

Tiger JBV-10CU

Tiger 5.5-Cup Micom Rice Cooker & Warmer & Steamer Instruction Manual

Model: JBV-10CU

1. INTRODUCTION AND OVERVIEW

Thank you for purchasing the Tiger 5.5-Cup Micom Rice Cooker & Warmer & Steamer. This appliance is designed to provide perfectly cooked rice and a variety of other dishes with ease. Featuring advanced Micom (microcomputer) technology, it ensures precise temperature control for optimal results. The unique "tacook" synchronized cooking function allows you to prepare a main dish and rice simultaneously, saving time and effort.



Image: The Tiger 5.5-Cup Micom Rice Cooker in its retail packaging, highlighting its compact design.

2. SAFETY PRECAUTIONS

To ensure safe operation and prevent damage to the appliance or injury to yourself and others, please read and follow these safety instructions carefully.

- Always connect the rice cooker to a grounded electrical outlet with the correct voltage (115 Volts).
- Do not immerse the main unit, power cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children and pets.
- Place the rice cooker on a stable, flat, heat-resistant surface, away from walls or cabinets to allow for proper ventilation.
- Do not block the steam vent during operation, as hot steam will be released.
- Unplug the appliance from the outlet when not in use, before cleaning, or if a malfunction occurs.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
- Use only accessories and attachments recommended by the manufacturer.

3. PARTS IDENTIFICATION

Familiarize yourself with the components of your Tiger Rice Cooker:

Main Unit: The primary body of the rice cooker, housing the heating element and control panel.

Inner Pot: The removable non-stick pot where rice and other ingredients are cooked. It has water level markings for different rice types.

Tacook Cooking Plate: An orange, BPA-free plate designed for cooking side dishes simultaneously with rice.

Measuring Cup: Used for accurate measurement of rice.

Rice Spatula: A non-stick friendly utensil for serving rice.

Inner Lid: Removable lid inside the main lid for easy cleaning.

Steam Vent: Located on the top of the main lid, releases steam during cooking.



Rice Cooker/ Warmer

Featuring Tiger's "tacook" system
for conveniently steaming delicious
dishes in the upper tray while
cooking perfect rice below.

Advanced Automatic Cooking Logic
Microcomputer controlled cooking cycle
Cooks Perfect Brown Rice
Special cooking process enhances the taste of brown rice
New Quinoa Cooking Function
Conveniently cooks quinoa at the touch of a button



Image: Exploded view of the Tiger Rice Cooker showing the inner pot and the orange tacook cooking plate.

4. SETUP

- 1. Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
- 2. Wash Components:** Before first use, wash the inner pot, tacook cooking plate, measuring cup, and rice spatula with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
- 3. Placement:** Place the rice cooker on a stable, level, and heat-resistant surface. Ensure there is adequate space around the unit for proper ventilation, especially around the steam vent.
- 4. Connect Power:** Plug the power cord securely into the rice cooker and then into a standard 115V electrical outlet.

5. OPERATING INSTRUCTIONS

5.1 Basic Rice Cooking

- 1. Measure Rice:** Use the provided measuring cup to measure the desired amount of rice. Do not overfill.
- 2. Wash Rice:** Rinse the rice thoroughly in a separate bowl until the water runs clear. This helps remove excess starch.
- 3. Add Water:** Place the washed rice into the inner pot. Add water up to the corresponding water level marking inside the inner pot for the type and quantity of rice you are cooking (e.g., "White Rice" line for white rice).

4. **Place Inner Pot:** Ensure the exterior of the inner pot is dry and clean. Place it firmly into the main unit.
5. **Close Lid:** Close the outer lid securely until it clicks.
6. **Select Cooking Menu:** Press the **Menu** button repeatedly to cycle through the cooking options: White Rice, Brown Rice, Mixed/Sweet, Quick, Porridge, Quinoa, Slow Cook, Steam. Select your desired mode.
7. **Start Cooking:** Press the **Start** button. The cooking indicator will light up, and the display will show the estimated cooking time or a countdown.
8. **Completion:** Once cooking is complete, the cooker will beep and automatically switch to the "Keep Warm" function.

5.2 Tacook Synchronized Cooking

The "tacook" plate allows you to cook a main dish simultaneously with your rice. Refer to the included recipe book for specific tacook recipes.

1. Prepare rice and water in the inner pot as described in Basic Rice Cooking.
2. Prepare your ingredients for the tacook dish and place them into the tacook cooking plate.
3. Carefully place the tacook cooking plate on top of the inner pot.
4. Close the lid and select the appropriate cooking menu (e.g., "Synchro-Cooking" or "White Rice" depending on the model and recipe).
5. Press **Start**. The rice and the tacook dish will cook together.

5.3 Timer Function

The timer function allows you to set a delayed start time for cooking.

1. Prepare rice and water in the inner pot.
2. Select your desired cooking menu.
3. Press the **Timer** button. The timer indicator will light up.
4. Use the **Hour** and **Min** buttons to set the desired completion time.
5. Press **Start**. The cooker will begin cooking automatically at the calculated time to finish at your set time.



Image: Close-up of the Tiger Rice Cooker's control panel, showing the Menu, Timer, Start, Hour, and Min buttons, and the digital display.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your rice cooker. Always unplug the appliance before cleaning.

6.1 Inner Pot and Tacook Plate

- Wash the inner pot and tacook plate with warm, soapy water using a soft sponge or cloth.
- Do not use abrasive cleaners, metal scrubbers, or harsh chemicals, as these can damage the non-stick coating.
- Rinse thoroughly and dry completely before storing or next use.

6.2 Inner Lid and Steam Vent

- The inner lid is removable for cleaning. Detach it from the main lid and wash with warm, soapy water.
- Clean the steam vent cap and its components regularly to prevent blockages.
- Ensure all parts are dry before reassembling.

6.3 Main Unit Exterior

- Wipe the exterior of the main unit with a soft, damp cloth.

- Do not use abrasive cleaners or immerse the main unit in water.

7. TROUBLESHOOTING

If you encounter issues with your rice cooker, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Rice is too hard or undercooked.	Insufficient water; incorrect cooking mode; inner pot not seated correctly.	Ensure water level matches rice quantity; select appropriate cooking mode; reseat inner pot firmly.
Rice is too soft or mushy.	Too much water; rice not rinsed properly.	Reduce water slightly next time; rinse rice thoroughly before cooking.
Water boiling over from steam vent.	Too much water; inner pot overfilled; steam vent blocked.	Do not exceed maximum fill line; clean steam vent and inner lid thoroughly.
Cooker does not start.	Not plugged in; lid not closed properly; power outage.	Check power connection; ensure lid is securely closed; check household power.
"Keep Warm" function not working.	Appliance unplugged; malfunction.	Ensure power is connected; if problem persists, contact customer support.

8. SPECIFICATIONS

Brand	Tiger
Model Name	JBV-10CU
Capacity	5.5 Cups
Product Dimensions	15"D x 8"W x 12"H
Item Weight	9 Pounds
Power Source	Corded Electric
Voltage	115 Volts
Color	Black
Material	Stainless Steel (Inner Pot), Tempered Glass (Lid)
Special Feature	Removable Bowl
Included Components	Inner Pot, Instruction Manual
Product Care Instructions	Wiping with a Damp Cloth
UPC	785830037692

9. WARRANTY AND SUPPORT

This Tiger Rice Cooker comes with a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions, including coverage period and limitations.

For technical support, service, or inquiries regarding replacement parts, please contact Tiger customer service. Contact information can typically be found on the manufacturer's official website or in the warranty documentation.

© 2024 Tiger Corporation. All rights reserved.