



# MICOM RICE COOKER & WARMER OPERATING INSTRUCTIONS

## NS-VGC05

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# IMPORTANT SAFEGUARDS

BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED WHEN USING ELECTRICAL APPLIANCES, INCLUDING THE FOLLOWING:

- 1** Read all instructions thoroughly.
- 2** Avoid touching hot surfaces and do not close or clog the steam vent opening under any circumstances. The handles and knobs are provided for your safety and protection.
- 3** To prevent hazardous operation or electric shock, do not immerse power cord, power plug, or rice cooker (except inner cooking pan) in water or other liquids.
- 4** Close supervision is necessary when the appliance is used by or near children.
- 5** Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before adding or removing parts, and before cleaning the appliance. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
- 6** Do not use or operate the appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, unplug the appliance and return it to the nearest authorized service facility or dealer for examination, repair or adjustment.
- 7** The use of accessories or attachments not recommended by the appliance manufacturer may be hazardous or may cause malfunction.
- 8** Do not use outdoors.
- 9** Keep the power cord away from hot surfaces and do not let the cord hang over the edge of tables or counters.
- 10** Do not place the appliance on or near a heated surface such as a gas or electric stove, or in a heated oven.
- 11** Always use extreme caution when moving appliances containing hot contents or liquids.
- 12** Plug the cord into a household electrical outlet. To disconnect, turn the power control to OFF, then remove plug from wall outlet.
- 13** Do not use the appliance for other than intended or specified purposes.
- 14** To reduce the risk of electric shock, use only the supplied inner cooking pan.
- 15** The plug to the appliance should be attached first before plugging the cord into a wall outlet.

## SAVE THESE INSTRUCTIONS

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THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

This appliance is supplied with a short power cord to reduce the risk of becoming entangled in or tripping over. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance, and a 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 unintentionally.

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

# IMPORTANTES MESURES DE SÉCURITÉ

LORS DE L'UTILISATION D'APPAREILS ÉLECTRIQUES, SUIVEZ LES PRÉCAUTIONS DE BASE SUIVANTES:

- 1** Lisez bien toutes les instructions.
- 2** Ne touchez pas les surfaces qui peuvent être chaudes. Utilisez les poignées ou les boutons. N'obturez en aucun cas l'orifice d'échappement de la vapeur.
- 3** Pour éviter les chocs électriques, n'immergez jamais le cordon électrique ou la prise, ou encore l'autocuiseur à riz (à l'exception de la marmite située à l'intérieur) dans l'eau ou dans tout autre liquide.
- 4** Soyez vigilants lorsque les enfants utilisent l'appareil ou se trouvent à proximité.
- 5** Débranchez l'appareil après usage ou avant de le nettoyer. Laissez l'appareil refroidir avant d'en retirer ou d'y insérer les accessoires et avant de le nettoyer. Assurez-vous que l'appareil est sur OFF lorsque vous ne vous en servez pas, avant d'en retirer ou d'y insérer les accessoires détachables ou encore avant de le nettoyer.
- 6** N'utilisez pas l'appareil avec une prise ou un cordon électrique endommagé. Ne vous servez pas d'un appareil qui pour une raison ou une autre fonctionne mal. Emportez l'appareil chez le réparateur ou le vendeur le plus proche en vue d'un contrôle ou d'une réparation.
- 7** L'utilisation d'accessoires non recommandés par le fabricant est susceptible d'entraîner des accidents.
- 8** N'utilisez pas l'appareil à l'extérieur.
- 9** Ne laissez pas le cordon électrique pendre par-dessus le bord d'une table ou d'un comptoir et assurez-vous qu'il n'est pas en contact avec une surface chaude.
- 10** Ne placez pas l'appareil près d'une surface chaude telle qu'un brûleur à gaz allumé, une plaque électrique, un poêle ou encore dans un four en train de chauffer.
- 11** Soyez très prudent lorsque vous déplacez l'appareil contenant un liquide ou un aliment chaud.
- 12** Branchez le cordon dans une prise domestique. Avant de débrancher l'appareil, placez-le sur la position ARRÊT puis retirez la fiche de la prise murale.
- 13** N'utilisez pas l'appareil pour d'autres fonctions que celles auxquelles il est destiné.
- 14** Pour minimiser les risques de chocs électriques, n'utilisez que la marmite interne fournie avec l'appareil.
- 15** Veuillez d'abord relier le cordon d'alimentation à l'appareil avant de brancher la fiche dans une prise murale.

## CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST UNIQUEMENT À USAGE DOMESTIQUE.

L'appareil est équipé d'un cordon court afin de réduire les risques d'enchevêtrement ou de chutes sur le cordon. Des rallonges peuvent être utilisées à condition que toutes les précautions soient prises lors de leur utilisation.

Si vous vous servez d'une rallonge, sa puissance électrique indiquée devra être égale ou supérieure à celle de l'appareil; Le cordon devra être arrangé de manière à ce qu'il ne pende pas depuis le haut d'un comptoir ou d'une table où il serait à portée de main des enfants et où il occasionnerait des accidents dus à une chute ou à un enchevêtrement. L'appareil a une prise polarisée (l'une des lames est plus large que l'autre). Pour réduire les risques de chocs électriques, la prise s'insère dans un seul sens à l'intérieur d'une prise murale polarisée. Si la prise ne s'adapte pas correctement dans la prise murale, retournez-la. Si elle ne s'adapte toujours pas, contactez un électricien spécialisé. Ne cherchez en aucun cas à modifier la prise.

# IMPORTANT SAFEGUARDS

Be sure to follow the instructions.

- These WARNINGS and CAUTIONS are intended to protect you and others from personal injury and household damage. To ensure safe operation, please follow carefully.



**WARNINGS** Indicates risk of serious injury. ※1



**CAUTIONS** Indicates risk of injury or property damage if mishandled. ※2 ※3

※1 Serious injury includes loss of eyesight, burns (high and low temperature), electric shock, bone fractures, toxic reactions as well as other injuries severe enough to require medical care or extended hospitalization.

※2 Injury indicates physical damage, burns or electric shock not severe enough to require medical care or extended hospitalization.



CAUTIONS



Indicates a warning or caution. A specific caution is indicated inside or near the triangle by sentences or illustrations.



PROHIBITED



Indicates a prohibited operation. A specific prohibited operation is indicated inside or near the circle by sentences or illustrations.



INSTRUCTIONS



Indicates a requirement or instruction that must be followed. A specific instruction is indicated inside or near the circle by sentences or illustrations.

※3 Property damage indicates material damage towards a home, furniture, or pets and animals.



## WARNINGS



**Do not modify the Rice Cooker. Only a repair technician may disassemble or repair this unit.**

Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to Zojirushi Customer Service.



**Do not plug or unplug the Power Plug if your hands are wet.**

Doing so may cause electric shock or injury.



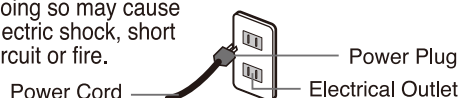
**Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.**

Children are at risk of burns, electric shock or injury.



**Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.**

Doing so may cause electric shock, short circuit or fire.



**Do not open the Outer Lid or move the Rice Cooker during cooking.**

Doing so may cause burns.



**Do not use a power source other than 120V AC.**

Use of any other power supply voltage may cause fire or electric shock.



**Insert the Power Plug completely and securely into the electrical outlet.**

A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.



**Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker.**

Doing so may cause short circuit or electric shock.



**Do not touch the Steam Vent.**

Doing so may cause burns or scalding. Take special precautions with children and infants.

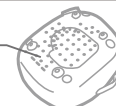


**Do not put any metal objects such as pins or wires into the holes located at the bottom of the Rice Cooker.**

Doing so may cause electric shock or malfunction, resulting in injury.

Bottom view of the product

Holes or crevices



**Do not damage the Power Cord. Do not bend, pull, twist, fold, or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects.**

A damaged Power Cord can cause fire or electric shock.



**Use only an electrical outlet rated at 15 amperes minimum, and do not plug other devices into the same outlet.**

Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.



**If the blades or surface of the Power Plug become soiled, wipe them clean.**

A dirty Power Plug may cause fire.



## ⚠ CAUTIONS



**Do not touch hot surfaces during or immediately after use. Be careful of steam when opening the Outer Lid. Be careful not to touch the Inner Cooking Pan when loosening rice.**

Touching hot surfaces may cause burns.

Be especially careful with metal parts such as the Inner Lid Set and the Inner Cooking Pan.



**Do not touch the Open Button when moving the Rice Cooker.**

Doing so may cause the Outer Lid to open, resulting in injury or burns.

Open Button



**Do not use cookware other than the provided Inner Cooking Pan and never place other objects inside it while cooking.**

May cause the Inner Cooking Pan to overheat or the Rice Cooker to malfunction.



**Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.**

Doing so may cause fire.



**Do not use other Power Cords than the one provided. Do not use the Power Cord for other appliances.**

This may cause malfunction or fire.



**Unplug the Power Plug from the outlet when the Rice Cooker is not in use.**

Leaving the Power Plug in an outlet may cause the insulation to become damaged, resulting in electric shock, short circuit or fire.



**Do not use the Rice Cooker where it may come into contact with water or near heat sources.**

May cause electric shock, short circuit, and can damage the Rice Cooker.



**Do not use the Rice Cooker near walls, furniture or beneath shelving.**

Steam or heat may damage, discolor or deform walls, furniture or shelving.



**Please allow the Rice Cooker to cool down before cleaning.**

The Inner Lid and the Inner Cooking Pan may cause burns when hot.



**Always unplug the Rice Cooker by holding the Power Plug, not by pulling the Power Cord.**

Pulling the Power Cord to unplug the Rice Cooker may cause electric shock, short circuit or fire.



**Insert the Plug into the Main Body securely.**

Otherwise it may cause electric shock, short circuit, smoke or fire.



**If the Power Cord is damaged, it must be replaced by an appropriate cord or assembly made available by the manufacturer or its service agent.**

## IMPORTANT

■ **Do not cover the Steam Vent with a cloth or other objects.**

Doing so may cause deformation and/or discoloration.

■ **Do not place any objects inside the Inner Cooking Pan that may cause damage.**

A damaged Inner Cooking Pan may not cook rice properly.

■ **Do not use the Rice Cooker where its steam may come into contact with other electrical appliances.**

The steam may cause fire, malfunction, discoloration or deformation to other electrical appliances.

■ **Do not operate the Rice Cooker if rice or other matter is stuck to the Heating Plate or the outside surface of the Inner Cooking Pan.**

May cause irregular operation or imperfect cooking.

■ **Do not use the Rice Cooker for other than cooking rice or baking cakes as described in this operating instructions.**

The Steam Vent may become clogged.

# PARTS NAMES AND FUNCTIONS

## MAIN BODY

### Steam Vent

- Steam arising from the vent is very hot while rice is cooking. Please exercise care.

### Open Button

Press the Open Button to open the Outer Lid.

### Outer Lid

### Handle

Use the Handle for carrying.

### Plug Receptacles

### Power Plug

Plug to the Main Body

### Twist Tie

Power Cord

- Please remove the twist tie holding the Power Cord before use.
- Do not use the Power Cord bundled up. Doing so may cause the Power Cord to become excessively hot, resulting in malfunction.

### Inner Lid Set

### Steam Vent

### Inner Cooking Pan

### Center Sensor

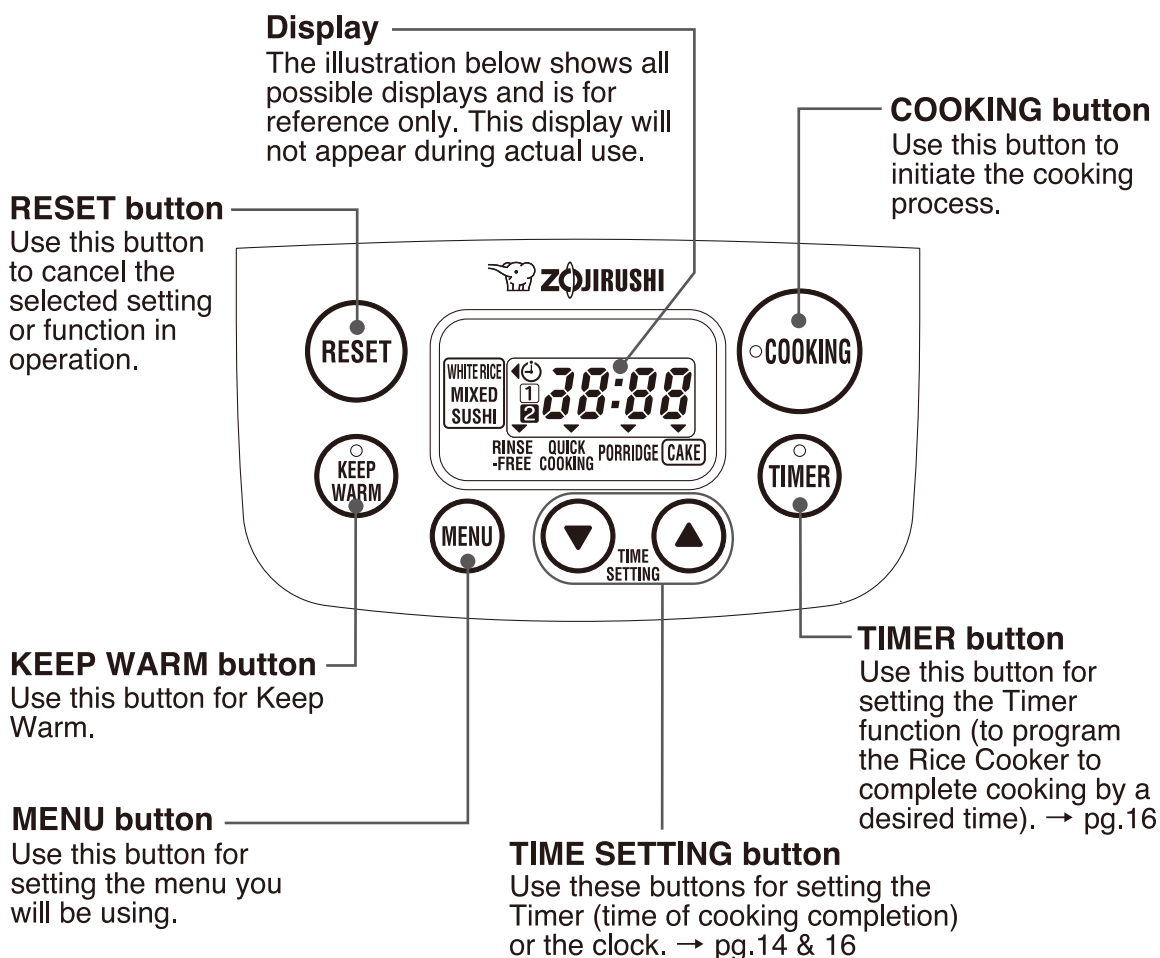
### Heating Plate

- Please remove the protective sheet placed between the Heating Plate and the Inner Cooking Pan before initial use.

# PARTS NAMES AND FUNCTIONS

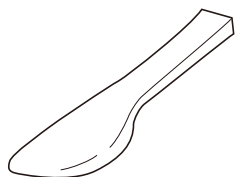
## CONTROL PANEL

- Press buttons down firmly.
- The raised dot and dash (●, —) in the center of the COOKING and RESET buttons and the Sound Signals are provided for individuals with visual impairment.



## ACCESSORIES

Spatula



Measuring Cup

For White Rice

For Rinse-Free Rice  
(Green Cup)



(6.1 oz.)

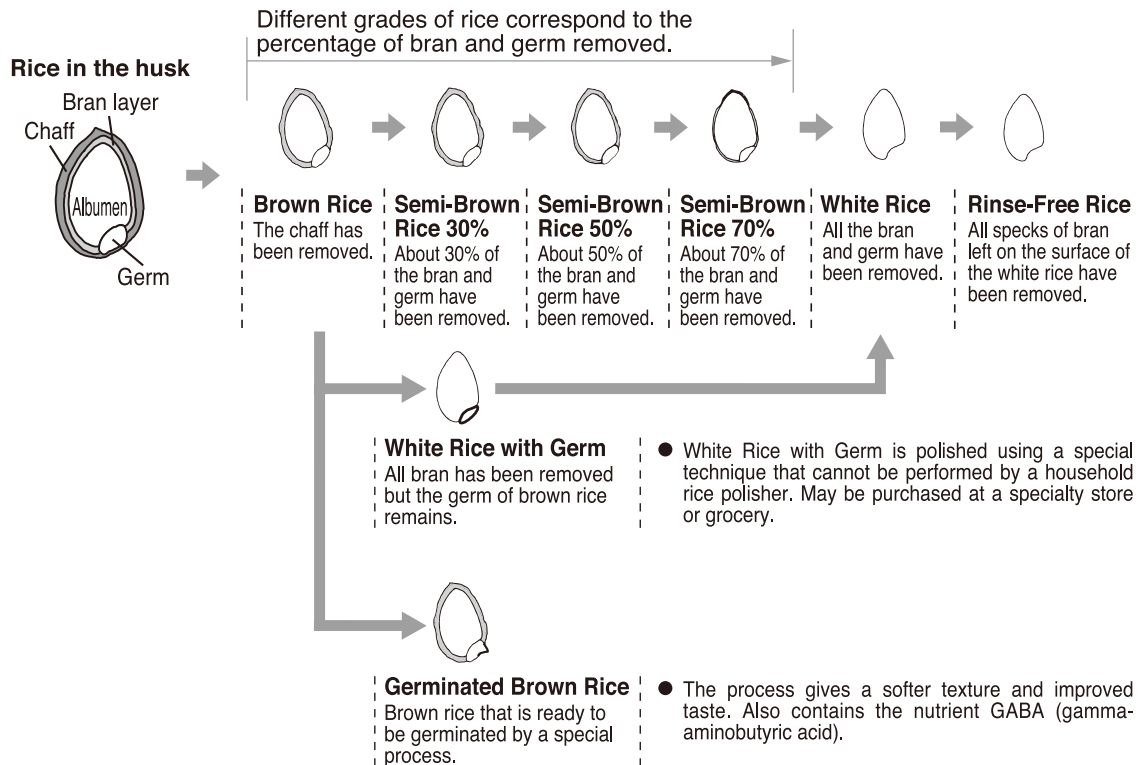


(5.8 oz.)

# EXPLANATION OF RICE

## TYPES OF RICE

- Names and types of rice varies according to how the grain has been polished and/or processed.



# TIPS TO COOKING GREAT-TASTING RICE (PREPARATION & KEEP WARM)

## HOW TO COOK GREAT-TASTING RICE

### Measure rice accurately

Be sure to use the Measuring Cup provided, as other measuring cups may differ. Level the rice off at the top of the cup to maintain accuracy.

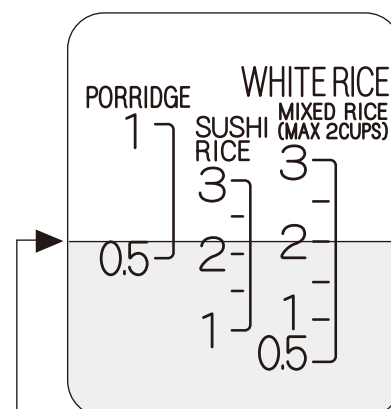
### Rinse rice quickly

The first rinse should be done quickly, swishing and stirring the rice by hand with plenty of water. Drain the water immediately afterwards. Then rinse the rice 4-5 times with fresh water to clean out the bran.

### Adjust the amount of water accordingly

Type of Rice	Water Adjustment
Softer rice White rice with germ	Normal scale level
New crop	Reduce water slightly from the normal level
Old crop Harder rice	Add a little water to the normal level

e.g.: When Cooking 2 Cups of White Rice or Rinse-Free Rice



Add water to water level 2 for WHITE RICE.

### Do not use strong alkaline ionic water

Rice cooked with strong alkaline ionic water may appear yellow or become too glutinous.

### Stir and loosen rice immediately after cooking has completed

Excessive moisture is released, resulting in rice that is perfectly cooked with a fluffy texture.

## HOW TO USE THE KEEP WARM MODE

When keeping rice in the Inner Cooking Pan for later consumption, use the Keep Warm mode. Otherwise, the rice may develop a foul odor or spoil.

### Do not use the Keep Warm mode for the following:

- Adding rice.
- Reheating cold rice.
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice or sweet rice).
- Keeping food other than rice warm such as croquette or miso soup.
- Keeping rice warm for more than 12 hours.
- Keeping rice warm when the Spatula has been left inside the Rice Cooker.
- Leaving the Rice Cooker unplugged or Keep Warm mode cancelled while still having rice in the Inner Cooking Pan.

When keeping a small amount of rice warm, gather the rice toward the center of the Inner Cooking Pan to prevent drying.



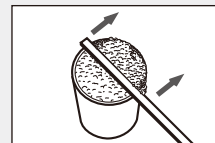
# HOW TO COOK RICE

## BASIC COOKING STEPS

# 1

### Measure the rice with the provided Measuring Cup.

One leveled cup of rice in the provided Measuring Cup is approx. 6.1oz. Long Grain Rice tends to expand more when cooked, compared to Short Grain Rice. Depending on the type of Long Grain Rice you cook, the volume may exceed the cooking capacity of the Inner Cooking Pan. In this case, please limit the amount (of raw rice) to 2 cups.



# 2

### Rinse the rice and adjust the amount of water.

Place the Inner Cooking Pan on a flat surface. Add water to the water level according to the menu setting you have chosen (see pg. 13 "TIPS TO COOKING GREAT-TASTING RICE BY MENUS"). For an accurate measurement, level the surface of the rice.

- The rice may be cooked immediately after rinsing, as soaking is not required. Soaking the rice will soften the texture of the rice.



# 3

### Place the Inner Cooking Pan into the Main Body, close the Outer Lid, and plug in the Power Cord.

Always take precautions to wipe the outer surface of the Inner Cooking Pan clean, especially of moisture, before placing it securely into the Main Body. Be sure the Inner Lid Set is attached before closing.

- 1) Insert the Power Cord into the Main Body securely.
- 2) Insert the Power Plug into an electrical outlet.

# 4

### Select the desired Menu setting by pressing the **MENU** button.

Each press of the button changes the position of the "▼." Press the button to your desired menu setting.

- Press and hold the button to quickly cycle through the selections. (It will stop when it reaches WHITE RICE/MIXED/SUSHI.)
- Menu settings such as WHITE RICE/MIXED/SUSHI and RINSE-FREE will remain selected until you change the setting.
- QUICK COOKING setting: Choose this setting when you need to cook white rice in a hurry. Please note that the rice texture may be slightly harder.



# 5

### Press the **COOKING** button.

The COOKING light will turn on and the melody/beep to start cooking will sound. When the Rice Cooker reaches the steaming process, the Display shows the remaining time till completion.

Turns on



The remaining time till completion in minutes.





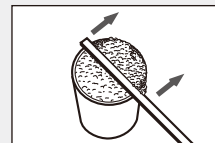
# HOW TO COOK RICE

## BASIC COOKING STEPS

# 1

### Measure the rice with the provided Measuring Cup.

One leveled cup of rice in the provided Measuring Cup is approx. 6.1oz. Long Grain Rice tends to expand more when cooked, compared to Short Grain Rice. Depending on the type of Long Grain Rice you cook, the volume may exceed the cooking capacity of the Inner Cooking Pan. In this case, please limit the amount (of raw rice) to 2 cups.



# 2

### Rinse the rice and adjust the amount of water.

Place the Inner Cooking Pan on a flat surface. Add water to the water level according to the menu setting you have chosen (see pg. 13 "TIPS TO COOKING GREAT-TASTING RICE BY MENUS"). For an accurate measurement, level the surface of the rice.

- The rice may be cooked immediately after rinsing, as soaking is not required. Soaking the rice will soften the texture of the rice.



# 3

### Place the Inner Cooking Pan into the Main Body, close the Outer Lid, and plug in the Power Cord.

Always take precautions to wipe the outer surface of the Inner Cooking Pan clean, especially of moisture, before placing it securely into the Main Body. Be sure the Inner Lid Set is attached before closing.

- 1) Insert the Power Cord into the Main Body securely.
- 2) Insert the Power Plug into an electrical outlet.

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- Press and hold the button to quickly cycle through the selections. (It will stop when it reaches WHITE RICE/MIXED/SUSHI.)
- Menu settings such as WHITE RICE/MIXED/SUSHI and RINSE-FREE will remain selected until you change the setting.
- QUICK COOKING setting: Choose this setting when you need to cook white rice in a hurry. Please note that the rice texture may be slightly harder.



# 5

### Press the **COOKING** button.

The COOKING light will turn on and the melody/beep to start cooking will sound. When the Rice Cooker reaches the steaming process, the Display shows the remaining time till completion.

Turns on



The remaining time till completion in minutes.



# 6

## When the melody or beep to indicate the cooking completion sounds, stir and loosen the rice immediately to give the rice a deliciously fluffy texture.

The Rice Cooker automatically switches to the Keep Warm mode after cooking has completed and the KEEP WARM light turns on. The Display will show the elapsed Keep Warm time in hour(s). Stir the rice and loosen it immediately to release excessive moisture for fluffy rice.



Light turns on

Elapsed time of the Keep Warm mode.

0h

- When keeping rice in the Rice Cooker, be sure to use the Keep Warm mode; otherwise the rice may produce an odor. → Please see pg. 9 "HOW TO USE THE KEEP WARM MODE"
- To see the current time display during the Keep Warm mode, press the or button. Then press the or button to return to the Keep Warm display mode. Please note that this display will not automatically return to the Keep Warm display mode and must be done manually. Displays can only be changed during the Keep Warm mode.
- If you cancel the Keep Warm mode and press the KEEP WARM button again, the Display shows 0h.
- The sound setting can also be changed (see pg. 14 "SOUND SIGNALS & HOW TO CHANGE THEM" for details).

# 7

## After use, press the button, then unplug the Power Cord.

- Do not hold the Power Plug if your hands are wet. (Doing so may cause short circuit or electric shock.)

### Estimated cooking time from start to completion:

	Length of Cooking Time
White Rice	approx. 45—55 minutes
Mixed Rice	approx. 45—55 minutes
Sushi Rice	approx. 45—55 minutes
Rinse-Free Rice	approx. 45—55 minutes
Quick Cooking	approx. 32—43 minutes
Porridge	approx. 50 minutes—1 hour 20 minutes

• The above table is based on the testing conditions of 120 volts, a room temperature of 68°F, and water at a starting temperature of 64.4°F.

• The above lengths of time are counted from Cooking till the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, and the amount of water used.

### Please Follow:

- Do not open the Outer Lid during cooking to prevent imperfect cooking results.
- When cooking more than one pot of rice consecutively, allow the Main Body and the Outer Lid to cool down to body temperature; otherwise it will not cook well.
- To prevent breakdown, do not press the COOKING button when the Inner Cooking Pan is empty.
- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.

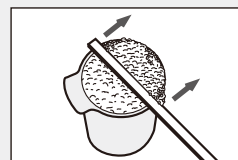
# HOW TO COOK RICE (cont.)

## HOW TO COOK RINSE-FREE RICE

**1**

**Measure the rinse-free rice with the provided green Rinse-Free Measuring Cup.**

One leveled cup of rinse-free rice in the provided green Measuring Cup (for rinse-free rice) is approx. 5.8 oz.



**2**

**Add enough water to cover the rice and gently stir 2-3 times to separate the grains, and then adjust the amount of water.**

Place the Inner Cooking Pan on a flat surface. Add water to the water level according to the menu setting you have chosen (see pg. 13 "TIPS TO COOKING GREAT-TASTING RICE BY MENUS"). For an accurate measurement, level the surface of the rice.

- Depending on the rice polishing method, starch may be left on the surface of the rice. If the water becomes cloudy, change the water and rinse once or twice to prevent scorching, boiling over or imperfect cooking.
- When cooking rice with seasonings, mix well from the bottom of the Inner Cooking Pan.
- The rice may be cooked immediately after rinsing, as soaking is not required. Soaking the rice will soften the texture of the rice.



**3**

**Select the RINSE-FREE menu by pressing the  button.**



**4**

**Press the  button.**

## TIPS TO COOKING GREAT-TASTING RICE BY MENUS

When cooking Rinse-Free rice, use the same water level for WHITE RICE. See pg.12 "HOW TO COOK RINSE-FREE RICE."

●Measure the rice accurately with the provided Measuring Cups.

White rice, germinated brown rice → Use the Measuring Cup for white rice.

Rinse-free rice → Use the green Measuring Cup for rinse-free rice.

MIXED RICE:	
Rice:	Limit the amount of rice to be cooked to less than 2 cups; otherwise it may not cook well.
Water Level:	Use the water level for <b>WHITE RICE</b> .
Menu Selection:	Select the <b>WHITE RICE/MIXED/SUSHI</b> menu setting. Select the <b>RINSE-FREE</b> menu setting when using rinse-free rice.
Ingredients:	The recommended amount of ingredients should be about 30-50% of the rice volume (weight). Excessive amount of rice may not cook properly. (1 cup of rice weighs about 5.3oz.) Chop ingredients into small pieces and place on top of the rice (do not mix into the rice).
Remarks:	Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. If the seasonings are added directly to the rice or if not mixed properly, scorching or imperfect cooking may occur.

RICE MIXED WITH BARLEY※:	
Water Level:	Slightly above the water level for <b>WHITE RICE</b> .
Menu Selection:	Select the <b>WHITE RICE/MIXED/SUSHI</b> menu setting. Select the <b>RINSE-FREE</b> menu setting when using rinse-free rice.
Remarks:	The amount of barley mixed into the rice should be less than 20% of the total volume; otherwise it may not cook properly. e.g.: To cook 1 cup of rice mixed with barley, use 0.8 cup of white rice and 0.2 cup of barley.

QUICK COOKING※:	
Water Level:	Use the water level for <b>WHITE RICE</b> .
Menu Selection:	Select the <b>QUICK COOKING</b> menu setting.
Remarks:	Choose this setting when you need to cook white rice in a hurry. Please note that the rice texture may be slightly harder.

SUSHI RICE※:	
Rice:	Use white rice or rinse-free rice.
Water Level:	Use the water level for <b>SUSHI RICE</b> .
Menu Selection:	Select the <b>WHITE RICE/MIXED/SUSHI</b> menu setting. Select the <b>RINSE-FREE</b> menu setting when using rinse-free rice.

PORRIDGE:	
Rice:	Semi-brown rice (30%, 50%, and 70%) or brown rice cannot be used to make porridge.
Water Level:	Use the water level for <b>PORRIDGE</b> .
Menu Selection:	Select the <b>PORRIDGE</b> menu setting. Select the <b>PORRIDGE</b> menu setting even when using rinse-free rice.
Ingredients:	The appropriate amount of ingredients should be about 30-50% of the rice volume (weight). Chop ingredients into small pieces and place on top of rice without mixing them into the rice. Ingredients that do not cook easily should not be used in large amounts. Boil green leaf vegetables separately and add them after the rice porridge has finished cooking.

GERMINATED BROWN RICE:	
Rice:	Limit the amount of rice to be cooked to 0.5-2 cups. Use germinated brown rice only or mix it with white rice when cooking.
Water Level:	Use the water level for <b>WHITE RICE</b> .
Menu Selection:	Select the <b>WHITE RICE/MIXED/SUSHI</b> menu setting.
Remarks:	Your cooking results may vary and may not always be satisfactory. Certain types of germinated brown rice may cause the Rice Cooker to boil over. Do not use the Timer function when cooking germinated brown rice or soak in water for more than 30 minutes as it will absorb too much water. When cooking germinated brown rice made by a germinated brown rice maker, contact the manufacturer of the maker directly for ideal cooking methods.

※Long Grain Rice tends to expand more when cooked, compared to Short Grain Rice. Depending on the type of Long Grain Rice you cook, the volume may exceed the cooking capacity of the Inner Cooking Pan. In this case, please limit the amount (of raw rice) to 2 cups.

## HOW TO SET THE CLOCK

It is important to set the clock first before cooking rice with the Timer. Although the clock is set before shipment from the factory, certain conditions may cause it to display an inaccurate time. If the clock is inaccurate, set the correct time as shown below.



- The clock cannot be adjusted during Cooking, Keep Warm and Timer Cooking settings.

**e.g.: If the current time is 15:01 but displays 14:58.**

### 1 Set the Inner Cooking Pan and plug in the Power Cord.

→ pg.10 "step 3 of BASIC COOKING STEPS."

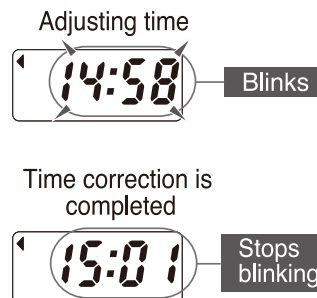
### 2 Press the button to initiate the Time Setting and adjust the clock to the current time. The time display will start to blink.

-  button: Each press advances the time in 1-minute increments.
-  button: Each press moves the clock in reverse by 1 minute.

- Press and hold either button to quickly adjust in 10-minute increments.

### 3 The time display will stop blinking after 3 seconds, indicating the Time Setting is completed.

If the time display still does not show the current time, repeat Step 2 to readjust the time.



## SOUND SIGNALS & HOW TO CHANGE THEM

This product is equipped with a Sound Signal function, which will inform you when the Rice Cooker begins cooking, when the Timer is set, and when cooking has completed. **You can choose the Sound Signals from the following.**

### Types of Sound Signals:

Types of Sound Signals and their meanings	Melody: The default setting at the time of purchase.	Beep: Choose this setting if you wish to change from a Melody.	Silent: Choose this setting if you wish to disable the Sound Signal when cooking has completed.
<b>Indication</b>			
Cooking has Begun:	"Twinkle, Twinkle, Little Star"	a beep	
Timer is Set:	"Twinkle, Twinkle, Little Star"	a beep	
Cooking has Completed:	"Amaryllis"	beeps 5 times	no sound

### HOW TO CHANGE THE SOUND SIGNAL:

#### 1 Set the Inner Cooking Pan and plug in the Power Plug.

→ pg.10 "step 3 of BASIC COOKING STEPS."

#### 2 Hold the button for more than 3 seconds.

#### 3 The setting is completed when the desired Sound Signal is heard.

- You cannot change the Sound Signal during Cooking or Keep Warm.
- If you find it difficult to change/select the Sound Signal, please start over from Step 1.

### WHEN CHANGING THE SOUND SIGNAL:

- Each time the TIMER button is held for more than 3 seconds, the Sound Signal will change.

**Melody:**  
It will play "Amaryllis" when the sound setting is completed.

**Beep:**  
It will beep 3 times when the sound setting is completed.

**Silent:**  
It will beep 1 time when the sound setting is completed.

- The selected Sound Signal is stored and will remain even if the Rice Cooker is unplugged.

# HOW TO BAKE CAKE

● See pg. 18 & 19 for details on ingredients and directions.

## 1 Grease the inside of the Inner Cooking Pan lightly and evenly with butter.

- The cake may become difficult to remove if the Inner Cooking Pan is not greased evenly.



## 2 Prepare the batter for cake.

- Do not add baking powder or baking soda as it may cause the cake to rise too high and cause malfunction.
- The maximum capacity of all purpose flour is 2.1 oz.

## 3 Pour the cake batter into the Inner Cooking Pan from Step 1, level the surface and release excess air.

- Hit the bottom of the Inner Cooking Pan with the palm of your hand several times to release the air bubbles in the batter. Do not hit the Inner Cooking Pan with hard objects or drop it onto the kitchen counter, as this may deform the Inner Cooking Pan and cause uneven baking.

## 4 Place the Inner Cooking Pan into the Main Body, close the Outer Lid and choose the CAKE menu setting by pressing the button.

- When the CAKE menu setting is selected, the standard cooking time will appear on the Display. The cooking time may be adjusted by pressing the  or  buttons for the Time Setting.



Standard Cooking Time	Possible Cooking Time
45 minutes	1-80 minutes

## 5 Press the button.

Turns on

The  light turns on and the melody/beep to start cooking will sound.

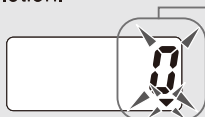
The Display shows the remaining time till cooking completion.

- To check the current time while baking, press the  or  for the Time Setting.

## 6 When the melody or beep to indicate the cooking completion sounds, press the button and remove the cake from the Inner Cooking Pan.

- Remove the cake from the Inner Cooking Pan immediately after cooking completion. Otherwise the cake may become difficult to remove.
- Be sure to press the RESET button upon cooking completion. Otherwise you will hear a beep every 30 minutes as a reminder to remove the cake.
- If the cake needs more baking, restart the process from Step 4 to bake a little longer.
- If you are concerned about the smell of cake left inside the Inner Cooking Pan, see pg. 21 "CLEANING AND MAINTENANCE: IF THERE IS AN ODOR INSIDE THE RICE COOKER" to remove the smell.
- Be careful when removing the cake as the interior of the Rice Cooker and the Inner Cooking Pan are hot upon cooking completion.

Within 30 minutes of cooking completion



Blinks

After 30 minutes of cooking completion



Blinks



# USING THE TIMER

- This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in "Timer 1 1" and "Timer 2 2."

**e.g.: When you want your rice to complete cooking at 7:30.**

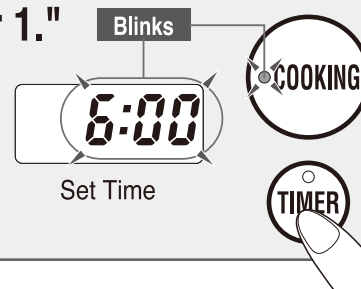
- Be sure to check if the current time is correct before setting the Timer function.  
→ pg.14

## 1

Press the **TIMER** button to select "Timer 1."

The Display shows the preset time of 6:00 and the displayed time and the COOKING light will blink.

- Press the button again and "Timer 2" preset at "18:00" will appear.



## 2

Press the **MENU** button to select the desired Menu.

- The Timer function is not available in the QUICK COOKING and CAKE menu setting.

## 3

Press the **▲** or **▼** button to set a specific time to finish cooking.

- ▲ button: Each press advances the time in 10-minute increments.
- ▼ button: Each press reverses the time in 10-minute increments.

- Press and hold the button to quickly forward the time in 10-minute increments.

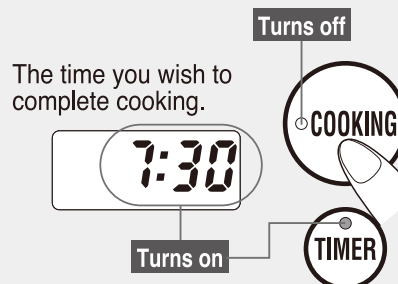


## 4

Press the **COOKING** button.

The COOKING light will turn off and the set time of 7:30 will be displayed and the TIMER light will turn on with a melody/beep sound.

- The COOKING button must be pressed to set the TIMER.



### NOTE:

- To cancel the Timer setting, press the RESET button.
- To check the current time while in the Timer mode, press the **▲** or **▼** button for the time setting.
- Do not use the Timer function if you are adding ingredients and/or seasonings to the rice. Ingredients may spoil or seasonings may settle to the bottom of the Inner Cooking Pan and your results may not be satisfactory.


# USING THE TIMER

## To use the stored Timer settings

- Once the Timer is set, the settings are stored in "Timer 1 1" or "Timer 2 2." You do not need to set the time again when using the same settings.

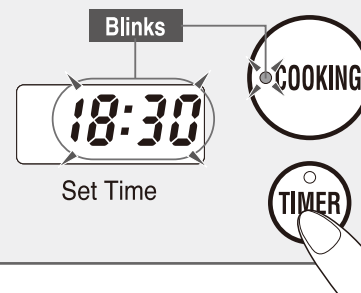
e.g. : When the Timer is preset at 7:30 for "Timer 1" and 18:30 for "Timer 2."

# 1

Press the  button to select either "Timer 1" or "Timer 2."

The Display shows that Timer 1 is set for 7:30 in the Timer menu, along with the actual time, and the COOKING light will begin to blink.

- Press the button again and the "Timer 2" presetting of "18:30" will appear.



# 2

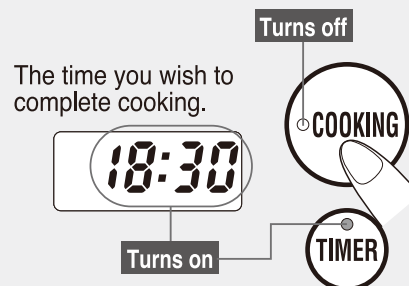
Press the  button to select the desired Menu setting.

# 3

Press the  button.

- The TIMER setting is activated.

e.g.: The illustration on the right shows that "Timer 2" is set at 18:30.



## Suggested lengths for the Timer setting:

Menu Selections	Timer Settings
White Rice/Sushi Rice	55 minutes—13 hours
Rinse-Free Rice	55 minutes—13 hours
Porridge	1 hour 20 minutes—13 hours

## NOTE:

- The rice may be softer in texture when cooking with the Timer function.
- The remaining time till cooking completion will not be displayed when the Timer is set.
- If the Timer is set for less than the above-suggested settings, a beep will sound and the rice will start cooking immediately.
- Be sure to set the Timer for less than 13 hours (less than 8 hours for rinse-free rice), especially during summer, to prevent the soaked rice from spoiling due to the higher room temperature.
- Do not use the Timer when cooking Germinated Brown Rice as it tends to absorb too much water and your results may not be satisfactory.

# RECIPES

Measure the rice with the provided Measuring Cups.

White rice, brown and germinated brown rice → Use the Measuring Cup for white rice. (1 Cup = approx. 6.1 oz.)

Rinse-free rice → Use the Measuring Cup for rinse-free rice. (1 Cup = approx. 5.8 oz.)

The measurements used in these Recipes: ● 1 Tablespoon = 0.5 oz. ● 1 teaspoon = 0.2 oz.

## HAND-ROLLED SUSHI

Menu Selection : Select the **WHITE RICE/MIXED/SUSHI**



### Ingredients (2~3 servings)

2 cups Rice	<i>Natto</i> (fermented soy bean) and green onions
Mixed vinegar	Avocado and ham
2-2/3 Tbsp. Vinegar	Bacon and asparagus
2 tsp. Sugar	Salmon roe, sea eel and rolled egg
1 tsp. Salt	Carrots, cucumbers and celery
Suggested Toppings	Seaweed, <i>wasabi</i> (horse radish), soy sauce and pickled red ginger to taste
Sashimi (tuna, squid, prawns, etc.)	
Pickles (e.g. pickled radish)	

## SPONGE CAKE

Menu Selection : Select the **CAKE** menu setting.



### Ingredients

1/2 cup\* (2.1 oz.) All purpose flour (sifted)  
 2 Eggs (separate egg yolk from white)  
 1/4 cup\* Sugar  
 Vanilla extract to taste  
**A)**  
 1/2 Tbsp. Milk  
 0.4 oz. Butter  
 Fresh cream, fruits (for decoration) as you like  
 Butter (for greasing the Inner Cooking Pan) to taste  
 \*Please use a standard measuring cup, not the provided Measuring Cup.

## CHEESE CAKE

Menu Selection : Select the **CAKE** menu setting.



### Ingredients

3.5 oz. Cream cheese  
 3 Tbsp. Sugar  
 1-1/2 Tbsp. Sugar (for beating egg whites)  
 1-1/2 Eggs (separate egg yolk from white)  
 2 Tbsp. All purpose flour (sifted)  
 1-1/2 Tbsp. Fresh cream  
 2 tsp. Lemon juice  
 Vanilla extract to taste  
 0.4 oz. Butter, melted  
 Fresh cream, fruits (for decoration) as you like  
 Butter (for greasing the Inner Cooking Pan) to taste

menu setting. Select the **RINSE-FREE** menu setting when using rinse-free rice.

#### How to cook

- 1 Rinse rice well and fill the Inner Cooking Pan with water to water level 2 for SUSHI RICE.
  - 2 Press the MENU button, select WHITE RICE/ MIXED/SUSHI or RINSE-FREE and press the COOKING button to start cooking.
  - 3 When the Rice Cooker switches to the Keep Warm mode, place the rice into a wooden container (wiped with a clean wet cloth). Pour the mixed vinegar over the rice and mix thoroughly while cooling it with a fan.
- Hand-rolled sushi is simple and quick, wrapping your favorite Sashimi, ingredients and sushi rice with *Nori* (seaweed). You can also use a green leaf to wrap your hand-roll sushi.

### Cooking Time Setting: 45 minutes.

#### How to cook

- 1 Grease the inside of the Inner Cooking Pan lightly and evenly with butter.
  - 2 Add **A** in a small bowl and float the small bowl in a larger bowl containing hot water to melt the butter.
  - 3 Beat egg whites until foamy. Gradually add sugar until whites begin to hold their shape.
  - 4 Add yolks and vanilla extract to Step 3 and beat until thick.
  - 5 Add sifted all purpose flour to Step 4. Mix with rubber spatula until smooth and well blended. Gently fold in **A** from Step 2 without over-mixing.
  - 6 Pour the batter from Step 5 into the Inner Cooking Pan and hit the bottom of the Inner Cooking Pan with the palm of your hand several times to release the air bubbles in the batter. Place the Inner Cooking Pan into the Main Body and close the Outer Lid.
  - 7 Press the MENU button and choose the CAKE menu setting. Set the cooking time to 45 minutes and press the COOKING button.
  - 8 When baking completes, remove the cake onto a plate by turning the Inner Cooking Pan upside down, and allow it to cool.
  - 9 Frost the cake with whipped cream and garnish with desired fruit.
- \*Flavor variations: Sift cocoa powder with all purpose flour to make a chocolate cake, or green tea powder to make green tea cake. (Add 2 tsp.)

### Cooking Time Setting: 70 minutes.

#### How to cook

- 1 Grease the inside of the Inner Cooking Pan lightly and evenly with butter.
  - 2 Soften cream cheese at room temperature or put in microwave oven for 30 seconds.
  - 3 Place cream cheese from Step 2 in a bowl and mix with wooden spatula until it becomes smooth. Add sugar and blend.
  - 4 Add yolks to Step 3. Blend in sifted all purpose flour, fresh cream, lemon juice, vanilla extract and melted butter.
  - 5 In a separate bowl, beat egg whites until foamy. Gradually add sugar until whites begin to hold their shape.
  - 6 Gently fold in meringue from Step 5 to Step 4 with a rubber spatula without over-mixing.
  - 7 Pour the batter from Step 6 into the Inner Cooking Pan and hit the bottom of the Inner Cooking Pan with the palm of your hand several times to release the air bubbles in the batter. Place the Inner Cooking Pan into the Main Body and close the Outer Lid.
  - 8 Press the MENU button and select the CAKE menu setting. Set the cooking time to 70 minutes and press the COOKING button.
  - 9 When baking completes, remove the cake onto a plate by turning the Inner Cooking Pan upside down, and allow it to cool. (Be careful handling the cake as freshly baked cakes are fragile and can easily break.)
  - 10 Chill cake in refrigerator. Decorate with whipped cream and garnish with fruits.
- \*Flavor variations: Soak raisins in rum to soften, lightly coat with flour and add after Step 6. (Add 2 Tbsp. of raisins.)

# CLEANING AND MAINTENANCE

**Any other servicing should be performed by an authorized service representative.**

- Be sure to unplug the Power Cord and allow the Main Body and the Inner Cooking Pan to cool down.
- Do not use a thinner, benzene, abrasive cleaners and brushes (nylon/metal), bleach or anything that may damage the surface of the Rice Cooker.

## HOW TO CLEAN THE EXTERIOR

### Main Body

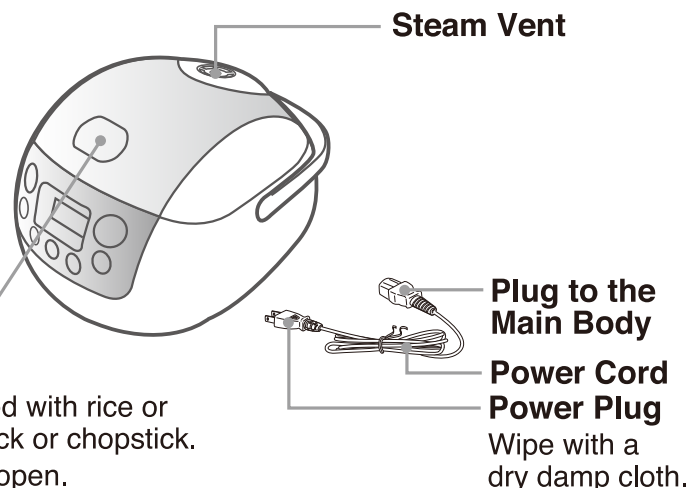
Soak a cloth in mild detergent, wring out all excess moisture, and wipe clean. Use a dry soft cloth to wipe the control button area.

- If using a cloth that is chemically treated, use sparingly to avoid transferring the chemical smell and do not scrub the Rice Cooker forcefully.

### Open Button

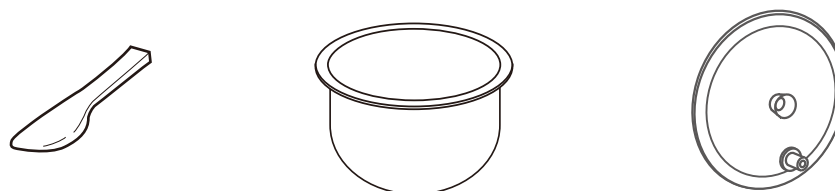
If the Open Button becomes clogged with rice or other matter, remove with a toothpick or chopstick.

- Otherwise the Outer Lid may not open.



## HOW TO CLEAN THE SPATULA, INNER COOKING PAN, AND INNER LID SET

**Wash with a soft sponge.** To wash thoroughly, use a mild kitchen detergent.



**NOTE:** The nonstick coating can peel off if damaged. Please take special care to prevent damaging it and follow these precautions:

- Do not place spoons or bowls inside the Inner Cooking Pan.
- Do not use an abrasive cleaner or brush when cleaning it.
- Do not pour vinegar in the Inner Cooking Pan.
- Clean the Inner Cooking Pan immediately after using any seasonings.

### REMARKS:

#### The nonstick coating may wear out with use.

The nonstick coating may eventually discolor or peel off. This will not affect its Cooking or Keep Warm performances or sanitary properties, and is harmless to your health. If concerned with the peeling of the nonstick coating, please replace the Inner Cooking Pan by purchasing a new one.



# CLEANING AND MAINTENANCE / REPLACEMENT PARTS

## HOW TO CLEAN THE INTERIOR

### Inner Lid Set (See pg.20)

- Be sure to clean the Inner Lid Set after every use; otherwise, the lid may rust or become discolored.

### Inside of the Main Body (interior)

Wipe it with a well-wrung cloth.

### Heating Plate

Wipe with a well-wrung cloth. If rice or any objects become stuck to the Heating Plate, lightly polish them off with a sand paper of about No.320 after dipping in water.

If the Center Sensor becomes clogged with rice or other matter, remove with a bamboo stick or chopsticks.

### Center Sensor

### Outer Lid and Steam Vent

Hold the Outer Lid securely and wipe with a well-wrung cloth.

Remove any rice or residue on the inside of the Outer Lid.

### Wipe any dew collected at this area.

- Wipe any dew collected in this area after every use. Forgetting to do so may cause overflow or odors.
- Dew may collect immediately after cooking or during keep warm depending on room temperature and other factors. Please wipe any dew that collects.

## IF THERE IS AN ODOR INSIDE THE RICE COOKER

- 1 Fill the Inner Cooking Pan with water.
- 2 Close the Outer Lid and press the **MENU** button to select the QUICK COOKING menu setting.
- 3 Press the **COOKING** button.
- 4 When you hear the Sound Signal and the Rice Cooker switches to the Keep Warm mode, press the **RESET** button.
- 5 Wait until the Main Body cools down and clean. See pg. 20 & 21.

## REPLACEMENT PARTS

- Please replace damaged parts for optimum performance.
- When replacing parts, please check the model number and the parts name beforehand, then contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.

Parts Names	Parts Number
Inner Cooking Pan	B297-6B
Inner Lid Set	C84-6B
Spatula	SHAKN-6B
White Rice Measuring Cup	615784-00
Rinse-Free Rice Measuring Cup (Green Cup)	617824-00







## TROUBLESHOOTING GUIDE

- Please check the following points before calling for service.

Problems		● Cause (Points to check)
COOKING RICE	Rice cooks too hard or too soft:	<ul style="list-style-type: none"> <li>● If the Rice Cooker is positioned on an uneven or tilted surface, the texture of the cooked rice may be too hard or too soft as the amount of water becomes inconsistent.</li> <li>● The texture of rice varies depending on the brand of the rice, where it was harvested, and how long it was stored (new crop or old crop).</li> <li>● The texture of rice varies depending on the room and water temperatures.</li> <li>● Using the Timer may result in softer rice.</li> <li>● Using the QUICK COOKING menu setting may result in harder rice.</li> <li>● Make sure the Inner Cooking Pan has not deformed.</li> </ul>
	Rice is scorched:	<ul style="list-style-type: none"> <li>● Foreign matter such as rice may be stuck to the outside of the Inner Cooking Pan, on the Heating Plate or the Center Sensor.</li> <li>● Rice may not have been rinsed sufficiently, allowing too much bran to be left on the rice grain.</li> <li>● Make sure the Inner Cooking Pan has not deformed.</li> </ul>
	Boils over while cooking:	<ul style="list-style-type: none"> <li>● Has another menu setting other than PORRIDGE been selected when cooking porridge?</li> <li>● Rice may not have been rinsed sufficiently, allowing too much bran to be left on the rice grain.</li> <li>● Make sure the Inner Cooking Pan has not deformed.</li> <li>● Long Grain Rice tends to expand more when cooked, compared to Short Grain Rice. Depending on the type of Long Grain Rice you cook, the volume may exceed the cooking capacity of the Inner Cooking Pan. In this case, please limit the amount (of raw rice) to 2 cups.</li> </ul>
	Unable to start cooking or the buttons do not respond:	<ul style="list-style-type: none"> <li>● Make sure the Power Plug is plugged in securely.</li> <li>● Does the Display show "E02"? → See pg. 24.</li> <li>● Is the KEEP WARM light on? → Press the RESET button and press the COOKING button.</li> </ul>
	A clicking noise is heard during Cooking:	<ul style="list-style-type: none"> <li>● The microprocessor (MICOM) makes a sound while adjusting the heat power of the Rice Cooker. This does not indicate a problem.</li> </ul>
	Steam comes out from the gap between the Outer Lid and the Main Body:	<ul style="list-style-type: none"> <li>● Please check if the Inner Lid Set has deformed.</li> <li>● Long Grain Rice tends to expand more when cooked, compared to Short Grain Rice. Depending on the type of Long Grain Rice you cook, the volume may exceed the cooking capacity of the Inner Cooking Pan. In this case, please limit the amount (of raw rice) to 2 cups.</li> </ul>
CAKE	Cake is not cooked well or does not rise:	<ul style="list-style-type: none"> <li>● The cooking time may have been too short. Be sure to follow the cooking times suggested in the RECIPES. If it still requires time adjustments, use the ▲ or ▼ buttons for Time Setting. See pg.15 "HOW TO BAKE CAKE" or RECIPES on pg.18 &amp; 19.</li> <li>● Be sure to beat the egg whites well until foamy. Otherwise, it may cause insufficient baking or rising.</li> <li>● Be sure not to over-beat the egg whites. It may cause insufficient baking or rising.</li> <li>● Inaccurately measured ingredients may cause insufficient baking or rising.</li> <li>● Over-mixing of the batter when adding all purpose flour may cause insufficient baking or rising.</li> <li>● Adding too much additional ingredients such as raisins may cause insufficient baking.</li> <li>● Make sure not to add too much ingredients. Follow the amount listed in the RECIPES. Too much batter may cause insufficient baking.</li> <li>● Be sure to bake the cake immediately after preparing the batter. Allowing the batter to sit for an extended period of time may deflate the dough and cause it to bake flat.</li> <li>● If you hit the bottom of the Inner Cooking Pan too many times, it releases too much air and cause the batter to deflate. Hit the Inner Cooking Pan a few times only.</li> <li>● Make sure the Inner Cooking Pan has not deformed. If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently.</li> </ul>

Problems		● Cause (Points to check)
CAKE	Cake rises too much:	<ul style="list-style-type: none"> <li>● Did you add baking powder or baking soda? → Do not add baking powder or baking soda as it may cause the cake to rise too high and cause malfunction.</li> </ul>
	Cake is difficult to release from the Inner Cooking Pan:	<ul style="list-style-type: none"> <li>● Be sure to grease the inside of the Inner Cooking Pan well. Otherwise, the cake may be difficult to remove.</li> <li>● Make sure the Inner Cooking Pan has not deformed. If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently.</li> </ul>
	The cake breaks easily:	<ul style="list-style-type: none"> <li>● Freshly baked cake is fragile and breaks easily. Allow the cake to cool before handling it.</li> </ul>
	The cake is scorched:	<ul style="list-style-type: none"> <li>● Make sure the Inner Cooking Pan has not deformed. If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently.</li> <li>● The cooking time may have been too long. Be sure to follow the cooking times suggested in the RECIPES. If the cooking result is not satisfactory, reduce the cooking time by using ▲ or ▼ buttons for Time Setting. See pg.15 "HOW TO BAKE CAKE" or RECIPES on pg.18 &amp; 19.</li> </ul>
● Do not place other cake pans or wax paper into the Rice Cooker or the Inner Cooking Pan. Doing so may cause the Rice Cooker to malfunction or the Inner Cooking Pan to deform.		
KEEP WARM	During Keep Warm, rice has an odor, becomes yellow, or there is excessive condensation:	<ul style="list-style-type: none"> <li>● Was the Keep Warm mode used for more than 12 hours?</li> <li>● Was the rice kept warm with the spatula left in the pan?</li> <li>● Was cold rice reheated?</li> <li>● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed.</li> <li>● Rice may not have been rinsed sufficiently and too much bran may be left.</li> <li>● The type of rice and water used may make the rice appear yellow.</li> <li>● Some odor may remain after cooking Mixed Rice. See "IF THERE IS AN ODOR INSIDE THE RICE COOKER" on pg. 21.</li> <li>● The Keep Warm mode may not have been used for keeping rice warm. Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor. See "HOW TO USE THE KEEP WARM MODE" on pg. 9.</li> </ul>
	The Display does not show the elapsed Keep Warm time:	<ul style="list-style-type: none"> <li>● Does the Display show the current time? → Press the buttons for Time Setting to change the display. See pg.11 "step 6 of BASIC COOKING STEPS."</li> </ul>
TIMER COOKING	The Rice Cooker starts cooking immediately after the Timer is set:	<ul style="list-style-type: none"> <li>● Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again.</li> <li>● If the Timer is set at a shorter time than suggested, it will begin cooking immediately.</li> </ul>
	The rice is not ready at the set time:	<ul style="list-style-type: none"> <li>● Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again.</li> </ul>
	The Timer cannot be set:	<ul style="list-style-type: none"> <li>● Did you press the COOKING button after setting the time? → You need to press the COOKING button to complete setting the Timer.</li> <li>● Is "7:00" blinking on the Display? → Unless the current time is set, the Timer function will not be accepted. See pg. 14 "HOW TO SET THE CLOCK."</li> </ul>
OTHER	When power failure occurs:	<ul style="list-style-type: none"> <li>● If too many appliances are used simultaneously, overload may occur and the breaker will cut off the electricity. → If another appliance is plugged in the same outlet as the Rice Cooker, unplug it before resetting the breaker. If the electric supply recovers within 10 minutes, the Rice Cooker will resume cooking automatically.</li> </ul>

# ERROR DISPLAYS AND THEIR MEANINGS

Panel Display		● Cause (Points to check)
Error Display		● Indicates malfunction. → Please contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.
		● The temperature of the Center Sensor is too high. → Press the RESET button and open the Outer Lid for about 15 minutes and allow the interior to cool down. (Be careful not to burn yourself.)
	Blank Display:	● The stored Lithium Battery is out. If the Power Cord is unplugged, the Display and the stored memories (current time, menu and Keep Warm setting) will be erased. If the clock is set to the correct time, the Rice Cooker will function normally. To change the Lithium Battery, please contact Zojirushi Customer Service for a replacement (with additional charge).
	 is blinking:	
	 is blinking:	● Power failure has occurred or the Rice Cooker was unplugged during Cooking, Keep Warm or Timer mode. Unplug the Rice Cooker and plug in again. If the power failure occurred during cooking and the Rice Cooker does not resume cooking, you may need to restart from the beginning.
	Odd Display:	● Unplug the Power Cord and plug it in again. → The Display will show a blinking 7:00. Please reset the time following the instructions on pg.14.

# SPECIFICATIONS

Model No.		NS-VGC05
Cooking Capacity [cups]	White Rice	0.09~0.54L [0.5~3]
	Mixed Rice	0.09~0.36L [0.5~2]
	Sushi Rice	0.18~0.54L [1~3]
	Rinse-Free Rice	0.09~0.51L [0.5~3]
	Quick Cooking	0.09~0.54L [0.5~3]
	Porridge	0.09~0.18L [0.5~1]
	Cake	All purpose flour 60g (2.1 oz.)
Rating		AC 120V 420W 60Hz
Average Power Consumption during Keep Warm		27W
Rice Cooking System		Direct Heating
Length of the Power Cord		3.9feet (1.2m)
External Dimensions (approx. inches)		8- <sup>3</sup> / <sub>4</sub> (W)x10- <sup>7</sup> / <sub>8</sub> (D)x7- <sup>7</sup> / <sub>8</sub> (H)
Weight		approx. 4.3lbs (2.0kg)

- The average power consumption during Keep Warm is calculated with the Rice Cooker at maximum capacity and at a room temperature of 68°F.
- This product may not operate properly in certain environments or places with high altitudes or extreme weather conditions. Please avoid using this product in such areas.