maker directly for ideal cooking methods.
Semi-Brown Rice 30%	Semi-Brown Rice 30%	BROWN	BROWN Use slightly below the water level for BROWN	1.0L : 1~4 1.8L : 2~8	• Depending on the rice brand and/or rice polishing level, it may cause the Rice Cooker to boil over or not cook well. → Make adjustments to the amount of water
Semi-Brown Rice 50% / 70%	Semi-Brown Rice 50% / 70%	WHITE	WHITE Use slightly above the water level for WHITE	1.0L : 1~4 1.8L : 2~8	

## Estimated cooking time from start to completion:

Menu Selections	Length of Cooking Time	
	1.0L size	1.8L size
White Rice	approx. 50 minutes – 1 hour	
Premium Rice	approx. 1 hour 5 minutes – 1 hour 15 minutes	approx. 1 hour 10 minutes – 1 hour 25 minutes
Quick Cooking	approx. 34 minutes – 45 minutes	
Short Grain Rice	approx. 50 minutes – 1 hour	
Mixed Rice	approx. 1 hour – 1 hour 10 minutes	
Congee	Thicker	approx. 1 hour 30 minutes – 1 hour 40 minutes
	Thinner	approx. 1 hour 55 minutes – 2 hours 5 minutes
Sushi Rice	approx. 50 minutes – 1 hour	
Sweet Rice	approx. 50 minutes – 1 hour	
Brown Rice	approx. 1 hour 25 minutes – 1 hour 45 minutes	
GABA Brown Rice	approx. 3 hours 15 minutes – 3 hours 35 minutes	

- The above table is based on the testing conditions of 230V, 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 menu setting requires a longer cooking time to allow the rice to absorb seasonings. (Takes about 30 minutes for preheating.)

# REGULAR KEEP WARM & EXTENDED KEEP WARM

Switch between Regular Keep Warm mode and Extended Keep Warm mode by pressing the KEEP WARM button during Keep Warm mode.

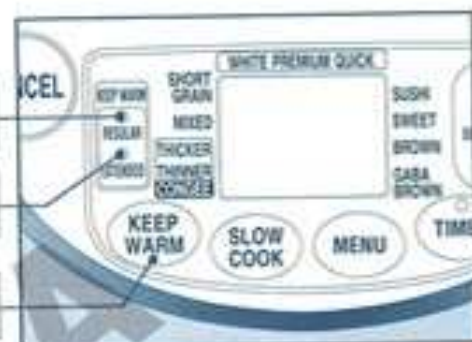
- The EXTENDED KEEP WARM mode is not available during the following (the Rice Cooker will beep and automatically start the Regular Keep Warm mode):

- MIXED, CONGEE (THICKER · THINNER), SWEET, BROWN and GABA BROWN menu settings.
  - If 12 hours of Regular Keep Warm has already elapsed.
  - If 4 hours of Extended Keep Warm has already elapsed.
  - If the temperature of the Inner Cooking Pan is low by cancellation of the Keep Warm mode or power failure.
- The default setting is Regular Keep Warm mode.

REGULAR KEEP WARM light

EXTENDED KEEP WARM light

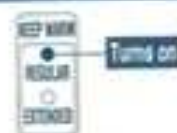
KEEP WARM button



## REGULAR KEEP WARM

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

- To turn on the Regular Keep Warm mode when the Rice Cooker is turned off, press the KEEP WARM button.



## EXTENDED KEEP WARM

This function can be activated during Regular Keep Warm mode.

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.

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

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

- After 8 hours of Extended Keep Warm, the Rice Cooker automatically switches to Regular Keep Warm.
- The room temperature, frequent opening and closing of the Outer Lid, the type of rice used or the way the rice was rinsed may cause foul odors or the growth of germs. Use the Regular Keep Warm mode as much as possible to minimize these effects.



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

Press the  button once.

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



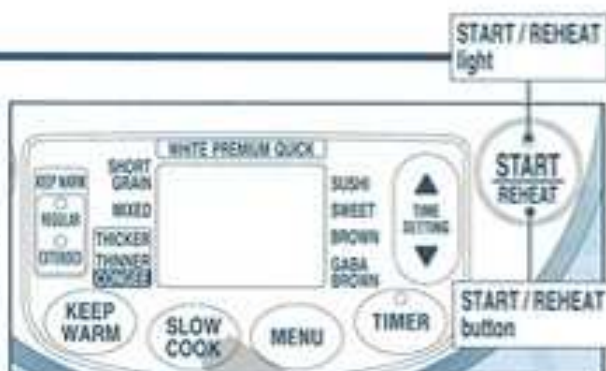
### NOTE:

- To change the display to show the current time during Keep Warm, press the (▲) or (▼) button. Then press the (▲) or (▼) button to return to the Keep Warm display. Please note that the display will not automatically return to the Keep Warm display and must be done manually. This change can only be made during the Keep Warm mode.
- Be sure to use the Keep Warm mode when storing cooked rice in the Inner Cooking Pan. → See pg.6 "HOW TO USE THE KEEP WARM MODE."
- Use the Regular Keep Warm mode for keeping warm Germinated Brown Rice or Semi-Brown Rice (30%, 50%, 70%) to minimize foul odors.
- Do not use the Keep Warm mode for the SLOW COOK menu setting. (If the SLOW COOK food has cooled, please reheat in a different pan.)

# REHEAT FUNCTION

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

- This Reheat function is for reheating the rice during keep warm to make the rice hotter. Particularly, when the rice is kept warm at a lower temperature by the Extended Keep Warm mode, the Reheat function will reheat the rice to the best temperature for eating.
- Do not use the Reheat function for the SLOW COOK menu setting. (If the SLOW COOK food has cooled, please reheat in a different pan.)



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

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



## 2 Press the START/REHEAT button.

Be sure that the REGULAR KEEP WARM or EXTENDED KEEP WARM light is on.

The melody sounds when the Reheat mode sets in.

The START / REHEAT light starts blinking.

The melody (or beep) sounds and the REGULAR KEEP WARM light turns on when reheating completes.

**Standard times required for reheating**

approx. 7 min. ~ 9 min.



- Make sure that the REGULAR KEEP WARM / EXTENDED KEEP WARM light is on. If the START / REHEAT button is pressed when the REGULAR KEEP WARM / EXTENDED KEEP WARM light is off, the rice cooking function will start.

## 3 Loosen the rice.

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

To cancel the Reheat mode:	• Press the CANCEL button.
To cancel the Reheat mode and return to Keep Warm mode:	• Press the KEEP WARM button.
Do not reheat for the following cases:	<ul style="list-style-type: none"> <li>• Do not use the Reheat function to reheat food other than white rice, as reheating other types of rice may cause scorching or discoloring.</li> <li>• Do not repeat the Reheat function as doing so may cause scorching or dryness.</li> <li>• Do not use the Reheat function if the amount of rice left over is above water level 3 (for 1.0L size) or 6 (for 1.8L size) for WHITE as the rice may not be warmed adequately.</li> <li>• Do not use the Reheat function if the rice is cold or the temperature of the Inner Cooking Pan is too low as doing so may cause scorching, foul odors or the rice may become hard.</li> </ul>

# USING THE TIMER

- Be sure to check if the current time is correct before setting the Timer function. → pg.7

- This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in "Timer 1" and "Timer 2".
- The initial settings are 6:00 for "Timer 1", 18:00 for "Timer 2".

## SETTING A SPECIFIC TIME

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

The preset time for "Timer 1" and the START / REHEAT light will blink.

- Press the button again and the preset time for "Timer 2" will appear.



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

- The Timer function is not available for QUICK, MIXED, SWEET and SLOW COOK 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.
- You do not need to set the time again when using the same settings.

The time you wish to complete cooking.  
e.g. 7:30



### 4 Press the **START / REHEAT** button.

The START / REHEAT 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 START / REHEAT button must be pressed to set the TIMER.



#### Suggested lengths for the Timer setting:

Menu Selections	Timer Settings	
	1.0L size	1.8L size
White Rice	1 hour 10 minutes – 13 hours	
Premium Rice	1 hour 20 minutes – 13 hours	1 hour 35 minutes – 13 hours
Short Grain Rice	1 hour 10 minutes – 13 hours	
Congee	1 hour 45 minutes – 13 hours	
	Thicker	1 hour 45 minutes – 13 hours
Thinner	2 hours 10 minutes – 13 hours	2 hours 15 minutes – 13 hours
Sushi Rice	1 hour – 13 hours	1 hour 10 minutes – 13 hours
Brown Rice	1 hour 50 minutes – 13 hours	
GABA Brown Rice	3 hours 40 minutes – 13 hours	3 hours 45 minutes – 13 hours

**NOTE:** ● To cancel the Timer setting, press the CANCEL button.

- Press the **▲** or **▼** button to check the current time.
- 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.
- 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 suggested length above, a beep will sound and the Rice Cooker 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.
- 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.
- Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.

# HOW TO USE THE SLOW COOK SETTING

● See pg.17 for details on ingredients and directions.

## NOTE

To prevent foods from being undercooked:

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

To minimize damage to the Inner Cooking Pan:

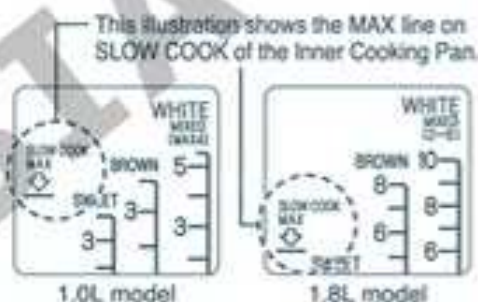
- Do not place hard ingredients such as ribs in the Inner Cooking Pan.
- Do not use the Inner Cooking Pan for holding SLOW COOK foods.
- Do not put the Inner Cooking Pan on direct fire or microwave.
- Do not use metal utensils for mixing SLOW COOK foods in the Inner Cooking Pan.

## 1 Prepare the Ingredients.

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

## 2 Place the ingredients into the Inner Cooking Pan.

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



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

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

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

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

- When the SLOW COOK menu setting is selected, "SLOW COOK" and the default cooking time will appear on the Display. The cooking time may be changed from one minute to four hours by pressing the **▲** or **▼** buttons for Time Setting. See pg.17 for suggested cooking times.

Default Cooking Time	Possible Cooking Time
1 hour	1 minute ~ 4 hours

## 5 Press the **START / REHEAT** button.

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

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



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

- Remove the food from the inner Cooking Pan immediately after cooking completion. Otherwise the food may become difficult to remove.
- Be sure to press the CANCEL button upon cooking completion. Otherwise you will hear a beep every 30 minutes as a reminder to remove the food.
- If the food needs more cooking, restart the process from Step 4 to cook a little longer.
- If you are concerned about the smell of food left on the Inner Cooking Pan, see pg.18 "CLEANING AND MAINTENANCE : IF THERE IS AN ODOR INSIDE THE RICE COOKER" to remove the smell.
- Be careful when removing the food as the interior of the Rice Cooker and the Inner Cooking Pan are hot upon cooking completion.
- Do not put kitchen detergent in the Inner Cooking Pan and press START / REHEAT.
- Do not use the Keep Warm mode for the SLOW COOK menu setting.



# RECIPES

The measurements used in these Recipes:

- Measure the rice with the provided Measuring Cup. (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	50g
Age (fried tofu)	1/2 slice
Carrots, Konnyaku, Gobo	35g each
Dried Shiitake mushrooms (soaked in water to reconstitute)	2~3 slices
<b>A)</b>	
Light soy sauce	1-1/2 Tbsp.
Min (sweet sake)	1-1/2 Tbsp.
Salt	1/2 tsp.
Dashimato	1/2 tsp.
Soup taken from soaking dried Shiitake to taste	
Stone parsley to taste	



### How to cook

- 1 Slice chicken into 1 cm cubes. Place Age in a strainer and pour hot water over it; gently squeeze to drain excess oil, then slice into small strips. 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 Konnyaku in hot water and drain. Shred Gobo, soak in water until soft, then drain. Cut Shiitake into small strips.
- 3 Add the soup stock from Step 1 to the water used to soak the dried Shiitake, and mix them well.
- 4 Wash rice and add the mixture from Step 3. Fill the Inner Cooking Pan with water to water level 3 for WHITE, 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. Do not mix the ingredients with the rice. Changing the amounts of rice and ingredients may cause imperfect cooking.
- 6 Press the MENU button, select MIXED and press the START / REHEAT 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 stone parsley on top.

## CHICKEN CONGEE

Menu Selection : Select the **CONGEE (THICKER)** menu setting.

### Ingredients (4~5 servings)

Rice	1 cup
Chicken thighs, chopped and parboiled	75g
Salt	a pinch
Ginger and scallions, shredded	To taste

### How to cook

- 1 Wash rice and place it into the Inner Cooking Pan, add water to water level 1 for PORRIDGE / CONGEE (THICK), then place the chicken on the top.
  - 2 Press the MENU button, select CONGEE (THICKER) and press the START / REHEAT button to start cooking.
  - 3 When the Rice Cooker switches to the Keep Warm mode, add salt if desired and stir lightly, garnish with ginger and scallions.
- Do not use milk. May cause imperfect cooking.
  - Add seasonings after completion, or they may settle at the bottom of the Inner Cooking Pan.
  - The recommended amount of ingredients should be about 30-50% of the rice volume.
  - Cooked rice cannot be used for making congee.

## HAND-ROLLED SUSHI

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

### Ingredients (4~5 servings)

Rice	3 cups
Mixed vinegar	
Rice vinegar	4 Tbsp.
Sugar	1 Tbsp.
Salt	1-1/2 tsp.
<b>Suggested Toppings</b>	
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 Wash rice well and fill the Inner Cooking Pan with water to water level 3 for SUSHI.
  - 2 Press the MENU button, select SUSHI and press the START / REHEAT 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.

## SWEET RICE COOKED WITH ADZUKI BEANS

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

### Ingredients (4~5 servings)

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

### How to cook

- 1 Wash rice and drain in a strainer for about 30 minutes.
- 2 Rinse the 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. Mix the ingredients well, stirring from the bottom of the pan, place the adzuki beans from Step 2 on top and level the surface.
  - 4 Press the MENU button and select SWEET menu setting. Then press the START / REHEAT 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 to slightly above the water level for SWEET.

- Use a plastic ladle when stirring the ingredients.

## CHICKEN & SHITAKE SOUP

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

### Ingredients

	1.0L model (2~3 servings)	1.8L model (4~5 servings)
Boneless chicken.....	300g	500g
Dried Shiitake mushroom (soaked in water to reconstitute).....	20g	40g
Ginger.....	10g	20g
Sake.....	1 Tbsp.	2 Tbsp.
Soup taken from soaking dried Shiitake.....	To taste	To taste
Scallions.....	1	2
Salt.....	1 tsp.	1-1/2 tsp.
Potato starch (optional).....	To taste	To taste



### How to cook

- 1 Cut the chicken into bite sized pieces, put into a saucepan with boiling water and simmer for about 2 minutes, then drain in a strainer. Cut Shiitake into bite sized pieces (2-3 equal portions), scallions into 4 cm lengths and ginger into long fine pieces.
- 2 Place the ingredients from Step 1 into the Inner Cooking Pan.
- 3 Add sake and the soup taken from soaking dried Shiitake into the ingredients from step 2. Add water to reach water level 4 for WHITE for the 1.0L model or 6 for the 1.8L model, then stir.

- 4 Place the Inner Cooking Pan in the Rice Cooker, close the Outer Lid and press the SLOW COOK button. Set the cooking time to 1 hour, then press the START / REHEAT button.
  - 5 When cooking completes, add salt and stir.
- When using potato starch, mix with water, put into the Inner Cooking Pan after completion, then stir well. Close the Outer Lid and press the SLOW COOK button. Set the cooking time to 1 minute, then press the START / REHEAT button.

## WATERCRESS & PORK SOUP

Cooking Time Setting : 2 hours (1.0L, 1.8L model) Use the **SLOW COOK** button.

### Ingredients

	1.0L model (2~3 servings)	1.8L model (4~5 servings)
Watercress.....	25g	50g
Boneless pork.....	300g	500g
Carrot.....	1/2	1
Red date.....	3	5
Honey date.....	3	5
Dried Chinese yam, sliced.....	3 slices	5 slices
Fox nut.....	To taste	To taste
Salt.....	1/2 tsp.	1 tsp.
Potato starch (optional).....	To taste	To taste

### How to cook

- 1 Wash watercress a few times and then soak it in salty water for a while and rinse. Then drain in a strainer.
- 2 Cut the pork into bite sized pieces, put into a saucepan with

boiling water and simmer for about 2 minutes, then drain in a strainer.

- 3 Cut the carrot into bite sized pieces.
  - 4 Seed the red date. Wash the honey date, Chinese yam and fox nut lightly.
  - 5 Place the ingredients into the Inner Cooking Pan, add water to reach water level 4 for WHITE for the 1.0L model or 6 for the 1.8L model.
  - 6 Place the Inner Cooking Pan in the Rice Cooker, close the Outer Lid and press the SLOW COOK button. Set the cooking time to 2 hours, then press the START / REHEAT button.
  - 7 When cooking completes, add salt and stir.
- When using potato starch, mix with water, put into Inner Cooking Pan after completion, then stir well. Close the Outer Lid and press the SLOW COOK button. Set the cooking time to 1 minute, then press the START / REHEAT button.

# CLEANING AND MAINTENANCE

- Clean the Rice Cooker thoroughly after every use.
- Be sure to unplug the Power Cord and allow the Main Body and the Inner Cooking Pan to cool down.

## HOW TO CLEAN THE EXTERIOR

### Main Body:

Wipe clean with a well-wrung soft cloth.

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

### Open Button

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

### Control Panel

Wipe with a dry soft cloth.



### Steam Vent Set

→ See pg.19

### Outer Lid

Remove the Steam Vent Set, and wipe the Outer Lid with a well-wrung soft cloth.



### Appliance Plug

### Power Cord

### Power Plug

Wipe with a dry soft cloth.

## HOW TO CLEAN THE INTERIOR

### Inner Lid Set

### Inner Lid Gasket

Soak the Inner Lid Set in warm or cold water and wash with a sponge.

- Remove rice or other matter if stuck on the Inner Lid Set. If not removed, steam may leak through, rice may dry, or cooking and Keep Warm may be imperfect.
- The Inner Lid Gasket cannot be removed.
- Be sure to clean the Inner Lid Set after every use; otherwise, the lid may rust or become discolored.

### Center Sensor

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



### Outer Lid and Steam Vent

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

- Do not use kitchen detergent.
- Leaving rice and other matter on the surface may cause the Outer Lid to rust or become discolored.

### Inside of the Main Body (Interior)

Wipe with a well-wrung soft cloth.

### Heating Plate

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

## HOW TO CLEAN ACCESSORIES AND THE INNER COOKING PAN

### Wash with a soft sponge.

To wash thoroughly, use a mild kitchen detergent.

### Spatula



### Spatula Holder



### Measuring Cup



(180mL)

### Inner Cooking Pan

→ See pg.5



## IF THERE IS AN ODOR INSIDE THE RICE COOKER

1 Fill the Inner Cooking Pan with water up to water level 1 for WHITE for 1.0L size, and water level 2 for 1.8L size.

- Do not put other matter such as kitchen detergent in the Inner Cooking Pan.

2 Close the Outer Lid and press the **MENU** button to select the QUICK menu setting.

3 Press the **START/COOK** button.

4 When the Rice Cooker completes cooking and switches to Keep Warm mode, press the **ON/OFF** button.

5 Wait until the Main Body cools down, discard the water and clean accordingly.

- Open the Outer Lid and dry the Rice Cooker in a well ventilated place.

- Do not use a thinner, benzene, abrasive cleaners and brushes (nylon/metal), bleach or anything that may damage the surface of the Rice Cooker.
- Do not use a dishwasher for cleaning or drying. (May cause the plastic parts to deform.)
- Be sure to reattach the Inner Lid Set, Steam Vent Set and Spatula Holder correctly.

## HOW TO CLEAN THE STEAM VENT SET

Please allow the Rice Cooker to cool down before cleaning.

Wash the inside and outside of the Steam Vent Set under running water.

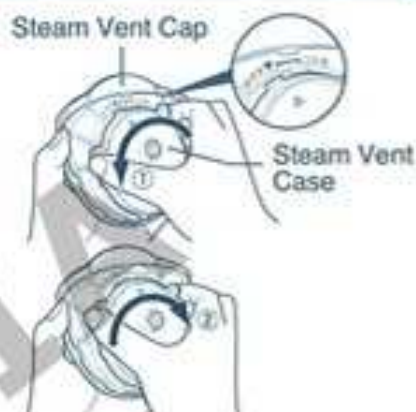
### Steam Vent Case

#### How to disassemble:

Turn the Steam Vent Case counterclockwise, align the "△" mark with "はずす" (remove) and release. (①)

#### How to assemble:

Align the "▽" of the Steam Vent Cap and the "△" of the Steam Vent Case. Then turn the Steam Vent Case clockwise to align the "△" marker with "つける" (attach) and reattach firmly.



### Steam Vent Gasket

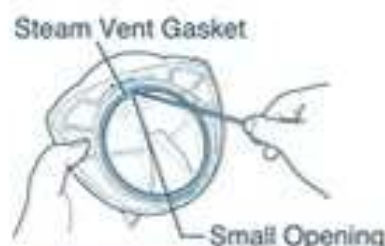
#### How to detach:

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

#### How to attach:

Attach the Steam Vent Gasket into the groove of the Steam Vent Cap firmly. Make sure that the Steam Vent Gasket is not twisted.

- An incorrectly attached Steam Vent Gasket may cause steam or residue to leak.



## HOW TO DETACH AND ATTACH THE INNER LID SET

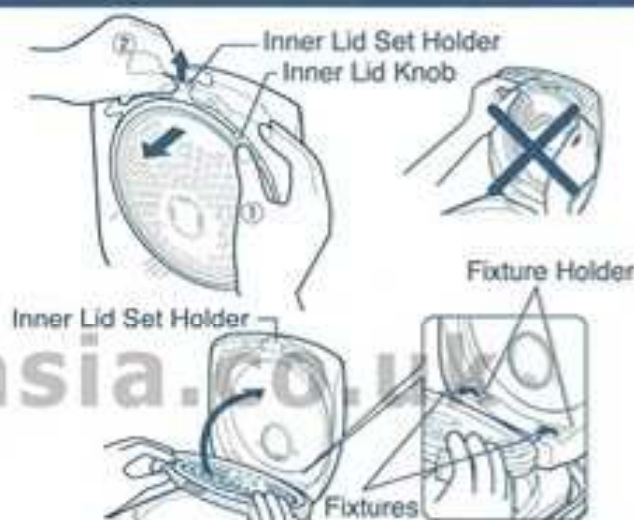
### How to detach the Inner Lid Set:

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

- Do not pull the Inner Lid Knobs toward you without pressing the Inner Lid Set Holder. (May cause the Inner Lid Set and Outer Lid to break.)

### How to attach the Inner Lid Set:

Insert the fixtures found at the bottom sides of the Inner Lid Set into the Outer Lid and push it toward the Outer Lid until you hear it click into place.



Enlarged illustration

## 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)	C137-6B
Inner Lid Set (1.8L size)	C138-6B
Inner Cooking Pan (1.0L size)	B333-6B
Inner Cooking Pan (1.8L size)	B334-6B
Spatula	SHAKN-6B
Spatula Holder	618112-00
Measuring Cup	615784-00

# TROUBLESHOOTING GUIDE

● Please check the following points before calling for service.

Problems	Cause (Points to check)
<b>COOKING RICE</b>	<p><b>Rice cooks too hard or too soft:</b></p> <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 menu setting may result in harder rice.</li> <li>● Make sure the Inner Cooking Pan has not deformed.</li> <li>● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed.</li> </ul>
	<p><b>Rice is scorched:</b></p> <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>
	<p><b>Boils over while cooking:</b></p> <ul style="list-style-type: none"> <li>● Has another menu setting other than CONGEE (THICKER - THINNER) been selected when cooking congee?</li> <li>● Make sure the Steam Vent Set 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> <li>● Is the Menu Selection or Water Level correct? → See pg.10</li> </ul>
	<p><b>Unable to start cooking or the buttons do not respond:</b></p> <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"? → See pg.22</li> <li>● Was the Inner Cooking Pan inserted correctly? → Set the Inner Cooking Pan correctly.</li> <li>● Is the REGULAR KEEP WARM or EXTENDED KEEP WARM light on? → Press the CANCEL button and press the START / REHEAT button.</li> </ul>
	<p><b>A clicking noise is heard during Cooking or Keep Warm:</b></p> <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>
	<p><b>Steam comes out from the gap between the Outer Lid and the Main Body:</b></p> <ul style="list-style-type: none"> <li>● Please check if the Inner Lid Set has deformed or the Inner Lid Gasket is damaged.</li> <li>● Has the Inner Lid Gasket become soiled? → Clean the gasket.</li> </ul>
<b>KEEP WARM</b>	<p><b>The Reheat function does not work:</b></p> <ul style="list-style-type: none"> <li>● Make sure Keep Warm mode is not cancelled. → See pg.13</li> </ul>
	<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>● Are you keeping warm a small amount of rice in the Inner Cooking Pan?</li> <li>● Was the Keep Warm mode used for more than 12 hours?</li> <li>● The type of rice and water used may make the rice appear yellow.</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>● Some odor may remain after cooking Mixed Rice or SLOW COOK menu. → Clean the Inner Cooking Pan thoroughly. → See pg.18</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 pg.6</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</li> <li>● Was the Keep Warm mode used for more than 12 hours? → If the Keep Warm mode is used for more than 12 hours, the Extended Keep Warm mode will not be accepted.</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>

Problems	Cause (Points to check)
<b>TIMER COOKING</b>	<p>The Rice Cooker starts cooking immediately after the Timer is set:</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>The rice is not ready at the set time:</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>● Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.</li> </ul>
	<p>The Timer cannot be set:</p> <ul style="list-style-type: none"> <li>● Did you press the START / REHEAT button after setting the time? → You need to press the START / REHEAT button to complete setting the Timer.</li> <li>● Is "7:00" blinking on the Display? → Unless the current time is set, the Timer function will not be accepted. See pg.7</li> </ul>
<b>SLOW COOK</b>	<p>SLOW COOK menu food is not cooked through:</p> <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 <math>\uparrow</math> or <math>\downarrow</math> buttons to change cooking times. → See pg.15</li> <li>● Did you measure the ingredients accurately? → Inaccurately measured ingredients may cause boiling-over or undercooking.</li> <li>● Make sure the Inner Cooking Pan has not deformed. → If the Inner Cooking Pan is deformed, the ingredients may stick on the inside or be undercooked.</li> </ul>
	<p>Unable to start SLOW COOK menu setting:</p> <ul style="list-style-type: none"> <li>● Did you press the SLOW COOK button? → See pg.15</li> </ul>
<b>OTHER</b>	<p>When power failure occurs:</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>
	<p>There is rust colored dirt on the inside of the Outer Lid or the Inner Lid Set:</p> <ul style="list-style-type: none"> <li>● If rice residue is stuck on the Outer Lid or the Inner Lid Set and has changed color, remove it. → pg.18</li> </ul>

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# ERROR DISPLAYS AND THEIR MEANINGS

Panel Display	● Cause (Points to check)
<div style="display: flex; gap: 10px;"> <div style="border: 1px solid black; padding: 2px 5px;">E 01</div> <div style="border: 1px solid black; padding: 2px 5px;">E 02</div> </div>	<p>▶ ● Indicates malfunction. → Please contact the store where you purchased the Rice Cooker.</p>
<div style="display: flex; gap: 10px;"> <div style="border: 1px solid black; padding: 2px 5px;">H 01</div> <div style="border: 1px solid black; padding: 2px 5px;">H 02</div> </div>	<p>▶ ● The temperature of the Lid Sensor or the Center Sensor is too high. → Press the CANCEL button and open the Outer Lid for about 15 minutes and allow the interior to cool down. (Be careful not to burn yourself.)</p>
<div style="border: 1px solid black; padding: 2px 5px;">H 04</div>	<p>▶ ● The Inner Cooking Pan is not inserted. → Set the Inner Cooking Pan securely.</p>
<p>Blank Display:</p> <div style="display: flex; align-items: center;"> <div style="border: 1px solid black; padding: 2px 5px; margin-right: 5px;">7:00</div> <p>is blinking:</p> </div>	<p>▶ ● The stored Lithium Battery is out. 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).</p>
<p>Odd Display:</p>	<p>▶ ● 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.7</p>

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# SPECIFICATIONS

Model No.		NS-YSQ10	NS-YSQ18	
Cooking Capacity [cups]	White Rice	0.18~1.0L [1~5.5]	0.18~1.8L [1~10]	
	Premium Rice	0.18~1.0L [1~5.5]	0.18~1.8L [1~10]	
	Quick Cooking	0.18~1.0L [1~5.5]	0.18~1.8L [1~10]	
	Short Grain Rice	0.18~1.0L [1~5.5]	0.18~1.8L [1~10]	
	Mixed Rice	0.18~0.72L [1~4]	0.36~1.08L [2~6]	
	Congee	Thick	0.09~0.18L [0.5~1]	0.09~0.27L [0.5~1.5]
		Thin	0.09L [0.5]	0.09~0.18L [0.5~1]
	Sushi Rice	0.18~1.0L [1~5.5]	0.18~1.8L [1~10]	
	Sweet Rice	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]	
GABA Brown Rice	0.18~0.72L [1~4]	0.36~1.44L [2~8]		
Rating	AC 220-230V 50/60Hz			
Electric Consumption	560-610W	760-820W		
Average Power Consumption during Keep Warm	34W	41W		
Rice Cooking System	Direct Heating			
Length of the Power Cord	1.0m			
External Dimensions (approx. cm)	25.5(W)x38(D)x23.5(H)		28(W)x40.5(D)x27(H)	
Weight	approx. 3.6kg		approx. 4.6kg	

- The average power consumption during Keep Warm is the value for maximum rice cooking capacity 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.

