

SHARP

MODEL :

KS-TH18-WH

KS-TH18-GL

KS-TH18-RD

RICE COOKER

INSTRUCTION MANUAL



Please read these instruction carefully before operating the appliance.

A) IMPORTANT SAFEGUARDS

These safety precautions are set in order to prevent injuries. The following chart indicates the degree of damage caused by wrong operation:

⚠ WARNING: Indicates hazard that may cause death.

⚠ BE CAREFUL: Indicates hazard that may cause human injuries or property damage.

WARNING

1. Prohibit to modify Do not modify or repair by unauthorized personnel which may caused fire, electrical shock and injury. Please contact service agent or company service center for any assistance.	2. Do not immerse the appliance into water or pour other liquid on the appliance. Otherwise it will cause short-circuit or electric shock.
3. Make sure the voltage supplied to the appliance is the same as your local supply. (220-240V AC only)	4. Do not operate any appliance with a damaged cord. Do not use damaged, modified, twisting power cord or place it near heat sources. Using a damed power cord may caused fire or electrical shock.
5. Clean the power plug regularly Clean the plug if dirty or it may caused insufficient insulation.	6. Do not use damaged power cord When there is current in power cord, plug will be hot. If plug screw is loose or movable then it cannot be used as it may caused short-circuit or fire.
7. Do not insert metal objects or any other foreign objects. Do not insert metal objects such as pins, needles or any other foreign objects in the exhaust outlets or any other portion of the unit which may result in electrocution or malfunction.	8. This appliance is not intended for use by children or other persons without assistance or supervision if their physical, sensory or mental capabilities prevent them from using it safely. Children should be supervised to ensure that they do not play with the appliance. The appliance is for household and indoor use only.

L) POWER FAILURE OVER USAGE

(Including the plug was disconnected in the middle of operation or the power supply triggered)

- Under power outage in a short time condition, it is advisable to return back to the actual procedure before the power was cut off (within 5 hours).
- Under power outage in a long time condition, please proceed as below procedure when the power supply is back to usual.

Presetting	Cooking	Keep warming
It is able to cook immediately when exceeds a predetermined cooking	It is able to continue cooking under the timing state, but it could not be complete cooking on schedule of preset time	Continue to keep warm

CHECKING

In order to use it safe for longer time;

If happen as below	TREATMENT
<ul style="list-style-type: none"> • Whether Power cord and plug is expanded, deformed, discolored and damaged. • Part of power cord is hotter than plug • There is a power and power failure may caused if power cord is disactivated. • Rice cooker often heat abnormally and smelly • There is an abnormal noise or vibration occurred during the power still on. 	Discontinue use, contact the local service centre or the company service centre.
<ul style="list-style-type: none"> • There is dust or waste in the plug or plug socket. 	Remove the dust and waste

SPECIFICATIONS

220-240V AC 50/60HZ

Model	POWER CONSUMPTION	COOKING CAPACITY	EXTERNAL DIMENSIONS			WEIGHT	CORD LENGTH
			HEIGHT	DEPTH	WIDTH		
KS-TH18-WH	720-860W	WHITE RICE 0.36~1.8L(2-10CUP)	257mm	359mm	298mm	5.3kg	1.2m
KS-TH18-GL		CONGEE 0.09~0.27L(0.5-1.5CUP)					
KS-TH18-RD							

- * The power consumption for keeping warm is calculated as the average of keeping warm power consumption (during stable operation). This is equivalent to the power consumed during 1 hour of operation(at the room temperature of 20 °C)
- * LED is off , but the amount of power consumed per hour in the "IN POWER" status is approximately 1 Wh.
- * Specifications are subject to change without notice.

i) WARNING

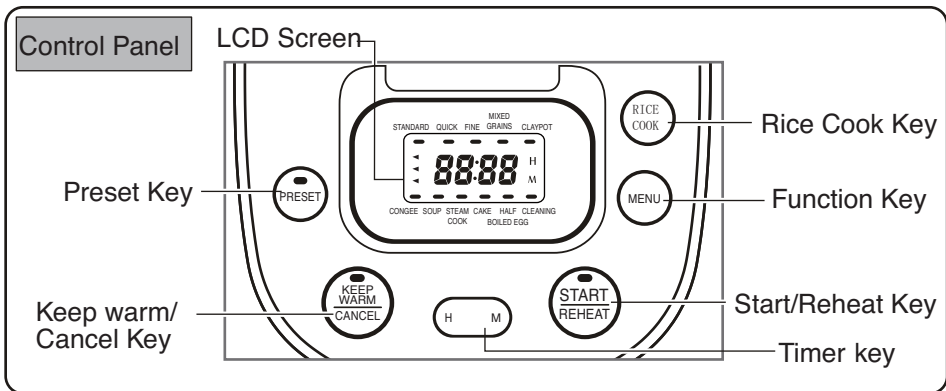
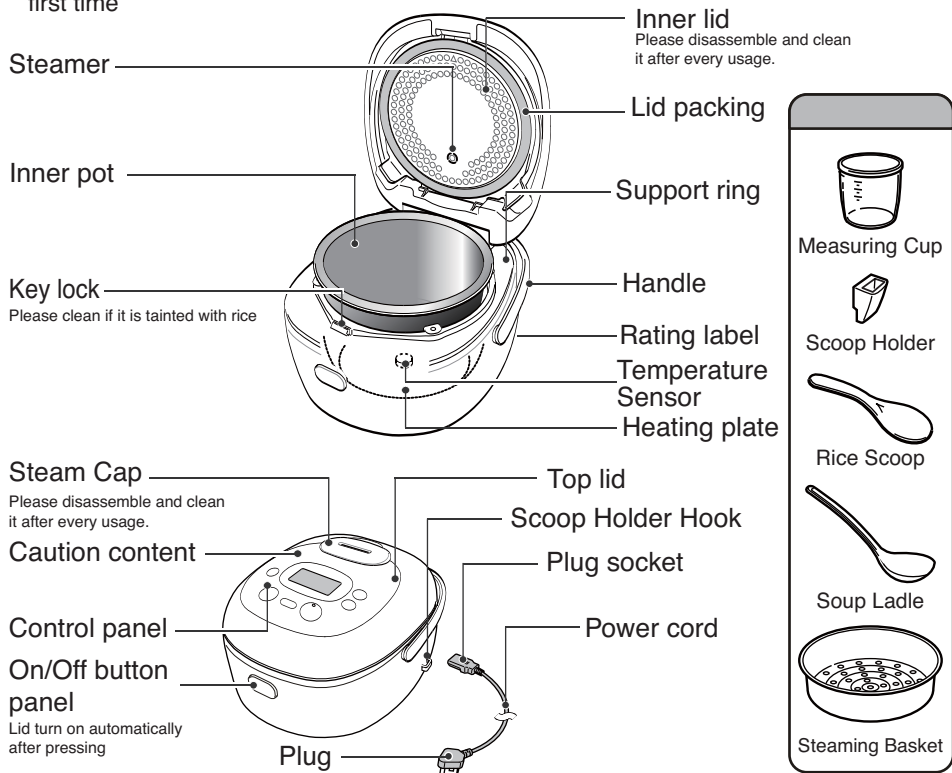
1. Unplug when not in use. Cracked or damaged appliance may caused short-circuit, leakage or fire.	2. Do not immerse the appliance into water or heated sources as it may caused leakage or electrical shock.
3. Do not touch the steam cap when the appliance is being carried or moved. It may result in burning injuries. Close supervision is needed if a child is present during cooking.	4. Do not substitute the inner pot with other container. It may result in higher temperature and burning injuries.
5. Use on a flat and stable surface. Use on uneven surface may dropped the unit and caused fire.	6. Hold the plug to unplug. Improper plugging may caused short-circuit or fire.

ii) CAUTIONS

1. Do not use in such conditions as direct sunlight or spread by cooking oil.	2. Be extra careful with the power cord. Do not bring the power cord near any hot surface.
3. Cleaning the inner pot. Wipe off rice or water droplet from inner pot body, bottom, heating place and sensor.	4. Do not cover the outer lid with cloth. During cooking, please do not cover with any cloth, otherwise, it may caused defect, deformation of nearby objects and color change on the lid inside the cover seal.

C) PARTS NAME AND USAGE

* Please wash inner pot, inner lid, bubble breaker and accessories when use for the first time



K) TROUBLE-SHOOTING

i) Checking Point		Whether the steam outlet, inner lid, inside cover seal or the heater is not clean enough.	Whether the steam outlet, inner lid, inside cover seal or the heater is not clean enough.	Whether the steam outlet, inner lid, inside cover seal or the heater is not clean enough.	Whether the steam outlet, inner lid, inside cover seal or the heater is not clean enough.	Whether the steam outlet, inner lid, inside cover seal or the heater is not clean enough.	Whether the steam outlet, inner lid, inside cover seal or the heater is not clean enough.	Whether the steam outlet, inner lid, inside cover seal or the heater is not clean enough.	Whether the steam outlet, inner lid, inside cover seal or the heater is not clean enough.	Whether the steam outlet, inner lid, inside cover seal or the heater is not clean enough.	Whether the steam outlet, inner lid, inside cover seal or the heater is not clean enough.	Whether the steam outlet, inner lid, inside cover seal or the heater is not clean enough.	Whether the steam outlet, inner lid, inside cover seal or the heater is not clean enough.	Whether the steam outlet, inner lid, inside cover seal or the heater is not clean enough.	Whether the steam outlet, inner lid, inside cover seal or the heater is not clean enough.	Whether the steam outlet, inner lid, inside cover seal or the heater is not clean enough.	Whether the steam outlet, inner lid, inside cover seal or the heater is not clean enough.	Whether the steam outlet, inner lid, inside cover seal or the heater is not clean enough.	
ii) Occurred the following situations	too hard	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
	half-cooked	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
	too soft	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
After cooking	Become hard		●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
	smelly		●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
	change color		●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
Keeping warm	Splash and spread out	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
	Steam escape from rim																		●
After cooking	Begin immediately	Whether make the preset operation based on the preset time which is less than the necessary time.																	
	The time delay after finish cooking	It is possible to be delay around 10 minutes when the rice is more or the temperature of water is lower																	
Preset cooking	The on and off operation are not working	Whether the inner pot put in? whether the plug is inserted into the plug socket or main body?																	
	A sound produce during cooking	This is the sound caused by power adjustment or by expansion and contraction, it is possible due to water in the heating plate or inner pot																	
Preset cooking	The steam outlet produces sound while cooking	Sound happened when the steam was out from the steam port, not by fault.																	
	No LCD displayed after unplug	The consumption of lithium battery in the main body is not functioning. Kindly proceed to the local service centre and request the technician to change for new battery (need to be charged).																	
Preset cooking	Difficult to cover the lid	Is there any rice in the inside the button gap? Kindly clean the dirty things or rice spill inside the gap using a small cotton stick.																	

Kindly contact the local maintenance centers or customers centers of our company should there be any problem occurred as listed below:

- Captured the following either **F1** **F2**
- If any accident when operation, such as water spill or rice into the main body without the inner pot.
- Although the cooking was not finished yet, but the surface of the inner pot was not hot and suddenly light off.
- The bottom side, pan's mouth of the inner pot become uneven (transform the inner pot if necessary).
- It does not operate as usual.

The Lithium Battery

- Although the plug is unplug, the internal clock and any preset time can continue to operate even when the main power supply is switch off.
- If the power supply was cut off, please pull out the plug. It will display unclear and the preset time was unable to memorize.
- After insert the plug and adjust the right time, normally the rice cooker can be use and do not affect any operation to be functioning back.
- If you intend to change the battery, please contact the authorized service centers or the customer service centers of our company. After battery has been changed, remember to adjust the time back.

J) CLEANING

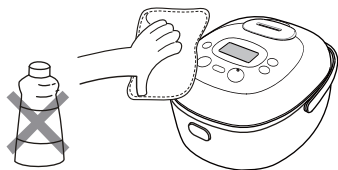
(Cleaning the rice cooker after unplugging and allowed it to be cool off)

When cleaning the rice cooker, do not use polished powder, nylon brush, benzene and others. Please assemble the lid after cleaning.



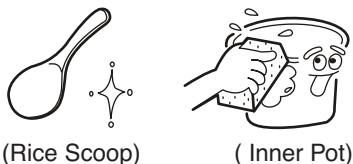
RICE COOKER BODY • TOP LID

Wipe with clean cloth.



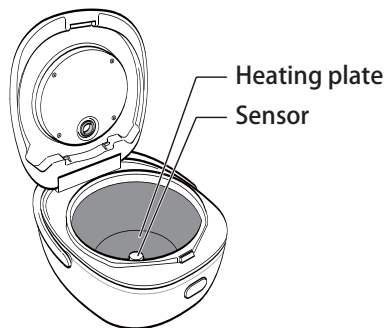
INNER POT, INNER LID

Clean the rice scoop and inner pot with a sponge.



HEATING PLATE, SENSOR

Use a damp cloth to remove the object stuck to the sensor and heating plate.



Caution

- Do not wash roughly when washing the inner pot and inner lid
- When the lid has become cool, take down and open the steam vent to clean it.

INNER POT Replace the inner pot if distorted or dented at the appointed service centre.

To protect the non-stick coated surface of the inner pot:

- Use the supplied rice scoop.
- Do not use the pot to wash kitchen utensils.
- Do not use vinegar.

* Inner pot always uses water and steam that might leave stains. However, it is not harmful to our health.

D) DIASSEMBLE OF INNER LID AND STEAM CAP

Inner lid disassemble

- 1 Raise it after pressing
- 2 Pull the lid towards you

Inner lid assemble

- 1 Insert and push inside
 - Installation of inner lid (inside)
 - Convex part of inner lid
- 2 Insert (inferior side)
 - Convex part of inner lid
 - Convex part of lid

1 Please insert the convex part of inner lid (superior side) into the locker on the outer lid and push it.
2 Please make sure insert the convex part of inner lid (inferior side) into the inside of convex part lid (place 2).

Lift up the steam cap

Disassemble the steam cap from the body by pulling upwards

● Insert the steam cap in the hole for assembly

Disassemble

Turn counter clockwise and pull.

Cover of steam cap

Close

Match the steam cap position and turn it in the direction of the arrow until you hear a clicking sound

Top lid of steam cap
Cover of steam cap

Timer [This clock displays time in a 24hours format; 12 o'clock midnight is set as 0:00, 12 o'clock noon is set as 12:00]

For example: Please set up the time 1:10 (that is to say , display 13:10)

Operation:	<p>1 Press (H) button more than 2 seconds</p>	<ul style="list-style-type: none"> at this moment, the timer start blinking
	<p>2 Press (H M) button to adjust time</p>	<ul style="list-style-type: none"> at this moment, the timer keep blinking. It is able to adjust the time quickly if continue pressing this button.
	<p>3 Press (OFF) button to complete the adjustment</p>	<ul style="list-style-type: none"> the timer will start after the timer adjustment finish.

Cautions to user

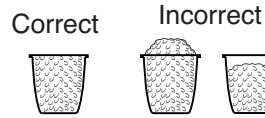
- Timer was unable to adjust if the power cord not connected.
- In the process of cooking, keep warm & presetting, timer are unable to adjust.
- Please press OFF button to finish timer adjustment when the timer display is blinking and the timer does not work.

E) BASIC PROCESSING

PREPARING

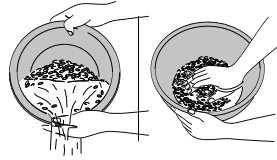
1 Use the measuring cup provided.

- One level cup represents approximately 180ml of rice.



2 Rinse the rice.

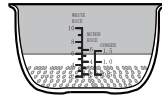
- ① Firstly, wash the rice thoroughly with plenty of water, dispose the water immediately afterwards.
- ② Then repeat Step 1 to clean out the bran until the water is clear.



3 Choose the level of water, based on the selected menu setting

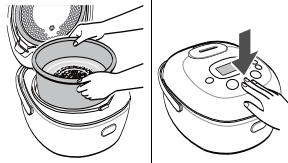
- Adjust water level on flat surface
- Adjust the amount of water according to the softness you preferred based on the type of rice.

- ◆ For example, cooking 3 cups of rice, put the cleaned rice into inner pot and then water to "3" level.



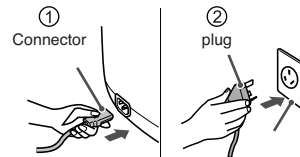
4 Put inner pot into the main body and close the outer lid

- Please wipe off the water on the outside of the inner pot and make sure no foreign objects are in the heating element area.
- Please make sure the inner lid and steam cap are properly assembled. The outer lid could not be closed when the inner lid is not assembled.



5 Insert the power plug

- Please insert power plug to ① side of body ② side of plug socket.



6 Confirm whether the time displayed same as the actual.

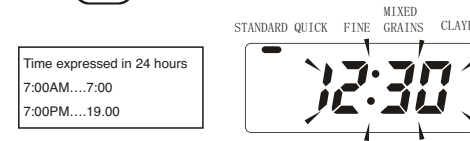
OPERATION

1 Press button



- Preset 1 and Preset 2 will switch on when press PRESET button.

2 Press button , preset the time



For example, 12:30AM complete cooking

- Preset settings can be set by 10mins difference.
- Time set up can be speed up by pressing the button longer.

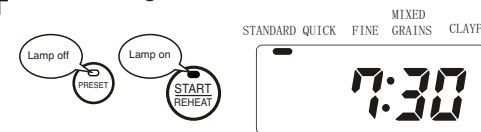
It will memorize the last preset time. Adjustment does not required if there is no changes on preset time.

3 Press button , Start preset setting



It will buzz if we do not press the START / REHEAT button.

4 Start cooking



- Indicator will shows light turn on from START / COOKING (the light will on until cooking completed).

When making error for operation.

Press button.

Reset preset time and rechoose cooking style

- Do not preset to Congee if preset time is over 13hours or seasoning added.

I) HOW TO PRESET COOKING

Set time for cooking

It can memorize two preset time so that the lunch and supper can cook separately.

■ "X" means Preset set could not be used .(Otherwise it will cause rice spoiled and inner pot corroded)


STANDARD	QUICK	FINE	MIXED GRAINS	CLAYPOT	CONGEE	SOUP	STEAM	CAKES	HALF BOILED EGG
○	○	○	○	×	○	×	×	×	×

■ Do not preset more than 8hours.
Preset for too long will cause undesire odour.

Distinguish preset 1 and preset 2 changed to Preset 1 and Preset 2

● The rice cooker can memorize two preset time as below;

For example,
Preset 1 for lunch 12:30
Preset 2 for supper 19:30

 Press the preset button once for Preset 1 and press another time for preset 2.

preset 1	↔	preset 2
12:30		19:30

In presetting

If you want to see the present time,

press the  button

to show the present time,Release the button to redisplay the preset time.

Preparation


Firstly, set the time. Please refer to page 4.

● It is not necessary to set the time again if it is consistence.

Put the Inner Pot into the main body, and close the lid.

Operation


Preset Rice Cooking

● Press the  button to choose COOK mode.

Preset Congee Cooking


● Press the  button to choose CONGEE cooking mode.

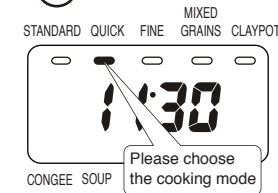
● Press the  buttons to adjust the time of congee cooking.

 Please make sure to choose "CONGEE" Function when cooking Congee. (Otherwise it may result to some bubbles spilling from the steam cap and water overflow if other functions been selected).

F) HOW TO COOK RICE

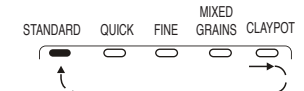
Operation

1 Press the  button to choose COOKING mode.



● Choose the cooking mode.

● By pressing  button each time, the  moves and the mode changes.



2 Press the  button, cooking begins.

● START/REHEAT lamp is on.

Rice cooker will switch automatically to KEEP WARM mode after five times beeping.

● the KEEP WARM indicator lamp will be on.
● Do not stay in KEEP WARM mode for more than 12hours.(Otherwise it will cause bad odour and rice turned brown).

After used, press Keep Warm / Cancel button then it will turn off.

● If forget to turn off the button, the rice cooker automatically changed to KEEP WARM mode during the next usage.

Customer Instructions

- When using Mixed Grains function, in any case when peanuts or any typed of bean product is in use, kindly boil for approx. 10minutes before mixing into the mixed rice grains.
- When use some special rice such as stocked rice, glutinous rice or add other food and condiment into it, please make sure to choose Slow Coking mode.
- If hard or softer rice are needed, please adjust the water level on a cup of rice add or reduce 10ml water. But less water maybe cause half-cooked while too much caused water overflow.

COOKING TYPE AND SETTING

Cooking type	Water level scale of inner pot	Rice limit	Cooking time needed
STANDARD	WHITE RICE	2-10cups	36-58 mins
QUICK		2-10cups	30-52mins
FINE		2-10cups	38-62mins
MIXED GRAINS	MIXED GRAINS	2-6cups	100-120mins
CLAYPOT		1-4cups	48-62 mins

Cooking type	Water level scale of inner pot	Cooking choice	Rice limit
CONGEE	CONGEE	CONGEE	0.5-1.5cups



G) HOW TO REHEAT

(Reheating the rice in KEEP WARM mode)

The method of reheating the rice in KEEP WARM mode

1 Stir and loosen the rice in KEEP WARM mode and then close the lid.


- It is necessary to stir due to more rice crust produce after reheating.

2 In standby condition, press  key, then press  key



- START/REHEAT indicator lamp is on.
- The KEEP WARM indicator light will be blinking in the process of reheating.
- After reheating, the KEEP WARM indicator light will stop blinking.

Cancel reheating function in the midway

Press the  key to recover standby condition.


Customer Instructions

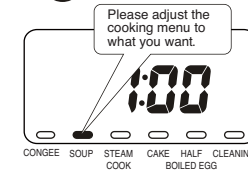
- Do not reheat more than two times except for the white rice, otherwise it will cause bad odour and rice turned brownish.
- Add some water before reheating to reduce drying. The amount of water is every two cups of rice with a tablespoon of water.
- Reheating cold rice is not allowed, otherwise it will cause undesired odour.

H) OTHER COOKING METHODS

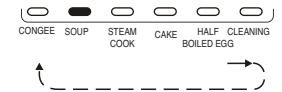
Congee / Soup / Steam cook / Cake / Half boiled egg

Operation



1 Press the  button to choose cooking menu.



- Pressing the  button each time, the  moves and the mode changes.



2 Setting cooking time.

Press   buttons, adjust the time to what you desired

Menu	Setting Time	Setting Unit	Initial Setting Time
Congee	1-4hours	30mins	1:30
Soup	1-4hours	30mins	1:00
Steam cook	1-60mins	1mins	0:10
Cake	45-60mins	5mins	0:45

If time adjusting is not needed, turn to (3)

- The setting time of Half Boiled Egg is 25minutes. Time is non-adjustable. (For harder yolk and white, please keep the eggs in the rice cooker at KEEP WARM for around 5 minutes or more. The longer in KEEP WARM, the harder the egg. In case you want to have totally hard yolk and white, please select QUICK from the Cook Menu.)
- The setting time of cleaning in 60minutes. Time is non-adjustable. (Filled in water until Level 5, then press start)

3 Press the  button then start cooking.

- START/REHEAT lights is on,

Rice cooker will switch automatically to KEEP WARM mode after five times beeping.

- The KEEP WARM indicator will be on.
- Do not stay in KEEP WARM mode for more than 12hours. (Otherwise it will cause bad odour and rice turned brown).

After used, press Keep Warm / Cancel button then it will turn off.

- If forget to turn off the button, the rice cooker automatically changed to KEEP WARM mode during the next usage.

Customer Instructions

- If thinner or softer porridge are needed, reducing the amount of rice or adding more water. However, Please do not add water more than the highest water level scale line.
- Please choose congee mode while cooking congee. Otherwise it will cause overflow, splash or scald.
- Please use the attached Steamer Basket when steaming food. Add water to the Rice water level scale line above 2 in the inner pot.
- The inner pot is very hot after cooking. Be careful when holding it. Pour out the water and clean it after the inner pot become cool.