



# IH RICE COOKER (FOR HOUSEHOLD USE)

## INSTRUCTION MANUAL

## RECIPES

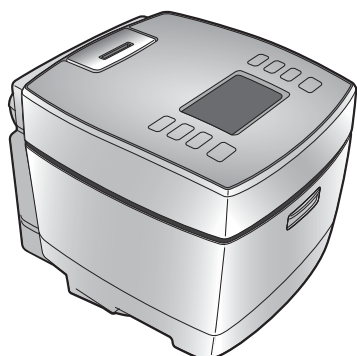
MODEL

(1.0 L Type)

**NJ-EE107H**

(1.8 L Type)

**NJ-EE187H**



Made in Japan

This appliance is designed for use in Hong Kong and Macau only and please do not use in any other countries.

- Before use, please read this Instruction Manual carefully to ensure proper and safety use.
- Please make sure the date of purchase, retail store name and other items are correctly filled in the Warranty Card.
- Please keep the Instruction Manual and Warranty Card in a safe place.

English

E

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Recipes

# Features

## 1 Cooking Tasty Rice with Charcoal-coated Thick Pot and Continuous Boiling

- A highly thermal efficient charcoal-coated thick pot efficiently transfers heat to the rice to cook fluffy rice.
- Continuous-boiling that continues to cook at strong power without reducing heat after reaching the boiling point maximizes the flavor and sweetness of rice.

## 2 HOUZYUN Cooking P.16

- Spending more time on preparation than normal rice cooking (JAPAN WHITE • REGULAR) increases the water absorption effect to cook fluffier and sweeter rice.

# Inner Pot

Wash the pot with dishwashing liquid and a soft sponge, and then rinse it thoroughly.

The coating on the bottom surface of the pot may be peeled off depending on conditions of use, but this does not affect its performance.

- The pot surface is coated with fluorine.

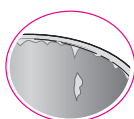
Damage to the fluorine coating will increase the likelihood of peeling off. Penetration of salt and vinegar through the fluorine coating will increase the likelihood of erosion and rust.

Even if the fluorine resin and base material peel off the pot, there will be no effect on performance and no harm to human health.

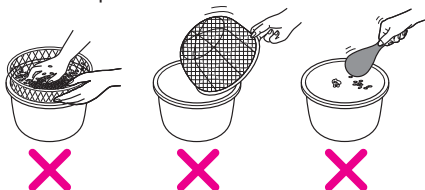
- When washing rice, lay a cloth under the inner pot to prevent damage to the bottom. (Damage to the bottom will not affect the performance and hygiene.)
- Please purchase a new inner pot if any of the following applies.
  - Rice sticks on the inner pot
  - The inner pot has become deformed
  - The fluorine coating has been damaged

## Please pay attention to the following points:

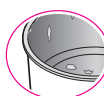
- Do not wash rice or drain the water with a colander.
- When putting rice in the inner pot, be careful that a colander or the like does not come in contact with the inner pot.
- Do not try to remove rice grains stuck on the rice scoop by pressing the rice scoop against the edge of the inner pot.



Fluorine coating on the edge may be damaged



- Do not use hard objects (e.g. a metal rice scoop, whisk, or crockery).
- Do not wash dishes, spoons or utensils inside the inner pot.
- Do not use a dish washer or dish dryer to clean the inner pot.
- When seasonings are used, rinse immediately after use.



Fluorine coating may be damaged

(Cooking rice with vinegar or salt or mixing rice with vinegar in the inner pot may damage the fluorine coating or cause corrosion and rust.)

- Do not wash the inner pot with a cleanser, scrubbing brush, nylon surface of a cleaning sponge, or cleaning sponge with nylon net.











Nylon surface

# Safety Precautions

- To prevent injury to the user and other persons and damage to property, following precautions are described.
- The following categories describe hazards caused by mishandling and their levels.

■ The meanings of the graphic symbols are as follows.

|  |  |  |  |  |
|--|--|--|--|--|
|  <b>WARNING</b> | Indicates a hazard caused by mishandling that may result in death or serious injury.                               |  Prohibited   |  No disassembly |  No water exposure    |
|  <b>CAUTION</b> | Indicates a hazard caused by mishandling that may result in a minor injury or damage to the home and its contents. |  No wet hands |  Do not touch   |  Observe instructions |

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## WARNING



### Do not disassemble, repair, or modify the appliance.

Doing so may cause electric shock, fire, injury, or malfunction.

\* Please consult with Mitsubishi Electric Service Center regarding repairs.



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

Doing so may cause a burn for injury.



Do not put the appliance in water and do not pour water over it. Avoid spillage on the unit connector.

Doing so may cause electric shock or short-circuit.



Keep your face and hands away from the steam vent. Do not touch the steam.

In particular, keep infants away from it. Doing so may cause electric shock or short-circuit.



Do not insert or pull out the power plug and main unit plug with wet hands.

Doing so may cause electric shock.



Do not allow a child to use the appliance without supervision. Do not use the appliance in a place where an infant can reach it.

Doing so may cause a burn, electric shock, or injury.



Never open the lid or carry the appliance during rice cooking.

Doing so may cause a burn or injury.



Do not use a damaged power cord and plug or an outlet in which the plug fits loosely. Do not allow a pin or dirt to adhere to the power plug or main unit plug.

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



Do not damage the power cord.

Putting a heavy object on the power cord, bending it with excessive force, binding it together, or stretching it may cause damage to it, resulting in electric shock or fire.

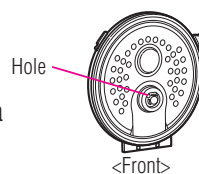
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid hazards.



Do not use anything that may block the hole on the heat sink. Do not use the heat sink with foreign objects attached on it.

- Do not cook the rice with a plastic bag, wrap, aluminum foil, scum removing sheet, or drop lid in the pot.
- Do not cook the rice with ingredients that float on water, such as greens, in the pot (put them in after the rice is cooked).

Blocking the hole on the heat sink causes the water and contents to boil over, which may result in a burn, electric shock, or injury.



# Safety Precautions (Cont.)



## WARNING



**Do not insert foreign objects such as a pin, wire, or any other metallic object into the air inlet, air outlet, or any other gap.**

Doing so may cause electric shock or injury.



**Do not use the appliance for purposes other than those described in the instruction manual.**

**Do not use for other types of cooking (steaming, etc.).**

- Cooking other than rice
- Cooking using baking soda
- Cooking using a lot of oil
- Cooking beans
- Cooking thick curry or stew sauce

Doing so may cause the water and contents to boil over, resulting in a burn, electric shock, or injury.



**Use an independent 220V AC power outlet rated at 10A or more.**

Sharing an outlet with other appliances or using an outlet on a desk or any furniture may cause overheating resulting in ignition and fire.

\* Use an independent extension cord rated at 10A or more.



**Remove any dust from the power plug and main unit plug.**

A buildup of dust may cause a fire.



**Insert the power plug and main unit plugs fully.**

Failing to do so may cause electric shock or overheating resulting in a fire.



**Adjust the amount of water to the water level scale mark suitable for the rice type and menu.**

To prevent boiling over or injury.



**Close the lid firmly until it clicks.**

To prevent a burn or injury caused by steam leaking or the opening of the lid.

\* To ensure that the lid can be closed, remove rice grains or any other foreign object on the top frame, hook, lid packing, and tank, and between the main unit and lid.



**If the appliance is operating abnormally or fails, stop using it immediately.**

Failing to do so may cause smoke, ignition, or electric shock.

- The power cord and plug are abnormally hot.
- It smells like something is burning.
- Touching the appliance causes a sensation like an electric shock.
- The cooling fan stops rotating.
- There is another abnormality or failure.

→ To prevent a failure or accident, pull out the power plug and then inform Mitsubishi Electric Service Center.



## CAUTION



**Do not touch the hot parts during cooking and immediately after use.**

For example, the steam vent, the inner pot, heat sink, and the cartridge.

Doing so may cause a burn.



**Do not touch the hook button when you carry the appliance around.**

Doing so may cause the lid to open resulting in a burn or injury.



**Do not use any inner pot other than the supplied one.**

Doing so may cause overheating or malfunction.



**Do not use any cord set other than the supplied one. Also, do not use the cord set for any other appliance.**

Doing so may cause an ignition.

## ⚠ CAUTION



### Do not use the appliance in the following locations.

- **In an unstable location or on a non-heat resistant carpet.**  
Doing so may cause a fire.
- **In a place exposed to water or near an open fire or heating appliance.**  
Doing so may cause electric shock, electric leakage, or fire.
- **On an aluminum sheet or electric carpet.**  
Doing so may cause the aluminum sheet to overheat, resulting in smoke and fire.
- **Near a wall or furniture or in small confined space. When using the appliance in a kitchen storage cabinet, ensure that no steam accumulates inside, which subsequently condensed to become water on the cooker.**  
Condensation may cause the wall or furniture to discolor or deform.

\* When you want to use, for example, a kitchen storage rack, confirm the load capacity of the rack before use.

( Maximum weight of the appliance including rice and water. )  
1.0 L Type: Approx. 8 kg / 1.8 L Type: Approx. 11 kg



### Hold the power plug and main unit plug when unplugging them.

Disconnecting the power cord while holding the cord may cause electric shock, short-circuit, or ignition.



### A medical pacemaker user is required to consult with a doctor before using this appliance.

The operation of this appliance may interfere with the pacemaker.



### Clean the appliance after the main unit has cooled down.

To prevent a burn.



### Disconnect the power cord when the appliance is not used.

To prevent electric shock, electric leakage, or fire caused by insulation deterioration.

⏏

Before Use

## ATTENTION

This rice cooker is designed for household use. Please do not use it for commercial use or any purposes other than cooking rice at home.

\* Inner Pot P.2

### Do not use the appliance in a place where the air inlet and outlet are blocked.

( Within 20 cm from a wall, etc., or on paper, towel, dishcloth, aluminum sheet, carpet, etc. )

Doing so may cause discoloration, deformation, or malfunction.

### Do not bring an object that is prone to magnetic or electric wave interference close to the appliance.

- Magnetic cards (cash card, commuter pass, etc.)
- Magnetic tapes (cassette tape, etc.)
- Wireless devices (TV, radio, phone, etc.)

Doing so may cause data loss, noise, or malfunction.

### Do not use the inner pot other than the main unit (e.g. gas stove, microwave oven, or induction cooker).

Doing so may cause a failure.

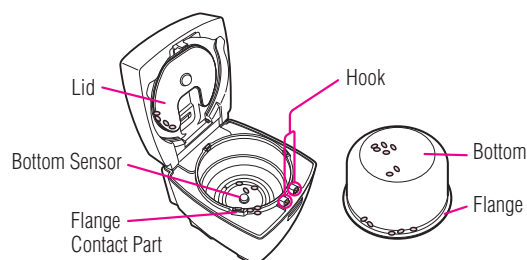
### Do not put an object on the main unit. Do not block the steam vent with a dishcloth, etc.

Doing so may cause deformation or malfunction.

### Do not turn on the appliance without rice and water.

Doing so may cause a failure or malfunction.

### Do not use the appliance when there are any foreign objects, rice grains, or water droplets remaining on it.



Doing so may cause a failure, poorly cooked rice, or the failure to open or close the lid properly.

### Do not use the appliance in a place exposed to direct sunlight.

Doing so may cause discoloration or deformation.

### Keep the main unit and the area around it clean.

The entry of dust or an insect into the air inlet or outlet for ensuring the appliance functions properly may cause a failure.

# Names and Functions of Parts

## Main Unit

### Steam Vent

Steam is discharged during heating.

### Air Inlet (Bottom)

Do not put a towel, etc. under it.

### Handle

(Left and right on the bottom)

### Control Panel

### Hook Button

Press the button to open the lid.

### Air Outlet (Bottom)

Do not put a towel, etc. under it.

## Control Panel

### RICE button

- Select the rice type.
  - WHITE
  - JAPAN WHITE
  - JAPAN BROWN

### MENU button

- Select the texture of rice or the cooking method.

### HOUZYUN button

- Select HOUZYUN cooking.

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(Press it again to cancel.)

### STOP/KEEP WARM button

- Press the button to stop cooking rice or keep it warm, or cancel a reservation.
- Press to keep rice warm.

### Lid

### Lid Sensor (built-in)

### Heater Plate

### Lid Packing

### Inner Pot

(Fluorine coated)

Inner Pot P.2

### Power Plug

### Power Cord

Firmly insert the main unit plug all the way into the unit connector on left side of the main unit at the back.



Main unit plug

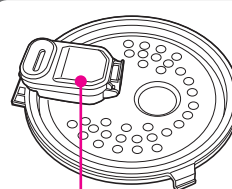
### Bush

### Top Frame Lid

### Hook

### Bottom Sensor (built-in)

### Heat Sink



### Cartridge

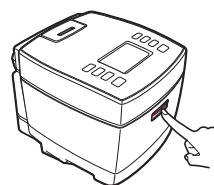
Cleaning P.23

Captures the rice essence from the rice during boiling and returns them to the rice during the countdown time.

### Open the lid.

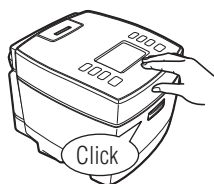
Press the hook button.

- Do not open it during rice cooking.



### Close the lid

Close the lid firmly until it clicks.







# Points for Cooking by Rice Type

| Types of Rice   | Water level scale | RICE 米類 Setting | Points for Cooking  |
|---|-------------------|-----------------|---|
| ■ White rice  | WHITE             | WHITE           | <ul style="list-style-type: none"> <li>● Measure the rice with the supplied measuring cup.</li> <li>● Rinse the rice sufficiently (to prevent the rice from absorbing the odor of rice bran).</li> </ul>  |
| ■ Japanese white rice   | JAPAN WHITE       | JAPAN WHITE     | <ul style="list-style-type: none"> <li>● Measure the rice with the supplied measuring cup.</li> <li>● Rinse the rice sufficiently (to prevent the rice from absorbing the odor of rice bran).</li> <li>● Do not keep sticky rice warm (doing so may cause odor and discoloration).</li> </ul>   |
| ■ Sticky rice   | STICKY RICE       | JAPAN WHITE     |   |
| ■ Japanese brown rice   | JAPAN BROWN       | JAPAN BROWN     | <ul style="list-style-type: none"> <li>● Measure the rice with the supplied measuring cup.</li> <li>● Rinse the rice gently (and remove the dirt and husk).</li> <li>● Do not keep brown rice warm (doing so may cause odor and discoloration).</li> <li>● The taste and texture of rice differ from the rice cooked with a pressure cooker or the like. (This is because a different cooking method is used.)</li> </ul> |
| <p>■ To cook a mixture of different types of rice.</p> <ul style="list-style-type: none"> <li>● Cook the rice using the settings for the type of rice whose percentage is the largest in the mixture.<br/>           &lt;Example&gt; If a mixture of 2 cups of Japanese white rice and 1 cup of brown rice is cooked. ➔ Cook the rice with JAPAN WHITE.<br/>           When cooking a mixture of 1 cup of each, select the setting for the type of rice that you prefer.</li> </ul> |                   |                 |   |

## How to Cook Tasty Rice

### 1 Use good quality rice

Use your favorite brand of rice that has been polished as recently as possible.  
 Since the quality of rice deteriorates over time, store it in a well-ventilated cool place and use it as soon as possible.  
 Use rice within one month in summer and within two months in a season other than summer.

### 2 Measure the rice correctly

P.10

Be sure to use the supplied measuring cup and measure the rice with the cup correctly.  
 Using a kitchen measuring cup (200 mL) or measuring rice bin may result in an error.

### 3 Rinse rice quickly

P.11

First, pour in plenty of water, stir the rice quickly, and then drain the water quickly. To prevent the rice bran odor from getting into the rice, repeat the above process quickly until the water is no longer milky. You can start cooking rice immediately without soaking it in water.  
 Soaking will make the rice soft.

(Do not leave the rice in a colander. Doing so may cause the rice grains to crack and the rice to become too sticky.)

### 4 Adjust the amount of water correctly

P.11

Place the inner pot on a level surface and adjust the amount of water correctly. The water level scale is just a guide. You can adjust the water level within 2 mm according to the rice type and your preference.

Do not use hot water at a temperature of 50°C or more, alkaline water with a pH value of 9 or more, or mineral water with a high degree of hardness.

Doing so may cause a high degree of stickiness or yellowing.

### 5 Insert the inner pot and start cooking the rice

Place the main unit on a level surface, wipe water from the outer wall of the inner pot, and then put it in the main unit.

If the appliance is used on an inclined surface or the inner pot is dirty, the sensor will not work correctly and you will be unable to cook tasty rice.

### 6 When cooking is finished, stir the rice

When cooking is finished, stir the rice gently from the bottom within 15 minutes in order to remove any excess water.

Leaving the rice without stirring may cause it to become hard or too sticky.

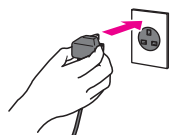


# How to Adjust the Current Time

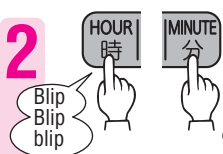
- The current time may have deviation due to changes in room temperature or the like.
- The time is displayed in a 24-hour format. ("12:00" at noon and "0:00" at midnight)
- You cannot adjust the time during cooking, keeping rice warm, or while a reservation is in progress.

**Example: Changing 18:10 (6:10 p.m.) to 19:12 (7:12 p.m.)**

**1** Insert the power plug.



**2** Press **HOUR** or **MINUTE** twice.



- The time display will **flash** for 10 seconds. (You can adjust the clock during flashing.)

**3** Press **HOUR** and **MINUTE** to adjust the time.



- The time display **lights up**.
- Pressing and holding down the button fast forwards the time.
- Returning to 0 generates a "blip blip" sound.

Time adjustment will automatically complete after the operation is finished 5 seconds later.

\*Time adjustment will end when no operation is performed for 5 seconds even if time adjustment is still in progress.

The clock continues to **be powered by the built-in battery** even if the power plug is pulled out.

- **The battery life is approx. 4 to 5 years.** (Varies depending on the conditions of use.)
- **If the battery runs out of power.**  
The time display and stored data such as a reservation will be lost when the power plug is pulled out.
- **To replace the battery.**  
Please ask Mitsubishi Electric Service Center to replace the battery as it is fixed inside the unit. (Service charge will be incurred.)

## If Power Cut Occurs (or Power Plug is Pulled Out)

### ■ During cooking

Cooking will continue after the power recovers.

If the power cut time is long, the rice may not be cooked well.

### ■ During a reservation

Cooking will finish as reserved after the power recovers.

### ■ During keeping warm

Keeping warm will continue after the power recovers.

If the power cut time is long and the rice becomes cold, keeping warm will be stopped automatically.

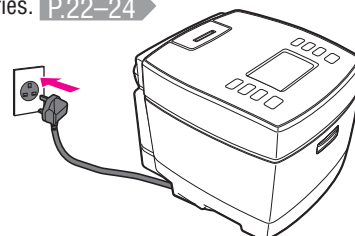
# Preparation

When you use the appliance for the first time, wash the inner pot, heat sink, and accessories. **P.22-24**

- Wipe off any water, dirt, and rice grains on the heat sink, cartridge, outside of the inner pot, top frame, inside of the main unit, and main unit plug.  
(To prevent a failure, poor cooking, steam leak, and boiling over.)

**P.22-23**

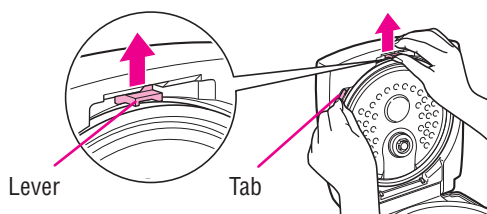
- Check that the cartridge packing, steam vent packing, and bush are attached and then lock the cartridge. **P.23**  
(If they are not attached, boiling over may occur, resulting in a burn.)
- Be sure to attach the heat sink.  
(If it is not attached, the lid cannot be closed.)



## Heat Sink Cleaning **P.23**

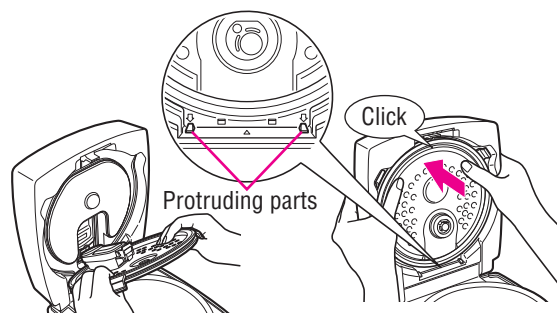
### How to remove the heat sink.

Hold the tab with one hand and push the lever upward with the other hand.



### How to attach the heat sink.

- ① Insert the claws (↓ mark) of the heat sink into the two protruding parts.
- ② Push in the upper part until it clicks.



## 1

### Measure the rice.

Use the supplied measuring cup.

Turn upside down to measure one cup or half cup of rice.



- White rice, Japanese white rice, Japanese brown rice, etc.
  - For one cup of rice : approx. 180 mL = approx. 150 g
  - For half cup of rice : approx. 90 mL = approx. 75 g

### Rinse-free rice

- For one cup of rice : approx. 170 mL = approx. 147 g
- For half cup of rice : approx. 85 mL = approx. 73.5 g

The cup filled with rice to the brim is approx. 180 mL.

○ Right



✗ Wrong



Using a measuring rice bin may result in an error.



Example: To cook one cup of rice

Fill up to the line with rinse-free rice

An odor may be present when the appliance is used for the first time, but it will dissipate during use.  
To remove odors from the Main Unit. **P.24**

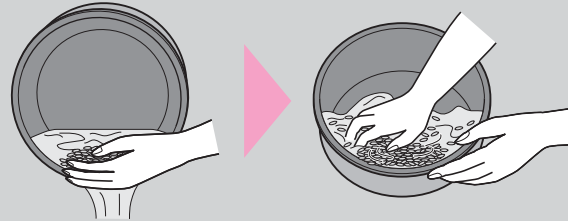
## 2 Rinse the rice.

Use the **inner pot** when rinsing the rice.

- **White rice**
  - Rinse the rice sufficiently.  
(To prevent odor, discoloration, )  
or burning.
- **Brown rice**
  - Rinse the rice gently and then remove the dirt and husk.

Pour in plenty of water, stir the rice quickly, and then drain the water quickly.

Repeat the "stirring and draining" process until the water is no longer milky.



Do not wash rice with a metal colander over the inner pot.  
Damage to the fluorine coating will increase the likelihood of peeling off.

Inner Pot **P.2**

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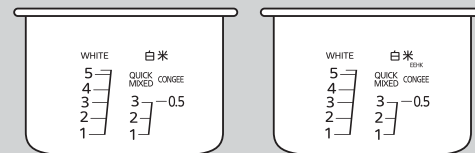
## 3 Adjust the amount of water.

Flatten the surface of the rice and adjust the amount of water to the water level scale according to the rice type and menu.

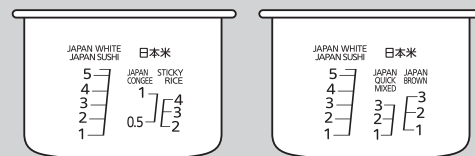
You can start cooking rice immediately without soaking it in water. Soaking the rice in water results in softer texture.

- Adjust the amount of water on a level surface.
- Do not cook the rice using hot water at a temperature of 50°C or more, alkaline water with a pH value of 9 or more, or mineral water with a high degree of hardness. (Doing so may cause a high degree of stickiness or yellowing.)

- **White rice:** Same display on both sides.



- **Japanese rice:** The scales on both sides are different.



\* For the scale, refer to the description of the 1.0L type.

## 4 Insert the inner pot in the main unit. Connect the main unit plug into the unit connector and then insert the power plug into an outlet.

### Note

When you insert the power plug into an outlet, sparks may be generated. This is typical of IH cooking heaters and does not indicate an abnormality.

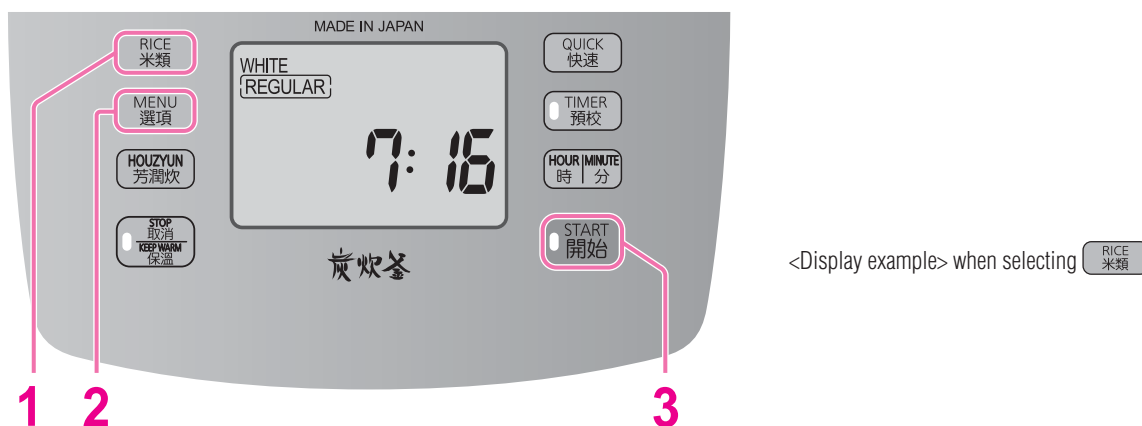
### The water level scale is just a guide.

Adjust the amount of water **within 2 mm** according to the rice type and your preference.

| Rice type               | Guide for adjusting amount of water |
|-------------------------|-------------------------------------|
| <b>New rice</b>         | Lower than the scale                |
| <b>Old rice, barley</b> | Higher than the scale               |

To cook rice with water whose level is higher than the scale, press menu to select "SOFT".  
(To prevent water from boiling over)

# Cooking White Rice/Japanese White Rice (QUICK)



## ■ When cooking rice with the initial settings:

Rice **WHITE** and menu **(REGULAR)** (Setting)

→ Start from Step **3** to cook the rice quickly (the settings do not need to be changed).

## ■ When cooking rice with the previous settings:

→ Confirm the settings on the LCD display and then start from Step **3** to cook the rice.

## ■ When changing the settings to cook rice:

→ Follow the procedure below to change the settings and cook the rice.

# 1

**RICE 米類**



**Press RICE and then select the type of rice.**

Every time you press the button, the display changes.

**WHITE ▶ JAPAN WHITE ▶ JAPAN BROWN**



- To cook white rice, select **WHITE**.

- To cook Japanese white rice, select **JAPAN WHITE**.

When cooking rinse-free rice, rinse it gently to prevent it from burning, and stir gently from the bottom of the inner bowl before you start cooking.

# 2

**MENU 選項**



**Press MENU and select the texture of rice.** (When you select the rice type, "REGULAR" is automatically selected.)

Every time the button is pressed, **[ ]** moves by one step.

**[REGULAR] ▶ [FIRM] ▶ [SOFT] ▶ [MIXED] ▶ [CONGEE]**

**P.16-18**



- Select from the 3 types:

**[REGULAR]**, **[FIRM]**, and **[SOFT]**.

## To cook quickly

**QUICK 快速**



**Press Quick.** (Display **QUICK**)

Press it again to cancel.

- The residual heat time is reduced to finish the cooking quicker than usual.
- The rice cooking capacity is max. 3 cups for 1.0L type and max. 6 cups for 1.8L type.
- The rice will be cooked slightly firm. Increase the amount of water according to your preference.
- The timer function is not available.



## WARNING

Keep your face and hands away from the steam vent. Do not touch the steam. In particular, keep infants away from it. (May cause a burn.)

### Approximate cooking times.

- At a voltage of 220 V, room temperature of 23°C, water temperature of 23°C, and standard water level.
- The cooking times slightly vary depending on the amount of rice, season of the year, room temperature, water temperature, amount of water, voltage, and so on.

|            |         |                         |
|------------|---------|-------------------------|
| White rice | REGULAR | Approx. 41 – 63 minutes |
|            | FIRM    | Approx. 37 – 63 minutes |
|            | SOFT    | Approx. 43 – 65 minutes |
|            | QUICK   | Approx. 25 – 43 minutes |

|                     |         |                         |
|---------------------|---------|-------------------------|
| Japanese white rice | REGULAR | Approx. 40 – 59 minutes |
|                     | FIRM    | Approx. 37 – 59 minutes |
|                     | SOFT    | Approx. 41 – 60 minutes |
|                     | QUICK   | Approx. 24 – 32 minutes |

# 3



Press **START** to cook the rice.

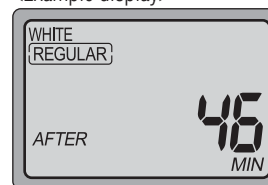


- The “START” indicator turns on and rice cooking starts.
- The approximate cooking time is displayed.

The display time is approximate.

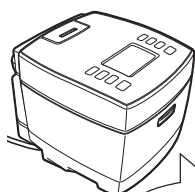
The cooking time varies depending on the amount of rice, season of the year, room temperature, water temperature, amount of water, voltage, and so on, and it may take about 10 to 15 minutes longer.

<Example display>



# 4

**Buzzer indicates rice cooking is finished.**  
When cooking is finished, stir the rice.

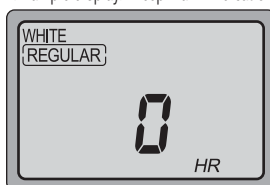


- The “START” indicator turns off.
- The rice will be automatically kept warm. (The “KEEP WARM” indicator turns on.)
- The keep-warm elapsed time is displayed.

Do not keep the rice warm for more than 24 hours.

Keeping Rice Warm P.19

<Example display> Keep-warm indication



The keep-warm time is displayed in 1-hour increments up to 24 hours.

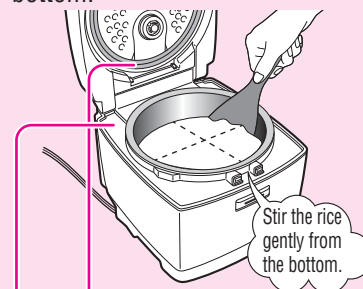
(“0 HR” is displayed for less than one hour.)

When 24 hours have elapsed, the current time will be displayed. When 72 hours have elapsed, the keep-warm mode turns off automatically. (Keep-warm lamp goes out.)

To prevent the rice from becoming too sticky, stir the rice from the bottom.

Stir the rice within 15 minutes in order to remove any excess water.

Divide the rice into quarters and unfold by going along the edge of the pot. Slowly loosen the rice from the bottom.



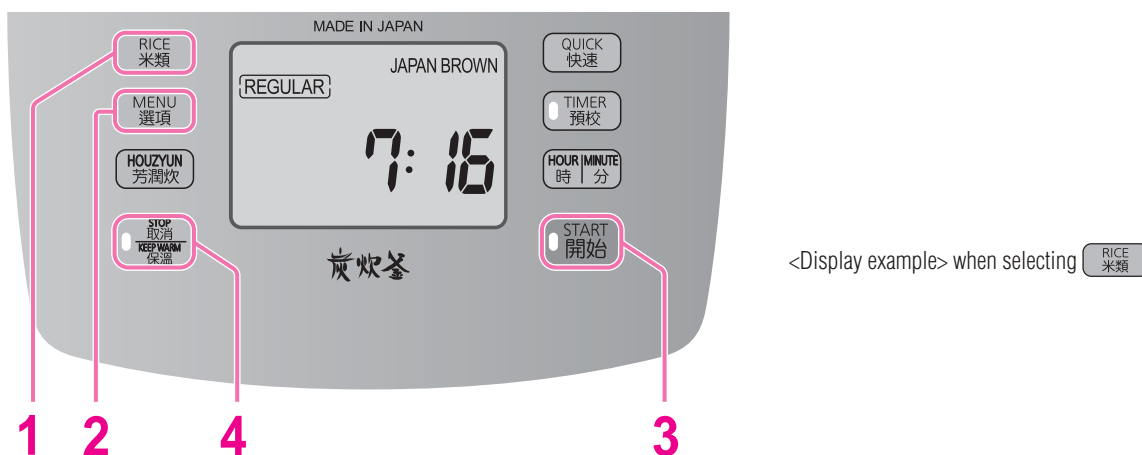
Wipe off condensation from the top frame and lid packing, if necessary.

# NOTES

- Save settings such as the selected rice type and REGULAR, FIRM, or SOFT of MENU.
- You will hear a buzzing noise after rice cooking starts. The noise comes from a fan that allows the heat inside to escape to the outside and does not indicate a failure.
- The buzzing and clinking noises you will hear while the rice is being cooked or kept warm are typical of IH cooking heaters and do not indicate a failure.
- Condensation may form on the heat sink during use.

How to Cook Rice

# Cooking Japanese Brown Rice



<Display example> when selecting RICE

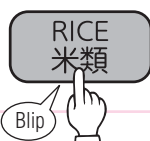
■ When cooking rice with the previous settings:

→ Confirm the settings on the LCD display and then start from Step 3 to cook the rice.

■ When changing the settings to cook rice:

→ Follow the procedure below to change the settings and cook the rice.

1



Press **RICE** and select **JAPAN BROWN**.

Every time you press the button, the display changes.

WHITE ▶ JAPAN WHITE ▶ JAPAN BROWN

Blip blip

2



Press **MENU** and select **REGULAR**. (When you select the rice type, "REGULAR" is automatically selected.)

Every time the button is pressed, [ ] moves by one step.

REGULAR ▶ MIXED ▶ CONGEE

Blip blip

P.16-18

You cannot select a rice texture other than "REGULAR".





## WARNING

Keep your face and hands away from the steam vent. Do not touch the steam. In particular, keep infants away from it. (May cause a burn.)

### Approximate cooking times.

- At a voltage of 220 V, room temperature of 23°C, water temperature of 23°C, and standard water level.
- The cooking times slightly vary depending on the amount of rice, season of the year, room temperature, water temperature, amount of water, voltage, and so on.

|            |                         |
|------------|-------------------------|
| Brown rice | Approx. 69 – 76 minutes |
|------------|-------------------------|

E

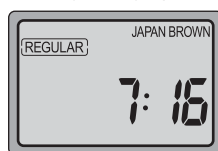
# 3



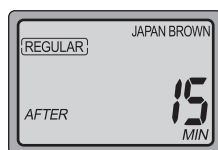
Press **START** to cook the rice.

- The “START” indicator turns on and rice cooking starts.  
(The approximate cooking time is not displayed.)

<Example display>



- When the countdown starts, the approximate finishing time is displayed in 1-minute decrement.



# 4

**Buzzer indicates rice cooking is finished.**



Press **STOP/KEEP WARM** to stop keeping the rice warm and then disconnect the power cord.

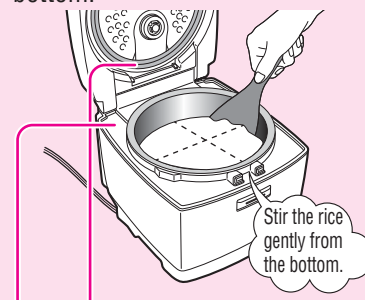
- The “KEEP WARM” indicator turns off.

Do not keep the rice warm.  
Doing so may cause odor or discoloration.

**To prevent the rice from becoming too sticky, stir the rice from the bottom.**

Stir the rice within 15 minutes in order to remove any excess water.

Divide the rice into quarters and unfold by going along the edge of the pot. Slowly loosen the rice from the bottom.



Wipe off condensation from the **top frame** and **lid packing**, if necessary.

NOTES

- Save the setting of the selected **rice type**.
- You will hear a buzzing noise after rice cooking starts. The noise comes from a fan that allows the heat inside to escape to the outside and does not indicate a failure.
- The buzzing and clinking noises you will hear while the rice is being cooked or kept warm are typical of IH cooking heaters and do not indicate a failure.
- “QUICK” is not available.

How to Cook Rice

# Cooking Various Kinds of Rice

## Approximate cooking times

|             | HOUZYUN                 | SUSHI                   | STICKY RICE             |
|-------------|-------------------------|-------------------------|-------------------------|
| JAPAN WHITE | Approx. 66 – 79 minutes | Approx. 37 – 59 minutes | Approx. 40 – 47 minutes |


|             | MIXED                   | CONGEE                  |
|-------------|-------------------------|-------------------------|
| WHITE       | Approx. 45 – 50 minutes | Approx. 48 – 59 minutes |
| JAPAN WHITE | Approx. 43 – 52 minutes | Approx. 34 – 47 minutes |
| JAPAN BROWN | Approx. 76 – 87 minutes | Approx. 79 – 96 minutes |

- At a voltage of 220 V, room temperature of 23°C, water temperature of 23°C, and standard water level.
- The cooking times slightly vary depending on the amount of rice, season of the year, room temperature, water temperature, amount of water, voltage, and so on.

\* The settings for HOUZYUN cooking are saved once the rice is cooked.

## HOUZYUN P.2

- Water level scale: “JAPAN WHITE”
- Use Japanese rice.
- Can be selected only for JAPAN WHITE.
- The texture of rice cannot be selected.
- “QUICK” is not available.
- To cancel, press “HOUZYUN” cooking one more time.

**1**  Press **RICE** and select **JAPAN WHITE**.

**2**  Press **HOUZYUN**.

**3**  Press **START** to start cooking.

- The “START” indicator turns on and cooking starts.

**4** Buzzer indicates cooking is finished.  
When cooking is finished, stir the rice. P.13

## SUSHI

Select **JAPAN WHITE** with the  button and select **FIRM** with the  button.

P.12–13

- Water level scale: “JAPAN SUSHI”
- Use Japanese rice.
- Do not use “QUICK”.

## STICKY RICE

- Cooking capacity:  
max. 4 cups for 1.0L type.  
max. 6 cups for 1.8L type.
- Water level scale: "STICKY RICE"
- Use Japanese sticky rice.
- Cook the rice with the ingredients evenly placed over it.  
(If you stir the rice and ingredients or there are a lot of ingredients, the rice may not be cooked well.)
- Do not use "QUICK".
- Do not make a reservation.

**1**  Press **RICE** and select **JAPAN WHITE**.

**2**  Press **MENU** and select **MIXED**.

**3**  Press **START** to start cooking.

- The "START" indicator turns on and cooking starts.

**4** **Buzzer indicates cooking is finished.**  
Stop keeping the rice warm and then disconnect the power cord. **P.15**

- The "KEEP WARM" indicator turns off.
- Stir the rice within 15 minutes.

Do not keep the rice warm.  
Doing so may cause odor or discoloration.

## MIXED

<White rice, Japanese white rice>

- Cooking capacity:  
max. 3 cups for 1.0L type.  
max. 6 cups for 1.8L type.
- Water level scale:  
"MIXED"  
"JAPAN MIXED"

<Japanese brown rice>

- Cooking capacity:  
max. 2 cups for 1.0L type.  
max. 4 cups for 1.8L type.
- Water level scale: "JAPAN BROWN"
- Cook the rice with the ingredients placed over it.  
(If you stir the rice and ingredients or there are a lot of ingredients, the rice may not be cooked well.)
- Do not use "QUICK".
- Do not make a reservation.
- You cannot select the texture of rice.

**1**  Press **RICE** and then select the type of rice. **P.8**

**2**  Press **MENU** and select **MIXED**.

**3**  Press **START** to cook the rice.

- The "START" indicator turns on and cooking starts.

**4** **Buzzer indicates cooking is finished.**  
Stop keeping the rice warm and then disconnect the power cord. **P.15**

- The "KEEP WARM" indicator turns off.
- Stir the rice within 15 minutes.

Do not keep the rice warm.  
Doing so may cause odor or discoloration.

# Cooking Various Kinds of Rice (Cont.)

## CONGEE

<White rice>

- Cooking capacity:  
max. 0.5 cup for 1.0L type.  
max. 1 cup for 1.8L type.
- Water level scale: White rice "CONGEE"
- If the recipe includes ingredients.
  - Cook the rice with the ingredients placed over it.  
(If you stir the rice and ingredients or there are a lot of ingredients, the rice may not be cooked well.)
  - Do not make a reservation.
- Do not cook with any menu other than "CONGEE".  
(Doing so may cause boiling over.)
- "QUICK" is not available.

**1**  Press **RICE** and select **WHITE**.

**2**  Press **MENU** and select **CONGEE**.

**3**  Press **START** to cook the rice.

- The "START" indicator turns on and cooking starts.

**4** **Buzzer indicates cooking is finished.**  
Stop keeping the rice warm and then disconnect the power cord. **P.15**

- The "KEEP WARM" indicator turns off.

Do not keep the rice warm.  
Doing so will cause the congee to become mushy.

## CONGEE (1:7 ratio of rice to water)

<Japanese white rice, Japanese brown rice>

- Cooking capacity:  
max. 1 cup for 1.0L type.  
max. 1.5 cup for 1.8L type.
- Water level scale: Japanese rice "JAPAN CONGEE"
- If the recipe includes ingredients.
  - Cook the rice with the ingredients placed over it.  
(If you stir the rice and ingredients or there are a lot of ingredients, the rice may not be cooked well.)
  - Do not make a reservation.
- Do not cook with any menu other than "CONGEE".  
(Doing so may cause boiling over.)
- "QUICK" is not available.

**1**  Press **RICE** and then select **JAPAN WHITE** or **JAPAN BROWN**.

**2**  Press **MENU** and select **CONGEE**.

**3**  Press **START** to cook the rice.

- The "START" indicator turns on and cooking starts.

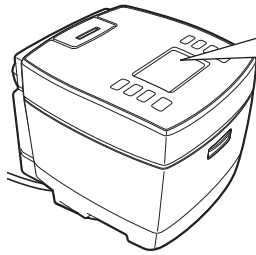
**4** **Buzzer indicates cooking is finished.**  
Stop keeping the rice warm and then disconnect the power cord. **P.15**

- The "KEEP WARM" indicator turns off.

Do not keep the rice warm.  
Doing so will cause the congee to become mushy.

# Keeping Rice Warm

When rice cooking is finished, **keep-warm mode turns on automatically.**



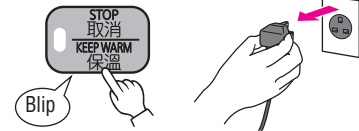
- The “KEEP WARM” indicator turns on.
- The elapsed keep-warm time is displayed in 1-hour increments up to 24 hours. (“0 HR” is displayed for less than one hour.)
- When 24 hours have elapsed, the current time will be displayed. (Keep-warm mode will be continued.)
- When 72 hours have elapsed, the keep-warm mode turns off automatically. (Keep-warm lamp goes out.)

<To display the current time>

Press or .

(The elapsed keep-warm time is not displayed.)

**Turn off the keep-warm mode, pull out the power plug, and then remove the main unit plug.**



- The “KEEP WARM” indicator turns off.

● **If the rice that is being kept warm has odor.**

- Remove the odor from the main unit of the cooker. [P.24](#)

● **Do not keep the rice warm for more than 24 hours.**

(Doing so may cause discoloration, odor, or drying out.)

● **Do not keep the following things warm.**

- Rice other than the white rice. (e.g. mixed rice, congee, sticky rice)
- Cold rice or mixture of cold and warm rice.
- Rice that was cooked without being well rinsed.
- Soups such as miso soup and curry soup.

- Condensation may drop onto the top frame and rice depending on the type of rice, menu, amount of rice cooked, and room temperature.

Also stir the rice occasionally while keeping it warm.

- Do not use keep-warm mode with the rice scoop or ladle inside.

(Doing so may cause odor, discoloration, or cracking of the rice scoop or ladle.)

- Do not keep the rice inside after turning off the keep-warm mode.

(Doing so causes the temperature to decrease, resulting in condensation, stickiness, or odor.)

Clean the lid packing of the heat sink after every use because it tends to absorb odors. [P.23](#)

# Using Timer to Cook Rice

## Set the finish time (TIMER1/TIMER2)

Rice is automatically cooked and finishes at the set time.

Two reservation times can be saved so you can, for example, use one of them in the morning and the other one in the evening.

### Setting reservation time

- The time can be displayed for 24 hours.
- 12 o'clock noon → 12:00
- 12 o'clock midnight → 0:00

#### ■ Confirm that the current time is correct.

If the time is not correct **P.9**

#### 1 Press **TIMER** to select **TIMER1** or **TIMER2**.



- The "TIMER" indicator (green) turns on.
- The "START" indicator (red) flashes.

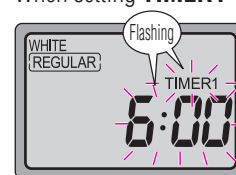
Pressing the button switches between.

TIMER1 ▶ TIMER 2 ▶ **TIMER AFTER**

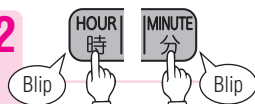


Initial settings: **TIMER1** → 6:00 **TIMER 2** → 18:00

<Example display>  
When setting **TIMER1**



#### 2 Press **HOUR** and **MINUTE** to set the cooking finish time.

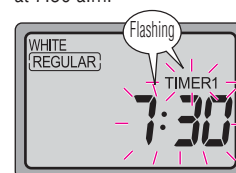


- Every time the button is pressed, the time advances in 1-hour increments. (0 through 23 hours. Returning to 0 generates a "blip blip" sound.)
- Pressing and holding down the button fast forwards the time.

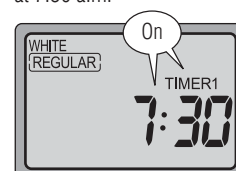


- Every time the button is pressed, the time advances in 10-minute increments. (Returning to 0 generates a "blip blip" sound.)
- Pressing and holding down the button fast forwards the time.

<Example display>  
When cooking is to be finished at 7:30 a.m.



<Example display>  
When cooking is to be finished at 7:30 a.m.



#### 3 Press **START** → **Reservation is completed.**



- The "START" indicator (red) turns off and the reservation is completed. (The "TIMER" indicator (green) remains on.)
- The reservation time is saved.

(If you do not press the START button, a "blip, blip, blip" sound will be generated after 10 seconds have elapsed. **P.29**)

## Cooking at a reservation time set previously

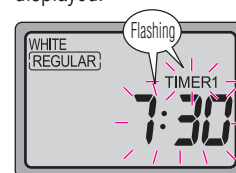
Recall the set reservation time and make a reservation.

#### 1 Press **TIMER** to select **TIMER1** or **TIMER2**.



- The "TIMER" indicator (green) turns on.
- The "START" indicator (red) flashes.
- The previously reserved time is displayed.

<Example display>  
The time set for **TIMER1** is displayed.



#### 2 Press **START** → **Reservation is completed.**



- The "START" indicator (red) turns off and the reservation is completed. (The "TIMER" indicator (green) remains on.)

(If you do not press the START button, a "blip, blip, blip" sound will be generated after 10 seconds have elapsed. **P.29**)



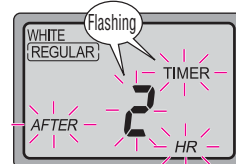
## Set the finish time in 2–12 hours from now (Easy reservation)

You can make a reservation in 1-hour increments.

### 1 Press **TIMER** three times to select **TIMER AFTER**.



- The “TIMER” indicator (green) turns on.
- The “START” indicator (red) flashes.

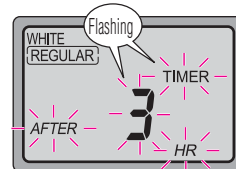


### 2 Press **HOUR** to set the cooking finish time.



- Every time the button is pressed, the time changes from 2 to 12 hours in 1-hour increments. (Returning to 2 hours generates a “Blip blip” sound.)

<Example display>  
When cooking is to be finished in 3 hours from now.

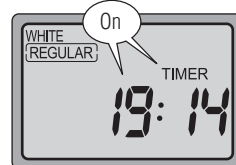


### 3 Press **START** → **Reservation is completed.**



- The “START” indicator (red) turns off and the reservation is completed. (The “TIMER” indicator (green) remains on.)
  - The finish time is displayed.
- (If you do not press the START button, a “blip, blip, blip” sound will be generated after 10 seconds have elapsed. P.29)

<Example display>  
The finish time is displayed.



#### To change the rice type and menu

Make a selection before pressing **START** (開始).

#### To change the reservation time

1 Press **STOP** (停止). (The “TIMER” indicator (green) turns off.)

2 Set the reservation time again. P.20

#### To cancel the reservation

Press **STOP** (停止). (The “TIMER” indicator (green) turns off.)

#### When “U1” appears

If you do not press **START** (開始), the reservation is not confirmed and “U1” appears after an alarm sound. P.29

1 Press **STOP** (停止) so that “U1” disappears.

2 Make the setting again.

- Confirm that the current time is correct before making a reservation.  
(If the time is not correct, the cooking will not be finished at the reservation time.)
- Set the reservation time within 12 hours in summer.  
(Soaking rice in water for a long time may cause the water to deteriorate and produce odor.)
- You cannot make a reservation in the following cases.
  - “QUICK”, “MIXED”, or while rice is being cooked or kept warm.
- The current time is not displayed when the reservation time is set.
- When the reservation time is less than 1–2 hours, cooking will start immediately.  
(The time that can be reserved varies depending on the menu.)
- Do not use the reservation function for cooking rice including ingredients and seasonings, such as sticky rice.  
(Rice may not be cooked well as the seasonings will sink to the bottom and the ingredients may spoil.)

# Cleaning

Before cleaning, pull out the power plug, remove the main unit plug, and then wait until the main unit cools.

## Clean the Parts after Use Every Time

### ■ Heater Plate

Wipe it with a well-wrung-out cloth.  
If the heater plate is left unclean, rust and burning may occur.

### ■ Steam Vent

Remove the heat sink and wipe it with a well-wrung-out cloth.

### ■ Top Frame

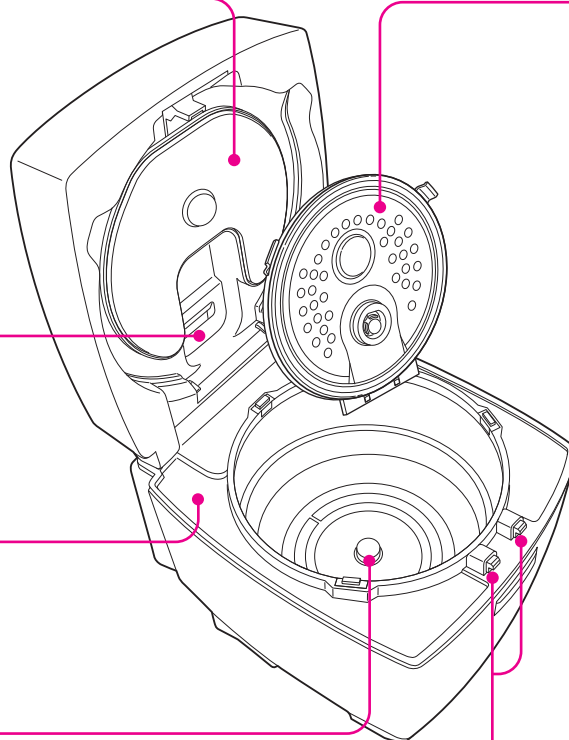
Wipe it with a well-wrung-out cloth.

### ■ Bottom Sensor

Wipe it with a well-wrung-out cloth.

### ■ Hook

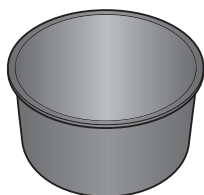
If rice grains are stuck, remove them with a bamboo skewer or toothpick.



### ■ Inner Pot

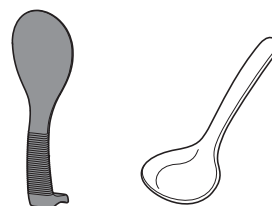
Inner Pot P.2

<Clean the inner pot after it has cooled down>  
Wash the inner pot with dishwashing liquid and a cleaning sponge, and then rinse it thoroughly.  
\* Do not wash it with a nylon surface.



### ■ Rice Scoop and Ladle

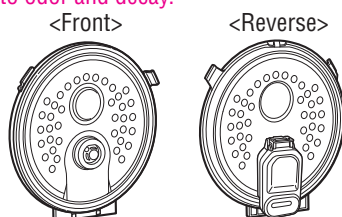
Wash them with dishwashing liquid and a cleaning sponge, and then rinse them thoroughly.  
\* Do not wash it with a nylon surface.



- Do not use the following things.  
(Doing so may cause scratches, corrosion, discoloration, and cracks.)
- Detergent other than dishwashing liquid (neutral)
- Benzene, bleach, thinner, alcohol, cleanser
- Steel scrubbing brush or other scrubbing brush, nylon surface of a cleaning sponge, or cleaning sponge with nylon net
- Dish washer or dish dryer
- Do not wash the main unit (doing so may cause a failure).

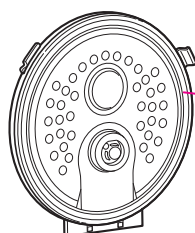
## Heat Sink (cartridge) How to remove and attach the heat sink P.10

Wash the heat sink with dishwashing liquid and a soft sponge.  
If the heat sink is left unclean, rust, mold, and burning may occur in addition to odor and decay.



### How to remove the heat sink

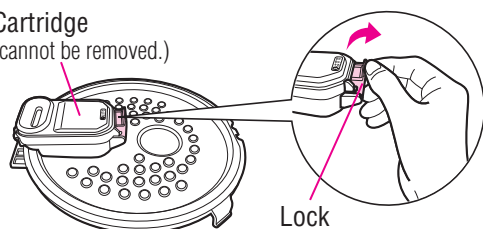
- 1 Remove the heat sink from the main unit.



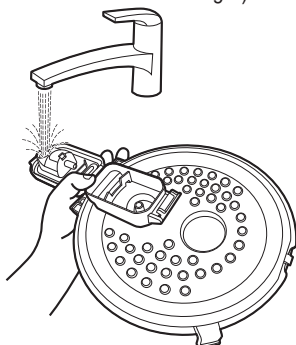
Lid packing  
(cannot be removed.)  
Wash it after use as it absorbs odors easily.

- 2 Unlock and open the cartridge.

Cartridge  
(cannot be removed.)

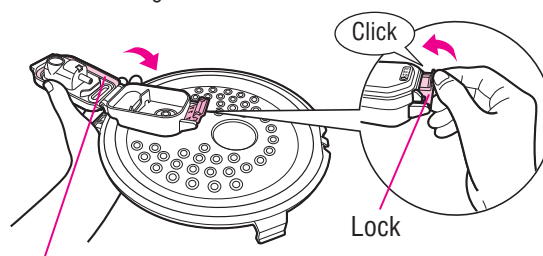


- 3 Rinse the cartridge with running water and then wipe off the water.  
(also rinse the inside of the cartridge.)



### How to attach the cartridge

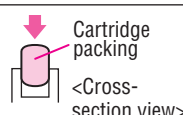
- 1 Check that the cartridge packing is attached and then lock the cartridge until it clicks.



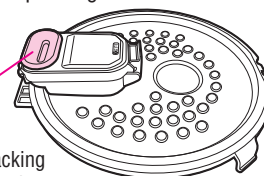
Cartridge packing

If rice is cooked with the packing not attached to the cartridge, boiling over may occur.

If the cartridge packing comes loose, push it into the groove with the round surface of the packing facing toward you.



- 2 Check that the steam vent packing is attached.

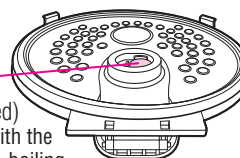


Steam vent packing

If rice is cooked with the packing not attached to the steam vent, steam leak or boiling over may occur.

If the steam vent packing comes loose, push it in.

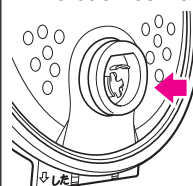
- 3 Check that the bush is attached.



Bush

(cannot be removed)  
If rice is cooked with the bush not attached, boiling over may occur.

If the bush comes loose, push it in.



Bush packing  
(cannot be removed)  
If rice is cooked with the packing not attached to the bush, boiling over may occur.

# Cleaning (cont.)

## To Remove Stubborn Dirt

### ■ Bottom Sensor

Remove any stubborn dirt by polishing with fine sandpaper (approx. #800) and then wipe with a well-wrung-out cloth.

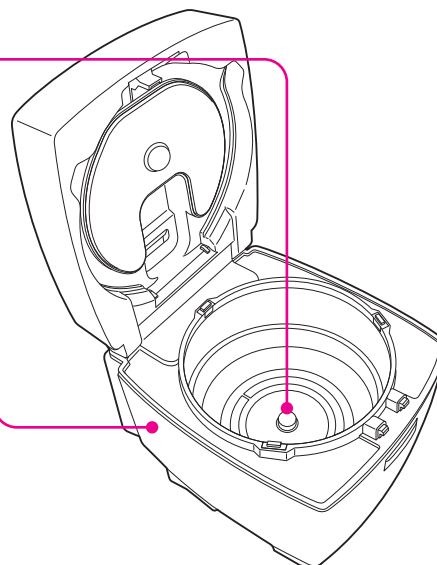
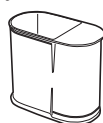
### ■ Main Unit

Wipe it with a well-wrung-out cloth.

### ■ Measuring Cup

Wash it with dishwashing liquid and a cleaning sponge, and then rinse it thoroughly.

\* Do not wash it with a nylon surface.



## To Remove Odors from the Main Unit

When odor cannot be removed completely,

❶ Pour in water using the scale "JAPAN WHITE" on the inner pot. Pour up to "3" for 1.0L and "5" for 1.8L.

❷ Set "Rice JAPAN WHITE", and "QUICK".

P.12

❸ Boiling.



Boil for about 15 minutes

❹ Stop boiling.



❺ After the main unit cools down, remove the inner pot and heat sink and rinse them. (also rinse the inside of the cartridge.)

# When You Cannot Cook Rice Well

| Category     | Trouble  | Causes and Solutions  | See Page |
|--------------|--|---|----------|
| Cooking Rice | <b>Rice is too soft.</b><br><b>Rice is too firm.</b><br><b>Rice cannot be cooked well.</b><br><b>Rice is different than usual.</b> | <ul style="list-style-type: none"> <li>● Are the cartridge packing, steam vent packing, and bush attached? <span>P.23</span></li> <li>● Did you measure the rice correctly with the supplied measuring cup? <span>P.10</span> <ul style="list-style-type: none"> <li>→ Using a kitchen measuring cup or measuring rice bin may result in an error.</li> </ul> </li> <li>● Did you place the inner pot on a level surface and adjust the amount of water?                             <ul style="list-style-type: none"> <li>→ If you adjust the amount of water on an inclined surface, the amount of water will increase or decrease and the texture of rice will vary.</li> </ul> </li> <li>● Is the amount of water and the menu correct? <span>P.11-18</span> <ul style="list-style-type: none"> <li>→ The texture of rice varies depending on the rice type, brand, and storage period. New rice contains more water so it tends to be cooked softer. Rice before new rice comes to the market contains less water so it tends to be cooked firmer. And rice that is stored for a long time after purchase is dried so it tends to be cooked firmer. Adjust the amount of water according to your preference or try another menu.</li> </ul> </li> <li>● Does the rice exceed the maximum cooking capacity? <span>P.34</span></li> <li>● "QUICK" will cook rice comparatively hard.                             <ul style="list-style-type: none"> <li>→ Adjust the amount of water to match with your preference.</li> </ul> </li> <li>● Soaking the rice in water for a long time or setting a long-time reservation results in rice that is soft.</li> <li>● If foreign objects such as rice grains or grime stick to the lid packing, edge of the inner pot, or the top of the bottom sensor, cooked rice will be firm.                             <ul style="list-style-type: none"> <li>→ Wipe any foreign objects such as rice grains or grime off the surface.</li> </ul> </li> </ul> |          |
|              | <b>Boiling over.</b>   | <ul style="list-style-type: none"> <li>● Did the cartridge packing, steam vent packing, and bush loosen? <span>P.23</span></li> <li>● Did the amount of rice you cooked exceed the maximum amount of rice that can be cooked? <span>P.34</span></li> <li>● Is the amount of water appropriate? <span>P.8-11</span> <ul style="list-style-type: none"> <li>→ If the water level is 2 mm or more than the scale mark on the inner pot, the water may boil over. When you cook with more water than the scale mark, select "SOFT" in Menu.</li> </ul> </li> <li>● Did you select the right menu? <span>P.12-18</span> <ul style="list-style-type: none"> <li>→ If you cook a congee with any menu other than "CONGEE", the water may boil over.</li> </ul> </li> <li>● Are foreign objects such as rice grains stuck on the area between the edge of the inner pot and the lid packing?                             <ul style="list-style-type: none"> <li>→ Remove them.</li> </ul> </li> <li>● Are foreign objects or fine grains stuck on the heat sink and cartridge? <span>P.23</span> <ul style="list-style-type: none"> <li>→ Remove them.</li> </ul> </li> <li>● If the rice is not sufficiently washed, the water may boil over.</li> </ul>   |          |

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Tips

# When You Cannot Cook Rice Well (cont.)

| Category     | Trouble  | Causes and Solutions  | See Page |
|--------------|--|---|----------|
| Cooking Rice | Rice is too sticky.<br>Rice becomes hard.          | <ul style="list-style-type: none"> <li>● Did you stir the rice within 15 minutes after cooking is finished?<br/>→ Failing to do so will result in excess water remaining and the cooked rice becoming too sticky or hard.</li> </ul>  |          |
|              | The center of the cooked rice looks like a crater. | <ul style="list-style-type: none"> <li>● This is typical when cooking with an IH heater and does not indicate an abnormality.<br/>→ The inner pot itself generates heat and cooks rice in a manner in which the rice along the wall of the inner pot becomes elevated to form a crater.</li> </ul>  |          |
|              | A thin film forms on the rice and inner pot.       | <ul style="list-style-type: none"> <li>● The thin film is produced as a result of the savory elements (starch) of the rice melting and drying, and does not indicate an abnormality.</li> </ul>   |          |
|              | Rice burns.  | <p>&lt;Rice burns in the following cases&gt;</p> <ul style="list-style-type: none"> <li>● Rice is not rinsed sufficiently. (The rice bran residue remains and is burnt.)</li> <li>● Rice other than brown rice is cooked with "JAPAN BROWN".</li> <li>● Rice is soaked in water for a long time or a long-time reservation is set.</li> <li>● Rice using seasonings, such as mixed rice, is cooked.</li> <li>● Foreign objects such as rice grains stick to the bottom of the inner pot or the top of the bottom sensor.</li> </ul> <ul style="list-style-type: none"> <li>● A brownish black color may be left on the bottom depending on the amount of cooked rice (small or large amount).</li> </ul>  |          |
|              | Mixed or sticky rice cannot be cooked well.        | <ul style="list-style-type: none"> <li>● Did you cook the rice with the "Mixed" menu?<br/>→ If you cook mixed rice or sticky rice with a menu other than "MIXED", the rice cannot be cooked well.</li> <li>● Did you stir in the seasonings sufficiently after you added them?<br/>→ If you do not sufficiently stir in the seasonings, they will sink to the bottom and the rice will not be able to be cooked well.</li> <li>● If you stir the ingredients and rice, the rice may not be cooked well.<br/>→ Cook the rice with the ingredients evenly placed over it.</li> <li>● Did you add a lot of ingredients or large ingredients?<br/>→ Keep the ingredients below 75 g per cup of rice.</li> <li>● Is the amount of water appropriate?<br/>→ Before adding the ingredients, adjust the amount of water to the water level scale mark.</li> <li>● Did the amount of rice you cooked exceed the maximum amount of rice that can be cooked?<br/>→ When you add ingredients, the maximum amount of rice that can be cooked is less than that when cooking white rice. <span style="float: right;">P.34</span></li> </ul> |          |





| Category     | Trouble   | Causes and Solutions  | See Page |
|--------------|---|---|----------|
| Keeping Warm | <b>Rice has odor.</b><br><b>Rice becomes yellow.</b><br><b>Rice dries up.</b> | <ul style="list-style-type: none"> <li>● Did you keep the rice warm with the rice scoop inside?</li> <li>● Did you add cold rice to the rice that is being kept warm?<br/>→ The rice may be contaminated by various bacteria, resulting in odor.</li> <li>● Did you stir the rice thoroughly after cooking is finished?<br/>→ Stir the rice within 15 minutes thoroughly from the bottom and let any excess water evaporate.</li> <li>● Did you rinse the rice sufficiently? <span>P.11</span></li> <li>→ If the rice bran remains, the rice will absorb the odor.</li> <li>● Did you keep the rice warm for more than 24 hours?<br/>→ Doing so may cause discoloration, odor, or drying out.<br/>It is recommended to turn off the keep-warm mode within a short period of time, freeze and store the rice, and reheat it in a microwave oven before you eat it.</li> <li>● Did you make a reservation of more than 12 hours in summer?<br/>→ Soaking the rice in water for a long time may cause the water to deteriorate, resulting in odor.</li> <li>● Did you cook the rice after cooking mixed rice or the like?<br/>→ If you use seasonings, the odor remains. Wash the inner pot, heat sink, and cartridge carefully. <span>P.22-24</span></li> <li>● Are the heat sink, cartridge, bush, and other parts free from dirt, or did you forget to attach them? <span>P.22-23</span></li> <li>● Are foreign objects such as rice grains stuck on the area between the edge of the inner pot and the lid packing?<br/>→ Remove them.</li> <li>● Cooked rice may appear yellow depending on the type of rice and water.<br/>→ If you cook the rice in alkaline water with a pH value of 9 or more, or mineral water with a high degree of hardness, the cooked rice appears yellow.</li> <li>● When rice has odor. <span>P.19</span></li> </ul> |          |





E

Tips

# Troubleshooting

Before requesting repairs, please read the instruction manual carefully and check the following points.

| Trouble   | Causes and Solutions   | See Page  |
|---|--|---|
| <b>Cooking time is too long.</b>  | <ul style="list-style-type: none"> <li>Did the amount of rice you cooked exceed the maximum amount of rice that can be cooked? <span>P.34</span></li> <li>Is the menu appropriate?               <ul style="list-style-type: none"> <li>→ The cooking time may be longer depending on the rice type and menu. <span>P.15-16-35</span></li> </ul> </li> </ul>   |   |
| <b>Pressing  generates a “blip blip blip” sound.</b>                   | <ul style="list-style-type: none"> <li>Did you select a menu for which a reservation cannot be made?               <ul style="list-style-type: none"> <li>→ You cannot make a reservation for “QUICK” and “MIXED”.</li> </ul> </li> </ul>  |   |
| <b>Cooking is not finished at the reserved time.</b>  | <ul style="list-style-type: none"> <li>Is the current time display correct?               <ul style="list-style-type: none"> <li>→ The time is displayed in a 24-hour format. Check it again. <span>P.9</span></li> </ul> </li> <li>Did a power cut occur during cooking? <span>P.9</span></li> </ul>  |   |
| <b>Reservation start time is late.</b>  | <ul style="list-style-type: none"> <li>The rice cooking time tends to be shorter for reservation, as the rice is soaked in water, so the reservation start time does not agree with the cooking time described in the instructions.</li> </ul>   |   |
| <b>Cooking starts immediately after making a reservation.</b>   | <ul style="list-style-type: none"> <li>When the reservation time is less than 1–2 hours, cooking will start immediately. (The time that can be reserved varies depending on the menu.)</li> </ul>  |   |
| <b>Steam leaks from anywhere other than the steam vent.</b>   | <ul style="list-style-type: none"> <li>Are foreign objects stuck on the heat sink, lid packing, cartridge packing, or steam vent packing?               <ul style="list-style-type: none"> <li>→ Remove them. <span>P.23</span></li> </ul> </li> <li>Is the heat sink, lid packing, or inner pot deformed?               <ul style="list-style-type: none"> <li>→ Replace the part. (Service charge will be incurred.)</li> </ul> </li> <li>Is the cartridge packing or steam vent packing attached? <span>P.23</span></li> <li>Did you wipe off the water outside the inner pot?</li> </ul> |   |
| <b>Condensation drips on the top frame and rice.</b>  | <ul style="list-style-type: none"> <li>Condensation may drip depending on the rice type, menu, amount of rice cooked, and room temperature. This is for preventing the rice from drying and does not indicate a failure.               <ul style="list-style-type: none"> <li>→ Also stir the rice occasionally when keeping it warm.</li> </ul> </li> </ul>   |   |
| <b>Lid cannot be closed.<br/>Lid is difficult to close.</b>   | <ul style="list-style-type: none"> <li>Are foreign objects such as rice grains stuck on the top frame, hook, or bottom of the inner pot?               <ul style="list-style-type: none"> <li>→ Remove them. <span>P.22</span></li> </ul> </li> <li>Is the heat sink attached correctly? <span>P.10</span></li> </ul>  |   |
| <b>Sound can be heard during cooking or keeping warm.</b>   | <ul style="list-style-type: none"> <li>A buzzing sound is produced by the fan that allows the heat inside to escape to the outside.</li> <li>Buzzing and clinking sounds are typical of IH cooking heaters.</li> <li>Simmering and hissing sounds are produced by boiling water at a high heat.</li> </ul>   |   |
| <b>A “blip blip blip blip” sound occurs shortly after pressing .</b> | <ul style="list-style-type: none"> <li>The inner pot is not in the main unit.               <ul style="list-style-type: none"> <li>→ Put the inner pot into the main unit.</li> </ul> </li> </ul>  |   |
| <b>Pressing the button generates a “blip blip blip” sound and the button cannot be operated.</b>  | <b>“QUICK”</b>   | <ul style="list-style-type: none"> <li>“QUICK” can be selected in “REGULAR”, “FIRM”, or “SOFT” in “WHITE” or “JAPAN WHITE”.</li> <li>“QUICK” cannot be selected in “HOUZYUN”, “MIXED”, and “CONGEE”.</li> </ul> |
|   | <b>“HOUZYUN”</b>   | <ul style="list-style-type: none"> <li>“HOUZYUN” can be selected only in “JAPAN WHITE.”</li> </ul>  |
|   | <b>“TIMER”</b>   | <ul style="list-style-type: none"> <li>You cannot make a reservation for “MIXED” and “QUICK”.</li> <li>The “MINUTE” button cannot be operated during easy reservation.</li> </ul>                               |

| Trouble  | Causes and Solutions   | See Page |
|--|--|----------|
| Button operation cannot be performed.  | <ul style="list-style-type: none"> <li>Are the main unit and power plug disconnected?</li> <li>Any button other than the  cannot be operated during cooking, keeping warm, and reservation.</li> </ul>  |          |
| Remaining time display advances all of a sudden or stops.  | <ul style="list-style-type: none"> <li>This is because the cooking time is adjusted to cook a tasty rice in response to changes in the amount of rice, season of the year, room temperature, water temperature, amount of water, voltage, and so on. The time may become longer by approx. 10 to 15 minutes.</li> </ul>  |          |
| Remaining time is not displayed.   | <ul style="list-style-type: none"> <li>The remaining time (approx.) is displayed from the start of cooking only when "REGULAR", "FIRM", "SOFT", "QUICK" is selected for "WHITE" and "JAPAN WHITE", or "HOUZYUN" is selected for "JAPAN WHITE". The remaining time is displayed in countdown mode for other rice types and menu.</li> </ul>   |          |
| LCD display turns off.   | <ul style="list-style-type: none"> <li>The built-in battery is exhausted. Even if the battery is exhausted, the appliance can be used by inserting the power plug. Correct the current time display every time when you make a reservation. <span style="float: right;">P.9</span></li> <li>→ Contact Mitsubishi Electric Service Center with regards to replacing the battery. (Service charge will be incurred.)</li> </ul>  |          |
| The keep-warm mode turned off automatically.   | <ul style="list-style-type: none"> <li>When 72 hours have elapsed, the keep-warm mode turns off automatically. <span style="float: right;">P.19</span></li> </ul>  |          |
| Sparks are generated when the power plug is inserted.  | <ul style="list-style-type: none"> <li>This is because electric current flows to the electric parts in the main unit to recharge the battery. This does not indicate a failure.</li> </ul>   |          |
| There are plastic or other odors present.  | <ul style="list-style-type: none"> <li>An odor may be present when the appliance is used for the first time. This does not indicate a failure. It will dissipate during use. When an odor is present in the main unit <span style="float: right;">P.24</span></li> </ul>   |          |
| "F8" appears on the LCD display.   | <ul style="list-style-type: none"> <li>If a towel or other item is laid under the main unit, the air inlet at the bottom of the unit will be blocked, which may cause "F8" to appear and cooking to stop prematurely.               <ul style="list-style-type: none"> <li>→ Remove the towel or other item that is laid and unplug the power plug from the outlet and then plug it back in. "F8" will disappear and you will be able to use the appliance. If "F8" appears again, unplug the power plug and contact Mitsubishi Electric Service Center.</li> </ul> </li> </ul>  |          |
| A "blip, blip, blip" sound is generated during a reservation and "U I" is displayed in the display area. | <ul style="list-style-type: none"> <li>If you do not press  at the end of the reservation operation, the reservation is not confirmed and an alarm sound is generated. Press  to complete the reservation. <span style="float: right;">P.20-21</span></li> <li>If a non-operation state continues after the alarm sound, "U I" appears.               <ul style="list-style-type: none"> <li>→ Press  so that "U I" disappears and then continue to use. Set the reservation again from the beginning. <span style="float: right;">P.21</span></li> </ul> </li> </ul> |          |

\* If you accidentally drop the main unit and causes part of the main unit is broken, loose, or rattling, if you accidentally put water or rice directly in the main unit, or if a lot of water boils over, stop using the appliance and contact Mitsubishi Electric Service Center for any inspection or repairing.

If you are unable to resolve the problem despite performing the above checks, stop using the appliance and be sure to disconnect the power plug. Notify Mitsubishi Electric Service Center of the circumstances of the problem and the alphanumeric characters (A 1, A2, A5, A6, E0, E 1, E2, E5, E6, E 7, F3, F4, F6, F8, F9) indicated on the LCD display.

## Recipes

### Mixed Rice

- Use supplied measuring cup (1 cup = approx. 180 mL, 0.5 cup = approx. 90 mL).
- 1 tablespoon = 15 mL, 1 teaspoon = 5 mL (1 mL = 1 cc).

## Tips for Making Mixed Rice

Follow the tips below for the best results.

### 1. Have water ready in bowl and add all at once

- Rice initially absorbs water easily. Make sure to change water quickly to prevent rice from absorbing the smell of bran.  
Have water ready in separate bowl and pour into rice at once. Swiftly stir rice and quickly pour out water.

### 2. Be quick when washing rice

- When washing, lightly rub rice grains and then rinse. Repeat until water runs clear. Ideally, the entire process should take less than 3 minutes.

### 3. Cook with ingredients on top of rice

- Stir well after adding seasoning to water.
- Spread ingredients evenly over rice and cook. Mixing the ingredients with the rice may sometimes make poor results. Using more ingredients than listed on the recipe may also make poor results.  
(Keep the ingredients below 75 g per cup of rice.)
- Do not let rice mix with the seasoning and ingredients for a prolonged period of time.

#### Cooking Capacity for Mixed Rice

Max. 3 cups (2 cups for brown rice) for 1.0L type

Max. 6 cups (4 cups for brown rice) for 1.8L type

### 4. Add ingredients quickly when steaming

- For ingredients that need to preserve color or are boiled beforehand, make sure to add after the buzzer goes off.  
Spread evenly over rice as quickly as possible, immediately close lid, and let steam for another 10 minutes.

### 5. Stir rice after it is done

- When the rice is done, turn off keep-warm mode. Stir the rice without 15 minutes and let any excess water evaporate. When stirring, sweep the scoop along the sides of the pot and mix thoroughly.

#### What to do with Leftover Mixed Rice

Separate into small serving portions, individually wrap with plastic wrap, and store in freezer. Reheat with microwave or make rice porridge by adding water.

## Rice Mixed with Vegetables/Meat

MENU ◆ MIXED

#### Ingredients (4 servings)

3 cups white rice  
50 g chicken breast  
1/2 medium-sized carrot (approx. 50 g)  
1 deep-fried tofu  
30 g boiled bamboo shoots  
3 dried shiitake mushrooms  
A { 2 tbsp light soy sauce  
1 tbsp mirin  
1 tbsp sake  
1 tsp salt  
Pinch of soup powder (dashi)  
Flavored water used to soak dried shiitake mushrooms

- ① Peel carrots and boil deep-fried tofu to remove excess oil. Soak dried shiitake mushrooms in approx. 500 mL of water and cut away stems. Cut deep-fried tofu, shiitake mushrooms, chicken and bamboo shoots into thin strips.
- ② Wash rice until water runs clear.
- ③ Place rice in inner pot and add water to the line marked "3" for "MIXED" or "JAPAN MIXED". Pour in flavored water used to soak shiitake mushrooms, add A, and stir.
- ④ Spread filling from ① evenly over rice, select **MENU** **MIXED** and cook.
- ⑤ When rice is done, stir and serve.



## Sticky Rice

### Cooking Capacity for Sticky Rice

Max. 4 cups for 1.0L type

Max. 6 cups for 1.8L type

(Using Japanese rice)

## Red Bean Rice

MENU ◆ MIXED

### Ingredients (4 servings)

3 cups sticky rice (Japanese rice)  
Approx. 30 g sasage beans  
Pinch of roasted black sesame seeds  
Pinch of salt

- ① Place sasage beans in pot with plenty of water. Discard water after it boils.
- ② Boil again with plenty of water. Simmer by low heat until sasage beans are firm. Separate sasage beans from broth and let both cool.
- ③ Wash the sticky rice until water runs clear.
- ④ Place rice and broth from ② in inner pot. Add water to the line marked "3" for "STICKY RICE".
- ⑤ Spread sasage beans from ② evenly on top and soak for an hour. Select **RICE** **JAPAN WHITE**, **MENU** **MIXED** and cook.
- ⑥ When rice is done, stir and put in bowl. Sprinkle roasted black sesame seeds and salt as desired.



W

## Sticky Rice with Salmon

MENU ◆ MIXED

### Ingredients (4 servings)

3 cups sticky rice (Japanese rice)  
3 slices fresh salmon  
1/2 bunch of honeywort  
Pinch of white roasted sesame seeds  
A { 3 tbsp soy sauce  
3 tbsp mirin  
3 tbsp sake

- ① Wash the sticky rice until water runs clear and soak in plenty of water for an hour.
- ② Cut each slice of salmon into 4 or 5 pieces.
- ③ Lightly boil honeywort, remove excess water and cut into 2 cm pieces.
- ④ Place A in pot with 300 mL of water. When water boils, add salmon and simmer for 2 to 3 minutes.
- ⑤ Take out salmon and let broth cool. Remove skin and bones from salmon and tear into small pieces.
- ⑥ Place rice and broth from ⑤ in inner pot. Add water to the line marked "3" for "STICKY RICE", select **RICE** **JAPAN WHITE**, **MENU** **MIXED** and cook.
- ⑦ When rice is done, mix with salmon from ⑤, stir and put in bowl. Sprinkle honeywort and roasted white sesame seeds over rice.



## Sticky Rice with Wild Vegetables

MENU ◆ MIXED

### Ingredients (4 servings)

3 cups sticky rice (Japanese rice)  
100 g boiled wild vegetables  
A { 1 tbsp soy sauce  
1 tsp salt  
1 tbsp sake  
Pinch of soup powder (dashi)

- ① Wash the sticky rice until water runs clear.
- ② Place rice in inner pot, add water to the line marked "3" for "STICKY RICE", and soak for an hour.
- ③ Wash wild vegetables and cut into thin strips.
- ④ Add A into ② and mix.
- ⑤ Place ③ on top of rice, select **RICE** **JAPAN WHITE**, **MENU** **MIXED** and cook.
- ⑥ When rice is done, stir and serve.



## Sushi

### ◆ Tips for Making Sushi Rice (Using Japanese rice)

- Vinegar ..... Use high-quality rice vinegar for the best results.
- Soup stock (dashi) ..... Cook with soup stock made from dried kelp, or water and a dash of sake.
- Vinegar mix ..... When serving with sashimi such as tuna, reduce sweetness by cutting down on the amount of sugar in the sushi rice recipe below.
- When stirring in vinegar mix
  - Stir while rice is still hot to allow vinegar to soak into rice more easily.
  - Fan to quickly lower temperature and make rice shiny.
  - Hold rice scoop upright and mix with cutting motion to prevent rice from becoming sticky.

## Hand-Roll Sushi

MENU ◆ FIRM

### Ingredients (4 servings)

3 cups Japanese rice  
1 tbsp sake  
Vinegar mix  
4 tbsp rice vinegar  
2 tbsp sugar  
1 tsp salt  
Pinch of dried seaweed  
Pinch of sashimi, Japanese omelet, fermented soybeans (Natto), etc.  
Pinch of green perilla and wasabi

- ① Wash the rice until water runs clear.
- ② Place rice and sake in inner pot. Add water to the line marked "3" for "JAPAN SUSHI", stir, select **RICE** **JAPAN WHITE**, **MENU** **FIRM** and cook.
- ③ Wipe sushi bowl with cloth moistened with vinegar. Place cooked rice in moistened bowl.
- ④ While cooling rice with fan, quickly stir in vinegar mix with cutting motion to prevent rice from becoming sticky.
- ⑤ Cut dried seaweed into suitable size. Place sushi rice from ④ on seaweed, spread the filling of your choice onto rice, and roll.



## Sushi for Girls' Day

MENU ◆ FIRM

### Ingredients (4 servings)

3 cups of sushi rice  
Dried shiitake mushrooms boiled in sugar  
4 dried shiitake mushrooms  
A { 2 tbsp sugar  
1 1/2 tbsp soy sauce  
Gourd strips boiled in sugar  
20 g dried gourd  
Pinch of salt  
B { 2 tbsp sugar  
1 1/2 tbsp soy sauce  
Boiled rape blossoms  
80 g rape blossoms  
C { 2 tbsp soup stock (dashi)  
1 tsp soy sauce  
2 slices salted salmon  
Shredded egg crepes  
2 eggs  
1/2 tsp salt  
1 tbsp potato starch  
1 1/2 tbsp water  
Little vegetable oil  
2 tbsp white sesame seeds  
4 tbsp salmon roe

- ① Make sushi rice.  
➡ See "Hand-Roll Sushi" above.
- ② Soak dried shiitake mushrooms in warm water and cut into thin slices. Place in pot and cover slices with flavored water used to soak shiitake. Add A and slowly simmer until water is gone.
- ③ Wet dried gourd strips, rub with salt, then rinse. Place in pot with B and add water to just cover strips. Simmer until water is gone. Once strips are boiled, chop into chunks.
- ④ Boil rape blossoms with salt. Squeeze to remove excess water and cut into 1.5 cm pieces. Soak in C for about 5 minutes and drain with strainer to dry.
- ⑤ Wrap salted salmon in aluminum foil and grill. Remove skin and bones from salmon and tear into small pieces. Cut skin into thin slices.
- ⑥ Mix eggs with salt and starch mixed with water. Pour thin layer of vegetable oil onto frying pan and cook 2 to 3 thin crepe-like omelets. Once cooled, make shredded egg crepes by cutting eggs into thin 4 to 5 cm strips.
- ⑦ Mix white sesame seeds and ②③ with sushi rice, mound in bowl, and decorate with ④⑤⑥ and salmon roe.





## Brown Rice

### Cooking Capacity for Brown Rice

Max. 3 cups (2 cups for mixed rice) for 1.0L type

Max. 6 cups (4 cups for mixed rice) for 1.8L type  
(Using Japanese rice)

## Brown Rice

MENU ◆ REGULAR

### Ingredients (4 servings)

3 cups brown rice (Japanese rice)

- 1 Lightly wash brown rice to remove dust and husk.
- 2 Place 1 in inner pot and add water to the line marked "3" for "JAPAN BROWN".
- 3 Select **RICE** **JAPAN BROWN**, **MENU** **REGULAR** and cook.
- 4 When rice is done, stir and serve.



E

## Congee

### Cooking Capacity for Congee

1.0 L type White rice: Max. 0.5 cup

White rice (Japanese rice) and brown rice (Japanese rice): Max. 1 cup (0.5 cup when adding ingredients)

1.8 L type White rice: Max. 1 cup (0.5 cup when adding ingredients)

White rice (Japanese rice) and brown rice (Japanese rice): Max. 1.5 cups (1 cup when adding ingredients)

## White Rice Congee

MENU ◆ CONGEE

### Ingredients (4 servings)

0.5 cup rice

- 1 Wash rice until water runs clear.
- 2 Place rice in inner pot and add water to the line marked "0.5" for White rice "CONGEE" or Japanese rice "JAPAN CONGEE".
- 3 Select **MENU** **CONGEE** and cook.
- 4 When rice is done, put in warm bowl.

## Seven-Herb Congee

MENU ◆ CONGEE

### Ingredients (4 servings)

0.5 cup rice

Pinch of salt

Greens

Japanese parsley

Daikon leaves

White turnip leaves

Japanese mustard spinach

Potherb mustard, etc., all as needed

- 1 Follow steps 1 through 3 of "White Rice Congee" above.
- 2 Boil greens in hot water and place in bowl of cold water. Squeeze out excess water and coarsely cut.
- 3 When 1 is done, add 2 and salt, and let steam for approx. 5 minutes.

### Seven Herbs

The seven herbs are Japanese parsley, shepherd's purse, Jersey cudweed, chickweed, henbit, turnip leaves, and daikon leaves.

Recipes

# Specifications

|                                |                         |                                       |                          |
|--------------------------------|-------------------------|---------------------------------------|--------------------------|
| Model                          |                         | NJ-EE107H                             |                          |
| Power supply                   |                         | 220 V~ 50 Hz                          |                          |
| Power consumption              |                         | Cooking: 1200 W, Keeping warm: 1200 W |                          |
| Cooking capacity (min. – max.) |                         | White rice                            | Japanese rice            |
|                                | White rice              | 0.18–1.0 L (1–5.5 cups)               | 0.18–1.0 L (1–5.5 cups)  |
|                                | Brown rice              | ————                                  | 0.18–0.54 L (1–3 cups)   |
|                                | Mixed rice (white rice) | 0.18–0.54 L (1–3 cups)                | 0.18–0.54 L (1–3 cups)   |
|                                | Mixed rice (brown rice) | ————                                  | 0.18–0.36 L (1–2 cups)   |
|                                | Congee                  | 0.09 L (0.5 cups)                     | 0.09–0.18 L (0.5–1 cups) |
|                                | Sticky rice             | ————                                  | 0.36–0.72 L (2–4 cups)   |
|                                | Sushi (white rice)      | ————                                  | 0.18–1.0 L (1–5.5 cups)  |
|                                | Quick (white rice)      | 0.18–0.54 L (1–3 cups)                | 0.18–0.54 L (1–3 cups)   |
| Power cord length              |                         | 1.0 m                                 |                          |
| Dimensions (W × D × H)         |                         | 237 × 292 × 243 mm                    |                          |
| Weight                         |                         | Approx. 5.2 kg*                       |                          |

|                                |                         |                                       |                            |
|--------------------------------|-------------------------|---------------------------------------|----------------------------|
| Model                          |                         | NJ-EE187H                             |                            |
| Power supply                   |                         | 220 V~ 50 Hz                          |                            |
| Power consumption              |                         | Cooking: 1300 W, Keeping warm: 1300 W |                            |
| Cooking capacity (min. – max.) |                         | White rice                            | Japanese rice              |
|                                | White rice              | 0.18–1.8 L (1–10 cups)                | 0.18–1.8 L (1–10 cups)     |
|                                | Brown rice              | ————                                  | 0.36–1.08 L (2–6 cups)     |
|                                | Mixed rice (white rice) | 0.18–1.08 L (1–6 cups)                | 0.18–1.08 L (1–6 cups)     |
|                                | Mixed rice (brown rice) | ————                                  | 0.36–0.72 L (2–4 cups)     |
|                                | Congee                  | 0.09–0.18 L (0.5–1 cups)              | 0.09–0.27 L (0.5–1.5 cups) |
|                                | Sticky rice             | ————                                  | 0.36–1.08 L (2–6 cups)     |
|                                | Sushi (white rice)      | ————                                  | 0.18–1.8 L (1–10 cups)     |
|                                | Quick (white rice)      | 0.18–1.08 L (1–6 cups)                | 0.18–1.08 L (1–6 cups)     |
| Power cord length              |                         | 1.0 m                                 |                            |
| Dimensions (W × D × H)         |                         | 263 × 317 × 274 mm                    |                            |
| Weight                         |                         | Approx. 6.4 kg*                       |                            |

- The power consumption refers to the maximum electric power consumed instantaneously when cooking or keeping rice warm.
- The appearance and specifications are subject to change without advance notice.
- **RICE** **WHITE** and **MENU** **REGULAR** are set by factory default (at the time of purchase).

\* Including the power cord.

## Menu Summary

| Recipes             | Water level            | Rice        | Menu              | Approx. cooking time (min.) | Timer | Keep warm | Menu memory |
|---------------------|------------------------|-------------|-------------------|-----------------------------|-------|-----------|-------------|
| Normal rice cooking | WHITE                  | WHITE       | REGULAR/FIRM/SOFT | 37 – 65                     | ○     | ○         | ○           |
|                     | QUICK                  |             | QUICK             | 25 – 43                     | —     | ○         | —           |
|                     | JAPAN WHITE            | JAPAN WHITE | REGULAR/FIRM/SOFT | 37 – 60                     | ○     | ○         | ○           |
|                     | JAPAN QUICK            |             | QUICK             | 24 – 32                     | —     | ○         | —           |
|                     | JAPAN BROWN            | JAPAN BROWN | REGULAR           | 69 – 76                     | ○     | *1        | ○           |
| HOUZYUN cooking     | JAPAN WHITE            | JAPAN WHITE | HOUZYUN           | 66 – 79                     | ○     | ○         | ○           |
| Congee              | 白米<br>CONGEE           | WHITE       | CONGEE            | 48 – 59                     | ×     | *2        | —           |
|                     | 日本米<br>JAPAN<br>CONGEE | JAPAN WHITE | CONGEE            | 34 – 47                     | ×     | *2        | —           |
|                     | 日本米<br>JAPAN<br>CONGEE | JAPAN BROWN | CONGEE            | 79 – 96                     | ×     | *2        | —           |
| Sushi               | JAPAN SUSHI            | JAPAN WHITE | FIRM              | 37 – 59                     | ○     | ○         | ○           |
| Sticky rice         | STICKY RICE            | JAPAN WHITE | MIXED             | 40 – 47                     | —     | *3        | —           |
| Mixed rice          | MIXED                  | WHITE       | MIXED             | 45 – 50                     | —     | *1        | —           |
|                     | JAPAN MIXED            | JAPAN WHITE | MIXED             | 43 – 52                     | —     | *1        | —           |
|                     | JAPAN BROWN            | JAPAN BROWN | MIXED             | 76 – 87                     | —     | *1        | —           |

○: This function can be used. ×: This function is not recommended. —: This function is not available.

\*1: Keeps warm automatically but not recommended because will cause odor and discoloration.

\*2: Keeps warm automatically but not recommended because will cause mushiness.

\*3: Keeps warm automatically but not recommended because will cause odor and drying out.

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Please complete the following form for your future reference.

|                            |     |                   |      |
|----------------------------|-----|-------------------|------|
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| Authorised Service Centre: |     | Telephone Number: |      |
| Date of Purchase:          | Day | Month             | Year |

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