

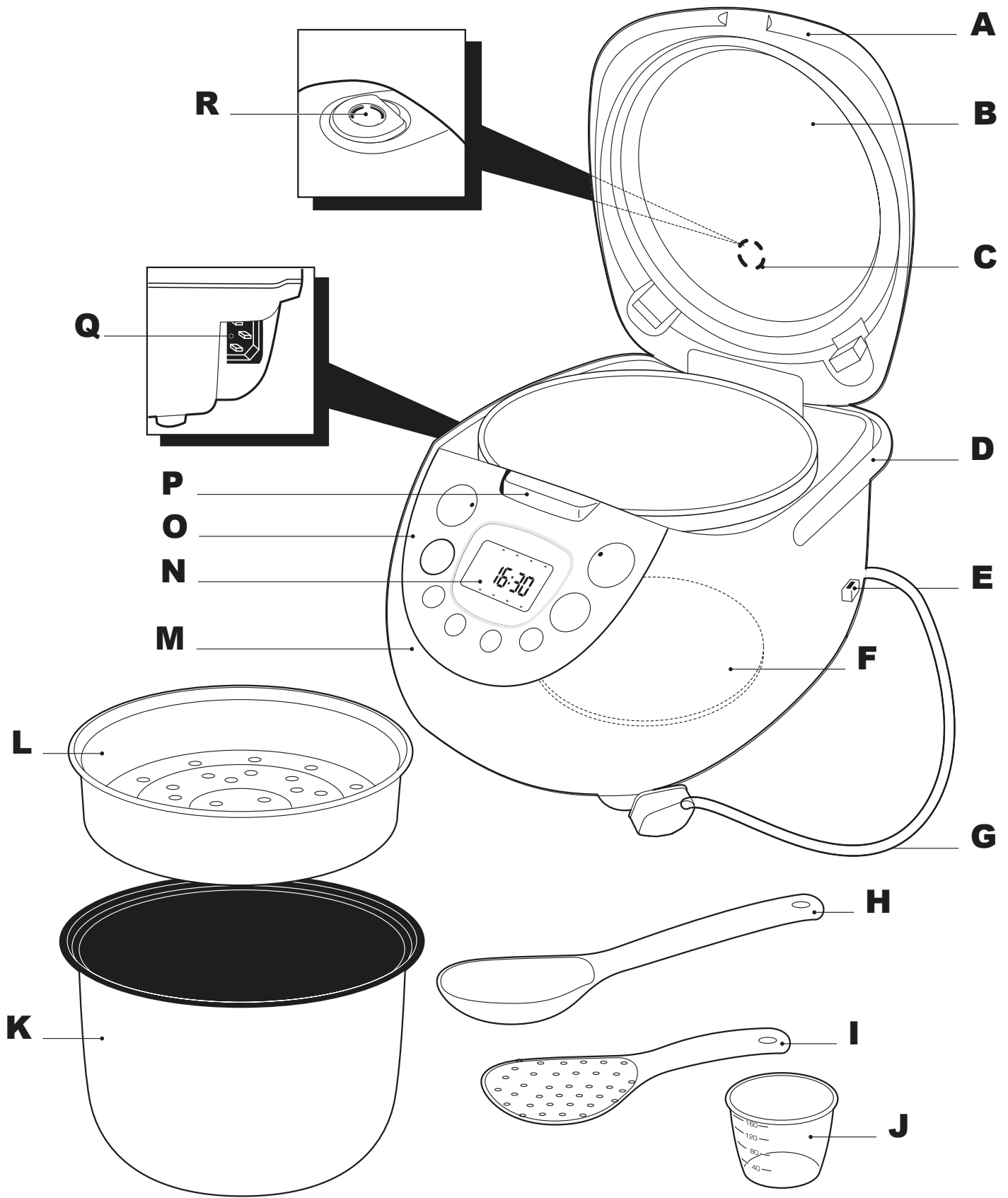
Multi - Purpose Rice Cooker



Instructions User Manual

CJL-MPRC111 & CJL-MPRC333

Parts List / Diagram



Introduction:

Congratulations on your purchase and welcome to Cook Japan. To fully benefit from the support that Cook Japan offers, to gain product information updates, multi-lingual user manuals and recipes please visit www.cookjapan.co.uk

General Description:

- | | | | |
|---|---|---|--|
| A | Outer Lid | J | Measuring Cup |
| B | Inner Lid – (Detachable on 111 Series Models) | K | Inner Cook Pot |
| C | Steam Vent | L | Steaming Tray |
| D | Rice Cooker Handle | M | Main Body |
| E | Rice Scoop Holder – (On 111 Series Models) | N | Liquid Crystal Display (Blue, Red & Green) |
| F | Heating Element | O | Control Panel |
| G | Mains Power Cord | P | Release Lever |
| H | Soup Ladle | Q | Mains Power Cord Connection Point |
| I | Rice Scoop | R | Detachable Steam Vent Cap |

Important:

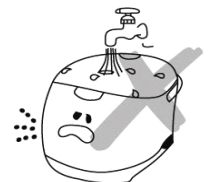
Read this user manual carefully before you use the appliance and save it for future reference.

Please Note:

Cook Japan rice cookers have built in timers with battery back-up power supply. If when you first receive your rice cooker the timer is not displaying a time, then this may indicate some type of fault. Please notify the retailer where the rice cooker was purchased.

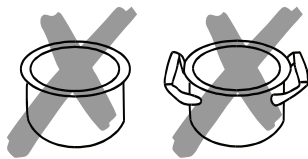
Danger:

Never immerse the housing of the rice cooker in water, or rinse it under the tap.

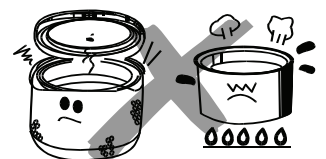


Caution:

Do Not use accessories or parts from other manufacturers other than those that Cook Japan recommend. If you use such parts or accessories, your product guarantee becomes invalid.

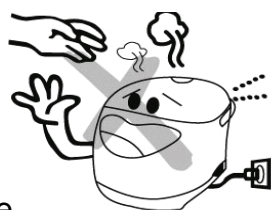


Do Not expose the rice cooker to high temperatures, nor place it on a working, or still hot stove or cooker.



Do Not place the inner pot directly over an open fire to cook rice.

Beware of hot steam that comes out of the steam vent during cooking or out of the rice cooker when you open the lid.



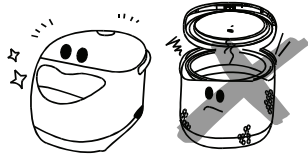
Accessible surfaces of the rice cooker may also become hot during operation.

Do Not cover the steam vent or the lid of the rice cooker while the rice cooker is operating.

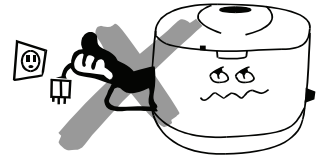


Caution Continued:

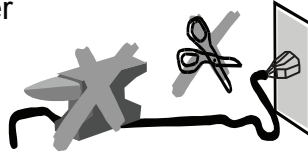
Make Sure to keep the heating element, control panel, inner cooking pot and the main body of the rice cooker clean and dry.



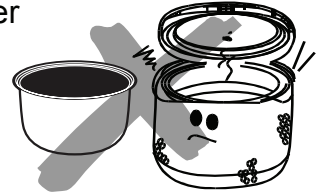
Do Not turn off the rice cooker or interrupt its power supply during operation.



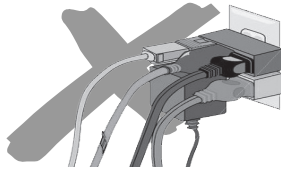
Do Not use the rice cooker if the plug, mains power cord or the appliance itself is damaged in any way. If the power cord or the appliance is damaged, ensure it is replaced or repaired by a qualified person.



Do Not use the rice cooker or attempt to start cooking with the rice cooker without first ensuring that the inner cook pot is in the machine.



Do Not overload the power supply socket that you are using to supply the rice cooker.



Do Not service repair or attempt to repair any aspect of this appliance. If the appliance requires service or repair in any way, ensure the work is carried out by a suitably qualified person. If you repair or attempt to repair the appliance yourself, your product guarantee becomes invalid.



Please Ensure the voltage indicated on the appliance corresponds to the local mains voltage supply before connecting the rice cooker.

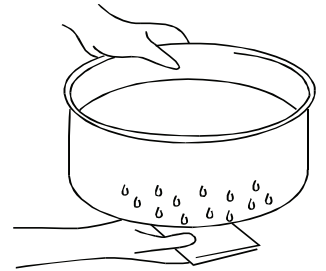
Before Cooking:

Ensure that the outside of the Inner Cooking Pot is clean and dry.

Make Sure that the Heating Element and the inside area of the rice cooker is also clean and dry and free of any debris.

Ensure the cooking pot is fitted into the machine before cooking, by revolving it in the rice cooker slightly from left to right to ensure a good contact with the heating plate before starting to cook.

Do Not add water into the outer boiler area of the rice cooker.



Cleaning & Maintenance:

Unplug the rice cooker before you start cleaning.

Never immerse the housing of the rice cooker in water, or rinse it under the tap.

Wait until the rice cooker has cooled down sufficiently before cleaning it.

To Protect the non-stick coating of the inner cook pot:

Do Not use the inner pot for washing dishes,

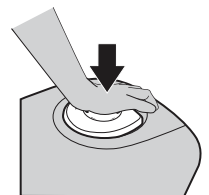
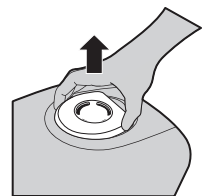
Do Not use vinegar or oils to clean the inner pot

The Steam Vent Cap can be removed for cleaning.

The steam tray, inner cooking pot, rice scoop, soup ladle, measuring cup & steam vent cap can all be cleaned with a soft cloth & hot soapy water.

Do Not use abrasive cleaning agents, scourers or metal utensils to clean the inner cook pot as these will damage the non-stick coating.

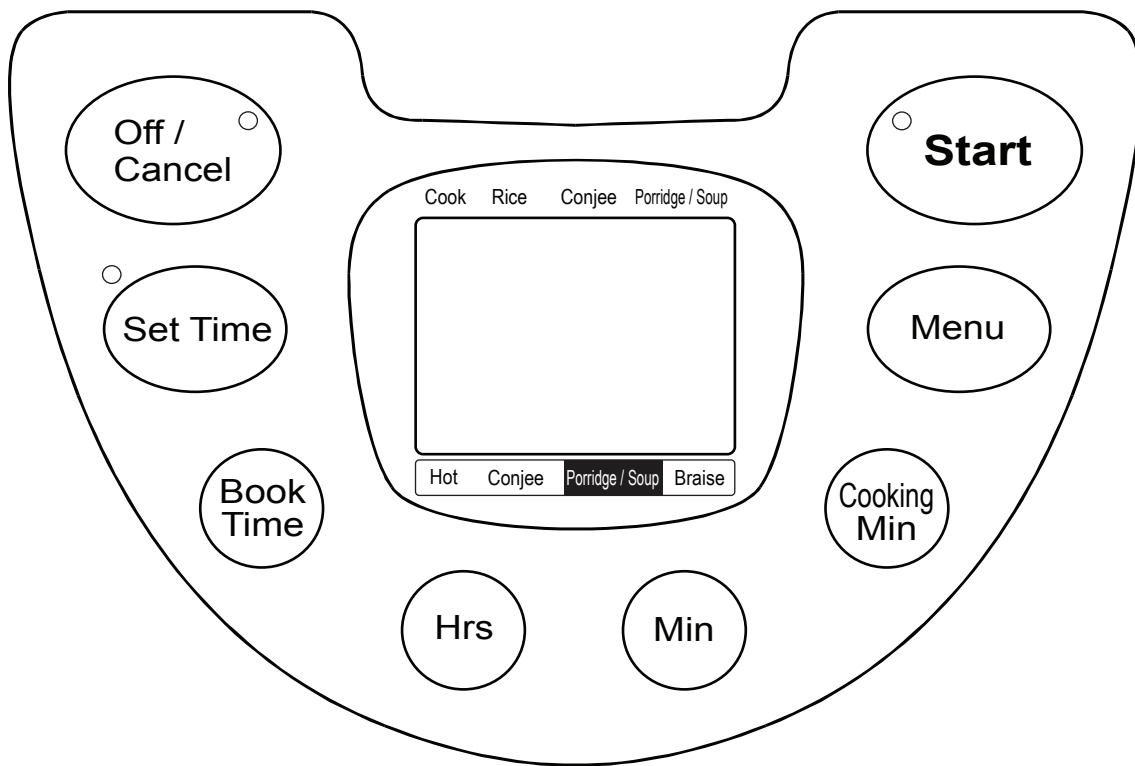
Only Use a damp soft cloth to wipe clean the outside and inside body of the rice cooker.



Operating Instructions: (CJL-MPRC111 Series Rice Cookers)



Control Panel:



Please Note:

Cook Japan rice cookers have built in timers with battery back-up power supply. If when you first receive the rice cooker the timer is not displaying a time, then this may indicate some type of fault. Please notify the retailer where the rice cooker was purchased.

Setting the Timer / Clock:

Ensure that the rice cooker is plugged into the mains power supply & that power is on, also make sure the appliance is not currently cooking. The LCD (liquid crystal display) will be a light blue colour.

Step 1. Push the Set Time button once until the small red LED light comes on.

Step 2. Use the Hrs & Min buttons to correctly set the time as you require.

Step 3. Push the Set Time button once more until the small red LED light turns off.

The time is now set.

Cooking Functions / Modes:

The CJL-MPRC111 Series Rice Cooker has 8 cooking functions / modes allowing to you to easily set the Rice Cooker to cook food. By using the more advanced functions you are able to have full control over the timed start, stop and warming functions of these versatile cooking appliances allowing you to cook & reheat rice, conjee, soups, porridge, stews, slow cook meals, braise, shallow fry, etc.....

Instructions Continued:

(CJL-MPRC111 Series Rice Cookers)



Basic Cooking Functions / Modes:

The CJL-MPRC111 Series Rice Cooker has 4 basic cooking functions / modes allowing you to easily set the appliance to cook assorted meals, rice, congee & porridge / soup

Cook Function: Ensure the rice cooker is turned on. The LCD will be a light blue colour.

Step 1. Use the **Menu** button to select “**Cook**” on the top row of the cooking function options.

Step 2. Push the **Start** button

The rice cooker will start cooking, the LCD colour change from blue to red & a small “Heating” symbol will flash on & off. Once cooked it will switch to Keep Warm, the LCD will change from red to green & an “Insulation” symbol will appear.

Rice Function: Ensure the rice cooker is turned on. The LCD will be a light blue colour.

Step 1. Use the **Menu** button to select “**Rice**” on the top row of the cooking function options.

Step 2. Push the **Start** button

The rice cooker will start cooking, the LCD colour change from blue to red & a small “Heating” symbol will flash on & off. Once cooked it will switch to Keep Warm, the LCD will change from red to green & an “Insulation” symbol will appear.

Congee Function: Ensure the rice cooker is turned on. The LCD will be a light blue colour.

Step 1. Use the **Menu** button to select “**Congee**” on the top row of the cooking function options.

Step 2. Push the **Start** button

The rice cooker will start cooking, the LCD colour change from blue to red & a small “Heating” symbol will flash on & off. Once cooked it will switch to Keep Warm, the LCD will change from red to green & an “Insulation” symbol will appear.

Porridge / Soup Function: Ensure the rice cooker is turned on. The LCD will be a light blue colour.

Step 1. Use the **Menu** button to select “**Porridge / Soup**” on the top row of the cooking function options.

Step 2. Push the **Start** button

The rice cooker will start cooking, the LCD colour change from blue to red & a small “Heating” symbol will flash on & off. Once cooked it will switch to Keep Warm, the LCD will change from red to green & an “Insulation” symbol will appear.

Basic “Timed” Cooking Functions / Modes:

The CJL-MPRC111 Series Rice Cooker has a built in clock / timer that allows you to set the starting cook time on the basic cooking functions / modes up to 24 hours in advance.

Timed Cooking Function: Ensure the rice cooker is turned on. The LCD will be a light blue colour.

Step 1. Use the **Menu** button to select “**Cook**”, “**Rice**”, “**Congee**” or “**Soup / Porridge**” as required on the top row of the cooking function options.

Step 2. Push the **Book Time** button & use the **Hrs** & **Min** buttons to set the starting cook time

Step 3. Push the **Start** button

The **Start** button light will flash to indicate the timer has been set, the rice cooker will start cooking at the desired time, the LCD colour change from blue to red & a small “Heating” symbol will flash on & off.

Once cooked it will switch to Keep Warm, the LCD will change from red to green & an “Insulation” symbol will appear.

Advanced Cooking Functions / Modes:

The CJL-MPRC111 Series Rice Cooker has 4 advanced cooking functions that allow you to set the cook start time up to 24 hours in advance and select the length of time the cooking function will run for. These functions can be used to reheat, control cooking with lower heat and/or longer keep warm times (for example slow cooked meals), shallow fry & braise.

Instructions Continued:

(CJL-MPRC111 Series Rice Cookers)



Hot (Reheat) Function: Ideal for all purpose reheating & steaming vegetables, dumplings etc....

Ensure the rice cooker is turned on. The LCD will be a light blue colour.

Step 1. Use the Menu button to select **"Hot"** on the bottom row of the cooking options.

The "Custing" symbol will appear on the LCD to indicate you now have full control of the timing & cook functions.

Step 2. Push the **Book Time** button & use the **Hrs & Min** buttons to set the starting cook time.

(Note: it is optional if you wish to set the timer in this mode, if you choose not to the default time is 0 mins & the rice cooker will start once you push the start button)

Step 3. Push the **Cooking Min** button & use the **Hrs & Min** buttons to set how long you would like to cook time for.

(Note: it is optional if you wish to set the length of cook time in this mode, if you choose not to the default time is 15 mins)

Step 4. Push the **Start** button.

The rice cooker will start cooking, the LCD colour change from blue to red & a small "Heating" symbol will flash on & off.

Once cooked it will switch to Keep Warm, the LCD will change from red to green & an "Insulation" symbol will appear.

Advanced Conjee Function: Ideal for reheating conjee or similar food.

Ensure the rice cooker is turned on. The LCD will be a light blue colour.

Step 1. Use the Menu button to select **"Conjee"** on the bottom row of the cooking function options.

The "Custing" symbol will appear on the LCD to indicate you now have full control of the timing & cook functions.

Step 2. Push the **Book Time** button & use the **Hrs & Min** buttons to set the starting cook time.

(Note: it is optional if you wish to set the timer in this mode, if you choose not to the default time is 0 mins & the rice cooker will start once you push the start button)

Step 3. Push the **Cooking Min** button & use the **Hrs & Min** buttons to set how long you would like to cook time for.

(Note: it is optional if you wish to set the length of cook time in this mode, if you choose not to the default time is 45 mins)

Step 4. Push the **Start** button.

The rice cooker will start cooking, the LCD colour change from blue to red & a small "Heating" symbol will flash on & off.

Once cooked it will switch to Keep Warm, the LCD will change from red to green & an "Insulation" symbol will appear.

Advanced Porridge / Soup Function: Ideal for reheating porridge / soup or similar food.

Ensure the rice cooker is turned on. The LCD will be a light blue colour.

Step 1. Use the Menu button to select **"Porridge / Soup"** on the bottom row of the cooking function options.

The "Custing" symbol will appear on the LCD to indicate you now have full control of the timing & cook functions.

Step 2. Push the **Book Time** button & use the **Hrs & Min** buttons to set the starting cook time.

(Note: it is optional if you wish to set the timer in this mode, if you choose not to the default time is 0 mins & the rice cooker will start once you push the start button)

Step 3. Push the **Cooking Min** button & use the **Hrs & Min** buttons to set how long you would like to cook time for.

(Note: it is optional if you wish to set the length of cook time in this mode, if you choose not to the default time is 45 mins)

Step 4. Push the **Start** button.

The rice cooker will start cooking, the LCD colour change from blue to red & a small "Heating" symbol will flash on & off.

Once cooked it will switch to Keep Warm, the LCD will change from red to green & an "Insulation" symbol will appear.

Braise Function: Ideal for braising or browning meat pre cooking stews etc or similar.

Note: You do not need to use oil for the braise function; if you do choose to use a small amount of oil do not leave the machine unattended.

Ensure the rice cooker is turned on. The LCD will be a light blue colour.

Step 1. Use the Menu button to select **"Braise"** on the bottom row of the cooking function options.

The "Custing" symbol will appear on the LCD to indicate you now have full control of the timing & cook functions.

Step 2. Push the **Book Time** button & use the **Hrs & Min** buttons to set the starting cook time.

(Note: it is optional if you wish to set the timer in this mode, if you choose not to the default time is 0 mins & the rice cooker will start once you push the start button)

Step 3. Push the **Cooking Min** button & use the **Hrs & Min** buttons to set how long you would like to cook time for.

(Note: it is optional if you wish to set the length of cook time in this mode, if you choose not to the default time is 40 mins)

Step 4. Push the **Start** button.

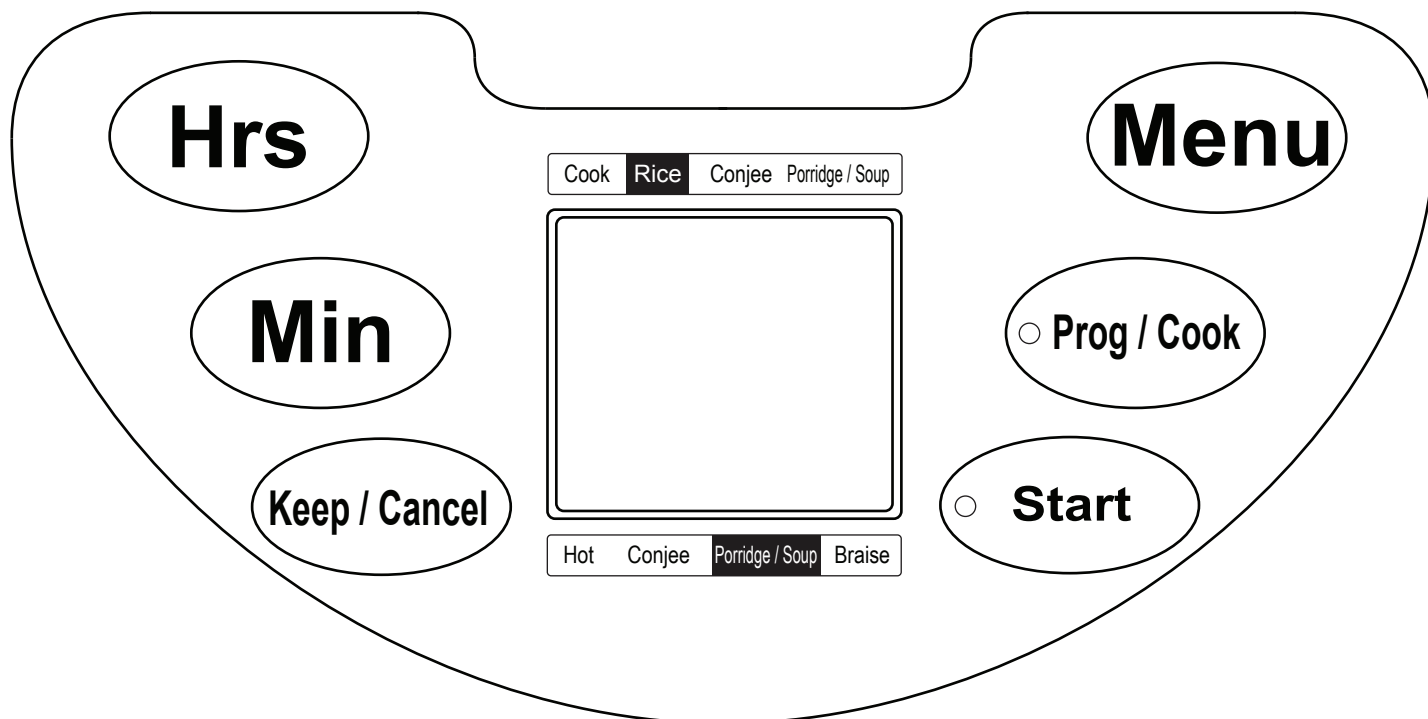
The rice cooker will start cooking, the LCD colour change from blue to red & a small "Heating" symbol will flash on & off.

Once cooked it will switch to Keep Warm, the LCD will change from red to green & an "Insulation" symbol will appear.

Operating Instructions: (CJL-MPRC333 Series Rice Cookers)



Control Panel:



Please Note:

Cook Japan rice cookers have built in timers with battery back-up power supply. If when you first receive the rice cooker the timer is not displaying a time, then this may indicate some type of fault. Please notify the retailer where the rice cooker was purchased.

Setting the Timer / Clock:

Ensure that the rice cooker is plugged into the mains power supply & that power is on, also make sure the appliance is not currently cooking. The LCD (liquid crystal display) will be a light blue colour.

Step 1. Push & hold the **“Prog / Cook”** button once until the small red LED light comes on.

Step 2. Use the **Hrs** & **Min** buttons to correctly set the time as you require.

Step 3. Push the **“Prog / Cook”** button once more until the small red LED light turns off.

The time is now set.

Cooking Functions / Modes:

The CJL-MPRC333 Series Rice Cookers have 8 cooking functions / modes allowing to you to easily set the Rice Cooker to cook food. By using the more advanced functions you are able to have full control over the timed start, stop and warming functions of these versatile cooking appliances allowing you to cook & reheat rice, conjee, soups, porridge, stews, slow cook meals, braise, shallow fry, etc.....

Instructions Continued:

(CJL-MPRC333 Series Rice Cookers)



Basic Cooking Functions / Modes:

The CJL-MPRC111 Series Rice Cooker has 4 basic cooking functions / modes allowing you to easily set the appliance to cook assorted meals, rice, congee & porridge / soup

Cook Function: Ensure the rice cooker is turned on. The LCD will be a light blue colour.

Step 1. Use the **Menu** button to select **“Cook”** on the top row of the cooking function options.

Step 2. Push the **Start** button

The rice cooker will start cooking, the LCD colour change from blue to red & a small “Heating” symbol will flash on & off. Once cooked it will switch to Keep Warm, the LCD will change from red to green & an “Insulation” symbol will appear.

Rice Function: Ensure the rice cooker is turned on. The LCD will be a light blue colour.

Step 1. Use the **Menu** button to select **“Rice”** on the top row of the cooking function options.

Step 2. Push the **Start** button

The rice cooker will start cooking, the LCD colour change from blue to red & a small “Heating” symbol will flash on & off. Once cooked it will switch to Keep Warm, the LCD will change from red to green & an “Insulation” symbol will appear.

Conjee Function: Ensure the rice cooker is turned on. The LCD will be a light blue colour.

Step 1. Use the **Menu** button to select **“Congee”** on the top row of the cooking function options.

Step 2. Push the **Start** button

The rice cooker will start cooking, the LCD colour change from blue to red & a small “Heating” symbol will flash on & off. Once cooked it will switch to Keep Warm, the LCD will change from red to green & an “Insulation” symbol will appear.

Porridge / Soup Function: Ensure the rice cooker is turned on. The LCD will be a light blue colour.

Step 1. Use the **Menu** button to select **“Porridge / Soup”** on the top row of the cooking function options.

Step 2. Push the **Start** button

The rice cooker will start cooking, the LCD colour change from blue to red & a small “Heating” symbol will flash on & off. Once cooked it will switch to Keep Warm, the LCD will change from red to green & an “Insulation” symbol will appear.

Basic “Timed” Cooking Functions / Modes:

The CJL-MPRC333 Series Rice Cooker has a built in clock / timer that allows you to set the starting cook time on the basic cooking functions / modes up to 24 hours in advance.

Timed Cooking Function: Ensure the rice cooker is turned on. The LCD will be a light blue colour.

Step 1. Use the **Menu** button to select **“Cook”, “Rice”, “Congee”** or **“Soup / Porridge”** as required on the top row of the cooking function options.

Step 2. Push the **Prog / Cook** button & use the **Hrs & Min** buttons to set the starting cook time

Step 3. Push the **Start** button

The **Start** button light will flash to indicate the timer has been set, the rice cooker will start cooking at the desired time, the LCD colour change from blue to red & a small “Heating” symbol will flash on & off.

Once cooked it will switch to Keep Warm, the LCD will change from red to green & an “Insulation” symbol will appear.

Advanced Cooking Functions / Modes:

The CJL-MPRC333 Series Rice Cooker has 4 advanced cooking functions that allow you to set the cook start time up to 24 hours in advance and select the length of time the cooking function will run for. These functions can be used to reheat, control cooking with lower heat and/or longer keep warm times (for example slow cooked meals), shallow fry & braise.

Instructions Continued:

(CJL-MPRC333 Series Rice Cookers)



Hot (Reheat) Function: Ideal for all purpose reheating & steaming vegetables, dumplings etc....

Ensure the rice cooker is turned on. The LCD will be a light blue colour.

- Step 1. Use the Menu button to select **"Hot"** on the bottom row of the cooking function options. The "Custing" symbol will appear on the LCD to indicate you now have full control of the timing & cook functions.
- Step 2. Push the **Prog / Cook** button to display the "Reservation" symbol & use the **Hrs & Min** buttons to set the starting cook time. (Note: it is optional if you wish to set the timer in this mode, if you choose not to the default time is 0 mins & the rice cooker will start once you push the start button)
- Step 3. Push the **Prog / Cook** button to display the "Cooking" symbol & use the **Hrs & Min** buttons to set how long you would like to cook time for. (Note: it is optional if you wish to set the length of cook time in this mode, if you choose not to the default time is 15 mins)
- Step 4. Push the **Start** button.

The rice cooker will start cooking, the LCD colour change from blue to red & a small "Heating" symbol will flash on & off. Once cooked it will switch to Keep Warm, the LCD will change from red to green & an "Insulation" symbol will appear.

Advanced Conjee Function: Ideal for reheating conjee or similar food.

Ensure the rice cooker is turned on. The LCD will be a light blue colour.

- Step 1. Use the Menu button to select **"Conjee"** on the bottom row of the cooking function options. The "Custing" symbol will appear on the LCD to indicate you now have full control of the timing & cook functions.
- Step 2. Push the **Prog / Cook** button to display the "Reservation" symbol & use the **Hrs & Min** buttons to set the starting cook time. (Note: it is optional if you wish to set the timer in this mode, if you choose not to the default time is 0 mins & the rice cooker will start once you push the start button)
- Step 3. Push the **Prog / Cook** button to display the "Cooking" symbol & use the **Hrs & Min** buttons to set how long you would like to cook time for. (Note: it is optional if you wish to set the length of cook time in this mode, if you choose not to the default time is 45 mins)
- Step 4. Push the **Start** button.

The rice cooker will start cooking, the LCD colour change from blue to red & a small "Heating" symbol will flash on & off. Once cooked it will switch to Keep Warm, the LCD will change from red to green & an "Insulation" symbol will appear.

Advanced Porridge / Soup Function: Ideal for reheating porridge / soup or similar food.

Ensure the rice cooker is turned on. The LCD will be a light blue colour.

- Step 1. Use the Menu button to select **"Porridge / Soup"** on the bottom row of the cooking function options. The "Custing" symbol will appear on the LCD to indicate you now have full control of the timing & cook functions.
- Step 2. Push the **Prog / Cook** button to display the "Reservation" symbol & use the **Hrs & Min** buttons to set the starting cook time. (Note: it is optional if you wish to set the timer in this mode, if you choose not to the default time is 0 mins & the rice cooker will start once you push the start button)
- Step 3. Push the **Prog / Cook** button to display the "Cooking" symbol & use the **Hrs & Min** buttons to set how long you would like to cook time for. (Note: it is optional if you wish to set the length of cook time in this mode, if you choose not to the default time is 45 mins)
- Step 4. Push the **Start** button.

The rice cooker will start cooking, the LCD colour change from blue to red & a small "Heating" symbol will flash on & off. Once cooked it will switch to Keep Warm, the LCD will change from red to green & an "Insulation" symbol will appear.

Braise Function: Ideal for braising or browning meat pre cooking stews etc or similar.

Note: You do not need to use oil for the braise function; if you do choose to use a small amount of oil do not leave the machine unattended.

Ensure the rice cooker is turned on. The LCD will be a light blue colour.

- Step 1. Use the Menu button to select **"Braise"** on the bottom row of the cooking function options. The "Custing" symbol will appear on the LCD to indicate you now have full control of the timing & cook functions.
- Step 2. Push the **Prog / Cook** button to display the "Reservation" symbol & use the **Hrs & Min** buttons to set the starting cook time. (Note: it is optional if you wish to set the timer in this mode, if you choose not to the default time is 0 mins & the rice cooker will start once you push the start button)
- Step 3. Push the **Prog / Cook** button to display the "Cooking" symbol & use the **Hrs & Min** buttons to set how long you would like to cook time for. (Note: it is optional if you wish to set the length of cook time in this mode, if you choose not to the default time is 40 mins)
- Step 4. Push the **Start** button.

The rice cooker will start cooking, the LCD colour change from blue to red & a small "Heating" symbol will flash on & off. Once cooked it will switch to Keep Warm, the LCD will change from red to green & an "Insulation" symbol will appear.

Cooking Rice:

How to Cook Rice

“Perfect rice” will mean different things to different people, some people like their rice with a little extra bite while others prefer a softer consistency. Our general recommendations for cooking rice with your Cook Japan rice cooker are the following ratios of rice to water:

Japanese Rice	1 cup of rice	1.25 to 1.5 cups of water
Thai Jasmine	1 cup of rice	1 cup of water
Basmati Rice	1 cup of rice	1.25 to 1.5 cups of water
American Long Grain Rice	1 cup of rice	1 to 1.5 cup(s) of water
Brown Rice**	1 cup of rice	2 cups of water

Cooking times will vary depending on the volume of rice that you are making. Please also note that different types of rice, their age and the rice harvesting process will have a slight influence on the cooking process. For example, in Japan people use slightly less water with a new crop of rice and use a bit more with old rice. You may also want to slightly reduce the amount of water as the volume of rice to be cooked increases.

Have fun with your rice cooker and don't be afraid to experiment with different types of rice, cooking methods and recipes, if you intend to flavour or cook aromatic rice we would recommend mixing this with the water from the outset.

For recipes and more detailed advice and tips on cooking rice, please visit www.cookjapan.co.uk

** We would recommend leaving brown rice to soak before cooking.

Instructions for Cooking Rice:

1. Measure the required quantity of rice using the cup provided – for optimum cooking results we recommend using between 2-cups and 8-cups of uncooked rice (depending on the type of rice and volume of water to be used)
2. Wash the rice thoroughly until the water runs clear
3. Put the washed rice in the inner cooking bowl ensuring the surface is level and add the required amount of water and ideally allow time to soak
4. Close the lid and using the PROGRAM BUTTON select RICE then press START
5. The display will turn “red”, indicating it is cooking, when the rice has finished cooking it will automatically change to “green” which is the keep warm mode.
6. Ideally, let the rice “rest” for about 10 minutes before eating
7. Open the Rice Cooker lid and stir the contents as this will release any excess moisture and ensure the rice is fluffier.
8. When keeping a small amount of rice warm in the rice cooker, gather this towards the middle of the inner bowl to prevent becoming dry.

Trouble-shooting:

The rice is not cooked.

- Not enough water has been added at the start of the cooking process.
- The cooking process has not started. Please check that you have pressed the RICE button or the COOKING TIME button and the START button.
- Please check that the inner pot is properly in contact with the heating element and make sure that there is no foreign residue on the heating element.

The rice is cooked too hard.

- Not enough water was used for cooking rice at the start of the cooking process, next time add slightly more water.
- Please check you have chosen the correct cooking program.

The rice is cooked too soft.

- Too much water was used for cooking rice, please reduce the amount that you are using.

The rice is scorched.

- The rice has probably not been rinsed fully, rinse the rice until the water runs clear.

Water spills out of the appliance during rice cooking.

- Too much water was used for cooking rice. Reduce the amount of water you are using and this will work fine

There is a slight burning smell when cooking.

- Ensure there is sufficient water when cooking.
- This could be due to a spillage within the machine from previous cooking. Make sure the heating element is properly cleaned and there is no residue under or around this which could be the cause of the smell.

Other Functions:

For recipes and guidance on how to take full advantage of your rice cooker please visit www.cookjapan.co.uk for more information on how to cook, steam, fry, bake, stew, and also how to make soup, porridge and congee.

Warrantee:

Cook Japan Rice Cookers are provided with a 12 month warrantee from the date of purchase against faulty components and workmanship. This excludes any failure caused by improper use, accidental or malicious damage. Disassembly, other than by a suitably qualified individual invalidates this warrantee. Cook Japan Limited reserves the right to replace or repair the product at their discretion.

CJL-MPRC111 Series

Model	CJL-MPRC111-3L □	CJL-MPRC111-4L □	CJL-MPRC111-5L □
Rated voltage	220~240V 50~60Hz		
Rated power	500W	700W	900W
Rated capability	3.0L	4.0L	5.0L

CJL-MPRC333 Series

Model	CJL-MPRC333-3L □	CJL-MPRC333-4L □	CJL-MPRC333-5L □
Rated voltage	220~240V 50~60Hz		
Rated power	500W	700W	700W
Rated capability	3.0L	4.0L	5.0L



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