

## Instruction manual

# Gas Rice Cooker

Model: LG-606-100/150

LG-606T-100/150 (with a pre-set timer)

Please read this manual carefully and follow instructions.

Please look after this manual.

### **\* \* Contents \* \***

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Hattori Kogyo K.K.

## 1. Cautions

1. Check the gas you use

◆ Use only type of gas listed on the equipment

▲ Caution

- ① Do not remodel the equipment.
- ② Do not use other types of gas that aren't listed.

2. Installation

① Requirements

Please follow these requirements. If you don't, it results in problems.

Items	Requirements
Voltage	AC 100V ± 10% 50/60 Hz
Temperature	-5°C ~ 60°C shouldn't be frozen.
Humidity	less than 90% shouldn't be dewing.

② Ensure the equipment is installed level.

Tilted installation causes burning or uncooked rice.

You can check to see if it's level by using a small quantity of water in the rice pan. It is level if the water is level.

You can also use a horizontal check.

③ Power supply outlet

Firmly plug a power supply cord behind the control box into the outlet. An outlet with a breaker is ideal. Ensure that you connect an earth cord from the power supply cord without fail.

▲ Notice: Do not connect the earth cord to the gas piping.

④ Keep out of water or oil

Do not install the equipment where it may be exposed to water or oil. It may result in problems.

⑤ Do not block the exhaust outlets

Keep the equipment at least 150 mm(behind) and 200 mm(side) from the wall or other substances, even if walls are inflammable.

⑥ Gas connection

Ask a local plumber for the gas piping connection.

▲ Warning

◆ Check that there is no gas leakage after gas piping connection.

If you find any gas leakage;

① Close the main gas cock immediately.

Check the gas connecting parts and repair.

② Do not use matches or lighters, or you may cause an explosion.

③ Do not put objects such as fans or electrical appliances near the cooker. It may cause sparks.

④ Open the window for ventilation.

◆ Close the main gas cock after use.

**2. Parts name and specification**

No.	Name	No.	Name
1	Body	10	Burner
2	Front door	11	Thermo stand
3	Front door knob	12	Leg
4	Panel plate	13	Union connection
5	Control box	14	Insulation
6	Solenoid operated valve	15	Adjustment bolt
7	Governor	16	Damper
8	Nozzle	17	Power supply cord
9	Rice pan(with lid)		

Specification

Model	LG-606/606T-100	LG-606/606T-150
Spec.	2 decks	3 decks
Gas consumption	20.9kw(18,000kcal/h)	31.4kw(27,000kcal/h)
Power supply	AC100V 50/60Hz	AC100V 50/60Hz
Gas connection	20A	20A
Electric consumption	27W	40W

### **3. How to cook delicious rice**

- \* You can cook up to 7 kg per 1 rice pan. Be careful not to exceed the total amount of rice and vegetables when you cook mixed rice.

#### 1. Preparation

##### ◆ Washing

Wash the rice after taking out refuse or crushed rice.

It causes uncooked rice.

##### ◆ Pouring water and soaking

Put the washed rice and water (same amount of rice or 1.1 times) into a rice pan and soak it for 40 minutes(summer) to 80 minutes(winter) before you start cooking.

Adjust the quantity of water according to your taste.

Level the rice in a rice pan after pouring water.

#### 2. Put the rice pan into the chamber.

Open the front door of the chamber and put the rice pan on the front door guide rail. Push into the chamber.

#### 3. Open the main gas cock.

- ▲ warning: Be careful and avoid being burnt. The equipment is hot during and after cooking.

#### 4. Cooking operation (Do not push the button too hard. It may cause problems or sheet tearing)

##### ◆ Operation panel

LG-606

LG-606T

◆ Indication

- ① Plug the power supply cord into the outlet.

The model type is indicated and blinks. Power supply lamp lights.

Model indication LG-606··「6 0」 LG-606T··「6 6」

- ② Push 「+」 button. Power supply lamp lights.

◆ Cooking operation

\* Follow instructions listed below while leaving the front door open.

- ① Push 「Cooking」 button. The Indicator indicates finish cooking temperature. (set at 125°C)

LG-606··「2 5」 (indicates last two figures)

LG-606T··「1 2 5」 (indicates set temperature)

- ② Set the finish cooking temperature by pushing 「+」 or 「-」 buttons.

Refer to the cooking temperature table below. Temperature can be set from 100 to 150°C by 5°C increments.

Menu	LG-606	LG-606T
Sushi rice	15	115
Plain rice	25	125
Mixed rice	35	135

- ③ Push 「Cooking」 button once to commence cooking.

- ④ Confirm the burner ignition then close the front door slowly.

◆ Pre-set timer

- ① Push the 「Pre-set」 button. Pre-set lamp will blink and indicate the pre-set time.

- ② Set the time by pushing 「+」 or 「-」 buttons. Set the required time before cooking. Time can be set from 30 min. to for 20h 30 min. by 30 min. increments.

- ③ Push the 「Cooking」 button.

- ④ Push the 「Cooking」 button. Pre-set and cooking lamps light and pre-set timer starts. Pre-set time count down start.

\* If you want to cancel pre-set, after the pre-setting time, push the 「Pre-set」 button.

Pre-set lamp goes out and cancels.

5. During cooking

- ◆ If you want to terminate the cooking process mid-way, push the 「Cooking」 button.

The burner flame will be extinguished and cooking will stop.

- ◆ If you want to change the finish cooking temperature, change the temperature by pushing [+] or [-] buttons. Current finish cooking temperature is indicated.

You cannot change the temperature if you only have 1 minute or less left before finishing.

#### 6. Completion of cooking

After cooking is over, the cooking lamp stops blinking stays alight. After 15 min. of steaming, the lamp goes off.

#### 7. “Oidaki” (re-heating)

\* Follow instructions below while leaving a front door open.

- ① Push the [Cooking] and [-] button at the same time. Cooking time [3] (set value) is indicated and cooking starts.
- ② Push [+] or [-] buttons and set the re-heating time within 1 to 10 min.
- ③ Close the front door slowly.

#### 8. Stirring of rice

When steaming is finished, stir the rice in order to reduce excess steam and prevent rice from getting cold and watery.

#### ▲Warning

Be careful when handling rice pans not to get burnt, they are extremely hot after cooking.

#### 9. Close the main gas cock after use.

#### \* About power cuts

Power cuts during cooking · ·

Stop the cooking function and close the solenoid operated valve. After the electricity come backs, the indicator will show the model used. (See # 3 ◆ Indication)

A power cut during pre-set · ·

- ① If the electricity comes back within one minute, the cooking function starts without any

problems.

② If a power cut continues for more than one minute, the pre-set is canceled and the indicator will show the model used. (See # 3 ◆ Indication)

\* Holding set functions

Finish cooking temperature program and pre-set time are held (memorized) even if the power supply cord is unplugged

#### 4. Trouble indicator

The followings are trouble indicators. Please contact your local representative.

Indications	Contents
E1	Extraordinary temperature (during cooking)
E2	Incomplete combustion or flame-out (during cooking)
E3	Para-fire (during ignition)
E4	Solenoid operated valve transistor short (during ignition)
E6	High-limit and cooking thermistors short circuit
E7	High-limit thermistor short circuit
E8	Cooking thermistor short circuit
E9	Excessively long cooking time ( over 60 min.)

By pushing the 「Cooking」 button, indication is released.

#### 5. Check the combustion condition

##### 1. Adjustment of the burner flame

Check the combustion condition from the looking window. Adjust the flame till it becomes bluish.

Note) Always check the combustion condition.

Bad combustion flame causes low rice quality.

## 2. Examine burner holes

After use for a long time, burner holes become clogged and the flame gets smaller. Clear clogged holes by gimlet or similar tool.

## 6. Daily maintenance

Daily care

- ① Wipe off water thoroughly from rice pans and store them after use. Avoid rust.
- ② Wipe off stains on outer frame by soft water soaked sponges or similar items.

▲Note: Do not wash the rice cooker using a hose. It causes electrical faults.

Maintenance

- ① Beware of clogged burner holes. Clean them using a gimlet or similar tool.
- ② Check if there are any cracks or rips in the power supply cord. It can cause short circuits or electricity leakages. Contact your local representative. (Once a month)
- ③ Check the gas piping connection parts if there is any looseness. (Once a month)  
It causes gas leakage. Ask an expert for repairs.

## 7. Safekeeping ~If not in use for extended periods~

- Unplug the power supply cord from the outlet.
- Close the main gas cock.
- Clean stains and cover the equipment to avoid incoming of dust. Keep it in a well ventilated place.

## 8. Troubleshooting

In case of problems, solve or ask for repairs by following this list.

Condition	Probable causes	Solution
Electric power is off. (power supply lamp doesn't light)	① Power supply cord is unplugged. ② Outlet is not charged with electricity. ③ Fuse is cut.	→Plug the cord in. →Check the main power supply. →Contact your local representative.
Main burner doesn't ignite.	① No ignition sparks.	→Make the distance between igniter rod and burner 3~4 mm. →Adjust burner holes for ignition. →Check the electric discharge cord of igniter. →If the electric discharge cord is torn and the electricity discharges, tape it with vinyl tape. Then contact your local representative.
Main burner doesn't ignite or goes out quickly.	① Flame sensor doesn't hit burner flame. ② Flame sensor cord is cut. ③ Panel plate, solenoid operated valve or other item is out of order. ④ No gas.	→Adjust the location of the flame rod to hit the center of flame. (Cut the power supply and adjust) →Repair the cut cord. →Contact your local representative →Open main gas cock
Cooking function is over before rice is cooked or over cooking occurs.	① The setting time is inappropriate.	→ Change the setting time after judging room or water temperature.
Rice is too hard or too soft.	① Inadequate water quantity.	→Adjust the water quantity.
Rice is too sticky.	① Time for washing and soaking is too long. ② Steaming time insufficient. ③ Rice not stirred after steaming.	→Shorten the washing and soaking time. →Take enough steaming time. →Release steam go by stirring rice.
Gas smell	Gas leakage	Close the main gas cock and contact local gas company.