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› TOSHIBA RC-10VRR 5.5-Cup Vacuum IH Rice Cooker Instruction Manual

TOSHIBA RC-10VRR

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Model: RC-10VRR

1. INTRODUCTION

Thank you for purchasing the TOSHIBA RC-10VRR 5.5-Cup Vacuum IH Rice Cooker. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read this manual thoroughly before use and keep it for future reference.



Figure 1: TOSHIBA RC-10VRR 5.5-Cup Vacuum IH Rice Cooker.

2. SAFETY PRECAUTIONS

To ensure safe operation and prevent damage to the appliance or injury to yourself and others, please observe the following safety precautions:

- Always connect the rice cooker to a grounded power outlet.
- Do not immerse the main unit in water or other liquids.
- Keep out of reach of children.
- Do not operate the appliance if the power cord or plug is damaged.
- Ensure the steam vent is clear during operation to prevent blockages.
- Avoid touching hot surfaces during and immediately after cooking. Use oven mitts if necessary.
- Unplug the appliance before cleaning or when not in use.

3. PRODUCT OVERVIEW

The TOSHIBA RC-10VRR is a 5.5-cup (1.0 liter) Vacuum IH rice cooker designed to deliver perfectly cooked rice with enhanced flavor and texture. Key features include:

- **Vacuum IH Technology:** Utilizes vacuum pressure to quickly absorb water into the rice grains, ensuring thorough cooking and enhanced sweetness.
- **Flame Craft Cooking:** Precise heat control from cooking to steaming optimizes the rice's natural sweetness and results in fluffy, separated grains.
- **Multiple Cooking Options:** Offers various texture settings (hard, balanced, soft) and specialized courses like Sweet Cooking, Bento, Brown Rice, and Mixed Grains.
- **Easy Maintenance:** Features a flat top panel for easy wiping and a simple two-part inner lid and inner pot design for quick cleaning.
- **Forged Kamado Copper Pot:** A thick, durable inner pot designed for optimal heat convection, mimicking traditional kamado cooking.

タイプ	上位モデル 5.5合	中級モデル 5.5合	普及モデル 5.5合/1升
型番	RC-10VXT	RC-10VSP	RC-10VRR/18VRR
	 新潟産 ブラック	 新潟産 ホワイト/ブラック	 新潟産 ブラック
火力	1 4 2 0W	1 2 5 0W	1 4 2 0W
内釜	鍛造かまど備長炭釜  7mm 釜底厚さ	鍛造かまど銅釜  5mm 釜底厚さ	
圧力値	1.2気圧	1.05気圧	—
銘柄炊き分け	7銘柄	—	—
「本かまど」炊き分け	5通り	3通り	3通り
炊飯時間※	本かまどコース 38分	おすすめコース 43分	本かまどコース 40分
調理コース	温泉卵	温泉卵/豆腐	温泉卵/ケーキ
保温時間	真空保温 白米40時間	真空保温 白米40時間	真空保温 白米40時間

※RC-10VXT白米本かまど「おすすめ」コース3合炊飯時、RC-10VSP本かまど「おすすめ」コース3合炊飯時、RC-10VRR本かまどコース3合炊飯時。電圧100V、室温・水温23℃（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）。

Figure 2: Front view of the rice cooker with control panel.

3.1 Components

1. Main Unit
2. Inner Pot (Forged Kamado Copper Pot)

3. Inner Lid
4. Measuring Cup
5. Rice Scoop
6. Power Cord

4. SETUP

Before first use, follow these steps:

1. **Unpack:** Carefully remove the rice cooker and all accessories from the packaging.
2. **Clean:** Wash the inner pot, inner lid, measuring cup, and rice scoop with mild detergent and warm 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. **Connect Power:** Insert the power cord securely into the rice cooker's power inlet, then plug it into a grounded 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.
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 for the type and quantity of rice.
4. **Place Inner Pot:** Ensure the outer surface of the inner pot is dry, then place it into the main unit. Close the outer lid securely.
5. **Select Mode:** Press the 'Menu' button to select your desired rice type (e.g., White Rice, Brown Rice) and cooking texture (e.g., Honkamado, Hard, Balanced, Soft).
6. **Start Cooking:** Press the 'Start' button to begin the cooking process. The display will show the remaining cooking time.
7. **Keep Warm:** Once cooking is complete, the rice cooker will automatically switch to 'Keep Warm' mode.

甘み炊き

ひたしから火力を調節、ごはんの甘みを引き出す。

ひたし時間を長くとることに加え、ひたし時の温度を細かく調節。しっかり水を吸ったお米に芯まで熱を伝え、ごはんの甘みをアップさせます。



お弁当コース



冷めてもふっくらおいしい。

芯までしっかり浸して甘みを引き出すので、固くならず冷めてもおいしく食べられます。

その他の多彩なコース

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

Figure 3: Honkamado cooking options for different rice textures.

5.2 Vacuum IH Technology

The unique Vacuum IH technology creates a vacuum inside the inner pot, allowing water to be absorbed quickly and deeply into the core of each rice grain. This process enhances the sweetness and flavor of the rice, resulting in a superior texture.

かまどのような熱対流で
旨さを高める
「鍛造かまど銅釜」。

新潟産



*1 RC-10VRR : 7本、RC-18VRR : 9本。
*2 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 4: Illustration of Vacuum IH technology.

5.3 Specialized Cooking Courses

The RC-10VRR offers various specialized courses to cater to different preferences and dietary needs:

- **Sweet Cooking:** Adjusts soaking temperature and time to maximize the natural sweetness of the rice.
- **Bento Course:** Designed to keep rice fluffy and delicious even when cold, ideal for packed lunches.
- **Brown Rice / Mixed Grains:** Optimizes cooking for healthier grain varieties, ensuring a pleasant texture.
- **Eco Cooking:** Energy-saving mode for standard white rice.
- **Quick Cooking:** For faster rice preparation.
- **Porridge:** For cooking soft, creamy porridge.
- **Cake / Hot Spring Egg:** Special modes for non-rice cooking applications.



Figure 5: Example of rice cooked with the Bento Course.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your rice cooker.

1. **Unplug:** Always unplug the rice cooker from the power outlet before cleaning.
2. **Cool Down:** Allow the appliance to cool completely before disassembling or cleaning.
3. **Inner Pot and Inner Lid:** Remove the inner pot and inner lid. Wash them with warm water and mild dish soap using a soft sponge. Rinse thoroughly and dry completely. The inner lid is designed with minimal irregularities for easy cleaning.
4. **Main Unit Exterior:** Wipe the exterior of the main unit, including the flat top panel, with a soft, damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
5. **Steam Vent:** Periodically check and clean the steam vent to ensure it is free from blockages.

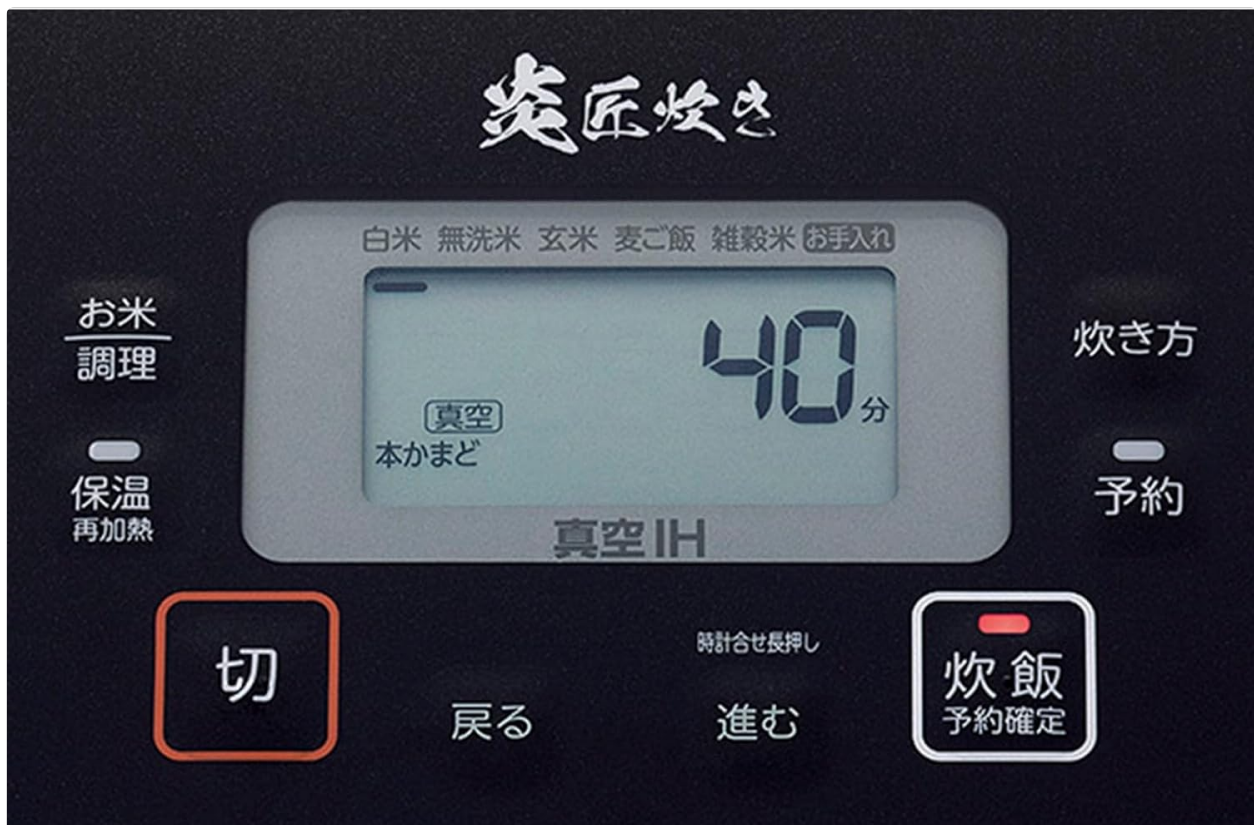


Figure 6: Easy cleaning features of the RC-10VRR.

6.1 Forged Kamado Copper Pot Care

The inner pot features a durable coating. To maintain its condition:

- Use only the provided plastic rice scoop or other non-metallic utensils to avoid scratching the non-stick coating.
- Avoid harsh scrubbing pads or abrasive cleaners.



Figure 7: Forged Kamado Copper Pot design.

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 undercooked/hard	Insufficient water; incorrect cooking mode; power interruption.	Add correct amount of water; select appropriate mode; ensure stable power supply.
Rice is overcooked/mushy	Too much water; incorrect cooking mode.	Reduce water amount; select appropriate mode.
Rice cooker does not turn on	Power cord not properly connected; power outage.	Check power cord connection; verify power outlet functionality.
Steam leaks from lid	Lid not closed properly; inner lid not installed correctly; gasket worn.	Ensure lid is securely closed; re-install inner lid; contact support for gasket replacement.

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

8. SPECIFICATIONS

Feature	Detail
Model Number	RC-10VRR
Capacity	5.5 Cups (1.0 Liter)
Power Consumption	1420 W
Voltage	100 Volts
Dimensions (W x D x H)	26.4 cm x 32.7 cm x 21.7 cm
Weight	4.7 kg
Color	Black
Other Functions	Eco Cooking, Cooking Options, Automatic Cooking

「本かまど」炊き分け<3通り>

いつものお米も、
お好みの食感で炊き分ける。

お好みに合わせて選べる食感炊き分け機能で、毎日のごはんをお楽しみいただけます。真空技術で炊飯時間も短くなりました。



炊飯時間
約40分*

* RC-10VRR本かまどコース3合炊飯時。電圧100V、室温・水温23℃（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）。

玄米／麦ご飯コース

毎日の食事から、健康的な体を目指す。



食物繊維などを多く含む麦ごはんや雑穀米も、ふっくら炊き上げ。体にうれしい健康ごはんを、手軽においしく始められます。

Figure 8: Model comparison and key specifications.

9. WARRANTY AND SUPPORT

This TOSHIBA RC-10VRR rice cooker comes with a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions, including the warranty period and coverage details. The inner pot's coating is typically covered by a 3-year warranty.

9.1 Customer Support

For technical assistance, warranty claims, or general inquiries, please contact TOSHIBA customer support. Contact information can usually be found on the official TOSHIBA website or in the documentation provided with your product.

When contacting support, please have your model number (RC-10VRR) and purchase date ready.