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› [TOSHIBA](#) /

› TOSHIBA RC-10VRV Vacuum IH Rice Cooker User Manual

TOSHIBA RC-10VRV

TOSHIBA RC-10VRV Vacuum IH Rice Cooker Instruction Manual

Model: RC-10VRV

[Safety Information](#)

[Product Components](#)

[Setup](#)

[Operating
Instructions](#)

[Maintenance](#)

[Troubleshooting](#)

[Specifications](#)

[Warranty &
Support](#)

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your TOSHIBA RC-10VRV Vacuum IH Rice Cooker. Please read it thoroughly before first use and keep it for future reference.



Image: Front view of the TOSHIBA RC-10VRV Vacuum IH Rice Cooker in Grand White.

IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Ensure the voltage rating on the appliance matches your local power supply.
- Keep out of reach of children. Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Avoid touching hot surfaces. Use handles or knobs.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not use attachments not recommended by the appliance manufacturer.

- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PRODUCT COMPONENTS

Your TOSHIBA RC-10VRV rice cooker includes the following main components:

- Main Unit (Outer Casing)
- Inner Pot (Copper Kamado Round Pot)
- Inner Lid
- Measuring Cup
- Rice Paddle
- Power Cord

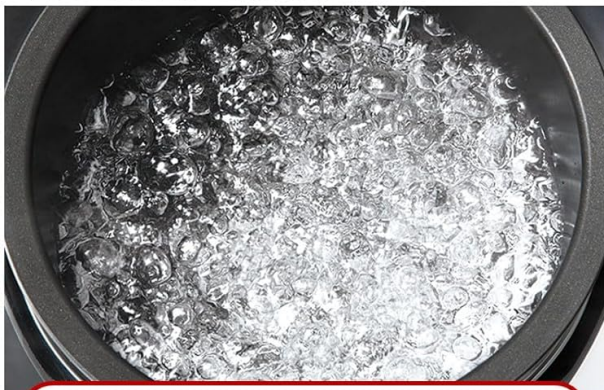
お手入れ簡単！

洗うのは内釜と
内ぶたの2点だけ！



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。

内釜で洗米OK！



煮沸クリーニング/お手入れコース

Image: The inner pot and inner lid, highlighting the two main removable components for cleaning.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and accessories. Retain packaging for future transport or storage.
2. **Initial Cleaning:** Before first use, wash the inner pot, inner lid, measuring cup, and rice paddle 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:** Connect the power cord to the rice cooker and then plug it into a grounded electrical outlet. Ensure the voltage matches the appliance's requirements.

OPERATING INSTRUCTIONS

Basic Rice Cooking

1. **Measure Rice:** Use the provided measuring cup to measure the desired amount of rice. For optimal results, do not exceed the maximum capacity of 5.5 Go (1.0 Liter).
2. **Wash Rice:** Wash the rice thoroughly until the water runs clear.
3. **Add Water:** Place the washed rice into the inner pot. Add water according to the markings inside the inner pot, corresponding to the amount of rice. For example, if cooking 3 cups of rice, fill water to the "3" mark for white rice.
4. **Soaking (Vacuum Soaking):** The "Vacuum Soaking" feature automatically soaks the rice in a vacuum environment, allowing water to penetrate to the core of each grain. This enhances sweetness and texture.
5. **Place Inner Pot:** Place the inner pot into the main unit, ensuring it is seated correctly. Close the outer lid securely.
6. **Select Cooking Course:** Use the control panel to select your desired cooking course. The RC-10VRV offers various options, including "Hon Kamado" cooking separation (firm, recommended, soft) and specialized courses like "Frozen Rice Course" and "Sweetness Cooking Course".
7. **Start Cooking:** Press the "Cook" button to start the cooking process. The rice cooker will automatically adjust heat and pressure for optimal results. The 1420W high heat power ensures even cooking and fluffy grains.
8. **Keep Warm:** After cooking, the rice cooker will automatically switch to keep warm mode. The "Vacuum Keep Warm" feature can maintain delicious white rice for up to 40 hours and brown rice for up to 12 hours, preventing yellowing and oxidation.

Special Features

- **Copper Kamado Round Pot:** This inner pot design promotes strong convection, similar to a traditional kamado, ensuring heat reaches the core of each grain for superior taste.
- **Vacuum IH Technology:** This technology removes air from the inner pot, creating a pressure difference that allows rice to absorb water thoroughly, promoting alpha-conversion for sweeter, fluffier rice.
- **Hon Kamado Cooking Separation:** Choose from three texture options (firm, recommended, soft) to

suit your preference or dish.

- **Frozen Rice Course:** Cook rice specifically to remain delicious even after freezing and thawing.
- **Sweetness Cooking Course:** This course extends the soaking time and finely adjusts the temperature during soaking to maximize the sweetness of the rice.
- **Various Rice Courses:** Includes courses for white rice, rinse-free rice, brown rice, germinated brown rice, mixed grains, and sushi rice.

Demonstration Videos

Vacuum Soaking Technology

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Video: This video demonstrates the "Vacuum Soaking" technology, showing how vacuum pressure helps rice grains absorb water more effectively, leading to improved texture and sweetness. It compares rice cooked with and without this feature.

High Pressure Cooking

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Video: This video illustrates the high-pressure cooking process, emphasizing how it contributes to fluffy and well-cooked rice by heating each grain to its core.

CARE AND MAINTENANCE

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

1. **Unplug:** Always unplug the rice cooker from the power outlet and allow it to cool completely before cleaning.
2. **Inner Pot and Inner Lid:** These are the only two parts that require washing. Wash them with warm soapy water, rinse thoroughly, and dry completely. The inner lid has a smooth design with few irregularities for easy cleaning.
3. **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.
4. **Steam Vent:** Ensure the steam vent is clear of any food debris.
5. **Odor Removal:** If odors persist, use the "Boiling Cleaning" or "Care Course" function (refer to the control panel for specific instructions) to steam clean the interior.

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汚れを浮かせます。

内釜で洗米OK！



煮沸クリーニング/お手入れコース

Image: The inner pot and inner lid, separated for easy cleaning, simplifying maintenance.

TROUBLESHOOTING

If you encounter any issues, please refer to the table below before contacting customer support.

Problem	Possible Cause	Solution
Rice is too hard/soft	Incorrect water-to-rice ratio; rice not soaked properly.	Adjust water level according to markings. Ensure rice is washed and soaked as recommended. Use "Hon Kamado" texture settings.
Rice cooker does not start	Power cord not properly connected; power outage.	Check power cord connection. Verify power supply.
Rice has an unusual odor	Residue from previous cooking; inner pot/lid not cleaned thoroughly.	Clean inner pot and inner lid thoroughly. Use the "Boiling Cleaning" or "Care Course" function.

Problem	Possible Cause	Solution
Keep warm function not effective	Lid not closed properly; "Eco Cooking" mode selected (limits keep warm to 12 hours).	Ensure lid is securely closed. Note that "Eco Cooking" mode has a reduced keep warm duration.

SPECIFICATIONS

Feature	Detail
Brand	TOSHIBA
Model Number	RC-10VRV
Color	Grand White
Capacity	1.0 Liter (5.5 Go)
Cooking Method	Vacuum IH (Induction Heating)
Power Consumption	1420W (during cooking)
External Dimensions (W x D x H)	26.4 x 32.7 x 21.7 cm
Height (Lid Open)	43.4 cm
Item Weight	4.6 kg
Inner Pot	Copper Kamado Round Pot (5mm thick)
Keep Warm Duration	Up to 40 hours (White Rice), Up to 12 hours (Brown Rice) - *Note: Eco Cooking mode limits keep warm to 12 hours. Vacuum pump does not operate during reservation or keep warm in Eco Cooking mode.*
Care Instructions	Wipe with a damp cloth (exterior). Inner pot and inner lid are washable.

WARRANTY AND SUPPORT

TOSHIBA provides a manufacturer's warranty for this product. Please refer to the warranty card included with your purchase for specific terms and conditions.

- **Warranty Period:** Typically, the inner pot has a 3-year warranty. For other components, please check your warranty documentation.
- **Customer Service:** For technical assistance, repairs, or warranty claims, please contact TOSHIBA customer service. Contact details can be found on the official TOSHIBA website or in your product documentation.
- **Online Resources:** Visit the official TOSHIBA website for FAQs, product registration, and additional support resources.

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This manual is for informational purposes only. Product specifications are subject to change without notice.