



## INDUCTION HEATING SYSTEM

### RICE COOKER & WARMER

#### IH電磁加熱式 炊飯電子鍋

#### IH 전기보온밥솥

#### IH炊飯ジャー

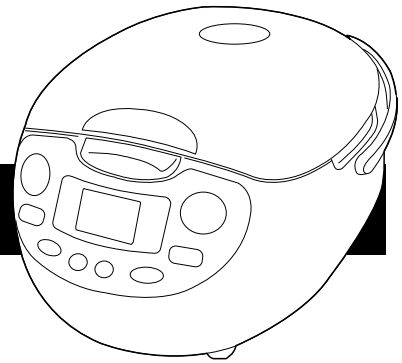
## OPERATING INSTRUCTIONS

### 使用説明書

### 취급설명서

### 取扱説明書

## NH-VBC18 (1.8L)



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

●感謝購買本產品。在使用之前請詳細閱讀“使用說明書”，以便能正確使用，並請妥善保管本說明書。

●이번에 저희 상품을 구입해 주셔서 대단히 감사합니다. 이 「취급설명서」를 사용 전에 잘 읽으시고 올바르게 사용해 주십시오. 그리고 읽고 나신 후에는 잘 보관해 주십시오.

●このたびはお買い上げいただき、まことにありがとうございました。この「取扱説明書」をご使用前によくお読みの上、正しくお使いください。お読みになったあとは大切に保存してください。

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# IMPORTANT SAFEGUARDS

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

- 1** Read all instructions carefully.
- 2** Do not touch hot surfaces. Use handles or knobs. Do not close or clog the steam vent opening under any circumstance.
- 3** To prevent electrical shock hazards, do not immerse cord, plugs, or rice cooker, except inside pan, in water or any other liquid.
- 4** Close supervision is necessary when the appliance is used by or near children.
- 5** Unplug from outlet when neither the cooker nor warmer is in use, or before cleaning. Allow to cool before putting on or taking off any 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 or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility or dealer for examination, repair, or adjustment.
- 7** The use of accessories attachments not recommended by the appliance manufacturer may cause hazards.
- 8** Do not use outdoors.
- 9** Do not let the power supply cord hang over the edge of tables or counters, or touch hot surfaces.
- 10** Do not place the appliance on or near heat sources such as hot gas or electric burners and stoves, or in a heated oven.
- 11** Extreme caution must be used when moving the appliance containing hot contents or liquids.
- 12** Plug the cord into a household electric outlet. To disconnect, turn any 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 electrical shock, cook only in removable container.

## SAVE THESE INSTRUCTIONS

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THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

This appliance is supplied with a short cord to reduce the risk of becoming entangled or tripping. Extension cords are available and may be used if care is exercised in their use. If extension cord is used, the marked electrical rating of the cord set should be at least as great as the electrical rating of the appliance, and the 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 is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.”

# IMPORTANTES MESURES DE SÉCURITÉ

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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, ne plongez pas le cordon, la fiche ou l'appareil portable, à l'exception du récipient intérieur, dans de l'eau ou dans un autre liquide.
- 4** Soyez vigilants lorsque les enfants utilisent l'appareil ou se trouvent à proximité.
- 5** Débranchez l'appareil de la prise de courant lorsque vous ne l'utilisez pas ou avant de le nettoyer. Laissez l'appareil refroidir avant de le manipuler ou de le nettoyer. Assurez-vous qu'il est arrêté lorsque vous ne l'utilisez pas, avant d'y enlever ou d'y installer les accessoires ou encore avant de le laver.
- 6** N'utilisez pas l'appareil lorsque le cordon ou la fiche sont endommagés ou lorsque l'appareil est pour une raison quelconque abîmé. Confiez l'appareil au service de réparation recommandé le plus proche pour toute réparation, tout examen ou réglage.
- 7** L'utilisation d'accessoires non conseillés par le fabricant peut entraîner des dégâts.
- 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, ne cuire que dans le récipient amovible.

## CONSERVEZ CES INSTRUCTIONS

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CET APPAREIL EST UNIQUEMENT À USAGE DOMESTIQUE.

L'appareil est livré avec un cordon court afin de réduire les risques d'emmêlements ou de chutes. Des rallonges électriques sont disponibles et peuvent être utilisées en respectant les précautions nécessaires. En cas d'utilisation, la tension du courant indiquée sur la rallonge électrique devra au minimum être égale à celle de l'appareil et la longueur du cordon sera réglée de manière à ce qu'il ne pende pas de la table ou du comptoir où il est posé afin d'éviter les accidents d'emmêlement dans le cordon ou tout accident provoqué par des enfants qui tireraient dessus. Il a une fiche polarisée ( l'une des broches étant plus large que l'autre). Pour minimiser les chocs électriques, la fiche s'adapte dans un seul sens à une prise polarisée. Si la fiche n'entre pas correctement dans la prise, retournez-la. Si elle n'entre toujours pas, prenez contact avec un électricien agréé. Ne cherchez jamais à modifier la prise.








# IMPORTANT SAFEGUARDS

## Before use

※These WARNINGS and CAUTIONS are intended to protect you and other persons from injuries and damages. To ensure safe operation, please follow them carefully.














	<b>WARNINGS</b>	Indicates risk of serious injury.
	<b>CAUTIONS</b>	Indicates risk of injury or property damage if mishandled.

### About the symbols used












<p> Indicates a warning or caution. The symbol inside the triangle specifies the nature of the warning or caution. The example below indicates an electrical shock warning.</p> 	<p> Indicates a prohibition. The symbol inside the circle specifies the nature of the prohibition. The example below indicates "Do not disassemble."</p> 	<p> Indicates a requirement or instruction that must be followed. The symbol inside the circle specifies the nature of the requirement or instruction. The example below left indicates "unplug the unit"; the example below right indicates that the accompanying instruction must be followed.</p>  
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※Please keep the Operating Instructions for future reference.

## WARNINGS

<p> ●Do not modify the Rice Cooker. Only a repair technician may disassemble or repair this unit. Make any repair inquiries at ZOJIRUSHI's Customer Service.</p>	<p> ●Do not insert any metal objects such as pins or wires into the Air Intake/Exhaust Duct or any other gaps on the Rice Cooker. Doing so may cause an electrical shock or malfunction resulting in injury.</p>
<p> ●Do not allow children to use this product unsupervised. Keep it out of the reach of infants. Children are at risk of burns, electrical shock, and injury.</p>	<p> ●Do not touch the hook button of the product while cooking or carrying. The lid may open and result in burns and injury.</p>
<p> ●If the blades or surface of the electrical plug are soiled, wipe them clean. A dirty electrical plug may cause a fire.</p>	<p> ●Do not immerse the Rice Cooker in water or splash it with water. Doing so may cause a short circuit or electrical shock.</p>
<p> ●Use only an electrical outlet rated at 15 amperes minimum. 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.</p>	<p> ●Do not use the Rice Cooker if the electrical plug or power cord is damaged or the plug is loosely inserted into the electrical outlet. Doing so may cause an electrical shock, short circuit, or fire.</p>
<p> ●Do not use a power source other than 120V AC. Use of any other power supply voltage may result in fire or electrical shock.</p>	<p> ●Do not touch the steam vent. Doing so may cause burns or scalding. Take special precautions with children and infants.</p>
<p> ●Insert the power cord securely. Otherwise it may cause an electrical shock, short circuit, smoke and fire.</p>	<p> ●Do not plug or unplug the power cord with a wet hand. Doing so may cause an electrical shock and injury.</p>
<p> ●Do not damage the power cord. Do not forcefully bend, pull, twist, fold, bring it near high temperature objects, place heavy items, sandwich it between other objects or modify it. A damaged power cord can cause a fire or electrical shock.</p>	

## ⚠ CAUTIONS

<p> ●Do not use the Rice Cooker near a heat source or where it may be splashed with water. Doing so may cause an electrical shock, short circuit, or deformation of the Rice Cooker.</p>	<p> ●Do not use other than the specified Inner Pan. Doing so may cause the Inner Pan to overheat and may cause the Rice Cooker to malfunction.</p>
<p> ●Do not use the Rice Cooker on unstable surfaces or on a non-heat-resistant carpet. Doing so may cause a fire.</p>	<p> ●Do not carry the product by holding the Inner Pan Handles. Doing so may cause the Outer Lid to come off, resulting in injury or burn.</p>
<p> ●Do not touch heating elements while the Rice Cooker is in use or after cooking. Be careful of the steam when opening the lid. Be careful to not touch the Inner Pan when loosening the rice. It may cause burns.</p>	<p> ●Unplug the electrical plug from the outlet when the Rice Cooker is not in use. Leaving the electrical plug in an outlet may cause the insulation to become damaged, resulting in an electrical shock, short circuit or fire.</p>
<p> ●Please allow the Rice Cooker to cool down before cleaning it. Touching the hot elements may cause burns.</p>	<p> ●Do not touch the hook button or give a strong impact while moving the product. Doing so may cause the Outer Lid to open, resulting in injury or burn.</p>
<p> ●Do not use the Rice Cooker near a wall or furniture. Make sure that steam does not collect under shelving. Doing so may damage, discolor and deform the wall and the furniture.</p>	<p> ●Be sure to hold the plug when unplugging the power cord. Pulling the cord to unplug may cause electrical shock, short circuit and fire.</p>
<p> ●Those with pacemakers should consult with a physician before using the Rice Cooker. Using the Rice Cooker may affect the pacemaker.</p>	

## IMPORTANT

**Do not bring objects susceptible to magnets close to the Rice Cooker.**  
Doing so may cause interfering noise on TV, radio, etc. It may also erase any magnetically recorded data on credit cards, train passes, audiotapes, etc.

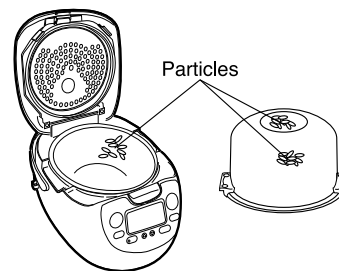
**Do not splash water on the Air Intake Duct and Exhaust Duct, or block them with papers or cloths.**  
Doing so may cause electrical shock or breakdown of the Rice Cooker.

**Do not cover the Rice Cooker, especially the steam vent with a cloth.**  
Doing so may cause discoloration and deformation of the Main Body and the Outer Lid of the Rice Cooker.

**As the Rice Cooker is for rice cooking and keeping warm only, do not use for any other purposes. Using the Rice Cooker for steaming may cause the steam vent to clog.**

- ※ Do not put steam plates, spoons, forks or any other utensils in the Inner Pan.
- ※ Doing so may cause damage to the Inner Pan causing imperfect cooking.

**Do not cook rice if foreign matters are adhered to the outside of the Inner Pan or on the interior surface.**  
It may cause imperfect cooking.

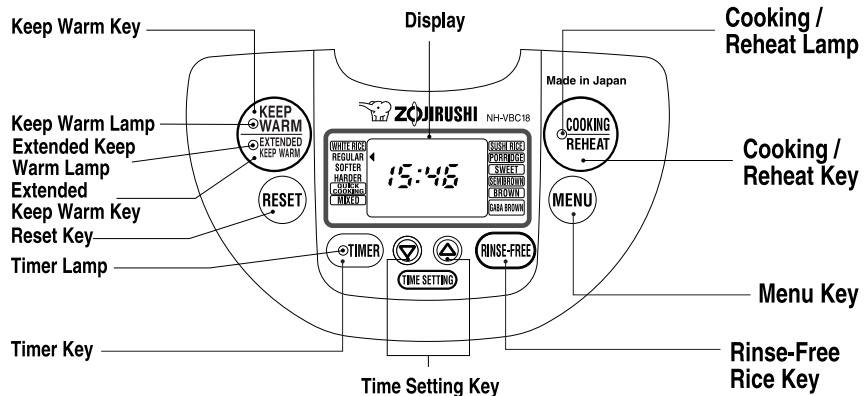


**Be careful about burns.**  
Please be careful as inner pan handles can be hot.

# PARTS NAMES AND FUNCTIONS

## Control Panel

- Press keys down till the melody / beep sound is heard.
- Avoid touching the operation keys when opening or closing the Outer Lid.
- The raised dot and dash (●, —) beside the Cooking / Reheat and Reset Keys are provided for the use of persons with visual impairments.



## Steam Vent Case

### Inner Lid Knob

### Inner Lid Gasket

### Side Sensor Pan Handle

### Hook Button

● Press the button to open the Outer Lid.

### Air Intake Duct

● on the bottom surface of the Main Body

### Air Exhaust Duct

● on the back surface of the Main Body

## Steam Vent (Inside of the Outer Lid)

### Handle

● Use the Handle for carrying.

### Spatula Holder

● Hold both sides and attach as indicated in the illustration.

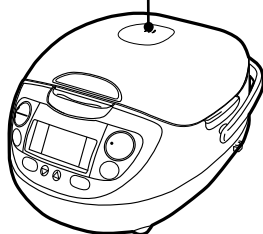
### Power Plug

### Power Supply Cord

### Spatula Holder Attachment

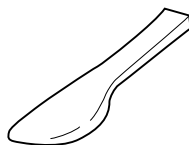
● Located at the both sides of the cooker.

## Steam Vent (Outside of the Outer Lid)



## Attachments

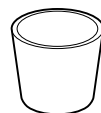
### Spatula



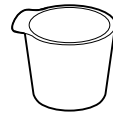
### Spatula Holder



### Measuring Cup



For White rice  
(Semi-brown,  
Brown, Sweet)  
(180mL)

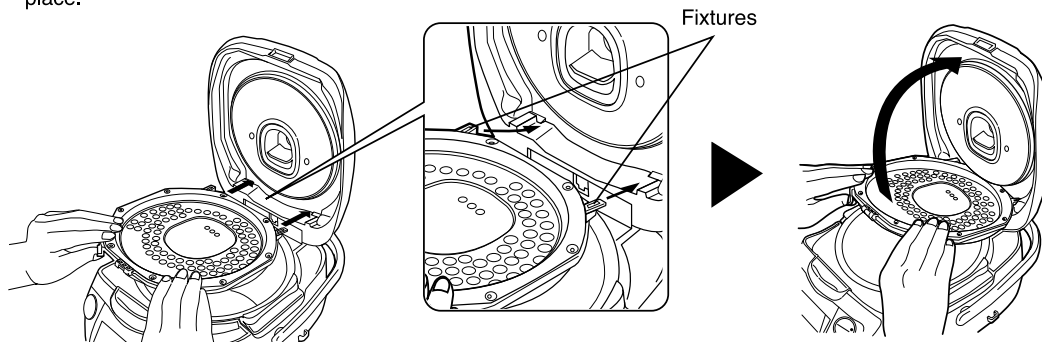


For Rinse-Free  
Rice (Musen mai)  
(171mL)(green cup)  
(180mL)

## How to attach or remove the Inner Lid

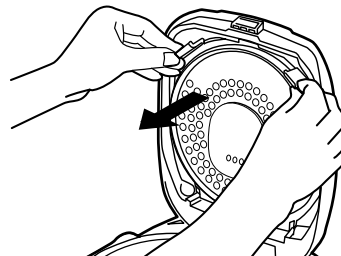
### To attach:

Insert the fixtures found on the both sides at the bottom of the Inner Lid into the Outer Lid and push it up until it is securely in place.



### To remove:

Pull the Inner Lid knobs found on the top towards you.

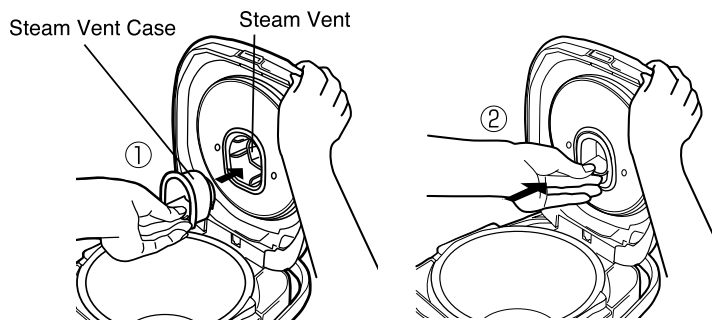


## How to attach or remove the Steam Vent Case

### To attach:

Insert the Steam Vent Case into the Outer Lid from the inside as shown in the diagram (1) and push in until it clicks (2). Always place the Steam Vent Case before using the Rice Cooker.

※Using the Rice Cooker without the Steam Vent Case may cause rice to boil over.

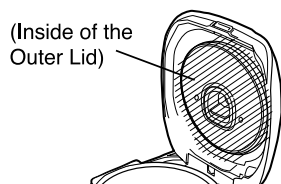


### To remove:

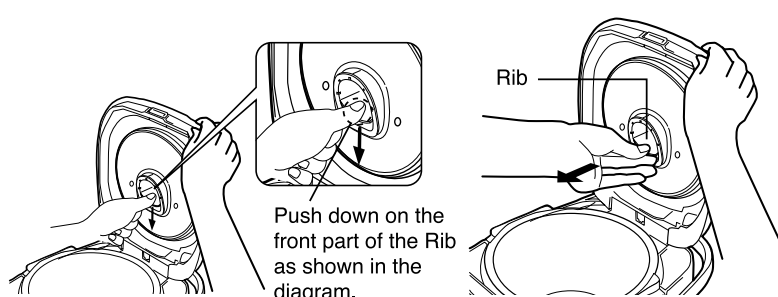
1 Check that the inside of the Outer Lid is cooled down.

2 Holding the Outer Lid, push down on the Rib of the Steam Vent Case as indicated by the arrow.

3 Hold the Rib of the Steam Vent Case and pull it out toward you.



※Please be careful for the insides may be very hot, particularly just after cooking or (during) keep warm.

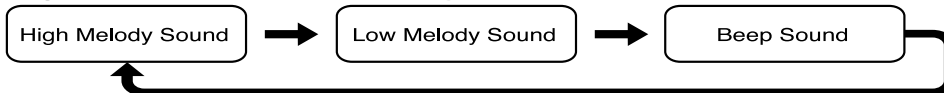


## How to change the sound from a melody to a beep sound

Follow the procedures below for changing the sounds telling you when the Cooking key has been pressed and when cooking has completed. (The factory setting is at Melody.)

- 1 Set the Inner Pan and insert the power cord to the outlet.
- 2 Press the Timer Key for more than 3 seconds and the sound changes every time you press the key.
- 3 Stop pressing the key when desired sound is chosen.

### Altering sounds between Melody and Beep



- ※ You can not alter the melody sound when you begin the Reheat Mode.
- ※ Changes can not be made while in the Cooking or Keep Warm Mode.
- ※ When the change of the sound is not successful, try again from (1).

The type of melody and when it sounds:

● When the Cooking is started / When the Timer Cooking is set	▶ Twinkle, Twinkle, Little Star
● When the Cooking is completed / When the Reheat is completed	▶ Amaryllis

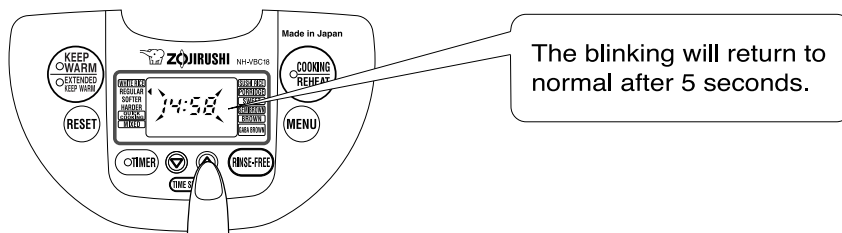
## HOW TO SET THE CLOCK

It is important to first set the clock when cooking rice using the Timer. Although the clock is set before shipment from the factory, certain conditions, such as fluctuating room temperatures, may cause it to display an inaccurate time. If the clock is not accurate, set the correct time as shown below.

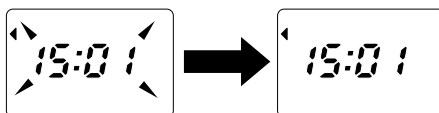
〈Example〉 When current time is 15:01, and the clock displays 14:58.

- 1 Place the Inner Pan into the Main Body and insert the power cord.

- 2 Press the Time Setting Key to flash the time display.



- 3 Adjust the time by pressing the Time Setting Key.



The time setting is completed when blinking returns to normal.



The display stops flashing and lights up after pressing key or Key for 3 seconds.

- Key: Each press advances the time by 1 minute.
- Key: Each press moves the time backward by 1 minute.

● Keeping the key pressed will speed up the process by 10 minutes.



# BEFORE COOKING RICE

## How to wash rice (it is not necessary to wash Rinse-Free rice)

● The first wash should be done quickly with plenty of water, disposing of the water immediately afterwards. Then change the water and wash the rice 4 ~ 5 times to clean out the bran.

## Alkaline ionic water

● Rice washed in water with a high alkaline content may seem yellow or glutinous when cooked.

## Water adjustment

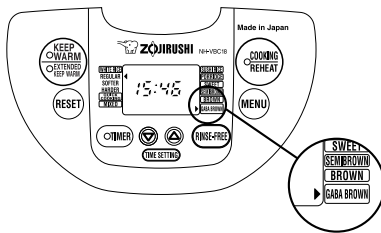
● Adjust the amount of water according to the type of rice you want to cook.

Type of rice	Water measurement
Softer White rice with germ	Normal scale level
New crop	Decrease the scale level
Old crop Harder	Increase from the scale level

● Be sure the amount of water is adjusted for the amount of rice you cook. If the amount of water you prefer to put is slightly more than the standard, select "Softer" menu (to prevent water from boiling over).

## Activated Brown Rice (GABA brown)

You can cook brown rice with this product. "GABA BROWN" menu or Brown Rice Activation is available to activate brown rice for increased nutritional values.



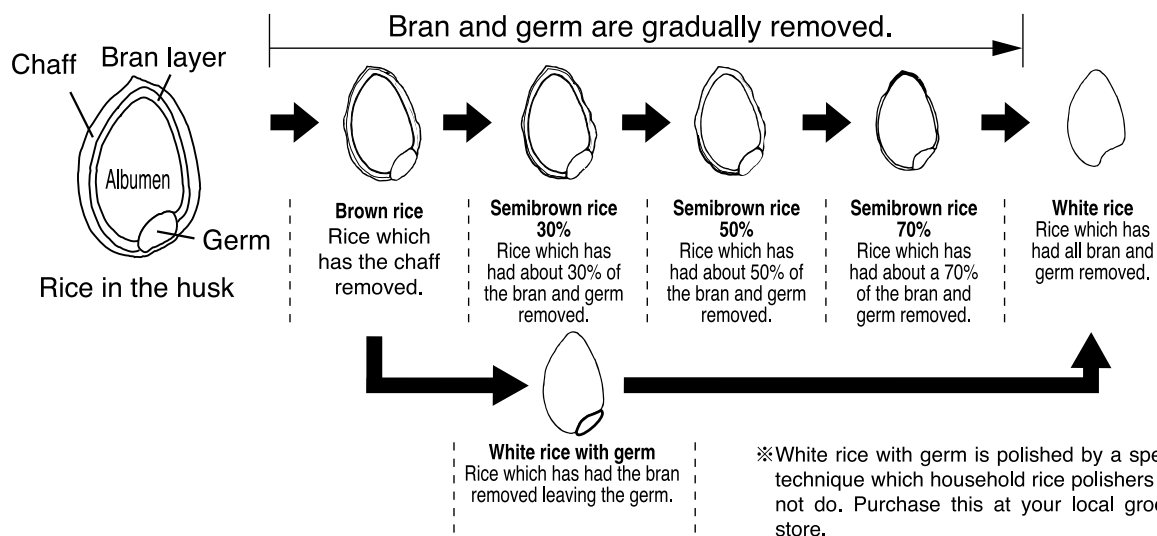
When the "GABA BROWN" menu is selected, the Rice Cooker will start activating the brown rice, and then start cooking automatically. During the brown rice activation process, the temperature in the pan is kept at about 104°F for 2 hours. Cooking may take 3 to 3 hours and 40 minutes until completion. By activating brown rice, GABA (gamma-aminobutyric acid), one of the nutrients contained in brown rice, increases its amount to 1.5 times as much as that contained in non-activated brown rice. It 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 relief stress.

## Semibrown rice and White rice with germ

This cooker can cook Semibrown rice and White rice with germ. Below outlines what is considered as Semibrown rice and White rice with germ.



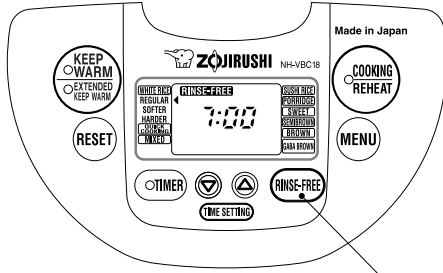
※White rice with germ is polished by a special technique which household rice polishers can not do. Purchase this at your local grocery store.

# BEFORE COOKING RICE (Cont.)

With this product, you can select between two courses, one for cooking ordinary white rice which requires washing and the other for cooking Rinse-Free rice.

When the rice you want to cook is Rinse-Free rice, select Rinse-Free rice course.

※If Rinse-Free rice course is not selected, the rice may not cook properly or may cause boiling-over.



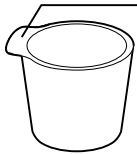
Display for Rinse-Free rice selection

Rinse-Free rice Key

## What is Rinse-Free rice (Musen mai)?

Rinse-Free rice (Musen mai) is a new type of rice that does not require washing. Present rice milling machines can not completely polish away bran and residues from the rice surface. For this reason, it is recommended to wash the rice before cooking. Recently, a new milling technology has been developed in Japan. This process eliminates the bran and residues from the rice without sacrificing the quality.

### Measuring cup for RINSE-FREE rice



The word “無洗米専用” in Japanese indicates a measuring cup for Rinse-Free rice.

1 cup = 171mL

- Use the special measuring cup (green cup) provided when cooking Rinse-Free rice.
- If the measuring cup for Rinse-Free rice is missing, refer to “HOW TO COOK TASTY RICE”: on P19.

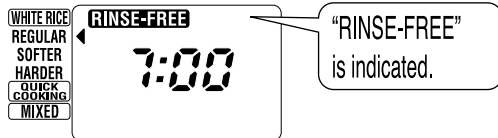
### To select Rinse-Free Rice:

**1** Press the Rinse-Free rice Key.



- Rinse-Free rice course can not be selected if either semibrown rice, brown rice, or GABA brown menus are selected. (The alarm will sound 4 times to let you know.)

**2** “RINSE-FREE” will be indicated on the Display.



“RINSE-FREE” is indicated.

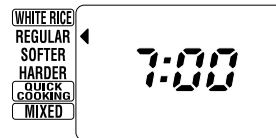
**3** Selection of Rinse-Free rice is complete.

### To cancel Rinse-Free Rice:

**1** Press the Rinse-Free rice Key.



**2** “RINSE-FREE” will disappear from the Display.

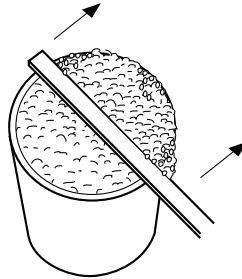


**3** Cancellation of Rinse-Free rice is complete.

# HOW TO COOK RICE

## 1 Measure the rice accurately.

Measure the rice using the measuring cup provided for White rice (approx. 180mL) and level it off.



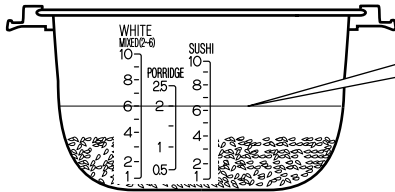
◎ **HOW TO COOK RICE (COOKING RINSE-FREE RICE) : see P13.**

● Using anything other than the provided measuring cup to measure rice may produce slight variations in the finished cooked rice.

## 2 Wash rice, and adjust the amount of water.



(Example) Cooking six cups of White rice



Example: When you cook 6 cups of rice, add water into the Inner Pan up to the scale 6 of White rice.

● Adjust the amount of water by the level scales according to the menu you choose. See "HOW TO COOK TASTY RICE" on P19.

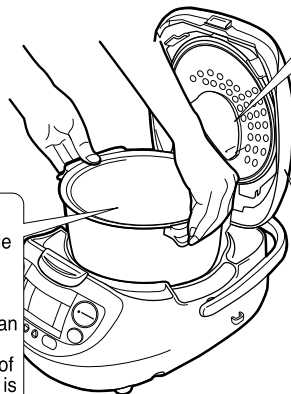
● Place the Inner Pan on a level surface for accurate measurement.

● Rice can be washed in the Inner Pan.

● Do not use hot water to wash or cook rice.

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

Wipe off water or residue on the outside of the Inner Pan as well as the inside of the Main Body, then lower it so that the Pan Handles join the corresponding parts of the Main Body and it is securely placed on the bottom.



Make sure that the Inner Lid and the Steam Vent Case are in place.

Close the Outer Lid gently and securely.

● Make sure to wipe off water or residue on the outside of the Inner Pan, as well as the surface of the Heating Plate. Not doing so may cause corrosion as well as noise during cooking, preventing the rice from cooking properly.

● Pressing the Cooking / Reheat Key before placing the Inner Pan in the Main Body sounds the alarm 4 times to let you know and displays H04 for 5 seconds. If this happens check to make sure that the Inner Pan is placed securely on the bottom.

# HOW TO COOK RICE (Cont.)

## 4 Select the texture of your rice using the Menu Key, and press the Cooking / Reheat Key.

- ※ You can start cooking rice as soon as the water is adjusted. Rice does not need to be soaked beforehand.
- ※ Press the Cooking / Reheat Key after making sure that the Keep Warm Lamp is off. Reheat function sets in when the Keep Warm Lamp is on.

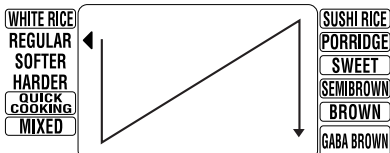
### ■ Choices for cooking White rice

This product can change the texture of cooked White rice. Water should be set to the level for cooking White rice. Then, select REGULAR, SOFTER or HARDER according to the MENU choices. Rice will cook according to the texture you choose.

**SOFTER:** Glutinous, soft and full, suitable for making rice croquettes, rice dumplings covered with bean jam, etc.

**HARDER:** Crisp elasticity, suitable for meals such as curry, etc.

### ① Select the texture of your rice using the Menu Key.

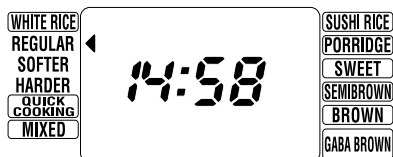


- Each press changes the position of the ▲.

(You can speed up the process by keeping the key pressed.)



### ② Press the Cooking / Reheat Key.



The remaining time till completion is displayed.



During the final steaming process, the remaining time is displayed.

### ● Memory Menu:

The texture you choose when you decide how to cook the rice, REGULAR, SOFTER, and HARDER, as well as semibrown, brown, and GABA brown menus will be retained in memory until changed.

### ● Quick Cooking Menu:

Quick Cooking Menu can be used to shorten cooking time. The rice may be slightly harder than normal.

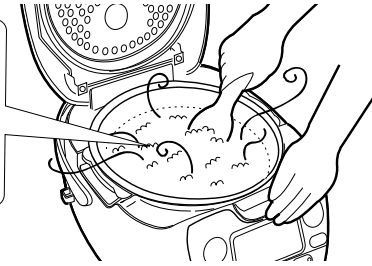
- Do not open the Outer Lid while cooking rice. Rice will not cook properly.
- If you prefer your rice softer than the SOFTER Menu, fill the water slightly higher than the marked line on the Inner Pan (within 1/2 of a scale) and cook with the SOFTER Menu. Please note, however, that if too much water is used, it may boil over.
- Rice pre-soaked in water may turn out slightly softer.
- If cooking rice consecutively, do so after the Main Body, Outer Lid and Inner Lid have cooled down. (Hot parts may make it difficult to cook the rice properly.)
- Do not start the cooking process if the rice and water are not properly set in the Inner Pan. This may cause a mechanical breakdown.

## 5 Rice is finished cooking when melody (beep) sounds. Stir and loosen the rice.



Mode changes automatically to Keep Warm, and the Keep Warm Lamp turns on.

Stir the rice to loosen as soon as cooking is done. This prevents rice from hardening or getting sticky.



### NOTES & CAUTION

- According to the cooking conditions, the rice on the bottom of the Inner Pan may be slightly browned.
- The center of the cooked rice may cave in. This is due to the way rice cooks from the outside in.
- Rice left in the Inner Pan without being stirred may not be fluffy or tasty.
- Any grains of rice which may fall into the back side of the push button should be removed. It may prevent the Outer Lid from opening. Otherwise, they may obstruct opening of the Outer Lid.
- After cooking is completed, the FAN will turn for about one hour. This is to cool down the cooked rice to a suitable temperature for eating as soon as possible, preventing the cooked rice from losing its freshness. When the amount of rice is small and/or the rice is loosened after cooking is completed, the running time of the FAN will be shorter.

## 6 Press the Reset Key and unplug after using.



### Standard rice cooking times

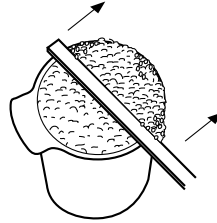
		Regular rice	Rinse-Free rice
Choices in cooking White rice	Regular	40~49 minutes	43~53 minutes
	Softer	51~56 minutes	56~60 minutes
	Harder	29~40 minutes	30~40 minutes
Quick Cooking (White rice)		22~33 minutes	24~35 minutes
Mixed rice		52~58 minutes	52~1 hour and 2 minutes
Sushi rice		38~43 minutes	38~45 minutes
Porridge		56~1 hour and 7 minutes	56~1 hour and 7 minutes
Sweet rice		36~44 minutes	37~43 minutes
Semibrown rice		52~59 minutes	—
Brown rice		1 hour and 20~1 hour and 38 minutes	—
GABA brown		3 hour and 14~3 hour and 33 minutes	—

- The above table is based on 120 Voltage, water at a starting temperature of 64.4°F, and at a room temperature of 68°F.
- The time depends on the voltage, room temperature, season and amount of water.
- Mixed rice requires more cooking time till completion than White rice (about 30 minutes of Pre-Heating time is required).

# HOW TO COOK RICE (COOKING RINSE-FREE RICE)

**1 Measure the rice accurately using the provided measuring cup for Rinse-Free rice.**

1 cup = Approx. 171mL  
a leveled measure of rice  
in the measuring cup

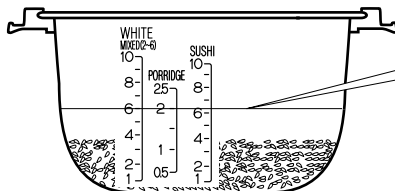


**2 Put the rice and water in the Inner Pan, and stir gently a few times.**



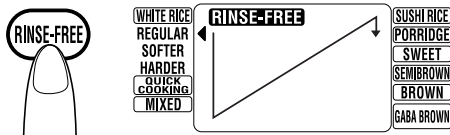
- Stirring the rice and water after it is in the Inner Pan allows each grain of rice to mix with the water. The water becomes white when stirring due to the rice starch, not from rice bran. If it appears too thick, change the water and rinse the rice. Cooking the rice in thick white water may cause rice to scorch.
- Adjusting the water without stirring may cause the finished rice to get hard or cause scorching. Stir well from the bottom of the Inner Pan especially when cooking rice with seasoning added.

**3 Adjust water.**



Example: When you cook 6 cups of Rinse-Free rice, add water into the Inner Pan up to the scale 6 of White rice.

**4 Select Rinse-Free rice by pressing the Rinse-Free rice Key and choose the menu by pressing the Menu Key.**



- Cooking Rinse-Free rice does not allow selecting from semibrown, brown or GABA brown menus. See P9: **Rinse-Free rice choices.**
- ※ Rice may not cook properly if you do not choose **Rinse-Free rice course.**

**5 Press Cooking / Reheat Key.**

# KEEP WARM / TIPS AND HINTS

## Regular Keep Warm / Extended Keep Warm

### Keep Warm

#### Where to press the key

Press the respective place when using the Keep Warm Key and Extended Keep Warm Key.



#### Keep Warm Key:

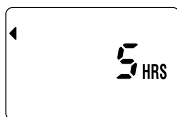
Press here for regular Keep Warm

#### Extended Keep Warm Key:

Press here for Extended Keep Warm

### Regular Keep Warm

(This illustration shows that 5 hours has elapsed in Keep Warm mode)



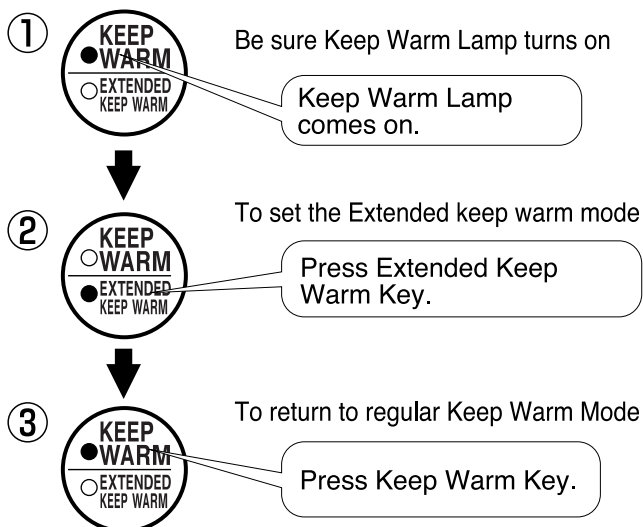
- If you want to know the current time during Keep Warm Mode, press the Time Setting Key. The display will switch to the current time. (If you want to display the Keep Warm Mode time the next time you cook rice, you need to press the Time Setting Key again.)

- When keeping warm a small amount of rice, to prevent rice from drying, gather the rice toward the center of the Inner Pan.
- Do not use the Keep Warm Mode in the following cases (doing so may cause bad odors, drying out or discoloring):
  - ※ Do not keep rice warm for more than 12 hours.
  - ※ Do not keep rice which has already been cooled or add cold rice to warm rice.
  - ※ Do not keep food except white rice warm.
  - ※ Do not leave a spatula in the Inner Pan during keep warm.
- The cooked rice may get cold or alter in quality if the unit is unplugged and the rice is left in the Inner Pan.
- If you cancel the Keep Warm Mode, then re-set it to Keep Warm, the display will return to "0".

### Extended Keep Warm

#### You can use this function during regular Keep Warm Mode.

With extended keep warm function, the rice is kept at a slightly lower temperature (approx 140°F) to reduce dryness, discoloration or odor.



- When resetting from the Extended Keep Warm into the Regular Keep Warm, the Fan will start turning and sound. It is not a failure but a movement to release the heat from the inside.
- The Rice Cooker will automatically return to the Regular Keep Warm mode when 24 hours have elapsed after cooking is completed.
- The Extended Keep Warm Mode can not be used if you have already been using the regular Keep Warm Mode for 12 hours or more.
- The Extended Keep Warm Mode can not be set if the temperature of Inner Pan is too low. (The alarm will sound 4 times to let you know.)
- The Extended Keep Warm Mode can not be used for Mixed rice, Sushi rice, Porridge, Sweet rice or Brown rice. (The alarm will sound 4 times to let you know and reject the mode.)

# KEEP WARM / TIPS AND HINTS (Cont.)

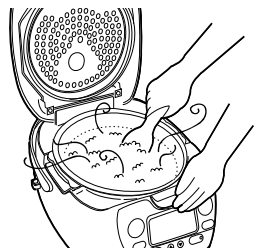
## Reheat Function

### Reheat Function

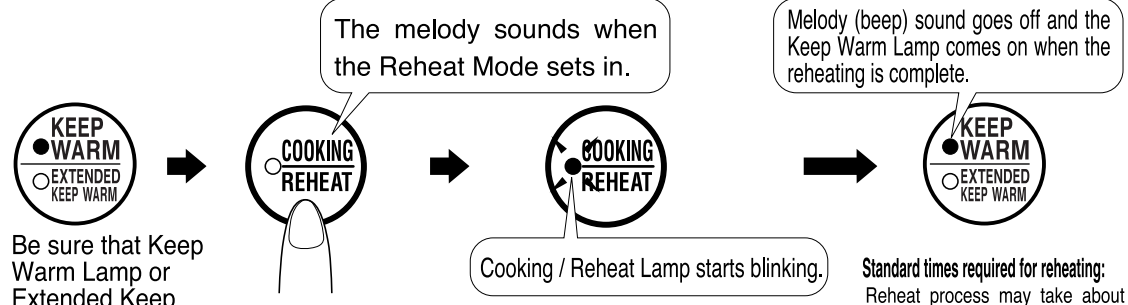
You can use this function during Regular Keep Warm Mode or Extended Keep Warm Mode. This Reheat function is for reheating the rice during keep warm to make the rice hotter. Particularly, when the rice is kept warm at a lower temperature (140°F) by the Extended Keep Warm function, the Reheat function will reheat the rice to the best temperature for eating.

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

- Be sure to loosen the rice to avoid scorching or rice becoming hard.
- When you want to reheat a small amount of rice, add 1 tablespoon of water per a bowl of rice (approx. 5.5oz.), loosen it, and gather the rice toward the center of the Inner Pan to avoid dryness.



### 2 Press Cooking/Reheat key.



- Make sure that the Keep Warm/Extended Keep Warm Lamp is on. If the Cooking/Reheat key is pressed when the Keep Warm/Extended Keep Warm Lamp is off, the rice cooking function will start.

**Standard times required for reheating:**  
 Reheat process may take about 5-7 min. for Regular Keep Warm setting, and 5-8 min. for Extended Keep Warm setting.  
 \* The remaining time is displayed for the last 4 minutes till the reheating is complete.

### 3 Loosen the rice

- Loosen and level the surface of the rice, as the rice at the bottom may be harder.

To cancel the Reheat Mode.	● Press the Reset Key.
To cancel the Reheat Mode and return to Keep Warm Mode.	● Press the Keep Warm Key.
Do not reheat for the following cases.	<ul style="list-style-type: none"> <li>● Do not use the reheat function except for White rice because it may cause scorching or discoloring.</li> <li>● Do not repeat the reheat function because it may cause scorching or dryness.</li> <li>● Do not use the reheat function when the amount of rice is over WHITE RICE water level 6 (for 1.8L size) because the rice may not be warmed adequately.</li> <li>● Do not use the reheat function when the rice is cold or the temperature of the Inner Pan is too low because it may cause scorching or oxidation.</li> </ul>





# TIMER / TIPS AND HINTS

## How to Set the Timer for Cooking rice

Cooking rice completes automatically at the time you want to eat.

When you set the timer, a symbol will be displayed as indicated below.  
The symbol will vary depending on the set time.


 5:00 ~ 11:50 (Morning)    
  12:00 ~ 17:50 (Afternoon)    
  18:00 ~ 4:50 (Night)

## Set the Time for when you want to eat Example: Finish cooking at 7:30

**1** Confirm the current time on the display is correct.

● If the current time is not correct, the rice will not finish cooking at the desired time.

**2** Press the Timer Key.

 →  
The Timer can be preset with two different time settings.



Time setting keys blink.



Cooking / Reheat Lamp starts blinking.




※ The Timer is automatically set at 6:00 at the time of shipment from factory. (Pressing the Timer Key one more time displays the second pre-set time, 18:00.)


**3** Press the Menu Key to select the desired menu.

※ Quick cooking / Mixed rice / Sweet rice can not be used with the timer.

**4** Press either the  or  Key to set the Time you want to eat.



 Key: Each press advances in increments of 10 minutes.

 Key: Each press moves the time backwards in units of 10 minutes.

Keeping the key pressed speeds up the process in units of 10 minutes.

**5** Press the Cooking / Reheat Key.

※ Melody (beep) Sounds.

The Timer will not start working unless you press the Cooking / Reheat Key.

※ With the above procedure, the preset time of TIMER 1 will be changed from 6:00 to 7:30.



Set time comes on.



Timer Lamp comes on.

# TIMER / TIPS AND HINTS (Cont.)

## Cooking Rinse-Free Rice Using The Timer

The water may become white when you put Rinse-Free rice and water in the Inner Pan due to rice starch mixing with the water. Cooking the rice in the water which becomes white may cause rice to scorch as the starch settles to the bottom. If you do not like it, change the water a couple of times and rinse the rice to remove the starch.

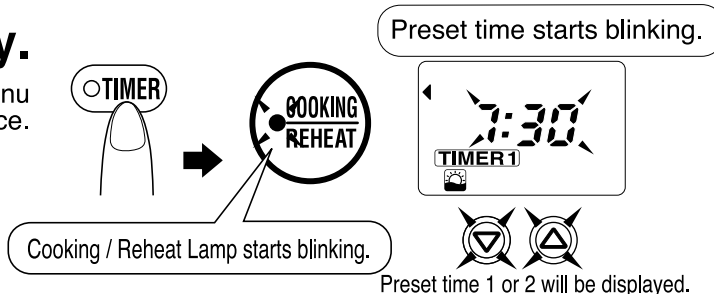
**Water temperature rises in the summer time.**

Rinse-Free rice soaked in water may degenerate quicker when the water temperature is more than 77°F. In this case, wash the rice well and avoid setting the Timer for more than 8 hours.

### Using the preset time (1 or 2) to cook

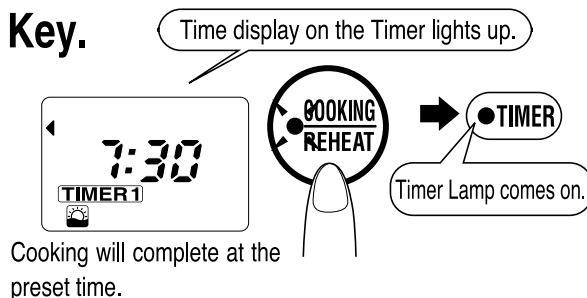
#### 1 Press the Timer Key.

To change the menu, press the Menu Key to select the menu of your choice.



#### 2 Press the Cooking / Reheat Key.

Melody (beep) sounds.  
**The Timer will not start working unless you press the Cooking / Reheat Key.**



### Recommended time period for cooking rice when using the Timer

Menu		Recommended time period for cooking rice when using the Timer	
		Regular rice	Rinse-Free rice
White rice	Regular	53 minutes ~13 hours	58 minutes ~ 13 hours
	Softer	1 hour and 1 minute ~13 hours	1 hour and 3 minutes ~ 13 hours
	Harder	48 minutes ~13 hours	50 minutes ~ 13 hours
Sushi rice		50 minutes ~13 hours	52 minutes ~ 13 hours
Sweet rice		1 hour and 10 minutes ~13 hours	1 hour and 10 minutes ~ 13 hours
Semibrown rice		1 hour and 5 minute ~13 hours	—
Brown rice		1 hour and 40 minutes ~13 hours	—
GABA brown		3 hour and 50 minutes ~13 hours	—

● If the time difference between the current time and the set time is less than the above recommended time period, the alarm sounds 4 times to let you know, and the cooking starts immediately.

※ Rice may become softer when cooking with the Timer.

● It is preferable not to set the timer for more than 13 hours (for more than 8 hours for Rinse-Free rice) in order to prevent degeneration of the rice due to excessive soaking, especially during the summer when the room temperature is high.

● Cooking Rinse-Free rice using the timer → Please refer to the "Cooking Rinse-Free Rice Using the Timer" above.





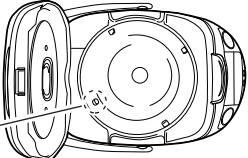



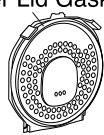

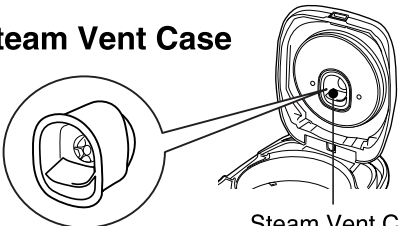

#### NOTE

- The remaining time will not be displayed.
- Press the Reset Key to cancel the Timer.
- The timer does not need to be set if you do not change the preset times.
- To display the current time, while the Timer is on, press or Key.

# CLEANING

## Cleaning Each Part

Unplug the cooker from the outlet and allow the unit to cool down before cleaning.

<b>Inner Pan / Spatula / Inner Lid / Spatula Holder</b>	 <p>Soak in warm or cold water, and wash with a sponge. ※The top portion of the Inner Pan may rust if soaked in water too long. ※Inner Lid Gasket can not be removed.</p>
<b>Power Supply cord / Power Plug</b>	 <p>Wipe with a dry and soft cloth.</p>
<b>Inside of the Outer Lid and Main Body</b> 	 <p>Wipe with a well-wrung damp cloth. (Wipe off any residue on the inside of the Outer Lid while holding the Outer Lid.)</p>
<b>Side Sensor</b>  <p>Side Sensor</p>	 <p>Wipe off with a damp cloth. Remove grains of rice or any other objects with a bamboo spatula or chopstick.</p>
<b>Outside of the Outer Lid and Main Body</b> 	 <p>Wipe with a cloth soaked in a liquid detergent and wrung well. Wipe the control panel clean with a dry and soft cloth. (Be sure to remove fresh rice or any residue if they go into the surroundings of the Hook Button.)</p>
<b>Inner Lid</b>  <p>Inner Lid Gasket</p>	 <p>Soak in warm or cold water and wash with a sponge. Wipe off cooked rice grains or any other objects stuck on the surface. The Inner Lid Gasket can not be removed. Wash with the Inner Lid.</p>
<b>Steam Vent Case</b>  <p>Steam Vent Case</p>	 <p>Remove and rinse the Steam Vent Case under running water after each use. Dry and set in the Outer Lid. See Page 6 for instructions on attaching or removing the Steam Vent Case.</p>

### NOTE

- Do not clean with thinner, benzene, bleach, abrasive cleansers or anything that may damage the surface of the unit.
- When using a chemically treated cloth, do not scrub the unit strongly or allow the cloth to contact the unit for a long period of time.

**Nonstick Inner Pan:** The Inner Pan is coated with a nonstick surface for easy cleaning. To protect the nonstick surface, avoid the following:

Do not use the Inner Pan for dish washing.

Do not use vinegar in it.

Clean the Inner Pan immediately after using any seasonings.

Do not use brushes or abrasive cleansers to clean.

- Nonstick coating may discolor after long use. This will not affect the nonstick quality or sanitary properties.
- Contact our authorized service senter or ZOJIRUSHI cutomer service when the Inner Pan or the Inner Lid is deformed or corroded.

# HOW TO COOK TASTY RICE

- \* Measure rice using the measuring cup provided and level it off.  
For Regular rice: Use the measuring cup for White rice (Semi-brown, Brown, Sweet)  
For Rinse-Free rice: Use the measuring cup for Rinse-Free rice (green cup)
- \* Water for both regular rice and Rinse-Free rice should be adjusted using the same water level scales.

## [Rinse-Free rice]

\* Select RINSE-FREE by pressing the Rinse-Free rice Key.

### Rice:

Measure the rice using the measuring cup for Rinse-Free rice.

### Water adjustment:

White rice → Adjust the water at the water level scales for WHITE RICE.

Mixed rice → Adjust the water at the water level scales for WHITE RICE.

Porridge → Adjust the water at the water level scales for PORRIDGE.

**Menu choice:** Select from the following menu choices.

White rice (REGULAR, SOFTER, or HARDER)

QUICK COOKING for WHITE RICE, MIXED RICE,

## SUSHI RICE, PORRIDGE, SWEET RICE

\* Quickly rinse the rice a few times before cooking.

\* If there is scorching, rinse the rice lightly before cooking to remove water cloud.

\* In case you have lost the measuring cup for Rinse-Free rice, use the measuring cup for White rice, adjusting the amount of water by filling it slightly above the water level scale.

## [Mixed rice]

### Rice:

The amount of rice should be no more than 6 cups. If the amount of rice exceeds this, it may not cook properly.

### Water adjustment:

Adjust the water at the water level scales for white rice.

### Ingredients:

The appropriate amount of ingredients should be about 30~50% of the rice volume. Too much ingredients may cause the rice to cook improperly. (1 cup of White rice = approx. 5.3oz, 1 cup of Rinse-Free rice = approx. 5.1oz)

Chop ingredients into small pieces, and put them on top of the rice without mixing them into the rice.

**Menu choice:** Select MIXED.

### Tips:

Any type of seasoning should be dissolved in soup or water and mixed into the rice before adjusting the water. After adjusting the water, stir well from the bottom of the Inner Pan. (If you add the seasoning directly on the rice or do not stir well from the bottom of the Inner Pan, the rice may not cook properly.)

## [Sweet rice]

### Rice:

Wash and place in a bamboo basket for about 30 minutes to drain the water.

### Water adjustment:

Adjust to the water level scale for sweet rice.

### When cooking only Sweet rice....

At the water level scale for Sweet rice.

### When cooking Sweet rice with White rice....

Slightly over the water level scale for Sweet rice.

### Ingredients:

Place them on top of rice after the water is adjusted.

**Menu choice:** Select SWEET.

### Mixed glutinous rice cooked with red beans....

Boil red beans, separate the beans from the boiling water, and use them after cooling down to room temperature. The remaining water from the beans should be used when you adjust the water for cooking.

## [Porridge]

### Rice (non-glutinous rice):

Rice other than White rice can not be cooked properly.

### Water adjustment:

Adjust the water level according to the markings for PORRIDGE.

### Ingredients:

The appropriate amount of ingredients should be about 30~50% of the volume of rice. Chop them into small pieces and place them on top of rice without mixing them into the rice. Ingredients which do not cook easily should not be used in large amounts. Boil green vegetables separately and add them after the rice porridge is finished cooking.

**Menu choice:** Select PORRIDGE.

## [Rice mixed with barley]

### Water adjustment:

Adjust to the water level scale for White rice.

**Menu choice:** Select SOFTER.

\* The amount of barley mixed into White rice should be less than 20% of the whole amount. (It may not cook properly if there's too much barley.)

**(Example) For cooking 1 cup of rice:**

White rice: 0.8 cup Barley: 0.2 cup

## [White rice with germ]

### Water adjustment:

Adjust to the water level scale for White rice.

**Menu choice:** Select REGULAR or SOFTER.

\* Wash the rice gently to not remove the germ. (Because germ is easily removed.)

## [Semibrown rice]

### Water adjustment:

Adjust to the water level scale for SEMIBROWN RICE.

**Menu choice:** Select SEMIBROWN.

\* Water can be adjusted according to your preference.

## [Brown rice]

### Water adjustment:

Adjust to the water level scale for BROWN RICE.

**Menu choice:** Select BROWN.

\* Water can be adjusted according to your preference.

## [Sprouted Brown rice]

Sprouted Brown rice or Sprouted Brown rice mixed with White rice can be cooked.

### Water adjustment:

Adjust to the water level scale for WHITE RICE.

\* Water can be adjusted according to your preference.

**Menu choice:** Select REGULAR or SOFTER.

\* Depending on the type of Sprouted Brown rice used, rice may not cook properly or boil over.

\* Because Sprouted Brown rice absorbs water quickly, it is not recommended to use the timer setting or immerse the rice in water for more than 30 minutes.

## [GABA brown]

This mode increases the nutritional value of brown rice.

### Rice:

Measure the Brown rice using the measuring cup for White rice.

### Water adjustment:

Adjust to the water level scale for BROWN RICE.

**Menu choice:**

Select GABA BROWN.

# TROUBLE SHOOTING GUIDE

If the results of cooking are not satisfactory, please check the following points before calling for service.

Cause (Points to check)	Rice and water were not measured correctly.	Cooked rice was not stirred and loosened.	Objects are on the Side Sensor or outside of the Inner Pan.	The Inner Pan or Inner Lid are deformed.	Rice was not washed thoroughly before cooking. (except RINSE-FREE Rice.)	The Outer Lid was not closed firmly during cooking.	The Inner Lid is not attached properly.	Rice was kept warm for more than 12 hours (under the Regular Keep Warm process) or a small amount of rice was kept warm.	Cold rice was reheated or a spatula left in the Inner Pan during keep warm.	The unit was unplugged during cooking or the Reset Key was pressed.	Was the Inner Pan, Inner Lid or Outer Lid cleaned thoroughly?	The correct menu was not selected.	The Steam Vent Case is not attached properly.
	Problems												
Rice is too - hard	●	●	●	●		●	●				●	●	●
Rice is half - cooked (remaining hard).	●		●	●		●	●			●	●	●	●
Rice is too soft.	●	●	●	●							●	●	
Rice is scorched too much.	●		●	●	●						●	●	
Boiling over while cooking.	●		●	●	●	●	●				●	●	●
During Keep Warm, rice has an unusual odor, rice is discolouring, Rice is too dry or much dew on rice.		●	●	●	●	●	●	●	●	●	●		●

<b>The unit does not work. (The keys will not work.)</b>	<ul style="list-style-type: none"> <li>● Was the Inner Pan correctly placed? - Place the Inner Pan correctly.</li> <li>● Is the plug inserted properly?</li> <li>● Is the Keep Warm Lamp on? - Press the Reset Key, and press Cooking / Reheat Key again.</li> </ul>		
<b>During cooking or keep warm, the unit makes a buzzing or humming sound.</b>	<ul style="list-style-type: none"> <li>● Heat adjustment by the micro computer or the fan turning to cool down the temperature of the cooked rice causes this sound.</li> </ul>		
<b>The indications of the display appear incorrectly or the keys do not work.</b>	<ul style="list-style-type: none"> <li>● Unplug the unit from the outlet and insert it again. 7:00 starts blinking on the Display. Reset the timer as well as the current time.</li> </ul>		
<b>The Reheat function does not work.</b>	<ul style="list-style-type: none"> <li>● Was the Keep Warm Mode or the Extended Keep Warm Mode cancelled?</li> </ul>		
<b>There was a power failure.</b>	<ul style="list-style-type: none"> <li>● If a power failure occurs for less than 10 minutes during cooking, the unit retains in memory its state before the power failure because of the lithium battery. As soon as power is restored to normal, the unit will continue cooking. (If the power failure has been for more than 10 minutes during cooking, the unit will go back to Reset Mode.)</li> </ul>		
<b>The steam is leaking from the gap between the Outer Lid and the Main Body.</b>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="border: 1px solid black; padding: 5px; width: 50%;">The Inner Lid is damaged from dropping etc. The Inner Lid Gasket is cut.</td> <td style="border: 1px solid black; padding: 5px; width: 50%;">Replace the Inner Lid. (Inquire at ZOJIRUSHI customer service.)</td> </tr> </table>	The Inner Lid is damaged from dropping etc. The Inner Lid Gasket is cut.	Replace the Inner Lid. (Inquire at ZOJIRUSHI customer service.)
The Inner Lid is damaged from dropping etc. The Inner Lid Gasket is cut.	Replace the Inner Lid. (Inquire at ZOJIRUSHI customer service.)		

● If the above-mentioned symptoms and solutions do not apply, please contact our authorized service center or ZOJIRUSHI customer service.

# TROUBLE SHOOTING GUIDE (Cont.)

	Symptom	Cause	Action
<b>Display Meanings</b>	The beep sounds 4 times when the Cooking / Reheat Key is pressed, displaying either H01 or H02 on the Display Panel. (Only the Reset Key works.)	Interior High temperature	The lid sensor or central sensor temperature is too high. Wait till the unit cools down as the unit can not cook the rice properly in this condition.
	H04 is displayed on the Display Panel.	The Inner Pan is not placed into the Main Body.	Place the Inner Pan securely into the bottom of the Main Body.
	E06 is displayed on the Display Panel, and the keys do not work. (Only the Reset Key works.)	Voltage Abnormality	In case of voltage abnormality, the unit automatically stops to prevent from breaking down. * Recheck rated voltage of the outlet to find if it complies with the Rice Cooker. If not, use another outlet.
	E01, E02 or E07 is displayed on the Display Panel.	Breakdown	This is a breakdown. Contact our authorized service center or ZOJIRUSHI customer service.

## Changing the Lithium Battery

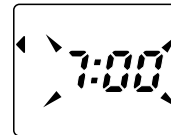
The lithium battery powers the clock and timer memory while the power cord is unplugged.

■ Standard time period for changing batteries:

Battery life is about 4 to 5 years at a room temperature of 68°F and when the unit is left unplugged.

■ When the battery begins to weaken:

- The clock will show 7:00 and continue to blink when the unit is plugged into the outlet.
- The clock can be used normally if you reset the time (see P7). However, the indication on the display will disappear if you unplug the power cord.
- If this happens, contact our authorized service center or ZOJIRUSHI customer service.



Display Panel

### NOTE

- To avoid causing damage or harm, do not attempt to replace the lithium battery by yourself.

## SPECIFICATIONS

Model No.		NH-VBC18	
<b>Rice Cooking Capacity</b>	White Rice / Quick Cooking (cups)	Regular rice	0.18~1.8L (1~10)
		Rinse-Free Rice	0.171~1.71L (1~10)
	Mixed (cups)	Regular rice	0.36~1.08L (2~6)
		Rinse-Free Rice	0.342~1.026L (2~6)
	Sushi rice (cups)	Regular rice	0.18~1.8L (1~10)
		Rinse-Free Rice	0.171~1.71L (1~10)
	Porridge (cups)	Regular rice	0.09~0.45L (0.5~2.5)
		Rinse-Free Rice	0.086~0.428L (0.5~2.5)
	Sweet (cups)	Regular rice	0.36~1.08L (2~6)
		Rinse-Free Rice	0.342~1.026L (2~6)
Semi brown rice / Brown rice / GABA brown (cups)		0.36~1.44L (2~8)	
Rating		120V 1350W	
Average Power Consumption during Keep warm		38W	
Rice Cooking System		IH (Induction Heating System)	
Power Cord		Length: 1.1m	
External Dimensions (inches) W × D × H		approx.11×approx.15×approx.9.3	
Weight		Approx. 10.6lbs.	

- The power consumption is approximately 1.3W, when the Cooking & Keep Warm are not performed.
- The average power consumption during the Keep Warm mode is the value of the maximum rice cooking capacity at a room temperature of 68°F.
- The external dimensions are indicated by width x depth x height.
- As this product may not operate properly at certain places such as high elevation areas and severely cold areas, please avoid using this product in such areas.

# RECIPES

## When cooking Rinse-Free rice:

\* Select "Rinse-Free rice" by pressing the Rinse-Free rice Key.  
See P. 9 → Rinse-Free rice.  
See P.13 → Cooking Rinse-Free rice.

## Measuring unit: \* Tbsp. = 15mL \* tsp. = 5mL

\* Use the attached measuring cup to measure rice.  
Regular rice → Use the measuring cup for White rice (Semibrown rice / Brown rice / Sweet rice) [1 cup = 180mL]  
Rinse-Free rice → Use the measuring cup for Rinse-Free rice [1 cup = 171mL]

## Mixed Rice

Ingredients(4 ~ 5 servings)	
Rice	3 cups
Chicken (or dried young sardines)	1.5 oz.
"Age"(fried tofu)	Half a piece
Carrot	1oz.
Konnyaku	1oz.
Gobo	Small size (half a piece)
Dried shiitake mushroom	2 ~ 3 pieces
(A) Light soy sauce	1-1/2Tbsp.
Mirin (sweet sake)	1-1/2Tbsp.
Salt	1/2tsp.
Dashinomoto	1/2tsp.
Soup taken from soaking dried shiitake	To taste
Kidney beans or stone parsley (boiled)	To taste

### How to cook

- 1) Cut chicken in 0.5 inch cubes and 'Age' in strips. Put 'Age' in strainer, pour hot water and squeeze to drain excess oil. Soak chicken and 'Age' in soup stock (A) for 5 minutes.
- 2) Cut carrot and 'Konnyaku' in small strips, pour hot water over carrot and 'Konnyaku' and drain. Shred 'Gobo', soak in water to soften and drain. Soak 'Dried Shiitake' mushrooms in water to soften, remove hard tips and then cut into small strips.
- 3) Wash rice well, pour in soup from step 1) as well as the water from the soaked 'Dried Shiitake' mushrooms into the Inner Pan and add water up to scale level 3 of 'WHITE RICE'.



Then add the ingredients from step 1) and 2) into the Inner Pan.

- 4) Place the Inner Pan in the Main Body, close the Outer Lid and plug in.
- 5) Press the "MENU" Key, select "MIXED" and press the "COOKING/REHEAT" Key to start cooking.
- 6) Upon completion of cooking and when the cooker has switched to the "KEEP-WARM" mode, mix and loosen the rice.

### Caution:

Do not stir once you have placed the ingredients on top of the rice or sweet rice. This may not produce the desired results. Take care as well not to put in too much rice or other ingredients as doing so may not produce the expected results. (See P. 19 on HOW TO COOK TASTY RICE.)

## Short-necked Clam Rice

Ingredients(4 ~ 5 servings)	
Rice	3 cups
Short-necked clam (with shells)	1.5 ~ 2lbs.
Wakame seaweed (soaked lightly in water)	0.5oz.
(A) Salt	1/2tsp.
Light soy sauce	1-1/2Tbsp.

### How to cook

- 1) Clean the sand from the short-necked clams and place them into 3 cups of boiling water. Remove from heat when the shells open. Take the contents out of the shells.
- 2) Cut the wakame into small pieces.
- 3) Wash rice well, pour in the soup which was used

to boil the short - neck clams (pour through a cloth to filter any remaining sand) and add (A). Then add water up to scale level 3 of "WHITE RICE" and mix well.

- 4) Place the Inner Pan in the Main Body, close the Outer Lid and plug in.
- 5) Press the "MENU" Key, select "MIXED" and press the "COOKING/REHEAT" Key to start cooking.
- 6) Upon completion of cooking and when the cooker has switched to the "KEEP-WARM" mode, open the Outer Lid, add ingredients from step 1) and 2), mix them well with the rice.

# Paella

Ingredients(4 ~ 5 servings)	
Rice.....	3 cups
Prawn.....	4 ~ 6 pieces
Hard clams (mull clams, if available).....	4 ~ 6 pieces
Squid.....	5.5 oz.
Green peppers.....	3pieces
Olive oil.....	2 Tbsp.
Salt.....	1/2tsp.
(A) { Consommé.....	1 cube
{ Saffron.....	1/2tsp.
{ (Tumeric can be substituted.....	1/2tsp.)

## How to cook

- 1) Peel off the shell of prawns and remove the entrails. Remove sand from the clams and wash. Cut squid into small pieces. Cut green peppers into small cubes.
- 2) Stir fry ingredients from step 1) in olive oil, season with salt and cover with lid until the clam shells open up.
- 3) Crush the consommé cube to powder.
- 4) Wash rice well, mix and add (A) into the Inner Pan. Then add water up to scale level 3 of "WHITE RICE" and mix well.
- 5) Place the Inner Pan in the Main Body, close the Outer Lid and plug in.



- 6) Press the "MENU" Key, select "MIXED" and press the "COOKING/REHEAT" Key to start cooking.
- 7) Upon completion of cooking and when the cooker has switched to the "KEEP-WARM" mode, open the Outer Lid, add ingredients from step 2) along with 2 Tbsp. of the broth, mix them well with the rice.

# Sweet Rice Cooked with Red Beans

Ingredients(4 ~ 5 servings)	
Salt with parched sesame.....	To taste
Sweet rice.....	3 cups
Red beans.....	1.5 oz.

## How to cook

- 1) Wash the sweet rice and set in a strainer for more than 30 minutes to drain excess water thoroughly.
- 2) Wash the red beans and place in another pot. Add 2 cups of water and bring to a boil for about 2 minutes until the water bubbles up. Add 3 cups of water, boil for about 20 minutes until beans are tender enough to crush when squeezed, but before the skins begin to crack open. Remove beans from the broth.
- 3) Put the ingredients from step 1) into the Inner Pan, pour the broth from step 2), add water into the Inner Pan up to scale level 3 of "SWEET RICE" and add the red beans of step 2).
- 4) Place the Inner Pan in the Main Body, close the Outer Lid and plug in.
- 5) Press the "MENU" Key, select "SWEET" and press the "COOKING/REHEAT" Key to start cooking.
- 6) Upon completion of cooking and when the cooker has switched to the "KEEP-WARM" mode, mix and loosen the rice well. Sprinkle roasted sesame seeds and salt on top of the rice before serving.



\* If you mix sweet rice with white rice for cooking, add in enough water to go a little higher than the level scale 3 for Sweet rice.

\* When using rinse-free rice, use the measuring cup for rinse-free rice.



# Chirashi-sushi

## Ingredients(4 ~ 5 servings)

Rice	.....	3 cups
Vinegar mix	Vinegar	.....4 Tbsp.
	Sugar	.....3 Tbsp.
	Salt	.....1 tsp.
Ingredients	Carrot	.....0.5oz.
	Gobo	.....small size (half a piece)
	Bamboo shoot	.....1oz.
	Raw shiitake mushroom	.....2 pieces
	Chikuwa (a fish paste)	.....1
	Soup stock	.....120ml
(A)	Sugar	.....2 Tbsp.
	Soy sauce	.....1 Tbsp.
	Mirin (or sake)	.....1 Tbsp.
(B)	Large Egg	.....2
	Mirin	.....1 tsp.
	Salt	.....a pinch
Stone parsley (boiled) or pepper leaf-buds	.....	To taste
Lotus root (pickled in vinegar) / dried laver / pink ginger (pickled in vinegar)	.....	To taste
Shrimp / squid / kidney beans (boiled)	.....	To taste

## How to cook

- 1) Wash the rice well, add water into the Inner Pan up to scale level 3 of "SUSHI RICE".
- 2) Place the Inner Pan in the Main Body, close the Outer Lid and plug in.
- 3) Press the "MENU" Key, select "SUSHI RICE" and press the "COOKING/REHEAT" Key to start cooking.
- 4) Place the cooked rice into a wooden bucket which has been wiped down with a wet cloth, sprinkle



the vinegar immediately, mix it over, and stir the rice roundly while fanning it to cool.

- 5) Cut the carrot into fine pieces, shred Gobo, cut the bamboo shoot in small strips, cut raw shiitake mushrooms in thin strips, and cut the chikuwa in lengthwise then cut into small pieces. Boil these ingredients in the soup stock (A) until the soup is gone.
- 6) Mix the ingredients of (B) and fry in a thin crepe, and slice into a small thin strips.
- 7) Mix the ingredients from step 5) with the Sushi rice from step 4), sprinkle on the mitsuba, thinly sliced fried egg, lotus root (pickled in vinegar) and nori (seaweed).  
Decorate with shrimps, squid, field peas and top with pink ginger.

# Rice Porridge with Seven Herbs

## Ingredients(4 ~ 5 servings)

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

## How to cook

- 1) Wash and boil the vegetables. Then soak in cold water, squeeze the water, and cut into small pieces.
- 2) Wash rice well, add water into the Inner Pan up to scale level 1 of "PORRIDGE".

- 3) Place the Inner Pan in the Main Body, close the Outer Lid and plug in.
- 4) Press the "MENU" Key, select "PORRIDGE" and press the "COOKING/REHEAT" Key to start cooking.
- 5) Upon completion of cooking and when the cooker has switched to the "KEEP-WARM" mode, open the Outer Lid, add ingredients from step 1) with a small amount of salt and stir well.

Seven herbs of spring: (Japanese parsley, shepherd's purse, cottonweed, chickweed, henbit, turnip, garden radish)

## Caution:

Be sure to select "PORRIDGE" Menu when cooking rice porridge. Contents may boil over if other menus are chosen.

When cooking rice porridge into which green vegetables such as the seven herbs of the spring are mixed, boil green vegetables beforehand and add them to rice porridge after it is cooked. Green vegetables may change their colors or plug up the steam vent if they are added before cooking, resulting in improperly cooked rice.

# Semibrown Rice with Soybeans

Ingredients(4 ~ 5 servings)  
 Semibrown rice (30%, 50%, 70%) .....3 cups  
 Soybeans.....3.2 oz.

## How to cook

- 1) Wash the soybeans and soak them in water for 6-7 hours. In a pan, bring to boil on the stove and let simmer for about 30 minutes until soybeans are tender. Drain.
- 2) Wash rice well, add water into the Inner Pan up to scale level 3 of "SEMIBROWN RICE", and add the soybeans from step 1).
- 3) Place the Inner Pan in the Main Body, close the Outer Lid and plug in.
- 4) Press the "MENU" key, select "SEMIBROWN" and press the "COOKING/REHEAT" key to start cooking.
- 5) Upon completion of cooking and when the cooker has switched to the "KEEP-WARM" mode, mix and loosen the rice well.



\*Water can be adjusted according to your preference.  
 \*Take care as well not to put in too much soybeans as doing so may not produce the expected results.

# Mixed Brown Rice

Ingredients(4 ~ 5 servings)  
 Brown rice.....3 cups  
 Chicken.....2.8 oz.  
 "Age" (fried tofu).....1 piece  
 Carrot.....1oz.  
 Konnyaku.....1oz.  
 Gobo.....1/4 piece  
 (A) Light soy sauce.....3 Tbsp.  
 Mirin (Sweet sake).....1/2 Tbsp.

## How to cook

- 1) Cut chicken in 0.5 inch cubes and "Age" in strips. Put "age" in strainer, pour hot water, squeeze to drain excess oil and cut it in small strips.
- 2) Cut carrot and "Konnyaku" in strips, pour hot water over "Konnyaku" and drain. Shred "Gobo", soak in water to soften and drain.
- 3) Wash rice well, and add (A) into the Inner Pan. Then add water up to scale level 3 of "BROWN RICE", mix well and add 1) and 2) into the inner pan.
- 4) Place the Inner Pan in the Main Body, close the Outer Lid and plug in.
- 5) Press the "MENU" key, select "BROWN" and press the "COOKING/REHEAT" key to start cooking.
- 6) Upon completion of cooking and when the cooker has switched to the "KEEP-WARM" mode, mix and loosen the rice well.



How to wash Brown Rice:  
 Wash brown rice to remove the chaff.  
 For best results, cook less than 6 cups.