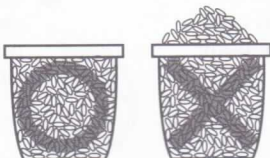
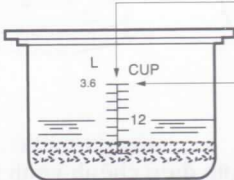


How to Use

- 1** Measure rice with the measuring cup provided. Rinse rice in a separate bowl until the water becomes relatively clear.



■ Do not rinse rice in the rice cooker pan.
- 2** Place rinsed rice in the pan. Add water. e.g. For 12 cups rice, add water to LEVEL INDICATOR 12.

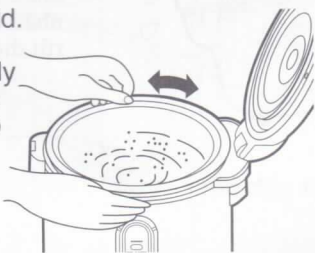


LEVEL INDICATOR


MAXIMUM LEVEL
Do not cook with more than this level of water.

■ Adjust the quantity of water to your personal taste.

■ Soak rice in water for approximately 30 minutes.
- 3** Set the inner lid onto the outer lid. Place the pan in the body. Make sure that the pan is directly in contact with the heating plate by turning it slightly from right to left until it seats properly.

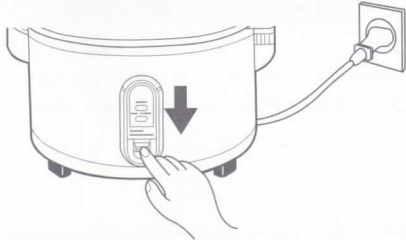


■ Wipe the surface of the pan before use. If it is wet, it may cause noise while cooking. It may also damage the unit.
- 4** Close the outer lid. The lid is locked properly when it clicks.



■ If outer lid is not securely closed, cooking will be affected.

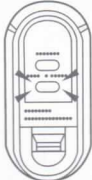
■ Do not open the outer lid when in use.
- 5** Plug in. Immediately press the switch. The "Rice Cooking" lamp tells you when cooking has started.



■ Do not plug in until you get ready to cook. Otherwise, rice may be ruined.

■ If pan is not in the cooker, cooking will not begin.

■ As the "Rice Cooking" button is pressed down, the "Keep Warm" switch button is simultaneously turned ON. (Do not worry about the "Keep Warm" lamp, if it comes ON momentarily.)
- 6** When rice is done, switch will pop up. "Keep Warm" lamp lights to indicate "Keep Warm" function is working.



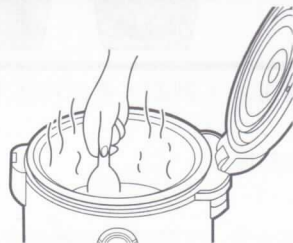
■ "Keep Warm" function continues until it is turned to OFF or the rice cooker is unplugged.

7

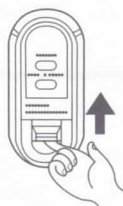
After the switch pops up, leave the lid closed for at least 15 minutes to steam rice.

8

Fluff the rice.



When not operating or taking the pan out of the body, be sure to push the "Keep Warm" button up and confirm the lamp goes OFF.



■ The rice may be sticky if it is not fluffed.

■ Use a plastic or wooden rice scoop, not metal utensils which may damage the surface of the pan.

9

Unplug if you do not want to keep warm or when the unit is not in use.

■ Remove and clean dew collector after every use.

TO KEEP COOKED RICE WARM AND TASTY

Rinsing rice

Bran gives an unpleasant odour to the cooked rice. Therefore, be sure to rinse rice thoroughly. Rinsing with lukewarm water will be effective to quickly and thoroughly remove the bran.

Note: Some rice suppliers suggest not to rinse rice because vitamins may be lost.

Keep Warm

Keeping warm for more than 12 hours may cause discoloration of the cooked rice or the rice to generate objectionable odour. The sooner it is served, the better it will taste.

Quantity of rice to be kept warm

Be sure that the amount of rice to be kept warm is not too small.

If the amount rice to be kept warm is less than approx. 10 bowls, it will gradually dry and the taste will be affected.

It is advisable to serve it as soon as possible.

Cooker may remain ON even during a meal

For continued keep warm function, the cord should remain plugged in even during a meal. If the power cord is unplugged during keep warm, temperature of the cooked rice will lower and if warming is resumed, it will cause rice to spoil quickly. Therefore, be sure to keep the cord plugged in during keep-warm.

Inner pan

Be careful not to deform it. : avoid rough handling. Deforming of the pan will adversely affect the cooking and keep warm performance of the cooker.