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› Tiger JPI-Y100-WY Pressure IH Jar Rice Cooker User Manual

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Model: JPI-Y100WY

INTRODUCTION

Thank you for purchasing the Tiger JPI-Y100-WY Pressure IH Jar Rice Cooker. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read it thoroughly before first use and keep it for future reference.

This rice cooker is designed to provide perfectly cooked rice and other dishes with advanced IH (Induction Heating) and pressure cooking technology, enhancing flavor and texture.

SAFETY PRECAUTIONS

Always follow these basic safety precautions to reduce the risk of fire, electric shock, injury, or damage to the appliance.

- Ensure the voltage rating of the appliance matches your local power supply (100V).
- Do not immerse the main unit, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Do not operate the appliance if the power cord or plug is damaged.
- Avoid touching hot surfaces. Use oven mitts or handles.
- Do not block the steam vent during operation.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Use only accessories recommended by the manufacturer.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Tiger JPI-Y100-WY rice cooker.



Figure 1: Front view of the Tiger JPI-Y100-WY Pressure IH Jar Rice Cooker. This image shows the compact and sleek design of the appliance in pure white, suitable for any kitchen countertop.

操作がしやすく、見やすい 「大型液晶」



Figure 2: Close-up of the large LCD control panel. The panel features clear buttons for various cooking modes, timer settings, and a digital display for easy operation and monitoring.

Main Components:

- **Main Unit:** The primary body housing the heating elements and control panel.
- **Inner Pot:** The non-stick pot where rice is cooked. Features a special coating for enhanced heat distribution.
- **Inner Lid:** Detachable lid inside the main lid for easy cleaning.
- **Steam Cap:** Collects and releases steam during cooking.
- **Measuring Cup:** For accurate rice and water measurements.
- **Rice Spatula:** For serving cooked rice.
- **Power Cord:** Detachable power supply cord.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and accessories from the box.

2. **Initial Cleaning:** Wash the inner pot, inner lid, and steam cap with warm soapy water. Rinse thoroughly and dry completely before first use. 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:** Insert the power cord firmly into the rice cooker's power inlet, then plug the other end into a 100V electrical outlet.

OPERATING INSTRUCTIONS

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 to Inner Pot:** Place the washed rice into the inner pot.
4. **Add Water:** Fill water to the corresponding water level mark inside the inner pot for the type and quantity of rice.
5. **Place Inner Pot:** Insert the inner pot into the main unit, ensuring it sits correctly. Close the outer lid securely.
6. **Select Cooking Mode:** Press the "Menu" button to select your desired cooking mode (e.g., White Rice, Brown Rice).
7. **Start Cooking:** Press the "Start" button to begin the cooking cycle. The display will show the remaining cooking time.
8. **Keep Warm:** Once cooking is complete, the rice cooker will automatically switch to "Keep Warm" mode.

Special Cooking Features

土鍋効果の強化により、 ふっくらとしたごはんのおいしさを



Figure 3: The rice cooker's advanced technology enhances the traditional clay pot effect, resulting in fluffier and more flavorful rice. This image highlights the appliance's ability to replicate traditional cooking methods.

Enhanced Clay Pot Effect: The JPI-Y100-WY utilizes advanced heating technology to mimic the heat distribution of traditional clay pots, ensuring each grain of rice is cooked evenly and to perfection, enhancing its natural sweetness and texture.

内なべ外側コーティングの土鍋粉末を増量 「遠赤効果がアップ」



(イメージ図)

※1 約1.0%アップ。JPI-X100、JPI-Y100と当社従来品JPI-S100(2022年度製)の内なべの比較。

なべの底内側の温度 160度の場合(実際の炊飯時の温度を想定)の積分放射率を比較。JPI-X100・JPI-Y100 83.56% JPI-S100 82.50%(当社調べ)

Figure 4: Close-up of the inner pot, illustrating the increased clay pot powder in its outer coating. This design enhances the far-infrared heating effect, contributing to superior rice cooking.

Far-Infrared Effect: The inner pot features an increased amount of clay pot powder in its outer coating. This design maximizes the far-infrared heating effect, which penetrates deep into each grain of rice, ensuring thorough and delicious cooking.

ねばりと弾力を引き出す 「可変W圧力炊き」



(イメージ図)

Figure 5: Diagram illustrating the "Variable W Pressure Cooking" mechanism. This technology adjusts pressure during cooking to optimize the texture and elasticity of the rice.

Variable W Pressure Cooking: This innovative feature precisely controls and varies the pressure during the cooking cycle. This dynamic pressure adjustment helps to draw out the natural stickiness and elasticity of the rice, resulting in a superior texture.

土鍋の火技を再現した 「旨み粒立ち炊飯プログラム」



Figure 6: Cooked rice in the inner pot, demonstrating the "Umami Grain-standing Rice Cooking Program." The grains are distinct and fluffy, replicating the quality of rice cooked in a traditional clay pot.

Umami Grain-standing Rice Cooking Program: This specialized program recreates the precise heat control of traditional clay pot cooking. It ensures that each grain of rice stands individually, enhancing its umami flavor and creating a fluffy, delicious texture.

粒立ち保温プログラム

粒立ち保温プログラムで、時間がたってもふっくら保温。
炊飯後時間が経過しても、炊きたてのようなおいしさを保ちます。



Figure 7: A bowl of freshly cooked rice, illustrating the benefits of the "Grain-standing Warmth Program." This program maintains the rice's fluffy texture and delicious taste even after extended warming periods.

Grain-standing Warmth Program: This program is designed to keep rice warm while maintaining its freshly cooked quality. Even after cooking time has passed, the rice remains fluffy and delicious, preventing it from drying out or becoming sticky.

MAINTENANCE AND CLEANING

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

1. **Unplug:** Always unplug the rice cooker and allow it to cool completely before cleaning.
2. **Inner Pot:** Wash the inner pot with warm soapy water using a soft sponge. Do not use abrasive cleaners or metal scrubbers, as they can damage the non-stick coating.
3. **Inner Lid and Steam Cap:** Detach the inner lid and steam cap. These parts are dishwasher safe. Wash them with warm soapy water or place them in the dishwasher.
4. **Main Unit Exterior:** Wipe the exterior of the main unit with a damp cloth. Do not use harsh chemicals or immerse the unit in water.
5. **Steam Vent:** Ensure the steam vent is clear of any food debris.
6. **Drying:** Ensure all parts are completely dry before reassembling and storing the rice cooker.

内ふたとスチームキャップは 食器洗い乾燥機対応



Figure 8: The inner lid and steam cap are designed to be dishwasher safe, simplifying the cleaning process. This image shows these components being placed into a dishwasher rack.

TROUBLESHOOTING

If you encounter any issues, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Rice is undercooked or hard.	Insufficient water; incorrect cooking mode; inner pot not seated properly.	Add more water next time; select appropriate cooking mode; ensure inner pot is correctly placed.
Rice is overcooked or mushy.	Too much water; incorrect cooking mode.	Reduce water next time; select appropriate cooking mode.

Problem	Possible Cause	Solution
Rice cooker does not turn on.	Power cord not plugged in; power outage; faulty outlet.	Check power cord connection; verify power supply; try a different outlet.
Steam leaks from the lid.	Lid not closed properly; inner lid or steam cap not installed correctly; seal damaged.	Ensure lid is securely closed; check inner lid and steam cap installation; contact customer support if seal is damaged.

SPECIFICATIONS

Key technical specifications for the Tiger JPI-Y100-WY Pressure IH Jar Rice Cooker.

- **Model Number:** JPI-Y100WY
- **Brand:** Tiger
- **Color:** Pure White
- **Capacity:** 1 Liters
- **Power/Wattage:** 1200 watts
- **Voltage:** 100 Volts
- **Material:** Aluminum (Inner Pot, Lid)
- **Special Features:** Airtight Lid, Pressure IH, Far-infrared effect
- **Body Dimensions (approx.):** Width 25.2 cm x Depth 30.2 cm x Height 21.1 cm
- **Item Weight (approx.):** 5.4 kg

WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the warranty card included with your purchase or visit the official Tiger website. Keep your purchase receipt as proof of purchase for warranty claims.

Online Support: [Visit the Tiger Store on Amazon](#)

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question