

How to Cook Rice with HAGAMA Rice Cooker

- Short grain Japanese rice can be found at Japanese or Asian grocery stores.
- One rice-cup is equal to 180 ml or 3/4 US cup.

To make plain white rice

1. Rinse and drain 3 rice cups (540 ml) of short grain rice.
2. Soak the rice in 660 ml of water for 30 minutes.
3. Place both lids so that the holes of the lids are positioned perpendicular to each other (see the picture on the right).



4. Set the HAGAMA on the gas stove and turn the heat to medium-high (medium-heat for the professional use high calorie burner). Cook for 12-15 minutes until white steam comes out from the lid, heat it with a low heat about 8 minutes.
5. Turn off the heat and let it stand for 15 minutes. Please leave both lids on top.

* If you want rice crust, you can cook for extra 1-2 minutes.

* For cooking less rice, for each 1 rice cup (180ml) of rice, use 200 ml of water.

If you have leftovers

Wrap individual portions in plastic wraps and simply store in the freezer. The rice can be kept in the freezer for up to 1 month.

When ready to eat, heat the frozen wrapped rice in the microwave (about 2 minutes for one medium-size packet). You can enjoy almost the same freshly cooked quality rice!

To clean and dry “HAGAMA”

- Use mild soap and soft sponge to clean “HAGAMA” under running lukewarm water.
- Do not soak “HAGAMA” in water more than 30 minutes. Once cleaned, place the bottom part of “HAGAMA” upside down until it’s dry to avoid the possible mildew.
- Please handle “HAGAMA” with care.

Care Instruction

To clean the HAGAMA, use a soft sponge with mild soap and lukewarm water. (Do not use a scrubber, as it could damage the surface.) Once cleaned, make sure to dry the bottom of the pot by placing upside down.

- Always make sure the bottom of the HAGAMA is dry before cooking.
The wet bottom may cause the pot to crack in the pot when heated.
- Avoid the sharp temperature change on the HAGAMA.
Do not put the hot HAGAMA in the cold water or ice, or heat the HAGAMA when it's very cold.
- Do not heat the HAGAMA when empty.
- Never use the HAGAMA for frying.
- Do not soak the HAGAMA in water for more than 30 minutes.
- Please make sure the HAGAMA is dry before storing it.
Damp HAGAMA might cause the mold to grow.
- HAGAMA gets very hot during and after cooking.
Please use pot holders, oven mitts or other suitable protection when holding hot HAGAMA.
Please handle with caution.
- Depending on the type of rice, the amount of water as well as the cooking time might vary. Please adjust accordingly.
- Depending on the BTU output of the gas stove, the desired heat level as well as the cooking time might vary. Please adjust accordingly.

株式会社 **スズキ**



HAGAMA rice cooker is made in Mie, Japan.
Manufactured by Suzuki

HAGAMA Cooking Chart (Guide line)

* Depending on the type of gas stove top, type/age of rice, and/ or season of the year, ingredients ratio, cooking time, heat level could vary. Please adjust according to your preference.

SHORT GRAIN WHITE RICE

Rice Amount	1 Rice Cup (180 ml)	2 Rice Cups (360 ml)	3 Rice Cups (540 ml)
Water	220 ml	440 ml	660 ml
Soaking Time	20 – 30 minutes		
Cooking Time ①	11-12 mins (med heat)	12-14 mins (med – high heat)	13-15 mins (med – high heat)
Cooking Time ②	4 mins (low heat)	6 mins (low heat)	8 mins (low heat)
Resting Time	15 minutes with lids on		

* Average good timing to turn off med-high heat is about 2 minutes after the steam starts puffing from the lid's hole.

