



INSTRUCTION MANUAL

使用説明書

사용 설명서

取扱説明書

MICRO-COMPUTERIZED

**RICE COOKER/STEAMER**

微電腦 電飯鍋

마이컴 제어 찜밥솥

マイコンジャー 炊飯器

**ECJ-F50S** (5 Cups)



**HOUSEHOLD USE ONLY**

Thank you for your purchase of a **Sanyo Rice Cooker/Warmer**. Please read these instructions carefully before use and be sure to keep the manual in a safe place for future reference.

感謝您購買**三洋保溫電飯鍋**。使用前請仔細閱讀說明書，並確保將它收藏好，以備隨時參閱。

**산요 보온밥솥**을 구입해 주셔서 감사합니다. 사용 전에 이 설명서를 잘 읽어보시고 나중에 참고할 수 있도록 가까운 곳에 보관 해두십시오.

お買い上げまことにありがとうございます。この「取扱説明書」をよくお読みのうえ正しくお使いください。お読みになった後は、大切に保存してください。

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# IMPORTANT SAFEGUARDS

When using electrical appliances, follow basic safety precautions to reduce the risk of fire, electrical shock, and/or injury:

1. Read all instructions.
2. Do not touch HOT surfaces. Use handles or knobs.
3. To protect against fire, electrical shock, and personal injury, do not immerse cord, plugs or appliance in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug unit from outlet when not in use and before cleaning. Allow to cool before attaching or removing parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug after the appliance malfunctions or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
7. To protect against risk of electrical shock, do not force any foreign objects, such as pins and wires, into any openings.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other liquids.
13. Do not clean the appliance with cleansers, steel wool pads, or other abrasive material.
14. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the switch to its "Off" position then remove the plug from wall outlet.
15. Do not use appliance for other than intended use. This product is designed for household use only.

## SAVE THESE INSTRUCTIONS

### Note:

- A. A short power-supply cord is provided to reduce risks of becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. If extension cord is used:
  - (1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  - (2) The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

The appliance has a polarized plug (one blade is wider than the other is).



As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to override this safety feature.

**WARNING:** Handling the cord on this product or cords associated with accessories sold with this product, will expose you to lead, a chemical known to the State of California to cause cancer, and birth defects or other reproductive harm. **Wash hands after handling.**








# PRECAUTIONS

The important precautions described within this section must be followed carefully to prevent the possibility of personal injuries and/or property damage. The significance of the following cautionary symbols is explained below:

• **The potential hazards that may exist if these precautions are not followed are denoted by WARNING and CAUTION.**

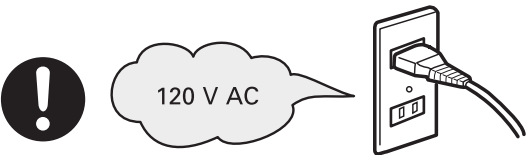
-  **WARNING:** Circumstances that may result in personal injury or death.
-  **CAUTION:** Circumstances that may result in personal injury or property damage.

• **The explanations below describe the importance of the symbols used throughout this manual.**

 Indicates prohibited actions (Don't do this).	 Generally prohibited.	 Do not disassemble.	 Do not touch with wet hands.
 Indicates actions that must be performed (Do this).	 This action must be performed.	 Disconnect the power supply plug.	

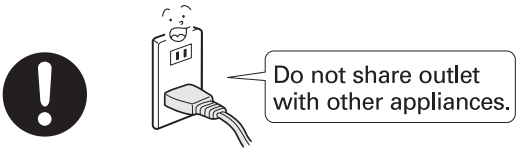
## WARNING

• **Use only 120 Volt AC electrical current.**



Using any other power supply voltage may result in fire and electric shock.

• **Plug the appliance into a single electrical outlet only.**



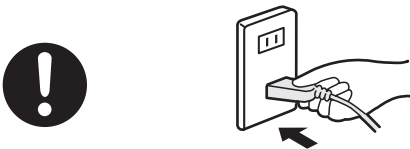
Use only an electrical outlet rated at 15 amperes or more. If electrical outlets are shared with other appliances, the circuit may become hot, potentially causing a fire.

• **Always keep the power supply plug clean.**



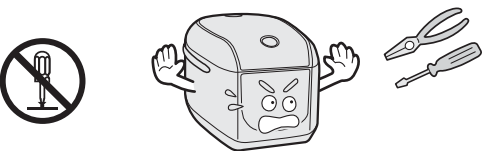
If the power supply plug blades or plug surfaces become dirty, be sure that they are cleaned thoroughly. A dirty power supply plug can potentially cause a fire.

• **Make sure that the power supply plug is firmly inserted all the way into the electrical outlet.**



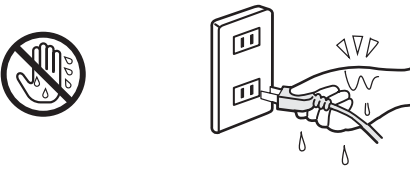
A fire, electric shock or short circuit may result if the plug is not fully inserted into the outlet.

• **Do not attempt to modify the appliance.**



Improper repair may cause fire, electric shock and injury. All repairs must be performed by qualified technicians. If repair is necessary, take it to an authorized repair center.

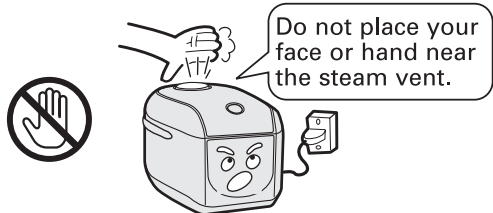
• **Do not attempt to plug in or unplug with wet hands.**



This action may cause a short circuit or electric shock.

## ⚠ WARNING

- **Do not touch the steam vent.**



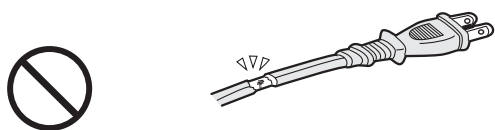
This action may result in burn injuries. Take special precautions to make sure that infants do not touch it.

- **Do not immerse the appliance in water and do not pour water onto it.**



This action may cause a short circuit or electric shock.

- **Do not operate the appliance if the power supply cord or plug has been damaged.**



A loose or damaged plug may result in electric shock, short circuit or fire.

- **Do not handle the power supply cord in a rough manner.**



Do not cause damage to the power supply cord by bending, pulling, twisting, or placing the cord near hot appliances. Also, do not place heavy objects on the cord. These actions may result in damage to the power supply cord, possibly leading to electric shock and fire.

- **Do not allow children to use this appliance without adult supervision.**



Do not operate the appliance within the reach of an infant. This may lead to electric shock, burns or other injuries.

- **Do not insert any foreign objects into appliance openings or outlets.**



Do not insert any metallic objects, such as pins or wires into the appliance. This action may cause electric shock or appliance malfunction, resulting in injury.

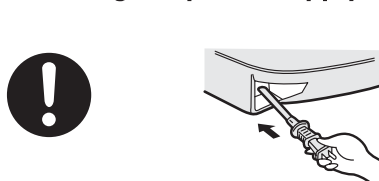
## ⚠ CAUTIONS

- **Grasp only the plug when unplugging the power supply cord.**



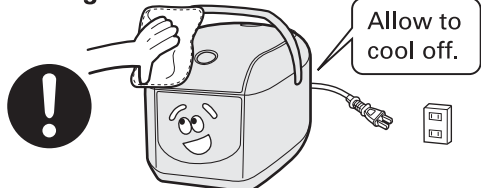
Do not pull the power supply cord itself when unplugging the electrical plug. Doing so may cause electric shock or short circuit, potentially causing a fire.

- **Hold the power supply plug when rewinding the power supply cord.**



If the plug is not held, the uncontrolled moving cord may cause injury.

- **Allow the appliance to cool off prior to cleaning.**



Performing maintenance while the appliance is still hot, may lead to burn injuries.

- **Unplug the power supply plug from the outlet when the appliance is not being used.**



Any existing electrical insulation problems may cause electric shock or sparking, leading to burns or other injuries.

## ⚠ CAUTIONS

- Do not touch the metal part on the inside of the lid or inner lid during or immediately after operation.



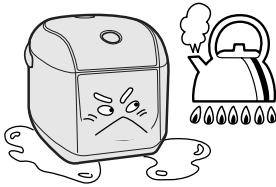
This action may cause burn injuries.

- Do not touch the Lid Release button while carrying the appliance.



The Outer Lid may open, possibly resulting in burn injuries.

- Do not operate the appliance near flames or wet areas.



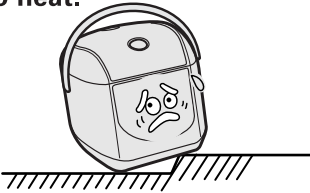
This action may cause electric shock or sparking.

- Do not use any Inner Pot other than provided.



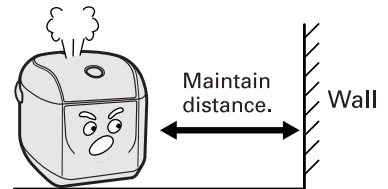
Doing so may cause overheating and lead to a malfunction.

- Do not operate the appliance on an unstable surface or on any surface that is not resistant to heat.



This operation may cause fire.

- Do not place the appliance near walls or furniture (within 12"/30cm).

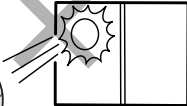


Doing so may cause damage, possibly resulting in discoloration or disfiguration of the wall or furniture.

## PRECAUTIONS

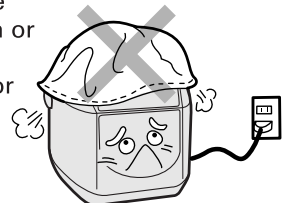
### Do not place the appliance in the following locations:

- Locations where hot cooking oil may splash onto the appliance.
- Locations where the appliance is exposed to direct sunlight.



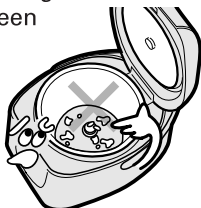
### Do not place a cloth or towels over the appliance during operation.

- This action may cause appliance malfunction or result in the Outer Lid becoming deformed or discolored.



### Remove all foreign substances.

- Make sure that all rice grains and water drops on the appliance's inner wall, the outside of the Inner Pot, the lid flange, the heating element and the temperature sensor have been completely removed, before using appliance.



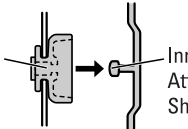
### Do not shake the appliance by the handle.

- While rice is cooking, keep the handle folded down behind the appliance and do not carry it. Not doing so may cause scalding burns or handle deformation due to escaping steam.
- If carrying the appliance immediately after use, use caution to avoid the steam that is released from the steam vent.





# NAMES AND FUNCTION OF PARTS



Inner Lid Seal

Inner Lid Attachment Shaft

Make sure that the Inner Lid Seal is aligned with the Inner Lid Attachment Shaft.

**Inner Lid**


**How to Remove:**  
Pull the Inner Lid towards you.

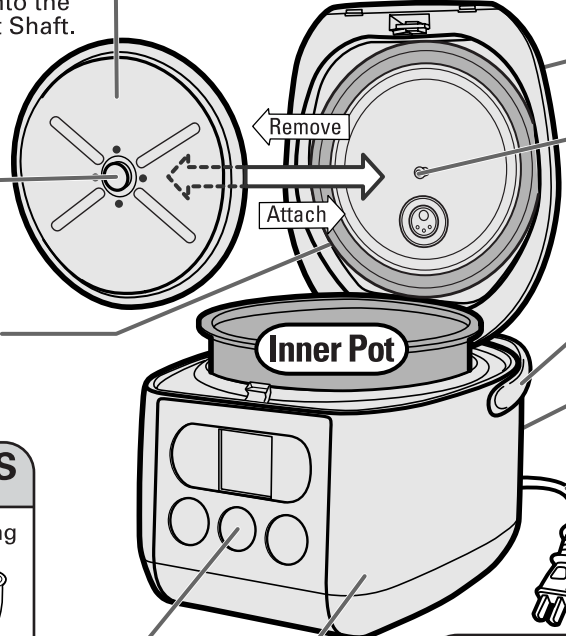
**How to Attach:**  
Push the Inner Lid onto the Inner Lid Attachment Shaft.

## STEAM VENT & LID RELEASE

**Steam Vent**  
Attach the Steam Vent securely. Do not touch the Steam Vent during or immediately after operation.

**Lid Release**  
Press the Lid Release to open the Outer Lid.





**Inner Lid Seal**

**Outer Lid Seal**

**Inner Lid Attachment Shaft**

**Outer Lid**

**Inner Pot**

**Handle**  
Use for carrying the unit.

**Cautions**

**Main Unit**

**Remove** (arrow pointing away from the shaft)

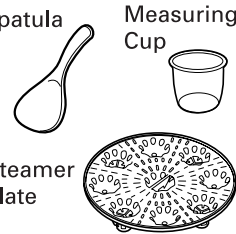
**Attach** (arrow pointing towards the shaft)

## ACCESSORIES (one each)

Spatula

Measuring Cup

Steamer Plate



## POWER SUPPLY CORD (Cord Reel)

- Hold the power supply plug and pull out the cord. Do not pull out the cord beyond the red mark.
- Tug slightly and release to reel in the cord.

## CONTROL PANEL

**MENU Button** (page 9)

**DISPLAY PANEL**

**HRS/MIN Button** (page 8)

**KEEP WARM Lamp**  
Lights when rice is being kept warm.

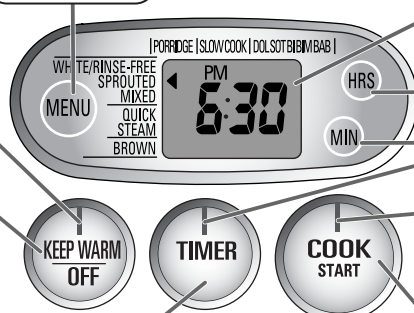
**KEEP WARM/OFF Button**

**TIMER Button**  
When pressed, the **TIMER** lamp will flash. If the **COOK/START** button is pressed, the **TIMER** lamp will light and the timer will start. (page 11)

**TIMER Lamp**

**COOK Lamp**

**COOK/START Button**  
When pressed, the **COOK** lamp will light, and cooking will start. (page 10)

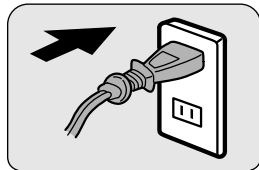


# HOW TO SET THE CLOCK

- The time shown on the appliance's clock has been preset to standard time.
- Set the clock according to the following procedure if the time becomes incorrect.
- The clock cannot be set while the timer is being used for cooking or warming.
- The current operation can be canceled by pressing the **KEEP WARM/OFF** button.
- Be sure to set the clock to the correct time because timed cooking will not function properly if the time is incorrect.

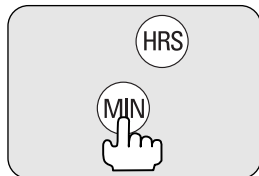
**EXAMPLE:** When the current time is 8:00am, but the display shows 7:55am.

## 1 Plug in the power supply plug.



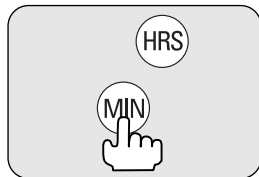
## 2 Press the HRS or MIN button until the time display begins to flash.

- The time display will begin to flash.



## 3 Press HRS and MIN to set the correct time.

- Press **HRS** to set "8". Press **MIN** to set "00".
- Holding down the buttons will allow the display to fast forward.
- The clock display will stop flashing after 6 seconds.
- The time setting completes when the clock display stops flashing.



### THE BUILT-IN LITHIUM BATTERY

- The appliance's internal lithium battery provides power to retain the time display and the timer setting, even when the power supply plug has been disconnected.
- The battery life expectancy is 4-5 years at a room temperature of 68°F/20°C. The battery may last longer when the appliance is plugged into the wall outlet because the battery power is not consumed.
- When the battery begins reaching the end of its life, the display will appear weaker and the timer setting will not be maintained while the appliance is unplugged. When the battery weakens, the appliance can still be used as usual as long as it is plugged in.
- If a replacement battery is needed, contact Sanyo Fisher Service at 800-421-5013 or visit [www.sanyoservice.com](http://www.sanyoservice.com).

# POWER FAILURE WHILE THE UNIT IS IN OPERATION

(Information given in this section includes times during operation when the plug is pulled or a circuit breaker goes out.)

- If the power fails momentarily, the appliance will return to the same mode it was in prior to the failure.
- In the event of a longer power outage, the following will occur once power is restored:

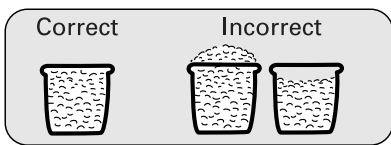
During Timer Operation	During Cooking	While Rice is being Kept Warm
<ul style="list-style-type: none"><li>• The appliance will immediately begin cooking if the time has passed the cooking start time.</li><li>• The rice may not be cooked by the exact time programmed in the timer.</li></ul>	<ul style="list-style-type: none"><li>• Cooking will continue, however, the rice may not be cooked properly.</li><li>• If a little cooking time remains, the appliance may switch to the <b>KEEP WARM</b> mode.</li></ul>	<ul style="list-style-type: none"><li>• The appliance will continue to keep the rice warm.</li></ul>



# HOW TO COOK RICE

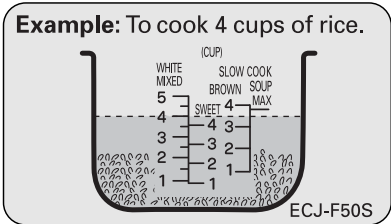
## 1 Accurately measure the rice, then wash it.

- Measure the rice using measuring cup provided. 1 cup equals 180 ml.
- The Inner Pot can be used to wash rice.

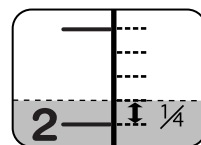


## 2 Add the correct amount of water and place the Inner Pot into main unit.

- Choose the level of water, based on the selected menu setting and the quantity of the rice being cooked.
- If the water level is incorrect, excess water may boil over.
- Adjust the water level according to your own preference. The water level may be adjusted by up to 1/4 of a graduation level. If the amount of water is too great, it may boil over.
- Make sure that any rice grains or water droplets remaining on the outside of the Inner Pot or the inner wall of the main body are removed. Water remaining in these areas may cause noise during the cooking process.
- Gently turn the Inner Pot from side to side a few times to level the rice.

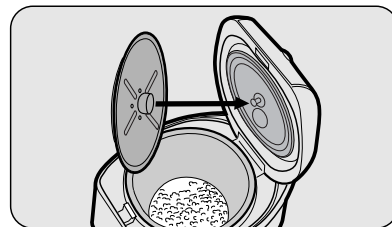


Example: To cook 2 cups of rice.



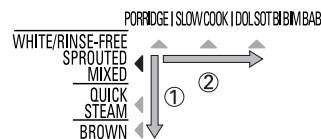
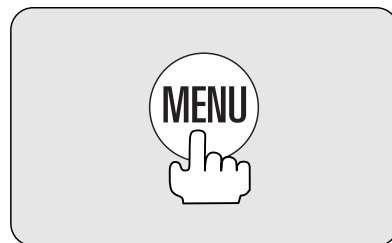
## 3 Attach the Inner Lid and close the Outer Lid.

- Align the center hole located on the Inner Lid Seal with the Inner Lid Attachment Shaft.
- Securely close the Outer Lid until you hear a click.
- Make sure that there are no foreign objects such as rice grains, between the Inner Lid and the Inner Pot or between the Inner Pot and Outer Lid Seal.
- Any foreign object between them will cause steam to escape or water to boil over.



## 4 Plug in power supply cord and select MENU.

- You cannot select a menu or cook rice until the power supply plug is plugged into the outlet.
- You cannot select a menu or cook rice while the **KEEP WARM** lamp is on or flashing. Press **KEEP WARM/OFF** button to cancel **KEEP WARM** mode.
- Pressing the **MENU** button will move the ◀ mark and change the menu as described to the right.
- Select **WHITE/RINSE-FREE/SPROUTED** for cooking sweet rice.
- Select **QUICK** for faster cooking.
- **QUICK** course is when you would like your rice cooked more quickly than a regular course. The rice may be slightly harder.
- If the wrong menu is selected, the water may boil over or the rice may not be cooked properly.



**APPROXIMATE RICE COOKING TIMES** (At room temperature 68°F/20°C and water temperature 64°F/18°C)

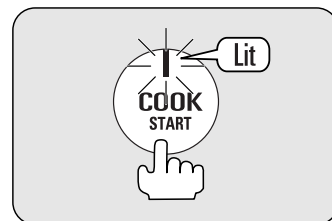
Menu	White Rice	Sprouted Brown Rice	Rinse-Free Rice	Sweet Rice	Brown Rice	Porridge	Quick Rice	Mixed Rice
Capacity (cups)	1 - 5	1 - 5	1-5	1 - 4	1 - 4	0.5 - 1.5	1-5	1-4
Time Required (minutes)	36-45min.	37-47min.	36-46min.	37-40min.	1hour/15min. - 1hour/17min.	49-59min.	26-33min.	36-44min.

- **QUICK** course will cook rice approximately 10 to 13 minutes quicker than a regular course.

# HOW TO COOK RICE

## 5 Press **COOK/START** button to cook.

- The **COOK** lamp lights and begins cooking. The **DISPLAY PANEL** will show the current time.
- Do not press **COOK/START** button without the Inner Pot properly placed in the main unit.
- Be aware that if the **COOK/START** button is accidentally pressed without the Inner Pot in place, the heating element will temporarily become very hot.
- Make sure the **COOK** lamp is lit.
- If the **COOK** lamp is not on, press the **KEEP WARM/OFF** button to cancel cooking. Press the **MENU** button to reselect the menu and press the **COOK/START** button again.
- The remaining cooking time until rice is done will be displayed beginning from 13 minutes. (For **QUICK** course, it will be 8 minutes prior to completion. For **DOL SOT BI BIM BAB** course, 5 minutes prior to completion.)

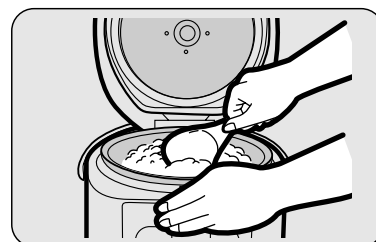


**Example:** With 13 minutes remaining time.



## 6 Stir the rice before serving. Cooked rice can be kept warm for up to 12 hours.

- Once the cooking is completed, the **COOK/START** lamp goes off. Then the **KEEP WARM** lamp will light and the unit will automatically switch operation to keep the rice warm.
- The **DISPLAY PANEL** will show the elapsed warming time.
- Do not keep rice warm for more than 12 hours as rice may develop an odor, turn yellow, or dry out.
- Do not unplug unit while in **KEEP WARM** mode.
- Porridge cannot be kept warm. When porridge is cooked, the **KEEP WARM** lamp will flash. Do not keep porridge warm, as it tends to become gluey.
- Do not use **KEEP WARM** for mixed rice, dol sot bi bim bab, brown rice, sweet rice or sprouted brown rice as they may begin to deteriorate or develop an odor.
- Slight scorching may form on the bottom of the Inner Pot.
- Make sure to press **KEEP WARM/OFF** button and unplug the power cord after use. If this is not done, the unit will enter the **KEEP WARM** mode when it is plugged in next time.
- Do not reheat cold rice as this may cause the rice to develop an odor.



### HOW TO COOK RINSE-FREE RICE

- Fill the Inner Pot with water, up to the appropriate **RINSE-FREE** level. Place the Inner Pot into the main unit.
- Select **WHITE/RINSE-FREE, SPROUTED** from the menu, then begin cooking.

### HOW TO COOK SPROUTED BROWN RICE

- Mix washed white rice with sprouted brown rice.
- White rice to Sprouted Brown rice ratio: 2 cups of White rice to 1 cup of Sprouted Brown rice is the ideal ratio. Adjust the amount of rice based on personal preferences.
- Fill the Inner Pot with water up to the appropriate **RINSE-FREE/SPROUTED** level. Place the Inner Pot into the main unit.
- Select **WHITE/RINSE-FREE, SPROUTED** from the menu, then begin cooking.

### HOW TO COOK MIXED/SWEET RICE

- Wash rice and let sit until right before cooking.
- Mix all ingredients in a bowl.
- Excess ingredients may cause the rice to cook improperly.
- Use of seasonings when cooking rice causes the rice to burn more easily.
- Up to 4 cups of mixed rice or sweet rice can be cooked.
- Fill the Inner Pot with all ingredients up to the appropriate **WHITE/MIXED or SWEET** level. Place the Inner Pot into the main unit.
- Select **WHITE/RINSE-FREE, SPROUTED** from the menu, then begin cooking.
- After cooking rice mixed with other ingredients, a slight odor may remain. Wash the Inner Pot and Inner Lid thoroughly after each use.

### WATER MEASUREMENT GUIDELINES FOR PORRIDGE

Quantity of Rice	Porridge Water Level	
	Regular	Soft
0.5 cup	Up to "0.5" mark	Up to "1" mark
1 cup	Up to "1" mark	—
1.5 cup	Up to "1.5" mark	—

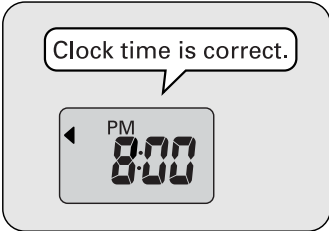
### HOW TO COOK BROWN RICE

- Wash brown rice and let sit for an hour.
- Up to 4 cups of brown rice can be cooked.
- Fill the Inner Pot with water up to the appropriate **BROWN** level. Place the Inner Pot into the main unit.
- Select **BROWN** from the menu, then begin cooking.
- For more delicious results with brown rice, soak the rice in water for an hour or more before cooking.

# HOW TO USE TIMER COOKING (Rice cooking completes at a specific time.)

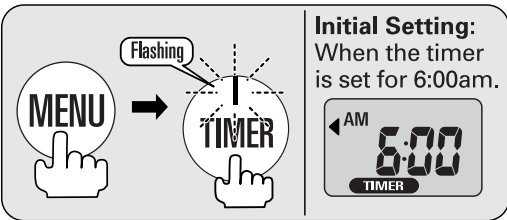
## 1 Check the current time.

- Set the timer after preparing the rice following steps (1)-(3) in the How to Cook Rice section.
- Check the current time. If the clock has not been set to the correct time, timer cooking may not work properly. (☞ page 8)
- The timer cannot be set if the **KEEP WARM** lamp is lit or flashing. Press **KEEP WARM/OFF** button to turn off the lamp.



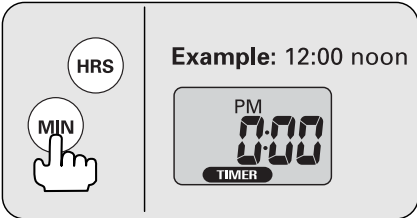
## 2 After selecting a MENU, press the TIMER button.

- The **TIMER** lamp will begin flashing and the timer setting will be shown on the **DISPLAY PANEL**.
- If the existing timer setting is correct, then proceed to the operation described in section 4.
- ☞ page 9 for menu selection.



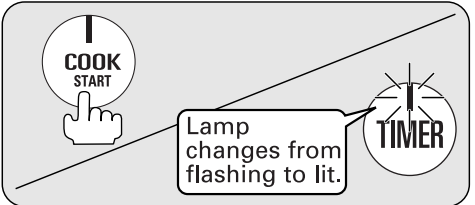
## 3 Press the HRS and MIN buttons to set the time of completion.

- Press **HRS** button to change the hour. The hours change in 1-hour increments. Press **MIN** button to change minutes. The minutes change in 10-minute increments.
- The timer can be fast-forwarded by holding down the **HRS** or **MIN** buttons.
- The time displayed for 12:00 noon is "0:00 PM"



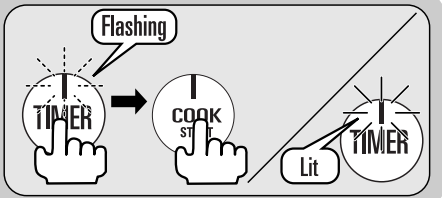
## 4 Press the COOK/START button.

- The **TIMER** lamp will change from flashing to lit and the current time will be shown on the **DISPLAY PANEL**. This completes the timer setting.
- The **TIMER** lamp will go off when cooking starts and the **COOK** lamp will light.



### ◆ Once the timer has been set, timer cooking can be performed in two steps.

- Press **TIMER** button after reviewing the menu selection. Press **COOK/START** button after reviewing the time setting.
- Previous timer settings are stored in memory.



### AFTER TIMER COOKING STARTS

**If you want to change the timer setting:**  
Press the **KEEP WARM/OFF** button, and then reset the timer following steps (2)-(4) described before.

**If you want to check the current time:**  
The current time will be displayed while holding **HRS** and **MIN** buttons.

### TIMER COOKING

- Timer cooking should be set to begin within 12 hours. The rice may begin to deteriorate if the rice is left in the water for an extended time.
- Do not use timer cooking to prepare mixed rice, bi bim bab or sweet rice that contains other ingredients. These ingredients or seasonings may deteriorate or settle to the bottom and fail to cook properly.
- Rice may turn out soft when cooked using the timer.

**SETTING TIMER** Timer must be set for the minimum times listed below. Otherwise, cooking will start immediately.

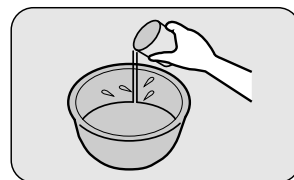
Menu	White, Rinse-Free, Sprouted Brown	Brown Rice	Porridge	Quick Rice
Time Required	1 hour and 10 minutes	1 hour and 40 minutes	1 hour and 10 minutes	1 hour

# STEAMING FOOD

Select the **QUICK/STEAM** menu to steam food. The cooking times in Chart below are approximate and should be used as a guideline.

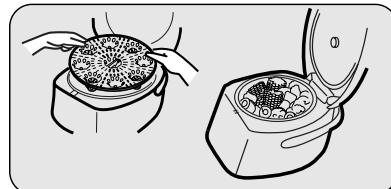
## 1 Add approximately 1 1/2 measuring cups (300ml) of water into the Inner Pot.

- Use the provided measuring cup.
- Always add a minimum of one measuring cup (180ml) of water.

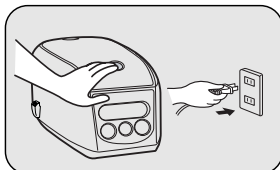


## 2 Place the Inner Pot into the main unit. Place the Steaming Plate and food in the Inner Pot.

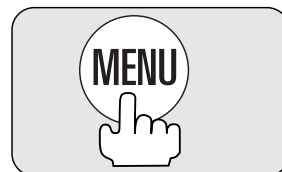
- Place the Inner Pot into the main unit.
- Place the Steaming Plate in the Inner Pot.
- Place the food on the Steaming Plate.



## 3 Close the Outer Lid and plug in the power supply cord.



## 4 Press the MENU button to select QUICK/STEAM course.



## 5 Press COOK/START button.

- The **COOK** lamp lights and begins steaming.
- Monitor the steaming time manually.
- When water is completely evaporated, the **KEEP WARM** lamp will light and the unit will automatically turn to the **KEEP WARM** mode.
- Check and stir the vegetables occasionally by opening the Outer Lid. Continue steaming until vegetables are done.
- When the vegetables are done, press **KEEP WARM/OFF** button to cancel steaming.
- Some experimentation may be needed to determine exact cooking times based on personal preferences for cooked vegetable tenderness or firmness.
- Press **KEEP WARM/OFF** button and unplug the power supply cord after use.



### FOOD STEAMING CHART

Vegetable	Preparation	Quantity	Approx. Steaming Time
Artichokes	Cut into half	2-4	25-30 min.
Asparagus	Whole, stems trimmed	1 lb.	10-15 min.
Broccoli	Spears	1/2 lb.	10-15 min.
Beets	Peeled, cut into 1/4" slices	1 lb.	15-20 min.
Carrots	Cut, peeled	1 lb.	15-20 min.
Cauliflower	Spears	1 lb.	20-25 min.
Corn on the Cob	Husked, halved	2 med. ears	15-20 min.
Green Beans	Whole, trimmed	3/4 lb.	10-15 min.
Red Potatoes	Cut into half	1 lb.	25-30 min.
Snow Peas	Whole, trimmed	1/2 lb.	15-20 min.
Spinach	Leaves	1/2 lb.	8-10 min.
Sweet Potatoes or Yams	Cut into 1/2" pieces	1 lb.	20-25 min.
Zucchini	Cut into 1/4" rounds	1 lb.	10-15 min.
Eggs	Soft yolk (similar consistency to soft-boiled)	8	15 min.
	Hard yolk (similar consistency to hard-boiled)	8	23 min.

# STEWING/MAKING SOUP

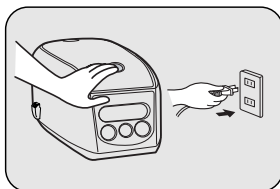
To make a stew or soup, select **SLOW COOK** menu. You can set the cooking time from 1 hour to 8 hours in increments of 30 minutes.

## 1 Put the ingredients and seasonings into the Inner Pot. Place it into the main unit.

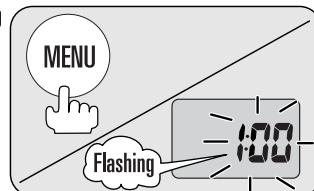
- Do not add ingredients above the maximum **SLOW COOK** water level line. Doing so may cause water to overflow or the food may not be cooked properly.



## 2 Close the Outer Lid and plug in the power supply cord.



## 3 Press the MENU button to select SLOW COOK course.



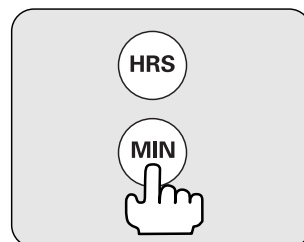
- "1:00" (1 hour 00 minutes) is displayed in the **DISPLAY PANEL** as the initial cooking time.

## 4 Press the HRS and MIN buttons to set the cooking time.

- You can set the cooking time from 1 hour to 8 hours in increments of 30 minutes.
- Each time **HRS** button is pressed, the hour changes from 1:00 → 2:00 → 3:00...8:00 → 1:00 in 1-hour increments.
- Each time **MIN** button is pressed, the minutes alternate from :00 → :30 → :00 in 30-minute increments.

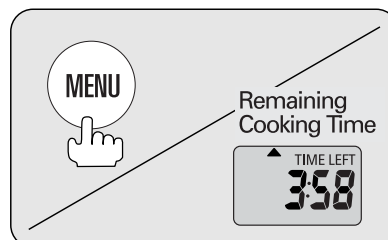
**Example:** To set cooking time for 3 hours and 30 minutes.

Press **HRS** button to set 3 hours, and then press **MIN** button to set 30 minutes.



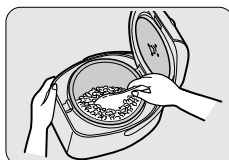
## 5 Press COOK/START button to cook.

- The **COOK** lamp lights and cooking begins immediately.
- The **DISPLAY PANEL** will display the remaining cooking time.
- When the time set is reached, the unit will automatically turn to the **KEEP WARM** mode.
- Timer cooking cannot be used for **SLOW COOK** cooking.
- **SLOW COOK** course does not include steaming time after cooking.
- Press **KEEP WARM/OFF** button and unplug the power supply cord after use.



# HOW TO COOK DOL SOT BI BIM BAB

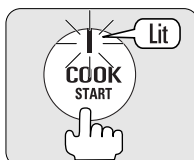
## 1 Put up to 4 cups of cooked rice into Inner Pot. Add the cooked ingredients of Dol Sot Bi Bim Bab on rice and stir it gently.



## 2 Select DOL SOT BI BIM BAB from the menu.



## 3 Press COOK/START button. Cooking takes approximately 12 to 20 minutes depending on the rice temperature.



## 4 When cooking is done, mix well and serve hot.



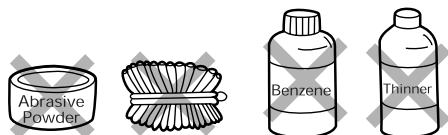
**Note** When cooking packaged convenience foods, follow the directions according to package.



# CLEANING AND MAINTENANCE

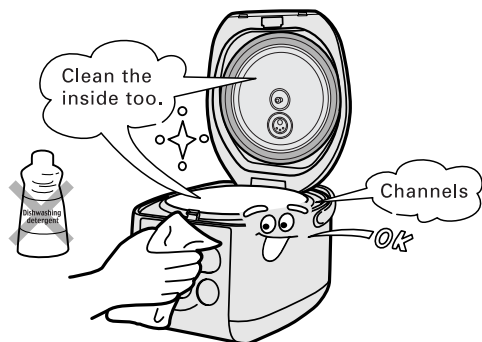
**Always unplug the power supply cord from the electric outlet and allow the unit to cool off completely prior to cleaning.**

When cleaning the unit, do not use cleaning powder, scrub brush, benzene or thinner.



## MAIN BODY AND OUTER LID

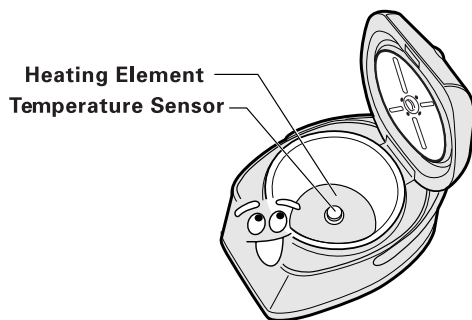
Wipe with a damp cloth.



Make sure to wipe thoroughly any channels where moisture tends to accumulate.

## HEATING ELEMENT AND TEMPERATURE SENSOR

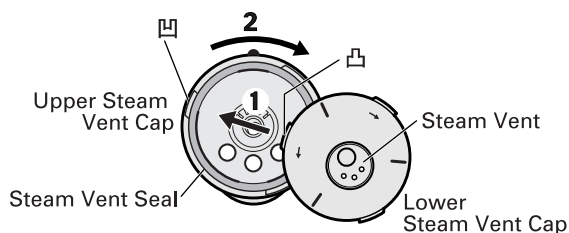
If rice grains or other dirt becomes stuck to the heating element, gently polish with fine sandpaper (about 320 grit) and then wipe with a damp sponge.



## INNER POT AND INNER LID

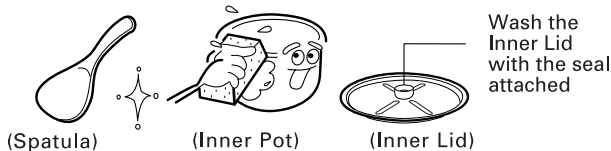
Wash with dishwashing detergent and soft sponge after each use.

- \* Attach the Inner Lid properly after each cleaning.
- \* Take care not to dent or damage the Inner Pot or Inner Lid.
- \* To prevent damage to the titanium-coated Inner Pot:
  - Do not wash rice using hard objects, such as metal whisks.
  - Use provided spatula for serving rice.
  - Do not wash hard objects, such as spoons or rice bowls within the Inner Pot.
  - Do not use vinegar in the Inner Pot.
  - Some discoloration of the Inner Pot may occur through normal use. This discoloration is completely safe and poses no health hazard.

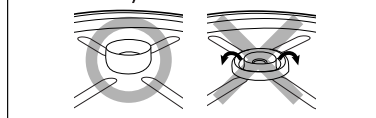


### How to Attach Steam Vent Cap

- 1 Align the three tabs (凸) on the Lower Steam Vent Cap to the slots (凹) on the Upper Steam Vent Cap.
  - 2 Turn the Lower Steam Vent Cap clockwise.
- Make sure the Steam Vent Seal is placed properly in the Upper Steam Vent Cap.



### Correct Way to Attach Inner Lid Seal



# SPECIFICATIONS

Power Consumption		Cooking Capacity (Uncooked)		Dimensions				
Cooking	Keep Warm			Height	Depth	Width	Weight	Cord Length
650 W	27 Wh	White Rice	0.18~0.9 L (1~5 cups)	215mm (8 <sup>7</sup> / <sub>16</sub> "	300mm (11 <sup>13</sup> / <sub>16</sub> "	250mm (9 <sup>13</sup> / <sub>16</sub> "	3.4 kg (6.6 lbs.)	Approx. 0.95m (37 <sup>3</sup> / <sub>8</sub> "
		Quick	0.18~0.9 L (1~5 cups)					
		Rinse-Free Rice	0.18~0.9 L (1~5 cups)					
		Sprouted Brown Rice	0.18~0.9 L (1~5 cups)					
		Brown Rice	0.18~0.72 L (1~4 cups)					
		Sweet Rice	0.18~0.72 L (1~4 cups)					
		Porridge	0.09~0.27 L (0.5~1.5 cups)					
		Mixed Rice	0.18~0.72 L (1~4 cups)					



# TROUBLESHOOTING

Check the following before requesting service.

Symptom	Possible Cause	Reference Page #
Rice does not cook.	Is the <b>COOK/START</b> button pressed while the unit is in <b>KEEP WARM</b> mode?	10, 11
	Is power supply cord plugged in properly or has any power failure occurred?	8
Rice is hard or undercooked.	Is the water quantity correct?	9
	Are there any foreign objects sticking to the outer Inner Pot, sensor, or heating element?	6, 9, 14
	Is the rice stirred thoroughly after cooking?	10
	Is the correct menu selected?	9, 11
	Is power supply cord plugged in properly or has any power failure occurred?	8
	Is the Inner Lid attached properly?	9
	Are there any foreign objects between the Inner Pot and Inner Lid, or between the Inner Pot and Outer Lid seal?	9
Rice is soft or sticky.	Is the water quantity correct?	9
	Are there any foreign objects sticking to the outer Inner Pot, sensor, or heating element?	6, 9, 14
	Is the rice stirred thoroughly after cooking?	10
	Is the correct menu selected?	9, 11
Rice is scorched.	Is the water quantity correct?	9
	Are there any foreign objects sticking to the outer Inner Pot, sensor, or heating element?	6, 9, 14
	Is the correct menu selected?	9, 11
	Is rice washed thoroughly before cooking?	9
Rice cooking takes too long.	Is the water quantity correct?	9
	Are there any foreign objects sticking to the outer Inner Pot, sensor, or heating element?	6, 9, 14
	Is the correct menu selected?	9, 11
	Is power supply cord plugged in properly or has any power failure occurred?	8
While using the Keep Warm function, the rice becomes hard, discolored or develops an odor.	Are there any foreign objects sticking to the outer Inner Pot, sensor, or heating element?	6, 9, 14
	Is the rice stirred thoroughly after cooking?	10
	Is rice washed thoroughly before cooking?	9
	Is power supply cord plugged in properly or has any power failure occurred?	8
	Was the rice kept warm over 12 hours?	10
	Is the Inner Lid attached properly?	9
	Is the cold rice kept warm or cold rice added?	10
	Are there any foreign objects between the Inner Pot and Inner Lid, or between the Inner Pot and Outer Lid seal?	9
Water boils over during cooking.	Is the water quantity correct?	9
	Are there any foreign objects sticking to the outer Inner Pot, sensor, or heating element?	6, 9, 14
	Is the correct menu selected?	9, 11
	Is rice washed thoroughly before cooking?	9
	Is the Inner Lid attached properly?	9
	Are there any foreign objects between the Inner Pot and Inner Lid, or between the Inner Pot and Outer Lid seal?	9
Steam comes out from around the Outer Lid.	Is the water quantity correct?	9
	Is the correct menu selected?	9, 11
	Is the Inner Lid attached properly?	9
	Are there any foreign objects between the Inner Pot and Inner Lid, or between the Inner Pot and Outer Lid seal?	9
Rice cooking does not complete at the preset time.	Is the water quantity correct?	9
	Are there any foreign objects sticking to the outer Inner Pot, sensor, or heating element?	6, 9, 14
	Is the correct menu selected?	9, 11
	Is power supply cord plugged in properly or has any power failure occurred?	8
	Is the timer set properly?	11
The control buttons won't work.	Is power supply cord plugged in properly or has any power failure occurred?	8
There is noise during cooking.	The clicking sound is caused by the unit adjusting power usage. It is not a malfunction.	9
	Water droplets remaining on the outside of the Inner Pot or the inner wall of the main body may cause noise during cooking. It is not a malfunction.	9

# RECIPES

## TIPS FOR COOKING RECIPES

1. Use the provided measuring cup (6 oz. or 180 ml) for measuring rice.
2. Do not measure seasonings with the provided measuring cup. Use a standard measuring cup and spoons for seasonings.
3. Do not cook more than the unit allows for cooking certain types of rice or recipes.
4. Mix seasonings thoroughly such as soy sauce or salt with the broth, soup, or water, and add to Inner Pot right before cooking.
5. Excess ingredients or poor mixing of seasonings may cause the rice to cook improperly.
6. Use of seasonings when cooking rice causes the rice to burn more easily.
7. After cooking rice mixed with other ingredients, a slight odor may remain. Wash the Inner Pot and Inner Lid thoroughly after each use.

## Rice with Meat and Vegetables (Kayaku Gohan)

### MIXED RICE



Makes 4-6 servings

#### Ingredients:

- 3 cups rice
- 1/3 cup burdock
- 1/3 cup chopped carrots
- 3 dried shiitake mushrooms
- 1.5 oz. yam cake (konnyaku)
- 1 sheet deep-fried tofu (abura-age)
- 2 oz. chicken
- 2 cups Japanese broth (dashi)
- 2 Tbs. light-colored soy sauce
- 3 Tbs. sake
- 1/2 tsp. salt
- 2 or 3 snow pea pods

#### Preparation:

1. Wash rice and let sit for 30-60 minutes.
2. Soak dried shiitake mushrooms in water and cut into thin strips.
3. Remove outer skin of the burdock, shred into fine strips, and soak in water.
4. Chop carrots into thin strips and cut chicken into small, bite-size pieces.
5. Cut yam cake into thin strips and boil briefly.
6. Briefly boil deep-fried tofu and cut into thin slices.
7. Make seasoning by adding soy sauce, sake, and salt to the Japanese broth (dashi) and mix well.
8. Drain rice and pour into Inner Pot. Add enough seasoning prepared in step ⑦ to fill up to "3" on the "WHITE/MIXED" water level line. Then mix ingredients from steps ② through ⑥ and place on top of rice.
9. Close Outer Lid and select "WHITE/RISNE-FREE" with the MENU button. Press the COOK/START button.
10. Briefly boil snow peas in salted water and cut into thin strips.
11. When rice is cooked, stir the rice. Place in bowl and garnish with snow pea pods.

## Teriyaki Mushroom Sprouted Brown Rice

### SPROUTED BROWN RICE



Makes 4-6 servings

#### Ingredients:

- 2 cups rice
- 1 cup sprouted rice
- 1 can (3 oz.) chunk chicken breast, break into small pieces
- 1 can (7 oz.) mushroom pieces & stems
- 1/2 can (10 1/2 oz.) condensed French onion soup
- 1 Tbs. sugar
- 4 Tbs. soy sauce
- 3 Tbs. butter or margarine

#### Preparation:

1. Wash rice and let sit for one hour.
2. Break chunk chicken breast into small bite sizes.
3. Drain rice and pour into Inner Pot. Add ②, the remaining ingredients and water up to "3" on the "WHITE/MIXED" water level line and mix well.
4. Close Outer Lid and select "SPROUTED" with the MENU button. Press the COOK/START button.
5. After approx. 20 minutes into cooking, carefully open the lid, quickly stir the rice, and close the lid. Continue cooking until rice is done.
6. When rice is cooked, stir the rice gently and place in bowl.

## Seasoned Brown Rice

### BROWN RICE



Makes 6 servings

#### Ingredients:

3 cups long-grain brown rice  
2 cans (10.5 oz.) chicken broth  
3 Tbs. margarine  
½ tsp. crushed garlic (from jar)  
1 tsp. dried parsley

#### Preparation:

1. For better results, wash brown rice and let sit for 2 hours.
2. Drain rice and pour into Inner Pot.
3. Add chicken broth, margarine and crushed garlic into Inner Pot and water up to “3” on the “**BROWN**” water level line and mix well.
4. Close Outer Lid and select “**BROWN**” with the **MENU** button. Press the **COOK/START** button.
5. When rice is cooked, add dried parsley and stir the rice gently. Add 1 teaspoon of Poultry Seasoning, if desired.

## Rice with Red Beans (Sekihan)

### SWEET RICE



Makes 4-6 servings

#### Ingredients:

2 cups sweet rice (rice for making rice dumplings)  
1 cup rice  
½ cup red beans (azuki)  
1 tsp. black sesame salt (gomashio)

#### Preparation:

1. Mix the two kinds of rice together, wash, and let sit for 30-60 minutes.
2. Heat red beans in a pot of water over strong flame. Bring to a boil and discard broth. Add another half quart of water and simmer until beans are slightly hard.
3. When red beans are cooked, separate beans from broth. Scoop broth with ladle and pour back into pot four or five times to air broth.
4. Drain rice and pour into Inner Pot. Add broth from step ③ and water up to “3” on the “**SWEET**” water level line. Place red beans on top of rice.
5. Close Outer Lid and select “**WHITE/RINSE-FREE**” with the **MENU** button. Press the **COOK/START** button.
6. When rice is cooked, stir the rice gently and place in bowl. Sprinkle with the black sesame salt.

## Shrimp Pilaf

### PILAF



Makes 4-6 servings

#### Ingredients:

3 cups rice  
6 medium size shrimp (or ¼ cup cocktail shrimp)  
6½ oz. can chopped clams, (optional, save the juice)  
3½ oz. octopus or squid, chopped (optional)  
¼ cup mixed vegetables (frozen or canned)  
3 Tbs. olive oil  
2 tsp. chicken bouillon  
2 cups water  
½ tsp. curry powder  
Salt & pepper

#### Preparation:

1. Wash rice and drain well.
2. Cook shrimp in boiling water for 2-3 minutes. Peel and cut into bite-size pieces.
3. Heat 2 Tbs. olive oil in skillet. Sauté drained rice until rice becomes transparent. Remove from skillet and set aside.
4. Heat 1 Tbs. olive oil in skillet. Sauté chopped shrimp from step ②, clams or other seafood, and mixed vegetables. Season with salt, pepper, and curry powder.
5. Dissolve chicken bouillon in 2 cups of water. If the juice from the can of clams is available, reduce the water to make 2 cups of liquid.
6. Place the sautéed rice in step ③ into inner pot. Add the liquid from step ⑤ and enough water to fill up to “3” on the “**WHITE/MIXED**” water level line. Then place sautéed seafood from step ④ on top of rice.
7. Close Outer Lid and select “**WHITE/RINSE-FREE**” with the **MENU** button. Press the **COOK/START** button.
8. When rice is cooked, fluff the rice and serve.

## Risotto

### PORRIDGE



Makes 4-6 servings

#### Ingredients:

1 cup rice  
 1/2 medium onion, minced  
 4 stalks asparagus  
 1 clove garlic, minced  
 1/2 cup canned tuna (optional)  
 1 Tbs. olive oil  
 2 tsp. chicken bouillon  
 Salt & pepper  
 3 1/4 cups water

#### Preparation:

1. Wash rice and drain well.
2. Mince onion and garlic.
3. Cut asparagus diagonally into bite-size pieces and parboil. Drain and set aside.
4. Dissolve chicken bouillon in 3 1/4 cups of water.
5. Heat 1/2 Tbs. of olive oil in skillet. Sauté minced garlic well to bring out the flavor. Add minced onion and sauté well. Add tuna and season with salt and pepper. Remove from skillet and set aside.
6. Heat 1/2 Tbs. olive oil in skillet. Sauté drained rice in step ① until rice becomes transparent.
7. Place the sautéed rice in step ⑥ into Inner Pot. Add liquid from step ④ to fill up to "1" on the "PORRIDGE" water level line. Then place sautéed garlic, onion, and tuna from step ⑤ on top of rice.
8. Close Outer Lid and select "PORRIDGE" with the **MENU** button. Press the **COOK/START** button.
9. When rice is cooked, add parboiled asparagus from step ③ and mix well. Let it steam for a few minutes before serving.

## Easy Beef Stew

### SLOW COOK



Makes 4-6 servings

#### Ingredients:

3 medium red potatoes  
 1 lb. beef stew meat  
 1/4 cup flour  
 salt & pepper to taste  
 1/2 can (14 oz.) diced tomatoes, undrained  
 2 cups frozen stir-fry bell peppers and onions  
 1/2 cup water  
 1 tsp. worcestershire sauce

#### Preparation:

1. Scrub potatoes and cut each into quarters. Place in bottom of Inner Pot.
2. Mix flour, salt and pepper and toss with beef to coat and add to Inner Pot.
3. Add undrained tomatoes and place Inner Pot in main unit.
4. Close Outer Lid and select "SLOW COOK" with the **MENU** button. Set time to cook for approximately 3 hours. Press the **COOK/START** button.
5. Cook until beef and potatoes are tender.
6. Add worcestershire sauce and stir-fry vegetables to Inner Pot and continue cooking for 30-40 minutes until vegetables are hot and tender.

## French Onion Soup

### SOUP



Makes 4 servings

#### Ingredients:

3 large onions, thinly sliced  
 1/2 cup butter or margarine  
 2 Tbs. instant beef bouillon cubes  
 4 cups hot water  
 1 tsp. worcestershire sauce  
 1/2 tsp. salt  
 4 slices toasted French bread  
 1/4 cup grated Parmesan cheese

#### Preparation:

1. In large skillet, cook onions in butter until lightly browned.
2. Mix hot water with beef bouillon cubes until dissolved.
3. Add cooked onions, butter, bouillon water, worcestershire sauce, and salt to Inner Pot and place in main unit.
4. Close Outer Lid and select "SLOW COOK" with the **MENU** button. Set time to cook for approximately 3 hours. Press the **COOK/START** button.
5. Top each bowl with toasted French bread sprinkled with Parmesan cheese.

## Bread Pudding

### PUDDING



Makes 6-8 servings

#### Ingredients:

5 slices of bread  
2 oz. butter or margarine  
 $\frac{1}{3}$  cup sugar  
1 cup milk  
3 eggs  
 $\frac{1}{2}$  tsp. vanilla  
 $\frac{1}{4}$  tsp. cinnamon

#### Preparation:

1. Tear bread into bite-size pieces and place into Inner Pot.
2. Heat milk, sugar and butter until butter melts in a saucepan.
3. In a bowl, beat eggs and add vanilla and cinnamon. Add to ② mixture.
4. Pour ③ over bread prepared in step ①.
5. Place the Inner Pot in the rice cooker. Close Outer Lid and select "**WHITE/RINSE-FREE**" with the **MENU** button. Press the **COOK/START** button.
6. After cooking is done, let stand for 5 minutes. Serve the pudding warm or cool, if desired.

#### Optional:

- Add  $\frac{1}{4}$  cup raisins or chopped nuts for variety.
- Sprinkle powdered sugar or liqueur for added flavor.

## Dol Sot Bi Bim Bab

### DOL SOT BI BIM BAB



Makes 4-6 servings

#### Ingredients:

3 cups cooked rice  
 $\frac{1}{4}$  lb. thin sliced or ground beef  
 $\frac{1}{2}$  bunch spinach  
 $\frac{1}{2}$  lb. bean sprouts  
1 medium carrot  
1 Tbs. sugar  
1 Tbs. soy sauce  
1 Tbs. minced green onion  
1 tsp. crushed garlic  
1 Tbs. ground sesame seeds  
2  $\frac{1}{2}$  Tbs. sesame oil  
2-3 eggs, fried over-easy or sunny-side up  
 $\frac{1}{2}$  Tbs. Ko-chu-jang, Korean chili bean paste (available in Korean grocery)

#### Preparation:

1. In a bowl, combine 1 Tbs. sugar, 1 Tbs. soy sauce, 1 Tbs. minced green onion, and 1 tsp. crushed garlic. Marinate beef in the mixture for one hour. Heat  $\frac{1}{2}$  Tbs. sesame oil in skillet. Cook beef until browned and liquid is absorbed.
2. Cut carrot into fine strips. Boil carrot, spinach, and bean sprouts individually until vegetables are tender. Drain and squeeze out water. Cut spinach into 1-inch pieces. Season each individually boiled vegetable with 1 tsp. ground sesame seeds and 1 tsp. sesame oil.
3. Spread 1 Tbs. sesame oil in Inner Pot. Add cooked rice into Inner Pot. Arrange seasoned vegetables from step ② and meat from step ① over the rice.
4. Close Outer Lid and select "**DOL SOT BI BIM BAB**" with the **MENU** button. Press the **COOK/START** button.
5. After cooking is done, add fried eggs and Ko-chu-jang. Mix well and serve hot.

### Tips for making Ko-chu-jang (Korean chili bean paste)

#### Ingredients:

$\frac{1}{3}$  cup soy sauce  
 $\frac{1}{2}$  cup miso, soy bean paste  
 $\frac{1}{4}$  cup sugar  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  tsp. cayenne pepper powder

#### Preparation:

In a sauce pan, cook soy sauce, miso, and sugar. Mix well and remove from heat when it starts bubbling. Add salt and cayenne pepper to taste. Allow to cool.



# SANYO RICE COOKER/WARMER ECJ-F50S LIMITED WARRANTY

## OBLIGATIONS

In order to obtain factory warranty service, call the toll-free number below. The unit must be packed in the original carton or a well-padded sturdy carton in order to avoid shipping damage.

Note: Do not return this unit to the retail store for service.

To obtain factory warranty service, product operation information or for problem resolution, call

**1-800-421-5013**

**Weekdays 8:00 AM – 5:00 PM Pacific Time**

**Or visit web at [www.sanyoservice.com](http://www.sanyoservice.com)**

THIS WARRANTY IS VALID ONLY ON SANYO PRODUCTS PURCHASED AND USED IN THE UNITED STATES OF AMERICA.

THIS WARRANTY APPLIES ONLY TO THE ORIGINAL RETAIL USER AND DOES NOT APPLY TO PRODUCTS USED FOR ANY INDUSTRIAL, PROFESSIONAL OR COMMERCIAL PURPOSE. THE ORIGINAL DATED BILL OF SALE OR SALES SLIP MUST BE SUBMITTED TO THE AUTHORIZED SANYO SERVICE CENTER AT THE TIME WARRANTY SERVICE IS REQUESTED.

Subject to the OBLIGATIONS above and EXCLUSIONS below, SANYO FISHER COMPANY (SFC) warrants this SANYO product against defects in materials and workmanship for the periods of LABOR and PARTS specified below. SFC will repair or replace (at its option) the product and any of its parts which fail to conform to this warranty. The warranty period commences on the date the product was first purchased at retail.

LABOR	PARTS
1 YEAR	1 YEAR

## EXCLUSIONS

This warranty does not cover (A) the adjustment of customer-operated controls as explained in the appropriate model's instruction manual, or (B) the repair of any product whose serial number has been altered, defaced or removed.

This warranty shall not apply to setup, installation, removal or the product for repair or reinstallation of the product after repair.

This warranty does not apply to repairs or replacements necessitated by any cause beyond the control of SFC including, but not limited to, any malfunction, defect or failure caused by or resulting from unauthorized service or parts, improper maintenance, operation contrary to furnished instructions, shipping or transit accidents, modification or repair by the user, abuse, misuse, neglect, accident, incorrect power line voltage, fire, flood or other Acts of God, or normal wear and tear.

The foregoing is in lieu of all other expressed warranties and SFC does not assume or authorize any party to assume for it any other obligation or liability.

THE DURATION OF ANY WARRANTIES WHICH MAY BE IMPLIED BY LAW (INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS) IS LIMITED TO THE TERM OF THIS WARRANTY. IN NO EVENT SHALL SFC BE LIABLE FOR SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM OWNERSHIP OR USE OF THIS PRODUCT, OR FOR ANY DELAY IN THE PERFORMANCE OF ITS OBLIGATIONS UNDER THIS WARRANTY DUE TO CAUSES BEYOND ITS CONTROL. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS AND/OR DO NOT ALLOW THE EXCLUSION OR LIMITATION OF CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATIONS AND EXCLUSIONS MAY NOT APPLY TO YOU.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE.

For your protection in the event of theft or loss of this product, please fill in the information below for your own personal records.

Model No. \_\_\_\_\_ Serial No. \_\_\_\_\_

(Located on back or bottom side of unit)

Date of Purchase \_\_\_\_\_ Purchase Price \_\_\_\_\_

Where Purchased \_\_\_\_\_