



FUZZY RICE COOKER

HITACHI

INSTRUCTION MANUAL

MODEL : RZ-D10VF / RZ-D18VF

HOUSEHOLD



Mixed Rice with Chicken and Green Curry Sauce



Steamed Chicken Shanghai Style

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- Thank you for purchasing HITACHI Electric Rice Cooker
- Please read this instruction manual before use for the proper usage of this product.
Please keep this instruction manual for future reference.
















Important Safeguards

This product is for household use only. Do not use for industrial purpose.

 WARNING	Indicate a potential hazard that could result in death or serious injury.
 CAUTION	Indicate a potential hazard that may result in minor or moderate injury or damage to the appliance or property.

Symbol

The following symbols categorize and explain the level of hazard and damage caused when the precaution are disregarded. To fully benefit from this appliance, read carefully these instructions before using the appliance. Failure to do so could result in personal injury to you or damage to the appliance or property.

 WARNING	
Risk of burn injury with jumping out ingredients, blowing out hot water or by suddenly opened lid. To surely close the lid, push the center front of the lid until the "click" sound is made. Do not use this appliance for purposes other than the rice cooking and cooking menu described in Instruction Manual and Cooking Book.	Do not remove or change any parts of this appliance. Service such as repairing should be performed only by an authorized service representative. It may cause fire, electric shock or burn hazards. In case of service, contact the store where you purchased or customer service department of Hitachi company. 
Do not attempt to use pin, cord, wire or any other metal particles. It may cause electric shock or injury hazards due to malfunction. 	Use this product with a AC plug rated 5 A or higher alone. Do not use with another plug. When used with other appliances, abnormally heated branching part may cause fire hazards. 
Always keep cooker out of reach of children. It may cause electric shock, burn or injury hazards. 	Always keep the AC plug clean. It may cause fire. 
Do not operate any appliance with a damage cord or plug. It may cause electric shock, short-circuit or fire hazards. 	Make sure the plug fits fully to the socket. It may cause electric shock, short-circuit, smoke or fire hazards. 
Do not attempt to damage a cord in any manner and cord should not be attached near heating source. Damaged cord may cause electric shock or fire hazards. 	Use the product with 220 voltages AC outlet only. It may cause electric shock or fire hazards. 
Do not open the lid while cooking. It may cause burn hazards. 	Avoid immersing the main body in water or putting water in any part of the body. It may cause electric shock or short-circuit hazards. 
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. 	Avoid using wet hands to plug in or unplug. It may cause electrocution. 
	Do not touch the steam vent while using. It may cause burn hazards. Keep cooker out of reach of children. 

Symbols



This symbol indicates cautions (including dangers or warnings). Concrete descriptions are inside of or next to the mark.















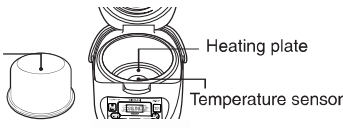
This symbol indicates "prohibition". Concrete descriptions are inside of or next to the mark.



This symbol indicates "compelling". Concrete descriptions are inside of or next to the mark.

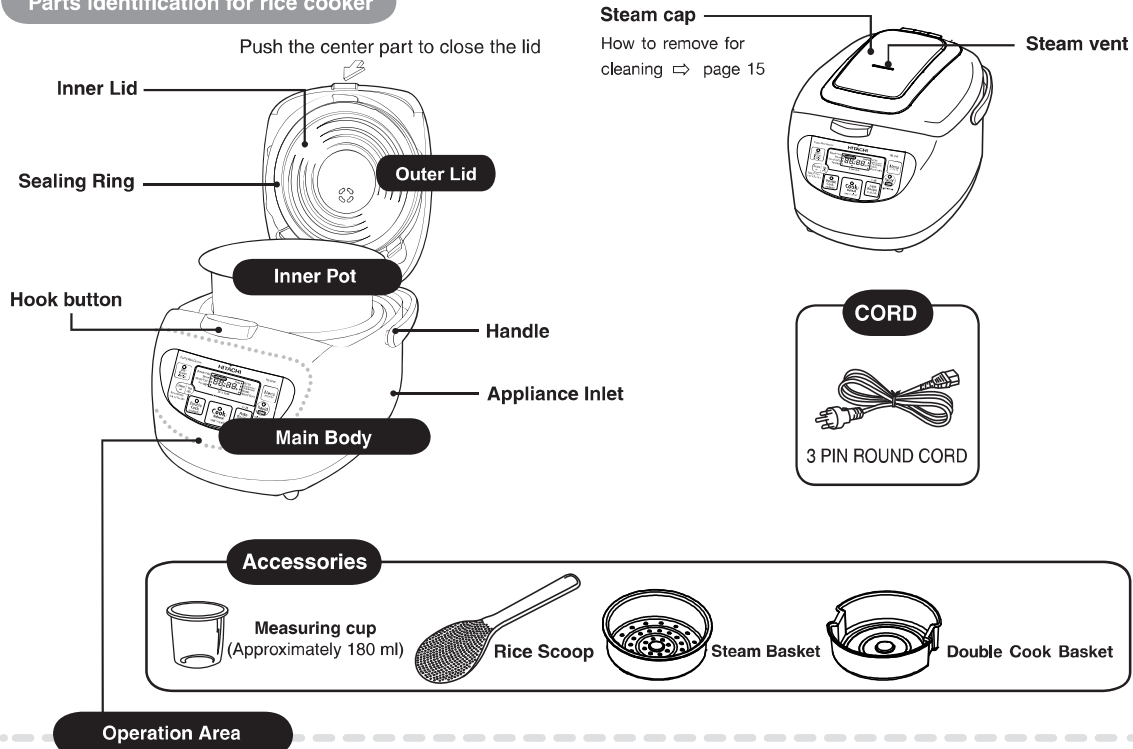
Before Using

 CAUTION	
Never use near water or fire. It may cause electric shock or electric leakage. 	Unplug from the socket when not in use. It may cause electric shock, electric leakage, burn or injury due to degraded insulating.  Unplug
Do not place the cooker on unstable surface or flammable surface such as a carpet or tablecloth. It may cause fire. 	Remove the plug from the plug socket by pulling on the plug itself, rather than on the cord. It may cause electric shock, short-circuit, burn hazards. 
Use only the dedicated inner pot. It may cause heating or malfunction. 	Holding the plug while removing the cord. Pulling the cord can cause skin injury. 
Do not touch lid release button when moving the cooker. Opening lid may cause injury or burn hazards. 	Maintenance should be done after the cooker cooled down. Touching hot part may cause burn hazards. 
Do not place the cooker close to house wall or any other furniture. Do not place the cooker inside kitchen storage cabinet because it may cause accumulated steam. Steam or heat may damage such as discoloration or deformation of wall or furniture. 	The appliance normally cleaned after use. 
	Do not touch hot parts such as inner pot or steam vent while using or cooking. It may cause burn hazards.  Do not touch

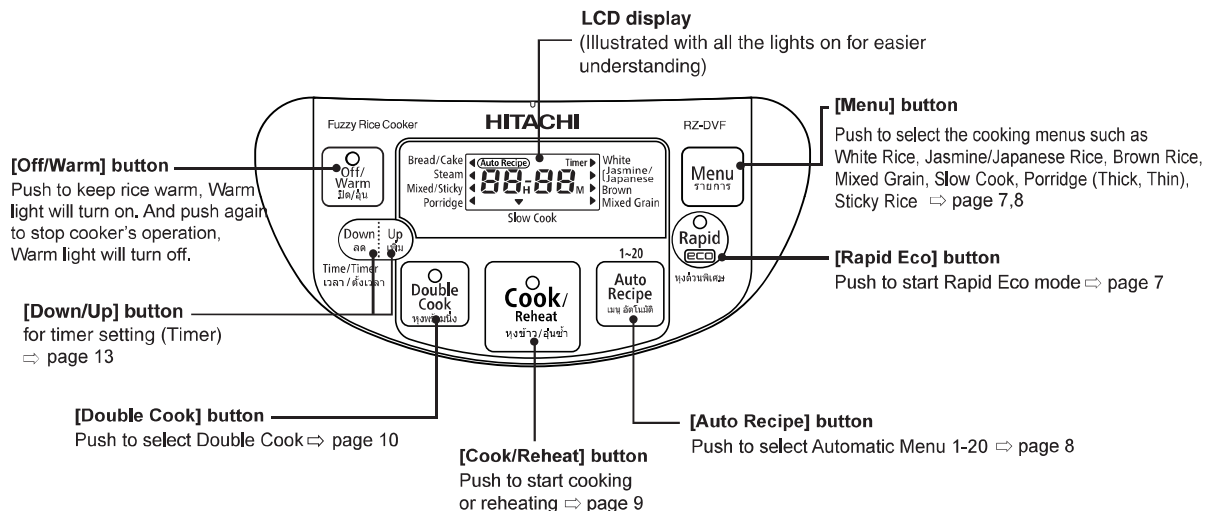
ATTENTION	
<ul style="list-style-type: none"> • Do not place a damp cloth on the cooker. It may cause discoloration, deformation or malfunction. • Do not stand the handle or move the cooker while cooking. Steam may cause burn hazards. 	<ul style="list-style-type: none"> • Eliminate any foreign object at the bottom of inner pot, or on heating plate or temperature sensor. It may cause malfunction or improper cooking. <div>  <p>Bottom of inner pot Heating plate Temperature sensor</p> </div>
<ul style="list-style-type: none"> • Avoid direct light or oil. It may cause discoloration, deformation. 	<ul style="list-style-type: none"> • Do not put the inner pot in contact with fire or use it in a microwave oven. It may damage coated surface.

Parts Identification

Parts identification for rice cooker



Operation Buttons



Remark Cook button has ◉ convex marks for vision impaired people.

Hints and Tips for Tasty Rice

Hints and tips for tasty rice

Measure rice correctly

- Please use the attached measuring cup to measure rice.
- Measuring rice bins may measure differently from the measuring cup in some cases.

Clean rice quickly and adequately

- Rice absorbs the first water quickly. Drain the first rinse water immediately so that the rice doesn't smell like rice-bran.
- After cleaning, rinse the rice until water becomes clear.

Stir rice after cooking

- Stir the rice at the bottom of inner pot without pressuring it. This will evaporate extra water and make it tasty.
- You should stir rice even if you want keep it warm after cooked.

Warming up the rice with good taste

Avoid the following in order to warm up the rice with good taste

- Warm the cooked rice over 12 hours
- Re-warm cold rice again or add rice
- Warm up rice with a rice scoop inside
- Warm up other rice than rice cook (including sticky rice, brown rice, porridge (thick, thin), Mixed rice))
- Warm up the cooked rice without cleaning well

Small amount of rice

- When only small amount of rice is left, pile it at the center of inner pot. (This will prevent the rice from being dry or wet)

Note


- When you keep rice cook warm over 12 hours, or for other kinds of rice, you can keep the rice tasty by wrapping it with plastic wrap and warm it with microwave oven every time.
- Stirring the rice occasionally during keeping warm can keep it tasty.
- When warming the rice cooked by other appliances, push Warm button to warm the inner pot before putting the rice in.

Knowledge for Rice

Water amount and different kinds of rice

- Fill water to suit each kind of rice and the way you like to cook.

KIND OF RICE	WATER LEVEL	MENU
Jasmine rice	According to the scale of Jasmine rice	Jasmine rice
Japanese rice	According to the scale of Japanese rice	Japanese rice
Tahaeng rice Saohai rice Chaowang rice	According to the scale of White rice	White rice
Mixed rice	According to Mixed Grain Table	Mixed Grain

- Rapid  is the menu to cook less than 5 cups of rice for RZ-D18VF in shorter time, within 30 minutes and less than 4 cups of rice for RZ-D10VF. Heating and steaming time is set shorter than regular cooking time; the rice may be slightly harder or less tasty. We recommend using Cook Program unless you are in a hurry.

Why cooked rice is burned?

Rippen rice should be pour water off for good scent and taste. If you prefer not to have burn, clean the rice very well so that it does not have any rice-bran left on the surface. White rice and other kinds of rice (not fragrant (jasmine) rice) tend to have burnt part more often.

Mixed Grain

Type	Mixed ratio	Water level	Menu	Maximum amount of cooking	
				1.0 L	1.8 L
Jasmine rice : Sticky rice (Fragrant) : Red rice : Brown jasmine rice	3 : 1	Jasmine rice (Fragrant)	Mixed Grain	5 cups	10 cups
	3 : 1	Brown rice	Mixed Grain	4 cups	7 cups
	1 : 1	Brown rice	Mixed Grain	4 cups	7 cups
Brown jasmine rice : Sticky rice : Khao Tah Haeng	3 : 1	Jasmine rice (Fragrant)	Mixed Grain	5 cups	10 cups
	1 : 1	Brown rice	Mixed Grain	4 cups	7 cups

Type of Mixed rice Jasmine rice (Fragrant) : Sticky rice Mixed ratio 3 : 1 mean Jasmine rice (Fragrant) 3 cups : Sticky rice 1 cup

Note

After cooking Jasmine rice (Fragrant) : Brown rice and Brown rice : Khao Tah Haeng, you should warm for 10-15 minutes. It will make soft rice and good taste.


Preparation for Cooking

Example : When cooking 3 cups of rice in Rice cooker menu

1 Measure rice with the attached measuring cup

- One exact cup measures approximately 180 ml

less exactly more



2 Clean rice

- Use plenty of water to stir rice and drain it immediately.
- Repeat the procedure "Clean ⇨ Rinse" until the water become clear.

Note


- The inner pot can be used for cleaning rice, but it is recommended to use a separate bowl to clean rice. The fluorine coating of inner pot will be more durable.
- Rinse it well. (It may burn the rice or add rice-bran odor)
- Use hands to clean rice, not a dasher.
- When cooking seasoned steamed rice, it cannot reach up to the maximum rice level. (4 cups for type 1.0 L and 7 cups for type 1.8 L)

Cause of Overflow

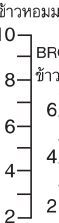
- Overflowing while cooking rice may cause by washing not clean enough or pour too much water.

3 Pour water to the level suited with type of selecte rice.

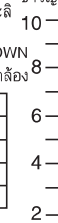
WHITE
ข้าวขาว



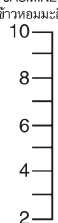
JASMINE
ข้าวหอมมะลิ



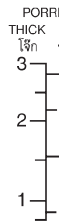
JAPANESE
ข้าวญี่ปุ่น




JASMINE
ข้าวหอมมะลิ



PORRIDGE
โจ๊ก



STICKY
ข้าวเหนียว



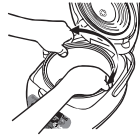
Note

- Water levels are only rough standards. You can adjust amount of water as you desire. For sticky rice, the amount of water specified above uses for Kiew Ngoo sticky rice. The amount of water can be adjusted according to kind of rice.
- Flatten out the surface of rice and adjust the water level. (It may cause uneven cooking)
- Do not use hot water. (It may cause wet rice)
- It may cook rice too wet when using too much alkaline water.
- Do not use Rapid Cook menu for other than white rice and fragrant (jasmine) rice, including sticky rice, porridge, brown rice.

<Water level>

SELECT	MENU	RICE TO BE USED	WATER LEVEL
COOK	WHITE RICE	Taheang rice, Saohai rice Napee rice, Long-grain rice	WHITE
	JASMINE RICE	Jasmine rice	JASMINE
	JAPANESE RICE	JAPANESE RICE	JAPANESE RICE
	STICKY RICE	Glutinous rice	STICKY
	BROWN RICE	Brown rice	BROWN
	PORRIDGE	Taheang rice, Saohai rice Napee rice, Long-grain rice, Jasmine rice (Fragrant)	PORRIDGE (Thick, Thin)
	Mixed Grain	See detail in page 5	See detail in page 5
Rapid eco	WHITE RICE	Taheang rice, Saohai rice Napee rice, Long-grain rice,	WHITE
	JASMINE RICE	Jasmine rice (Fragrant)	JASMINE
	JAPANESE RICE	JAPANESE RICE	JAPANESE RICE

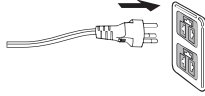
4 Place the inner pot into the body



Note

- Dry the inside and the bottom of inner pot and wipe any foreign object.
- Make sure that the pot has direct contact with the heating plate. Keep turning it slightly until it fits.

5 Close the lid and plug in the cord.



Note

- Make sure that the inner lid and steam cap are attached.
- Close the lid slowly until you hear clicking sound.

- How to Cook Rice

▼

See P.7

How to Use Auto Recipe

▼

See P.8

How to Warm Rice

▼

See P.9

How to Double Cook

▼

See P.10

How to bake a cake

▼

See P.11

How to slow cook

▼

See P.12

How to Set Timer

▼

See P.13

How to steam Manually

▼

See P.14

How to Cook Rice

White rice, Jasmine rice, Japanese rice, Brown rice, Mixed Grain, Porridge (Thick,Thin), Sticky rice

Cooking time

- * Power supply 220V, Room temperature 25 °C, Water temperature 25 °C.
 - * Cooking time depends on voltage, room temperature, water temperature and water level including type of rice.
- Cooking time (approximately in maximum minute)

White rice	Jasmine rice	Sticky rice	Brown rice	Porridge	Rapid Eco Cook
45~50	40~45	30~55	70~90	60~80	30
					RZ-D10VF 4 Cup of rice RZ-D18VF 5 Cup of rice

Note : For Rapid Eco cook program with rice more than 2 cups, cooking time may increase.

1

Push [MENU] button to select the menu.

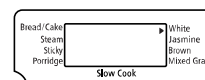


■ When plug is in, current menu setting will be displayed.

■ Each time [Menu] is pushed,

▶ mark will show Jasmine rice/Japanese rice/Brown rice/Mixed rice/Porridge (Thick,Thin)/Sticky rice.

- The cooker always starts initial setting with White rice menu.
 - The cooker will not remember the setting when you select White → Jasmine → Brown → Mixed Grain → Slow Cook Porridge → Sticky → Steam → Cake.
- It will be set back to White rice next time.

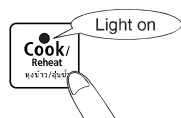


2

There are 2 cooking method selections as following:

2.1 Normal cooking

- Push [Cook] button



2.2 Rapid eco cooking

- Push [Rapid eco] button



You will hear melody and it will start cooking.

- * (Normal cooking and super rapid cooking have different melodies.)

■ When [Cook] or [Rapid eco] button is pushed, the time will not be shown. You will hear the melody and it will start cooking. (Normal cooking and rapid eco cooking have different melodies.) At steaming stage, the time left (min.) will be displayed as below and will count down by a minute.

Method Type	Normal cooking	Rapid eco cooking
White rice	10	5
Jasmine rice	15	
Japanese rice	15	5
Brown rice	10	
Sticky rice	5	-
Porridge (Thick/Thin)	10	-

Note for White rice cooking

- Each time after plugging, you could select cooking method immediately by pushing [Cook] button for normal cooking and pushing [Rapid] button for super rapid cooking.

3

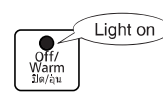
Stir the rice as soon as it is cooked and you hear the melody.

Keeping warm

- Though it could keep the rice warm over 12 hours. It is not recommended to do so, because it may cause odor and discoloration.
- Warming may cause dew drops accumulation inside of lid, inner lid or inner pot. This prevents the rice from getting dried, it is not the cooker's malfunction.

■ Warm light will be on and warming system will automatically work. Please enjoy the rice as soon as possible after it is cooked.

- LCD display will show passed warming time from 0 h to 12 h. (When it reaches the 13th hour, it will be displayed same as when cooking is started.)



- If the rice is not stirred properly, it may absorb steam and become too glutinous or hard.
- You may see a slight dimple in the center of cooked rice, or white and soft rice where it contacts the inner pot.

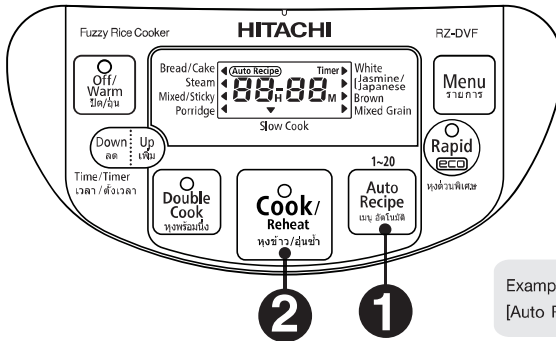
When rice is cooked, it will be automatically switched to warming operation. If you do not want to warm, push ⇒ [Warm] button and unplug.

Before Using

How to cook rice

How to Use Auto Recipe (20 Cooking Menus)

- Time and method of cooking, please refer to Auto Recipe Cook Book.

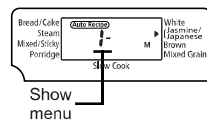
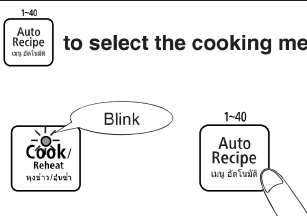


Warning

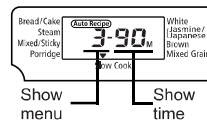
- Do not use for other purpose than cooking as specified in the Cook Book.
- Do not open the lid while cooking, if it is necessary, press Off button to stop procedure and open the lid. (Be careful risk of skin burn)

Example,
[Auto Recipe] Menu 3, Set time 91 minutes.

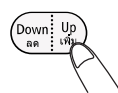
1 Push to select the cooking menu.



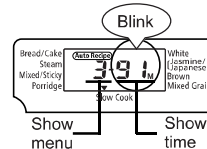
- Each time you press [Auto Recipe], the number of menu will move one by one, starting from 1 to 10 and recirculate to 1 again.



- Timer can be applied to some menu, which you can see in the Cook Book appendix.

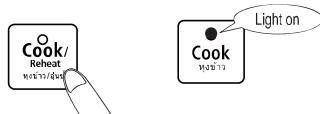


- Each time you press [Up] the time will increase by 1 minute or press [Down] the time will decrease by 1 minute.



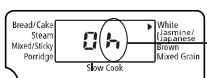
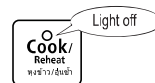
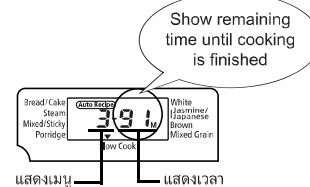
- Time of cooking depends on each menu. Please see the manual before setting the proper time.

2 Push the melody (warning sound) will ring. Start heating.



- [Cook] light will be on.
- The melody (warning sound) rings, the cooking is finished. Put the cooked food in other container.

Note: Do not warm or keep the cooked food in the pot (fluorine coating on the inner pot may be damaged).



The hour is shown as 04

How to Warm Rice

Tip for keeping rice and tasty

- After cooking is finished, the cooker will automatically change it to "Warm". If the warming, generates smell or makes the rice sticky, "Warming" advice is as follows :

Type of rice	Cooking mode	Warming	
WHITE	WHITE	<ul style="list-style-type: none">After the cooking is finished, the cooking mode will change to Warm automatically (WARM light is on).	<ul style="list-style-type: none">The Warm Mode can run 24 hours. Warming for more than 24 hours can cause odor or color changing.
JASMINE JAPANESE	JASMINE JAPANESE		<ul style="list-style-type: none">Do not Warm. (Warming may affect quality, smell or consistency of the rice).
BROWN	BROWN		
STICKY	STICKY		
MIXED	MIXED RICE		
WHITE BROWN	PORRIDGE		
		<ul style="list-style-type: none">To stop Warming, press [off] (Warm light will be off).	

- Warming may accumulate moisture inside the lid, inner lid or inner pot. This prevents the rice from getting dried, it is not classified as the cooker malfunction.

Tip for Warming tasty rice

- Stir rice occasionally while Warming.
- If the rice quantity is low, accumulate the rice in the middle of the pot (to prevent the rice from getting dried or get clumped).
- Use as less time for warming as possible. Do not warm rice more than 24 hours (in case of warming more than 24 hours can cause odor or color changing).
- Do not warm other rice than White rice, Jasmine rice, Japanese rice (Brown, Porridge, Mixed / Sticky).
- Stir rice well before warming. Do not leave rice scoop in the pot while warming and do not reheat the cold rice.
- You can keep the rice tasty by wrapping it with plastic wrapping paper and warm it in microwave oven.



How to cook rice

How to Reheat the rice in Warm mode

- You can warm the rice again if the rice becoming cool.
- It is recommended that the rice level should be lower than level 3 of water level of [WHITE RICE].

1 Stir rice occasionally during warming and keep the surface flat.

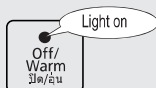
Note: Do not warm the rice many times (it may cause the rice to get dried or even burned).

2 Press  while warming.

- [COOK (REHEAT)] light blinks
- New warming mode will start automatically in around 10 minutes.

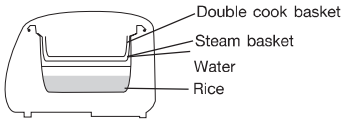
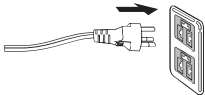


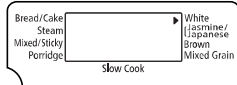
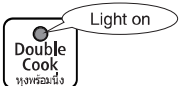
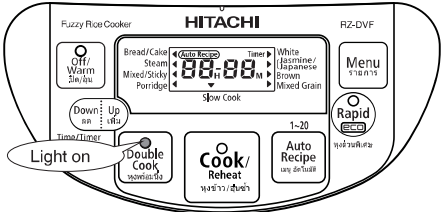


- When the rice is still hot after cooking or when the rice has been cooled down, the warning sound will beep and you cannot warm the rice again).

3 After the cooking is finished, cooker will change to warm automatically. Warm light will be on.







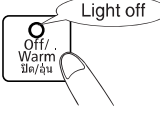
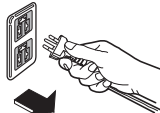
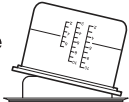
- To stop warming, press OFF (Warm light will be off)

How to Double Cook Program


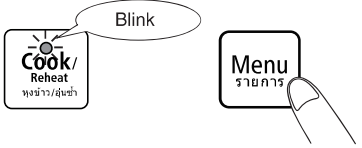
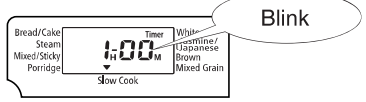

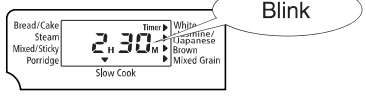
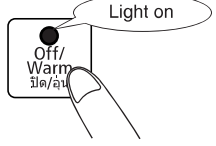


1	<p>Prepare the rice and food to be the steam.</p>	<ul style="list-style-type: none"> ■ Preparation for cooking ⇨ page 6 ■ Preparation for steaming food ⇨ page 27-31 ■ Amount of rice for Double Cook Program <ul style="list-style-type: none"> 2 cups of rice for type 1.0 L 3 cups of rice for type 1.8 L
2	<p>Place the inner pot into this appliance and put the food to be steamed in the Double Cook basket.</p> 	<ul style="list-style-type: none"> ■ Dry the inside and the bottom of inner pot and wipe any foreign objects. ■ Make sure that the inner pot contact directly with the heating plate. Keep moving slightly until it fits.
3	<p>Close the lid and put the plug in the wall socket.</p> 	<ul style="list-style-type: none"> ■ Each time the plug is in, the mark will show ▶ White rice  <ul style="list-style-type: none"> ■ Make sure that the inner lid and steam cap are attached. ■ Close the lid slowly until you hear clicking sound.
4	<p>Push on [Menu] button to select [White Rice] or [Jasmine Rice]</p> 	<ul style="list-style-type: none"> ■ Double Cook mode is only available with [White Rice] or [Jasmine Rice] ■ Double Cook button will not blink with other modes. 
5	<p>Push [Double Cook] button Melody is played when the cooking is started. (Type of melody differs from that of [Normal Cooking] and [Double Cooking]).</p> 	
6	<p>When the [Double Cook] mode is completed. [Double Cook] button is turned off and [Keep-warm] light will be turned on.</p>  <ul style="list-style-type: none"> * Open the lid and take out the steam basket * Stir the rice as soon as it is cooked. 	<ul style="list-style-type: none"> ■ [Keep-warm] light will be turned on and Keep-warm mode automatically starts. ■ Please enjoy tasting the freshly cooked rice. ■ How to use [Keep-warm] mode ⇨ page 7 

When the rice is cooked, [Keep-warm] mode starts automatically. If you do not want to use [Keep-warm] mode, please put  button and unplug the power cord.

How to Bake a Cake

1	Prepare the ingredients for a cake, the amount depends on size of the cooker which indicated in cooking book page 26	
2	Spread butter around the inside and the bottom of the inner pot to prevent the cake to be stuck.	
3	Pour the ingredients into the inner pot.	
4	Place the inner pot into the cooker.	<ul style="list-style-type: none"> ■ Dry the inside and the bottom of inner pot and wipe any foreign objects. ■ Make sure that the inner pot contact directly with the heating plate. Keep moving slightly until it fits.
5	Close the lid and plug in the cord.	<ul style="list-style-type: none"> ■ Make sure that the steam cap are attached. ■ Close the lid slowly until you hear clicking sound.
6	Push [Menu] button to select "Cake"	<ul style="list-style-type: none"> ■ Each time  is pushed ► mark will show the menu and will be shifted one menu at a time White rice → Jasmine rice/Japanese rice → Brown rice → Mixed Grain → Slow Cook → Porridge rice → Sticky rice → Steam → Cake 
7	Push [Down/Up] button to set the time for "Cake"	<ul style="list-style-type: none"> ■ Each time you push [Up] button, time will increase 5 min. or each time you put [Down] time will decrease 5 min. For the example, timer is set to 40 min. for cake. 
8	Push [Cook] button.	<ul style="list-style-type: none"> ■ You will hear melody and cooking light will be on. Then it will start baking cake with the setting time. ■ LCD will show time left which decrease by one minute. ■ During baking, do not open the lid, the cake will be uncooked. <div> Note <ul style="list-style-type: none"> • For baking duration: Refer to the attached Cooking Book. </div>
9	When the cake is cooked, you will hear melody. Cooking light will be off, Warm light will be on instead. Push  button to cancel cooking operation. Then open the lid immediately.	
10	Unplug the cord and keep it well.	
11	Lift up the inner pot from the cooker and left until it is cooled down, around 3-5 min. Then put the pot upside down on a tray or any prepared vessel.	<ul style="list-style-type: none"> ■ To remove a cake from the inner pot, you should wear heat-protection gloves or use a piece of cloth to carry the inner pot. 
12	Decorate the cake as your desire.	

How to Slow Cook

1	Prepare the ingredients for slow cooking, the amount depends on size of the cooker which some menus are described in cooking book page	
2	Pour the ingredients into the inner pot.	
3	Place the inner pot into the cooker.	<ul style="list-style-type: none"> ■ Dry the inside and the bottom of inner pot and wipe any foreign objects. ■ Make sure that the inner pot contact directly with the heating plate. Keep moving slightly until it fits.
4	Close the lid and plug in the cord.	<ul style="list-style-type: none"> ■ Make sure that the steam cap are attached. ■ Close the lid slowly until you hear clicking sound.
5	Push [Menu] button to select [Slow Cook].	<p>■ Every time  is pushed, Menu selection mark will be Shown with the order : White rice → Jasmine rice/Japanese rice → Brown rice → Mixed Grain → Slow Cook. Mark ▶ will shifted one menu at a time until it reach Slow Cook</p> <div>   </div> <p>and ▼ mark will be shown at “Timer” position and time setting for slow cooking will be blinked with cook light blinking while setting time.</p>
6	Push [Down/Up] button to set the time for slow cooking.	<p>■ Each time you push [Up] button, time will increase 30 min. or each time you put [Down] time will decrease 30 min. For the example, timer is set to 2 hours 30 min for slow cooking</p> <div>   </div> <div> <p>Note</p> <ul style="list-style-type: none"> • For Slow cook duration: Refer to the attached Cooking Book. </div>
7	Push [Cook] button.	<ul style="list-style-type: none"> ■ You will hear melody and cooking light will be on. Then it will start slow cooking with the setting time. ■ LCD will show time left which decrease by one minute. <div>   </div> <ul style="list-style-type: none"> ■ When slow cooking reaches the setting time, cooking light will be off, warm light will be on and there will be buzzer sound to show cooking is finished.
8	Unplug the cord.	<ul style="list-style-type: none"> ■ After slow cooking is finished, do not open the lid immediately. Please wait for 2-3 minutes. After using the cooker, always push [Off/Warm] button  and unplug for safety.

How to Use Timer

When you set the time to finish (Programmed Cooking)

You can program the time within the maximum 12 hour 30 min.

Note

- Programmed Cooking can be used for White rice, Jasmine rice, Brown rice, Mixed Grain rice, Porridge and Sticky rice.
- Please do not use Programmed Cooking for seasoned steamed rice or rice mixed with other ingredients, since they may not be properly cooked or not appetizing.

(Example) Current time is 7.00 PM. We want to finish Programmed Cooking for tomorrow at 6.30 AM. Therefore, timer should be set to 11 hours 30 min. according to time difference between time to finish and current time.

1 Push [Down/Up] button according to time difference.



Select menu

- Each time you push [Down] button, time will decrease 30 min. Or each time you push [Up] button, time will increase 30 min. For the above example, timer is set to 11 hours 30 min.



- Cook button light and LCD display will blink while timer is setting.

2 Push [Cook] button.



Note

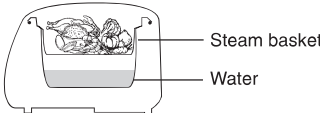

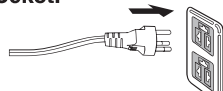
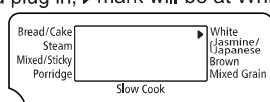
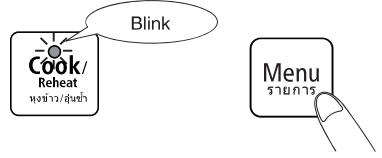

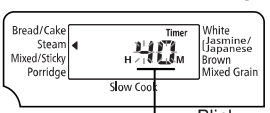

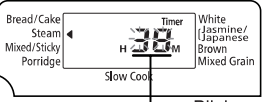
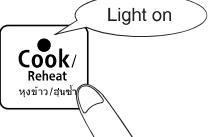

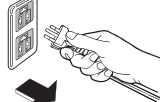

- You could not program cooking unless you push [Cook] button to turn on the cooker.

- Push [Cook] button, timer will start working. Cooking light will be off and there will be buzzer sound.
- LCD will show time left which decrease by one minute.
- When rice is cooked, warm light will be on and there will be buzzer sound to show cooking is finished.

Tips

- Push [Off/Keep Warm] button to cancel programmed setting.
- Unplugging after setting timer will cancel the setting and timer will return to initial setting.
- Finishing time may slightly different from the set time depending on water temperature, room temperature, voltage or water level.

How to Steam manually

1	Steaming Other 	<ul style="list-style-type: none"> • Fill water into the inner pot • : 1.0L at water level 3 cups (Jasmine rice) • : 1.8L at water level 4 cups (Jasmine rice) • Put the steam basket in the inner pot. • Put vegetable or food in the steam basket. • How to place the inner pot. (See details page 6)
2	Steaming Sticky Rice Preparation of steaming Sticky Rice Measure the sticky rice with supplied measuring cup.	<ul style="list-style-type: none"> • Fill with enough water, rinse the rice. Then pour the water immediately. • Repeat the process "rinse ⇨ pour" until the water is clear. • Soak the rice in the clean water for 1 hour.
3	Steaming Sticky Rice  <p>※ Before cooking, soak the Sticky Rice in water for 1 hour.</p>	<ul style="list-style-type: none"> • Fill water into the inner pot • : 1.0L at water level 3 cups (Jasmine rice) • : 1.8L at water level 4 cups (Jasmine rice) • Place the damp cheesecloth into the steam basket and put the steam basket in the inner pot. • Put the soaked rice into the steam basket. • Fold the ends of cheesecloth over the rice and close the lid. (If do not use the cheesecloth, cannot cook Sticky Rice well.)
4	Plug into the socket. 	<ul style="list-style-type: none"> • Every time you plug in, ▶ mark will be at White rice position. 
5	Push [Menu] button to select [Steam]. 	<ul style="list-style-type: none"> • Each time  is pushed, ▶ mark will show the menu and will be shifted one menu at a time White rice → Jasmine rice/Japanese rice → Brown rice → Mixed Grain → Slow Cook → Porridge (Thick/Thin) → Sticky rice → Steam → Cake • "Timer" message will be shown and time setting for slow cooking will be blinked with cook light blinking while setting time. 
6	Push [Down/Up] button to set the time for steaming. 	<ul style="list-style-type: none"> • Each time you push [Up] button, time will increase 1 minute or each time you push [Down] button, time will decrease 1 minute. For the above example, the steaming time is set for 30 minutes. 
7	Push [Cook] button. 	<ul style="list-style-type: none"> • You will hear melody and cooking light will be on. The show time for steaming will stop blinking. Then it will start steaming with the time. • At the time of water in inner pot is boiled, setting timer starts. And LCD will show time left which decrease by one minute. • When steaming reaches the setting time, cooking light will be off, warm light will be on and the buzzer sounds to show that steaming is finished. 
8	Unplug from the socket. 	<ul style="list-style-type: none"> • After steaming is finished, do not open the lid immediately. Please wait for 2-3 minutes. • After using the cooker, always push [Off/Warm]  button and unplug for safety.


Clean and Care

Cleaning method for rice cooker model RZ-D10XF/RZ-D18XF

- Make sure that you unplug cooker and the body is cold for maintenance.
- Avoid using benzene, thinner, polishing powder or scrub brush to clean the cooker. (It may damage the surface.)

Body/Lid

Wipe with damp cloth.

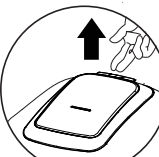
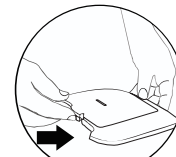
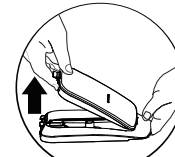


Steam cap (Wash every time after use)

Remove from main body to wash with soft material such as sponge by use dish soap.

■ How to remove

- ① Remove steam cap from the lid
- ② Remove steam cap from the steam cap

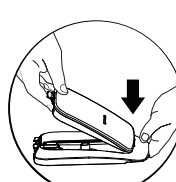
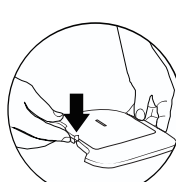
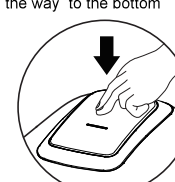
Rice Scoop/Measuring Cup/Steam Basket/Double Cook Basket

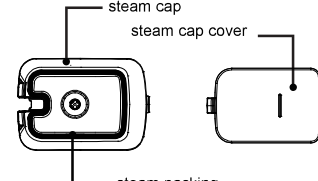
Wash with soft material such as sponge by using dish soap.

③ Cleaning

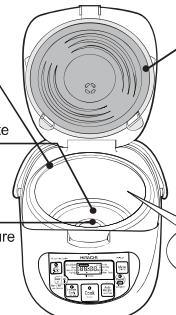
■ How to attach

- ① Insert the claw and lock into the
- ② Press steam cap cover into the steam cap
- ③ Insert steam cap to the lid



Due drops should be wiped after every usage.



Remove rice or stickiness from the inner lid, since it may cause rice being dried out while warming.

Heating Plate Temperature Sensor

If there is rust on heating plate or temperature sensor, use fine sandpaper (No. 600) to rub it off and then wipe with damp cloth.

Heating Plate

Temperature Sensor

Wipe inside as well

Inner Pot


Wash with soft material such as sponge. When it doesn't get cleaned, use mild detergent (Dish detergent)

Note

- It may not cook properly if the inner pot is deformed. To avoid that, handle it with care.
 - To avoid damaging fluorine coating
 - Use attached rice scoop
 - Do not wash it with spoons or bowls in
 - Do not use vinegar
 - Do not scrub inside with polishing powder or scrubbing brush
 - Clean rice in another container
 - Fluorine coating will be worn by repetitive use, handle it with care
- While using inner pot, no-evenly coloring may occur, which will not effect with rice cooking or your health.

Problems and Solutions

Please check the following points before contacting to the repair service.

Problem		Check points/When...													
			Page to refer	Amount of rice of water level is wrong	Did not rinse rice	The bottom of inner pot is deformed, or foreign object are attached to temperature sensor	Rice is stuck to the rim of inner pot or inner lid	Did not clean inner pot or inside of the lid	Forgot to attach steam cap	Select a wrong menu	Open the lid while cooking	Power failed	Used start-burst connection, or extension cord	Did not stir rice well	Warmed rice over 12 hours, or warmed other rice than rice cook
			5.6	5.6	6.15	6.15	15	6	7.8	6	—	—	7	5.7	—
Cooked rice	Is too hard		●		●	●			●	●	●	●	●		
	Is half-cooked		●	●	●	●			●	●	●	●			●
	Is too soft		●		●				●	●	●	●	●		
	Has odor			●			●								
Badly burn				●	●				●			●			
Boiled over			●	●	●	●	●	●	●						●
Steam leaks from the place other than steam vent						●									
Warm rice	Has odor			●			●				●		●	●	●
	Is yellow		●	●	●	●		●					●	●	
	Hardened		●			●		●					●	●	●
Warming temperature is too low															●
Too much dew drops											●		●		●
Water overflowing while cooking			●	●											
Cannot operate with buttons			<ul style="list-style-type: none">Is it fully plugged? ⇨ Insert a plug into outletIsn't Warm light on? ⇨ push  and operate with buttons again												
The cooker makes sounds when in use			<ul style="list-style-type: none">It may make clicking sound while cooking, soaking or warming. It is not malfunction.Steam makes sound occasionally while cooking. It is not malfunction.												
It has odor while cooking			<ul style="list-style-type: none">It may have odor after you purchased the product until you really cook for the first time. It will vanish as you use it.												
Lid is impossible/hard to close			<ul style="list-style-type: none">Make sure ther is not rice stuck to the rim of inner pot or inner lid.												

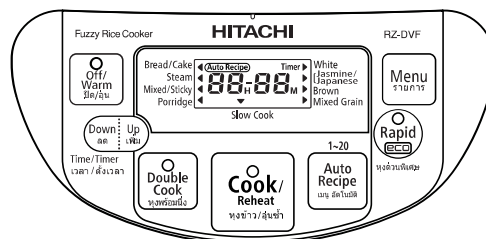
- After checking all the points above and you still experience problems, please contact the store Where you purchased the product.
- If inner pot is deformed or its fluorine coating is damaged, please purchase new one.
- If H1~H7 shown on the LCD display, please contact the store where you purchased the product.

When a power failure occurs

- When a power failure occurs while cooking or warming rice, the Rice Cooker will stop working and the LCD display will go Off. (nothing showing in the display)
- When power returns, a flashing "--" mark will inform you that there was a power failure and the Rice Cooker has stopped.
- The "--" mark will disappear if you push the [Off/Warm] button.
- If the rice is not cooked yet, push [Cook/Reheat] button to start cooking again.
- If the rice is already cooked and you want to keep the rice warm, push [Off/Warm] button once and warm light will turn on.

Note

- When rice is not cooked well, check the LCD display every time. If "--" mark is flashing. Rice Cooker is functioning normally by signaling a power failure.
- In case of long period of power failure and when the temperature of rice is low, the "--" mark may not appear. Therefore, any time the rice is not cooked well, try cooking again.



Cooking Book (For Auto Recipe Program)

MENU
1

Mixed Rice with Chinese Chicken Sausage



Ingredients [4-5 servings]

- 2 cups jasmine rice
- 3/4 cup chinese chicken sausage cut into 3/4 inches long
- 1/4 cup carrot, diced
- 1/3 cup green bean, cut into pieces
- 1/2 cup cooked Lotus seeds
- 2 tablespoons soaked dried shitake mushroom, finely sliced
- 10 finely sliced ginger
- 5 cloves garlic, crushed
- 3 coriander roots, crushed
- 2 tablespoons seasoning sauce
- 3 tablespoons mushroom sauce
- 1/4 teaspoon salt
- 1 teaspoon sugar
- 1/2 teaspoon ground pepper
- 1 3/4 cups stock or plain water
- 2 tablespoons vegetable oil
- 1 teaspoon sesame oil

For Decoration

- 1 bunch coriander leaves

Instruction

1. Rinse the rice well and drain in a colander. Set aside.
2. Put all the ingredients in the inner pot. Stir to combine. Press [Auto Recipe] button. Select 1. Press [Cook] button.
Rice will be cooked when [Off/Warm] button light is green. Fluff the rice to loosen. Dish up rice on a serving plate. Sprinkle with coriander leaves and serve hot.

MENU
2

Chicken Rice



Instruction

1. Mix jasmine rice with glutinous rice and rinse well. Place in a colander and set aside.
2. Put all the ingredients in the inner pot. Stir to combine. Close the lid. Press [Auto Recipe] button. Select 2. Press [Cook] button.
Rice will be cooked when [Off/Warm] button light is green. Fluff the rice to loosen. Dish up rice on a serving plate. Cut chicken into pieces and place on top. Serve with coriander leaves and sliced cucumbers and fermented soybean sauce.

Ingredients [4-5 servings]

- 1 3/4 cups jasmine rice
- 1/4 cup glutinous rice
- 500 grams chicken thigh, bone attached
- 3 coriander leaves
- 8 sliced ginger
- 5 big cloves garlic
- 1 tablespoon vegetable oil
- 2 teaspoons sesame oil
- 2 cups plain water
- 1/2 teaspoon salt

For Decoration

- 1 bunch coriander leaves
- 3 sliced cucumbers

Fermented Soybean Sauce

- 6 tablespoons fermented soybean
- 3 tablespoons light soy sauce
- 1 teaspoon seasoning sauce
- 2 red chili, sliced
- 6 tablespoons vinegar
- 2 1/4 teaspoons sugar
- 3 tablespoons finely chopped ginger
- 1 1/2 tablespoons sweetened dark soy sauce

Instruction :

1. Put all ingredients in a blender and process until fine. Put in a sauce bowl and serve with chicken rice.

MENU
3

Pineapple Rice



For Decoration

1/2 - 3/4 cup crispy fried cashew nut

1 spring onion, 1 Coriander leave

Cucumber, Lime wedges

Instruction

1. Rinse the rice well and drain in a colander. Set aside.
2. Put **all** the ingredients in the inner pot. Stir to combine. Close the lid. Press [Auto Recipe] button. Select 3. Press [Cook] button. Rice will be cooked when [Off/Warm] button light is green. Fluff the rice to loosen. Place rice in a serving plate and garnish with cashew nut and coriander leaves. Serve with sliced cucumber, spring onion and lime wedge.

Ingredients [4-5 servings]

2 cups jasmine rice
1 1/2 cups chicken breast cut into
1 cm. cube
1/2 cup carrot, small diced
1 1/2 cups pineapple cut into
1 1/2 cm. cubes
1 tablespoon finely chopped garlic
3 tablespoons vegetable oil
1/4 cup onion cut into 1/2 cm dices
1 cup plain water
1 1/2 tablespoons light soy sauce
1 1/2 tablespoons fish sauce
1/2 tablespoon sugar
2 tablespoons mushroom sauce
1/8 teaspoon coarse salt
1/2 teaspoon ground pepper

MENU
4

Mixed Rice with Chicken and Green Curry Sauce



Ingredients [4-5 servings]

2 cups jasmine rice
300 grams chicken breast cut
into small pieces
1/4 cup green curry paste
2 tablespoons vegetable oil
1/4 cup coconut cream
1 1/2 cups plain water
1/2 cup pea eggplant
4 Thai eggplants, quartered
2 long red chilies, sliced
2 kaffir lime leaves, shredded
2 tablespoons fish sauce
1/2 teaspoon salt
2 teaspoons sugar
1/2 cup sweet basil leaves

Instruction

1. Rinse the rice well and drain in a colander. Set aside.
2. Put **all** the ingredients in the inner pot. Stir to combine. Close the lid. Press [Auto Recipe] button. Select 4. Press [Cook] button. Rice will be cooked when [Off/Warm] button light is green. Fluff the rice to loosen. Dish up rice on serving plate.

MENU
5

Tom Yum Braised Beef



For Decoration

1 bunch coriander leaves to decorate

Instruction

1. Put the "Ingredients for Braised Beef" into a pot. Close the lid. Press [Auto Recipe] button. Select 5.
Cooking time is automatically set for 90 minutes. Press [Cook] button. Cooking is completed when [Off/Warm] button light is green.
Open the lid and add the " Ingredients for Tom Yum Seasoning ".
Stir well. Transfer to serving bowl and sprinkle with coriander leaves. Serve hot.

Ingredients [4-5 servings]

500 grams beef chuck with fat cut into 3/4 inch cube
4 1/2 cups plain water
1 teaspoon salt
5 slices galangal
3 – 4 lemongrasses crushed
3 kaffir lime leaves, shredded
6 shallots, crushed

Ingredients for Tom Yum Seasoning

10 – 15 bird's eye chilies, crushed
2 tablespoons fish sauce
2 tablespoons lime juice
1/2 teaspoon sugar
1 cilantro cut into small pieces

MENU
6

Stewed Beef



Instruction

1. Put all ingredients in the inner pot. Stir to combine. Press [Auto Recipe] button. Select 6.
Cooking time is automatically set for 90 minutes. Press [Cook] button.
Cooking is completed when [Off/Warm] button light is green. Serve hot in a serving bowl.

Ingredients [4-5 servings]

500 grams beef chuck with fat, cut into 1 1/2 inch cube
1/3 cup onion, finely chopped
2 tablespoons salted butter
100 grams carrot, julienned into 1/2 to 1 inch
5 pearl onions
150 grams potato, cut into 1 inch cube
10 cherry tomatoes
3 tablespoon tomato paste
1 teaspoon Worcestershire sauce
6 tablespoon ketchup
1 1/2 teaspoons course salt
1/2 teaspoon ground pepper
3-4 bay leaves
1 1/2 cups stock or plain water
2 teaspoos all purpose flour

MENU
7

Steamed White Snapper with Ginger and Soy Bean Paste



For Decoration

1 tablespoon finely sliced long red chili

Instruction

1. Clean and rinse the fish well. Pat fish dry with kitchen paper.
2. Place the fish in a plate. Sprinkle all over the fish with mushroom, ginger and celery.
3. Mix fermented soy bean with light soy sauce, oyster sauce, sesame oil and vegetable oil and stir to combine. Pour the oil mixture over the fish.
4. Fill water to 4 – 5 marks in the inner pot. Place steam tray in the pot. Place fish plate on the tray. Close the lid. Press [Auto Recipe] button. Select 7. Cooking time is automatically set for 25 minutes. Press [Cook] button. Cooking is completed when [Off/Warm] button light is green. Open the lid and remove the steam tray. Sprinkle over the fish with sliced long red chili. Serve hot.

Ingredients [2-3 servings]

220 grams or 2 filets of white snapper
2 tablespoons sliced ginger
2 tablespoons sliced soaked shitake mushroom
1 tablespoon fermented soy bean
2 Chinese celery cut into 1/2 inch long and leaves picked
1 tablespoon light soy sauce
1 tablespoon oyster sauce
2 teaspoons vegetable oil
1 teaspoon sesame oil
Plain water for steaming

Remarks :

- Alternatively, pomfret, snowfish or salmon can also be used for this recipe.

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8

Steam Chicken with Soy Sauce



Ingredients [2-3 servings]

450 grams whole chicken legs
3 - 4 coriander roots, crushed
5 cloves garlic, crushed
1/4 cup finely sliced ginger
6 - 7 fresh shitake mushroom
3 tablespoons light soy sauce
1 1/2 teaspoons sugar
1 teaspoon ground pepper
1/4 teaspoon coarse salt
Plain water for steaming

For Decoration

1 spring onion, finely chopped
1 long red chili, sliced
1 bunch coriander leaves

Instruction

1. Marinate chicken with salt, light soy sauce, sugar and pepper. Set aside for 20 - 30 minutes.
2. Place chicken on a plate. Place coriander root, garlic, mushroom and ginger on the meat.
3. Fill water to 2 marks in the inner pot. Put steam tray in the inner pot. Place chicken plate on the steam tray and close the lid.
4. Press [Auto Recipe] button. Select 4. Cooking time is automatically set for 50 minutes. Press [Cook] button. Cooking is completed when [Off/Warm] button light is green. Arrange chicken in a serving. Garnish with spring onion, red chili and coriander leaves. Serve hot.

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9

White Snapper and Rice Porridge



Ingredients [3-4 servings]

1 cup jasmine rice
7 cups plain water
1 cube chicken stock
1 tablespoon seasoning sauce
1/2 tablespoon mushroom sauce
1 tablespoon light soy sauce
Marinated white snapper filets

White Snapper Marinated

200 grams white snapper
filet cut into 1/2 by 4 cm
1 tablespoon oyster sauce
1 tablespoon light soy sauce
1/2 teaspoon ground pepper

For Garnish

1 tablespoon crispy fried garlic
1/2 teaspoon ground pepper
1 - 2 tablespoons finely sliced ginger
1 - 2 tablespoons Chinese celery cut into pieces
1 tablespoon spring onion, finely chopped

Instruction

1. Marinate the fish with seasoning ingredients and set aside for 20 minutes.
2. Rinse the rice well and drain in a colander.
3. Put all ingredients in the inner pot. Close the lid. Press [Auto Recipe] button. Select 9. Press [Cook] button.
Cooking is completed when [Off/Warm] button light is green. Serve in a serving bowl and sprinkle with pepper, crispy garlic, ginger slices, celery and spring onion. Serve hot.

Remarks :

- for 1.0 Litre model, ingredients must be reduced by half.

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10

Rice Porridge with Shrimp



Ingredients [3-4 servings]

1 cup jasmine rice
10 - 12 fresh shrimps, deveined
6 cups plain water
1 cube chicken stock
1 tablespoon light soy sauce
1 tablespoon mushroom sauce
1 tablespoon seasoning sauce
1/2 teaspoon coarse salt

For Garnish

1 teaspoon ground pepper
1 - 2 tablespoon finely sliced ginger
1 - 1 1/2 tablespoons crispy fried garlic
3 tablespoon finely chopped spring onion
1 tablespoon chinese celery
1 tablespoon finely sliced coriander

Fermented Soy bean Sauce

1/4 cup fermented soy bean
3 bird's eye chillied
3 cloves garlic
1 - 1 1/2 tablespoon finely sliced ginger
3 tablespoons vinegar
1 1/2 teaspoons sugar
2 tablespoons preserved garlic juice

Instruction

Mix all ingredients in a blender and process finely.

Instruction

1. Rinse the rice well and drain in a colander
2. Put the ingredients in the inner pot. Close the lid
Press [Auto Recipe] button. Select 10. Press [Cook] button.
Cooking is completed when [Off/Warm] button light is green. Serve in a serving bowl and sprinkle with pepper, crispy garlic, celery, spring onion coriander and ginger slices. Serve with fermented soya bean sauce.

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11

Clay Pot Rice with Chesnut and Chicken



Ingredients [4-5 servings]

- 2 cup jasmine rice
- 300 grams chicken thigh cut 2 by 2 cm. size
- 2 tablespoons vegetable oil
- 1 3/4 cups plain water
- 1 tablespoon finely chopped ginger
- 130 grams freshly roasted chesnuts
- 110 grams chines chicken sausage finely cut diagonally
- 1 tablespoon chopped garlic
- 1 tablespoon light soy sauce
- 1 teaspoon sweetened dark soy sauce
- 1 1/2 tablespoons oyster sauce
- 2 teaspoons mirin
- 1 teaspoon sesame oil
- 1/2 teaspoon ground pepper
- 1/8 teaspoon coarse salt

For Decoration

- 2 tablespoons crispy fried sliced shallot
- 2 tablespoons finely sliced spring onion

Instruction

1. Rinse rice well with the water. Place in a colander to drain water.
2. Put all ingredients in the inner pot. Stir to combine. Close the lid Press Auto Recipe button. Select 11. Press [Cook] button.
Cooking is completed when [Off/Warm] button light is green. Fluff the rice and arrange in a serving plate.
Sprinkle with finely chopped spring onion and crispy fried shallot. Serve hot.

MENU
12

Devil Curry Chicken



Ingredients [3-4 servings]

- 450 grams chicken breast
cut into 1 inch cubes
- 1 teaspoon mustard cream
- 150 grams potato cut into
1 1/2 inch cubes
- 1 1/2 tablespoons vegetable oil
- 1/2 cup plain water
- 1/2 tablespoon tamarind paste
- 1 teaspoon vinegar
- 1 teaspoon coarse salt
- 1 teaspoon sugar

Spice Paste

- 5 - 7 dried long red chilies,
soaked and deseeded
- 1/4 cup shallot, coarsely chopped
- 2 tablespoons garlic,
coarsely chopped
- 2 tablespoons thinly sliced
lemongrass
- 1 1/2 tablespoons finely chopped
ginger
- 1/4 teaspoon ground turmeric
- 1/2 teaspoon curry powder
- 1 1/2 tablespoons vegetable oil

For Decoration

- 1 bunch coriander leaves

Instruction

1. Put all spice paste ingredients in a blender and process to get finely homogeneous paste.
2. Put all ingredients in the inner pot. Close the lid. Press [Auto Recipe] button. Select 12. Cooking time is automatically set for 60 minutes. Press [Cook] button.
Cooking is completed when [Off/Warm] button light is green. Place Devil Curry Chicken in a serving plate.
Garnish with coriander leaves and serve hot.

Yam Cake (Or Kuih)

**Ingredients [3-4 servings]**

375 grams steamed yam, cut into cube size 1 1/2 - 2 cm

3/4 cup rice flour

3 tablespoons potato flour

1 cup boiling water

1/4 cup dried shrimp, soaked and chopped

1/3 cup dried scallop, soaked in hot water for 30 – 60 minutes and shredded

1/3 cup dried shitake mushroom, soaked and sliced

1/3 cup crispy fried shallot

1 teaspoon five spices powder

1 1/4 teaspoons salt

1 teaspoon sugar

1/2 ground pepper

3 tablespoons vegetable oil

Plain water for steaming

For Decoration

Crispy fried shallot

Spring onion, finely chopped

Long red chili, finely sliced

Dried shrimps, soaked and chopped

Dried scallop, soaked in hot water for 30 – 60 minutes and chopped

Instruction

1. Put half of the two flour ingredients in a mixing bowl. Pour boiling water in the flour and beat to combine. Add the remaining halves and beat until well mixed.
2. Add dried shrimps, dried scallop, reserve some for garnish, shitake mushroom, crispy fried shallots and season with salt and pepper, five spices powder. Add vegetable oil and yam.
3. Line food wrapping film in the bottom and sides of a mould. Put yam mixture in the mould and level the top. Garnish with chopped dried shrimp and chopped dried scallop.
4. Fill water to 4 – 5 marks in the inner pot. Place yam mould in the steam tray and put in the pot. Close the lid. Press [Auto Recipe] button. Select 13. Cooking time is automatically set for 30 minutes. Press [Cook] button. Cooking is completed when [Off/Warm] button light is green. Remove from mould and cut into rectangular pieces. Garnish with crispy fried shallot, spring onion, long red chili, chopped dried shrimps, and shredded scallops. Serve hot.

Yong Tofu

**Ingredients [3-4 servings]**

300 grams Cha Ca Fish Meat Emulsion

6 red chillies, deseeded for stuffing

6 green okras, deseeded and slit in the middle

6 hard tofu, cut into 1 inch cube and scoop half the meat off

2 tablespoons red chillies, deseeded and chopped

2 tablespoons spring onion, chopped

2 teaspoons sesame oil

1/2 teaspoon ground pepper

1 teaspoon salt

Plain water for steaming

Sauce

2 tablespoons light soy sauce

1 tablespoon chopped garlic

1 tablespoon sugar

1/4 cup plain water

1/2 teaspoon corn starch

2 teaspoons vegetable oil

For Decoration

1 bunch coriander leaves

Instruction

1. Mix the fish emulsion with red chili, spring onion, sesame oil, ground pepper and salt, beat together to form a paste.
2. Mix sauce ingredients together. Stir to combine.
3. Insert the fish paste in the chillies, okras, and tofu. Level the top with a knife's blade. Place the stuffed vegetables and tofu on a plate. Pour mixed sauce over the pour mixed source.
4. Fill water to 4–5 marks in the inner pot. Place the pour mixed source plate on the steam tray and put in the pot. Close the lid. Press [Auto Recipe] button. Select 14. Cooking time is automatically set for 15 minutes. Press [Cook] button. Cooking is completed when [Off/Warm] button light is green. Arrange the stuffed vegetables and tofu in a serving plate and garnish with coriander leaves. Serve hot.

Remark:

- To substitute for Cha Ca Fish Meat Emulsion, cut skinned fresh fish fillet into small pieces and process finely. Mix with 1 tablespoon all purpose flour and beat until thickened and sticky.

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15

Healthy Rice Porridge



Ingredients [4-5 servings]

- 1 cup jasmine rice
- 1 1/2 cups chicken, cut into a pieces
- 8 cups plain water
- 1 cup boiled peanuts
- 1/2 cup cooked spinach, chopped
- 2 tablespoons mushroom sauce
- 1 cube chicken stock
- 1/2 teaspoon coarse salt
- 1 tablespoon light soy sauce
- 1/2 teaspoon ground pepper

Remark

- For 1.0 Litre model, Ingredients must be reduced by half.

Instruction

1. Rinse the rice well and drain in a colander. Set aside.
2. Put **all** ingredients in the inner pot. Stir to combine. Close the lid. Press [Auto Recipe] button. Select 15.
Cooking is completed when [Off/Warm] button light is green.
Serving hot in a serving bowl.

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16

Multi Colors Mixed Rice



Ingredients [4-5 servings]

- 2 cups jasmine rice
- 2 1/2 cups plain water
- 2 cups Chicken Gio-Vietnamese chicken ham diced 1 cm
- 1/2 cup onion, diced
- 1/3 cup carrot, diced
- 1/2 cup green pea
- 3 eggs
- 1/4 - 1/2 teaspoon salt
- 1 tablespoon light soy sauce
- 1 tablespoon seasoning sauce
- 2 tablespoons oyster sauce
- 1 teaspoon sugar
- 1 teaspoon rice wine or white wine
- 1/2 teaspoon ground pepper
- 3 tablespoons vegetable oil
- 1 tablespoon chopped garlic

For Decoration

- 1 bunch coriander leaves

Instruction

1. Rinse rice well with water. Place in a colander to drain water.
2. Put **all** ingredients in the inner pot. Stir to combine. Close the lid. Press [Auto Recipe] button. Select 16. Press [Cook] button.
Cooking is completed when [Off/Warm] button light is green. Fluff the rice gently. Put rice in a serving plate.
Sprinkle with coriander leaves.

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17

Stewed Chicken with Five Fruit



For Decoration

1 bunch coriander leaves

Instruction

1. Mix chicken with marinate ingredients and leave for 1 hour.
2. Put chicken with the remaining ingredients in the inner pot. Stir to combine. Close the lid. Press [Auto Recipe] button. Select 17. Cooking time is automatically set for 60 minutes. Press [Cook] button. Cooking is completed when [Off/Warm] button light is green. Put chicken in a serving bowl and garnish with coriander leaves. Serve hot.

Ingredients [4-5 servings]

5 water chesnuts, halved
60 grams chesnut
35 grams carrot, cut into pieces
50 grams lotus seed
1 red apple, peeled and cut to 1 1/2 inch cube
3 soaked dry shitake mushroom, halved
2 tablespoons mushroom sauce
1 tablespoon light soy sauce
1/2 teaspoon ground pepper
1/4 teaspoon coarse salt
1 1/2 - 2 cups plain water

Marinated chicken

300 grams chicken breast cut into 1 inch cube
2 teaspoons oyster sauce
1 teaspoon light soy sauce
1/4 teaspoon coarse salt
1 teaspoon sugar
1/4 cup violet onion, cut into pieces
1 tablespoon garlic, chopped

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18

Braised Fish with Spring Onion



Instruction

1. Arrange the fish and the remaining ingredients in the inner pot. Close the lid. Press [Auto Recipe] button. Select 18. Cooking time is automatically set for 30 minutes. Press [Cook] button. Cooking is completed when [Off/Warm] button light is green. Arrange the fish in a serving bowl and garnish with spring onion. Serve hot.

Ingredients [3-4 servings]

350 grams sweet water fish cut into 1 inch long
15 grams finely sliced ginger
1 teaspoon coarse salt
1 teaspoon sugar
1/2 teaspoon ground pepper
2 tablespoons vegetable oil
1 long red chili sliced
1 1/2 teaspoons light soy sauce
1 teaspoon sweetened dark soy sauce
40 grams shallot cut crosswise 1/2 cm. thick
1 1/4 - 1 1/2 cups plain water

For Decoration

2 - 3 tablespoons spring onion cut into small pieces

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19

Steamed Egg



Instruction

1. Beat eggs until fluffy. Add remaining ingredients and stir to combine.
2. Fill water to 4 – 5 marks in the pot. Place steam tray in the pot. Place egg bowl on the tray. Close the lid.
Press [Auto Recipe] button. Select 19. Cooking time is automatically set for 18 minutes.
Press [Cook] button. Cooking is completed when [Off/ Warm] button light is green.
3. Remove the custard and serve hot.

Ingredients [2-3 servings]

2 eggs size 1
2 tablespoons fresh shrimps cut crosswise
2 tablespoons chopped shallot
2 tablespoons straw mushrooms finely sliced
1 teaspoon finely chopped garlic
1/4 - 1/3 cup chicken stock
1 1/4 teaspoons fish sauce
1/8 teaspoon ground pepper
Plain Water for steaming

For Decoration

2 – 3 pieces of 1 cm. floral cut carrots
1 tablespoon finely chopped spring onion

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Mushroom and Shrimp Porridge



Instruction

1. Rinse rice well with water. Place in a colander to drain water.
2. Put all ingredients in the inner pot and stir to combine. Close the lid. Press [Auto Recipe] button. Select 20.
Press [Cook] button
Cooking is completed when [Off/Warm] button light is green.
Spoon rice in a serving bowl. Sprinkle with finely chopped spring onion, ginger, pepper and coriander leaves.
Serve hot.

Ingredients [4-5 servings]

1 cup jasmine rice
1 cup fresh shrimps cut crosswise
1/4 cup dried scallop, soaked in hot water for 30 - 60 minutes and shredded
120 grams shimeji mushrooms
1 cube chicken stock
8 cups plain water
1 tablespoon mushroom sauce
1 tablespoon light soy sauce
1/2 teaspoon salt
1 teaspoon seasoning sauce

For Decoration

1/3 cup finely sliced ginger
Ground pepper
Chopped spring onion and coriander leaves

Remark

- For 1.0 Litre model, Ingredients must be reduced by half.

Cooking Book (For Double Cook Program)

* Amount of rice for Double Cook Program

2 cups of rice for type 1.0 L and 3 cups of rice for type 1.8L

Steamed Prawns with Soy Sauce



Ingredients [2-3 servings]

- 3 prawns 120-140 grams each
- 1 teaspoon finely ground coriander roots
- 1 teaspoon finely ground garlic
- 1/8 teaspoon ground pepper
- 2 teaspoons mushroom sauce
- 1 tablespoon light soy sauce
- 1 teaspoon sugar
- 1 tablespoon sesame oil
- Fresh coriander leaves for garnish
- Long red chili sliced
- Rice
- Plain water

Instruction

1. Rinse prawns, cut off the antennas and legs. With a sharp knife cut down the back of the prawns into two pieces.
2. Mix coriander root with garlic, pepper and seasonings.
3. Place prawns in the Double cook basket and pour prepared seasonings over the prawns.
4. Put rice* in the pot, add water up to the marked level. Place steam basket and prawn tray on top.
Close the lid. Press [Menu] to select the type of rice.
5. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the tray out.
Arrange the food in the serving plate, garnish with red chili and coriander leaves. Serve while hot.

Steamed Chicken Shanghai Style



Instruction

1. Trim chicken breast and rinse well. Let dry.
2. Mix all seasoning ingredients with chicken breasts. Leave to marinate for 1 hour.
3. Place chicken in the Double cook basket and pour prepared seasonings over the chicken.
4. Put rice* in the pot, add water up to the marked level. Place steam basket and chicken tray on top.
Close the lid. Press [Menu] to select the type of rice.
5. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the chicken tray out. Slice the chicken into pieces.
6. Arrange the cucumbers and place chicken in the serving plate. Pour the sauce from the tray over the chicken, garnish with coriander leaves, spring onion and red chili.

Ingredients [2-3 servings]

- 2 chicken breast 180 grams each
- 1 spring onion cut into 1" long
- 3 bunches coriander leaves
- 1/2 long red chili, finely sliced lengthwise
- 1/4 cup spring onion, finely chopped
- Japanese cucumber, sliced [or any available cucumber]
- Rice, Plain water

Shanghai Sauce Seasoning

- 1 1/2 tablespoons Shoyu [Japanese Sauce]
- 2 teaspoons Chinese black vinegar
- 2 teaspoons sesame oil
- 2 teaspoons peanut butter
- 1 teaspoon garlic, finely minced
- 1/4 teaspoon pepper
- 1 tablespoon ginger, chopped

Steamed Blue Crab with Chili



Ingredients [2-3 servings]

1 fresh blue crab [500 grams]
 1/3 cup long red chili, sliced for grounding
 1 long red chili, seeded and chopped
 2 tablespoons shallot, finely sliced
 1 tablespoon ginger, finely sliced
 1 tablespoon garlic, chopped
 1/2 cup onion, chopped
 4 tablespoons ketchup
 1 tablespoon vegetable oil
 3 tablespoons Thai chili paste
 1 teaspoon rice vinegar
 2 tablespoons chicken stock
 5 teaspoons sugar
 1 1/2 teaspoons coarse salt
 1 teaspoon tapioca starch
 1 egg
 1 spring onion, cut into 1" long
 3 bunches coriander leaves
 Rice, Plain water

Instruction

1. Rinse and clean the crab well. Break the shell and cut into pieces. Set aside.
2. Ground the chili with shallots, garlic finely.
3. Mix ketchup with vegetable oil, Thai chili paste, rice vinegar, sugar, coarse salt, tapioca starch, chicken stock, egg, grounded chili, onion, chopped red chili and spring onion. Mix it well.
4. Add crab into the mixture and stir it. Place in the Double cook basket.
5. Put rice* in the pot. Add water up to the marked level. Place steam basket and crab tray on top.
Close the lid. Press [Menu] to select the type of rice.
6. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the crab tray out.
7. Stir the mixture and arrange it in the serving plate. Garnish with coriander leaves and serve while hot.

Remark : - The taste is a bit spicy

Steamed Snow Fish with Soy Sauce



Ingredients [2-3 servings]

2 snow fish 100 g each
 30 grams pork belly, finely sliced
 1 to 1 1/2 tablespoons light soy sauce
 1 teaspoon sesame oil
 3 tablespoons ginger, finely sliced
 1 spring onion, finely sliced
 1/2 long red chili, finely sliced
 Rice
 Plain water

Instruction

1. Rinse and clean the fish well. Place on a colander to dry.
2. Place snow fish in the Double cook basket, add pork belly, ginger, season with light soy sauce and sesame oil.
3. Put rice* in the pot, add water up to the marked level. Place steam basket and fish tray on top.
Close the lid. Press [Menu] to select the type of rice.
4. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the vegetables tray out.
5. Arrange the fish in the serving plate. Garnish with spring onion and chili. Serve while hot.

Steamed Tofu in Brown Sauce



Instruction

1. Mix vegetable oil with garlic and season with mushroom sauce, light soy sauce, sugar, sesame oil, pepper, chicken stock and tapioca starch. Stir to combine.
2. Add shitake mushroom, tofu and onion spring and stir to combine. Transfer mixture to the Double cook basket.
3. Put rice* in the pot, add water up to the marked level. Place steam basket and tofu tray on top. Close the lid, Press [Menu] button to select the type of rice.
4. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and the tofu tray out.
5. Arrange tofu in the serving plate. Garnish with chili. Serve while hot.

Ingredients [3-4 servings]

250 grams soft tofu, cut into pieces
 1 tablespoon garlic, chopped
 6 fresh shitake mushrooms, halved
 1 tablespoon vegetable oil
 1 tablespoon mushroom sauce
 2 teaspoons light soy sauce
 1 teaspoon sugar
 2 teaspoons sesame oil
 1/4 teaspoon pepper
 1/2 cup chicken stock
 2 teaspoons tapioca starch
 2 spring onion, cut into 1" long
 1/2 long red chili, diagonal sliced
 Rice, Plain water

Gado Gado



Instruction (For Gado Gado)

1. Put cabbage, carrot, potatoes, water spinach, string beans and bean sprouts in the Double cook basket.
2. Put rice* in the pot, add water up to the marked level. Place steam basket and cabbages tray on top. Close the lid. Press [Menu] to select the type of rice.
3. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the cabbages tray out.
4. Arrange steamed and fresh vegetables in the serving plate. Add tofu and eggs and serve with peanut sauce.

Instruction (For Peanut Sauce)

1. Ground the chili with salt [1] in a mortar and add shallot, garlic and chili paste, continue grinding until the paste is fine.
2. Pour vegetable oil in the pot. Press Rapid eco button. When the pot is hot. add the prepared chili and stir fry for 5 minutes.
3. Add chicken stock and season with salt [2], tamarind paste, lime juice, palm sugar, sweet soy sauce and peanut. Stir to combine. Close the lid. Frequently check until the sauce thickened. Press stop and transfer the sauce into sauce bowl.

Ingredients [3-4 servings]

1.0L 1.8L
 4 4 boiled eggs, quartered
 20 20 pieces fried tofu, cut into rectangles
 2 2 cucumbers, sliced
 2 2 tomatoes, sliced crosswise
 35 70 grams cabbage, cut into pieces
 25 50 grams carrot, cut into sticks
 50 100 grams potatoes, peeled and cut into pieces
 50 100 grams Thai water spinach, cut into pieces
 25 50 grams string bean, cut into 1" long
 25 50 grams bean sprouts

Peanut sauce

Rice, Plain water

Peanut sauce ingredients

1/3 cup dried long red chili, seeded and soaked
 3 tablespoons shallot, finely sliced
 2 tablespoons garlic, finely sliced
 1 teaspoon coarse salt [1]
 1 teaspoon kapi [Thai chili paste]
 3/4 cup roasted peanut, grounded
 2 cup chicken stock
 1 1/2 - 2 teaspoons coarse salt [2]
 2 tablespoons tamarind paste
 1 tablespoon lime juice
 4 tablespoons palm sugar
 1 1/2 tablespoons sweet soy sauce
 2 tablespoons vegetable oil

Steamed Eggs with Shrimps



Ingredients [3-4 servings]

1.0L	1.8L	
2	2	tablespoons fresh shrimps, sliced
3	3	boiled fresh shrimps for topping
2	3	eggs
1/2	3/4	cup chicken stock
1	1 1/2	teaspoons light soy sauce
1/4	1/4	teaspoon coarse salt
2	2	tablespoons spring onion, sliced
3	3	bunches coriander leaves
2	2	shitake mushroom, blanched for topping
Rice		
Plain water		

Instruction

1. Break the eggs in a mixing bowl. Beat well. Add salt, light soy sauce and sliced shrimps. Mix well.
2. Gradually pour chicken stock into the mixture while beating. Pour mixture into a serving bowls or the Double cook basket cover with aluminum foil.
3. Put rice* in the pot, add water up to the marked level. Place steam basket and egg bowls on top. Close the lid. Press [Menu] to select the type of rice.
4. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the eggs tray out.
5. Garnish steamed eggs with boiled shrimps, mushroom, spring onion and coriander leaves.

Braised Snakehead Fish with Soy Sauce



Ingredients [3-4 servings]

350 grams	snakehead fish, cut crosswise
4	medium size shallots, sliced
2	tablespoons garlic, chopped
2	bird chili, crushed
2	tablespoons ginger, sliced
4	tablespoons honey
1	tablespoon fish sauce
1/2	teaspoon coarse salt
1	teaspoon sweet soy sauce
1/2	teaspoon black pepper, grounded
2	tablespoon vegetable oil
1	spring onion, cut into 1" long
1	bunch coriander leaves

Instruction

1. Rinse and clean the fish well. Let it dry.
2. Mix vegetable oil with honey, fish sauce, salt, sweet soy sauce and pepper. Mix well.
3. Add garlic, Shallots, bird chili, spring onion, ginger and snakehead fish and stir it well. Transfer mixture to the Double cook basket.
4. Put rice* in the pot, add water up to the marked level. Place steam basket and fish tray on top. Close the lid. Press [Menu] to select the type of rice.
5. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the fish tray out.
6. Arrange the fish in a serving plate and garnish with coriander leaves. Serve while hot.

Chicken with Green Curry Paste



Ingredients [3-4 servings]

250 grams chicken breast
 2 1/2 tablespoons green curry paste
 1 tablespoon vegetable oil
 1/3 cup coconut cream
 1 tablespoon pea eggplants
 90 grams Thai eggplants, cut into pieces
 2 kaffir lime leaves, shredded
 1/4 cup sweet basil leaves
 1/4 cup long green, red and yellow chillies,
 diagonally sliced
 1 1/2 teaspoons fish sauce
 1 teaspoon palm sugar
 Rice
 Plain water

Instruction

1. Rinse and clean chicken and cut into 1/2 cm long.
2. Mix vegetable oil with green curry paste, coconut cream and season with fish sauce and palm sugar. Stir it well.
3. Mix chicken with the prepared seasonings. Add Thai eggplants, pea eggplant, chillies, kaffir lime leaves and sweet basil leaves, Place mixtures in the Double cook basket.
4. Put rice* in the pot, add water up to the marked level. Place steam basket and chicken tray on top.
Close the lid. Press [Menu] to select the type of rice.
5. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the chicken tray out.
Arrange in the serving plate .Serve while hot.

Remarks : - When using ready-made curry paste, be cautious before adding fish sauce since fish sauce taste might be already included in the ready-made paste.
 - Place eggplants around the edge of inner basket to help thorough cooking.

Mixed Vegetables with Oyster Sauce



Ingredients [2-3 servings]

70 grams broccoli, cut into floral
 50 grams shitake mushroom, halved
 70 grams cauliflower, cut into floral
 35 grams baby corn, halved
 25 grams asparagus, cut into 1 1/2" long
 35 grams carrot, sliced
 20 grams sweet pea
 3 tablespoons mushroom sauce
 2 teaspoons light soy sauce
 1 1/2 teaspoons sugar
 2 tablespoons chicken stock
 1 1/2 teaspoons tapioca starch
 1 tablespoon garlic, chopped
 1 tablespoon vegetable oil
 Rice, Plain water

Instruction

1. Mix mushroom sauce with light soy sauce, sugar, chicken stock, tapioca starch, vegetable oil and garlic. Mix well.
2. Add all vegetables and mix it well .Transfer to the Double cook basket.
3. Put rice* in the pot, add water up to the marked level. Place steam basket and vegetables tray on top.
Close the lid. Press [Menu] to select the type of rice.
4. Press [Double Cook] button. When rice is cooked, alarm will ring. Open the lid and lift the vegetables tray out.
5. Arrange vegetables in the serving plate and serve.

Cooking Book

Butter Cake



Ingredients

300 grams Instant butter cake mix
4 eggs
30 grams water
180 grams salted butter
500 grams whipped cream
Fruits (e.g. peach, kiwi, sweetened red cherry) for garnish

Instruction

1. Beat butter until it rises. Add eggs then mix. Add butter cake mix and water in alternate and continue to beat for 3 minutes. Pour the mixture into the inner pot. Press [Menu] button select Cake menu then press [Cook] button and set for 30-35 minutes. Once the cake is baked, the Warm light will show, Press the Off button.
2. Remove the inner pot. Flip the cake onto a grill and leave to cool down.
3. Slice the cake into 3 layers. Coat the whipped cream on each layer of the cake and then around the cake. Decorate with fruits like peach, kiwi and sweetened red cherry.

Pork Rib Stew



Ingredients

600 grams pork spare ribs
2 teaspoons mustards
1/2 teaspoon ground salt for marination
1/2 teaspoon ground pepper
6-7 large cherry tomato
3 small onion (about 100 grams, halved)
100 grams carrot (1 cm. thick pieces)
150 grams tomato (1 1/2 cm. thick cubes)
1 tablespoon finely chopped onion
1 tablespoon finely chopped garlic
2 bay leaves
1/3 cup tomato sauce
1/4 cup chili sauce
1 tablespoon worcestershire sauce
1 teaspoon brown sugar
1/2 teaspoon ground salt
2 tablespoons salt butter
1 cup stock or water

Instruction

1. Marinate the ribs in mustard, ground salt, and ground pepper. Mix well and leave for 10-15 minutes.
2. Put butter, garlic and chopped onion into the inner pot, Press [Rapid eco] button. Close the lid and leave 5 minutes until aromatic.
3. Add ribs, tomato sauce, chili sauce, Worcestershire sauce, brown sugar, ground salt, and bay leaves then stir well. Press the [Rapid eco] button. Close the lid and let it cook for 10 minutes until the contents mix.
4. Add carrot, potato, onion, tomato and stock into the inner pot, Press the menu button select [Slow cook] menu and setting timer 1-2 hours then press [Cook] let it cook until Warm light shows or until the contents are cooked. Press the Off button and serve hot.

Fried Rice with Shrimp Paste



Ingredients

- | | |
|---|--|
| 1 cup jasmine rice | |
| 1 cup brown rice | |
| 3 tablespoons shrimp paste | |
| 1 tablespoon vegetable oil | |
| 10 shrimps, deveined | |
| 1 tablespoon fish sauce | |
| 1/4 teaspoon salt | |
| 1 teaspoon sugar | |
| 3 teaspoons carrot, fine diced | 2 tablespoons fresh green peppercorn |
| 1/2 cup shimeji mushroom, cut | 1/2 cup roast, or fried cashew nuts |
| 3 tablespoons lemongrass, finely sliced | 1 tablespoon kaffir leaves finely sliced |
| 3 tablespoons fingerroot (Krachai), finely sliced | 1 cup raw mango, finely sliced |
| | A bunch coriander |
| | Bird's Eye Chillies, finely chopped |
| | Water |

Instruction

1. Combine two rice and rinse well. Place in a calander to drain.
2. Put shrimp paste and oil in the pot. Press [Cook] button and cook for 7-8 minutes. Add shrimps and stir until cooked. Removed shrimps from the pot and set aside.
3. Put rice in the pot and close the lid. When rice is hot, open the lid and stir for 5-8 minutes until rice turn transparent.
4. Add water to second mark at the pot (brown rice). Season to taste with fish sauce, salt and sugar. Add carrots, mushroom and stir. Close the lid. Press [Menu] and select [Brown rice]. Press [Cook] button. When rice is cooked [Off/Warm] button light is on.
5. Open the lid and add lemongrass, fingerroot, peppercorn, kaffir leaves, cashew nuts and cooked shrimps. Stir to combine. Transfer to serving plate and decorate with coriander and chopped chillies.

Remarks : - Mid-year crop jasmine rice is recommended, as new crop will yield muddy rice when cooked.
- Use rice measuring cup of rice cooker.

Fish Maw in Red Soup



Ingredients

- | | |
|--|---|
| 100 grams dried fish maw (soaked until soft) | |
| 150 grams boiled, sliced bamboo shoots | |
| 8 small shitake mushroom (soaked until soft) | 2 tablespoon shitake mushroom sauce |
| 1 tablespoon chinese wolfberry seeds | 1 tablespoon oyster sauce |
| 1 tablespoon chinese whisky | 2 teaspoon crystalline sugar |
| 1 bashed old ginger | 6 cups stock |
| 2 shallot | 10 boiled quail eggs |
| 2 carlander | 1/3 cup corn starch |
| 1 teapoon ground salt | (dissolved in small amount of water) |
| 1 teapoon ground pepper | 100 grams boiled pig or duck blood cake |
| 1 teapoon dark soy sauce | 50 grams crab meat |
| 1 teapoon sweet soy sauce | 100 grams boiled, stranded chicken |
| 2 tablespoon light soy sauce | Water |

Instruction

1. Immerse dried fish maw in plain water until is soft. Squeeze out the water.
2. Put water, soaked fish maw, bashed ginger, chinese whisky and shallot into the inner pot. Press the [Rapid eco] button and let it cook for 10-15 minutes. Open the lid, remove the fish maw, clean and squeeze.
3. Put stock and chinese wolfberry seeds into the inner pot. Close the lid and press the [Rapid eco] button. Once the water is boiled, add fish maw, bamboo shoots, mushriims and pig or duck blood cake. Season with sweet soy sauce, dark soy sauce, light soy sauce, shitake mushroom sauce, oyster sauce, ground salt and crystalline sugar. Close the lid and continue to cook for 5-10 minutes.
4. Add dissolved corn starch into the contents. Stir until the starch becomes clear. Press the [Off] button.
5. Add boiled, stranded chicken, crab meat and boiled quail eggs. Stir well.
6. Serve garnished with carlander and ground pepper, with pickled chili and chinese black vinegar on the side.

Specifications

Model		RZ-D10VF	RZ-D18VF
Cooking capacity		0.18 ~ 1.0 L	0.36 ~ 1.8 L
Power supply		220 V	
Frequency		50 Hz	
Power consumption	Cooking	540 W	820 W
	Warming	38 Wh*	40 Wh*
Cord length		1.2 m	
Dimensions (Approximately)	Width	26 cm	30 cm
	Depth	34 cm	38 cm
	Height	23 cm	27 cm
Weight (Approximately)		3.8 kg	4.6 kg
Safety system (Thermal fuse)		152 °C	

- * The average power consumption per hour of keep warm at a room temperature of 25°C.
- Power consumption in Off status per hour is approximately 1 W.

Distributed by : Arcelik Hitachi Home Appliances Sales (Thailand) Ltd.

No. 333, 333/1-8 Moo 13 Bangna-Trad (km.7) Road, Bangkaew, Bangplee, Samutprakarn 10540

Tel. 0-2335-5455 Fax 0-2316-1126, 0-2316-1127

Website : (Thai) <https://www.hitachi-homeappliances.com/th-th/>

(Eng) <https://www.hitachi-homeappliances.com/th-eng/>

Email : service.h.ahst@arcelik-hitachi.com

LINE : @AH_THCARE

Retail price included VAT : MODEL RZ-D10VF : 3,890 Baht / RZ-D18VF : 4,190 Baht

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