

# SANYO

## INSTRUCTION MANUAL

使用説明書

사용 설명서

取扱説明書

## ECJ-S35S (3.5 Cups)

## ECJ-S35K (3.5 Cups)

MICRO-COMPUTERIZED

## RICE COOKER & WARMER

微電腦 保温與電飯鍋

마이컴 제어 보온 밥솥

マイコン ジャー炊飯器



Thank you for your purchase of a **Sanyo Rice Cooker and Warmer**. Please read these instructions carefully before use and save the manual for future reference.

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**HOUSEHOLD USE ONLY**



## IMPORTANT SAFEGUARDS

When using electrical appliances, follow basic safety precautions to reduce the risk of fire, electrical shock, and/or injury:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electrical shock, and personal injury, do not immerse cord, plugs or appliance in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug unit from outlet when not in use and before cleaning. Allow to cool before attaching or removing parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug after the appliance malfunctions or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
7. To protect against risk of electrical shock, do not force any foreign objects, such as pins and wires, into any openings.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other liquids.
13. Do not clean the appliance with cleansers, steel wool pads, or other abrasive material.
14. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the switch to its "Off" position then remove the plug from wall outlet.
15. To reduce the risk of electric shock, cook only in removable container.
16. Do not use appliance for other than intended use. This product is designed for household use only.

## SAVE THESE INSTRUCTIONS

### Note:

- A. A short power cord is provided to reduce risks of becoming entangled in or tripping over a longer cord.
  - B. Extension cords are available and may be used if care is exercised in their use.
  - C. If extension cord is used:
    - (1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
    - (2) The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
- The appliance has a polarized plug (one blade is wider than the other is). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to override this safety feature.

### WARNING:

- Handling the cord on this product or cords associated with accessories sold with this product, will expose you to lead, a chemical known to the State of California to cause cancer, and birth defects or other reproductive harm. **Wash hands after handling.**

### • CALIFORNIA USA ONLY

This rice cooker uses a Lithium Battery that contains Perchlorate Material-special handling may apply. See [www.dtsc.ca.gov/hazardouswaste/perchlorate](http://www.dtsc.ca.gov/hazardouswaste/perchlorate).

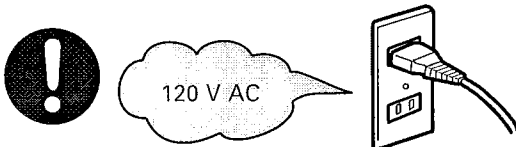


## PRECAUTIONS

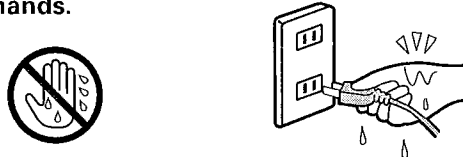
The important precautions described within this section must be followed carefully to prevent the possibility of personal injuries and/or property damage.

### ⚠ WARNING

- Use only 120 Volt AC electrical current.



- Do not attempt to plug in or unplug with wet hands.



- Always keep the power plug clean.



If the power plug blades or plug surfaces become dirty, be sure that they are cleaned thoroughly.

- Grasp only the power plug when unplugging the power cord.



- Plug the appliance into a single electrical outlet only.

Use only an electrical outlet rated at 15 amperes or more. Make sure that the power plug is firmly inserted into the electrical outlet.

- Do not attempt to modify the appliance.  
All repairs must be performed by qualified technicians.



- Do not operate the appliance if the power cord or plug has been damaged.

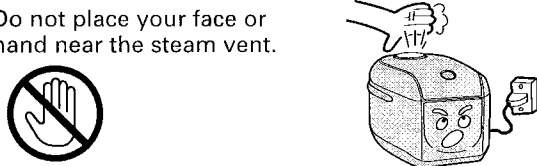


- Do not handle the power cord in a rough manner.

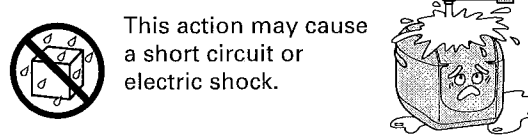


- Do not touch the steam vent.

Do not place your face or hand near the steam vent.



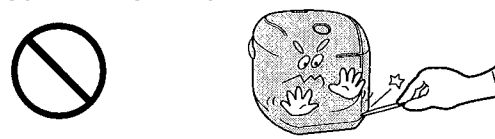
- Do not immerse the appliance in water and do not pour water onto it.



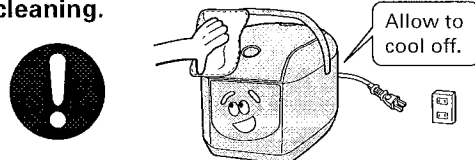
- Do not allow children to use this appliance without adult supervision.



- Do not insert any foreign objects into appliance openings or outlets.



- Allow the appliance to cool off prior to cleaning.



- Unplug the power plug from the outlet when the appliance is not being used.

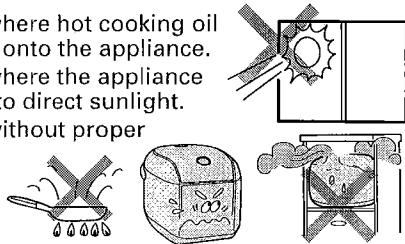




# PRECAUTIONS

## • Do not place the appliance in the following locations:

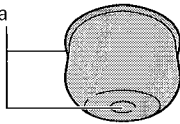
- Locations where hot cooking oil may splash onto the appliance.
- Locations where the appliance is exposed to direct sunlight.
- Locations without proper ventilation.



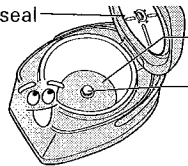
## • Remove all foreign substances.

Make sure that all rice grains and water drops on the appliance's inner wall, the outside of the inner pot, the heating element and the temperature sensor have been completely removed, before using appliance.

center area  
on the outside  
of the inner pot



inner lid seal



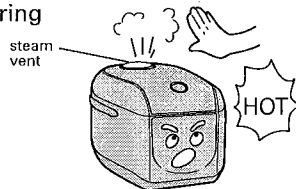
heating element

temperature sensor

- Please refer to page 13 for care and maintenance for inner pot.

## • Avoid personal contact with steam vent.

- Escaping steam is HOT and may cause burns.
- Do not allow children near the steam vent.
- The appliance will feel hot-to-the-touch during and immediately following use. Use caution near appliance.



## • Do not carry the appliance by the handle.

- While rice is cooking, keep the handle folded down behind the appliance and do not carry it. Doing so may cause scalding burns or handle deformation due to escaping steam.
- If carrying the appliance immediately after use, use caution to avoid steam that is released from the steam vent.



## • Do not touch the metal part on the inside of the lid or inner lid during or immediately after operation.



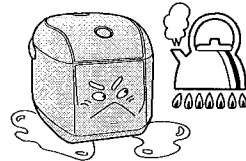
This action may cause burn injuries.



## • Do not operate the appliance near flames or wet areas.



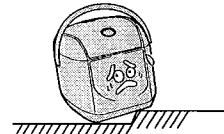
This action may cause electric shock or sparking.



## • Do not operate the appliance on an unstable surface or on any surface that is not resistant to heat.

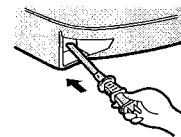


This operation may cause fire.



## • Hold the power plug when retracting the power cord.

If the power plug is not held, the uncontrolled moving cord may cause injury.

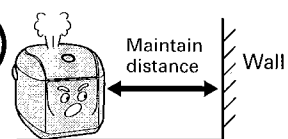


## • Do not use any inner pot other than provided.

Doing so may cause overheating and lead to a malfunction.

## • Do not place the appliance near walls or furniture (within 12"/30cm).

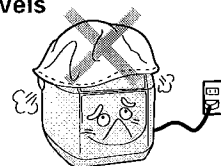
Doing so may cause damage, possibly resulting in discoloration or disfiguration of the wall or furniture.



## • Do not operate appliance without any ingredients in inner pot.

This will interfere with the micro-computerized program and may cause overheating.

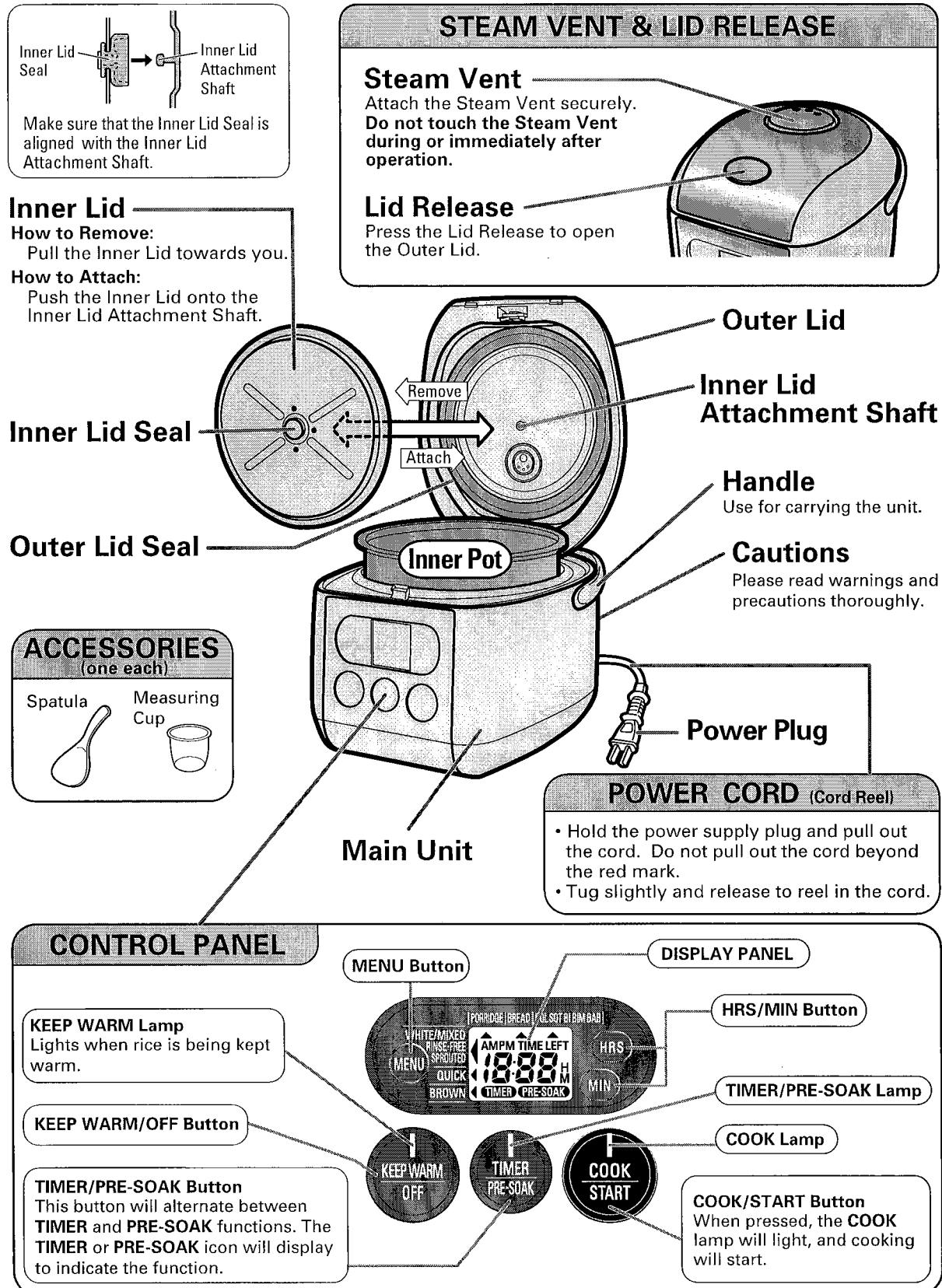
## • Do not place a cloth or towels over the appliance during operation.



## • If appliance is damaged, stop using immediately and contact Sanyo Fisher Service. Please refer to warranty, page 19.



## NAMES AND FUNCTION OF PARTS





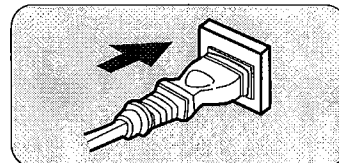
## SETTING THE CLOCK

To set the correct time, follow the steps below.

**EXAMPLE:** When the current time is 8:00am, but the display shows 7:55am.

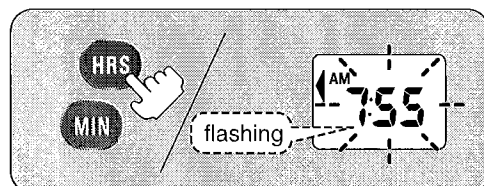
### 1 Insert the power plug into electrical outlet.

- The rice cooker uses a 12-hour clock.  
12:00 midnight will be displayed as **000**.  
12:00 noon will be displayed as **000**.



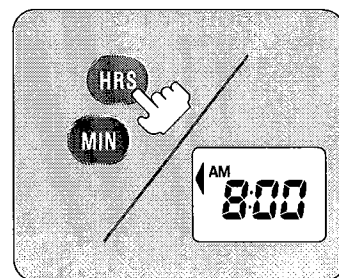
### 2 Press the **HRS** or **MIN** button until the time display begins to flash.

- The time display will begin flashing.



### 3 Press the **HRS** and **MIN** buttons to set the correct time.

- Press **HRS** to set "8". Press **MIN** to set "00".
- Holding down the buttons will allow the display to fast forward.
- The time display will stop flashing after 6 seconds.



#### THE BUILT-IN LITHIUM BATTERY

- The appliance's internal lithium battery provides power to retain the time display and the timer setting, even when the power plug has been disconnected.
- The battery life expectancy is 4-5 years at a room temperature of 68°F/20°C. The battery may last longer when the appliance is plugged into the wall outlet because the battery power is not consumed.

## POWER FAILURE WHILE THE UNIT IS IN OPERATION

### ■ Information given in this section includes times during operation when the plug is pulled or a circuit breaker goes out:

- If the power fails momentarily, the appliance will return to the same mode it was in prior to the failure.
- In the event of a longer power outage, the following will occur once power is restored:

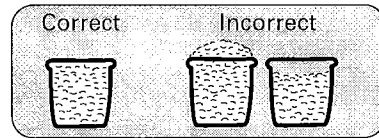
During Cooking	<ul style="list-style-type: none"> <li>Cooking will continue, however, the rice may not be properly cooked.</li> <li>If a little cooking time remains, the appliance may switch to the <b>KEEP WARM</b> mode.</li> </ul>
While rice is being Kept Warm	<ul style="list-style-type: none"> <li>The appliance will continue to keep the rice warm.</li> </ul>
During Timer Operation	<ul style="list-style-type: none"> <li>The appliance will immediately begin cooking if the time has passed the cooking start time.</li> <li>The rice may not be cooked by the exact time programmed with the timer.</li> </ul>



# COOKING RICE

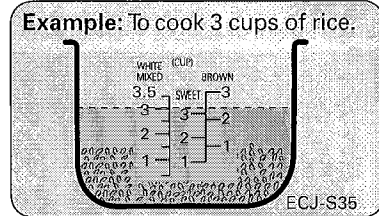
## 1 Measure the rice correctly. Wash the rice.

- Measure the rice using measuring cup provided. 1 cup equals 180 ml.
- The inner pot can be used to wash rice.
- Rinse quickly using a lot of water. Drain quickly.
- Gently rinse rice 2-3 times, until water becomes clear.

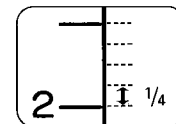


## 2 Add the appropriate level of water according to the menu setting selected and quantity of rice.

- If the water level is incorrect, excess water may boil over.
- Adjust the water level according to your own preference. The water level may be adjusted by up to 1/4 of a graduation level.
- Make sure that any rice grains or water droplets remaining on the outside of the inner pot or the inner wall of the main body are removed. Water remaining in these areas may cause noise during the cooking process.
- Gently turn the inner pot from side to side a few times to level the rice.

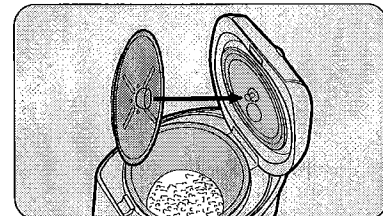


Example: To cook 2 cups of rice.



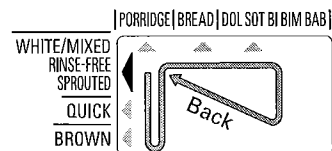
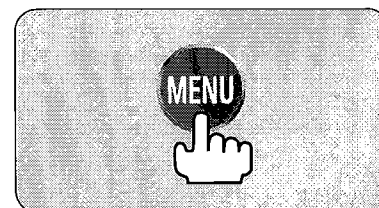
## 3 Attach the inner lid and close the outer lid.

- Securely close the outer lid until you hear a click.
- Make sure that there are no foreign objects such as rice grains, between the inner lid seal and the inner pot.
- Any foreign object between them will cause steam to escape or water to boil over.



## 4 Insert the power plug into electrical outlet. Select the type of rice by pressing the **MENU** button.

- You cannot select a menu or cook rice until the power supply plug is plugged into the outlet.
- You cannot select a menu or cook rice while the **KEEP WARM** lamp is on or flashing. Press **KEEP WARM/OFF** button to cancel **KEEP WARM** mode.
- Pressing the **MENU** button will move the ◀ mark and change the menu as shown.
- Select **WHITE/MIXED/RINSE-FREE/SPROUTED** for cooking sweet rice.
- Select **QUICK** for faster cooking.
- **QUICK** course is when you would like your rice cooked quicker than a regular course. The rice may be slightly harder.
- If the wrong menu is selected, the water may boil over or the rice may not be cooked properly.

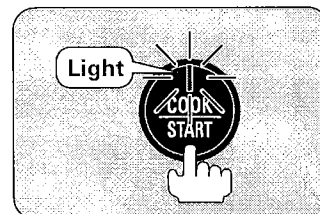




## COOKING RICE

### 5 Press the **COOK/START** button to cook.

- The **COOK** lamp lights and begins cooking. The display will show the current time.
- Do not press the **COOK/START** button without the inner pot properly placed in the main unit.
- Be aware that if the **COOK/START** button is accidentally pressed without the inner pot in place, the heating element will temporarily become very hot.
- Make sure the **COOK** lamp is lit.
- If the **COOK** lamp is not lit, press the **KEEP WARM/OFF** button to cancel cooking. Press the **MENU** button to reselect the menu and press the **COOK/START** button again.
- The remaining cooking time until rice is done will be displayed beginning from 13 minutes. For **QUICK** course, this will begin with 8 minutes remaining. For **PORRIDGE** and **DOL SOT BI BIM BAB** courses, this will begin with 5 minutes remaining.

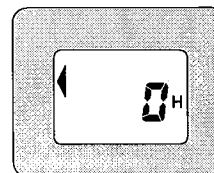
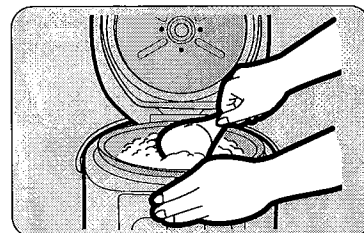


Example: With 13 minutes remaining time.



### 6 Stir the rice before serving. Cooked rice can be kept warm for up to 12 hours.

- Indicator beeps will sound when cooking is finished and will automatically switch to the "Keep Warm" mode.
- The **KEEP WARM** lamp will light and the display will show the elapsed time that the rice has been in the "Keep Warm" mode.
- Do not keep rice warm for more than 12 hours as rice may develop an odor, turn yellow, or dry out.
- Do not unplug unit while in **KEEP WARM** mode.
- Porridge cannot be kept warm. When porridge is cooked, the **KEEP WARM** lamp will flash. Do not keep porridge warm, as it tends to become sticky.
- Do not use **KEEP WARM** for MIXED RICE, BROWN RICE, SWEET RICE, SPROUTED BROWN RICE or DOL SOT BI BIM BAB as they may begin to deteriorate or develop an odor.
- Slight scorching may form on the bottom of the inner pot.
- Make sure to press **KEEP WARM/OFF** button and unplug the power cord after use. If this is not done, the unit will enter the **KEEP WARM** mode when it is plugged in next time.
- Do not reheat cold rice as this may cause the rice to develop an odor.



#### APPROXIMATE RICE COOKING TIMES (in minutes) (At room temperature 68°F/20°C and water temperature 64°F/18°C)

Menu	White	Quick	Rinse-Free	Sprouted	Brown	Sweet	Porridge	Mixed
Capacity (cups)	0.5-3.5	0.5-3.5	0.5-3	0.5-3	1-3	1-3	0.5-1	1-3
Time Required (minutes)	38-51	26-40	45-58	42-53	70-75	43-45	45-54	43-52

#### TYPES OF RICE AND KEEP WARM CHART

Menu	Keep Warm
(1) White, Rinse-Free, Quick	Can keep warm.
(2) Mixed, Brown, Dol Sot Bi Bim Bab, Sweet, Sprouted Brown	Do not keep warm as rice may develop an odor, turn yellow, or dry out.
(3) Porridge	Cannot keep warm. ( <b>KEEP WARM</b> lamp will flash.)

- Do not keep rice warm for more than 12 hours as rice may develop an odor, become discolored or dried out.
- When the elapsed time for the **KEEP WARM** mode exceeds 12 hours, the display will show the current time.



## TIPS FOR COOKING RICE

- Evenly distribute the rice in the bottom of the inner pot to ensure even cooking.
- Wash the rice thoroughly. Newly harvested rice (fall season) usually requires less water for cooking than does rice that has been stored. As time goes by, rice has a tendency to become dehydrated, so more water is needed for cooking.

**Note:** Some brands of rice recommend not washing the rice before cooking to retain vitamins.

### HOW TO COOK PORRIDGE

- The porridge water lines in the inner pot are for cooking regular texture porridge. Adjust water level according to your own preference.
- Up to 1 cup of porridge can be cooked.
- Measure water to the **PORRIDGE** line on inner pot.
- Select **PORRIDGE** from the menu, and then begin cooking.

### HOW TO COOK WITH QUICK COURSE

- **QUICK** course is when you would like your rice cooked quicker than a regular course.
- The rice may be slightly harder or may have a thin crust of rice form on the bottom of the inner pot.
- The rice may become softer if the rice is steamed a little longer in the **KEEP WARM** mode after cooking.
- If softer rice is preferred, let the rice soak in water for at least 30 minutes before cooking.
- Measure water to the **WHITE/MIXED** line on inner pot.
- Select **QUICK** from menu, and then begin cooking.

### HOW TO COOK RINSE-FREE RICE

- Measure water to the **RINSE-FREE** line on inner pot.
- Select **WHITE/MIXED/RINSE-FREE/SPROUTED** from the menu, and then begin cooking.

### HOW TO COOK BROWN RICE

- Up to 3 cups of brown rice can be cooked.
- Measure water to the **BROWN** line on inner pot.
- Select **BROWN** from the menu, and then begin cooking.
- For more delicious results with brown rice, soak the rice in water for an hour or more before cooking.

### HOW TO COOK MIXED/SWEET RICE

- Wash rice and let sit until right before cooking.
- Mix all ingredients in a bowl.
- Excess ingredients may cause the rice to cook improperly.
- Use of seasonings when cooking rice causes the rice to burn more easily.
- Up to 3 cups of mixed rice or sweet rice can be cooked.
- Measure water to the **MIXED** or **SWEET** line on inner pot.
- Select **WHITE/MIXED/RINSE-FREE/SPROUTED** from the menu, and then begin cooking.
- After cooking rice mixed with other ingredients, a slight odor may remain. Wash the inner pot and inner lid thoroughly after each use.

### HOW TO COOK SPROUTED BROWN RICE

- Mix washed white rice with sprouted brown rice.
- White rice to Sprouted Brown rice ratio: 2 cups of White rice to 1 cup of Sprouted Brown rice is the ideal ratio. Adjust the amount of rice based on personal preferences.
- Measure water to the **SPROUTED** line on inner pot.
- Select **WHITE/MIXED/RINSE-FREE/SPROUTED** from the menu, and then begin cooking.

## SPECIFICATIONS

Power Consumption		Dimensions				
Cooking	Keep Warm	Height	Depth	Width	Weight	Cord Length
460 W	23 Wh	195 mm (7 <sup>11</sup> / <sub>16</sub> " )	270 mm (10 <sup>5</sup> / <sub>8</sub> " )	225 mm (8 <sup>7</sup> / <sub>8</sub> " )	3.0 kg (6.6 lbs.)	Approx. 0.95 m (37 <sup>3</sup> / <sub>8</sub> " )

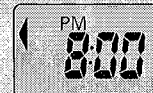


# TIMER COOKING (Rice cooking completes at a specific time.)

## 1 Check the current time.

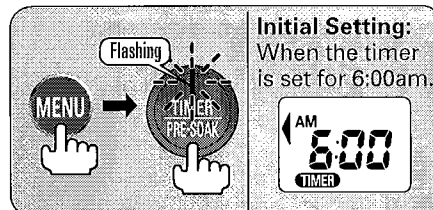
- Set the timer after preparing the rice, following steps (1)-(3) in the **Cooking Rice** section.
- Check the current time. If the clock has not been set to the correct time, timer cooking may not work properly. (☞ page 6)
- The timer cannot be set if the **(KEEP WARM)** lamp is lit or flashing. Press **(KEEP WARM/OFF)** button to turn off the lamp.

Clock time is correct.



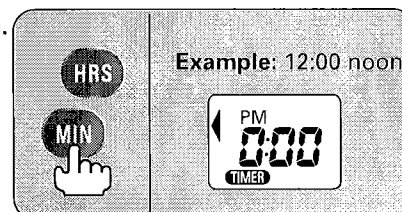
## 2 After selecting a MENU, press the **(TIMER)** button until **(TIMER)** icon is displayed.

- The **(TIMER)** lamp will begin flashing and the timer setting will be shown on the **DISPLAY PANEL**.
- If the existing timer setting is correct, then proceed to the operation described in section 4.
- Timer Cooking cannot be used for Bread or Dol Sot Bi Bim Bab.



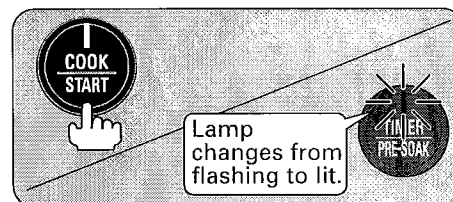
## 3 Press the **(HRS)** and **(MIN)** buttons to set the time of completion.

- Press **(HRS)** button to change the hour. The hours change in 1-hour increments. Press **(MIN)** button to change minutes. The minutes change in 10-minute increments.
- The timer can be fast-forwarded by holding down the **(HRS)** or **(MIN)** buttons.
- The time displayed for 12:00 noon is "0:00 PM"



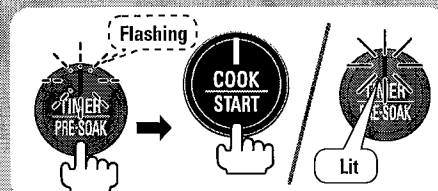
## 4 Press the **(COOK/START)** button.

- The **(TIMER)** lamp will change from flashing to lit and the completion time will be shown on the **DISPLAY PANEL**. This completes the timer setting.
- The **(TIMER)** lamp will go off when cooking starts and the **(COOK)** lamp will light.



### ◆ Once the timer has been set, timer cooking can be performed in two steps.

- Press **(TIMER)** button after reviewing the menu selection.
- Press **(COOK/START)** button after reviewing the time setting.
- Previous timer settings are stored in memory.



### AFTER TIMER COOKING STARTS

#### If you want to change the timer setting:

Press the **(KEEP WARM/OFF)** button, and then reset the timer following steps (2)-(4) described before.

#### If you want to check the current time:

Press the **(HRS)** or **(MIN)** button. The display shows the current time for 2 seconds.

### TIMER COOKING

- Timer cooking should be set to begin within 12 hours. The rice may begin to deteriorate if the rice is left in the water for an extended time.
- Do not use timer cooking to prepare mixed rice, bi bim bab, brown rice or sweet rice that contains other ingredients. These ingredients or seasonings may deteriorate or settle to the bottom and fail to cook properly.
- Rice may turn out soft when cooked using the timer.

**SETTING TIMER** Timer must be set for the minimum times listed below. Otherwise, cooking will start immediately.

Menu	White, Rinse-Free, Sprouted Brown	Brown Rice	Porridge	Quick Rice
Time Required	1 hour and 10 minutes	1 hour and 40 minutes	1 hour and 10 minutes	1 hour

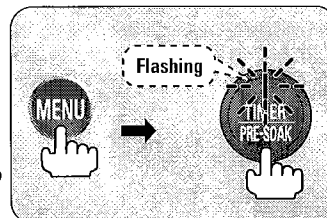


## PRE-SOAKING RICE

(This feature allows setting of additional soak time before cooking.)  
After pre-soak period, the rice cooker starts to work automatically.)

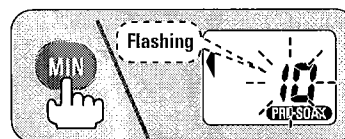
### 1 Select MENU and press the **PRE-SOAK** button until **PRE-SOAK** icon is displayed.

- Refer to page 7 for how to select MENU.
- When BREAD or DOL SOT BI BIM BAB is selected, **PRE-SOAK** button will not work.
- Press **PRE-SOAK** button until **PRE-SOAK** icon is displayed. **PRE-SOAK** lamp and the time for **PRE-SOAK** begin flashing.



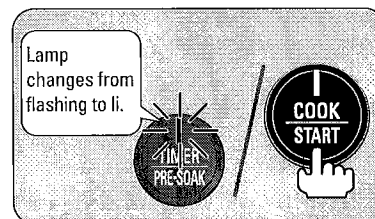
### 2 Press **MIN** button and select the time for PRE-SOAK.

- The time for **PRE-SOAK** changes in 10-minute increments by pressing **MIN** button and can be selected for 10 minutes to 60 minutes.
- Make sure that **PRE-SOAK** flashes on the display panel.



### 3 Press the **COOK/START** button.

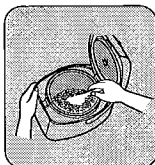
- **PRE-SOAK** lamp, **PRE-SOAK** on display panel and the time changes from flashing to lit. Display panel shows the time remaining.
- When cooking begins **PRE-SOAK** lamp turns off and **COOK/START** lamp turns on.



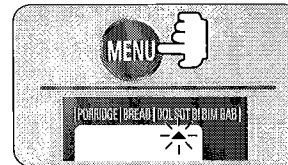
## PREPARING DOL SOT BI BIM BAB

### 1 Put up to 4 cups of cooked rice into Inner Pot.

- Add the cooked ingredients of Dol Sot Bi Bim Bab to rice and stir gently.

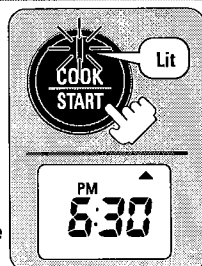


### 2 Select DOL SOT BI BIM BAB from the menu.



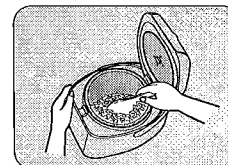
### 3 Press **COOK/START** button.

- Cooking takes approximately 12 to 20 minutes depending on the rice temperature.
- The remaining cooking time until rice is done will be displayed beginning from 5 minutes.



### 4 Buzzer sounds when cooking is finished.

- When cooking is done, mix well and serve hot.
- Make sure to press **KEEP WARM/OFF** button and unplug the power cord after use.

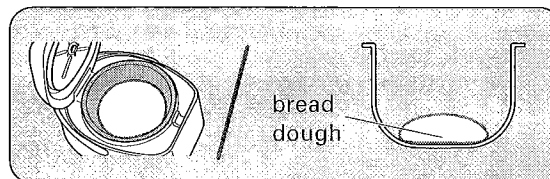


**Note** When cooking packaged convenience foods, follow the directions on package.



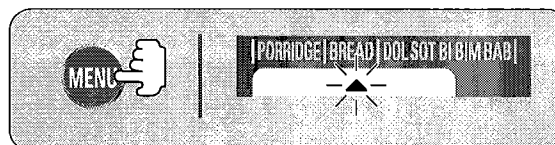
# BAKING BREAD

- 1** Put kneaded dough for bread in Inner Pot and place the Inner Pot in the Main Unit.



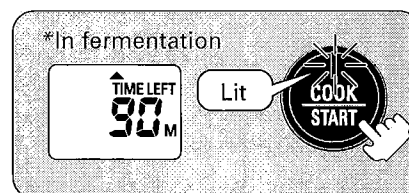
- 2** Select the menu for BREAD.

- Press the **MENU** button and select **BREAD**.



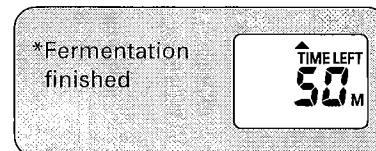
- 3** Press the **COOK/START** button.

- Display panel shows "TIME LEFT 90 M" to inform when it finishes. **COOK** lamp turns on and starts making bread.
- \*Display panel shows time remaining until completion.



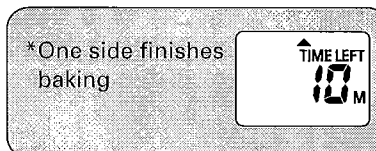
- 4** Buzzer sounds after 40 minutes.

- Buzzer indicates that bread has risen.
- With floured hands, punch down dough, roll dough into a ball and close the lid.



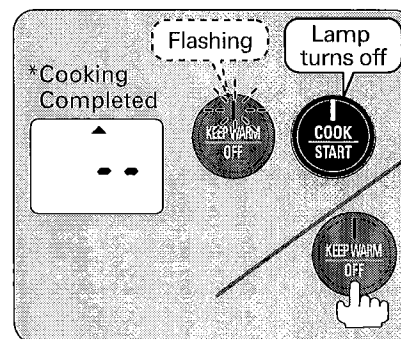
- 5** After another 40 minutes buzzer sounds again, turn bread over.

- Open the lid and turn bread over to cook the other side.
- Bread will be HOT, use caution and oven mitts when handling.



- 6** Buzzer sounds again, bread should be finished.

- COOK** lamp turns off and **KEEP WARM** lamp flashes.
- Display panel indicates that the bread has finished baking.
- Open the Outer Lid and pick up the bread.
- After picking up the bread, press the **KEEP WARM/OFF** button and unplug the power cord after use.
- \*Otherwise the **KEEP WARM** lamp continues flashing.

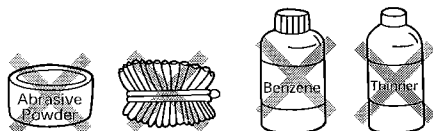




## CLEANING AND MAINTENANCE

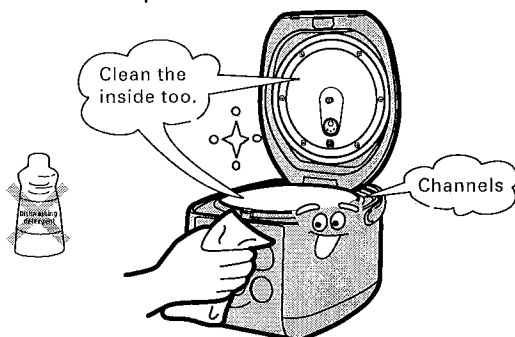
Always unplug the power supply cord from the electric outlet and allow the unit to cool off completely prior to cleaning.

When cleaning the unit, do not use cleaning powder, scrub brush, benzene or thinner.



### MAIN BODY AND OUTER LID

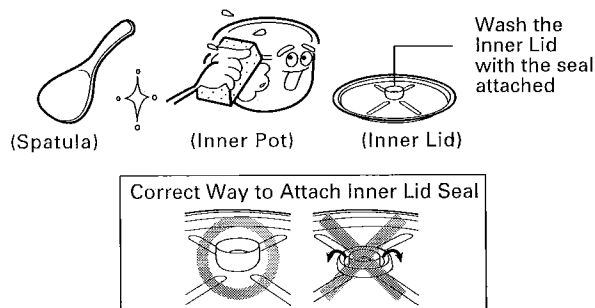
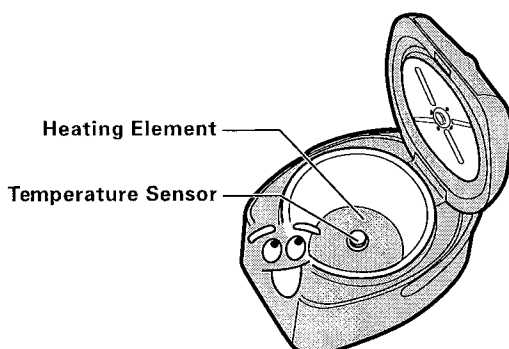
Wipe with a damp cloth.



Make sure to wipe thoroughly any channels where moisture tends to accumulate.

### HEATING ELEMENT AND TEMPERATURE SENSOR

If rice grains or other dirt becomes stuck to the heating element, gently polish with fine sandpaper (about 320 grit) and then wipe with a damp sponge.

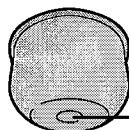


### INNER POT AND INNER LID

Wash the inner pot using a sponge and dishwashing detergent.

#### CAUTION

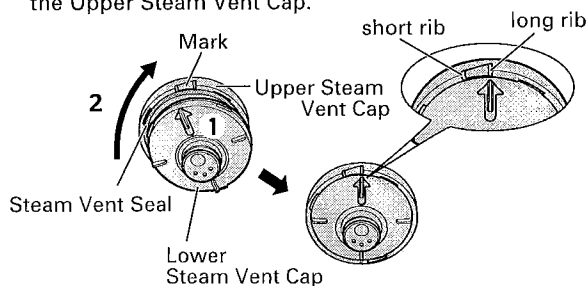
- Make sure that the inner pot does not become deformed.
- Make sure that the following instructions are heeded in order to avoid damaging the non-stick coating on the inner surface of the pot:
  - Do not wash rice in the inner pot using hard objects, such as whisks.
  - Always use the spatula that has been provided with the appliance.
  - Do not leave spoons or tableware in the inner pot.
  - Do not use vinegar for cleaning the pot.
  - Make sure that the inner pot is washed immediately after any rice with seasoning has been cooked.
- The inner pot may eventually become discolored during the course of normal usage. As any such discoloration is completely safe and will not affect your health at all, the pot may continue to be used without concern.
- Place a soft cloth underneath the inner pot when washing rice in the inner pot. This will prevent damage to the bottom of the inner pot.
- Some discoloration of the outer side of the inner pot may occur through normal use. This discoloration is completely safe and poses no health hazard.
- After baking bread, a slight odor may remain. Wash the inner pot and inner lid thoroughly after each use.



- The center area on the outside bottom of the inner pot is an extremely important area, as it comes into direct contact with the temperature sensor. If this area is dirty or damaged, the rice may become scorched or burnt.

#### How to Attach Steam Vent Cap

- 1 Align the mark (↑) on the Lower Steam Vent Cap to the mark (short rib) of the Upper Steam Vent Cap.
  - 2 Turn the Lower Steam Vent Cap clockwise to align with the mark (long rib) of the Upper Steam Vent Cap.
- Make sure the steam vent seal is placed properly in the Upper Steam Vent Cap.





# TROUBLESHOOTING

Check the following before requesting service.

Symptom	Remedy
<ul style="list-style-type: none"> <li>• Plug or power cord is damaged, distorted, expanded, or discolored.</li> <li>• Power cord or plug is warmer than normal.</li> <li>• Power cord fits loosely or loses power.</li> <li>• Overheated main body produces burning odor.</li> </ul>	Unplug the power cord and stop using the appliance immediately. Contact Sanyo Fisher Service (See warranty, page 19)
The power plug blades or plug surfaces are dirty.	Clean thoroughly.

Symptom	Possible Cause	Ref. Page#
Rice does not cook.	Is the power cord plugged in properly or has any power failure occurred?	6
Rice is hard or undercooked.	Is the rice and water amount correct?	7
	Are there any foreign objects sticking to the outer inner pot, temperature sensor, or heating element?	4, 7, 13
	Is the rice stirred thoroughly after cooking?	8
	Is the correct menu selected?	7, 9
	Is the power cord plugged in properly or has any power failure occurred?	6
	Are there any foreign objects between the inner pot and inner lid?	7, 13
Rice is soft or sticky.	Is the rice and water amount correct?	7
	Are there any foreign objects sticking to the outer inner pot, temperature sensor, or heating element?	4, 7, 13
	Is the rice stirred thoroughly after cooking?	8
	Is the correct menu selected?	7, 9
Rice is scorched.	Is the rice and water amount correct?	7
	Are there any foreign objects sticking to the outer inner pot, temperature sensor, or heating element?	4, 7, 13
	Is the correct menu selected?	7, 9
	Is the rice washed thoroughly before cooking?	7, 9
Rice cooking takes too long.	Is the rice and water amount correct?	7
	Are there any foreign objects sticking to the outer inner pot, temperature sensor, or heating element?	4, 7, 13
	Is the correct menu selected?	7, 9
	Is the power cord plugged in properly or has any power failure occurred?	6
Rice becomes hard, discolored or develops an odor while in KEEP WARM mode.	Are there any foreign objects sticking to the outer inner pot, temperature sensor, or heating element?	4, 7, 13
	Is the rice stirred thoroughly after cooking?	8
	Is the rice washed thoroughly before cooking?	7, 9
	Is the power cord plugged in properly or has any power failure occurred?	6
	Was the rice kept warm more than 12 hours?	8
	Was the rice kept warm with spatula in inner pot? Was cold rice kept warm or cold rice added?	8
	Are there any foreign objects between the inner pot and inner lid?	7, 13
	Is the rice and water amount correct?	7
During cooking water boils over.	Are there any foreign objects sticking to the outer inner pot, temperature sensor, or heating element?	4, 7, 13
	Is the correct menu selected?	7, 9
	Is the rice washed thoroughly before cooking?	7, 9
	Are there any foreign objects between the inner pot and inner lid?	7, 13
	Is the rice and water amount correct?	7
During cooking steam comes out from the outer lid.	Is the correct menu selected?	7, 9
	Is the rice washed thoroughly before cooking?	7, 9
	Are there any foreign objects between the inner pot and inner lid?	7, 13
	Is the rice and water amount correct?	7
Rice cooking does not complete at the preset time.	Are there any foreign objects sticking to the outer inner pot, temperature sensor, or heating element?	4, 7, 13
	Is the correct menu selected?	7, 9
	Is the power cord plugged in properly or has any power failure occurred?	6
	Is the timer set properly?	10
The control buttons won't work.	Is the power cord plugged in properly or has any power failure occurred?	6
There is noise during cooking.	Water droplets remaining on the outside of the inner pot or the inner wall of the main body may cause noise. It is not a malfunction.	7
	The cling sound is caused by the unit adjusting power usage. It is not a malfunction.	—
The appliance smells of resin.	Is the unit new? The smells will lessen as the unit is used.	—
There are lines or connections on the plastic housing.	These will not affect rice cooking and it is safe to use.	—
There are scratches on the outer side of the inner pot.		
Display is weak and the timer setting can not be maintained.	The battery is weak. Replace battery. Contact Sanyo Fisher Service. 800-421-5013 or visit <a href="http://www.sanyoservice.com">www.sanyoservice.com</a>	—



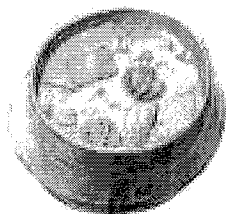
## RECIPES

### TIPS FOR COOKING RECIPES

1. Use the provided measuring cup (6 oz. or 180 ml) for measuring rice.
2. Do not measure seasonings with the provided measuring cup. Use a standard measuring cup and spoons for seasonings.
3. Do not cook more than the unit allows for cooking certain types of rice or recipes.
4. Mix seasonings thoroughly such as soy sauce or salt with the broth, soup, or water, and add to inner pot right before cooking.
5. Excess ingredients or poor mixing of seasonings may cause the rice to cook improperly.
6. Use of seasonings when cooking rice causes the rice to burn more easily.
7. After cooking rice mixed with other ingredients, a slight odor may remain. Wash the inner pot and inner lid thoroughly after each use.

### Rice with Meat and Vegetables (Kayaku Gohan)

#### MIXED RICE



Makes 4-6 servings

#### Ingredients:

3 cups rice  
 1/3 cup burdock  
 1/3 cup chopped carrots  
 3 dried shiitake mushrooms  
 1.5 oz. yam cake (konnyaku)  
 1 sheet deep-fried tofu (abura-age)  
 2 oz. chicken  
 2 cups Japanese broth (dashi)  
 2 Tbs. light-colored soy sauce  
 3 Tbs. sake  
 1/2 tsp. salt  
 2 or 3 snow pea pods

#### Preparation:

1. Wash rice and let sit for 30-60 minutes.
2. Soak dried shiitake mushrooms in water and cut into thin strips.
3. Remove outer skin of the burdock, shred into fine strips, and soak in water.
4. Chop carrots into thin strips and cut chicken into small, bite-size pieces.
5. Cut yam cake into thin strips and boil briefly.
6. Briefly boil deep-fried tofu and cut into thin slices.
7. Make seasoning by adding soy sauce, sake, and salt to the Japanese broth (dashi) and mix well.
8. Drain rice and pour into inner pot. Add enough seasoning prepared in step ⑦ to fill up to **3** on the **WHITE/MIXED** water level line. Then mix ingredients from steps ② through ⑥ and place on top of rice.
9. Close outer lid and select **WHITE/MIXED/RINSE-FREE/SPROUTED** with the **MENU** button. Press the **COOK/START** button.
10. Briefly boil snow peas in salted water and cut into thin strips.
11. When rice is cooked, stir the rice. Place in bowl and garnish with snow pea pods.

### Seasoned Brown Rice

#### BROWN RICE



Makes 6 servings

#### Ingredients:

3 cups long-grain brown rice  
 2 cans (10.5 oz.) chicken broth  
 3 Tbs. margarine  
 1/2 tsp. crushed garlic (from jar)  
 1 tsp. dried parsley

#### Preparation:

1. For better results, wash brown rice and let sit for 2 hours.
2. Drain rice and pour into inner pot.
3. Add chicken broth, margarine and crushed garlic into inner pot and water up to **3** on the **BROWN** water level line and mix well.
4. Close outer lid and select **BROWN** with the **MENU** button. Press the **COOK/START** button.
5. When rice is cooked, add dried parsley and stir the rice gently. Add 1 teaspoon of Poultry Seasoning, if desired.



## Teriyaki Mushroom Sprouted Brown Rice

### SPROUTED BROWN RICE



Makes 4-6 servings

#### Ingredients:

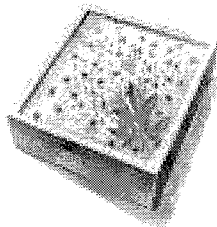
2 cups rice  
1 cup sprouted rice  
1 can (3 oz.) chunk chicken breast, break into small pieces  
1 can (7 oz.) mushroom pieces & stems  
1/2 can (10 1/2 oz.) condensed French onion soup  
1 Tbs. sugar  
4 Tbs. soy sauce  
3 Tbs. butter or margarine

#### Preparation:

1. Wash rice and let sit for one hour.
2. Break chunk chicken breast into small bite sizes.
3. Drain rice and pour into inner pot. Add ②, the remaining ingredients and water up to 3 on the **SPROUTED** water level line and mix well.
4. Close outer lid and select **WHITE/MIXED/RINSE-FREE/SPROUTED** with the **MENU** button. Press the **COOK/START** button.
5. After approx. 20 minutes into cooking, carefully open the lid, quickly stir the rice, and close the lid. Continue cooking until rice is done.
6. When rice is cooked, stir the rice gently and place in bowl.

## Rice with Red Beans (Sekihan)

### SWEET RICE



Makes 4-6 servings

#### Ingredients:

2 cups sweet rice (rice for making rice dumplings)  
1 cup rice  
1/2 cup red beans (azuki)  
1 tsp. black sesame salt (gomashio)

#### Preparation:

1. Mix the two kinds of rice together, wash, and let sit for 30-60 minutes.
2. Heat red beans in a pot of water over high flame. Bring to a boil and discard broth. Add another half quart of water and simmer until beans are slightly hard.
3. When red beans are cooked, separate beans from broth. Scoop broth with ladle and pour back into pot four or five times to air broth.
4. Drain rice and pour into inner pot. Add broth from step ③ and water up to 3 on the **SWEET** water level line. Place red beans on top of rice.
5. Close outer lid and select **WHITE/MIXED/RINSE-FREE/SPROUTED** with the **MENU** button. Press the **COOK/START** button.
6. When rice is cooked, stir the rice gently and place in bowl. Sprinkle with the black sesame salt.

## Shrimp Pilaf

### PILAF



Makes 4-6 servings

#### Ingredients:

3 cups rice  
6 medium size shrimp (or 1/4 cup cocktail shrimp)  
6 1/2 oz. can chopped clams, (optional, save the juice)  
1/4 cup mixed vegetables (frozen or canned)  
3 Tbs. olive oil  
2 tsp. chicken bouillon  
2 cups water  
1/2 tsp. curry powder  
Salt & pepper

#### Preparation:

1. Wash rice and drain well.
2. Cook shrimp in boiling water for 2-3 minutes. Peel and cut into bite-size pieces.
3. Heat 2 Tbs. olive oil in skillet. Sauté drained rice until rice becomes transparent. Remove from skillet and set aside.
4. Heat 1 Tbs. olive oil in skillet. Sauté chopped shrimp from step ②, clams or other seafood, and mixed vegetables. Season with salt, pepper, and curry powder.
5. Dissolve chicken bouillon in 2 cups of water. If the juice from the can of clams is available, reduce the water to make 2 cups of liquid.
6. Place the sautéed rice in step ③ into inner pot. Add the liquid from step ⑤ and enough water to fill up to 3 on the **WHITE/MIXED** water level line. Then place sautéed seafood from step ④ on top of rice.
7. Close outer lid and select **WHITE/MIXED/RINSE-FREE/SPROUTED** with the **MENU** button. Press the **COOK/START** button.
8. When rice is cooked, fluff the rice and serve.



**Risotto****PORRIDGE**

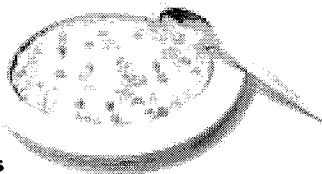
Makes 4-6 servings

**Ingredients:**

1 cup rice  
 1/2 medium onion, minced  
 4 stalks asparagus  
 1 clove garlic, minced  
 1/2 cup canned tuna (optional)  
 1 Tbs. olive oil  
 2 tsp. chicken bouillon  
 Salt & pepper  
 3 1/4 cups water

**Preparation:**

1. Wash rice and drain well.
2. Mince onion and garlic.
3. Cut asparagus diagonally into bite-size pieces and parboil. Drain and set aside.
4. Dissolve chicken bouillon in 3 1/4 cups of water.
5. Heat 1/2 Tbs. of olive oil in skillet. Sauté minced garlic well to bring out the flavor. Add minced onion and sauté well. Add tuna and season with salt and pepper. Remove from skillet and set aside.
6. Heat 1/2 Tbs. olive oil in skillet. Sauté drained rice in step ① until rice becomes transparent.
7. Place the sautéed rice in step ⑥ into inner pot. Add liquid from step ④ to fill up to **1** on the **PORRIDGE** water level line. Then place sautéed garlic, onion, and tuna from step ⑤ on top of rice.
8. Close outer lid and select **WHITE/MIXED/RINSE-FREE/SPROUTED** with the **MENU** button. Press the **COOK/START** button.
9. When rice is cooked, add parboiled asparagus from step ③ and mix well. Let it steam for a few minutes before serving.

**Easy Risotto (Western porridge)****PORRIDGE**

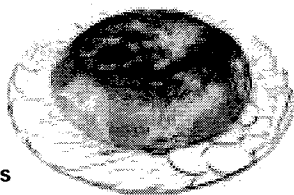
Makes 2-3 servings

**Ingredients:**

1 1/2 cups cold rice  
 1 cup mixed vegetables (frozen)  
 1 cube soup broth  
 2 cups hot water  
 4 Tbs. butter  
 pinch of salt  
 2 Tbs. parsley (chopped)

**Preparation:**

1. Prepare mixed vegetables according to package.
2. Soak cube in hot water to dissolve.
3. Put cold rice and ingredients in step ① and ② into inner pot.
4. Close Outer Lid and select **PORRIDGE** with the **MENU** button. Press the **COOK/START** button.
5. When rice is cooked, add salt and butter to taste and stir the rice gently.
6. Place in bowl and garnish with finely chopped parsley.

**Bread Pudding****PUDDING**

Makes 6-8 servings

**Ingredients:**

5 slices of bread  
 2 oz. butter or margarine  
 1/3 cup sugar  
 1 cup milk  
 3 eggs  
 1/2 tsp. vanilla  
 1/4 tsp. cinnamon

**Preparation:**

1. Tear bread into bite-size pieces and place into inner pot.
2. Heat milk, sugar and butter until butter melts in a saucepan.
3. In a bowl, beat eggs and add vanilla and cinnamon. Add to ② mixture.
4. Pour ③ over bread prepared in step ①.
5. Place the inner pot in the rice cooker. Close outer lid and select **WHITE/MIXED/RINSE-FREE/SPROUTED** with the **MENU** button. Press the **COOK/START** button.
6. After cooking is done, let stand for 5 minutes. Serve the pudding warm or cool, if desired.

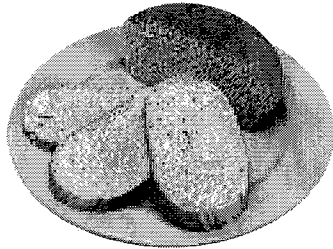
**Optional:**

- Add 1/4 cup raisins or chopped nuts for variety.
- Sprinkle powdered sugar or liqueur for added flavor.



## Honey Wheat Bread

### BREAD



Makes 4-6 servings

#### Ingredients:

1 cup scalded milk  
1 Tbs. vegetable oil  
1/8 cup honey  
1 tsp. salt  
1/2 package dry yeast  
1 1/2 cups whole wheat flour  
1/2 cup all-purpose flour

#### Preparation:

1. Heat milk in a small saucepan until it bubbles. Remove from heat, mix in vegetable oil, honey and salt; let cool until lukewarm.
2. Pour milk mixture into a large bowl, mix in yeast until it dissolves. Mix in the flour, 1 cup at a time.
3. Beat mixture well until forming a sticky ball.
4. With floured hands and work surface, knead dough for 10 minutes.
5. Place dough into inner pot and inner pot into main unit.
6. Close outer lid and select **BREAD** with the **MENU** button. Press the **COOK/START** button.
7. After about 40 minutes, buzzer will sound. Open the outer lid to remove the dough. With floured hands, punch down dough, roll into a ball and return to the inner pot. Close the outer lid.
8. After another 40 minutes, buzzer will sound again. Open the outer lid and turn bread over to brown the other side. Close the outer lid.
9. After about 10 minutes, buzzer will sound again. Bread is now fully cooked, place bread loaf on cutting board and let cool before slicing.

## Dol Sot Bi Bim Bab

### DOL SOT BI BIM BAB



Makes 4-6 servings

#### Ingredients:

3 cups cooked rice  
1/4 lb. thin sliced or ground beef  
1/2 bunch spinach  
1/2 lb. bean sprouts  
1 medium carrot  
1 Tbs. sugar  
1 Tbs. soy sauce  
1 Tbs. minced green onion  
1 tsp. crushed garlic  
1 Tbs. ground sesame seeds  
2 1/2 Tbs. sesame oil  
2-3 eggs, fried over-easy or sunny-side up  
1/2 Tbs. Ko-chu-jang, Korean chili bean paste (available in Korean grocery)

#### Preparation:

1. In a bowl, combine 1 Tbs. sugar, 1 Tbs. soy sauce, 1 Tbs. minced green onion, and 1 tsp. crushed garlic. Marinate beef in the mixture for one hour. Heat 1/2 Tbs. sesame oil in skillet. Cook beef until browned and liquid is absorbed.
2. Cut carrot into fine strips. Boil carrot, spinach, and bean sprouts individually until vegetables are tender. Drain and squeeze out water. Cut spinach into 1-inch pieces. Season each individually boiled vegetable with 1 tsp. ground sesame seeds and 1 tsp. sesame oil.
3. Spread 1 Tbs. sesame oil in inner pot. Add cooked rice into inner pot. Arrange seasoned vegetables from step ② and meat from step ① over the rice.
4. Close outer lid and select **DOL SOT BI BIM BAB** with the **MENU** button. Press the **COOK/START** button.
5. After cooking is done, add fried eggs and Ko-chu-jang. Mix well and serve hot.

### Tips for making Ko-chu-jang (Korean chili bean paste)

#### Ingredients:

1/3 cup soy sauce  
1/2 cup miso, soy bean paste  
1/4 cup sugar  
1/2 tsp. salt  
1/2 tsp. cayenne pepper powder

#### Preparation:

In a sauce pan, cook soy sauce, miso, and sugar. Mix well and remove from heat when it starts bubbling. Add salt and cayenne pepper to taste. Allow to cool.



## SANYO RICE COOKER & WARMER ECJ-S35S, ECJ-S35K LIMITED WARRANTY

### OBLIGATIONS

In order to obtain factory warranty service, call the toll-free number below. The unit must be packed in the original carton or a well-padded sturdy carton in order to avoid shipping damage.

Note: Do not return this unit to the retail store for service.

To obtain factory warranty service, product operation information or for problem resolution, call

**1-800-421-5013**

**Weekdays 8:00 AM – 5:00 PM Pacific Time**

**Or visit web at [www.sanyoservice.com](http://www.sanyoservice.com)**

THIS WARRANTY IS VALID ONLY ON SANYO PRODUCTS PURCHASED AND USED IN THE UNITED STATES OF AMERICA. THIS WARRANTY APPLIES ONLY TO THE ORIGINAL RETAIL USER AND DOES NOT APPLY TO PRODUCTS USED FOR ANY INDUSTRIAL, PROFESSIONAL OR COMMERCIAL PURPOSE. THE ORIGINAL DATED BILL OF SALE OR SALES SLIP MUST BE SUBMITTED TO THE AUTHORIZED SANYO SERVICE CENTER AT THE TIME WARRANTY SERVICE IS REQUESTED.

Subject to the OBLIGATIONS above and EXCLUSIONS below, SANYO FISHER COMPANY (SFC) warrants this SANYO product against defects in materials and workmanship for the periods of LABOR and PARTS specified below. SFC will repair or replace (at its option) the product and any of its parts which fail to conform to this warranty. The warranty period commences on the date the product was first purchased at retail.

LABOR	PARTS
1 YEAR	1 YEAR

### EXCLUSIONS

This warranty does not cover (A) the adjustment of customer-operated controls as explained in the appropriate model's instruction manual, or (B) the repair of any product whose serial number has been altered, defaced or removed.

This warranty shall not apply to setup, installation, removal or the product for repair or reinstallation of the product after repair.

This warranty does not apply to repairs or replacements necessitated by any cause beyond the control of SFC including, but not limited to, any malfunction, defect or failure caused by or resulting from unauthorized service or parts, improper maintenance, operation contrary to furnished instructions, shipping or transit accidents, modification or repair by the user, abuse, misuse, neglect, accident, incorrect power line voltage, fire, flood or other Acts of God, or normal wear and tear.

The foregoing is in lieu of all other expressed warranties and SFC does not assume or authorize any party to assume for it any other obligation or liability.

THE DURATION OF ANY WARRANTIES WHICH MAY BE IMPLIED BY LAW (INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS) IS LIMITED TO THE TERM OF THIS WARRANTY. IN NO EVENT SHALL SFC BE LIABLE FOR SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM OWNERSHIP OR USE OF THIS PRODUCT, OR FOR ANY DELAY IN THE PERFORMANCE OF ITS OBLIGATIONS UNDER THIS WARRANTY DUE TO CAUSES BEYOND ITS CONTROL. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS AND/OR DO NOT ALLOW THE EXCLUSION OR LIMITATION OF CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATIONS AND EXCLUSIONS MAY NOT APPLY TO YOU.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE.

For your protection in the event of theft or loss of this product, please fill in the information below for your own personal records.

Model No. \_\_\_\_\_ Serial No. \_\_\_\_\_

(Located on back or bottom side of unit)

Date of Purchase \_\_\_\_\_ Purchase Price \_\_\_\_\_

Where Purchased \_\_\_\_\_