



JOC GOODS

How to Use the Microwave Rice Cooker Donabe

For Microwave Use

Rice: About 270 cc (1.5 rice cooker cups), **Water:** About 320 cc (approximately 1.2 times the amount of rice)

1. Wash the rice and soak it in water for about **20 minutes**, then drain.
2. Add the rice and water to the pot, **cover with both lids**, and place in the microwave.
3. Heat for about **15 minutes** (at **500 W**; reduce power if your microwave is stronger).
4. After heating, **let it steam for 15 minutes** before serving.

Reference (Approximate Heating Times at 520 W):

Amount of Rice	Heating Time	Steaming Time
1.5 rice cooker cups	15 minutes	15 minutes
1 rice cooker cup	10 minutes	15 minutes

Heating times may vary slightly depending on the microwave.

- Do not cook more than **1.5 rice cooker cups** of rice at a time.
- If the rice seems undercooked, **add a small amount of water** and heat for a few more minutes.
- **Reheating cooked rice** for about 2 minutes before eating restores its freshly cooked texture.

Water Level Guide:

- 320 cc water for 1.5 rice cooker cups
- 215 cc water for 1 rice cooker cup



JOC GOODS

For Stovetop Use

Rice: About 270 cc (1.5 rice cooker cups)

Water: About 320 cc (approximately 1.2 times the amount of rice)

1. Wash the rice and soak it in water for about **20 minutes**, then drain.
2. Add the rice and water to the pot and place **both lids** on.
3. Heat over **medium heat** until it begins to boil (**about 7–8 minutes**).
4. When it starts to boil over, **reduce to very low heat** and cook for another **7–8 minutes**.
5. Turn off the heat and **let it steam for 10 minutes** before serving.

Reference (Approximate Cooking Times):

Amount of Rice	Medium Heat (to Boil)	Low Heat (Simmer)
1.5 rice cooker cups	7–8 minutes	7–8 minutes
1 rice cooker cup	5–6 minutes	5–6 minutes

After boiling, reduce to low heat as soon as possible to avoid burning. Adjust slightly depending on your stove.

Water Level Guide:

- 320 cc water for 1.5 rice cooker cups
- 215 cc water for 1 rice cooker cup