

Seasoned rice with ...



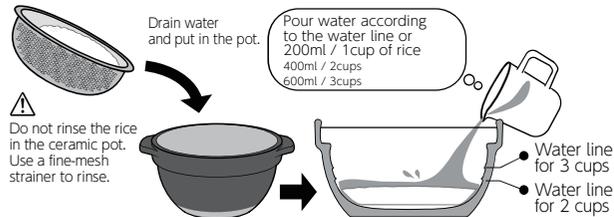
Special recipes for Glass Lid Rice Cooker are available on our website.

https://www.hario.com/manual_pdf/GNR-200.pdf

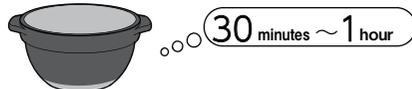


How to Cook white rice

- 1 Rinse your rice and drain water in a fine-mesh strainer. Put rice into the ceramic pot and pour the water up to the water line. Or pour 200ml water per 1 cup of rice.
※The water line is only used for your reference. Please adjust the amount of water according to the rice type, season and to your liking.



- 2 Soak rice in water for 30 minutes (about 1 hour in winter)



Heat-resistant grass lid shows how it is cooked

- The heat-resistant grass lid makes easier to see how the rice is being cooked.
- Without opening the lid, able to check the perfect time to turn off the heat.

Whistle Blowing

- When the rice is cooked, the whistle will blow. Prevent to forget to turn off the heat.

No need to adjust the heat

- The thick body is designed for cooking rice perfectly without adjust the heat. After bring to a boil, keep moist and capable of always cooking rice with perfect softness.



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910530
 GNR-200 Manual 1909

Glass Lid Rice Cooker

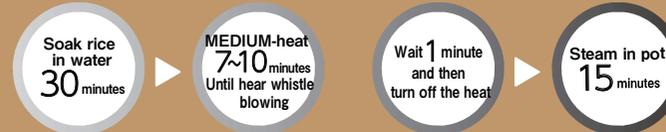
フタがガラスの
 ご飯釜

For 2 or 3 cups

Instruction manual

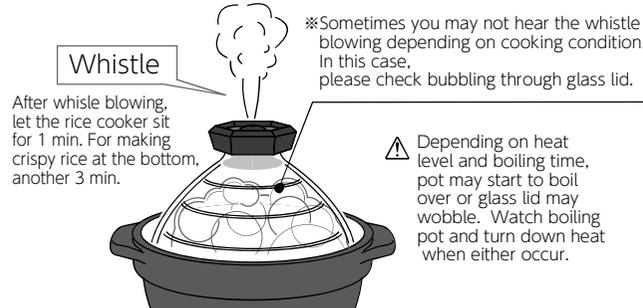
Thank you for your purchase. For directions on how to safely use the product, please be sure to read the instruction manual first. After reading the manual, store it in a safe place near the rice cooker and refer to it as necessary.

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👉 **Cooking time is about 7-10 minutes on medium heat. Not necessary to adjust the heat level while cooking.**

- 3 Cook rice on MEDIUM-heat. (about 7 ~ 10 minutes) After the water begins to boil or rice in pot begins to bubble, whistle blows. Wait 1 minute and then turn off the heat.
※If you wish to make crispy rice at the bottom, keep cooking for another 3 minutes.



- 4 Allow the rice to settle about 15 minutes and it's Ready!

- ⚠ Please adjust settling time according to rice type, season and to your liking.
- ⚠ Wash-free rice and brown rice may different cooking time.

Cooking Tip

- ⚠ Adjust the heat to keep to touch ONLY at the bottom of the pot.
※Cooking time should be 7-10 minutes.

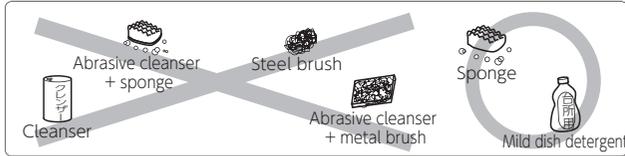


The heat is wider than the bottom of the pot



Adjust the heat to keep to touch ONLY the flat bottom part of the pot

Product Care



- Do not use sponges with abrasives or metals scouring pads attached. Cleaning with such sponges may cause damage.
- Do not use abrasive cleansers. This may cause damage or scratch the surface of the glassware. Use a soft sponge and mild dish detergent for cleaning.
- Glass lid and plastic parts are available for dishwasher. Please follow your dishwasher manual. Ceramic pot cannot be washed in dishwasher.
- When glass lid has tough stain, use a little amount of household bleach. When you wash with the bleach please follow a household bleach instruction. Do not use household bleach to ceramic pot.
- When ceramic pot get burned and stuck on inner surface, pour moderate amount of water in a pot and add 2 teaspoons of baking soda. Boil gently, leave it for a while and clean with a sponge by gently rubbing the surface.

Cooking Precautions

Danger of burns

The pot will be hot during cooking. Do not touch the pot directly.



Do not touch directly



Wear oven gloves

Causing burn and sticking to inner surface of ceramic pot
Do not over heat while cooking rice.

When rice gets burned ...
Pour moderate amount of water in a pot and add 2 teaspoons of baking soda. Boil gently, leave it for a while and clean with a sponge by gently rubbing the surface.

Safety Precautions

⚠ WARNING: To minimize the risk of serious injury, follow these safety precautions during use of the glass lid and ceramic pot:

- Handle the glassware and ceramic pot with utmost care.
- Do not let children to use this product. Do not use near children and keep out of reach the product from them.
- Do not use ceramic pot to cook fry dish.
- Do not boil ceramic pot when empty. Always cook with some ingredients or water inside.
- Ceramic pot become extremely hot and steam comes out from the air-hole on top of the lid while cooking. Always be sure to use oven glove or pot holder and do not touch the lid and pot directly to prevent from getting burned. Do not put the ceramic pot directly onto a table right after cooking. Always use pot stand.
- Sometimes whistle blowing may not work or hard to hear for you depending on cooking condition. Never leave the product unattended while heating. Doing so result in fire or overheating.

⚠ Caution: Do not use appliance for other than intended use. Improper or unreasonable use can cause injury to persons and damage to property.

- Do not use this product when the glass is cracked, chipped or scratched.
- Do not tap or rub inside of the glass lid and. This may cause breakage.
- Be careful when handling chipped or broken glass part.
- Please follow your local regulations for disposal.
- Do not touch with wet towel or put on wet table when glass lid and ceramic pot was too hot. This may cause crack because of sudden temperature change.
- After cooked with direct flame or microwave, glass lid and ceramic pot become very hot. Always use oven gloves and hold firmly. Please do not put on plastic table-cross or on any weak materials to heat.

To use for a long time, please prevent following

Cause of molding and bad smell to ceramic pot

Do not leave ingredients in the pot for a long time before cooking. It is not recommended to cook seasoning rice in the pot for the first of five times.



Completely dry after using the pot.

Do not soak ceramic pot into water or detergent liquid for long hours after cooking. This may cause mold or bad smell from ceramic pot. Clean the pot after use.

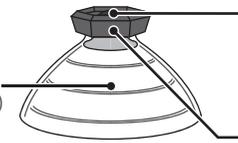
Wipe liquid on surface and dry completely, then store in the cool and well ventilated place.



Dry completely

Material guide

Glass lid :
Heatproof glass
(heatproof temperature difference: 120°C/248°F)

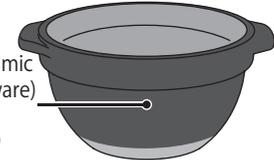


Whistle parts,
Lid grip stopper : polypropylene
(Handles temperature up to 140°C/284°F)



Direct flame

Pot : Heat proof ceramic pot (Banko ceramic ware)
(heatproof temperature difference: 350°C/662°F)



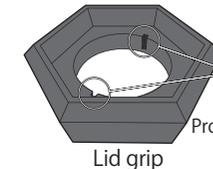
Lid grip : Silicone
(Handles temperature up to 180°C/356°F)

Use together with lid and pot as a set.

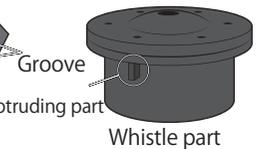
● MADE IN JAPAN

How to set up the whistle

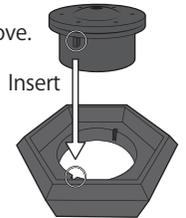
With the grooved side of the foot grip up. Fit the protruding part of the stopper into the groove.



Lid grip



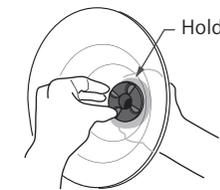
Whistle part



Insert

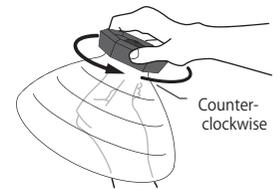
How to remove and wash the lid grip

① Hold the lid grip with right hand and hold the other side of the lid grip.



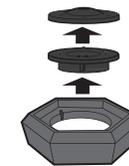
Hold

② Turn grip counter-clockwise and remove.

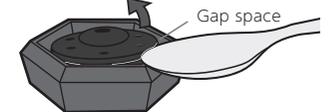


Counter-clockwise

③ Remove the stopper.



※ Whistle parts are removable and washable. Insert a spoon edge like picture below



Gap space

⚠ Turn lid grip clockwise to tighten. There is the risk of the fall off if the cover is grip loosening.

※ Please be careful not to lose whistle parts.
※ Whistle may not blow if liquid is stuck inside. Rinse lid with water before use.