

SHARP

Rice cooker
Variable Pressure

User Manual

Model

KS-TW181V-B

(Household use only)



Contents

Page

I	Important safeguards	2
	Product structure	4

II	Preparation	6
	Use method	7
	How to cook delicious rice	12
	Cleaning	13

III	Trouble shooting	16
-----	------------------------	----

IV	Specifications	Back cover
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Thank you for purchasing this product.
Please read this user manual carefully before
first use.

**Before use, please read the Safeguards
section thoroughly.**

Important safeguards

To prevent personal injury or property damage to users, please follow the safety notes below.

- The following indicates the degree of damage caused by wrong operation.



Warning: Indicates hazard that may cause death.



Caution: May cause human injuries or property damage.



Warning



- Prohibit to modify.

Do not modify or repair by unauthorized personnel which may caused fire, electrical shock and injury. Please contact service agent or company service center.

Power cord or power plug



- Only 220V AC mains power. Do not use non-AC 220V or marine power sources, otherwise it may cause fire or electric shock.
- Use sockets rated at 10A or above exclusively. Branch sockets connected to other appliances may overheat and cause fire.
- Keep plugs clean. Thoroughly wipe off any dust adhering to the plug pins. Otherwise it may result in fire or electric shock.



- Do not immerse the cooker in water or pour water onto it.
- Do not damage the power cord. Do not modify it, bend it excessively, stretch it, twist it, tie it up, place it near hot appliances, or hang heavy objects from it.
- Do not use the appliance if the power cord or plug feels warm. Otherwise it may cause electric shock or short circuits.

Use and Safekeep



- Do not allow children to use this appliance alone, and ensure infants and young children cannot reach it. Otherwise may result in scalding, electric shock, or injury.
- Do not insert foreign objects such as metal shavings or needles into gaps. Ensure no rice grains or foreign objects fall into the gap between the open button and the housing.



- Use only the designated inner pot.

■ The following indicate the types of action that must be complied with.



Prohibition



Must



Caution

Please observe the following points when using:



- Do not use power cords or plugs with damaged. Otherwise, scratches, burn marks, or cracked insulation may cause electric shock, leakage, or fire.
- Do not operate near water or open flames.
- Do not touch the steam vent with hands during cooking, especially the infants and young children. Otherwise may cause scalding.
- Do not use on unstable surfaces or heat-sensitive objects.
- Do not cover the appliance with cloths during use. (Especially the steam vent hole)
- Do not use if the lid is deformed or discolored.
- Do not place the rice cooker in direct sunlight or areas prone to oil splashes
- Do not allow the power cord to contact with other heating appliances.
- Do not force the lid open when using. Only open the container after cooking has automatically completed or been canceled, and once pressure has fully released.
- Do not place and use the appliance on an IH (induction) cooktop.

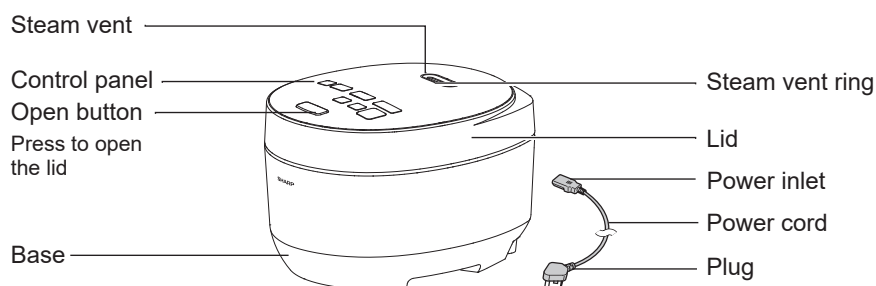
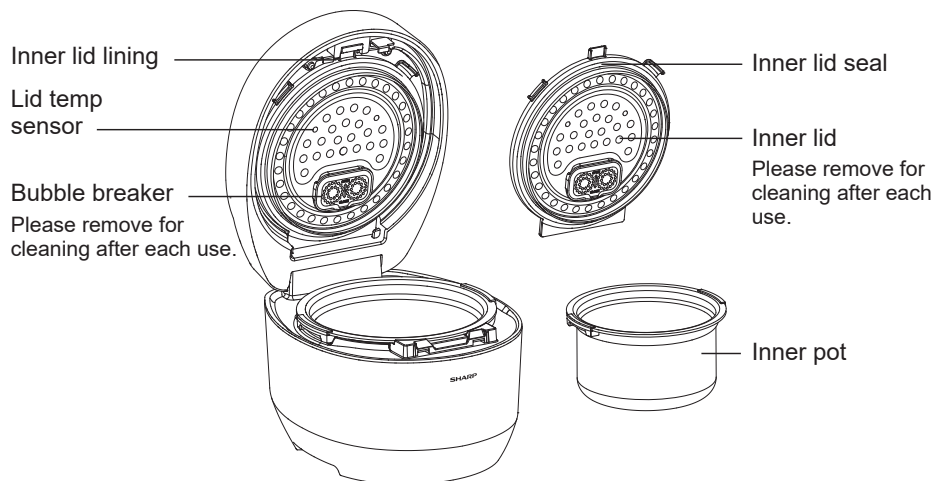


- Firmly grasp the plug handle of the power cord when unplugs.
- Thoroughly wipe away any rice grains or water droplets adhering to the outer surface, base, coil plate, or sensor of the inner pot.
- Must regularly inspect the steam vent pipe of the pressure regulator to ensure it remains unobstructed. Do not cook the foods that may blocked the steam vent hole.
- The product works correctly within 0 to 2000 meters
- Always ensure the inner pot is in place before operating. If the inner pot is not installed, the appliance may automatically stop after approximately 5 minutes of heating.

Product Structure

Main body

- Please wash the inner pot, inner lid and accessories before first use.



Accessories



Measuring cup
(1 pc, 180 mL)



Soup spoon
(1 pc)

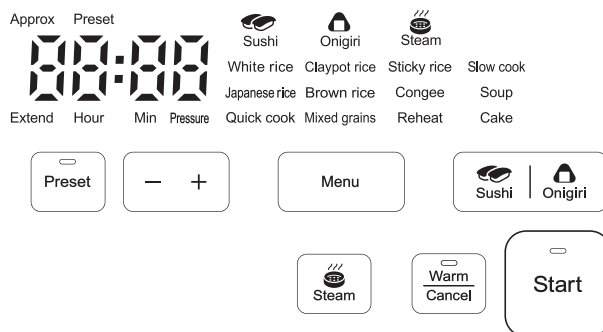


Rice scoop
(1 pc)



Steamer
(1 pc)

Control panel



Menu setting

Menu	Water level	Cooking capacity	Cooking time	Preset	With pressure
White rice	White rice	1 - 10 cups	53 min.	○	○
Japanese rice	Japanese	1 - 10 cups	58 min.	○	○
Quick cook	White rice/ Japanese	1 - 10 cups	33 min.	/	○
Claypot rice	White rice/ Japanese	1 - 6 cups	60 min.	/	/
Brown rice	Brown rice	1 - 6 cups	85 min.	○	○
Mixed grains	Mixed grains	1 - 6 cups	95 min.	○	○
Sticky rice	White rice/ Japanese	1 - 6 cups	53 min.	○	○
Congee	Congee	0.5 - 1.5 cups	80 min.	○	/
Reheat	/	/	25 min.	/	/
Slow cook	Soup Max	Soup Max	240 min.	/	/
Soup	Soup Max	Soup Max	90 min.	/	/
Cake	Cake Max	Cake Max	60 min.	/	/
Sushi	White rice/ Japanese	1 - 10 cups	59 min.	○	/
Onigiri	White rice/ Japanese	1 - 10 cups	58 min.	○	○
Steam	Steam Level	/	20 min.	/	/

- Actual cooking time may vary depending on rice quantity, water volume, ambient temperature, water temperature, and rice variety.
- If you want to make Mixed grains with pulses softer, soak them in lukewarm water for 1–2 hours beforehand.
- The steam menu allows customised timing; the display indicates the remaining cooking time after water reaches boiling point.

Preparation

Basic steps

- 1 Lightly press the open button to open the rice cooker.



- 2 Use the measuring cup provided.

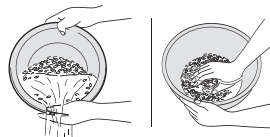
- One level cup represents approximately 180mL of rice.



- 3 Rinse the rice.

- Firstly, wash the rice thoroughly with plenty of water, dispose the water immediately afterwards.
- Then repeat Step 1 for couples times, but it is not necessary to clean out the bran until the water is clear.

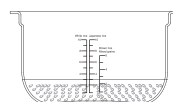
Do not use the inner pot to wash the rice.



- 4 Choose the level of water based on the selected menu setting.

- When cooking 3 cups of rice, first place the washed rice into the pot, then add water up to the '3' mark.

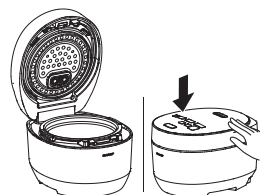
- Adjust water level on flat surface.
- Adjust the amount of water according to the softness you preferred based on the type of rice.
- Do not add water to exceed the max water level for congee when Congee setting is selected.



Notes: Congee has 2 water lines. For a thick, hearty congee, use the right (Thick Congee) line.
For a thinner, more fluid congee, use the left (Thin Congee) line.

- 5 Put inner pot into the main body and close the lid.

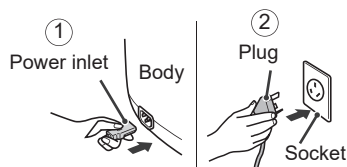
- Thoroughly wipe the outer surface of the inner pot, the temperature sensor, and any water droplets or foreign matter adhering to the pot.
- Placing the inner pot into the main unit, gently rotate it a few times to ensure it is properly seated.
- Ensure the inner lid and bubble breaker are securely fitted. If the inner lid is not properly installed, air may escape from the seal between the inner lid and the pot during cooking.
- Close the lid until you hear a distinct click.



Basic steps

6 Insert the power cord.

- Please insert power plug to ① side of body ② side of plug socket.
- Please ensure the power cord is fully inserted.

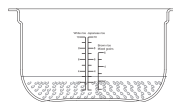


Use method (1)

Cooking method

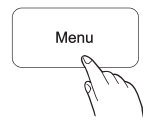
1 Put the material into the inner pot.

- Place rice or other foodstuffs into the inner pot and add water to the corresponding water level.
- Close the lid.



2 Press "Menu" button to choose cooking mode.

- Press "Menu" button to cycle through options White cook, Japanese rice, Quick cook, Claypot rice, Brown rice, Mixed grains, Sticky rice, Congee, Reheat, Slow cook, Soup and Cake.
- Or press the shortcut button 'Sushi', 'Onigiri' or 'Steam'.
- A single "beep" selects a function; two consecutive "beeps" cycle back to the first function; a prolonged "beep-beep-beep" indicates confirmation of the function. If no confirmation is made within 30 seconds, the device will enter screen-off standby mode.



Notes: • Pressure indicator will flash when you select the menu cooked with pressure. It will light on during the cooking.

3 Press "Start" button to start cooking.

- Pressing the "Start" button causes a beep sound, the indicator light illuminates red, and the appliance enters cooking mode, displaying the remaining cooking time.
- If needs to stop cooking during the process, press "Warm/Cancel" button to return to standby mode.



Notes: • Do not open the lid while cooking. Especially with pressure menus, the lid will lock as the pressure builds up.
• The rice cooker has Hour and Min indicators so that the remaining time under 1 minute will be shown the numbers only such as 59, 58, 57, ..., 1.

Use method (2)

Cooking method

4 Cooking finished.

- The buzzer sounds five times, indicating entry into keep warm mode. The keep warm function indicator remains on, displaying the duration of the keep warm period.

5 After Cooking

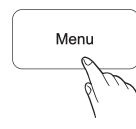
- Press "Warm/Cancel" button to enter standby mode then unplug the power cord.



How to cook rice

1 Press "Menu" button to choose cooking mode.

- Press "Menu" button to choose White rice, Japanese rice, Quick cook, Claypot rice, Brown rice, Mixed grains, Sticky rice and Congee.
- Or press "Sushi" or "Onigiri" shortcut button.



Notes:

- Quick cook menu is the most energy-efficient.
- Some menus can be preset, please refer to page 5.

2 Press "Start" button to start cooking.

- The Start indicator is on, displaying the remaining cooking time.



3 Cooking finished, it automatically switches to keep warm.

- Warm light is on, displaying the keep warm time.

4 After Cooking, please press "Warm/Cancel" button and then unplug the power cord.



Shortcut button of Sushi, Onigiri and Steam



Sushi, Onigiri:

- Press "Sushi" or "Onigiri" shortcut button.
- Press "Start" button to cook.

Note for Sushi: Prepare the sushi vinegar in advance using the ratio of "25g vinegar, 10g sugar, and 6g salt" per cup of rice. Once the rice for the sushi menu is finished, move it to a separate container* and allow it to cool while gently mixing by using a rice paddle.

* Do not use aluminum containers.

Steam:

- Press "Steam" button and then press "Start" button to cook.
In Steam menu, you can use "+" or "-" button to adjust the time before pressing "Start" button.

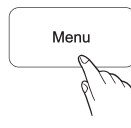
Notes:

- Setting time is actual steam cooking time after the water boiled.
- After cooking, keep warm starts automatically.
- When the cooking is not enough, cooking time can be added within 15 minutes once the cooking is done. Press "-" or "+" button to extend the cooking time.

How to preset cooking

1 Press "Menu" button to choose the menu to be preset.

- Or press "Sushi" or "Onigiri" shortcut button.



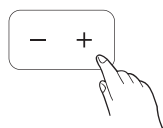
2 Press "Preset" button to enter preset mode.

- Some menus cannot be preset and further steps cannot be taken. Alarm sounds when you press "Preset" button.



3 Press "+" or "-" button to adjust the time.

- Long press "+" or "-" button to adjust the time rapidly;
When the preset time is $\leq$ the cooking time, the cooker will immediately commence cooking. For detailed cooking times, refer to the reference table (page 5)



Use method (3)

How to preset cooking

4 Press "Start" button to start preset.

- Preset indicator illuminates green, the cooker commences the preset countdown, and the displaying time is when cooking will be completed.
- When preset extended cooking times, please be aware of the shelf life of ingredients to prevent spoilage.

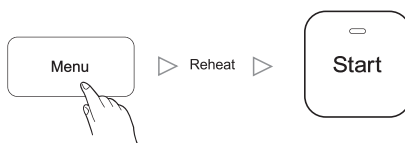


Press "Warm/Cancel" button can exit the preset mode.

Other menus

Reheat:

- Press "Menu" button to choose Reheat.
- Press "Start" button to start cooking.

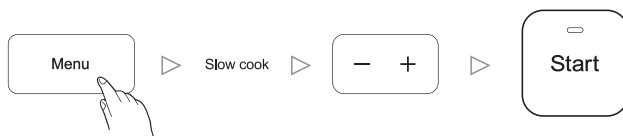


Notes: • When the cooking is not enough, cooking time can be added within 15 minutes once the cooking is done. Press "-" or "+" button to extend the cooking time.

Slow cook, Soup:

Slow cook and Soup menus follow the same operating method. Now take the Slow cook menu as an example.

- Press "Menu" button to choose Slow cook.
- Press "-" or "+" button to adjust cooking time.
- Press "Start" button to start cooking.

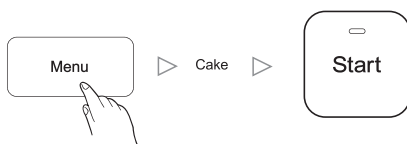


Notes: • Slow cook and Soup can adjust the cooking time. Please refer to page 5 for more details.
• After cooking is done, keep warm works automatically.
• When the cooking is not enough, cooking time can be added within 15 minutes once the cooking is done. Press "-" or "+" button to extend the cooking time.

Other menus

Cake:

- Press "Menu" button to choose Cake.
- Press "Start" button to start cooking.

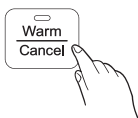


- Notes:
- Do not add the mixture of water, powder, egg and so on to above the Cake Max level on the inner pot. Otherwise, expanding during baking, the cake may block the vent, potentially causing the lid to blow off.
 - When the cooking is not enough, cooking time can be added within 15 minutes once the cooking is done. Press "-" or "+" button to extend the cooking time

Keep warm function

Warm:

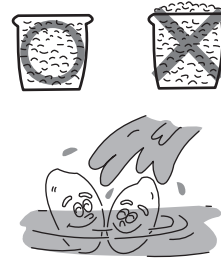
- When cooking finishes, the cooker will enter keep warm mode automatically.
- In standby mode, press the "Warm/Cancel" button to enter keep warm function, with the warm light on.



- Notes:
- Keep warm does not work in case of Reheat and Cake.
 - The recommended keeping warm maximum time is up to 24 hours.
 - Congee is not recommended to use keep warm due to the loss of flavor.

How to cook delicious rice

1. Use the measuring cup provided to get 1 full cup of rice.
* One level cup represents approximately 180 mL of rice.
2. Firstly, wash the rice gently with plenty of water, dispose the water immediately afterwards.
3. Then pour in clean water and clean out the bran for couples times, but it is not necessary to repeat until the water is clear.
Don't wash the rice too hard, otherwise the rice will be crushed and starch dissolved. After cooking complete, it will cause undesired odor or the rice will be sticky.



Key point

Drain the water from the rice after rinse.
Clean out the rice bran.
* Rinse the rice even if it is rinse-free rice. Repeating once or twice is recommended for better sensing during cooking.

4. Be careful on the amount of water to cook rice. Choose the water level according to the amount of rice, and adjust according to below.

Type of rice	Amount of water
Stored rice / Hybrid rice	1/4 level above the water level marking
New rice	1/4 level below the water level marking
Standard rice	According to the water level marking

5. Soaking is programed except Quick cook. But soak rice is also good before cooking. Soak 30 minutes if in summer, 1 hour if in winter.
*The rice will become white instead of transparent if it get enough water.
6. Stir the rice after cooking complete. Stir the rice thoroughly from the bottom with rice scoop, so the extra water evaporates.
7. Correct keeping warm. Put the leftover in the center of cooking pot.
Don't put the cold rice or rice scoop in the pot.

Tips for buying and storing rice

- Buy new rice: Pay attention to the process date code on the package of rice. Buy the rice within two weeks after the rice is processed.
- Store the rice in cold and dark place. Don't fetch the rice with a wet hand. Take out the stocked rice when you put in the new rice.



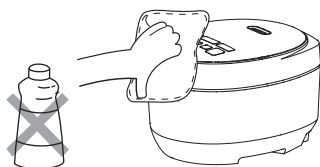
Cleaning (1) (Clean the rice cooker after unplugging and allowed it to be cool off)

- Do not use polished powder, nylon brush, benzene and others to clean the cooker.



Rice cooker body

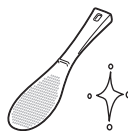
Wipe with clean cloth.



Pitches where liquid has solidified should be wiped down regularly.

Accessories, inner pot

Clean the accessories and inner pot with a sponge.



Rice scoop



Inner pot

Notes: • When washing the inner pot, be careful and don't make it deformed.

Inner pot

Replace the inner pot if distorted or dented at the appointed service center.
To protect the non-stick coated surface of the inner pot:

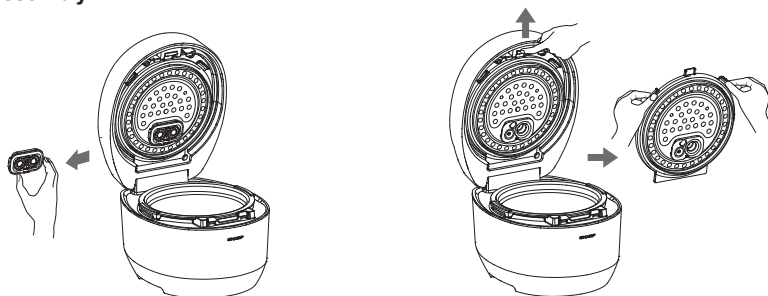
- Use the supplied rice scoop.
- Do not use the pot to wash kitchen utensils.
- Do not use vinegar.
- Inner pot always uses water and steam that might leave stains. However, it is not harmful to our health.

Cleaning (2)

Inner lid

How to clean

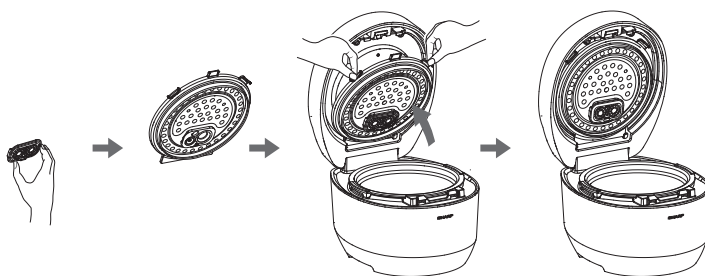
1. Disassembly



1. Lift upwards to remove the bubble breaker.

2. Upon release of the inner cover latch, the inner lid will automatically spring open. Remove the inner cover.

2. Installation



1. Push the retaining clip at the rear of the bubble breaker downwards along the cover's fixing plate.

2. Insert the inner lid support ring into the inner lid slot, then press the inner lid upwards until you hear a click.

Notes: Please clean the inner lid and bubble breaker after each cooking.
The bubble breaker and inner lid must be fitted; otherwise, the lid cannot be closed.

Heating plate and sensor

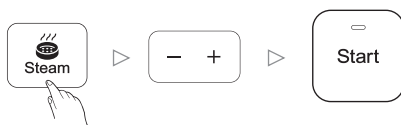
Use a damp cloth to remove the object stuck to the sensor and heating plate.

- Notes:
- When washing the inner pot and inner lid, be careful and don't make it deformed.
 - When the lid has become cool, take down and open the steam vent to clean it.

- The quantity and configuration of accessories are subject to change without prior notice. Please refer to the actual product for details.

When you notice a smell in the inner pot

When using the self-clean function, please fill the pot with water up to the maximum water level (based on the water amount for mark 10 of white rice), and use the Steam menu for 50 minutes.



Trouble shooting⁽¹⁾

Issue		Check list
Preset	Begin immediately	● Is the preset time less than the necessary time?
	Cooking complete time delay	● It is possible to be delay around 10 minutes when the rice is more or the temperature of water is lower.
Cooking	Splash and spread out	● Is the amount of rice and water level measured correctly or not? ● Is the rice rinsed thoroughly or not? ● Is bottom of inner pot placed evenly or not? ● Has any rice or water that attached on thermostat, heater or the pot outer side been wiped off? ● Did any rice attach on the edge of inner pot or sealing ring? ● Whether the steam vent, inner lid, seal ring or heating plate is not clean enough?
	Steam escape from rim	● Has any rice or water that attached on thermostat, heater or the pot outer side been wiped off? ● Did any rice attach on the edge of inner pot or sealing ring? ● Whether the steam vent, inner lid, seal ring or heating plate is not clean enough?
After cooking	Too hard	● Is the amount of rice and water level measured correctly or not? ● Is bottom of inner pot placed evenly or not? ● Has any rice or water that attached on thermostat, heater or the pot outer side been wiped off? ● Did any rice attach on the edge of inner pot or sealing ring?
	Half-cooked	● Is the amount of rice and water level measured correctly or not? ● Is bottom of inner pot placed evenly or not? ● Has any rice or water that attached on thermostat, heater or the pot outer side been wiped off? ● Did any rice attach on the edge of inner pot or sealing ring? ● Push Cancel button in the operation? ● Extended hours during power shut down?

Issue		Check list
After cooking	Too Soft	● Is the amount of rice and water level measured correctly or not? ● Is bottom of inner pot placed evenly or not? ● Has any rice or water that attached on thermostat, heater or the pot outer side been wiped off? ● Did not stir the rice after cooking?
	Become hard	● Is bottom of inner pot placed evenly or not? ● Has any rice or water that attached on thermostat, heater or the pot outer side been wiped off? ● Did any rice attach on the edge of inner pot or sealing ring? ● Push Cancel button in the operation? ● Extended hours during power shut down. ● Did not stir the rice after cooking? ● Warmed rice over 12 hours or too little rice to be kept warm.
Keeping warm	Smelly	● Is the rice rinsed thoroughly or not? ● Is bottom of inner pot placed evenly or not? ● Has any rice or water that attached on thermostat, heater or the pot outer side been wiped off? ● Did any rice attach on the edge of inner pot or sealing ring? ● Push Cancel button in the operation? ● Extended hours during power shut down. ● Warmed rice over 12 hours or too little rice to be kept warm. ● Kegeree or different material are put together with Warm mode. ● Warmed rice with rice scoop inside. ● Whether the steam vent, inner lid, seal ring or heating plate is not clean enough?
	Change color	● Is the rice rinsed thoroughly or not? ● Is bottom of inner pot placed evenly or not? ● Has any rice or water that attached on thermostat, heater or the pot outer side been wiped off? ● Did any rice attach on the edge of inner pot or sealing ring? ● Warmed rice over 12 hours or too little rice to be kept warm. ● Warmed rice with rice scoop inside.

Trouble shooting (2)

Issue		Check list
Others	The Start and Off operation do not work	● Whether the inner pot is in the unit? ● Whether the plug is inserted into the plug socket or main body?
	A sound produces during cooking	● This is the sound caused by power adjustment or by expansion and contraction. There may be water on the heating plate or inner pot bottom.
	The steam outlet produces sound while cooking	● Sound happened when the steam came out from the steam vent. It is normal.
	Difficult to close the lid	● Is there any rice in the gap around the button? Kindly clean the dirty things or rice in the gap with a small cotton stick.

If you still require service, disconnect the plug from the outlet and contact the local service center or the company service center (See warranty card).

Should there be any problem occurred as listed below, kindly contact customers center of our company (See warranty card):

Error code-

NO.	Code	Desc	Remarks
1	F1	Bottom sensor short circuit	After troubleshooting, the unit will enter standby mode.
2	F2	Bottom sensor open circuit	After troubleshooting, the unit will enter standby mode.
3	F3	Lid sensor short circuit	After troubleshooting, the unit will enter standby mode.
4	F4	Lid sensor open circuit	After troubleshooting, the unit will enter standby mode.
5	F5	IGBT sensor short circuit	After troubleshooting, the unit will enter standby mode.
6	F6	IGBT sensor short circuit	After troubleshooting, the unit will enter standby mode.
7	F7	Anomaly in host/device communicate	After troubleshooting, the unit will enter standby mode.
8	C5	Low voltage	After troubleshooting, it returns to its pre-error state.
9	C6	High voltage	After troubleshooting, it returns to its pre-error state.
10	U1	No inner pot	After troubleshooting, it returns to its pre-error state.
11	C8	IGBT high temperature	After troubleshooting, the unit will enter standby mode.

Daily Check

In order to use it safe for longer time

If happen as below	Remarks
● Power cord and plug is expanded, deformed, discolored and damaged. ● Part of power cord or the plug is hotter than usual. ● There is a power or power failure if power cord is moved. ● Rice cooker often becomes hot abnormally and smelly. ● There is an abnormal noise or vibration occurred during operation.	● Stop using the unit. Contact the local service center or the company service center (See warranty card)
● There is dust or waste on the plug or plug socket.	● Remove the dust and waste.

Specifications

Model	KS-TW181V-B
Voltage	220 V ~ / 50 Hz
Power	790W
Work pressure	30kPa
Capacity	1.8 L
Size	297(W) × 364 (D) × 250 (H) mm
Weight	Approx. 7.6 kg (included power code)
Power cord	Approx. 1 m

- Specifications are subject to change without prior notice.
- Dimensions are measured manually; should any discrepancies arise, please refer to the actual product.