



INDUCTION HEATING PRESSURE RICE COOKER & WARMER

壓力IH真空內釜炊飯電子鍋

진공내솥 압력IH 전기보온밥솥

真空内釜圧力IH炊飯ジャー

OPERATING INSTRUCTIONS

使用説明書

사용설명서

取扱説明書

# NP-HTC10 / NP-HTC18

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# IMPORTANT SAFEGUARDS

BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED WHEN USING ELECTRICAL APPLIANCES, INCLUDING THE FOLLOWING:

- 1** Read all instructions thoroughly.
- 2** Avoid touching hot surfaces and do not close or clog the steam vent opening under any circumstances. The handles and knobs are provided for your safety and protection.
- 3** To prevent hazardous operation or electric shock, do not immerse power cord, power plug, or rice cooker (except inner cooking pan) in water or other liquids.
- 4** Close supervision is necessary when the appliance is used by or near children.
- 5** Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before adding or removing parts, and before cleaning the appliance. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
- 6** Do not use or operate the appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, unplug the appliance and return it to the nearest authorized service facility or dealer for examination, repair or adjustment.
- 7** The use of accessories or attachments not recommended by the appliance manufacturer may be hazardous or may cause malfunction.
- 8** Do not use outdoors.
- 9** Keep the power cord away from hot surfaces and do not let the cord hang over the edge of tables or counters.
- 10** Do not place the appliance on or near a heated surface such as a gas or electric stove, or in a heated oven.
- 11** Always use extreme caution when moving appliances containing hot contents or liquids.
- 12** Plug the cord into a household electrical outlet. To disconnect, turn the power control to OFF, then remove plug from wall outlet.
- 13** Do not use the appliance for other than intended or specified purposes.
- 14** To reduce the risk of electric shock, use only the supplied inner cooking pan.
- 15** This appliance cooks under pressure. Improper use may result in scalds and injuries. Make sure unit is properly closed before operating.
- 16** Do not cook foods such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb or spaghetti. These foods tend to foam, froth or splatter and may block the pressure release device.
- 17** Always check the pressure release devices for clogging before use.
- 18** Do not open the pressure rice cooker until the unit has cooled and the internal pressure has been reduced.
- 19** Do not use this pressure rice cooker for pressure frying with oil.

## SAVE THESE INSTRUCTIONS

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**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**

This appliance is supplied with a short power cord to reduce the risk of becoming entangled in or tripping over. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance, and a longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug was designed to fit into a polarized outlet in only one direction. If the plug does not fit fully into the outlet, do not attempt to force it or modify it in any way. Simply reverse the plug and insert. If it still does not fit, contact a qualified electrician.

# IMPORTANTES MESURES DE SÉCURITÉ

LORS DE L'UTILISATION D'APPAREILS ÉLECTRIQUES, SUIVEZ LES PRÉCAUTIONS DE BASE SUIVANTES:

- 1** Lisez bien toutes les instructions.
- 2** Ne touchez pas les surfaces qui peuvent être chaudes. Utilisez les poignées ou les boutons. N'obturez en aucun cas l'orifice d'échappement de la vapeur.
- 3** Pour éviter les chocs électriques, n'immergez jamais le cordon électrique ou la prise, ou encore l'autocuiseur à riz (à l'exception de la marmite située à l'intérieur) dans l'eau ou dans tout autre liquide.
- 4** Soyez vigilants lorsque les enfants utilisent l'appareil ou se trouvent à proximité.
- 5** Débranchez l'appareil après usage ou avant de le nettoyer. Laissez l'appareil refroidir avant d'en retirer ou d'y insérer les accessoires et avant de le nettoyer. Assurez-vous que l'appareil est sur OFF lorsque vous ne vous en servez pas, avant d'en retirer ou d'y insérer les accessoires détachables ou encore avant de le nettoyer.
- 6** N'utilisez pas l'appareil avec une prise ou un cordon électrique endommagé. Ne vous servez pas d'un appareil qui pour une raison ou une autre fonctionne mal. Emportez l'appareil chez le réparateur ou le vendeur le plus proche en vue d'un contrôle ou d'une réparation.
- 7** L'utilisation d'accessoires non recommandés par le fabricant est susceptible d'entraîner des accidents.
- 8** N'utilisez pas l'appareil à l'extérieur.
- 9** Ne laissez pas le cordon électrique pendre par-dessus le bord d'une table ou d'un comptoir et assurez-vous qu'il n'est pas en contact avec une surface chaude.
- 10** Ne placez pas l'appareil près d'une surface chaude telle qu'un brûleur à gaz allumé, une plaque électrique, un poêle ou encore dans un four en train de chauffer.
- 11** Soyez très prudent lorsque vous déplacez l'appareil contenant un liquide ou un aliment chaud.
- 12** Branchez le cordon dans une prise domestique. Avant de débrancher l'appareil, placez-le sur la position ARRÊT puis retirez la fiche de la prise murale.
- 13** N'utilisez pas l'appareil pour d'autres fonctions que celles auxquelles il est destiné.
- 14** Pour minimiser les risques de chocs électriques, n'utilisez que la marmite interne fournie avec l'appareil.
- 15** Cet appareil cuisine sous pression. Une utilisation incorrecte peut entraîner des brûlures et des blessures. Assurez-vous que l'unité est correctement fermée avant toute utilisation.
- 16** Ne pas faire cuire des aliments tels que de la compote de pommes, des myrtilles, de l'orge perlée, des flocons d'avoine ou autres céréales, des pois cassés, des nouilles, des macaronis, de la rhubarbe ou des spaghettis. Ces aliments ont tendance à mousser, écumer ou gicler et peuvent obstruer le dispositif d'évacuation de la pression.
- 17** Assurez-vous toujours que le dispositif d'évacuation de la pression n'est pas obstrué avant toute utilisation.
- 18** N'ouvrez pas le cuiseur à riz à pression avant que l'unité ait refroidi et que la pression interne ait baissé.
- 19** N'utilisez pas le cuiseur à riz à pression pour les fritures à l'huile à pression.

## CONSERVEZ CES INSTRUCTIONS

**CET APPAREIL EST UNIQUEMENT À USAGE DOMESTIQUE.**

L'appareil est équipé d'un cordon court afin de réduire les risques d'enchevêtrement ou de chutes sur le cordon. Des rallonges peuvent être utilisées à condition que toutes les précautions soient prises lors de leur utilisation.

Si vous vous servez d'une rallonge, sa puissance électrique indiquée devra être égale ou supérieure à celle de l'appareil; Le cordon devra être arrangé de manière à ce qu'il ne pende pas depuis le haut d'un comptoir ou d'une table où il serait à portée de main des enfants et où il occasionnerait des accidents dus à une chute ou à un enchevêtrement. L'appareil a une prise polarisée (l'une des lames est plus large que l'autre). Pour réduire les risques de chocs électriques, la prise s'insère dans un seul sens à l'intérieur d'une prise murale polarisée. Si la prise ne s'adapte pas correctement dans la prise murale, retournez-la. Si elle ne s'adapte toujours pas, contactez un électricien spécialisé. Ne cherchez en aucun cas à modifier la prise.

# 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.

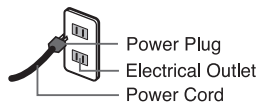
## WARNINGS


 **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 Zojirushi Customer Service.


 **Do not plug or unplug the Power Cord 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.

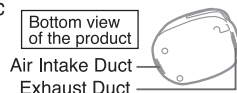
 **Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.** Doing so may cause electric shock, short circuit or fire.





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


 **Do not use a power source other than 120V AC.** Use of any other power supply voltage may cause fire or electric shock.

 **Do not drop metal objects such as pins or wires into the bottom holes of the Rice Cooker.** Doing so may cause electric shock or malfunction, resulting in injury.



 **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 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 with children and infants.

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

- Foods that expand after cooking such as processed seafood products and beans.
- Foods that may bubble over such as those using baking soda.
- Thick foods such as curry and stews.
- Foods with large amounts of oil.
- Foods that bubble up such as jams.
- Dishes that use paper towels or other lids to cover the food or steaming dishes.
- Rice with small grains or beans such as Amaranth, green peas or adzuki beans that may clog the Pressure Control Valve or the Safety Valve.
- Foods with green vegetables (such as rice porridge with seven herbs); the green vegetables should be cooked separately and added after the rice completes cooking.

**Cooking foods mentioned above may clog the Safety Valve, causing steam to come out from the gap between the Outer Lid and the Main Body, or the Outer Lid to suddenly open, resulting in burns and injuries.**

 **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.



## ⚠️ WARNINGS



**If the blades or surface of the Power Plug become soiled, wipe them clean.**

A dirty Power Plug may cause fire.



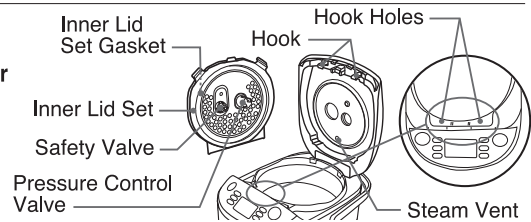
**Insert the Power Plug completely and securely into the electrical outlet.**

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



**Always check that rice or other matter is not stuck around the Hook of the Outer Lid, the Hook Holes of the Main Body, the gap between the Main Body and the Outer Lid, the Inner Lid Gasket, the Pressure Control Valve, or around the Safety Valve and the Steam Vent before cooking. Close the Outer Lid securely until it clicks shut.**

Rice or other matter stuck on these areas may prevent the Outer Lid from closing completely, and rice may not cook properly. It may also cause steam to come out from the gap between the Outer Lid and the Main Body, or the Outer Lid to suddenly open, resulting in burns and injuries.



## ⚠️ 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.



**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.



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

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



**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.



**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.



**If the Power Cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid hazards.**



**Individuals using a pacemaker should consult with a physician before using the Rice Cooker.** Using the Rice Cooker may affect a pacemaker.

## IMPORTANT

**Do not place electronics or objects that are susceptible to magnets in close range of the Rice Cooker.**

May cause interference with a TV, radio, computer, etc. May also erase magnetically recorded data (credit card, train pass, audio tapes, etc.).

**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.

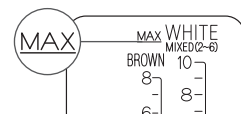
**Do not splash the Rice Cooker with water or place something containing water on it.**

May cause electric shock or breakdown.

**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 fill with water above the Maximum Water Level Line (indicated on the Inner Cooking Pan as MAX) and cook.**



**Do not use the Rice Cooker on a surface where the Air Intake Duct or Exhaust Duct can get blocked or covered (such as on a carpet, plastic bag or aluminum foil).**

May cause breakdown or malfunction.

# PARTS NAMES AND FUNCTIONS

## MAIN BODY

### Steam Vent Set

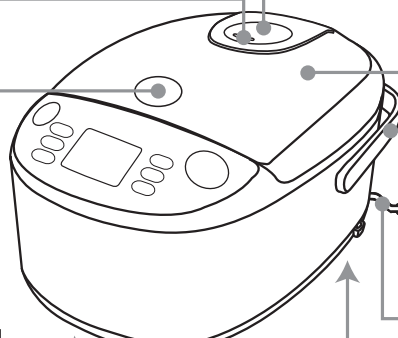
#### Steam Vent

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

### Open Button

Press the Open Button to open the Outer Lid

- The Outer Lid may take a while to open as it is designed to seal tightly to build up pressure inside.



### Outer Lid

#### Handle

- Use the Handle for carrying

#### Power Plug

#### Power Cord

### Air Intake Duct

- On the bottom surface of the Main Body
- For cleaning and maintenance, see pg.21

### Exhaust Duct

- On the back surface of the Main Body

## Inner Lid Set

### Pressure Control Valve (with Pressure Release Ball)

Controls the pressure level during cooking.

- Do not disassemble. For cleaning and maintenance, see pg.21

### Inner Lid Set Gasket

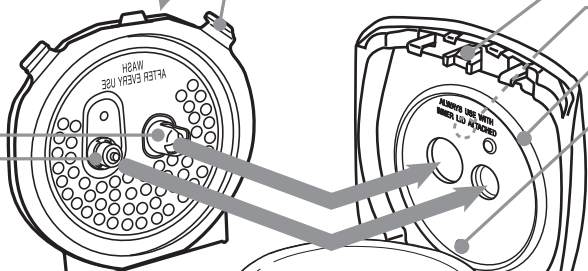
Inner Lid Set Knobs (Located at 2 positions: right & left edge)

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

### Inner Lid Set Holder

Use this knob for detaching and attaching the Inner Lid Set

- Be sure to reattach the Inner Lid Set after every cleaning → pg.21



### Lid Sensor

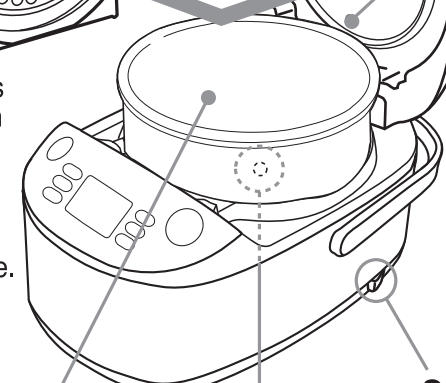
### Outer Lid Gasket

### Steam Vent

### Safety Valve

Safety Valve releases excessive pressure in case the Pressure Control Valve becomes clogged or malfunctions.

- Do not disassemble. For cleaning and maintenance, see pg.21



### Inner Cooking Pan

### Side Sensor

### Spatula Holder Attachment

(Located at 2 positions: right & left edge)

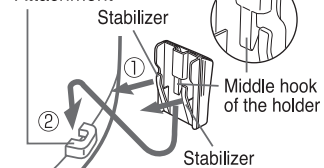
#### How to attach the Spatula Holder:

- Press the two stabilizers against the body of the Rice Cooker ① 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.

#### Spatula Holder Attachment



## CONTROL PANEL

- Press buttons down firmly.
- The raised dot and dash (●, —) in the center of the COOKING and RESET 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.

### RESET button

Use this button to cancel the selected setting or function in operation.

### RINSE-FREE button

Use this button when cooking rinse-free rice. → pg.12

### TIMER button

Use this button for setting the Timer function (to program the Rice Cooker to complete cooking by a desired time). → pg.16

### MENU button

Use this button for setting the type of rice you will be using.

### KEEP WARM SELECTION button

Use this button to select Regular Keep Warm or Extended Keep Warm mode. → pg.15

### PRESSURE indicator

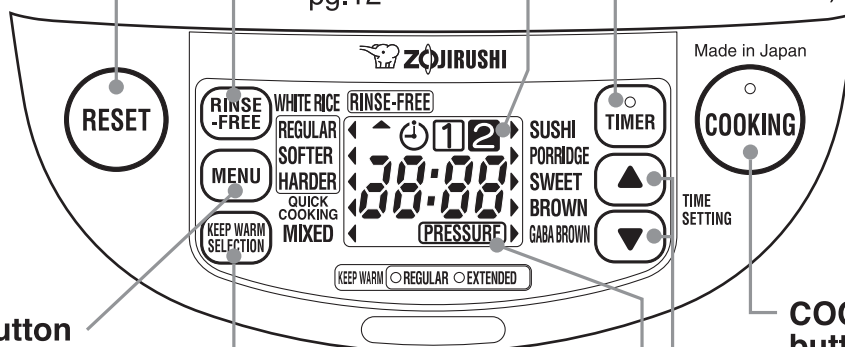
Turns on in the Display when pressure is applied during cooking.

### COOKING button

Use this button to initiate the cooking process.

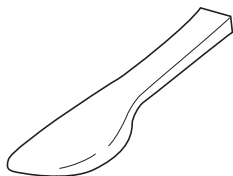
### TIME SETTING button

Use these buttons for setting the Timer (time of cooking completion) or the clock. → pg.14 & 16



## ACCESSORIES

Spatula



Spatula Holder



Measuring Cup

For White Rice

For Rinse-Free Rice  
(Green Cup)



(6.1 oz.)

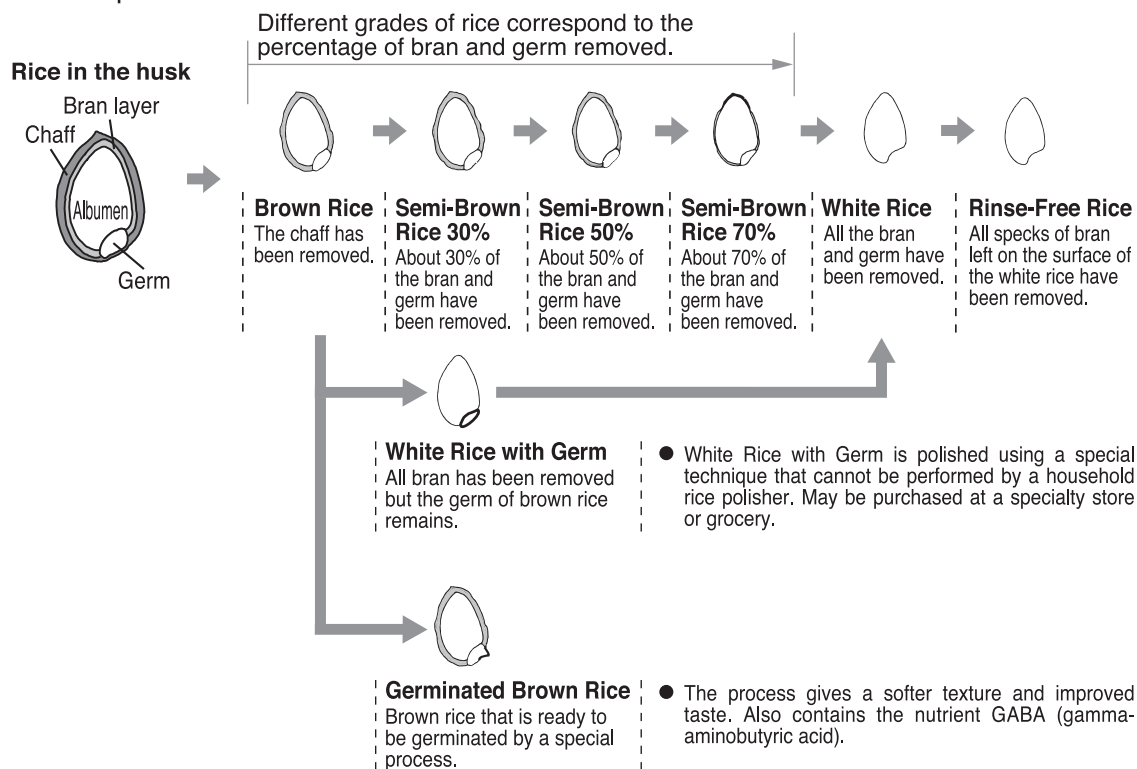


(5.8 oz.)

# EXPLANATION OF RICE

## TYPES OF RICE

- Names and types of rice varies according to how the grain has been polished and/or processed.



## 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 104°F for 2 hours. Cooking may take 3 hours and 5 minutes to 3 hours and 25 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.

### 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

※ To avoid boil-over, use the SOFTER menu setting when adding water above the normal scale level.

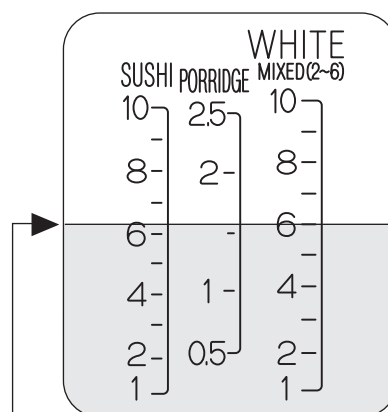
### Do not use strong alkaline ionic water

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.

e.g.: When Cooking 6 Cups of White Rice or Rinse-Free Rice



Add water to water level 6 for WHITE.

● 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. 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 (24 hours for Extended Keep Warm mode).
- 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.

Select the Extended Keep Warm mode for keeping rice warm for more than 12 hours.



# HOW TO COOK RICE

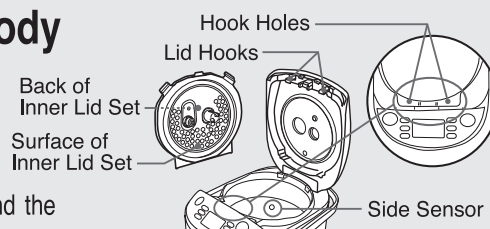
## BASIC COOKING STEPS

# 1

### Check the parts of the Main Body before cooking.

Check that all parts are clean and free of foreign matter before cooking. Make sure that rice or other matter is not stuck to the parts illustrated on the right.

- Do not disassemble the Pressure Control Valve and the Safety Valve. Doing so may cause breakdown.

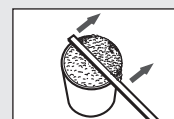


# 2

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

One leveled cup of rice in the provided Measuring Cup is approx. 6.1oz.

- Do not cook small grains such as Amaranth, as they may clog the Pressure Control Valve or the Safety Valve and cause danger.



# 3

### 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. 13 "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.



# 4

### 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 Set is attached before closing.

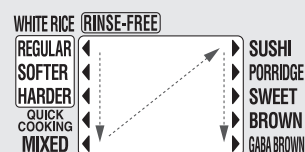
- The Outer Lid may not close smoothly as it is designed to lock during cooking for safety purposes. Do not slam the Outer Lid to close, and always close it securely until it clicks.
- If the COOKING button is pressed without the Inner Cooking Pan inside, a beep will sound and the Display will show the error message "H04."

# 5

### Select the desired Menu setting by pressing the **MENU** button.

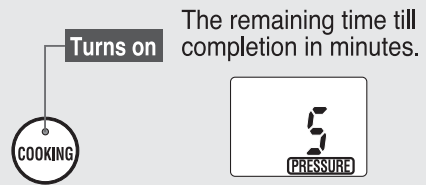
Each press of the button changes the position of the "▲". Press the button to your desired menu setting.

- Press and hold the button to quickly cycle through the selections. (It will stop when it reaches REGULAR.)
- Menu settings such as WHITE RICE (REGULAR/SOFTER/HARDER) 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.



## 6 Press the button.

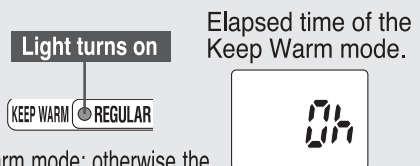
The COOKING light will turn on and the melody/beep to start cooking will sound. When the Rice Cooker reaches the steaming process, the Display shows the remaining time till completion.







## 7 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.

**Be sure that the PRESSURE indicator has turned off before opening the Outer Lid.**

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.



- 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. 9 "HOW TO USE THE KEEP WARM MODE" or pg. 15 "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 h.
- The sound setting can also be changed (see pg. 14 "SOUND SIGNALS & HOW TO CHANGE THEM" for details).

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

### Estimated cooking time from start to completion:

Menu Selections	Menu Settings that Apply Pressure	Regular Rice		Rinse-Free Rice	
		1.0L size	1.8L size	1.0L size	1.8L size
White Rice	Regular	●	approx. 50 minutes—1 hour 5 minutes	approx. 55 minutes—1 hour 5 minutes	approx. 55 minutes—1 hour 5 minutes
	Softer	●	approx. 55 minutes—1 hour 10 minutes	approx. 55 minutes—1 hour 10 minutes	approx. 55 minutes—1 hour 10 minutes
	Harder		approx. 40—50 minutes	approx. 40—50 minutes	approx. 40—50 minutes
Quick Cooking	●	approx. 24—40 minutes	approx. 30—45 minutes	approx. 24—45 minutes	approx. 30—50 minutes
Mixed Rice	●	approx. 55 minutes—1 hour 5 minutes		approx. 55 minutes—1 hour 5 minutes	
Sushi Rice		approx. 40—50 minutes		approx. 40—50 minutes	
Porridge		approx. 1 hour 30 minutes—1 hour 40 minutes		approx. 1 hour 30 minutes—1 hour 40 minutes	
Sweet Rice		approx. 40—50 minutes		approx. 40—50 minutes	
Brown Rice	●	approx. 1 hour 15 minutes—1 hour 30 minutes		—	
GABA Brown Rice	●	approx. 3 hours 5 minutes—3 hours 25 minutes		—	
Germinated Brown Rice*	●	approx. 55 minutes—1 hour 10 minutes		approx. 55 minutes—1 hour 10 minutes	

\*The above table is based on the testing conditions of 120 volts, a room temperature of 68°F, and water at a starting temperature of 64.4°F.

•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.)

※Cook Germinated Brown Rice with SOFTER menu setting of White Rice.

### Please Follow: When opening the Outer Lid, please make sure that steam is not coming out from the Steam Vent and that the PRESSURE indicator has disappeared from the Display.

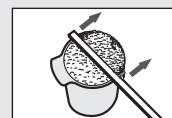
- When opening the Outer Lid during cooking, or to cancel cooking, press and hold the RESET button for more than 1 second. Please be cautious of the Steam Vent as steam will be forced out.
- Even if the PRESSURE indicator has disappeared, if you feel resistance when pressing the Open Button to open the Outer Lid, do not force it open as doing so may cause danger. Allow the Rice Cooker to cool and then try again.
- In menu settings that apply pressure, the pressure inside the Rice Cooker increases about 20 minutes after cooking begins. For safety purposes, the Outer Lid is designed to lock and will not open once the pressure is applied, until the cooking completes and the Rice Cooker switches to Keep Warm.
- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.
- The surface of the cooked rice may appear concaved in the center due to the surround-heating cooking mechanism.
- 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.

# HOW TO COOK RICE (cont.)

## HOW TO COOK RINSE-FREE RICE

### 1 Measure the rinse-free rice with the provided green Rinse-Free Measuring Cup.

One leveled cup of rinse-free rice in the provided green Measuring Cup (for rinse-free rice) is approx. 5.8 oz.



### 2 Add enough water to cover the rice and gently stir 2-3 times to separate the grains, and then 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. 13 "TIPS TO COOKING GREAT-TASTING RICE BY MENUS"). For an accurate measurement, level the surface of the rice.



- Depending on the rice polishing method, starch may be left on the surface of the rice. If the water becomes cloudy, change the water and rinse once or twice to prevent scorching, boiling over or imperfect cooking.
- When cooking rice with seasonings, mix well from the bottom of the Inner Cooking Pan.
- The rice may be cooked immediately after rinsing, as soaking is not required. Soaking the rice will soften the texture of the rice.

### 3 Press the **RINSE-FREE** button first to select the Rinse-Free Rice Setting, then the **MENU** button to select the desired Menu.

- The Rinse-Free Rice Setting cannot be selected for the Brown Rice and GABA Brown Rice Menu.

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

## SELECTING THE RINSE-FREE RICE SETTING

### How to Select the Rinse-Free Rice Setting

#### 1 Press the **RINSE-FREE** button.

- If Brown Rice or GABA Brown Rice is selected as the Menu, "RINSE-FREE RICE · WHITE RICE/REGULAR" will appear on the display as the Rinse-Free Rice Setting cannot be selected for the Brown Rice Menu.

#### 2 A "▲" will appear on the Display under RINSE-FREE.



#### 3 Selection of the Rinse-Free Rice Setting is completed.

### How to Cancel the Rinse-Free Rice Setting

#### 1 Press the **RINSE-FREE** button.

#### 2 The "▲" under RINSE-FREE will disappear from the Display.



#### 3 Cancellation of the Rinse-Free Rice Setting is completed.



## TIPS TO COOKING GREAT-TASTING RICE BY MENUS

When cooking Rinse-Free rice, use the same water level for WHITE RICE. See pg.12 "HOW TO COOK RINSE-FREE RICE."

- Measure the rice accurately with the provided Measuring Cups.

White, brown and germinated brown rice → Use the Measuring Cup for white rice.

Rinse-free rice → Use the green Measuring Cup for rinse-free rice.

MIXED RICE:	
Rice:	Limit the amount of rice to be cooked to 0.5-4 cups for the 1.0L model, or 2-6 cups for the 1.8L model; otherwise it may not cook well.
Water Level:	Use the water level for <b>WHITE</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 weighs about 5.3oz.) 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</b> .
Menu Selection:	Select the <b>SOFTER</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:	Use the water level for <b>WHITE</b> .
Menu Selection:	Select the <b>REGULAR</b> or <b>SOFTER</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</b> .
Menu Selection:	Select the <b>BROWN</b> menu setting.

GABA BROWN RICE:	
Rice:	Use brown rice when cooking.
Water Level:	Use the water level for <b>BROWN</b> .
Menu Selection:	Select the <b>GABA BROWN</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</b> . ● <b>When cooking only sweet rice...</b> Use the exact water level scale for <b>SWEET</b> . ● <b>When cooking sweet rice mixed with white rice...</b> Use slightly above the water level scale for <b>SWEET</b> .
Menu Selection:	Select the <b>SWEET</b> menu setting.
Ingredients:	Place ingredients on top of rice after adjusting the water.

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 0.5-4 cups for the 1.0L model, or 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</b> .
Menu Selection:	Select the <b>SOFTER</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. When cooking germinated brown rice made by a germinated brown rice maker, contact the manufacturer of the maker directly for ideal cooking methods.

## 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.

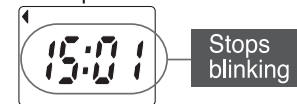
**3** The time display will stop blinking after 3 seconds, indicating the Time Setting is completed.

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

Adjusting time



Time correction is completed



## 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 if you wish to change from a Melody.	Silent: Choose this setting if you wish to disable the Sound Signal when cooking has completed.
<b>Indication</b>			
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 Cord.

**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.

**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.

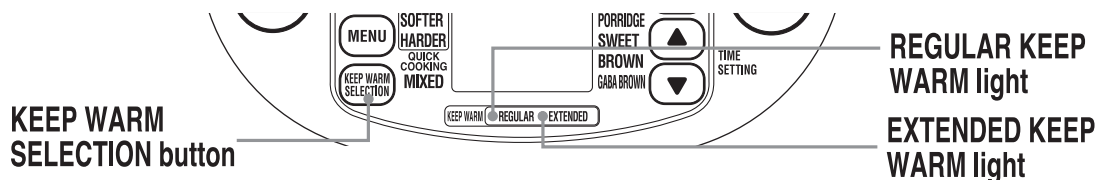
**③ Silent:**

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.

# REGULAR KEEP WARM & EXTENDED KEEP WARM

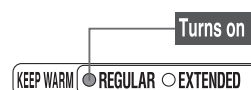
Press the KEEP WARM SELECTION button to choose Regular Keep Warm or Extended Keep Warm.



## 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 mode from the reset status, press the REGULAR KEEP WARM button.

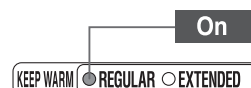


## EXTENDED KEEP WARM

**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 140°F.

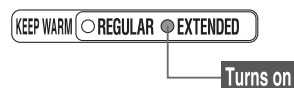
**1** Check to make sure the REGULAR KEEP WARM light is on.



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

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

- MIXED, PORRIDGE, SWEET, BROWN and GABA BROWN menu settings.
- If 12 hours of Regular Keep Warm has already elapsed.
- If the temperature of the Inner Cooking Pan is low.
- If 24 hours elapses from the time of cooking completion, the Rice Cooker returns 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.

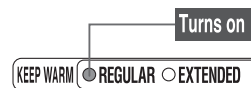


**How to change from Extended Keep Warm to Regular Keep Warm:**





Press the  button once.

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

- When it returns to Regular Keep Warm, a fan will start adjusting the temperature.



## 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. 9 "HOW TO USE THE KEEP WARM MODE."

# 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.**

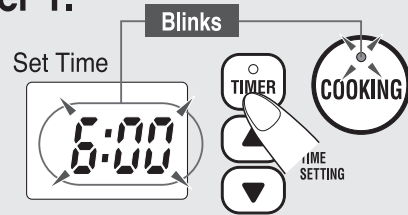
- Be sure to check if the current time is correct before setting the Timer function.  
→ pg.14

## 1


Press the  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  button to select the desired Menu.

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

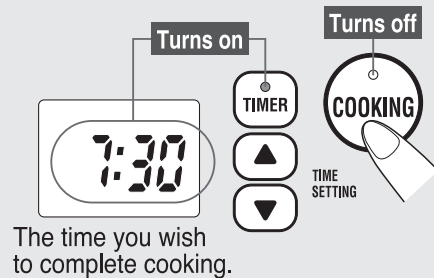


## 4



Press the  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.





### 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.



## 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.

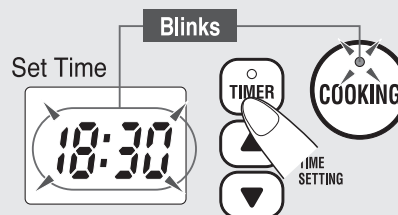
e.g. : When the Timer is preset at 7:30 for "Timer 1" and 18:30 for "Timer 2."

# 1

Press the  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

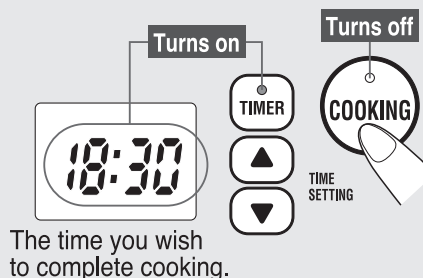
Press the  button to select the desired Menu setting.

# 3

Press the  button.

- The TIMER setting is activated.

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



The time you wish to complete cooking.

## Suggested lengths for the Timer setting:

Menu Selections		Regular Rice	Rinse-Free Rice
White Rice	Regular	1 hour 5 minutes—13 hours	1 hour 5 minutes—13 hours
	Softer	1 hour 10 minutes—13 hours	1 hour 10 minutes—13 hours
	Harder	50 minutes—13 hours	50 minutes—13 hours
Sushi Rice		50 minutes—13 hours	50 minutes—13 hours
Porridge		1 hour 40 minutes—13 hours	1 hour 40 minutes—13 hours
Brown Rice		1 hour 30 minutes—13 hours	—
GABA Brown Rice		3 hours 25 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 (less than 8 hours for rinse-free rice), 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.

# RECIPES

Measurement  
conversion guideline

● 1 Tablespoon = 0.5 oz.

● 1 teaspoon = 0.2 oz.

## MIXED RICE

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

### Ingredients (4~5 servings)

3 cups Rice	<b>A)</b>
1.5 oz. Chicken (or dried young sardines)	1-1/2 Tbsp. Light soy sauce
1/2 slice <i>Age</i> (fried tofu)	1-1/2 Tbsp. <i>Mirin</i> (sweet sake)
1 oz. Carrots	1/2 tsp. Salt
1 oz. <i>Konnyaku</i>	1/2 tsp. <i>Dashinomoto</i>
1 oz. <i>Gobo</i>	Soup taken from soaking dried Shiitake to taste
2-3 slices Dried Shiitake mushroom	String beans (boiled) or stone parsley to taste



### How to cook

- 1 Slice chicken into 1/2 inch 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 mix them well.
- 4 Rinse 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.
- 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.

## RICE PORRIDGE WITH SEVEN HERBS

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

### Ingredients (4~5 servings)

1 cup Rice
2.5 oz. Green vegetables (the seven herbs of spring, if available, or other green vegetables as substitutes)
Salt to taste

### How to cook

- 1 Wash and boil the vegetables. Then soak in cold water, squeeze excess water, and cut into small pieces.
- 2 Rinse rice well, add water to water level 1 for **PORRIDGE**.
- 3 Press the MENU button, select **PORRIDGE** and press the COOKING button to start cooking.
- 4 When the Rice Cooker switches to the Keep Warm mode, open the Outer Lid, add ingredients from Step 1, stir well and add salt to taste.

#### ●When cooking porridge:

Always follow these points to prevent the porridge from boiling over, or the Pressure Control Valve and Safety Valve from clogging, which may cause danger.

- ① Make sure the **PORRIDGE** menu is selected.
- ② When cooking porridge with green vegetables (such as this recipe), add the green vegetables after the rice completes cooking.



#### Seven herbs of spring:

Japanese parsley, shepherd's purse, cottonweed, chickweed, henbit, turnip, garden radish

- Measure the rice with the provided Measuring Cups.  
White rice, brown rice and germinated brown rice → Use the Measuring Cup for white rice. (1 Cup = approx. 6.1 oz.)  
Rinse-free rice → Use the Measuring Cup for rinse-free rice. (1 Cup = approx. 5.8 oz.)

## SWEET RICE WITH MOUNTAIN VEGETABLES Menu Selection : Select the **SWEET** menu setting.

### Ingredients (4~5 servings)

- 3 cups Sweet rice  
2.5 oz. Boiled mountain vegetables in a packet  
**A)**  
1 Tbsp. Mirin (sweet sake)  
1 tsp. Salt

### How to cook

- 1 Rinse rice and drain in a strainer for more than 30 minutes.
  - 2 Put (1) in the Inner Cooking Pan and add (A). Pour water to the water level 3 for SWEET and mix well from bottom of the pan. Then place drained the boiled mountain vegetables on top of rice.
  - 3 Press the MENU button and select the SWEET menu setting, then press the COOKING button.
  - 4 When the Rice Cooker switches to the Keep Warm mode, loosen the rice.
- If regular white rice is mixed to cook with sweet rice, add water slightly above the water level for SWEET.



## MIXED BROWN RICE

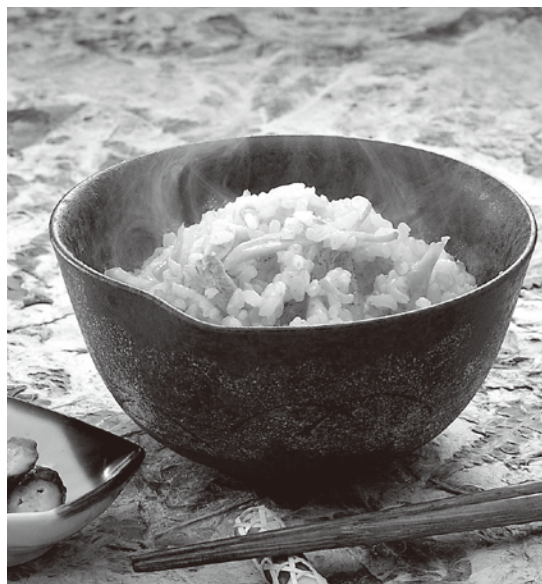
Menu Selection : Select the **BROWN** menu setting.

### Ingredients (4~5 servings)

- 3 cups Brown rice  
2.8 oz. Chicken breast  
1 piece *Age* (fried tofu)  
1 oz. each Carrots,  
*Konnyaku* and *Gobo*
- A)**  
3 Tbsp. Light soy sauce  
1/2 Tbsp. *Mirin* (sweet sake)

### How to cook

- 1 Cut chicken into 1/2 inch cubes and *Age* into small strips.
- 2 Cut carrots and *Konnyaku* into strips, pour hot water over *Konnyaku* and drain. Shred *Gobo*, soak in water until soft, then drain.
- 3 Rinse rice and put A together in the Inner Cooking Pan, add water to water level 3 for BROWN and mix well, stirring from the bottom of the pan.
- 4 Place ingredients of Steps 1 and 2 on top of rice from Step 3.
- 5 Press the MENU button, select BROWN and press the COOKING button to start cooking.
- 6 When the Rice Cooker switches to the Keep Warm mode, loosen the rice.



- Rinse brown rice lightly to remove husks.
- When cooking rice with ingredients, limit the amount of rice to be cooked to 1-4 cups for the 1.0L model and 2-6 cups 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

### Main Body:

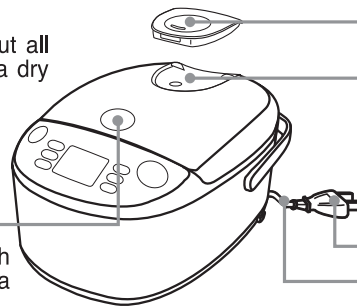
Soak a cloth in mild detergent, wring out all excess moisture, and wipe clean. Use a dry soft cloth to wipe the control button area.

- 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 or chopstick.

- Otherwise the Outer Lid may not open.



**Steam Vent Set**

**Outer Lid**

Remove the Steam Vent Set, wash with a sponge and wipe off excess moisture.

**Power Plug**

**Power Cord**

Wipe with a dry damp cloth.

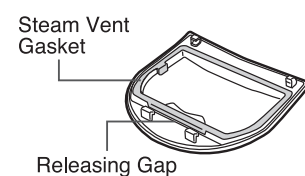
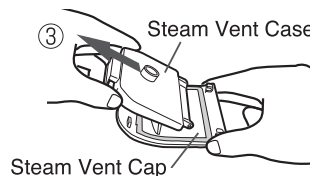
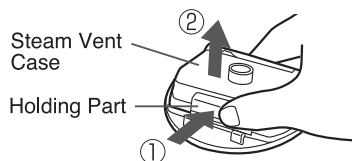
## HOW TO CLEAN THE STEAM VENT SET

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

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

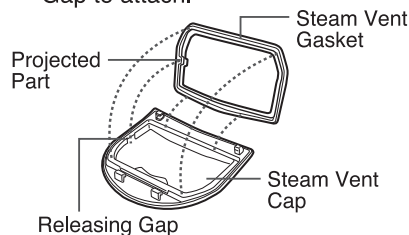
### ● How to disassemble the Steam Vent Set

1. Press in the Holding Part ① and pull upward ② to open.
2. Release the Steam Vent Case at an upper oblique angle ③.
3. Remove the Steam Vent Gasket from the gap provided.

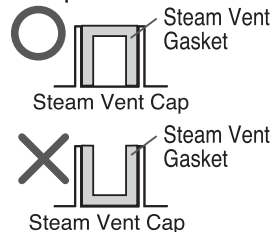


### ● How to assemble the Steam Vent Set

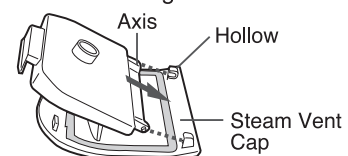
1. Set the projected part of the Steam Vent Gasket with the Releasing Gap to attach.



The illustration of the Steam Vent Gasket when set with the Steam Vent Cap.



2. Insert the Axis of the Steam Vent Case (2 parts) into the Hollows of the Steam Vent Cap (2 parts). Then close the case until you hear the click sound from the Holding Part.



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

**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.
- 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.
- Only use the Inner Cooking Pan with the Rice Cooker.
- Remove foreign matters (such as sand) from the rice before rinsing.
- Do not use utensils such as whisks to rinse the rice.

**REMARKS:**

**The nonstick coating may wear out with use.** The nonstick coating may eventually discolor or peel off. This will not affect its Cooking or 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.



## HOW TO CLEAN THE INTERIOR

### Inner Lid Set

#### Pressure Control Valve (with Pressure Release Ball)

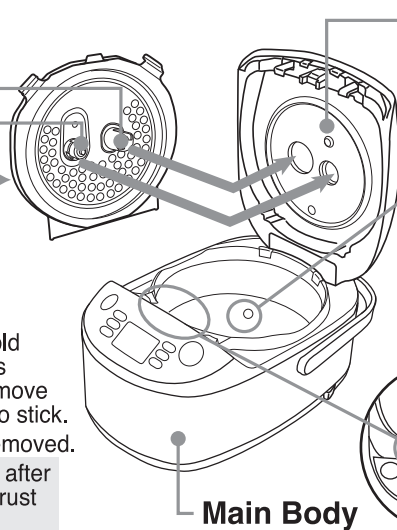
#### Safety Valve

If it becomes clogged with rice or other matter, remove using a bamboo stick. Do not disassemble to clean or for maintenance. Doing so may cause breakdown.

#### Inner Lid Set Gasket

Soak the Inner Lid Set 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 bamboo stick.

- Inner Lid Set Gasket cannot be removed.
- Be sure to clean the Inner Lid Set after every use; otherwise, the lid may rust or become discolored.



### 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.

### Side Sensor

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

### The Hook Holes of the Main Body

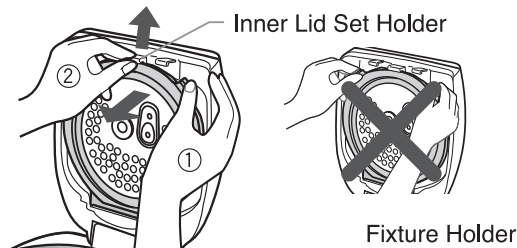
Remove any rice dropped in this part. Otherwise the Outer Lid may not respond to open.

## HOW TO DETACH AND ATTACH THE INNER LID SET

### ● How to detach the Inner Lid Set:

Hold the Inner Lid Set Handle ① and push up the Inner Lid Set Holder ② to detach.

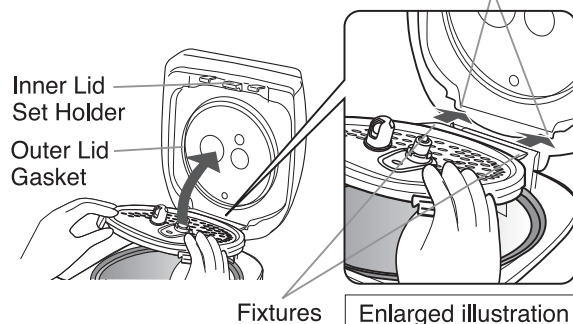
- Do not pull the Inner Lid Set Knobs toward you without pressing the Inner Lid Set Holder. (May cause the Inner Lid Set and Outer Lid to break.)



### ● 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.

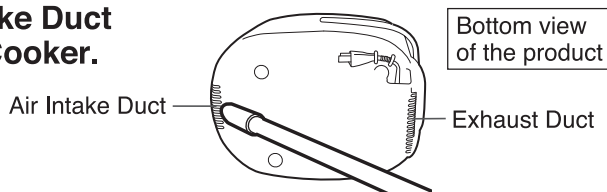
- Please make sure not to get the Outer Lid Gasket caught on the Inner Lid Set when attaching.



## HOW TO CLEAN THE AIR INTAKE DUCT

### Use a vacuum to clean the Air Intake Duct located at the bottom of the Rice Cooker.

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



# TROUBLESHOOTING GUIDE









● Please check the

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 bottom of the Inner Cooking Pan or on the Side 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 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> </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"? → See pg. 24.</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 RESET button and press the COOKING button.</li> </ul>
<b>A noise is heard during Cooking/Keep Warm:</b>	<ul style="list-style-type: none"> <li>● The noise is the microprocessor (MICOM) adjusting the heat power of the Rice Cooker.</li> <li>● The rotary noise is the internal fan operating to release excess heat.</li> <li>● The low noise is the pressure level being controlled during cooking.</li> <li>● The mechanical noise is the sound of the device that controls the pressure level during cooking.</li> <li>● The rolling noise is the movement of the Pressure Release Ball in the Pressure Control Valve, controlling the pressure level.</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>● Inner Lid Set: Make sure it has not been dropped, deformed, or that the Inner Lid Set Gasket is not damaged. If the Inner Lid Set Gasket is not clean, please clean thoroughly → See pg. 21.</li> <li>● Safety Valve: Make sure that the hole is not clogged or that foreign matter is not stuck on it.</li> <li>● Pressure Control Valve: Make sure that the Pressure Release Ball is not stuck, and can move freely.</li> <li>● Make sure the Outer Lid Gasket is not caught on the Inner Lid Set.</li> </ul>

following points before calling for service.

Problems		● Cause (Points to check)
<b>KEEP WARM</b>	<b>During Keep Warm, rice has an odor, becomes yellow, or there is excessive condensation:</b>	<ul style="list-style-type: none"> <li>● Was the Regular Keep Warm mode used for more than 12 hours?</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. → Clean the Inner Cooking Pan thoroughly.</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. 9.</li> </ul>
	<b>Extended Keep Warm is not accepted:</b>	<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. 15 "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>
	<b>The Display does not show the elapsed Keep Warm time:</b>	<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. 15 "NOTE."</li> </ul>
<b>TIMER COOKING</b>	<b>The Rice Cooker starts cooking immediately after the Timer is set:</b>	<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>
	<b>The rice is not ready at the set time:</b>	<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>
	<b>The Timer cannot be set:</b>	<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 "7:00" blinking on the Display? → Unless the current time is set, the Timer function will not be accepted. See pg.14 "HOW TO SET THE CLOCK."</li> </ul>
<b>OTHER</b>	<b>When power failure occurs:</b>	<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>
	<b>Power Plug is sparked:</b>	<ul style="list-style-type: none"> <li>● There are sparks near the Power Plug: There may be sparks when plugging in or unplugging the Power Plug from the electrical outlet. This is common in IH rice cookers, and does not indicate a malfunction.</li> </ul>

# ERROR DISPLAYS AND THEIR MEANINGS

Panel Display	● Cause (Points to check)
<b>Error Display</b>   	<ul style="list-style-type: none"> <li>● Indicates malfunction. → Please contact the store where you purchased this Rice Cooker or Zojirushi Customer Service.</li> </ul>
	<ul style="list-style-type: none"> <li>● In case of voltage abnormality, the unit automatically stops to prevent a breakdown. → Recheck the rated voltage of the outlet to see if it complies with the Rice Cooker. If not, use another outlet.</li> </ul>
	<ul style="list-style-type: none"> <li>● The Inner Cooking Pan is not inserted. → Set the Inner Cooking Pan securely.</li> </ul>
 	<ul style="list-style-type: none"> <li>● The temperature of the Lid Sensor or the Side 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>  is blinking:	<ul style="list-style-type: none"> <li>● 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 Zojirushi Customer Service for a replacement (with additional charge).</li> </ul>
<p><b>PRESSURE</b> is blinking:</p>	<ul style="list-style-type: none"> <li>● The Rice Cooker has stopped cooking while there is still pressure inside. Please wait until the PRESSURE indicator disappears from the Display (approx. 5-10 minutes.) Use of the buttons will not be accepted while the PRESSURE indicator is blinking.</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. 14.</li> </ul>

# SPECIFICATIONS / REPLACEMENT PARTS

Model No.		NP-HTC10	NP-HTC18
Cooking Capacity [cups]	White Rice / Quick Cooking	0.09~1.0L [0.5~5.5]	0.18~1.8L [1~10]
	Rinse-Free Rice	0.09~0.94L [0.5~5.5]	0.17~1.71L [1~10]
	Mixed Rice	0.09~0.72L [0.5~4]	0.36~1.08L [2~6]
	Rinse-Free Rice	0.09~0.68L [0.5~4]	0.34~1.03L [2~6]
	Sushi Rice	0.18~1.0L [1~5.5]	0.18~1.8L [1~10]
	Rinse-Free Rice	0.17~0.94L [1~5.5]	0.17~1.71L [1~10]
	Porridge	0.09~0.27L [0.5~1.5]	0.09~0.45L [0.5~2.5]
	Rinse-Free Rice	0.09~0.26L [0.5~1.5]	0.09~0.43L [0.5~2.5]
	Sweet Rice	0.18~0.72L [1~4]	0.36~1.08L [2~6]
	Rinse-Free Rice	0.17~0.68L [1~4]	0.34~1.03L [2~6]
Brown Rice / GABA Brown Rice	0.18~0.72L [1~4]	0.36~1.44L [2~8]	
Germinated Brown Rice	0.09~0.72L [0.5~4]	0.36~1.44L [2~8]	
Rating	AC 120V 1230W 60Hz		AC 120V 1350W 60Hz
Average Power Consumption during Keep Warm	27W		35W
Rice Cooking System	IH (Induction Heating System)		
Length of the Power Cord	3.3 feet (1.0m)		
External Dimensions (approx. inches)	9- $\frac{7}{8}$ (W)x14- $\frac{3}{16}$ (D)x7- $\frac{7}{8}$ (H)	10- $\frac{7}{8}$ (W)x15- $\frac{9}{16}$ (D)x9- $\frac{1}{4}$ (H)	
Weight	approx. 11.3lbs (5.1kg)		approx. 13.2lbs (6.0kg)

- The average power consumption during Keep Warm is calculated with the Rice Cooker at maximum capacity and at a room temperature of 68°F.
- 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.

## 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 or Zojirushi Customer Service.

Parts Names	Parts Number
Inner Cooking Pan (1.0L size)	B291-6B
Inner Cooking Pan (1.8L size)	B292-6B
Inner Lid Set (1.0L size)	C126-6B
Inner Lid Set (1.8L size)	C127-6B
Spatula	SHAKN-6B
Spatula Holder	618112-00
White Rice Measuring Cup	615784-00
Rinse-Free Rice Measuring Cup (Green Cup)	617824-00



## DECLARATION OF CONFORMITY WITH FCC RULES

According to 47CFR, Part 2 and 18

We, Zojirushi America Corporation,

Located at : 1149 W. 190th Street , Suite 1000 Gardena, CA 90248, USA

Telephone Number : 310-769-1900

Declare under sole responsibility that the product:

Trade Name: ZOJIRUSHI

Kind of equipment: Induction Heating Pressure Rice Cooker & Warmer

Model Name: NP-HTC10,NP-HTC18

Complies with 47CFR Part 2 and 18 of the FCC rules as a Consumer, Industrial, Scientific and medical equipment. Each product marketed, is identical to the representative unit tested and found to be compliant with the standards.

Records maintained continue to reflect the equipment being produced can be expected to be within the variation accepted, due to quantity production and testing on a statistical basis as required by 47CFR §18.212.

Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) This device must accept any interference received, including interference that may cause undesired operation.

The above named party is responsible for ensuring that the equipment complies with the standards of 47CFR §18.301 to 18.311.

Signature of Party Responsible: \_\_\_\_\_

  
Kazuto Suzuki President / CEO

Date of issue: August 05, 2008

[www.zojirushi.com](http://www.zojirushi.com)

### **FOR CALIFORNIA USA ONLY**

This product contains a CR Coin Lithium Battery which contains Perchlorate Material - special handling may apply. See [www.dtsc.ca.gov/hazardouswaste/perchlorate](http://www.dtsc.ca.gov/hazardouswaste/perchlorate)

NP-HTC ©(B)