

# Toyomi®

## INSTRUCTION MANUAL Induction Heating Pressure Rice Cooker with Low Carb Pot

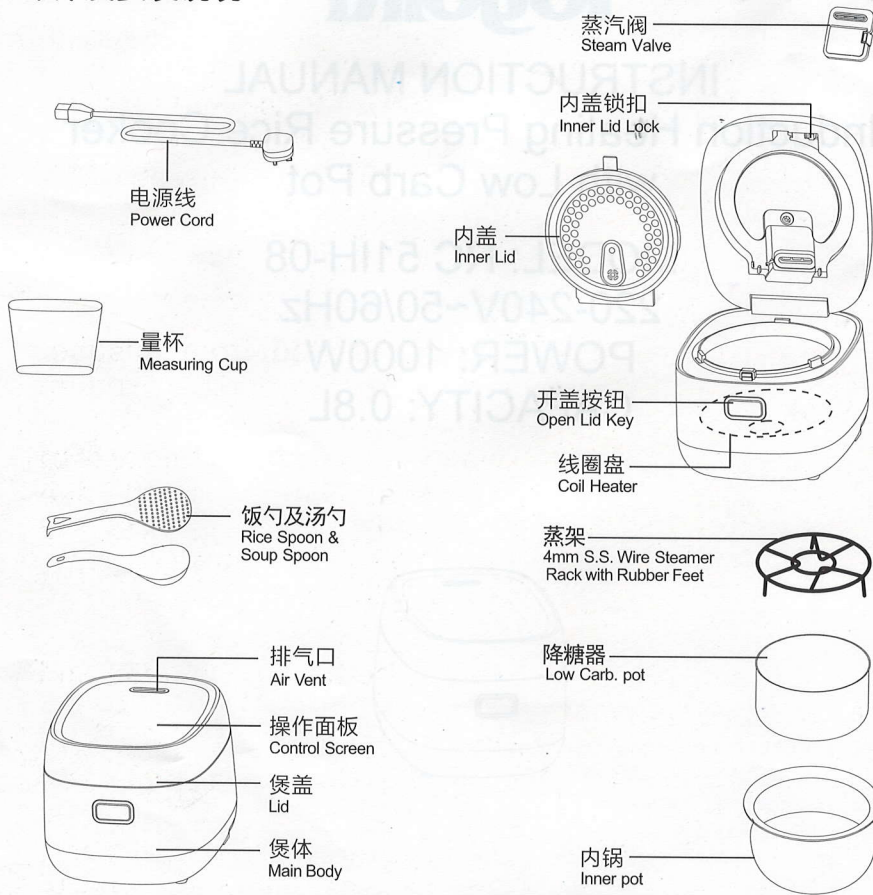
MODEL: RC 51IH-08  
220-240V~50/60Hz  
POWER: 1000W  
CAPACITY: 0.8L



Please read carefully and keep the instruction well

# Parts and Installation Instructions for the accessories

## 部件及安装说明



**备注：产品图片与实物略有不同时，请以实物为准！**

Notes: The picture of the product will be slightly different from the real product, please refer to the real product.

### **Main feature**

1. Concise, delicate and beautiful appearance.
2. IMD operation panel at the top, clear operation.
3. Removable inner lid, convenient to clean.
4. Sensors inside the lid & at the bottom, safer for use.
5. Keep warm for 72 hours.
6. 24:50 hours preset function and cooking time setting, cook as you wish.
7. 9 menu choices, meet your different needs.

### **Security Considerations**

**Warning:** To avoid damages resulted from misuse, read the instructions carefully before using this product and follow the instructions strictly.

This Security Considerations records important content, which enables you to safely and correctly use the product, and prevent personal injury or property damage to you or others. After reading, safely keep this instruction book for all users to look up at any time.

1. This product should be placed on a smooth and stable desktop for use.
2. Please confirm before use, make sure the grounding protection within the power socket must be effective to prevent accidents.
3. It is strictly prohibited to immerse the power cord, plug and rice cooker in water or other liquid, in order to prevent the risk of electric shock.
4. Do not hang the power cord at the edge of the

(including children) with reduced physically, sensory or mentally capabilities or lack of relevant experience and knowledge.

22. Do not immerse the product in any liquid.

## CONTROL PANEL

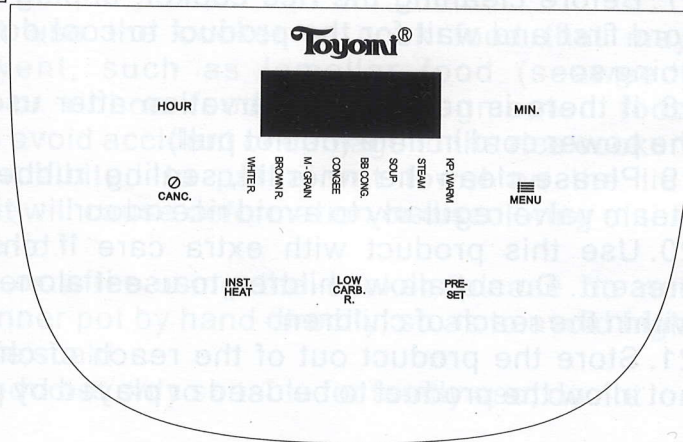
⊘ CANC.	=CANCEL取消	STEAM	=MENU功能(菜单)
INST. HEAT	=INSTANT HEAT快热 (REHEAT再加热)	KP. WARM	=Keep warm保温
LOW CARB. R.	=LOW CARBO RICE降糖饭	STEAM	=STEAM蒸
PRE- SET	=PRESET预约	SOUP	=SOUP煲汤
HOUR	=HOUR时	BB CONG.	=BB CONGEE BB粥
MIN.	=MINUTE分	CONGEE	=CONGEE煲粥
		M-GRAIN	=MULTI-GRAINS杂粮饭
		BROWN R.	=BROWN RICE糙米饭
		WHITER.	=WHITE RICE白米饭

**CAUTION**

Do not cover or obstruct steam vent

Do not touch steam vent when cooking

IH Rice Cooker



## Instructions for use

### I. Operation screen

#### 1. "Menu" function key:

1) In standby mode or preset state, press "MENU" button continuously to choose function, digital screen will display: "WHITE, R." - > "BROWN, R." - > "M - GRAIN" - > "CONGEE" - > "BB CONG." - > "SOUP" to "STEAM", "KEEP WARM" to "WHITE R.", "BROWN R." - ..., It will automatically enter cooking within 6 seconds after the function is selected.

2) In the "sleep" state (only the "MENU" button flashes), press the "MENU" button to wake up the screen display and enter the "standby" mode.

#### 2. "LOW CARB. R." Key(shortcut key)

In standby mode or preset state, press the "LOW CARB. R." Key, the product will directly enter into the Low carbo rice cooking status within 6 seconds after the function is selected.

#### 3. "INST. HEAT" Key(shortcut key)

In standby mode, press the "INST. HEAT" Key, the product will directly enter into the fast cooking status automatically within 6 seconds after the function is selected.

**Note: When selecting the "INST. HEAT" function, close supervision is needed. It is recommended to open the lid during operation.**

#### 4. "PRESET" Key

In the state to be selected, press the "PRESET" button to enter the PRESET setting. The default PRESET time

is 02:00 hours. Press the "HOUR" or the "MIN." button to set the PRESET time. After setting the PRESET time, press the "Function" key to enter the PRESET cooking, or press the "HOUR"/" MIN."key to modify the timing of function within 6 seconds.

Note: 1) The chosen preset time is the total cooking working time. Eg. Setting PRESET to 08:00 and function timing to 02.30 would result in cooker waiting for 5:30 hours before starting to cook for 2:30 hours.

2) If the function timing is longer than the PRESET time, the cooker will immediately enter cooking mode.

#### **5. "HOUR" Key**

In the state of "PRESET" or "TIMING", the preset or timing will increase after every click on the "HOUR" key. Long press the key, the time will be quickly cycled within time table.

#### **6. "MIN." Key**

In the state of "PRESET" or "TIMING", the PRESET or timing will increase after every click on the "MIN." key. Long press the key, the time will be quickly cycled within time table.

#### **7. "CANC." Key**

In the setting function state, press the "CANC." button to return to the standby state. In the working state, long press 1 second to return to the standby state.

## **II. Display:**

1. "Standby" state: After the cooker is powered on, all function indicator lights are on, digital screen displays "----". If there is no operation within 1 minute , it will

enter into the "sleep" state, only the "MENU" key flashing.

2. "Sleep" state: In sleep state, tap the "MENU" button to return to standby state.

3. "Working" state: in "Standby" state, tap "LOW CARB. R." Key(shortcut key) or "MENU" function key, after 6 seconds, it will automatically enter the "Working" state. The corresponding function is on , and the display is as "Introduction Table of Functions".

### **III. Precautions for the first use:**

1. Please read the manual carefully before use.

2. Please take out the accessories of the cooker before use, and check whether the accessories are complete (see Parts and Installation Instructions for the accessories).

3. Please clean all accessories and parts of the machine before use:

1) Clean the rice spoon, soup spoon, measuring cup and other accessories, wipe dry after cleaning.

2) Push the "inner lid lock" on the lid and take out the inner lid as shown in Figure 1.

3) After taking out the inner lid, grab the bracket below the steam valve and gently pull it out to remove the steam valve (Figure 2).

4) Clean the inner pot, inner lid, steam valve, rice spoon and other components with soft cloth, and dry them after cleaning.

5) Hold the bracket below the steam valve, align the

steam valve outlet and the air vent of the lid, place it in the pot lid slightly and obliquely, and then gently press the steam valve to make it completely fit in pot lid. Hearing a "click" sound means the steam valve has been locked, as shown in Figure 3.

6) After installing the steam valve, insert the positioning chip below the inner lid into the positioning slot below the pot lid, adjust card buckle position on the top of the inner lid, align the inner lid and the slot in the center of the upper lid, gently press the card buckle on the inner lid. Hearing a "da" sound means the inner lid has been installed in place, as shown in Figure 4.

Note: Please ensure that the steam valve has been installed before installing the inner lid, otherwise there will be steam leaking, which will affect the quality of the cooking and the service life of the product.

7) After installing the inner lid, put the inner pot back into the cooker, slowly cover down the pot lid, and then press down the lid till hearing the "click" sound, which means the lid has been well covered down.

Note: If the lid has not been covered down well, the cooking effect will be affected.

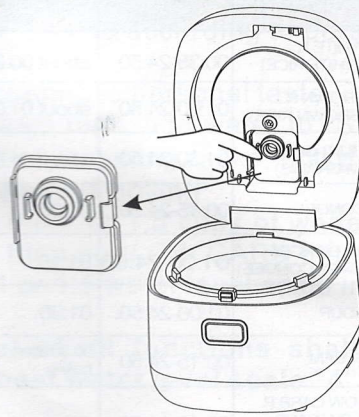
8) If there is a grain or other impurities attached on the coil plate, wipe them with dry so cloth.

9) Wipe the shell and upper lid with a wet cloth after wring out dry, do not use gasoline or other solution, and do not wash them with water or immerse the product into water or other liquid, so as to avoid damages to the product.

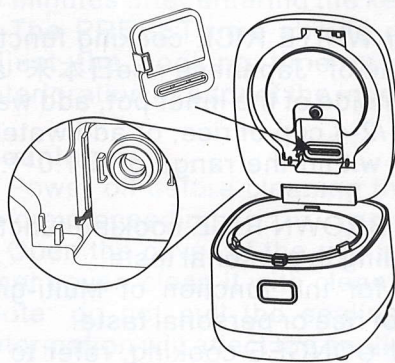




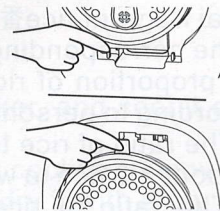
PIC1



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## Introduction Table of Functions

NO	Function	Preset Time(Hour:Min)	Default working Time(Hour:Min)	Adjustment Range of timing	Digital screen display	Keepwarm Time
1	WHITE R. (WHITE RICE)	00:35-24:50	about 00:35	Non-adjustable	00:35, then [ ]	72Hr.
2	BROWN R. (BROWN RICE)	01:00-24:50	about 01:00	Non-adjustable	01:00, then [ ]	72Hr.
3	MULTI-GRAINS (M-GRAINS)	01:30-24:50	about 01:30	Non-adjustable	01:30 then [ ]	72Hr.
4	CONGEE	00:45-24:50	01:00	00:45-05:00	Time left to work	72Hr.
5	BB CONGEE (BABY CONGEE)	01:00-24:50	01:15	01:00-06:00	Time left to work	72Hr.
6	SOUP	01:00-24:50	01:30	01:00-05:00	Time left to work	72Hr.
7	STEAM	00:15-24:50	00:30 after boiling	00:15-02:00	Time left to work	72Hr.
8	LOW CARB R. (LOW CARB RICE)	00:40-24:50	about 00:45	Non-adjustable	Time left to work	72Hr.
9	INST. HEAT (REHEAT)	Non-adjustable	00:25	Non-adjustable	Time keep warm	72Hr.
10	KEEP WARM	Non-adjustable	00:00-72: 00	Non-adjustable	Time keep warm	N/A

### Water menu of Function:

1. The ratio of rice to water for WHITE RICE cooking function can refer to the water level scale of "Japanese rice 日本米" and "Thai fragrant rice 香米" on the inside of the inner pot, add water to the corresponding scale of 1/2-4 cup of rice, or add water to the proportion of rice to water within the range of 1:1.0-1:1.4 according to personal taste.
2. The ratio of rice to water for BROWN RICE cooking function is about 1:2 rice to water according to personal taste.
3. The ratio of rice to water for the function of Multi-grain cooking: According to the type of rice or personal taste.
4. The ratio of rice to water for CONGEE cooking, refer to the water level scale of "congee cooking 粥煮" on the inner side of the inner pot, add water to the corresponding scale with 1/4 to 3/4 cup of rice, or 1:6-1:10 according to personal taste.

5. Rice/water ratio of Cook GRUEL function: Refer to "お粥" water scale inside inner pot, add water to the corresponding scale with 1/2 to 1 cup of rice, or 1:4-1:8 according to personal taste.

6. SOUP cooking: Add water according to personal taste.

7. Steaming with the original steam rack, add water to "Steam U" water level scale; If using other steaming racks, make sure the food is not soaked while the water is boiling.

8. LOW CARB. RICE: Washing the 1 or 1.5 cups of white rice with LOW CARB inner pot, and then put LOW CARB inner pot into the inner pot, add water to 1 or 1.5 water level scale inside the LOW CARB inner pot.

**Note: the highest water level of all functions shall not exceed the "fragrant rice" highest water level scale "4".**

**Warm Tips:**

1. The working time of each function will vary slightly depending on the ingredients, voltage, air pressure and other factors.

2. To prevent the rice from clumping, turn the rice loose within 30 minutes after entering the keep-warm state.

3. The PRESET time should not be too long. Users need to adjust the cooking time of the ingredients to avoid the deterioration or odor of the ingredients.

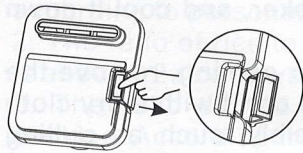
**Cleaning:**

1. Power off before cleaning the rice cooker, and cool it down before proceeding.

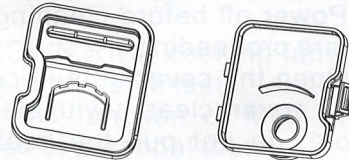
2. Open the cover of the rice cooker after cooling, remove the inner cover, clean it with clean water and dry it with a dry cloth (Note: do not pull the sealing ring forcibly, such as pulling deformation will affect the sealing and micro-pressure effect).

3. Remove the inner cover, take out the steam valve, find the steam valve lock and pull it in the direction shown in Fig. 5. After opening the lock, the steam valve can be divided into two

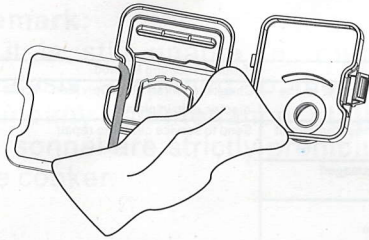
- parts, the upper cover and the lower seat, as shown in Fig. 6.
4. Take out the sealing ring of the upper cover of the steam valve, clean the sealing ring and the inside of the steam valve, and wipe dry after cleaning, as shown in Figure 7.
  5. After wiping, in accordance with the same back sealing ring, will cover two card under the foot insert two card hole, as shown in figure 8, clamping and under the cover with the hand, lock button on the steam valve at the same time, when heard "da" is a show that steam valve lock has locking (note: don't lacking seal when installation, otherwise there will be steam leak phenomenon).
  6. Install the lock of the steam valve into the pot, and installed the inside lid. (Note: put the steam valve in place, otherwise it will influence the cooking effect.)
  7. After using the rice cooker, take out the inner pot, clean with soft sponge, wipe it with dry soft cloth after cleaning.
  8. If there is a grain or other impurities attached on the coil plate, wipe them with dry soft cloth.
  9. Wipe the shell and upper lid with a wet cloth after wring out dry, do not use gasoline or other solution, and do not wash them with water or immerse the product into water or other liquid, so as to avoid damages to the product.



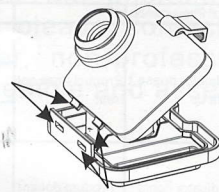
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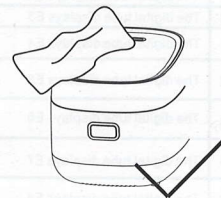
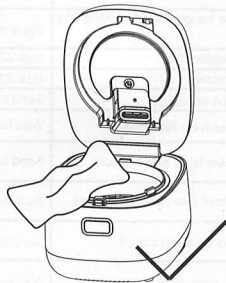
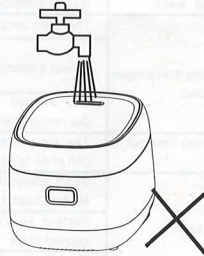
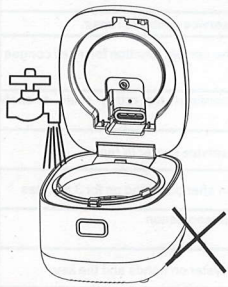
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PIC8



## Common Problem Analysis

NO.	Fault Phenomenon		Causes	Trouble shooting Method
1	Indicator doesn't light up	Product does not heat	The rice cooker is not connected to the power socket	Check the switch & supply lead, & plug the electric plug in place
			The circuit board is damaged/the circuit board is disconnected	Send to service center to repair
			The main circuit board is damaged	
2	Indicator lights up	Product doesn't work	1. Main thermostat failure 2. Heating element damage 3. Circuit board connection is disconnected 4. Circuit board damage	
3	Rice is undercooked or overcooked		1. Inner pot deformation  2. The inner pot is tilted  3. Foreign objects between the inner pot & coil plate 4. Main circuit board damage or abnormal main sensor	1. A slight deformation can be burnished with sandpaper, the product with serious deformation should be sent to service center for replacement 2. Gently rotate the inner pot, & make it get right again 3. Use sand paper to clean 4. Send to service center to repair
4	Cook burnt rice or cannot automatically keep warm		The main circuit board is damaged or NTC thermostat is abnormal	Send to service center to repair
5	Overflow when cooking rice/congee temperature anomalies		The main circuit board is damaged	Send to service center to repair
			Select a wrong function	Select the correct function for rice / congee cooking
			The weights of water and rice exceed the rating scale	Cook according to the rating scale of each function
6	Cook congee for a long time but is still not boiled		The main circuit board is damaged or the coil plate is burnt	Send to service center to repair
7	Key without response		Short interval between power cuts, the system hasn't reset	Power on after powering on for 3 minutes
			Parts of keys cannot be applied in the current state	Normal phenomenon
			There is water on hand when touching the key	Wipe off water on hands and the key
8	The digital tube displays E1		The voltage is below 100V	Use 220-240V~50/60Hz power supply
9	The digital tube displays E2		The voltage is exceed 280V	Use 220-240V~50/60Hz power supply
10	The digital tube displays E3		IGBT sensor is on short circuit	Send to service center to repair
11	The digital tube displays E4		IGBT sensor over-heat fault code	Wait for cooling down, unplug & plug in again
12	The digital tube displays E5		The bottom sensor is on short circuit	Send to service center to repair
13	The digital tube displays E6		The bottom sensor over-heat fault code	Wait for cooling down, unplug & plug in again
14	The digital tube displays E7		The top sensor is on short circuit	Send to service center to repair
15	The digital tube displays E8		The top sensor over-heat protection	Wait for cooling down, unplug & plug in again
16	The digital tube displays E9		The inner pot has not been put in the product	Put the inner pot in the product after powering off, then power on the product

**Remark:**

If it is still unable to troubleshoot after the phenomenon analysis according to the chart above, please contact the company maintenance station or dealer, non-professional personnel are strictly prohibited to disassemble and assemble the cooker.