



# STAINLESS STEEL THERMAL VACUUM COOKING POT

## INSTRUCTION MANUAL

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### SN-XAE60 / SN-XAE80

- Always follow basic safety precautions.
- Read all instructions carefully. Please keep this instruction book on hand for easy reference.

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## IMPORTANT SAFEGUARDS

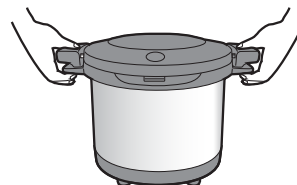
Please follow these instructions to prevent scalding, fire or injury.

Be sure that each parts are free from damage before use.

When the product displays crack, damage, dent, curve or loose parts, please stop using it immediately.

**When carrying the Inner Pan set in the Insulated Container, be sure to hold the Handle of the Insulated Container.**

Holding the Handle of the Inner Pan may cause the Outer Lid to open and the Insulated Container may drop or allow food to leak resulting in scalding or injury.



**Do not touch the Steam Vent or bring your hands or face near the Steam Vent.**

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

**Do not soak the Inner Pan in cold water while it is still hot.**

It may cause deformation or damage to the product.

**Be careful about the sudden boiling when using the Inner Pan.**

Depending on the menu such as a miso soup, the cooking ingredients may suddenly boil and burst out causing scalding or damage to the product. To prevent sudden boiling, please follow the following instructions.

- Do not heat over High Heat.
- When reheating, please stir it well before heating.
- Please boil while stirring the ingredients with ladle.

**Except for pre-heating, do not heat the Inner Pan while it is empty.**

It may cause deformation or damage to the product, scalding or fire. Drop a few water on the pre-heated Inner Pan and if it runs on its surface, it is ready to cook.

**Do not use the Inner Pan for cooking deep fry menu such as Tempura or Frying food.**

It may cause deformation or damage to the Inner Pan.

**While stir-frying, do not leave the Inner Pan unattended.**

**(When unattended, be sure to turn the heat off.)**

The temperature of the oiled part becomes extremely high and may start fire.

**When cooking stir-frying menu, do not overheat the ingredients.**

When it is overheated until smoke got out, it may start fire.

**When cooking stir-frying menu, do not use the Insulated Container.**

It may cause deformation of the Insulated Container.

**This product is for household use only and not for commercial use.**

### 〈Cautions for usage of the Inner Pan〉

**Be sure to place the Inner Pan at the center of the gas stovetop burner.**

**Do not use the Inner Pan at the large-sized gas stovetop burner.**

**Be sure that the base for the gas stovetop burner is stable for the Inner Pan. Use the Inner Pan when the gas stovetop burner is at stable condition.**  
If it is unstable, the Inner Pan may drop off from the cooking stove, spill the content resulting in scalding.

**When using more than 2 gas stovetop burners at the same time, be sure that the flame of the neighboring burner does not touch the Handle.**  
It may cause the handles to burn resulting in damage and scalding.

**When heating the Inner Pan, do not allow the flame of the gas stovetop burner exceeds the bottom of the pan.**  
It may cause the handles to burn resulting in damage and scalding.

**Do not place the Inner Pan on the oil heater.**  
It may cause scalding.

**Do not place the Inner Pan on bonfire or charcoal fire.**  
It may cause the handles to burn resulting in damage and scalding.

**Do not use in the oven.**  
It may cause the handles to burn resulting in damage.

**Do not use in the microwave oven.**  
It may cause damage to the microwave oven or start fire.

**When using the electric stovetop burner such as the halogen or radiant heater to heat the product, do not leave the empty Inner Pan on the stove while the burner is still hot.**  
It may cause fire or deformation of the Inner Pan.

**While cooking or immediately after cooking, do not directly touch the product other than the Handle of the Inner Pan or the Inner Lid Knob. As the handles and the knob may become hot, please be careful.**  
It may cause burns.

**When setting the Inner Pan into the Insulated Container, be sure to align the Handle of the Inner Pan with the Handle of the Insulated Container.**  
Not doing so may cause damages to the product.

## 〈Cautions for usage of the Insulated Container〉

**Do not heat the Insulated Container.**  
The bottom plastic of the Insulated Container may burn resulting in fire, burns or damages to the product.

**Do not use the Insulated Container at the unstable surfaces.**  
The food may spill over, resulting in scalding.

**Do not use the Insulated Container near heat sources such as a heater or a gas stovetop burner.**  
The Insulated Container may deform, start fire or damage.

**Do not place objects on the Insulated Container or sit on it.**  
It may cause deformation or damages to the Insulated Container.



## IMPORTANT SAFEGUARDS

### 〈Others〉

**Do not dismantle or repair by yourself.**

It may cause breakdown or accidents.

**When the Handle of the Inner Pan or the Inner Lid Knob becomes loose, use a phillips driver or turn to tighten.**

Not doing so may cause burn.

**When the Inner Lid Fixture becomes loose, stop using it immediately.**

**After use while it is still hot, do not touch or place on the flammables such as on paper.**

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

Children are at risk of burns or injury.

**Avoid dropping or hitting against hard surfaces.**

Damage to the plastic or stainless steel surface of the Insulated Container may reduce its ability to retain heat.

**Do not hit the Insulated Container against hard object or poke it with point-edged elements.**

It may cause dent, or hole on its surface that reduces its ability to retain heat resulting in not being able to cook or keep warm.

**Do not use the product for purposes other than for cooking food.**

**Do not put the food or ingredients directly into the Insulated Container.**

It may cause rust to form.

**Only use the designated Inner Pan to set into the Insulated Container.**

**Do not leave the product unwashed for long period of time.**

It may cause stain hard to remove and make the pan's product life shorter. If the product is not cleaned for long period of time, it may cause corrosion resulting in forming rust.

**Do not use a dish dryer or dishwasher.**

The plastic parts may deform resulting in breakdown.

**Do not wash the Insulated Container or the Outer Lid in water.**

Water may get inside resulting in forming rust or staining other objects. The water inside may become bad and form bad odor.

**Please follow the correct way of cleaning and maintenance.**

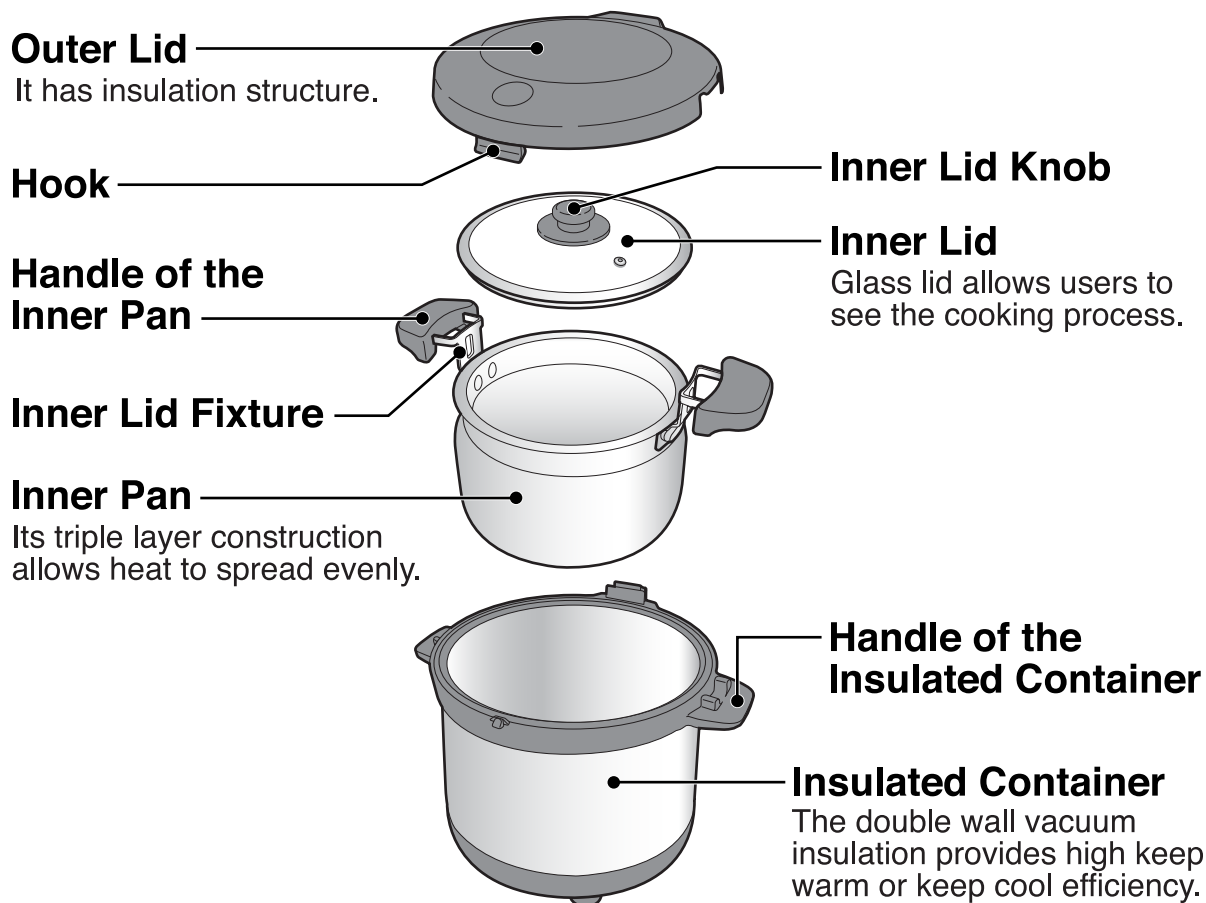
Wrong usage, storage or food ingredients may result in forming damage or rust to the product, although its material is stainless steel. Please see pg.10 for the correct way of cleaning and maintenance and clean the product in timely manner.

**Please follow these instructions to avoid breakage of the glass Lid:**

- Do not cool it down too fast.
- Do not drop or apply strong impact.
- Do not place directly on fire.

**You may hear some crackling or small clicking sounds from the Glass Lid during use. This is due to the expansion of the glass and the stainless frame by the heat, and does not indicate a malfunction or breakage of the glass.**

# PARTS NAMES AND FUNCTIONS



## How to Open and Close the Outer Lid

### How to Open

- ① Pull the Hook towards you.
- ② Lift it up to open the Outer Lid.

### How to Close

Close the Outer Lid gently and press down until it clicks.



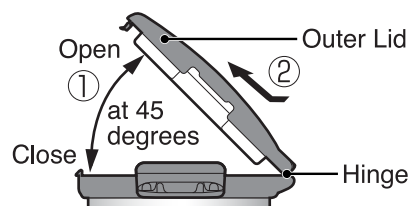
## How to Remove and Attach the Outer Lid

### How to Remove

- ① Open the Outer Lid at an angle of 45 degrees.
- ② Pull it towards you and lift it up to remove.

### How to Attach

Perform the opposite of "How to Remove" to reinstall the lid.



## ● When carrying the Inner Pan set in the Insulated Container, be sure to hold the Handle of the Insulated Container.

Holding the Handle of the Inner Pan may cause the Outer Lid to open and the Insulated Container may drop or allow food to leak resulting in scalding or injury.

# FEATURES

## Features of Thermal Cooking

### ■ Cooking with residual heat after removing from the stovetop burner.

The thermal cooking enables you to be free from scorching or breaking shape of the food. Remove the Inner Pan from the stovetop burner, set into the Insulated Container and use the retained heat to complete cooking. This Vacuum Insulated Cooking Pan allows you to easily cook the dishes that require long period of cooking time. This pan saves your time of staying in the kitchen and gives you more free time.

## Features of Inner Pan

### ■ The triple layer construction allows heat to spread through the pan evenly.

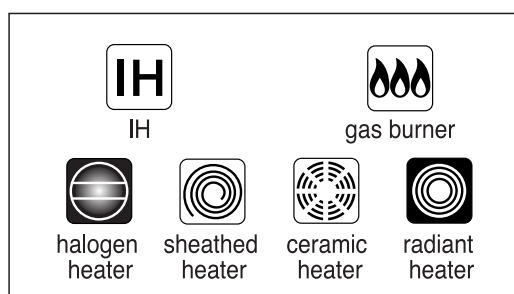
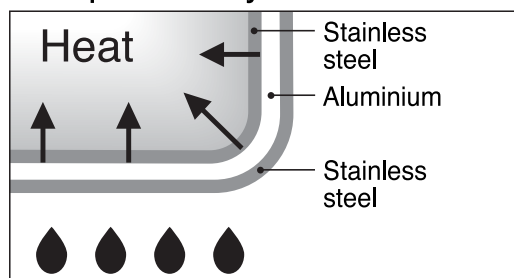
The Inner Pan has the heat-efficient "triple layer construction". The heat is transmitted not only from the base but also from the side, that allows heat to spread through the whole pan evenly.

### ■ Accepts multi-type of heat sources (the Inner Pan only).

It includes IH, gas burner, halogen heater, sheathed heater, ceramic heater and radiant heater.

- Microwave and oven are not applicable.

### Complete 3-layer structure



# BEFORE INITIAL USE

### ■ Be sure that the handles and the knob are securely fixed and free from mal-conditions such as a crack.

As the Handles of the Inner Pan and the Inner Lid Knob are detachable, they may become loose. If this happens, turn the Inner Lid Knob to tighten it and for the Handle of the Inner Pan, use a phillips driver to tighten the screws from the inside then use.

### ■ Wash the Inner Pan thoroughly.

- ① As oil may attach to the Inner Pan, use a soft sponge with a mixture of the vinegar and the dishwashing soap at the equal amount to wash it thoroughly.
- ② Put water into the Inner Pan up to 80% of its capacity, drip a few drop of vinegar and heat over Medium Heat and when it comes to boil, stop heating and wash.

- This is for removing the stain or oil that may not be removed by the dishwashing soap. Unless it is removed at the beginning, it may leave a white spot (oxidized layer) on the surface.

# HOW TO USE

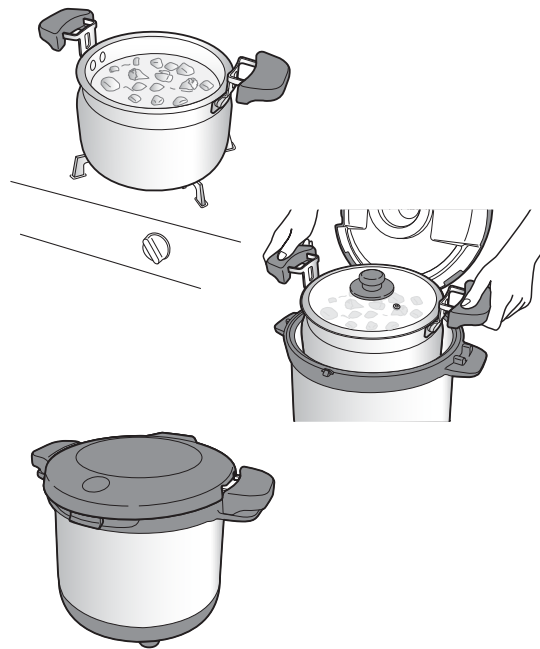
## Thermal Cooking

### 1 How to Prepare

- ① Take the Inner Pan out from the Insulated Container.
- ② Prepare ingredients and seasonings with reference to the included Recipe Book.

### 2 How to Cook

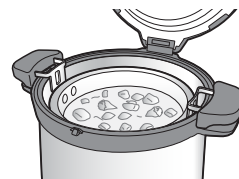
- ① Use the Inner Pan to cook the prepared ingredients and seasonings, referring to the Recipe Book.
- ② Close the Inner Pan with Inner Lid and heat over Medium Heat in usual cases and after it comes to boil, depending on the ingredients, use Low to Medium Heat until it is cooked thoroughly.
- ③ Stop heating and remove the Inner Pan from heat source. Place the Inner Pan in the Insulated Container with the Inner Lid closed. Then close the Outer Lid and keep warm for the stated length of time.



### 3 Cooking Completion

When the keep warm (thermal cooking) time elapses, cooking completes.

**Please use a mitten to hold the Inner Lid Knob as it may get hot after thermal cooking.**



## Keeping the cooked food warm

- This product not only can cook food but also keep the cooked food warm.

- ① Put the cooked food in the Inner Pan and heat while stirring until it comes to boil.

● **Be sure to boil food before keeping warm.**

- ② When it comes to boil, stop heating and place the Inner Pan into the Insulated Container then close the Outer Lid.



## TIPS FOR EFFECTIVE USE

### 〈Tips for Keep Warm / Thermal Cooking〉

Please note the following instructions for effective cooking using the product.

■ **During the thermal cooking, be sure to set the Inner Lid and the Outer Lid properly.**

As this cooking uses thermal treatment, unless the lid is closed tightly the thermal efficiency drops and may not cook well.

Be sure to close both the Inner Lid and the Outer Lid while performing the thermal cooking.

● **Do not keep warm for extended period of time.**

In order to prevent the food from getting spoilt, if the keep warm time exceeds 6 hours, reheat or keep the food stored in the refrigerator.

● **Do not keep warm with a small amount of food.**

The temperature of the food may easily drop and thus the keep warm efficiency becomes low.

● **Do not open the Outer Lid often during the thermal cooking.**

The temperature of the food may drop and may not cook well. When this happens, be sure to reheat and allow it to boil.

● **If foods are not cooked through, reheat the Inner Pan or extend the heating of keep warm time.**

If the product is used in the cold area or surrounding temperature is extremely low, the temperature during the thermal cooking may drop resulting in foods not cooked through. When this happens, reheat the Inner Pan or extend the heating or keep warm time.

■ **Put sufficient broth so that all ingredients can be soaked.**

During the thermal cooking, the broth does not boil. Therefore, if the ingredients are not soaked in the broth, they will not be cooked. To cook evenly, it is always better to have sufficient amount of the broth.

● **Be careful with overflowing.**

When cooking, fill the product up to the 80% of its capacity. Do not fill it up with ingredients. Be careful about this, especially when using the gas stovetop burner as it may extinguish the flame and may cause gas poisoning or start fire.

■ **Complete adjusting the taste before the thermal cooking.**

During the thermal cooking, evaporation does hardly occur; therefore the broth will not become saltier or thicker. The taste before thermal cooking is the final taste.

■ **Adjust the heating and keep warm time as you like.**

The cooking time and the ingredients in the Recipe Book is for your reference only. Please adjust the recipe according to your taste.



## 〈Tips for the Heat Control〉

### ■ Do not use the High Heat.

As the thermal efficiency is good, Low to Medium Heat is sufficient to cook.

Using the High Heat may ruin the flavor of the food or may scorch. Be sure to use Low to Medium Heat.

### ■ Put ingredients into the Inner Pan and heat over Low to Medium Heat.

- When the steam comes out between the Inner Lid and the Inner Pan, turn the heat to between Minimum to Medium Heat, depending on the ingredients. If the heat is too high, it may cause scorching.
- Steam coming out during cooking is normal but if the Inner Lid start to make sound, the heat is too high. Please adjust the heat. If it is turned to Minimum Heat and still sound is heard, turn it off and use the residual heat to cook. (Residual heat cooking)

### ■ Tips to roast food without letting it scorch.

- Preheat the Inner Pan thoroughly over Medium Heat. Check its surface temperature by dropping a few drops of water. If it runs on its surface then it's ready to cook. When applying the oil, add oil sufficiently and wipe off the excessive instead of just applying a thin layer of oil. This method prevents food from scorching better.

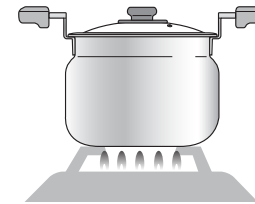
#### High Heat

Do not use.



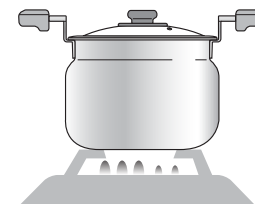
#### Medium Heat

Use until it comes to boil, but it can be also used afterwards.



#### Minimum / Low Heat

Use after it comes to boil.



## CLEANING AND MAINTENANCE

Be sure to clean after every use so that the product can be used for a long period of time in good condition.

### 〈How to clean the Inner Pan / Inner Lid〉

- ① **Soak in water or warm water, dilute dishwashing soap with warm water and use a soft sponge to wash.**
  - ② **After rinsing, wipe and dry well.**
- **Allow it to cool down, then clean the product.**  
Not doing so may cause deformation of the Inner Pan, damage to the handles and the knob.
  - **Clean the product as soon as it completes cooking.**  
Leaving the cooked food in the product for a long period of time may allow salt or acid contained in the food to form rust to the product or stain the product with food color.
  - **After every cleaning, be sure to wipe it well and dry thoroughly.**  
Leaving the Inner Pan without drying may allow minerals (iron, calcium, magnesium) contained in tap water to accumulate on its surface and may form stains (the white spot or rainbow color).
  - **Use a non-abrasive stainless steel cleaner or a soft sponge to clean. Do not clean with thinner, benzene, abrasive cleaners, metal or abrasive brushes or sand papers.**  
It may cause damage to the product such as scratches, rust or deformation.
  - **Do not use chlorine bleach.**  
It may cause damage to the product such as rust or pin-hole.
  - **Do not leave iron or metal objects in the Inner Pan.**  
The rust formed on the iron may transfer to the stainless surface and cause even the stainless steel to form rust.

### 〈How to Clean the Insulated Container / Outer Lid〉

- ① **Soak a soft cloth in warm water and dishwashing soap then wrung well. Wipe the product with the cloth to remove stains.**
  - ② **Then wipe the soap with well wrung cloth.**
- **Do not wash the Insulated Container or the Outer Lid in water.**  
Water may get inside resulting in forming rust or staining other objects. The water inside may become bad and form bad odor.



<b>Normal stain.</b>	➔ Wash with dishwashing soap using a soft sponge after cooking. ※Do not leave the cooked food in the product for a long period of time. Soaking the Inner Pan in water makes it easier to remove stains.
<b>Scorched stain.</b>	➔ Add water to the Inner Pan and boil. Make the scorching softer and discard hot water. Apply a non-abrasive stainless steel cleaner on a soft sponge and rub along the surface pattern. Adding a little vinegar to the sponge will help.
<b>Bad scorching or stain.</b>	➔ Add water into the Inner Pan half full and boil without closing lid. ※Be careful not to boil over. After it boils, continue to heat over Low Heat for a further 10 minutes then turn off. Put baking soda into the boiled water (add 1 Tbsp of the baking soda against 1L of water) then leave it for 2-3 hours without closing the lid. Then discard hot water and apply a non-abrasive stainless steel cleaner on a soft sponge and rub along the surface pattern. ※If it is still difficult to remove the stain, repeat the process.
<b>The bottom of the Inner Pan has the white spot.</b>	➔ Add water into the Inner Pan to half fill and boil. Discard hot water and apply a non-abrasive stainless steel cleaner on a soft sponge and a little vinegar then rub along the surface pattern. ※Leaving the Inner Pan without drying after washing may allow minerals (iron, calcium, magnesium) contained in tap water to accumulate on its surface and may form stains (the white spot or rainbow color). Be sure to wipe off moisture well and dry thoroughly.
<b>The Inner Pan discolored into rainbow color.</b>	
<b>Outside of the Inner Pan has brown colored burnt stain.</b>	➔ Apply a non-abrasive stainless steel cleaner on a soft sponge and rub along the surface pattern. ※This sometimes occur when the High Heat is used. ※If the stain is too strong, it may be difficult to remove all.
<b>The Handle of the Inner Pan / the Inner Lid Knob are loose.</b>	➔ Over a period of time of use, the Handle of the Inner Pan or the Inner Lid Knob may become loose. As it may cause burns, for the Handle of the Inner Pan, use a Phillips driver to tighten the screws from the inside, then use. And for the Inner Lid Knob, turn it in right direction (clockwise) to tighten.
<b>When its shine is lost.</b>	➔ Apply a non-abrasive stainless steel cleaner on a cotton cloth or on a soft sponge and rub following the surface pattern. ※Do not use abrasive cleaners, metal brush, abrasive brush or sand papers. It may cause damage to the Inner Pan such as scratches or rust.

## TROUBLESHOOTING GUIDE

● Please check the following points before calling for service.

Condition	Cause	Remedy
<b>Boiling Over</b>	Heat power is too strong, or the ingredients are too many.	Please adjust the Heat power. If there are too many ingredients, reduce to 80% of its capacity.
<b>Does not cook well</b>	<p>If the cooking is not enough, please heat the Inner Pan to boil again.</p> <ul style="list-style-type: none"> <li>● Either the Inner Lid or the Outer Lid was open during cooking.</li> <li>● The amount of ingredients were not sufficient.</li> <li>● The Outer Lid was open several times while thermal Cooking.</li> <li>● If the product is used in the cold area or surrounding temperature is extremely low, the temperature during the thermal cooking may drop, resulting in imperfect cooking.</li> </ul>	<p>Be sure to close both the Inner Lid and the Outer Lid while performing the thermal cooking.</p> <p>Do not keep warm with a small amount of food.</p> <p>Do not open the Outer Lid often during the thermal cooking.</p> <p>See pg.8-9 "TIPS FOR EFFECTIVE USE"</p>
<b>Scorched easily</b>	Heat power is too strong.	Adjust the Heat power and do not use High Heat. Be sure to heat over Medium Heat or lower than that. When the steam comes out between the Inner Lid and the Inner Pan, turn the heat to between Minimum to Medium Heat, depending on the ingredients.

## REPLACEMENT PARTS

- Replacement parts may be available for an additional charge.
- When replacing parts, please check the model number and the parts name beforehand, then contact the store where you purchased the product or the store located near your house which deals with Zojirushi products.

# SPECIFICATIONS

<b>Product</b>		<b>STAINLESS STEEL VACUUM INSULATED COOKING PAN</b>	
<b>Model Number</b>		SN-XAE60	SN-XAE80
<b>Thermal Efficiency (6 hours)</b>		over 73°C	over 75°C
<b>Inner Pan Capacity</b>		6.0L	8.0L
<b>Inner Pan Diameter</b>		20.5cm	
<b>Materials</b>	<b>Inner Pan</b>	Stainless Steel (complete triple layer structure)	
	<b>Inner Lid</b>	A tempered glass	
	<b>Outer Lid</b>	Polypropylene (with thermal insulator)	
	<b>Insulated Container</b>	Stainless Steel	

※Thermal Efficiency is tested under conditions of a room temperature of  $20^{\circ}\text{C}\pm 2^{\circ}\text{C}$ , by filling the Inner Pan with hot water up to the lower line of the Inner Lid and left to reach  $95^{\circ}\text{C}\pm 1^{\circ}\text{C}$  then measured its water temperature after 6 hours.

