

TOSHIBA RC-10VRP-W

TOSHIBA Vacuum IH Jar Rice Cooker

MODEL: RC-10VRP-W

Instruction Manual

1. Introduction

Thank you for purchasing the TOSHIBA RC-10VRP-W Vacuum IH Jar Rice Cooker. This appliance is designed to provide perfectly cooked rice and a variety of other dishes with advanced Induction Heating (IH) and Vacuum Keep Warm technologies. Please read this manual thoroughly before use to ensure safe and optimal performance. Keep this manual for future reference.

2. Important Safety Information

WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Do not immerse the main unit, power cord, or plug in water or other liquids.
- Ensure the voltage rating on the appliance matches your local power supply (100 Volts).
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner.
- Keep out of reach of children. Close supervision is necessary when any appliance is used by or near children.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Always unplug the appliance from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Use only accessories recommended by the manufacturer.
- Do not use outdoors.
- Avoid contact with hot surfaces. Use handles or knobs.
- Do not block any ventilation openings.

3. Product Overview and Components

Familiarize yourself with the parts of your TOSHIBA RC-10VRP-W Rice Cooker.



Figure 3.1: Overall view of the TOSHIBA RC-10VRP-W Rice Cooker.

操作部



Figure 3.2: Detailed view of the control panel, showing various function buttons and the digital display.

かまどのような熱対流で旨さを高める
「鍛造かまど銅釜」。



*1

*1 保証期間内に内側のフッ素樹脂コーティングがはがれた場合は新品とお取り替えいたします（取扱説明書の記載事項にそわない使い方をした場合は対象外となります）。

Figure 3.3: The Forged Kamado Copper Inner Pot, featuring a 5mm thick bottom and a 60-degree angle for optimal heat convection. The inner surface has a diamond titanium coating, and the exterior is copper-coated.

Key Components:

- **Main Unit:** The body of the rice cooker.
- **Inner Pot:** The removable cooking pot, featuring a "Forged Kamado Copper Pot" design for superior heat distribution.
- **Inner Lid:** Removable lid inside the main lid for easy cleaning.
- **Control Panel:** Digital display and buttons for various cooking functions and settings.
- **Measuring Cup:** For accurate rice and water measurements.
- **Rice Spatula (Shamoji):** For serving rice.

4. Setup

1. **Unpacking:** Carefully remove the rice cooker and all accessories from the packaging. Retain packaging for future transport or storage.
2. **Initial Cleaning:** Before first use, wash the inner pot, inner lid, 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, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the unit.
4. **Power Connection:** Plug the power cord firmly into a grounded electrical outlet. Ensure the outlet voltage matches the appliance's requirement (100V).

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 the inner pot beyond the maximum capacity (5.5 cups / 1.0 Liter).
2. **Wash Rice:** Rinse the rice thoroughly until the water runs clear.
3. **Add Water:** Place the washed rice into the inner pot. Add water up to the corresponding water level mark inside the inner pot for the type and quantity of rice.
4. **Place Inner Pot:** Ensure the inner pot is properly seated inside the main unit. Close the outer lid securely.
5. **Select Cooking Mode:** Use the control panel to select your desired rice type (e.g., White Rice, Brown Rice, Mixed Grain Rice).
6. **Start Cooking:** Press the "Cook" button. The cooking indicator will illuminate, and the display will show the remaining cooking time.
7. **Completion:** Once cooking is complete, the rice cooker will automatically switch to "Keep Warm" mode. Fluff the rice with the spatula and serve.

5.2 Special Cooking Modes and Features

「本かまど」炊き分け〈3通り〉

炊飯時間

約48分*

* RC-10VRP本かまどコース3合炊飯時。電圧100V、室温・水温23℃「白米」コース(炊飯量・炊飯コース・室温・水温・水加減により炊飯時間は異なります)。

しゃっきり

本かまど

もちもち

甘み炊きコース



玄米コース／麦ご飯コース



お弁当コース



その他の多彩なコース

- ・そくうまコース・早炊きコース
- ・おかゆコース・炊込みコース
- ・雑穀米コース
- ・調理コース(ケーキ/温泉卵)

*料理の画像はイメージです。

Figure 5.1: Overview of various cooking courses available on the TOSHIBA RC-10VRP-W, including options for different rice textures and specialized dishes.

- **Vacuum Keep Warm:** This feature removes air from the inner pot to prevent oxidation and maintain the freshness and texture of cooked rice for an extended period (up to 40 hours for white rice, excluding Eco cooking mode).

「真空保温」なら、 時間が経ってもふっくらツヤツヤ。

内釜の中に残る空気を、外に追い出し密閉。
酸化によるごはんの黄ばみ、水分の蒸発を抑えます。



24時間
保温しても
粒立ち
ふっくら!

白米
最大40時間
保温

* 「エコ炊飯」を除く※1

〈通常保温〉

〈真空保温〉

* 3合炊飯時。24時間後の比較。比較のためほぐさず試験。
炊飯量・質量・電圧・ふた開閉回数などにより保温状態は変わります。

※1. 「エコ炊飯」選択時は、予約炊飯セット時と保温中は真空ポンプが作動しません。保温時間は12時間までです。
メニューによって異なります。

Figure 5.2: Visual comparison demonstrating the superior freshness and texture retention of rice kept warm using the Vacuum Keep Warm function compared to regular keep warm.

- **IH (Induction Heating) Technology:** Provides precise and even heating from all directions, ensuring each grain of rice is cooked perfectly. The "Forged Kamado Copper Pot" enhances this effect.

釜底WAVE



より強い沸騰を起こす釜底WAVE加工で、釜底の山の部分に熱が集中し沸騰力がアップします。

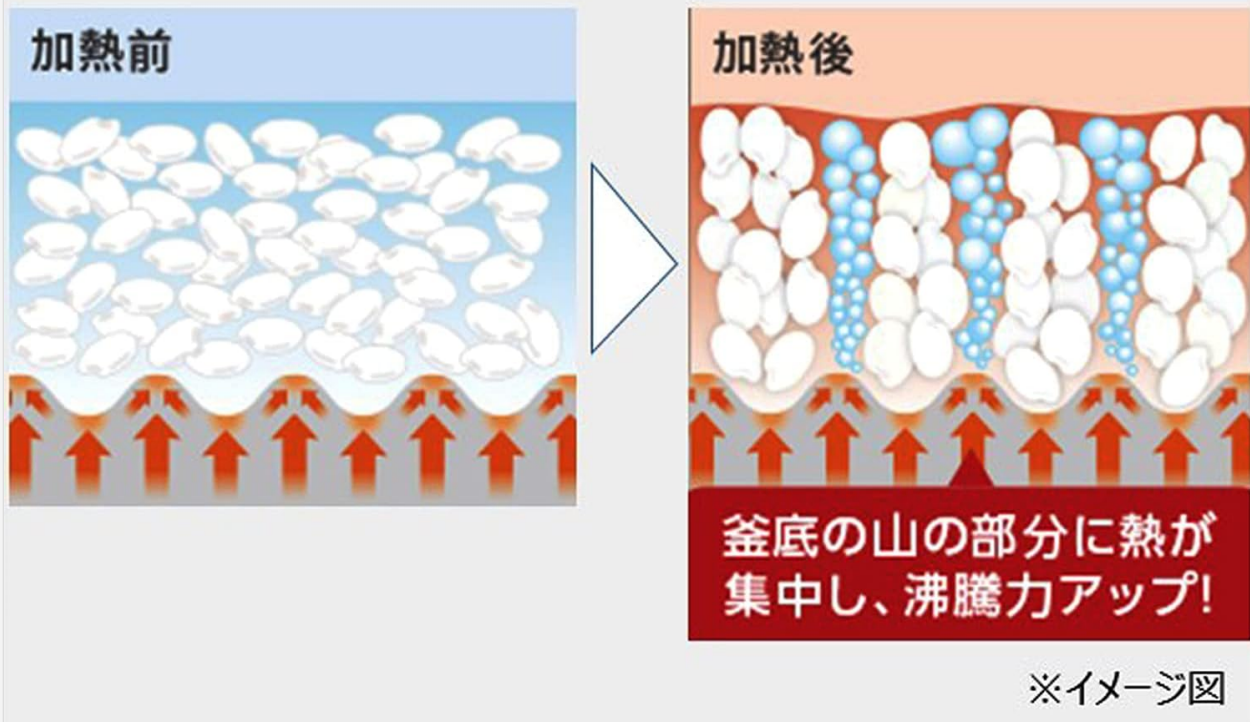


Figure 5.3: Illustration of the "Pot Bottom WAVE" technology, which concentrates heat at the bottom of the inner pot to create stronger boiling and improve cooking efficiency.

- **Multiple Cooking Courses:** The rice cooker offers various courses beyond basic white rice, including:
 - **"Hon Kamado" Cooking (3 types):** Allows selection of rice texture (firm, standard, soft).
 - **Sweet Cooking Course:** For a sweeter rice texture.
 - **Brown Rice Course / Mixed Grain Rice Course:** Optimized for healthier grains.
 - **Bento Course:** Designed for rice suitable for packed lunches.
 - **Other Diverse Courses:** Including quick cook, porridge, stew, and cooking functions for cake and hot spring eggs.
- **Reservation (Timer) Function:** Set a timer for when you want your rice to be ready.

6. Maintenance and Cleaning

Regular cleaning ensures hygiene and extends the lifespan of your rice cooker.

1. **Before Cleaning:** Always unplug the rice cooker and allow it to cool completely before cleaning.
2. **Inner Pot:** Wash the inner pot with a soft sponge and mild dish soap. Do not use abrasive cleaners or metal

scrubbers, as they can damage the non-stick coating.

3. **Inner Lid:** Remove the inner lid and wash it with mild dish soap. Ensure all rice residue is removed.
4. **Main Unit Exterior:** Wipe the exterior with a soft, damp cloth. Do not use harsh chemicals or immerse the main unit in water.
5. **Steam Vent:** Clean the steam vent regularly to prevent blockages.
6. **Cleaning Course:** The rice cooker features a dedicated "Cleaning Course" to help remove odors and stubborn stains from the inner pot and internal components using steam. This course can be set for 10 to 60 minutes depending on the level of cleaning required.

お手入れコース

内ぶたの汚れや本体のニオイなど、お手入れしにくい部分も、蒸気で汚れを浮かせます。

おねばなどの汚れを浮かせます。

Figure 6.1: The Cleaning Course in operation, designed to loosen dirt and odors using steam. Users can select the duration (10-60 minutes) based on cleaning needs.

7. **Drying:** Ensure all parts are completely dry before reassembling and storing the rice cooker.

7. Troubleshooting

If you encounter issues with your rice cooker, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Rice is too hard/dry.	Not enough water; old rice; incorrect cooking mode.	Add slightly more water next time; use fresh rice; select appropriate cooking mode.
Rice is too soft/mushy.	Too much water; new rice; incorrect cooking mode.	Reduce water slightly next time; adjust water for new rice; select appropriate cooking mode.
Rice cooker does not turn on.	Not plugged in; power outage; faulty outlet.	Check power cord connection; check circuit breaker; try a different outlet.
"Keep Warm" function not working effectively.	Lid not properly closed; inner pot not seated correctly; vacuum seal issue.	Ensure lid is fully closed and inner pot is correctly placed. If issue persists, contact support.
Unusual odors during cooking.	Residue from previous cooking; new unit smell.	Perform the "Cleaning Course"; ensure all parts are clean. New unit smell will dissipate with use.

If the problem persists after trying these solutions, please contact TOSHIBA customer support.

8. Specifications

サイズ

高さ：
21.7cm

(ふた開時
高さ:43.4cm)

幅：26.4cm

奥行：
32.7cm

付属品

しゃもじ、計量カップ^o

本体質量

約4.7kg

Figure 8.1: Dimensions of the TOSHIBA RC-10VRP-W Rice Cooker.

Feature	Detail
Model Name	RC-10VRP(W)
Brand	TOSHIBA
Capacity	1.0 Liters (5.5 Cups)
Power Supply	100 Volts
Wattage	1250 Watts
Item Weight	4.7 Kilograms (10.34 pounds)
Product Dimensions (L x W x H)	12.87 x 10.39 x 8.54 inches (approx. 32.7 x 26.4 x 21.7 cm)
Included Components	Inner Pot, Measuring Cup, Rice Spatula, Instruction Manual
Inner Pot Coating	Diamond Titanium Coating (inner), Copper Coating (outer)

9. Warranty and Support

TOSHIBA provides a warranty for the inner pot for 3 years from the date of purchase, covering issues not caused by improper use. For specific warranty terms and conditions, please refer to the warranty card included with your product or visit the official TOSHIBA website.

For technical support, service, or inquiries regarding your TOSHIBA RC-10VRP-W Rice Cooker, please contact TOSHIBA customer service through their official channels. Please have your model number and purchase date ready when contacting support.

Online Support: Visit the official TOSHIBA Kitchen Appliances website for FAQs, product registration, and contact information.

Customer Service Hotline: Refer to your product packaging or the official website for the appropriate contact number in your region.