

MUJI 無印良品

RICE COOKER·3-CUP
Model MJ-RC3AEU(UK)

Household Use

User's Manual

電飯煲
型號 MJ-RC3AEU(UK)

家庭用

使用說明書

- Thank you for purchasing this product.
- Please read this manual before use.
- Please keep this manual in a safe place for future reference.
- * Not for commercial use.

- 非常感謝您購買本產品。
 - 請仔細閱讀本使用說明書，正確使用本產品。
詳讀本使用說明書後，請置於隨手可取得之處並妥善保管。
 - 本產品只限香港使用。
- ※請勿作為營業用途。

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ENGLISH

繁體中文

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- 1. Read all instructions.
- 2. Do not touch hot surfaces. Use handles or knobs.
- 3. To protect against electrical shock do not immerse cord, plugs, or the base in water or other liquid.
- 4. This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- 5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- 7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 8. Do not use outdoors.
- 9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 10. Do not place on or near a hot gas or electric burner, or in a heated oven.
- 11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off" , then remove plug from wall outlet.
- 13. Do not use appliance for other than intended use.
- 14. Do not Cook on Broken Cook-Top – If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock.
- 15. Clean Cook-Top with Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid stream burn, some cleaners can produce noxious fumes if applied to a hot surface.
- 16. Do not place metallic objects such as knives, forks, spoons and lids on the Table Stove since they can get hot.

Warning

- This appliance is intended to be household used only.
- Children being supervised not to play with the appliance.
- Avoid to spillage on the connector and plug.
- Misuse may cause injury.
- Appliance is remains hot after use.

Save these Instructions.

The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Safety Advice

Be sure to follow.

Please be sure to follow the Safety Advice as it contains important safety points in order to prevent accidental injuries or harm to the user of this product and others. Below shows the meaning and explanation of those points.

• Actions are separated into two, to indicate what will occur if it is ignored or used improperly.



Warning
Indicates a hazard with a medium level of risk which, if not avoided, could result in death or serious injury.



Caution
Indicates a hazard with a low level of risk which, if not avoided, could result in minor or moderate injury or damage to property.

• Explanation of symbols



This symbol indicates never to do this.



This symbol indicates you must do this.

Warning

Stop usage immediately and unplug if there are any abnormalities or malfunction.
Not doing so may lead to smoke, fire, electric shock or injury.

- <Examples of abnormalities or malfunction>
 - Deformities such as swelling, discoloration or damage to the power cord or plug.
 - The cord or part of the plug is unusually hot.
 - The electric current of the cord is irregular.
 - The main body is unusually hot or there is a burnt smell.
- * Unplug immediately and consult the store where you bought it for maintenance.

Keep the plug clean.

If the edge of the plug or plug is dirty, please wipe it with dry cloth.
If not, it may cause a fire.



Insert plug fully into the socket.

If not, this may lead to fire, electric shock or short circuit.



Use on a 230V socket.

If using on a socket over the voltage, it may lead to fire or electric shock.

Voltage 230V



Use on a single socket.

Use on a single socket over 15A.

If plugged in with other appliances, the socket may become unusually hot and cause a fire.

Do not use on multiple sockets.



Do not alter the product.

Do not alter or allow someone other than a repair specialist to disassemble.

This may lead to fire, electric shock or injury.



Do not touch the steam vent.

This may cause burns.

Be especially careful to keep away from young children.

Keep your face and hands away from the cover and steam vent.



Safety Advice

Warning

Do not unplug with wet hands.

This can lead to electric shock or injury.



Do not get product wet.

This may lead to short circuit or electric shock.



Handle the cord with care.

Do not damage, break, alter, forcefully twist, pull, bundle or place close to heating appliances.

Also do not place heavy objects on the cord or tuck the cord.

This can cause the cord to break and cause electric shock or fire.



Do not use if cord is damaged.

Do not use when the cord or plug is damaged, when part of the cord or plug is hot, when the electric current is erratic, or when the plug is not plugged in completely.

If not, it may cause electric shock, short circuit or fire.



Do not use for purposes other than that described in the User's Manual.

Steam or matter blowing out may lead to burn or injury.

<Prohibited foods to cook>

- Food that is gooey such as curry or stew gravy.
- Food that is "heavy" or produces bubbles quickly.
- Food which uses plastic bags.
- Tomatoes or vegetables which may block the steam vent on the inner lid.
- Food with cooking paper, aluminium foil or plastic wrap that may block the steam vent on the inner lid.
- Food with beans, such as boiled beans that will increase the volume.
- Food with lots of oil.



Keep the appliance and its cord out of reach of children aged less than 8 years.

If not, this may lead to burn, electric shock or injury.



Do not insert foreign objects.

Do not insert foreign objects such as metal, pins or wires into the cracks.

This may lead to injury due to electric shock or abnormal operation.

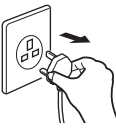


Caution

Always unplug from the plug head.

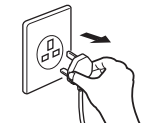
When unplugging, be sure to hold the head of the plug and pull.

If not, it may cause a fire due to electric shock or short circuit.



Always unplug Rice Cooker when not in use.

If not, may cause injury, burn or electric shock or fire from leakage due to deterioration of insulation.



Always clean rice cooker with dry cloth after it has cooled down.

Touching the hot parts can cause burn.



Caution

When moving or carrying it, do not press the Open Latch.

The lid will open causing burns or injury.



Do not touch the inner lid or steam vent during or right after use.

This may cause burns.



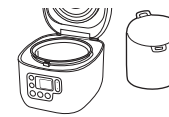
Do not use near water or fire.

This may lead to electric shock or electric leak.



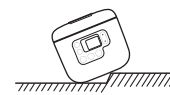
Do not use an inner pot other than the one provided.

This may lead to over heating or malfunction.



Do not use on an unstable surface.

Do not use on an unstable surface or surface not susceptible to heat. This may cause a fire.



Do not cook porridge or brown rice with lots of water on the WHITE Menu or QUICK Menu.

Please cook rice porridge or brown rice on the correct setting. If not, it may cause to overflow or malfunction. Please use the correct setting.



Do not use in the following places.

- **Near the wall or furniture.**
When placing on the kitchen cabinet etc, ensure the steam does not get trapped. For sliding tables, make sure the steam doesn't touch the ceiling. The steam or heat can cause damage, discoloration or deformities in the wall or furniture.
- **On top of aluminium sheet or electric carpet.**
The aluminium can heat up causing fire.



Cautions Before Use

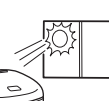
Be sure to follow to avoid malfunction or breakdown.

Do not use in the following places.

It may cause malfunction, deformities or discoloration of the main body.

- **Places with direct sunlight.**
- **Places where there is oil spurting.**

This may cause deformities, discoloration or deterioration of the main body or malfunction.



Do not cover with a cloth.

This may cause malfunction, deformities or discoloration of the outer lid due to steam or heat from cooking or keeping warm.



Do not use if there is foreign matter stuck on the main body.

- Rice grains or water drops on the bottom of the inner pot, the outside/collar element, inner lid fitting, heating element, temperature sensor etc must be wiped. If not, this may lead to poorly cooked rice.



Do not move or carry the product while it is cooking.

- Do not open the lid, move or carry it while it is cooking. The steam may lead to burns.
- When carrying it right after cooking, be careful of the steam coming from the steam vent.



Do not cook with an empty pot.

This may lead to malfunction, over heating or breakdown.

If you drop it accidentally, or there is a crack, stop use immediately.

Parts Names and How to Use

- * When it is first used, please wash the inner pot, inner lid and accessories. (☞ page 13)
- * Remove the packaging (cushioning, protective sheet, plastic bag etc) before use.
Also, be sure to remove the protective paper in between the inner pot and heating element before use.

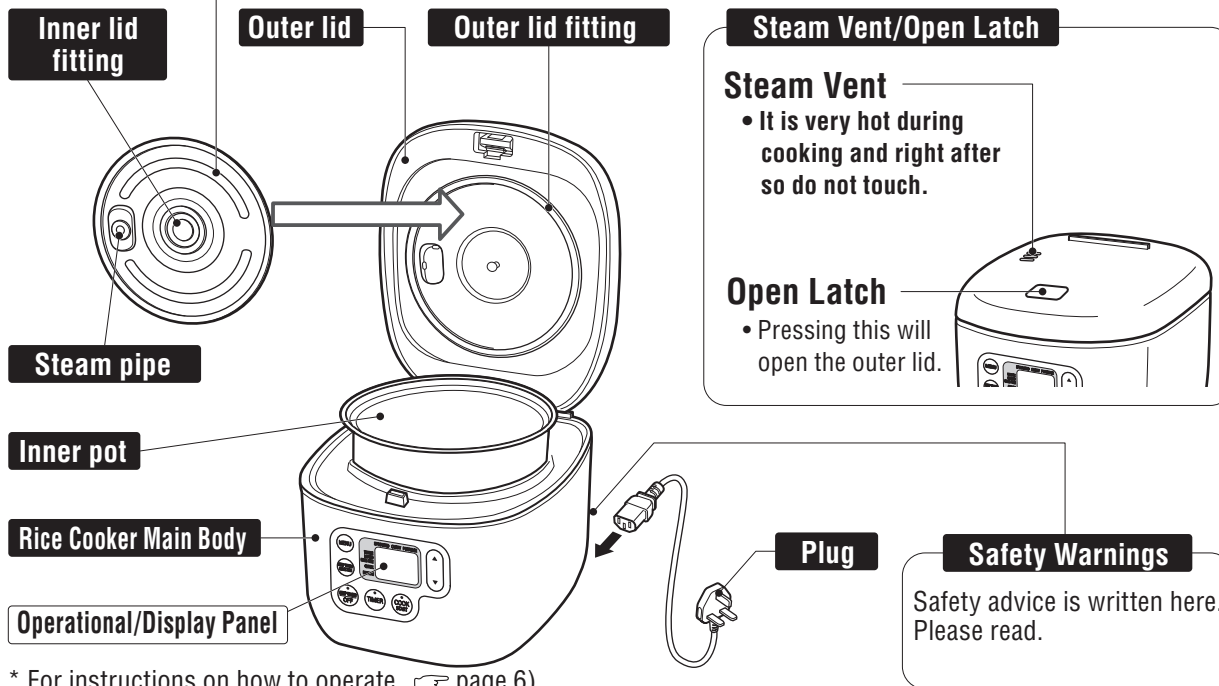
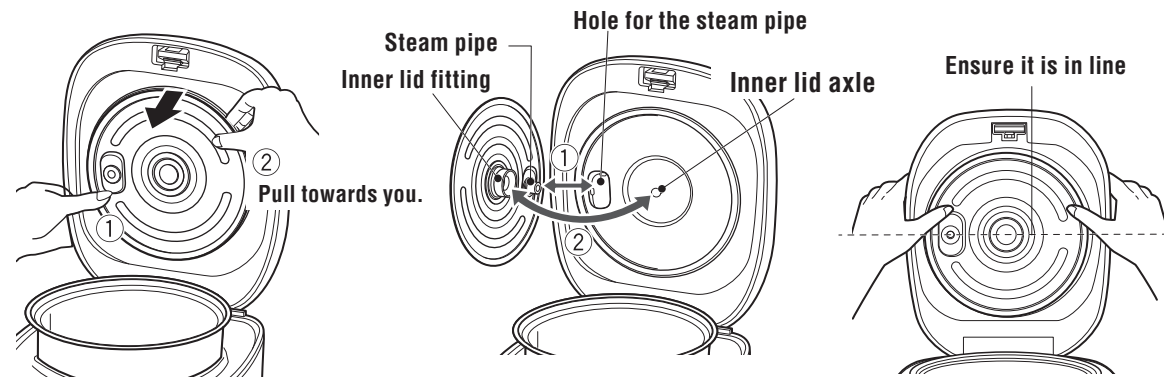
Inner lid (How to remove/re-attach)

* How to Remove

1. Press the outside of the inner lid and pull in the opposite direction.
2. Place your finger in the opening and pull towards you.

* How to Re-attach

1. Match the **steam pipe** in the **hole for the steam pipe** for attaching the steam pipe.
2. Match the **inner lid fitting** with the **inner lid axle** and push in.
* Attach so that the inner lid is in line with the outer lid.



* For instructions on how to operate, ☞ page 6)

Operational/Display Panel

Menu button

(☞ page 8,10,11)

Keep Warm Selection Button

(☞ page 9)
During keep warm, you can choose between Keep Warm and High Keep Warm.

Display Panel

* To explain the displays, the image shows the screen completely lit up. Actual use will be different.
* This product has a buzz sound.

Forward/Backward Button

(☞ page 7,10,11)
Use for setting the time and timer.

Keep Warm Light

The light will be on while it is keeping warm.

Keep Warm/Off Button

(☞ page 9)
Turn off settings and end all operations.

Timer Light

Timer Button

(☞ page 10)
Set the timer to cook rice.

Cook Light

Cook Start Button

(☞ page 9)
Pressing this will start cooking and the **Cook light** will light up.
(☞ page 10)
When the timer is on, it will not light up.

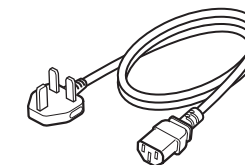
Accessories (1 each)



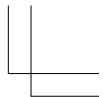
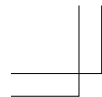
Scoop



Measuring Cup
(Approx. 180ml)



Power cord



How to Set the Time

The current time is preset to the standard time, but may change slightly due to the room temperature. Please follow the steps to correct the time.

* The time cannot be changed during cooking, keep warm or when the timer is on.

When the light is on, press the **Keep Warm/Off button** and cancel all operations.

* If the current time is incorrect, the timer will not cook at the right time, so please set the correct time.

Ex. The current time is 8am, but the display is at 7:55.

1 Insert the plug.

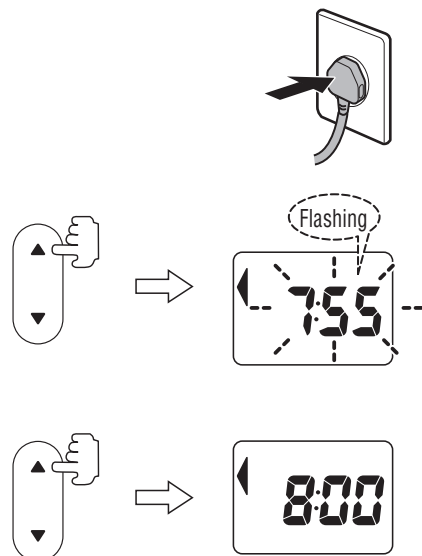
* The time is on 24H display.
12am is **0000**, 12pm is **1200**.

2 Press either or .

* Set the time when the current time is flashing.

3 Press and set the time.

- Press  and set the time to **8:00**.
Pressing  once will change by one minute.
- Press and hold will speed up the time.
- Six seconds after the time has been set, the time display will stop flashing and the time has been set to change automatically.
- Even during operation, if nothing is pressed for 6 seconds, the time will be set.



About Lithium Batteries (Located in the product)

- The time will continue to be displayed and the timer time will be stored in memory even if it is unplugged.
- The battery life is 4-5years (at room temperature of 20°C/68°F).
* **Estimated from time of shipment.**
Once it is plugged in, it will run on electricity from the socket and the battery will not be used.
- When the battery life deteriorates, and if it is unplugged, the display will be off or become dimmer and the timer memory will be lost. **As long as it is plugged in, it will function normally.**

Blackout During Operation

(Including unplugging it or electric fuse during operation)

- Temporary blackout will return the product to the condition prior to the blackout.
- Situations other than a temporary blackout, the product will be affected as below when electricity returns.

When the timer is set	When it is cooking	When it is keeping warm
If the timer time has past, cooking will start immediately. It may not cook at the time it was set to.	Cooking will continue, but it may not cook as well. If there is little remaining time left to cook, it will revert to keep warm function.	It will continue to keep warm.

How to Cook Rice

For more details on "Various Ways to Cook",  page 11)

1 Be sure to check the inner lid is correctly attached.

2 Measure the rice correctly

- Use the cup provided. 1 cup is about 180 ml.
- Wash the rice in the inner pot.

* On how to wash the rice, see page 12 "How to Cook Good Rice"

3 Soak in water

- If rice is cooked before it is soaked enough, the rice will be under cooked.
Please soak rice for 30 minutes in Summer and 1 hour in Winter. If you are short on time, soak in warm water for 10 minutes.

4 Adjusting water level

- Choose the water level according to the menu and add water based on the amount of rice.
- Incorrect water level will lead to it overflowing.
- Adjust the water level as desired.

Water level should be within 1/4 of the interval of the water level mark.

Adding too much water may result in water overflowing.

- Add water on a flat, stable surface.

* For more on adding water, see page 11)

5 Insert the inner pot into the main body and cover with the outer lid.

- Be sure to wipe the rice grains and water drops from the bottom and outside of the inner pot and inside the main body. If there is water, there will be an unusual sound during cooking.
- Insert the inner pot all the way in, ensuring it is not slanted. Move the pot 2-3 times in the direction of the arrow shown , making sure it is touching the heating element. Also, ensure the rice is evenly spread, not to one side.
- Close the lid until you hear a "click" sound.
- Do not leave any foreign matter in between the inner lid and inner pot, and outer lid fitting and inner pot.

*Cooking with any foreign matter left in these places will lead to the water and steam overflowing.

6 Plug into the socket and choose the menu

- If it is not plugged in, or the **Keep Warm light** is on, you will not be able to select the menu or cook the rice.

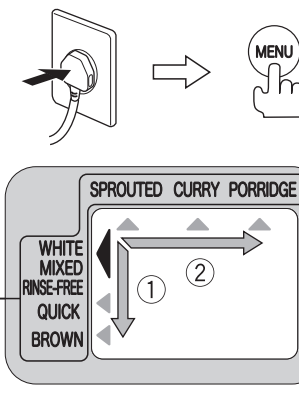
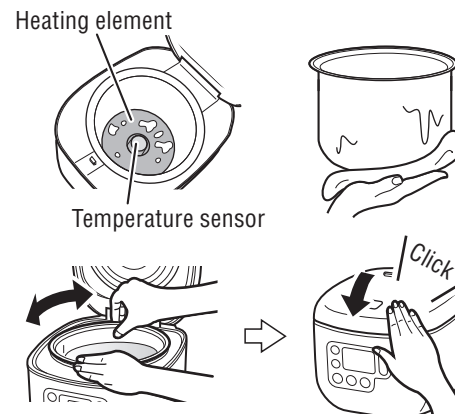
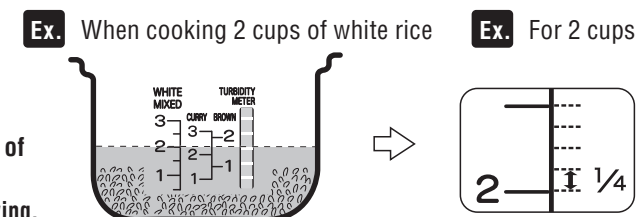
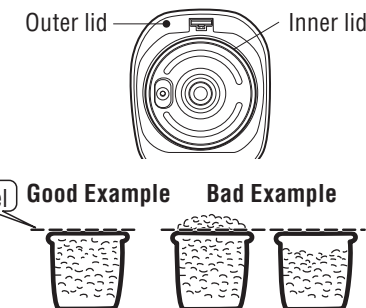
Press the **Keep Warm/Off Button** to turn off the **Keep Warm light**.

- When the **Menu button** is pressed every time, it will change in the order of 1 to 2 starting from .

- When cooking seasoned rice or rice with beans, select "WHITE/MIXED/RINSE-FREE"
 - When cooking in a hurry, select "QUICK". "QUICK" shortens the cooking time.
- The rice might be cooked slighter harder or softer than usual.**

- Choosing the wrong menu may lead to overflowing or rice not cooked well.

* For more on the menu, see page 11.



ENGLISH

How to Cook Rice

How to Cook Rice

7 Press the **Cook Start button**

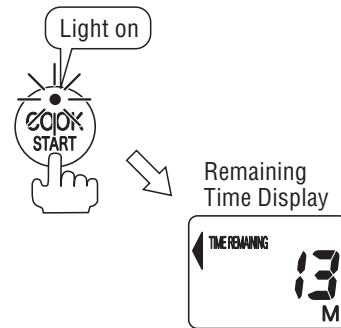
* Check the **Keep Warm light** is off.

If the **Keep Warm light** is on, press the **Keep Warm/Off button** to turn off the light.

- The **Cook light** will light up and cooking will start.
- If the inner pot is not inserted, do not press the **Cook Start button**. The heating element will heat up briefly and it will become hot so be careful.
- Check the **Cook light** is on.
- If the **Cook light** is not on, press the **Keep Warm/Off button** and follow steps 5 and 6 again.
- When 13 minutes is remaining, it will be displayed.

(For Quick menu setting, it will be 11 minutes before and for Rice Porridge it will be 5 minutes before it finishes cooking.)

*During cooking, there may be a clicking sound, this is from the micom adjust the electric power and is not a malfunction.



8 After it is cooked, break up the rice and keep warm (up to 24 hours)

- Once it has finished cooking, a buzzer will sound, the **Keep Warm light** will light up and it will automatically change to keep warm setting.
- The display will change to the time it has been keeping warm.
- *Do not keep warm for more than 12 hours (It will start to smell, turn yellow or sticky) Once it has been on Keep Warm for over 12 hours, the display will return to the current time and continue to keep warm.
- The bottom of the inner pot may burn a dark brown color.
- **Rice porridge cannot be kept warm.**

*Once it is cooked, the **Keep Warm light** will flash.

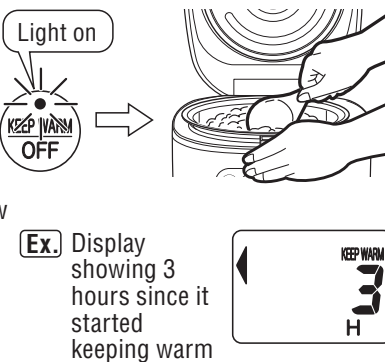
*As time passes, it will become gooey so please eat as soon as possible.

• Seasoned rice and rice with beans can become smelly and deteriorate, so please do not keep it warm.

• Do not reheat cold rice. This can lead to a smell.

• For safety, be sure to unplug the unit. Once the rice is finished, press the **Keep Warm/Off button**.

*If you forget to press it, the next time you cook, and plug into the socket, it will set to Keep Warm.



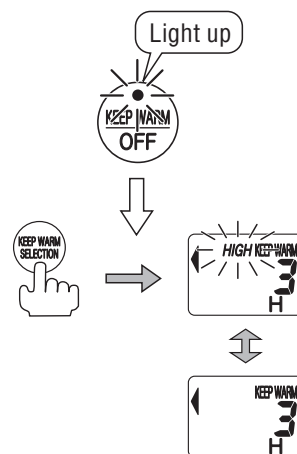
Keep Warm Function

Pressing the **Keep Warm Selection Button** while it is keeping warm will change it to High Keep Warm.

* Every time you press the **Keep Warm Selection Button**, it will interchange between Keep Warm to High Keep Warm.

Once it has been on Keep Warm for over 12 hours, even if you press the **Keep Warm Selection Button**, it will not change. It will continue to be on the Keep Warm setting.

(It will buzz when you press the **Keep Warm Selection Button**)



How to Set Timer

The rice will be cooked at the time set.

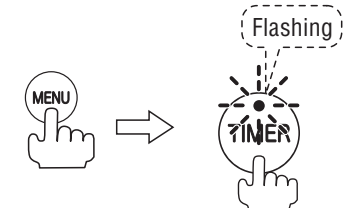
1 Check the current time is correct.

- If the current time is incorrect, the rice will not be cooked at the time set so please correct the time. (page 7)
- When the **Keep Warm light** is on, the timer cannot be set. Press the **Keep Warm/Off button** to turn off the **Keep Warm light**.
- Check there is water added and the inner pot is inside.
- Check the inner lid is covered correctly.



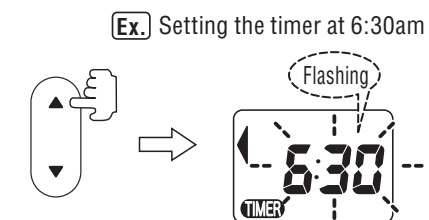
2 Choose the menu and press the **Timer button**.

- The **Timer light**, **TIMER** display and timer time will flash.
- If the current timer time is correct, go to step 4.
- Instructions on how to choose the menu, page 11.



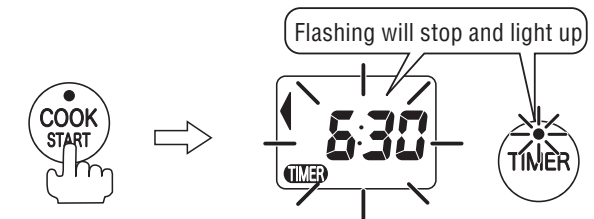
3 Press **▲** **●** **▼** and set the timer time.

- **▲** **●** **▼** will change in 10 minute intervals. Press and hold will speed up the time.
- 12am is **000** and 12pm is **1200**.
- The timer is preset at 6am **600**.



4 Press the **Cook Start button**

- When the **Timer light**, **Timer** display and Timer time stops flashing, the timer has been set.
- When cooking starts, the **Timer light** will turn off and the **Cook light** will turn on.

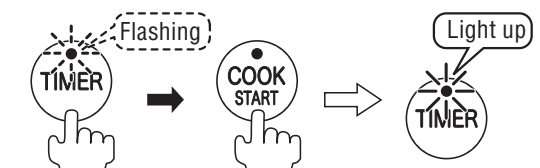


Quick Timer

The previous timer time is already in memory.

Choose the desired menu, press the **Timer button**, check the timer time and press the **Cook Start button**.

* When the **Timer light** and timer time stops flashing and is on, the timer is set.



Changing the timer time after it's been set

Press the **Keep Warm/Off button**, all settings will be cancelled and follow steps 2-4 again.

Checking the current time after the timer has been set

- When you want to know the current time after the timer has been set, press **▲** or **▼**. The current time will be displayed for 2 seconds.

How to Set Timer

About the timer

- Set the timer within 12 hours. Soaking the rice in water for a long time will lead to a smell.
- Do not use the timer for cooking seasoned rice or rice with ingredients.
The ingredients and seasoning will break up and settle on the bottom, making it impossible to cook.
- Using the timer may cook the rice softer.

About the timer time

- When the difference between the current time and timer time is the same as below do not use the timer. Cook the rice immediately.

Menu	WHITE/MIXED/ RINSE-FREE	QUICK	BROWN	SPROUTED	CURRY	PORRIDGE
Time	1 hr 10 mins or less	50 minutes or less	1.5 hrs or less	1 hr 10 mins or less	1 hr or less	1 hr 20 mins or less

Various Ways to Cook

Ways to Cook	Water Level	Menu	Advice
White Rice	WHITE MIXED	WHITE MIXED RINSE-FREE	White rice is where approximately 10% of the surface of brown rice is removed. Purified water produces tastier rice than tap water. * Mineral water with a hardness level of less than 50 cooks good rice but if the hardness level is high, the rice will be dry and cooked with a yellow color.
Pre-rinsed Rice	RINSE-FREE SPROUTED		Pre-rinsed rice does not require the rice to be washed, but note the following. * When water is added, it may become murky due to the starch in the rice. Cooking the rice as is can lead to burnt rice or a smell, so please wash the rice 1-2 times. Also, after adding water, mix the rice through lifting from the bottom 2-3 times so that each grain is soaked. Mix well especially when adding seasoning.
Fast Cook	WHITE MIXED	QUICK	This is for reducing cooking time. The rice may become a little hard or burnt. Soaking the rice beforehand can make the rice tastier. Even while it is keeping warm, do not open the outer lid straight away but leave it to steam a little and the rice will soften.
Brown Rice	BROWN	BROWN	Brown rice is different to white rice, add a little water first before washing. Add more water and rinse. Soaking with water or warm water for 1 hour beforehand will soften the rice. Up to 2 cups can be cooked.
Sprouted Brown Rice	RINSE-FREE SPROUTED	SPROUTED	The maximum amount of sprouted brown rice is the ratio of 1 cup for every 2 cups of white rice. You can change the ratio as desired. • Wash the sprouted brown rice gently with water. Mix with washed white rice. • The basic sprouted brown rice is dry. For the wet type, you can adjust the firmness by increasing the amount of sprouted brown rice or reducing the amount of white rice or reducing the amount of water.
Curry	CURRY	CURRY	This mode cooks the rice a little firmer with less stickiness and lighter.
Seasoned Rice	WHITE MIXED (Up to 2 cups)	WHITE MIXED RINSE-FREE	When adding ingredients and seasoning: * The maximum amount of rice is up to 2 cups for both seasoned rice and rice with beans. • After washing the rice, soak in water for about 30 minutes. • After soaking, drain in a sieve to remove the water (Do not leave aside after draining). • After adding the seasoning, add the water and mix from the bottom. • Add the ingredients on top in a circle. • Cook immediately. (As time passes, the seasoning will sink to the bottom and not cook well) • The ingredients should be cut small, up to 70g(0.15lbs) per cup of rice and not be mixed in the rice (but placed on top in a circle).
Rice with Beans	CURRY (Up to 2 cups)		• Do not keep warm or use the timer. (This can lead to discoloration, corrosion of the pot or food decay) • Using a recipe to cook or cooking with other than water (tomato juice etc) may not cook well. • Adding seasoning tends to burn the rice. • A smell will be left after cooking seasoned rice or rice with beans, so please wash the inner pot and lid well.
Rice Porridge	PORRIDGE	PORRIDGE	The water level line is for zengayu. * Adjust the water level as desired. Ideally, for zengayu Rice: 1 cup Water: 1 water level interval (Rice porridge) for gobugayu Rice: 1/2 cup Water 1 water level interval (Rice porridge) * Adding too much water will lead to it overflowing.

Rice Volume and Cooking Time (At 230V, room temperature of 20C and water temperature of 18C)

About Rice Volume and Cooking Time

Menu	White Rice	Pre-rinsed Rice	Fast Cook	Brown Rice
Rice Amount	0.09~0.54L (0.5~3 cups)	0.09~0.54L (0.5~3 cups)	0.09~0.54L (0.5~3 cups)	0.18~0.36L (1~2 cups)
Cooking Time	Approx. 46~59 mins	Approx. 47~59 mins	Approx. 29~42 mins	Approx. 1 hr 14 mins~Approx. 1 hr 17 mins

Menu	Sprouted Brown Rice	Curry	Seasoned Rice	Rice with Beans	Rice Porridge
Rice Amount	0.09~0.54L (0.5~3 cups)	0.18~0.54L (1~3 cups)	0.18~0.36L (1~2 cups)	0.18~0.36L (1~2 cups)	0.09~0.18L (0.5~1 cups)
Cooking Time	Approx. 50~1 hr 2 mins	Approx. 45~52 mins	Approx. 47~60 mins	Approx. 45~51 mins	Approx. 63~67 mins

* Cooking time may differ depending on the season (water/room temperature), water level, voltage and type of rice.

How to Cook Good Rice

1. Purchase quality rice and store correctly.

- Choose newly polished rice. Good rice is plump, round, and shiny.
- Keep rice grains in a cool, dark place with good wind flow. Cook rice within 2 weeks of purchasing.

2. Measure rice correctly.

- Be sure to use the measuring cup provided (1 cup is approx. 180ml = 0.18L)
- * Amount may vary depending on measuring cup.

3. Wash rice quickly by hand.

- Add water in one go, mix gently and remove the water.
- Wash the rice by kneading it by hand.
- Add the water, rinse and drain. Continue until the water runs clear.
- * If it is not rinsed enough, it becomes easy to burn and there will be a smell when it is kept warm.
- * If there is a lot of rice that is broken up, the rice will not be cooked well.
Drain the rice in a sieve, remove the broken up rice.

4. Soak the rice in water.

- If rice is cooked before it is soaked enough, the rice will be undercooked. Please soak rice for 30 minutes in Summer and 1 hour in Winter. If you are short on time, soak in warm water for 10 minutes.

5. Add water according to the water level marks.

- Add water as desired according to the type of rice, where it was produced and the season.
- * To cook soft rice, add water 1/4 below the interval of the water level mark.
Adding too much water may result in water overflowing from the steam vent (except for rice porridge).
- * **Water used to cook rice.**
 - Using purified water over tap water makes tastier rice.
 - Mineral water with a hardness level of less than 50 cooks good rice but if the hardness level is high, the rice will be dry and cooked with a yellow color.

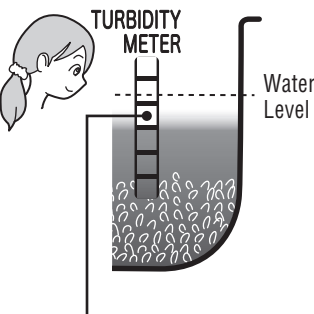
6. Mix well after it is cooked.

- Use the scoop to break up the rice from the bottom and remove the moisture.
- * If you do not break up the rice, the rice will harden.

Check line for washed rice

After washing with enough water, finish rinsing once you can see one interval space (white part) below the water level.

* If the water is murky, it will be hard to see the Washed Rice Check line.



Finish rinsing once you can see one interval space (white part).

How to Care

Please unplug and wait for it to cool before cleaning.

* Please clean every time after cooking or keeping warm.

After cleaning, please replace the inner lid correctly.

Do not use polishing powder, scourer, benzine or thinner.

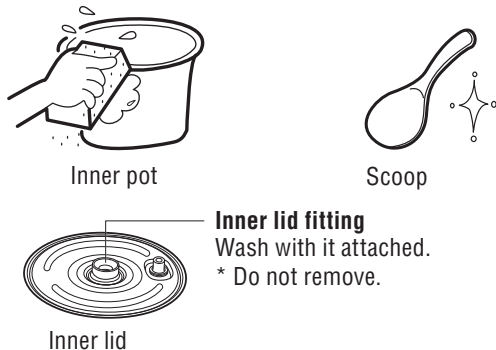


Inner pot/inner lid

Please clean with something soft such as a sponge after every use.

* After cleaning, please replace the inner lid correctly.

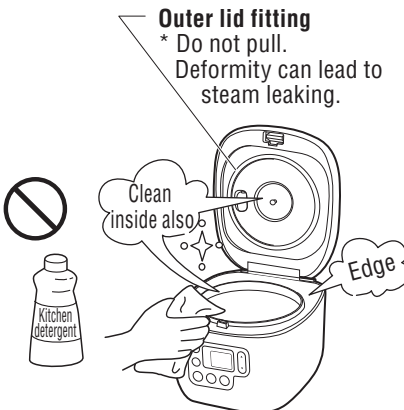
* Be careful not to deform the inner pot or lid.



Main body/outer lid

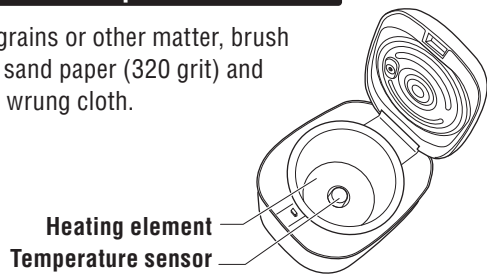
Wipe with a well wrung cloth.

*The edge collects water easily so wipe well.



Heating element/temperature sensor

To remove rice grains or other matter, brush lightly with soft sand paper (320 grit) and wipe with a well wrung cloth.



Steam vent

Wipe with a well wrung cloth after every use.



For long term use of the inner pot

Wash with a sponge and mild kitchen detergent.

Note

■ Be careful not to deform it.

■ Please follow below to avoid damaging the rim and inner fluorine coating.

- Do not wash rice with a blender.
- Use the scoop provided.
- Do not insert a spoon or other utensil.
- Do not use vinegar.
- Do not touch the rim of the inner pot with a metal sieve.
- Wash immediately if using seasoning to cook rice.
- * If the fluorine coating is damaged, it can lead to it swelling or coming off.

■ During use, the color may change inside but does not affect hygiene.

■ If there are any deformation or abrasion, please see the store where it was purchased.

■ The bottom of the inner pot is an important part which touches the heating element and temperature sensor.

If it becomes dirty or damaged, the rice may burn or not cook correctly.

■ When washing the rice inside the inner pot, place a cloth underneath so it doesn't get scratched.

■ Do not expose the inner pot to direct fire, heat in a microwave or use with an electrical appliance.

■ Even if the outer surface of the body becomes damaged, it shouldn't affect the cooking.

Consumable item The inner pot, inner lid fitting are consumable items (costs required).

- When it deteriorates or becomes damaged, please consult the store it was purchased.

Specifications

AC 230V (Usable regardless of 50Hz frequency.)

Energy Consumption				Weight	Cord Length
When cooking	Max. Width	Depth	Height		
380W	Approx. 208mm(8.2inch)	Approx. 254mm(10.0inch)	Approx. 186mm(7.3inch)	Approx. 2.4kg(5.3lbs)	Approx. 1.0m(3.3feet)

* Specifications may change without notice for product improvements.

Maintenance Check

Please check the following regularly for long term use.

Have you noticed any of the following?	Solution
• Deformities such as swelling, discoloration or damage to the power cord or plug. • The cord or part of the plug is unusually hot. • The electric current of the cord is irregular. • The main body is unusually hot or there is a burnt smell. • There is an abnormal sound or movement during operation.	Unplug and discontinue use immediately. Do not use and contact the store it was purchased to prevent malfunction or accidents.
• There is dirt or dust built up on the plug or socket.	Remove dirt or dust.

Troubleshooting

Please check below before repairing. If it is still not working, please consult the store it was purchased.

Problem	The rice doesn't cook.	The cooked rice is too hard/contains husk.	is soft or sticky.	is burnt with a dark brown color.	has a long cooking time.	The rice during the keep warm stage becomes hard.	turns yellow/has a strong smell.	During cooking the water overflows.	there is a lot of steam coming from around the cover.	Other	Page
Please check again.											
Is the water level/rice amount correct?		●	●	●	●			●	●	●	8-9
Is there any rice or other matter on the outside of the inner pot, heating element or temperature sensor?		●	●	●	●	●	●	●		●	4-8-13
Did you press the [COOK START] button while the Keep Warm light was on?	●										9
Did you break up the rice well after it finished cooking?		●	●			●	●				9
Did you choose the wrong menu?		●	●	●	●			●	●	●	8-10-11
Did you wash the rice enough?				●		●	●	●			8-9
Did the Rice Cooker become unplugged? Was there a blackout or loss of electricity?	●	●	●		●	●	●			●	7
Did you keep warm for more than 12 hours?						●	●				9
Is the inner lid covered?		●				●	●	●	●		8
Did you keep cold rice warm or top up the rice?						●	●				9
Is there anything such as rice stuck in between the inner lid and pot?		●				●	●	●	●		8
Did you set the timer correctly?										●	10-11
There is a sound during cooking.	• This is a ticking sound due to the micom adjusting the energy power. This is not a malfunction. • If there is water on the outer surface of the inner pot or inside the main body, it will make an unusual sound. This is not a malfunction.										8-9
There is a resin-like smell.	Have you just started using it? This will fade after use.										—
There is linear or wavy spots on the plastic part.	The linear and wavy spots are a result of resin that has formed. This is not a malfunction.										—

ENGLISH

Specifications · Maintenance Check · Troubleshooting



This product complies with the EMC and RoHS requirements of the European Community.



The symbol on the product, packaging, and/or accompanying document indicates that this product should not be disposed with normal household waste. This product shall be taken to the applicable collection point for recycling. The correct disposal of your old product will help prevent potential negative consequences for the environment and human health. For more information about recycling of this product, please contact the shop where you purchased the product, or your local authority.

Manufactured by:

RYOHIN KEIKAKU CO., LTD.

4-26-3 Higashi-ikebukuro, Toshima-ku, Tokyo, JAPAN

Imported to EU by:

MUJI EUROPE HOLDINGS LIMITED

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