



# Toshiba RC-10ISSHK User Manual

Electric rice cooker



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Electric rice cooker/warmer (13 pages)

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## Summary of Contents for Toshiba RC-10ISSHK

[Page 1](#) RC-10ISSHK(W) RC-10ISSHK(W)

[Page 11](#) WHITE RICE (Cup) BROWN MIXED RICE RICE STICK RICE (Cup) (Cup) (Cup)

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[Page 30](#) USER MANUAL COOKER RC-10ISSHK(W) RC-10ISSHK(W)

## [Page 31: Table Of Contents](#)

Table of Contents Important Safety Instructions Please note: Parts name Disassembly & assembly of removable cover plate and steam valve Method of opening and closing upper housing Display of cooking time Sound Rice cooking method Basic procedures Key points to cook delicious rice Cooking mode Cooking capacity and corresponding cooking time estimation Function setting method...

[Page 32](#) When cooking, the bottom fan does not run. Toshiba shall not be held responsible for the consequences of improper use of this product or for purposes other than those described in the instruction manual.

[Page 33](#) If the power cord is damaged, it must be replaced with a special cord or a special component purchased from its manufacturer or service department. Warning electric leakage, short circuit, etc. Use power plug, power cord and power socket properly Do not allow pins or garbage to be Do not use the power cord with other devices attached to the power plug (power side...

[Page 34](#) Safety Precautions Be sure to abide to ensure safety For the purpose of preventing injury, scalding, electric shock, CAUTION Please do not use device in these places. Easy to splash Near walls or furniture. When using on the kitchen shelves, please pay attention to ventilation.

## [Page 35: Please Note](#)

For the purpose of preventing injury, scalding, electric shock, CAUTION To prevent spray Please do not select < > or Please do not exceed the water level scale too other similar cooking modes for much when adding water porridge and coarse food grain rice when Less than 2mm within the scale is better.

## [Page 36: Parts Name](#)

When starting to use, there may be an odor of plastic, which will gradually disappear with the use. All the pictures in this manual are based on RC-10ISSHK(W) and for reference only. Please refer to the actual product. function description.

[Page 37](#) Power cord connection Insert the power plug (body Insert the power plug (power supply side) into the side) into the plug socket on the rear face power socket. Power plug Power plug (body side) (power supply side) Please exactly plug the power plug into the bottom.

## [Page 38: Disassembly & Assembly Of Removable](#)

Disassembly & assembly of removable cover plate and steam valve Remove the removable cover plate. cover plate button Push the inner cover slider to the right according to the arrow (the removable cover plate leans forward). Grab the handle and pull up the removable cover plate. When the removable cover plate is removed, the upper housing cannot be closed to prevent you from cooking without the removable cover plate.

## [Page 39: Method Of Opening And Closing](#)

Method of opening and closing upper housing Open the upper housing Please do not press the upper housing from above. You should just press the button before hearing the "clatter" sound of unlocking, and the upper housing will be opened. Please do not press the upper housing from above.

## [Page 40: Rice Cooking Method](#)

Basic procedures Rice cooking method Preparation Connect to power cord (page 6) Rice measurement Use the attached measuring cup 1 plain cup = about 180mL 1 plain cup = about

90mL Small [Correct case] [Wrong case] Using measuring cup for cooking (200ml) may cause errors. Wash rice quickly Until water gets clean Add adequate water and fully mix and then promptly...

### [Page 41: Key Points To Cook Delicious Rice](#)

Key points to cook delicious rice Add rice horizontal to measuring cup opening Rice Use fresh white rice with the volume that can be eaten up Please do not shake within two weeks to one month every time. the measuring cup Please place rice into a closed container, and place in a dark place.

### [Page 42: Cooking Mode](#)

Cooking mode Select "cooking mode" and "water level scale" Cooking capacity and based on type of cooking rice. corresponding cooking time estimation Estimation of cooking time Cooking capacity Cooking mode Water level scale Unit: min Unit: Cup time QUICK COOK WHITE RICE GABA BROWN MIXED RICE...

### [Page 43: Function Setting Method](#)

Function setting method Function selection method Press Each time when you press the MENU button, order of <QUICK COOK><MIXED RICE> <GABA BROWN> <CONGEE> <SOUP> <STEAM><CAKE> <BOILING EGG>. Beep once Press Beep four times Lights Using white rice Press Press this shortcut button to enter the cooking process.

### [Page 44: Correct Use Of Various Cooking Methods](#)

Correct use of various cooking methods Please choose the cooking method according to your preference. To cook more deliciously According to personal preference, you can also do this: To cook it a little harder add water slightly lower than the water level scale. To cook it slightly softer add water slightly higher than the water level scale.

[Page 45](#) How to cook rice Note Do not add too much water amount according to your preferences. (Standard water level: 2mm lower than the scale) See cooking mode. Clean rice (rice that can be cooked without washing) After adding water, stir from the bottom to mix the rice and water. If the water becomes white and cloudy, please wash it 1~2 times Rice congee, multigrain congee Please use the <CONGEE>...

### [Page 46: Method Of Presetting Cooking Time](#)

Method of presetting cooking time Complete cooking within the preset time. the preset time. Wash rice, add or reduce water, place inner cooking It is impossible to pre-set without inner pot in the body and place on the upper housing cooking pot in.

[Page 47](#) Pay attention that "X" indicates on cooking appointment does not work during cooking appointment (It may cause rice deterioration or corrosion to inner cooking pot) QUICK COOK WHITE RICE MIXED RICE GABA BROWN CONGEE SOUP STEAM CAKE BOILING EGG Please do not make appointment longer than 14 hours (Please do not exceed 8 hours in summer) Long-time appointment will make the rice fermented or scented.

### [Page 48: Keep Warm](#)

Keep Warm It will automatically change to the heat preservation mode after cooking. To keep the rice tasty during heat preservation, it will automatically control the heat preservation temperature based on using conditions. Press down OFF/CANCEL button to stop the heat preservation. KEEP WARM/REHEAT switched to the current time) Please note that during heat...

### [Page 49: Maintenance](#)

Maintenance Please note Failing to wash clean will send out unpleasant odor. Therefore, please keep it clean. Please do not use the following items Note (Otherwise, it will cause deformation, corrosion, discoloration, crack or scratch) Tableware washing dryer and tableware dryer During maintenance, the power plug Detergent other than neutral detergents for kitchen should be unplugged.

### [Page 50: Cleaned By Boiling](#)

Cleaned by boiling (about once a week) If any unpleasant odor detected, please use this method for cleaning Place water in inner cooking pot and close the outer cover. (To 1 in the

water level scale of "White Rice") Please do not place in any items Select <...

### [Page 51: How To Deal With Cooking Failure](#)

How to deal with cooking failure Please check before applying for repair. If the reason cannot be found out after investigation, please consult with the store where you buy the electric cooker. This time Investigate the reasons Please reduce water volume for cooking. Soft Please scarify the rice completely and promptly after the cooking is done.

[Page 52](#) This time Investigate the reasons Whether the removable cover plate has been installed well? If the removable cover plate is not installed, the upper housing cannot be closed to prevent forgetting the installation of the removable cover plate. Impossible to close Whether the plug-in part under the removable cover plate is plugged in? Whether there are foreign matters attached on opening buckle plate? Whether the removable cover plate is blocked with foreign matters?

[Page 53](#) How to deal with cooking failure (continued) Please perform an inspection before requesting repairs Investigate the reasons This time Fail to press button for Whether the power plug is plugged in? Whether the inner cooking pot is well placed? operation The light goes out It stops halfway Displayed residual time...

### [Page 54: Error Display](#)

Error display Please check the causes once again for the COO error Please pull out power plug (on the power supply side) from the socket, and dispose with the following method. Please clean up dust on suction port and exhaust port at bottom of the body.

[Page 55](#) In the following cases, please contact a TOSHIBA service center. When water and rice are put in the main body without putting in the inner pot. When plastic parts or gaskets are damaged. (Damage may occur after several years of use) When the inner pot, movable cover, sealing ring of steam valve and power cord are damaged or lost.

[Page 56](#) Recipes Mixed Rice Ingredients (2~3 servings) White rice Black rice, oat, millet Water, appropriate amount Wash the prepared white rice and the coarse grain and add them to the inner pot. Add water to mark 2 of the according to the amount of rice Select MIXED RICE and press Start to enter After the function is over, open the lid and the cooking state.

[Page 57](#) Lemon Sponge Cake Ingredients (2~3 servings) 3 pcs Eggs 1 pcs Lemon Caster sugar Baking powder Butter Soften the butter, grate the lemon peel with a grater. Spread the melted butter (in addition to the portion in the ingredients) in a thin layer in an inner pan. Beat the softened butter and caster sugar with a whisk until the sugar dissolves, gradually add the egg while whisking and mix well, then add the lemon peel crumbs and mix well.

[Page 58](#) Details Matter...

This manual is also suitable for:

Rc-10isshkw