

VERMICULAR

# INSTRUCTION MANUAL

[For Household Use Only] Induction Cooker for Enameled Cast Iron Pot

VERMICULAR **KAMADO**

Model : PH23A-US

For use in USA only (AC 120V)

**Please read this instruction manual carefully to ensure safe and proper use.**



- Thank you for purchasing the VERMICULAR **KAMADO**.
- Do not use this appliance until you thoroughly read and understand this instruction manual.
- Save this instruction manual for future reference.
- In this instruction manual, "**WARNING**" indicates that failure to follow instructions may result in accidents involving serious injury or death.
- In this instruction manual, "**CAUTION**" indicates that failure to follow instructions may result in accidents involving moderate or minor injury.
- The specification and design may be subject to change for performance improvement without prior notice.

## VERMICULAR



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# 1. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use pot holders when handling heated pots or removing lid.
3. To protect against electrical shock, do not immerse cord, plug or appliance in water or other liquids.
4. Not intended for use by or near children or persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge. Close supervision is necessary when appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning.
6. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. Immediately contact Vermicular USA for examination, repair, or adjustment.
7. The use of accessory attachments is not recommended by the manufacturer and may result in fire, electrical shock or serious injury.
8. Do not use outdoors.
9. Do not let cord touch hot surfaces or hang over edge of table or counter.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids.
12. To disconnect, press START/STOP and hold for 1 second to switch off, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. This appliance is intended for countertop use only. Use only on a level, stable and heat-resistant surface.
15. Do not cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock.
16. Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes when applied to hot surfaces.
17. To prevent damage or shock hazard, do not cook directly in the appliance. Cook only in the removable pot and never attempt to operate with an object placed under the pot.
18. This appliance is not intended for deep-frying.

## SAVE THESE INSTRUCTIONS

This appliance is intended for HOUSEHOLD USE ONLY.

**WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter and never use with an extension cord.

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in or tripping over a longer cord.

### **POLARIZED PLUG**

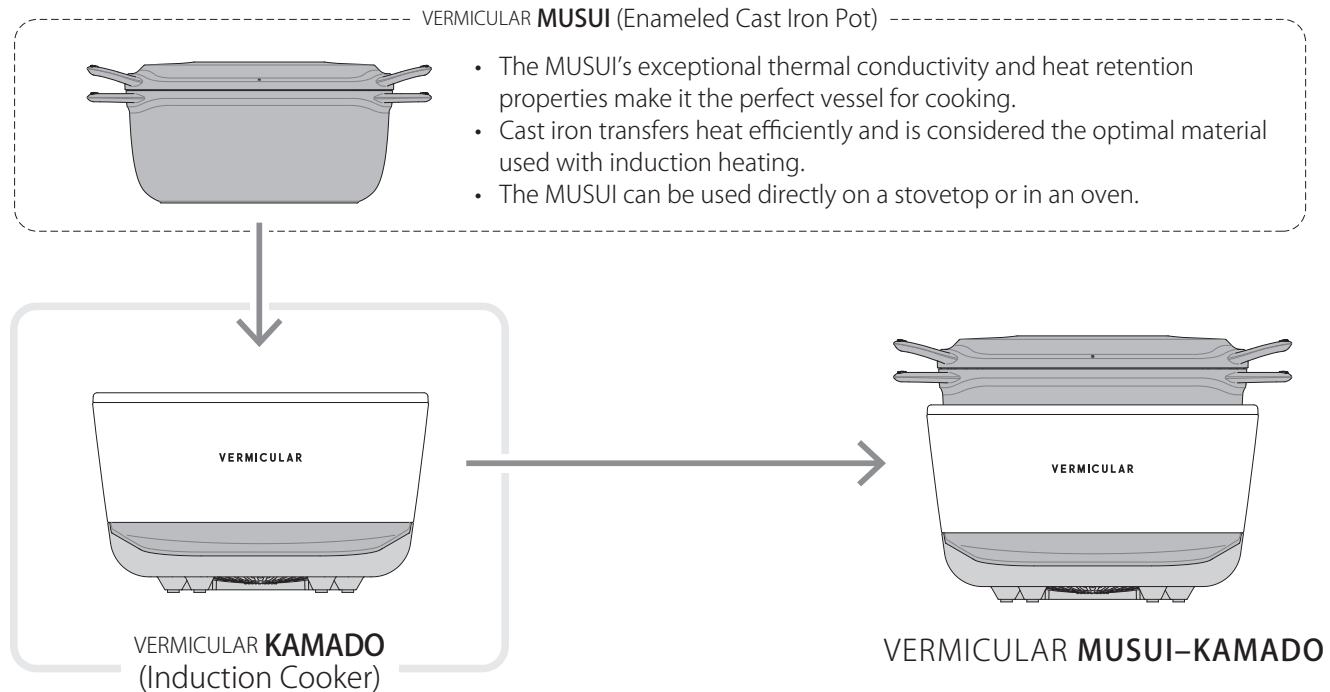
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Any repair, servicing, or the replacement of parts must be performed by Vermicular USA or an authorized service representative.

**NOTICE: FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS AND INSTRUCTIONS IS A MISUSE OF THE APPLIANCE THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.**

## 2. Product Outline

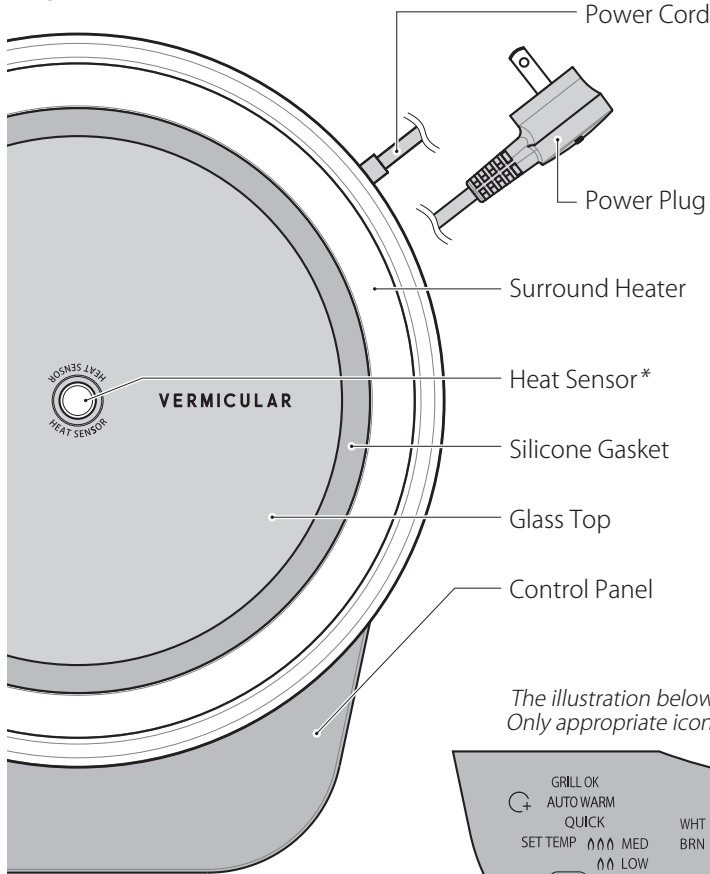
- The VERMICULAR KAMADO is a dedicated induction cooker for VERMICULAR's enameled cast iron pot, the MUSUI. The surround heaters and induction coils on the bottom are designed to deliver three-dimensional heating found in a traditional Japanese kamado stove.
- KAMADO's COOKING mode supports a wide variety of cooking methods with its four heat settings: [MED], [LOW], [EXT LOW] and [WARM]. The [WARM] mode allows you to set precise temperature in 1°F increments between 90-200°F.
- In combination with the MUSUI, you can easily cook fluffy rice using the **RICE COOKING** mode.
- KAMADO is operated with a touch panel to guide the cooking processes by displaying only the necessary buttons and icons at once.



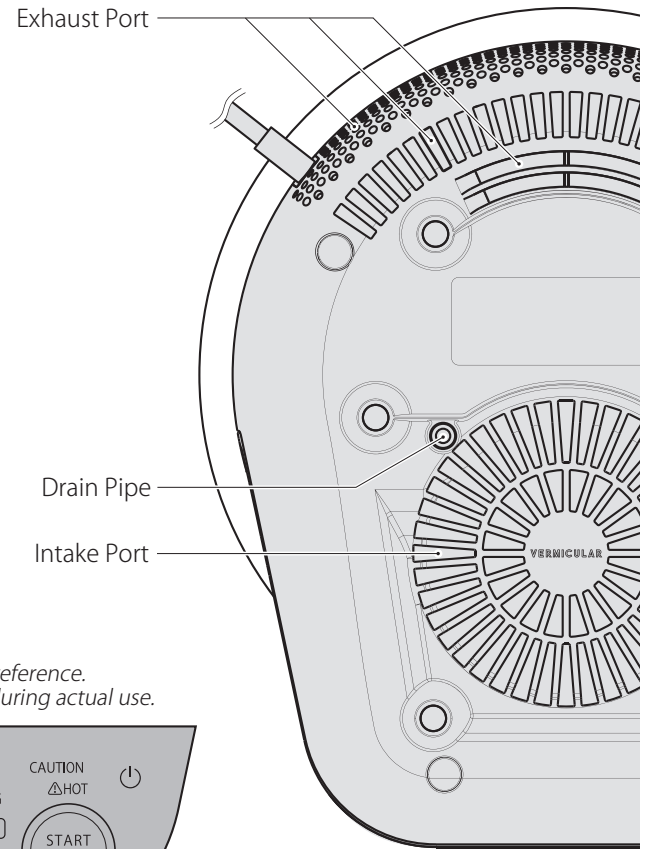


# 3. Parts & Features

<TOP VIEW>

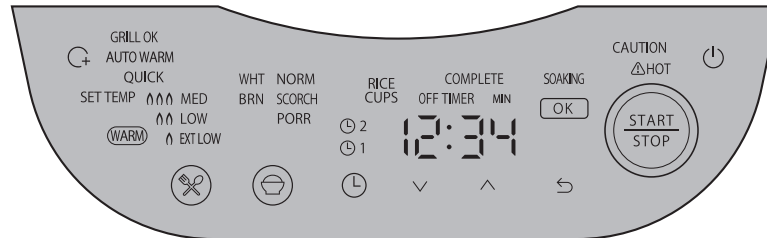


<BOTTOM>



## <CONTROL PANEL>

The illustration below shows all possible displays as a reference. Only appropriate icons and buttons will be displayed during actual use.



\*The heat sensor is essential for normal operation. Always keep the area clean so the sensor functions properly.

## 4. Safety Precautions

- Please read all safety precautions carefully before using and use the appliance accordingly.
- Basic safety precautions should always be followed when using electrical appliances.

<Levels of safety hazard and damage from incorrect use are described with the following symbols>



**WARNING**

Indicates risk of death or serious injury if mishandled



**CAUTION**

Indicates risk of personal injury or physical damage if mishandled

<Action items listed under safety precautions are categorized with the following symbols>



Indicates actions that are **PROHIBITED**



Indicates actions that **MUST BE** followed

# WARNING



- **Avoid stains and damage to power cord and power plug. Do not operate with a damaged cord or plug.**  
May cause malfunction if power cord or power plug is modified, bundled, squeezed, or placed under heavy objects. May cause electric shock and/or fire.



- **Thoroughly clean if power plug is covered with dust.**  
Check and clean power plug on a regular basis. Failure to do so may cause fire.



- **Be sure to fully insert power plug.**  
Failure to do so may cause electric shock and/or fire.



- **The appliance can only be used with a 120V AC power outlet.**  
Do not overload electrical circuit to avoid risk of fire.



- **Unplug when not in use.**  
Dust accumulated on power plug and outlet may cause overheating and/or fire.



- **Do not touch power plug, electrical parts, or operate with wet hands.**  
Failure to follow instructions may cause electric shock.

# WARNING



- **Do not insert any foreign objects such as pins or wires into exhaust port or gaps.**  
Failure to follow instructions may cause abnormal operation, resulting in electric shock or injury.



- **Close supervision is necessary when the appliance is used by or nearby children.**  
Failure to follow instructions may cause burn, electric shock, and/or injury.



- **Persons other than a repair technician should not attempt to disassemble or repair the appliance.**  
Failure to follow instructions may cause fire, electric shock, and/or injury.



- **Do not apply strong pressure to the glass top or heat sensor.**  
Do not climb on or drop any objects on the glass top or heat sensor. May cause fire, electric shock, and/or injury if cracked or damaged.



- **Do not place any objects other than a pot on the glass top.**
  - Placing flammable objects near the appliance may cause fire and/or burn.
  - Heating a portable gas stove, can, hot water bottle, or battery may cause explosion.
  - Heating a sealed pouch, an aluminum pan, a container made of aluminum, or aluminum foil may cause injury from burst, fire and/or burn from overheating.
  - Heating a metal spoon or pot lid may cause fire and/or burn from overheating.

# WARNING



- **Do not place any objects under the pot while in use.**

- Heat sensor may malfunction and cause fire if an object like a stain shield protector is placed under the pot.
- Objects such as paper or cloth may be burnt by the heat if placed under the pot.



- **Use lower heat and stir occasionally when reheating liquids such as soup and stews.**

Failure to do so may result in sudden boiling and cause burn or injury.



- **Do not immerse cord, plug, or the appliance in water or any other liquids.**

Failure to follow instructions may cause electric shock, short-circuit, fire, and damage to the appliance.



- **Do not leave the appliance unattended while searing or stir-frying.**

May cause fire if unattended. Be careful of oil splatter which may cause injury.



- **Not intended for deep-frying.**

Oil temperatures may rise too high and cause fire. High-temperature oil splatter may also cause injury or damage the appliance.



- **Do not place your face and hands close to escaping steam.**

Failure to follow instructions may cause scalding. Keep steam out of reach of infants.

# WARNING



- **Do not operate with an empty pot unless preheating the pot.**  
High pot temperature may cause burn or fire. May also damage the appliance.
- 



- **Do not use outdoors.**  
May cause electrical leakage and/or electric shock if exposed to rain and/or other outdoor environments.
- 



- **If any trouble or malfunction occurs, immediately stop using the appliance and unplug.**  
May cause electric shock and/or fire if you continue to operate under abnormal conditions. Immediately contact VERMICULAR USA or the retailer you purchased the appliance from for assistance.

<Examples of malfunction>

- Abnormal noise or odor
  - Smoke or burnt odor
  - Feeling an electric shock when touching the appliance
  - Abnormal heating of power plug or power cord
  - The appliance shuts off when power cord is touched or moved
-

# CAUTION



- **Do not expose power plug and power cord to steam.**  
Failure to follow instructions may cause fire and/or electric shock.



- **Always unplug from the cord's base and never pull on cord to unplug.**  
Failure to follow instructions may cause electric shock or fire.



- **Do not touch the glass top or surround heater during or after use until cooled.**  
Touching hot surfaces may cause burns.



- **Do not block intake and exhaust ports.**  
Increased temperature inside the unit may cause burn, fire, and/or malfunction.



- **Do not unplug while cooling fan is running.**  
Failure to follow instructions may cause malfunction.



- **Place the appliance on a stable, level, and flat surface.**  
If improperly placed, the appliance may tip over and cause injury.



- **Keep the appliance away from objects that may be vulnerable to magnetic fields.**  
The transmission of radios, televisions and hearing aids may be disturbed by magnetic fields. Chip cards such as ATM cards may be damaged.



- **Consult with doctor before using if you or anyone using the appliance has a pacemaker.**  
Operating the appliance may interfere with a pacemaker from properly functioning.

# CAUTION



- **Do not use the appliance near water or fire.**  
Failure to follow instructions may cause electrical leakage, electric shock, fire, and/or malfunction.



- **Not intended for any use other than cooking.**  
Abnormal heating and operation may cause fire, burn, and/or serious injury.



- **Avoid using multi-outlet extension cords.**  
Overloading outlets may cause electrical fires.



- **Do not move the appliance during use.**  
Failure to follow instructions may cause burn or injury. May also damage the appliance.



- **Ensure the heat sensor area is kept clean so the sensor functions properly.**  
Failure to follow instructions may cause fire or burn due to abnormal heat and operation.



- **Always make sure the outer surface of the pot is dry prior to using.**  
Wet surfaces may deteriorate heating efficiency and result in overheating and/or malfunction.  
*\*The heat sensor may not detect the appropriate temperature when there is moisture on the bottom of a pot.*



- **Never attempt to lift or carry by holding the top part of the appliance.**  
Always hold the bottom of the appliance with both hands when lifting up or carrying.



## Precautions Before Installation and Use



- **Keep out of reach of children.**

The pot will become hot during and after use for some time. Touching hot surfaces may cause burns.



- **Do not let cord hang over the edge of a table or counter, or touch hot surfaces.**

There is a risk of injury, burn, and/or malfunction if the appliance is tipped over.



- **Never use the appliance on an unstable surface, a table that is not heat or water resistant, a placemat, or an aluminum sheet.**

Failure to follow instructions may cause fire or malfunction. Always place the appliance on a flat and stable surface. In the event of a boil-over, the spilled liquid will be discharged from the drain pipe. Do not tilt the appliance to avoid the liquid from getting into electrical components.



- **Do not use in close proximity to walls or furniture.**

Using the appliance in a tight space may cause overheating and/or fire. Secure at least 4" of space around rear exhaust port as the surrounding area may become hot due to hot air coming out of the port.

- **Never operate with a placemat under the appliance.**

Always provide adequate space for air circulation.

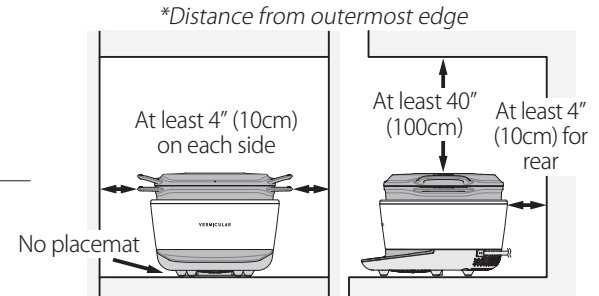


- **If using on a pull-out table, check the load strength and fully extend to prevent steam and heat from accumulating.**

Falling appliance may cause injury, burn, or malfunction.

- **Temperature may not rise adequately and cooking may be insufficient under the following conditions:**

- When room temperature is too low
- When operated at a high altitude
- When water temperature is too low
- When there is a placemat under the appliance



## ⚠ Notes on the Pot



- **Do not touch the pot with bare hands during and after use until cooled.**

Touching hot surfaces may cause burns. Always use pot holders or oven mitts when holding the pot or removing lid.



- **Never place an already heated pot on the appliance.**

The appliance may be damaged or result in malfunction if the pot is heated over 390°F (200°C).



- **Do not fill the pot to its maximum capacity.**

Spillage may cause scalding or injury. May also result in malfunction of the appliance.



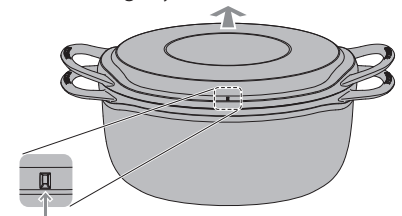
- **Use extreme caution when opening the lid during or after cooking.**

Hot steam may be released from the gap under the raised mark on the lid.

Do not place any objects, including hands and face, in the direction of escaping steam.

*\*The MUSUI's **Floating Lid** is designed to float and allow steam to vent out instead of boiling over. Boil-over may still occur in some instances.*

Boil-over is less likely to occur if the lid is slightly set towards the back.



Raised mark on lid



- **Pot must be placed flat on the center of the appliance.**

Failure to do so may cause malfunction.



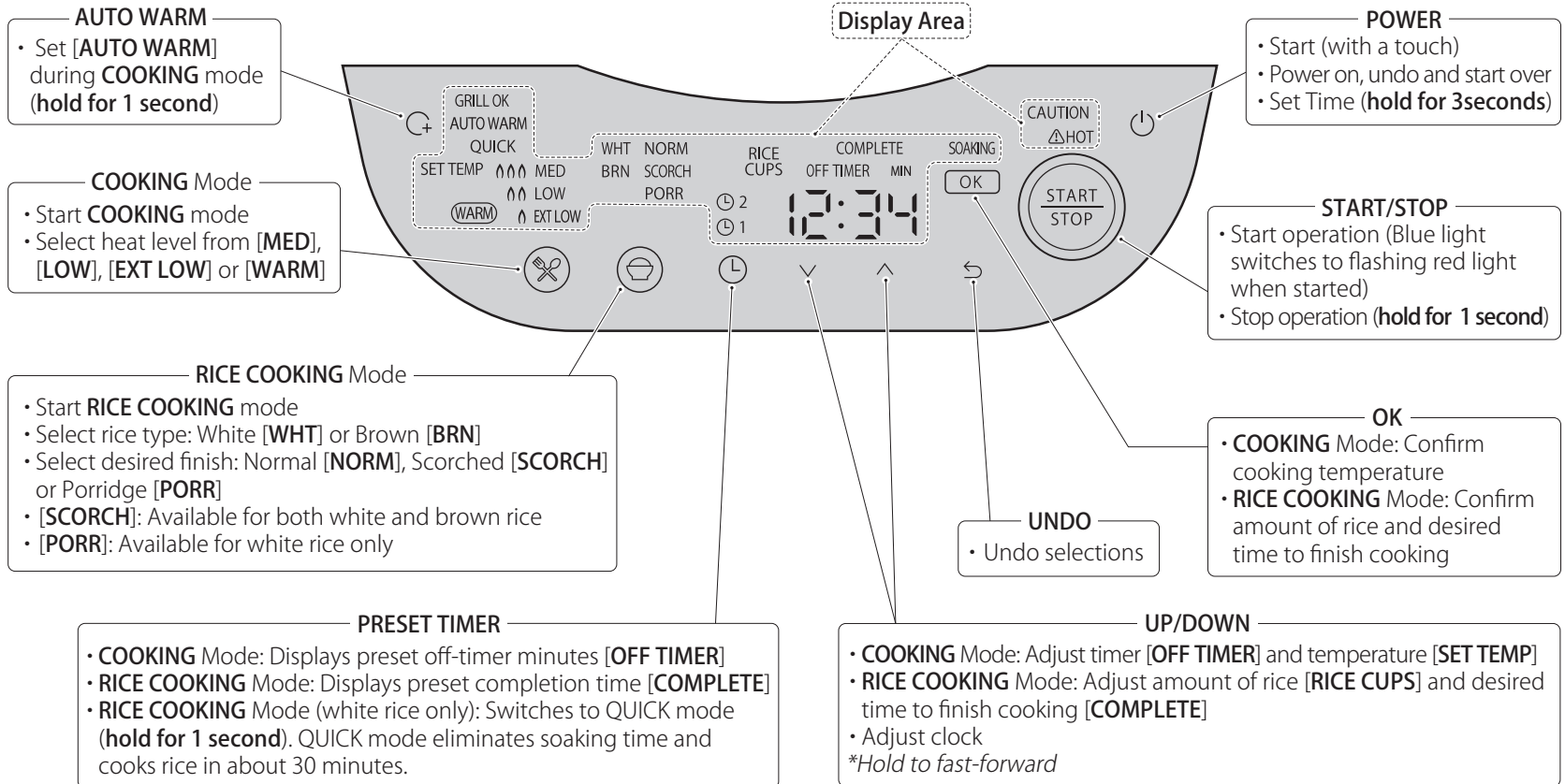
- **Do not use pots other than the MUSUI with the KAMADO.**

Using other pots may cause malfunction or damage.

# 5. Control Panel

## 5-1 Operating Buttons

\*The illustration below shows all possible displays as a reference.  
Only appropriate icons and buttons will be displayed during actual use



## 5-2 Touch Panel

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**If control panel buttons are not responding, it may be because:**

- The interval between touches is too short.
- Fingers or buttons are wet or stained.
- The appliance may be affected by ambient temperature, humidity, or interference received from electronic devices nearby.

*Note: Do not cover or write on the control panel as that may affect proper functioning.*

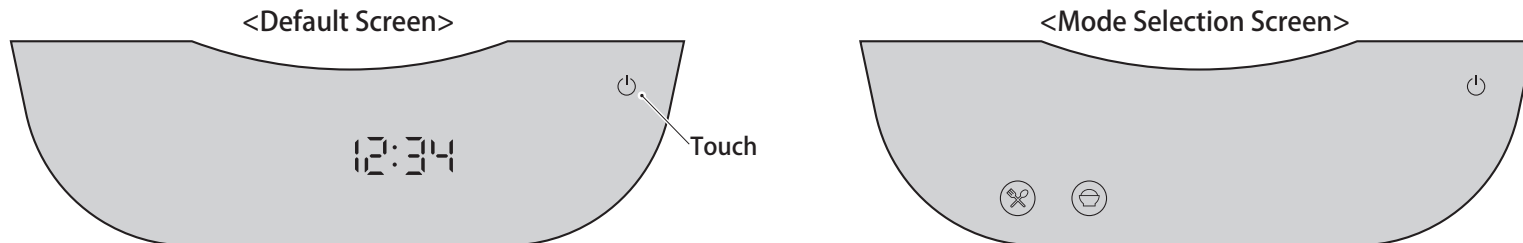
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**If the appliance does not respond when buttons are pressed, check the following:**

- Is power plug fully inserted into outlet?
  - Did you touch the button with anything other than your finger?
  - Did you touch the space between buttons or more than one button at the same time?
  - Did you touch anything other than the operating button?
  - To stop or cancel command, press [  ] and **hold for 1 second.**
-

## 5-3 Default Screen and Mode Selection Screen

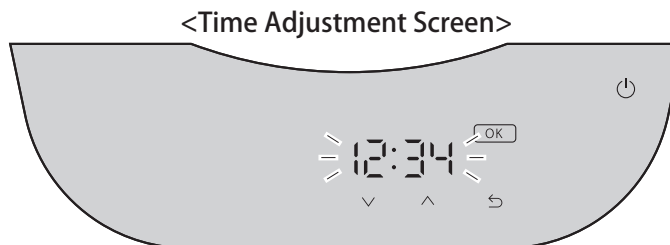
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- <Default Screen> will appear when appliance is plugged in.
  - <Mode Selection Screen> will appear when you press [  ]. Icons for cooking modes will appear on the lower left corner.
  - If <Mode Selection Screen> remains untouched for 2 minutes, it will revert back to <Default Screen>.
  - <Default Screen> will reappear when either **COOKING** or **RICE COOKING** mode is finished.
  - The clock display will turn off if <Default Screen> remains untouched for 3 minutes.
- 

## 5-4 Time Adjustment

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- To adjust the time, hold [  ] for 3 seconds. The clock display will blink and [ ∨ ∧ ] buttons will appear.
  - Adjust time by using the [ ∨ ∧ ] buttons and press [  ] to set. The <Default Screen> will reappear once finished.
-

# 6. How to Operate

## 6-1 COOKING Mode

4 heat levels: [MED], [LOW], [EXT LOW], and [WARM] can be set by a single touch



\*1 If off-timer is not set, heating will automatically stop after 90 minutes. Off-timer can be set up to 360 minutes (6 hours) for [MED], [LOW] and [EXT LOW] heat and 720 minutes (12 hours) for [WARM] mode.

\*2 You can store up to two [OFF TIMER] presets by using the preset timer icon [⌚].

Press [⌚] and choose [⌚ 1 • ⌚ 2]. Adjust [OFF TIMER] length by using [▽ ▲] buttons.

The display enters sleep mode after 5 minutes for an off-timer longer than 60 mins on [WARM] mode.

Click [⌚] to bring back the display from sleep mode.

**! NOTE** | Ensure the heat sensor area is kept clean so the sensor functions properly

## <Helpful Tips on Heat Settings>

🔥🔥 MED ~445°F

For searing, stir-frying, and boiling water

### <Notifies once preheating is done>

Preheat an empty pot using [MED] heat. Preheating is done once you hear a beep and [GRILL OK] sign appears on the control panel.



🔥 LOW ~300°F

For steam-roasting, musui "waterless" cooking, braising, and stewing

### <Minimizes boil-over>

Heat level is adjusted to an optimal temperature when boiling continues for a long time.

*\*May boil over when cooking high-viscosity ingredients (e.g. boiling beans)*



🔥 EXT LOW ~230°F

For cooking ingredients that tend to burn easily or for maintaining a boiling temperature while simmering

### <Minimizes burnt food>

The built-in heat sensor automatically controls the temperature and minimizes risk of burning food.



WARM

90-200°F

For precision cooking and keeping food warm. Temperatures can be adjusted in 1°F increments and it will notify once the pot reaches the set temperature.

*Note: Not intended for keeping cooked rice warm*

### <Safety Features>

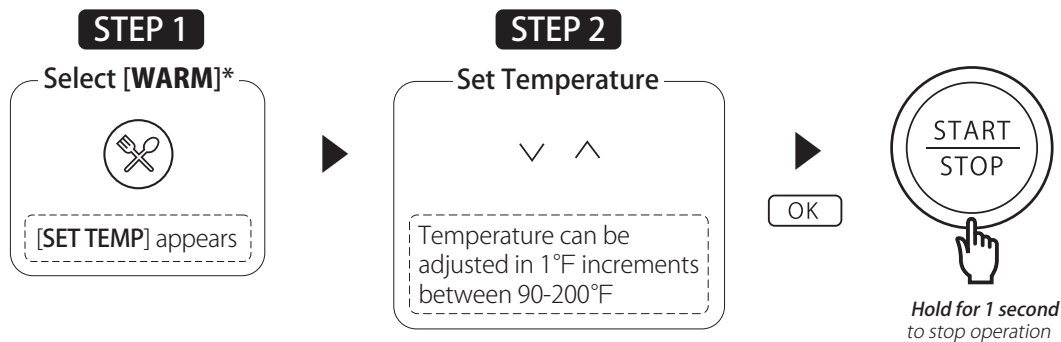
- When off-timer is not set, heating will automatically stop after 90 minutes.
- [MED] heat will automatically switch to [LOW] heat after 30 minutes or in case the KAMADO detects that the water has been boiling for a while.



**WARNING** Not intended for deep-frying. Oil temperatures may rise too high and cause fire.



**CAUTION** Do not touch the pot with bare hands during and after use until cooled. Touching hot surfaces may cause burns.



\*[WARM] mode starts once the temperature is set

\*To reset or change temperature, press [ ↶ ] button

\*It will beep once it reaches the set temperature

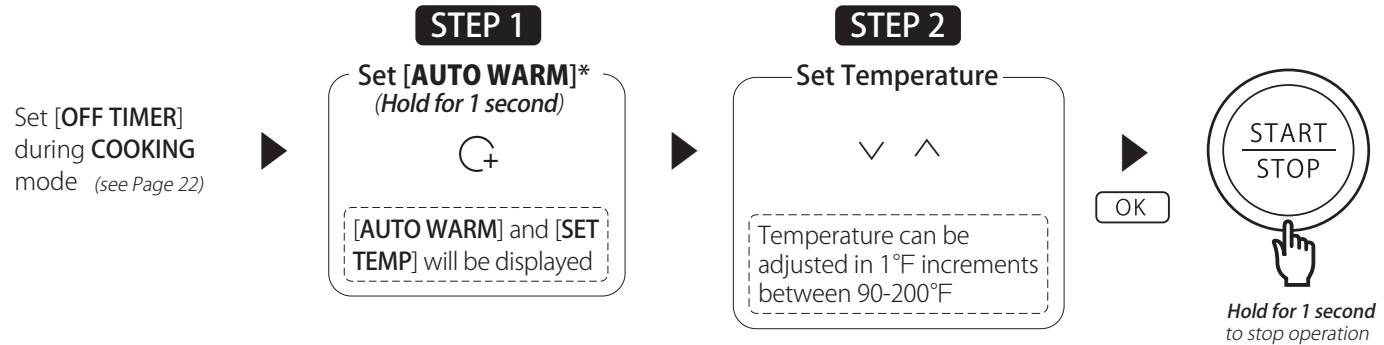
\*[OFF TIMER] can be set up to 720 minutes (12 hours).

\*Do not use to keep cooked rice warm



## <How to Operate [AUTO WARM] Function>

With [AUTO WARM] function, the KAMADO will automatically switch to [WARM] mode once cooking is complete



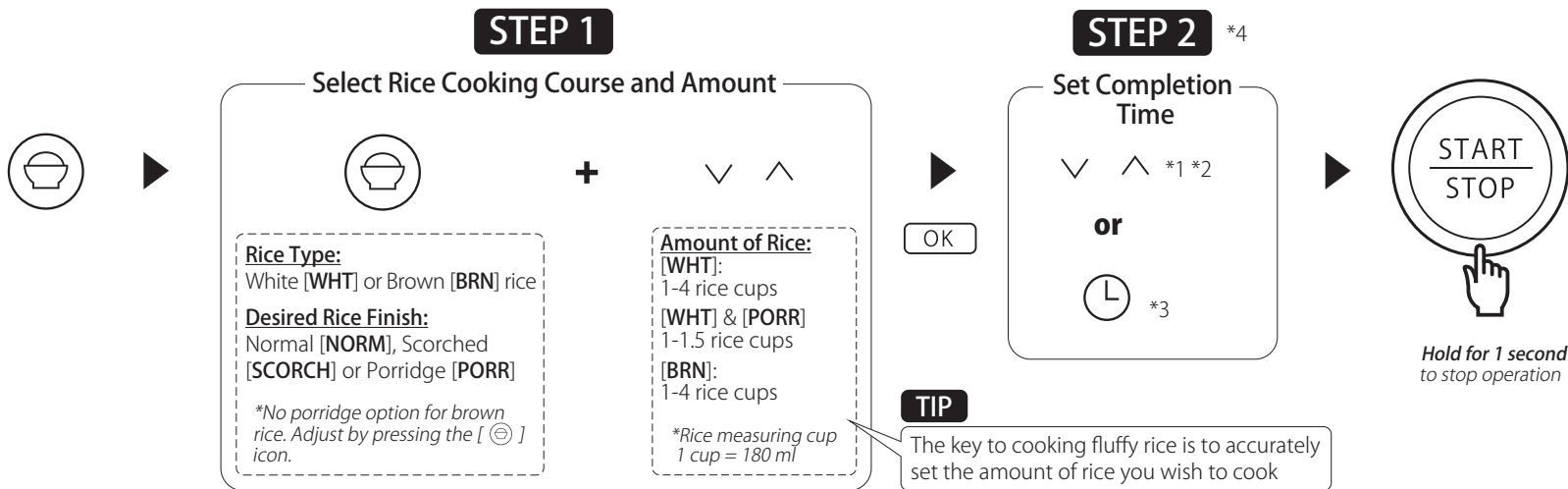
\*Can keep warm up to 120 minutes after cooking is complete

\*Can be set while cooking

\*Can be set while using any of the heat levels : [MED], [LOW], or [EXT LOW] heat

## 6-2 RICE COOKING Mode

You can set your desired cooking course, amount and completion time with **RICE COOKING** mode



\*1 For white rice – The shortest completion time (30 minutes soaking and 30 minutes rice cooking) is displayed by default. If you are in a rush or the rice has already been soaked, you can switch to QUICK mode by holding [🕒] for 1 second. QUICK mode eliminates soaking time and rice will be cooked in about 30 minutes.

\*2 For brown rice – The shortest completion time (70 minutes rice cooking) is displayed by default as it assumes the brown rice has been soaked.

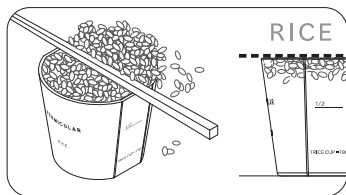
\*3 You can store up to two presets of [COMPLETE] (rice cooking completion time) by using [🕒] preset timer icon.

Press [🕒] and choose [🕒1 • 🕒2]. Adjust completion time by using [▽ ▲] buttons.

\*4 The display enters sleep mode if rice cooking does not start within 5 minutes after you press START. Click [🕒] to bring back the display.

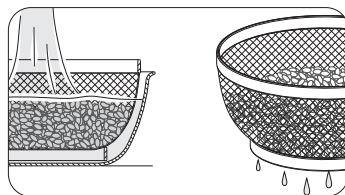
**NOTE** | Ensure the heat sensor area is kept clean so the sensor functions properly

## <How to Cook White Rice: 1 to 4 Rice Cups>

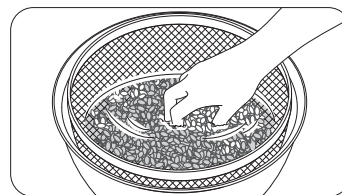


1. Measure the amount of rice using a rice measuring cup. **Level with a chopstick to precisely measure.**

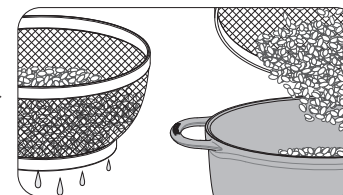
\*1 rice cup = 3/4 US cup  
= 180 ml (6.1 fl oz)



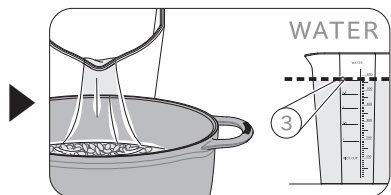
2. Transfer measured rice into a fine-mesh strainer stacked on a bowl and fill with cold water. Pull up the strainer when the bowl gets full; discard water.



3. Place the strainer back in the bowl and refill with clean cold water. **Gently rinse the rice** by moving three fingers in a circular motion; discard water. Repeat this step one more time.

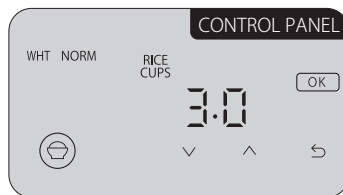


4. Once you finish rinsing, **drain well** and transfer the rinsed rice into the pot.



5. Using a water measuring cup, precisely measure and add the appropriate amount of water. The recommended rice-to-water ratio is 1:1.05.

\*The scale of supplied water measuring cup is set to 189 ml for every rice cup

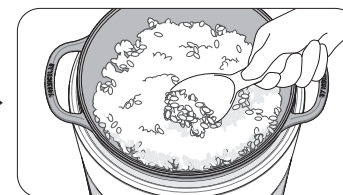


6. Place the lid on and select **RICE COOKING** mode and [**WHT**] for white rice. Once you set the desired finish as Normal [**NORM**], **set the appropriate rice amount** and press [**OK**] to proceed.



7. Once you set the desired completion time, press [**START/STOP**] to begin.

\*Hold [**START/STOP**] for 1 second to cancel command.



8. You will hear beeping sound when rice cooking is finished. Remove the lid and fluff the rice using a rice spatula. (Rice cooking takes about 60 minutes)

### <TIPS>

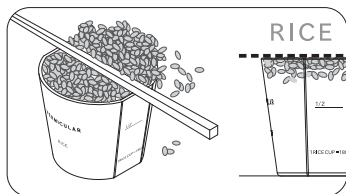
1. If you prefer softer rice texture, add 5-10% more water than specified.
2. The default cooking time is 60 minutes (30 minutes soaking and 30 minutes rice cooking) for best results. You can either cut down or eliminate soaking time if you are in a rush.
3. When cooking mixed rice, increase the amount setting on the KAMADO by 1 rice cup for every 330g (11.6 oz) of additional ingredients.
4. Enjoy delicious crispy white rice by selecting White [**WHT**] and Scorched [**SCORCH**].



**CAUTION**

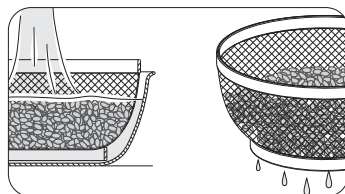
Do not touch the pot with bare hands during and after use until cooled. Touching hot surfaces may cause burns.

## <How to Cook Brown Rice: 1 to 4 Rice Cups>

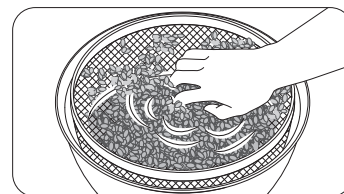


1. Measure the amount of rice using a rice measuring cup. **Level with a chopstick to precisely measure.**

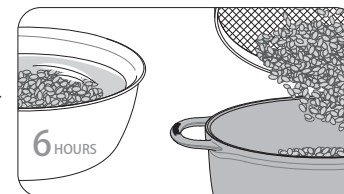
\*1 rice cup = 3/4 US cup  
= 180 ml (6.1 fl oz)



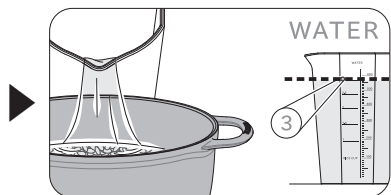
2. Transfer measured rice into a fine-mesh strainer stacked on a bowl and fill with cold water. Pull up the strainer when the bowl gets full; discard water.



3. Place the strainer back in the bowl and refill with clean cold water. **Rinse the rice well by rubbing against the mesh** using the heel of your hand; discard water. Repeat this step one more time.

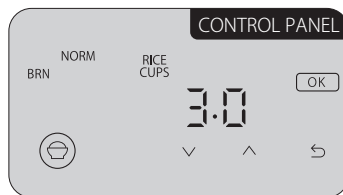


4. After you finish rinsing, **soak the rice in a bowl of clean water for about 6 hours.** Discard water and drain well; transfer the rinsed rice into the pot.



5. Using a water measuring cup, precisely measure and add the appropriate amount of water. The recommended rice-to-water ratio is 1:1.05.

\*The scale of supplied water measuring cup is set to 189 ml for every rice cup

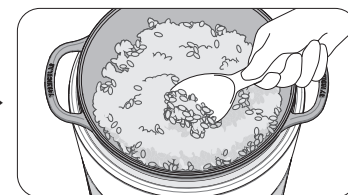


6. Place the lid on and select **RICE COOKING** mode and [BRN] for brown rice. Once you set the desired finish as Normal [NORM], **set the appropriate rice amount** and press [OK] to proceed.



7. Once you set the desired completion time, press [START/STOP] to begin.

\*Hold [START/STOP] for 1 second to cancel command.



8. You will hear beeping sound when rice cooking is finished. Remove the lid and fluff the rice using a rice spatula. (Rice cooking takes about 70 minutes)

### <TIPS>

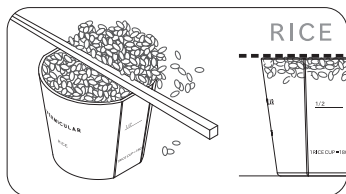
1. If you prefer softer rice texture, add 20% more water than specified. For firmer rice finish, reduce the amount of water by up to 10%.
2. The default cooking time is 70 minutes (70 minutes rice cooking without soaking time) as it assumes the brown rice has been soaked.
3. Enjoy delicious crispy brown rice by selecting Brown [BRN] and Scorched [SCORCH].



**CAUTION**

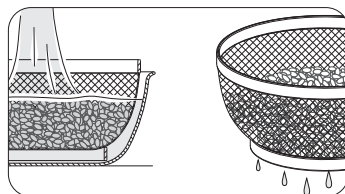
Do not touch the pot with bare hands during and after use until cooled. Touching hot surfaces may cause burns.

## <How to Cook Rice Porridge: 1 to 1.5 Rice Cups>

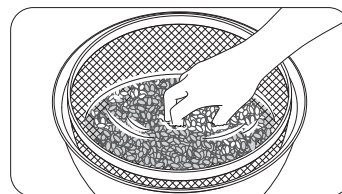


1. Measure the amount of rice using a rice measuring cup. **Level with a chopstick to precisely measure.**

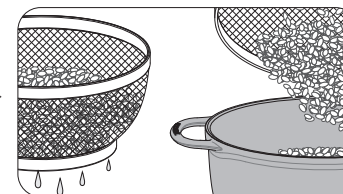
\*1 rice cup = 3/4 US cup  
= 180 ml (6.1 fl oz)



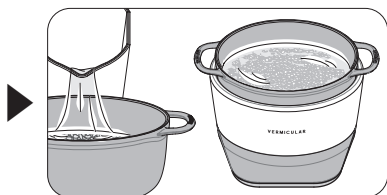
2. Transfer measured rice into a fine-mesh strainer stacked on a bowl and fill with cold water. Pull up the strainer when the bowl gets full; discard water.



3. Place the strainer back in the bowl and refill with clean cold water. **Gently rinse the rice** by moving three fingers in a circular motion; discard water. Repeat this step one more time.



4. Once you finish rinsing, **drain well** and transfer the rinsed rice into the pot.



5. Add 900 ml of water for each rice cup (180 ml). Place the pot on the KAMADO with the lid off.



6. Select **RICE COOKING** mode and [WHT] for white rice. Once you set the desired finish as Porridge [PORR], set the appropriate rice amount and press [OK] to proceed.



7. Once you set the desired completion time, press [START/STOP] to begin. Cook Uncovered.

\*Hold [START/STOP] for 1 second to cancel command.



8. You will hear beeping sound when finished. (65 minutes)

### <TIPS>

1. Always cook with the lid off since rice porridge is likely to boil over.
2. Porridge option is only available for white rice.



**CAUTION** Do not touch the pot with bare hands during and after use until cooled. Touching hot surfaces may cause burns.

## 7. Cleaning & Maintenance

- Keep the appliance clean after every use. If used with stains, it may lead to malfunction, deformation, or blemish.
- Never use abrasive cleaning compounds such as thinners, benzene, strong acid or alkaline cleaning agents, bleach, and synthetic detergents.
- Liquid cleansers and scrub brushes can only be used to clean the glass top and heat sensor.
- In the event of a boil-over, the spilled liquid will be discharged from the drain pipe. Do not tilt the appliance to avoid the liquid from getting into electrical components.

### <Main Body>

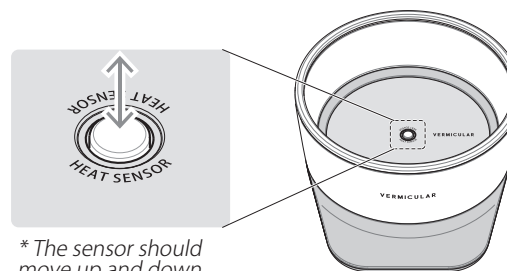
- Clean the main body with a damp cloth especially around the upper ring area. For tough stains, use a soft cloth with mild dish soap to clean and wipe dry with a separate cloth.

### <Glass Top>

- Clean the glass top with a damp cloth. For tough stains, scrub gently with a small amount of liquid cleanser.  
*\*Do not scrub the logo area too hard.*

### <Heat Sensor>

- Clean the heat sensor area with a damp cloth. For tough stains, scrub gently with a small amount of liquid cleanser.
- Always keep the heat sensor area clean so the sensor functions properly.



*\* The sensor should move up and down smoothly.*



#### CAUTION

Turn off power, unplug, and let the appliance cool down before cleaning.



#### PROHIBITED

Do not wash the appliance directly with water

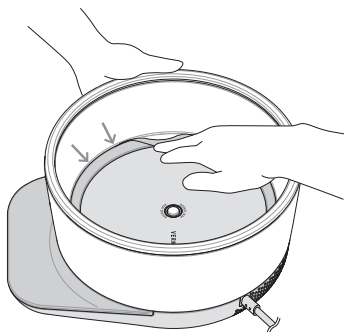
### <Intake and Exhaust Ports>

- Use a vacuum to remove dust from ports. May cause overheating and/or malfunction if the ports are blocked.

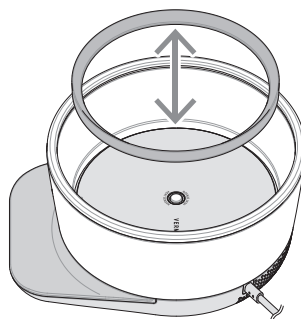
### <Silicone Gasket>

- To clean, pull and remove the silicone gasket in between the glass top and surround heater. Wash with water, dry thoroughly and push back into the gap to reinstall.

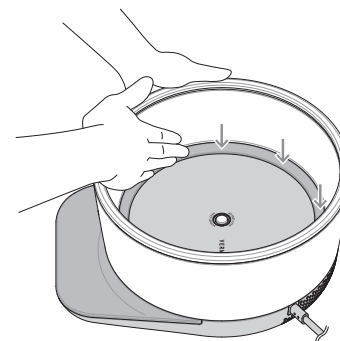
*\*Make sure to place the gasket securely into place so it does not loosen. Otherwise, the pot will not fit properly.*



*Remove the gasket from the top side where it touches the surround heater.*



*Make sure to install the gasket using the proper side. The flat side should face up.*



*Push the gasket into the gap from the top using finger pads while supporting the appliance with another hand.*



#### **CAUTION**

Turn off power, unplug, and let the appliance cool down before cleaning.



#### **PROHIBITED**








Do not wash the appliance directly with water

## 8. Troubleshooting

*If any issues occur during use, read this section carefully before requesting repair.*

| Issue  | Possible Reason  | Solution  |
|--|--|---|
| Cannot cook rice properly: undercooked, not warm enough, rice is burnt, etc. | The amount of rice is not accurately set   | Accurately set the amount of rice (See Page 26)   |
|  | Used on top of a placemat  | Never operate with a placemat under the appliance (See Page 17)   |
|  | Used too much rice   | Precisely measure the amount by leveling the rice in a measuring cup  |
|  | Used rinse-free white rice   | Lightly rinse once before cooking with the same amount of water as white rice (1 cup of water for 1 cup of rinse-free white rice)           |
| Cooked rice has an uneven texture (hard and soft)                            | Did not fluff cooked rice  | Gently stir to release excess moisture and give the rice a fluffier texture<br><i>*Recommended to stir immediately after rice is cooked</i> |
| Does not respond to touch  | Power plug may not be fully inserted into an outlet <i>*See Page 20 for other possible reasons</i> | Fully insert the power plug into an outlet  |
| Heating stopped while cooking  | Programmed to automatically stop heating after 90 min  | Restart <b>COOKING</b> mode   |
| Makes abnormal sounds while cooking  | Low humming sound from the cooling fan   | Not a malfunction. The appliance can continue to be used  |
|  | Noise generated from electric oscillation  | Not a malfunction. The noise may be removed by repositioning the pot.   |
| Does not heat  | Pot is not set   | Use the MUSUI and make sure to set it on the center of the glass top  |
|  | Using a pot that is incompatible or a small object is placed on the appliance                      |   |
|  | Pot is tilted and positioned off from the center   |   |
| Sound of cooling fan continues after cooking is finished                     | The temperature inside the main body is still high   | The cooling fan automatically turns on when the temperature rises inside the main body. The fan shuts off when the temperature drops.       |



| Issue  | Possible Reason  | Solution  |
|--|--|---|
| Heat level does not increase   | The temperature of the pot is already high   | The heat sensor automatically adjusts heat level when the temperature of the pot rises too high   |
| Odd odor while heating   | There may be a subtle odor from the exhaust port for a new appliance, but this odor will dissipate with use. |   |
| Main body is warm even after the power is turned off   | Power is consumed if the appliance is plugged into an outlet   | Unplug when not in use  |
| System Error<br>  | Error during rice cooking  | Check whether the appropriate amount of rice is selected  |
| System Error<br>  | Power disconnected during rice cooking menu selection  | Restart the selection for rice cooking course (rice type and amount)  |
| System Error<br>  | Completion time for rice cooking was set more than 12 hours ahead  | Set completion time within the next 12 hours  |
| System Error<br>  | Error while soaking rice   | Check whether the pot is empty  |
| System Error<br>  | Remained unheated for 30 seconds   | Place the pot flat on the center of the glass top and restart. Make sure there is no object between the pot and the KAMADO's glass top. |
| System Error<br>  | Overheating inside the main body or using a pot not compatible with the appliance                            | Contact VERMICULAR USA (support@vermicular.us)  |
| System Error<br> |  |   |

*\*If your issue cannot be resolved, contact VERMICULAR USA or the retailer you purchased the appliance from.*

 **WARNING** | Do not attempt to disassemble, repair, or modify the appliance by yourself

# 9. Product Specifications

## <Induction Cooker>

|                                 |   |   |
|---------------------------------|---|---|
| Product Name                    | VERMICULAR <b>KAMADO</b>  |   |
| Model Number                    | PH23A-US  |   |
| Rated Voltage                   | 120 V 60 Hz   |   |
| Wattage                         | 1050 W  |   |
| Heating System                  | IH  | Max 1000 to 360 W (approx.)   |
|                                 | Heater  | 50 W (approx.)  |
| Basic Performance               | <b>COOKING</b> Mode: <b>[MED]</b> , <b>[LOW]</b> , <b>[EXT LOW]</b> , and <b>[WARM]</b><br>* <b>[WARM]</b> mode: Temperature can be adjusted in 1°F increments between 90-200°F |   |
|                                 | <b>RICE COOKING</b> Mode  |   |
|                                 | Cooking Capacity  | White Rice: 1-4 rice cups (180-720 ml)<br>Brown Rice: 1-4 rice cups (180-720 ml)<br>Rice Porridge: 1-1.5 rice cups (180-270 ml) |
|                                 | Operating Method  | Electrostatic touch panel with back light   |
|                                 | Display   | LED type  |
| Timer                           | <b>COOKING</b> Mode: Sets off-timer length  |   |
|                                 | <b>RICE COOKING</b> Mode: Sets rice cooking completion time   |   |
| Dimensions                      | Width (W) 10.2 in (259 mm)<br>Depth (D) 11.7 in (296 mm)<br>Height (H) 6.1 in (154 mm)  |   |
| Weight                          | 6.4 lb (2.9 kg)   |   |
| Cord Length                     | 2.8 ft (0.85 m)   |   |
| Recommended Operating Condition | Room temperature: 59-86°F (15-30°C)<br>Water temperature: 50-86°F (10-30°C)   |   |
| Country of Origin               | Japan   |   |

## <Enameled Cast Iron Pot>

|                  |  |
|------------------|--|
| Product Name     | VERMICULAR <b>MUSUI</b>  |
| Model Number     | PT23B-SERIES   |
| Surface Finish   | Enamel   |
| Type of Material | Cast iron  |
| Volume           | 3.9 qt (3.7 L)   |
| Dimensions       | <Caliber><br>Diameter: 9.1 in (230 mm)<br>Height: 3.9 in (100 mm)                          |
|                  | <Exterior><br>Width: 12.2 in (311 mm)<br>Depth: 9.6 in (243 mm)<br>Height: 5.0 in (127 mm) |
| Weight           | 8.8 lb (4.0 kg)  |

## <Complete Setup>

|                |  |
|----------------|--|
| Product Name   | VERMICULAR <b>MUSUI-KAMADO</b>                                     |
| Model Number   | RP23A-US   |
| Included Items | VERMICULAR <b>MUSUI</b><br>+<br>VERMICULAR <b>KAMADO</b>           |
| Accessories    | Cookbook<br>Rice Measuring Cup<br>Water Measuring Cup<br>Lid Stand |

## 10. Warranty & After Service *Be sure to read this section carefully*

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- **Warranty Coverage**

Limited warranty is extended to the owner of the product for personal household use only. This warranty is valid for original purchaser and is not transferable. You will be asked to provide a proof of purchase. If a proof of purchase is not provided, you may be responsible for the cost of repair even during the free-repair warranty period.

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- **Warranty Period**

Three (3) years from the date of purchase. In case of malfunction during the warranty period, we will repair the product in accordance with the warranty policy.

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- **Repair Beyond Expiration of Warranty Period**

Please contact VERMICULAR USA or the retail store where you purchased your product. We will repair for a fee upon request if the function of the product can be maintained through repair.

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- **Retention Period of Repair Parts**

We maintain functional parts required for repair for six years commencing on the date of final production. Functional parts for repair are those parts that are necessary to maintain the function of the product.

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- **After Service**

If you have any questions, contact VERMICULAR USA or the retailer you purchased the appliance from.

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# WARRANTY

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## **3 YEAR LIMITED WARRANTY**

- VERMICULAR USA, Inc. ( "VERMICULAR" ) warrants that for a period of three (3) years from the date of purchase, this product will be free from defects in material and workmanship. VERMICULAR at its option, will repair or replace this product found to be defective during the warranty period.
- This warranty is valid for the original retail purchaser and is not transferable. Please keep the original sales receipt. Proof of purchase is required to obtain warranty service.
- This warranty is extended to the owner of this product for personal household use only. This warranty does not apply to products used for commercial, rental or resale purposes.
- To qualify for this warranty, customer is responsible for ensuring that the operating instructions and safety precautions with regard to use, cleaning and maintenance of the product have been strictly observed and followed.
- This warranty is valid in USA only.

## **EXCLUSIONS**

- This warranty does not cover and specifically excludes breaches of the warranted elements caused by or due to factors and conditions beyond normal use, including events beyond the control of VERMICULAR, including without limitation, any of the following: negligent use or misuse of the product, mishandling of the product including drops, use on improper voltage or current, exposure to abnormal or extreme conditions, or disassembly, repair or alteration by anyone other than VERMICULAR or authorized representatives. Further, the warranty does not cover: acts of God or other force majeure events including but not limited to fire, flood, hurricanes and tornadoes.

VERMICULAR SHALL NOT BE LIABLE EITHER IN CONTRACT OR TORT FOR INDIRECT, CONSEQUENTIAL, SPECIAL OR INCIDENTAL DAMAGES OR LOST REVENUE, LOST PROFITS OR LOSS OF USE UNDER ANY THEORY OF LAW.

## **SHIPPING**

- Customer will arrange and pay for shipping and handling charges for the unit to be returned to VERMICULAR. VERMICULAR will arrange and pay for shipping and handling for the return of the unit to the customer.

## **CLAIM**

- To make a warranty claim, please contact VERMICULAR USA.
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VERMICULAR USA, Inc.  
Email: [support@vermicular.us](mailto:support@vermicular.us)  
[www.vermicular.us](http://www.vermicular.us)