



# MICOM RICE COOKER & WARMER OPERATING INSTRUCTIONS

## NS-WSC10

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# IMPORTANT SAFEGUARDS

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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 to power off by pressing the CANCEL button 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 off by pressing the CANCEL button, 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 CONSIGNES DE SÉCURITÉ

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

- 1** Lisez bien toutes les instructions.
- 2** Évitez en tout temps de toucher les surfaces chaudes et de fermer ou boucher l'ouverture de l'évent à vapeur. Des poignées et boutons ont été prévus pour vous assurer sécurité et protection.
- 3** Pour prévenir tout dysfonctionnement dangereux ou choc électrique, ne plongez pas le cordon d'alimentation, sa fiche mâle ou le cuiseur à riz (sauf la casserole intérieure) dans l'eau ou tout autre liquide.
- 4** Soyez vigilants lorsque les enfants utilisent l'appareil ou se trouvent à proximité.
- 5** Débranchez l'appareil de la prise de courant lorsque vous ne l'utilisez pas et avant de le nettoyer. Laissez refroidir l'appareil avant d'ajouter ou de retirer des pièces, et avant de le nettoyer. Pensez à éteindre l'appareil en appuyant sur le bouton ANNULER lorsque vous ne l'utilisez pas, avant de poser ou d'enlever des pièces, et avant de le nettoyer.
- 6** N'utilisez pas l'appareil si le cordon d'alimentation ou sa fiche est endommagé. Si l'appareil fonctionne mal ou a subi un dommage quelconque, débranchez-le et retournez-le au réparateur ou revendeur agréé le plus proche pour le faire inspecter, réparer ou régler.
- 7** L'utilisation d'accessoires ou pièces non recommandés par le fabricant de l'appareil peut présenter un danger ou causer un dysfonctionnement.
- 8** N'utilisez pas l'appareil à l'extérieur.
- 9** Ne laissez pas le cordon d'alimentation 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 sur ou près d'une surface chauffée telle que celle d'une cuisinière à gaz ou électrique, ni dans un four chaud.
- 11** Soyez très prudent lorsque vous déplacez l'appareil contenant un liquide ou un aliment chaud.
- 12** Branchez le cordon dans une prise de courant. Pour le débrancher, éteignez d'abord l'appareil en appuyant sur le bouton ANNULER, puis retirez la fiche mâle de la prise de courant.
- 13** N'utilisez pas l'appareil à d'autres fins que celles prévues ou spécifiées.
- 14** Pour minimiser les risques de chocs électriques, n'utilisez que la casserole intérieure fournie avec l'appareil.
- 15** Il faut d'abord brancher la fiche femelle du cordon d'alimentation dans l'appareil, puis la fiche mâle dans une prise murale.

## SAUVEGARDER CES INSTRUCTIONS

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CET APPAREIL EST RÉSERVÉ À UN 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 de chute.

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 fiche mâle ne pénètre pas complètement dans la prise de courant, n'essayez pas de l'y insérer de force ou de la modifier. Inversez simplement la fiche mâle pour l'insérer. Si elle ne pénètre toujours pas, contactez un électricien qualifié.

# IMPORTANT SAFEGUARDS Be sure to follow these instructions.

These WARNINGS and CAUTIONS are intended to prevent property damage or personal injury to you and others.






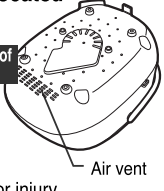
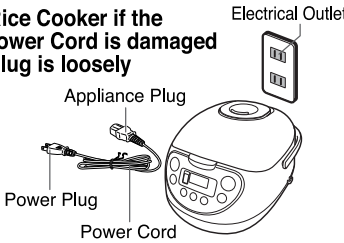


■ The degree of danger or damage by the misuse of this product is indicated as follows:

 <b>WARNINGS</b> Indicates risk of serious injury or death.	 <b>CAUTIONS</b> Indicates risk of injury, household or property damage if mishandled.
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■ Prohibited or required actions are indicated as follows:

 Indicates a prohibited operation.	 Indicates a requirement or instruction that must be followed.
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## ⚠ WARNINGS

<div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;">  <b>Do not modify the Rice Cooker. Only a repair technician may disassemble or repair this unit.</b>            Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to Zojirushi Customer Service.         </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;">  <b>Do not place your hands or face near the Steam Vent.</b>            Doing so may cause burns or scalding. Take special precautions with children and infants.         </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;">  <b>Do not plug or unplug the Power Cord if your hands are wet.</b>            Doing so may cause electric shock or injury.         </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;">  <b>Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker.</b>            Doing so may cause short circuit or electric shock.         </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;">  <b>Do not put any metal objects such as pins or wires into the air vent or crevices located at the bottom of the Rice Cooker.</b>            Doing so may cause electric shock or malfunction, resulting in injury.           <div style="text-align: right; margin-top: 10px;">  <p style="font-size: small;">Bottom view of the product Air vent</p> </div> </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <b>Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.</b>            Children are at risk of burns, electric shock or injury.         </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <b>Do not open the Outer Lid or move the Rice Cooker during cooking.</b>            Doing so may cause burns.         </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <b>This Rice Cooker is for cooking rice, keeping rice warm, and steam cooking only. Do not use for other than intended purposes. Always follow the Operating Instructions, and never cook the following:</b> <ul style="list-style-type: none"> <li>• Foods packaged in plastic bags.</li> <li>• Foods wrapped in parchment paper, aluminum foil, plastic wrap, etc.</li> </ul>           Doing so may clog the steam exhaust route.         </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <b>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.</b> <div style="text-align: right; margin-top: 10px;">  <p style="font-size: x-small;">Electrical Outlet Appliance Plug Power Plug Power Cord</p> </div>           Doing so may cause electric shock, short circuit or fire.         </div>	<div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;">  <b>Do not damage the Power Cord. Do not bend, pull, twist, bundle, 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.</b>            A damaged Power Cord can cause fire or electric shock.         </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <b>Do not use a power source other than 120V AC.</b>            Use of any other power supply voltage may cause fire or electric shock.         </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <b>Do not allow the Power Plug to come into contact with steam.</b>            Allowing the Power Plug to come into contact with steam after inserting it into the electrical outlet may cause short circuit or fire. When using on a slide-out table or shelf, place the Rice Cooker in a position where the Power Plug does not come into contact with steam.         </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;">  <b>Insert the Power Plug completely and securely into the electrical outlet.</b>            A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.         </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <b>Use only an electrical outlet rated at 15 amperes minimum, and do not plug other devices into the same outlet.</b>            Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.         </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <b>If the blades or surface of the Power Plug become soiled, wipe them clean.</b>            A dirty Power Plug may cause fire.         </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <b>Stop using immediately if you notice any of the following symptoms indicating a malfunction or breakdown.</b>            Continued use of the Rice Cooker may cause smoke, fire, electric shock or injury.           <ul style="list-style-type: none"> <li>• The Power Plug, Power Cord or Appliance Plug has become very hot.</li> <li>• The Power Cord is damaged or the electricity turns on and off when touched.</li> <li>• The body of the Rice Cooker is deformed or unusually hot.</li> <li>• Smoke is arising from the Rice Cooker or there is a burning smell.</li> <li>• Some part of the Rice Cooker is cracked, loose or unstable. etc.</li> </ul> </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <b>If any of the above occurs, unplug the Rice Cooker immediately and contact the store where you purchased it or Zojirushi Customer Service for check-ups and/or repair.</b> </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <b>This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.</b> </div> <div style="border: 1px solid black; padding: 5px;"> <b>This product contains a button battery. If swallowed, it could cause severe injury or death in just 2 hours. Seek medical attention immediately.</b> </div>
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● The illustrations used in this Operating Instructions may vary from the actual product you have purchased.

# IMPORTANT SAFEGUARDS

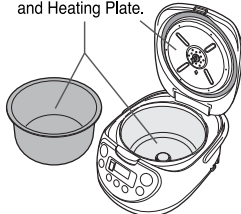
## ⚠ CAUTIONS



**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, Inner Cooking Pan and Heating Plate.



**Do not use the Rice Cooker on a slide-out table or shelf with insufficient load capacity.**

Doing so may damage the slide-out table or shelf, causing the Rice Cooker to fall, resulting in injury or burns. The slide-out table or shelf should at least have a load capacity of 33 lbs. / 15 kg.

**Do not use the Rice Cooker on a surface where the air vent located at the bottom of the Rice Cooker can become blocked or covered (such as on paper, cloth, carpet, plastic bag or aluminum sheet).**

Doing so may cause breakdown or malfunction.

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

Doing so may cause malfunction or fire.



**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 the Rice Cooker where it may come into contact with water or near heat sources.**

Doing so may cause electric shock, short circuit, or can damage the Rice Cooker.

**Do not use cookware other than the provided Inner Cooking Pan or Steaming Basket.**

Doing so may cause the inner cooking pan or steaming basket to overheat or the Rice Cooker to malfunction.

**Do not use the Rice Cooker near walls or furniture. Allow enough room for steam to escape if using beneath shelving.**

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

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

Doing so may cause injury 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.



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

Hot parts such as the Inner Lid, Inner Cooking Pan and heating element may cause burns.

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

## IMPORTANT

**When you are finished, be sure to press the CANCEL button.**  
Removing the Inner Cooking Pan only will not turn off the power.

**Do not cover the Main Body, especially the Steam Vent, with a cloth or other objects.**

Doing so may cause deformation and/or discoloration of the Main Body or Outer Lid.

**Do not damage, drop or deform the Inner Cooking Pan.**  
A damaged Inner Cooking Pan may not cook properly.

**Do not operate the Rice Cooker if rice or other matter is stuck on the inside of the Main Body, the outside surface of the Inner Cooking Pan, the Center Sensor or the Heating Plate.**

Doing so may burn the rice or otherwise cause imperfect cooking.

**Do not cook when the Inner Cooking Pan is empty.**

Doing so may cause breakdown of the Rice Cooker or melting of the Steaming Basket.

**Do not splash the Rice Cooker with water or place it on top of something wet.**

Doing so may cause electric shock or breakdown.

**Do not use the Rice Cooker in direct sunlight.**

Doing so may cause discoloration of the Rice Cooker.

**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 tilt the Rice Cooker when carrying it.**

Doing so may cause the contents to spill.

**Clean the Rice Cooker and the surrounding area before using it.**

This Rice Cooker is equipped with an air vent to improve function and performance, but if dust or insects enter the air vent, the Rice Cooker may malfunction. If the Rice Cooker malfunctions due to insects, etc. entering the air vent, there will be a charge for repairs.

**This appliance is intended for household use and similar applications listed below:**

- Staff (employee) kitchen areas in shops, offices and other working environments.
- ※ This appliance is not intended for use by many unspecified people for a long period of time.

**This appliance must not be used in the following areas:**

- Farm houses.
- By clients in hotels, motels and other residential type environments.
- Bed and breakfast type environments.

# IMPORTANTES CONSIGNES DE SÉCURITÉ

**Veillez suivre rigoureusement les instructions.**

Ces MISES EN GARDE et AVERTISSEMENTS ont pour but de prévenir les dommages à la propriété ou les lésions corporelles à l'utilisateur et aux autres personnes présentes.

■ **Le niveau de danger ou la gravité des dommages, en cas de mauvaise utilisation de l'appareil, est indiqué comme suit :**



## MISES EN GARDE

Indiquent un risque de blessure grave ou de décès.



## AVERTISSEMENTS

Indiquent un risque de blessure, de dommages ménagers ou de dommages à la propriété en cas de manipulation inadéquate.

■ **Les gestes interdits ou requis sont indiqués comme suit :**



Indique une opération interdite.



Indiquent une exigence ou une instruction à suivre impérativement.

## ⚠ MISES EN GARDE



**Ne modifiez pas le cuiseur à riz. Cet appareil ne doit être démonté ou réparé que par un technicien en réparations.** Autrement il y a risque d'incendie, de choc électrique ou de blessure. Confiez toute demande de réparation au Service à la Clientèle Zojirushi.



**Ne placez pas les mains ou le visage près de l'évent à vapeur.** Il y a risque de brûlures ou d'ébouillantage. Veillez tout spécialement à ce que les enfants et nourrissons ne le touchent pas.



**Ne branchez ou ne débranchez pas le cordon d'alimentation avec les mains mouillées.** Il y a risque de choc électrique ou de blessure.



**Ne plongez pas le cuiseur à riz dans l'eau, ni l'éclaboussez. Ne versez pas d'eau directement dans le cuiseur à riz.** Il y a risque de court-circuit ou de choc électrique.



**Ne mettez pas d'objets métalliques tels que broches ou fils de fer dans l'évent ou les interstices situés au bas du cuiseur à riz.** Il y a risque de choc électrique ou de dysfonctionnement, lesquels peuvent entraîner une blessure.

**Ne laissez pas les enfants utiliser le cuiseur à riz sans surveillance. Gardez-le hors d'atteinte des enfants en bas âge.** Les enfants courent un risque de brûlures, de choc électrique ou de blessure.

**Pendant la cuisson, n'ouvrez pas le couvercle extérieur ni déplacez le cuiseur à riz.** Il y a risque de brûlures.

**Ce cuiseur à riz ne doit être utilisé que pour faire cuire du riz, garder le riz au chaud et faire de la cuisson à la vapeur. N'en faites aucun usage autre que ceux pour lesquels il a été conçu.**

**Suivez toujours les instructions du Mode d'emploi et ne faites jamais cuire ce qui suit :**

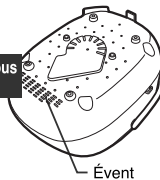
- Des aliments emballés dans un sac de plastique.
- Des aliments enveloppés dans du papier de cuisson, du papier d'aluminium, une pellicule de plastique, etc.

Cela risquerait de boucher les conduits d'évacuation de la vapeur.

**N'utilisez pas le cuiseur à riz si le cordon d'alimentation ou sa fiche mâle est endommagé, ou si cette dernière n'est pas insérée à fond dans la prise de courant.**

Il y a risque de choc électrique, de court-circuit ou d'incendie.

Vue du dessous de l'appareil



**N'abîmez pas le cordon d'alimentation. Ne pliez pas le cordon d'alimentation, ni tirez dessus, le torsadez ou le repliez sur lui-même, et n'essayez pas de le modifier. Ne le mettez pas sur ou près de surfaces ou appareils à température élevée, sous des objets lourds ou entre deux objets.** Un cordon d'alimentation abîmé comporte un risque d'incendie ou de choc électrique.

**N'utilisez pas une source d'alimentation autre qu'une prise de courant C.A. 120 V.**

L'utilisation de toute autre tension d'alimentation comporte un risque d'incendie ou de choc électrique.

**Ne laissez pas la fiche mâle du cordon d'alimentation entrer en contact avec la vapeur.**

Il y a risque de court-circuit ou d'incendie si la fiche mâle du cordon d'alimentation entre en contact avec la vapeur une fois insérée dans la prise de courant. Si vous utilisez le cuiseur à riz sur une table ou étagère coulissante, placez-le de sorte que la fiche mâle du cordon d'alimentation n'entre pas en contact avec la vapeur.



**Insérez la fiche mâle du cordon d'alimentation bien à fond dans la prise de courant.**

Il y a risque de choc électrique, de court-circuit, de dégagement de fumée ou de déclenchement d'incendie si la fiche mâle n'est pas insérée à fond.

**Utilisez uniquement des prises de courant d'au moins 15 ampères, et ne branchez pas d'autres appareils sur la même prise.**

En branchant d'autres appareils sur la même prise de courant, vous risqueriez de provoquer une surchauffe de la prise, ce qui comporte un risque d'incendie.

**Si les broches ou la surface de la fiche mâle du cordon d'alimentation est sale, nettoyez-les.**

Les saletés présentes sur la fiche mâle du cordon d'alimentation peuvent entraîner un incendie.

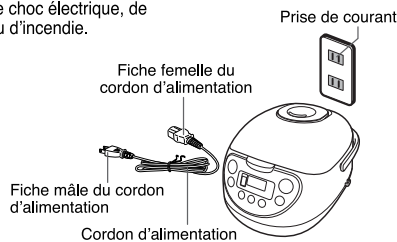
**Cessez immédiatement l'utilisation si vous constatez l'un ou l'autre des symptômes de dysfonctionnement ou de panne suivants.**

Une utilisation continue du cuiseur à riz peut entraîner le dégagement de fumée, le déclenchement d'un incendie, un choc électrique ou une blessure.

- Il y a surchauffe du cordon d'alimentation, de sa fiche mâle ou de sa fiche femelle.
- Le cordon d'alimentation est abîmé ou le courant devient instable quand on touche le cordon.
- Le corps du cuiseur à riz est déformé ou anormalement chaud.
- Le cuiseur à riz dégage de la fumée ou une odeur de brûlé.
- Une pièce du cuiseur à riz est fissurée, mal serrée ou instable. etc.

**Si l'une ou l'autre des situations ci-dessus se présente, débranchez immédiatement le cuiseur à riz et contactez le détaillant ou le Service à la Clientèle Zojirushi pour faire inspecter et/ou réparer l'appareil.**

**Cet appareil n'est pas conçu pour l'utilisation par des personnes (y compris les enfants) à capacités physiques, sensorielles ou mentales réduites, ou qui ne possèdent pas l'expérience ou les connaissances requises, à moins qu'elles ne soient supervisées ou guidées par une personne responsable de leur sécurité lorsqu'elles utilisent l'appareil. Les enfants doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.**



**Ce produit contient une pile bouton. Si on l'avale, elle peut causer une blessure grave ou entraîner le décès au bout d'à peine 2 heures. Le cas échéant, consultez immédiatement un médecin.**

● Les illustrations du présent Mode d'emploi peuvent être différentes du véritable produit dont vous avez fait l'achat.

# IMPORTANTES CONSIGNES DE SÉCURITÉ

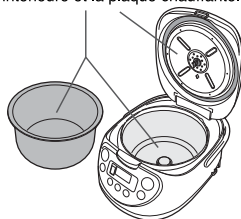
Veillez suivre rigoureusement les instructions.

## ⚠ AVERTISSEMENTS



**Ne touchez pas les surfaces chaudes pendant ou juste après l'utilisation. Prenez garde à la vapeur en ouvrant le couvercle extérieur. Évitez soigneusement de toucher la casserole intérieure en aérant le riz.** Le contact avec les surfaces chaudes comporte un risque de brûlures.

Prenez tout particulièrement garde aux pièces métalliques telles que l'ensemble de couvercle intérieur, la casserole intérieure et la plaque chauffante.



**N'utilisez pas le cuiseur à riz sur une table ou étagère coulissante dont la capacité de charge est insuffisante.** Cela peut abîmer la table ou étagère coulissante et faire basculer le cuiseur à riz, entraînant une blessure ou des brûlures. La table ou étagère coulissante doit avoir une capacité de charge d'au moins 33 lb / 15 kg.

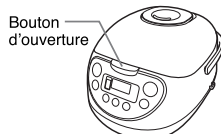
**N'utilisez pas le cuiseur à riz sur une surface où l'événement situé au bas de l'appareil risquera d'être bloqué ou recouvert (par ex. sur du papier, un linge, un tapis, un sac de plastique ou une feuille d'aluminium).** Cela comporte un risque de panne ou de dysfonctionnement.

**N'utilisez pas d'autres cordons d'alimentation que celui fourni. N'utilisez pas le cordon d'alimentation pour d'autres appareils.**

Il y a un risque de dysfonctionnement ou d'incendie.



**Ne touchez pas le bouton d'ouverture pendant le déplacement du cuiseur à riz.** En s'ouvrant, le couvercle extérieur risquerait de causer une blessure ou des brûlures.



**N'utilisez pas le cuiseur à riz près d'une source de chaleur, ni dans un emplacement où il peut entrer en contact avec de l'eau.** Il y a un risque de choc électrique, de court-circuit ou de dommages au cuiseur à riz.

**N'utilisez pas d'ustensiles de cuisine autres que la casserole intérieure et le bol de cuisson à la vapeur fournis.** Cela peut entraîner la surchauffe de la casserole intérieure ou du bol de cuisson à la vapeur, ou le dysfonctionnement du cuiseur à riz.

**N'utilisez pas le cuiseur à riz près des murs ou des meubles. Si vous utilisez l'appareil sous une étagère, laissez un espace libre suffisant pour que la vapeur puisse s'échapper.**

La vapeur ou la chaleur peut abîmer, décolorer ou déformer les murs, les meubles ou les étagères.

**Ne mettez ou n'utilisez pas le cuiseur à riz sur une surface instable ou sensible à la chaleur.** Il y a un risque de blessure ou d'incendie.



**Débranchez la fiche mâle du cordon d'alimentation lorsque vous n'utilisez pas le cuiseur à riz.**

En laissant la fiche mâle branchée dans une prise de courant, vous risquez d'abîmer le matériau isolant, ce qui comporte un risque de choc électrique, de court-circuit ou d'incendie.



**Veillez laisser refroidir le cuiseur à riz avant de le nettoyer.** Les pièces chaudes telles que le couvercle intérieur, la casserole intérieure et l'élément chauffant peuvent causer des brûlures.

**Tirez toujours sur la fiche mâle du cordon d'alimentation, et non sur le cordon d'alimentation lui-même, pour débrancher le cuiseur à riz.**

Il y a un risque de choc électrique, de court-circuit ou d'incendie si vous tirez sur le cordon d'alimentation pour débrancher le cuiseur à riz.

**Insérez la fiche femelle du cordon d'alimentation à fond dans le corps principal.**

Autrement il y a un risque de choc électrique, de court-circuit, de dégagement de fumée ou de déclenchement d'incendie.

**Si le cordon d'alimentation ou la fiche mâle du cordon d'alimentation est abîmé, il doit être remplacé par un cordon ou ensemble-cordon approprié, disponible auprès du fabricant ou de son agent de service à la clientèle.**

## IMPORTANT

**Après l'utilisation, pensez à appuyer sur le bouton ANNULER.** L'appareil ne s'éteindra pas si vous retirez simplement la casserole intérieure.

**Ne recouvrez pas le corps principal, et tout particulièrement l'événement à vapeur, d'un linge ou autre objet.** Cela peut déformer et/ou décolorer le corps principal ou le couvercle extérieur.

**Évitez d'abîmer, d'échapper ou de déformer la casserole intérieure.** La cuisson risque d'être inadéquate si la casserole intérieure est abîmée.

**N'utilisez pas le cuiseur à riz si des grains de riz ou d'autres matières sont coincés à l'intérieur du corps principal ou sur la face extérieure de la casserole intérieure, du capteur central ou de la plaque chauffante.**

Cela peut faire brûler le riz ou causer une cuisson inadéquate.

**Ne faites pas fonctionner le cuiseur à riz en laissant vide la casserole intérieure.**

Cela risquerait de causer une panne du cuiseur à riz ou de faire fondre le bol de cuisson à la vapeur.

**N'exposez pas le cuiseur à riz aux éclaboussures d'eau, et ne le mettez pas sur un objet mouillé.**

Il y a un risque de choc électrique ou de panne.

**N'utilisez pas le cuiseur à riz à la lumière directe du soleil.** Cela risquerait de causer la décoloration du cuiseur à riz.

**N'utilisez pas le cuiseur à riz dans un emplacement où sa vapeur peut entrer en contact avec d'autres appareils électriques.**

La vapeur peut causer un incendie ou entraîner le dysfonctionnement, la décoloration ou la déformation des autres appareils électriques.

**N'inclinez pas le cuiseur à riz en le transportant.**

Le contenu risquerait d'être renversé.

**Nettoyez le cuiseur à riz et l'espace avoisinant avant l'utilisation.**

Le cuiseur à riz est doté d'un événement pour améliorer son fonctionnement et son rendement, mais il risquera de mal fonctionner si de la poussière ou des insectes pénètrent dans l'événement. Des frais de réparation s'appliqueront en cas de dysfonctionnement dû à la pénétration d'insectes, etc., dans l'événement.

**Cet appareil est conçu pour un usage domestique et pour les applications similaires énumérées ci-dessous :**

- Zones de cuisine pour le personnel (les employés) dans les magasins, bureaux et autres environnements de travail
- \* Cet appareil n'est pas conçu pour être utilisé par plusieurs personnes non spécifiées pendant une période prolongée.

**Cet appareil ne doit pas être utilisé dans les emplacements suivants :**

- Maisons de ferme
- Par les clients des hôtels, motels et autres environnements de type résidentiel
- Environnements de type gîte touristique

# PARTS NAMES AND FUNCTIONS

**Steam Vent Cap**

- Be sure to firmly insert the Steam Vent Cap.
- The Steam Vent Cap will be very hot while cooking and immediately afterward. Be very careful.

**Steam Vent**

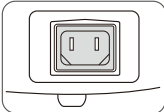
- Steam arising from the vent is very hot while cooking. Please exercise caution.

**Steam Vent Cap Receptacle**

**Open Button**  
Press the Open Button to open the Outer Lid.

**Control Panel**

**Plug Receptacle**  
Appliance Plug inserts here.



**HOW TO CLOSE THE OUTER LID**

Push down on the Outer Lid until you hear it click shut.

Press down on the center front edge of the Outer Lid.

Click

- The Outer Lid may open during cooking or Keep Warm mode if it is not closed securely.

**Handle**  
Use the Handle for carrying.

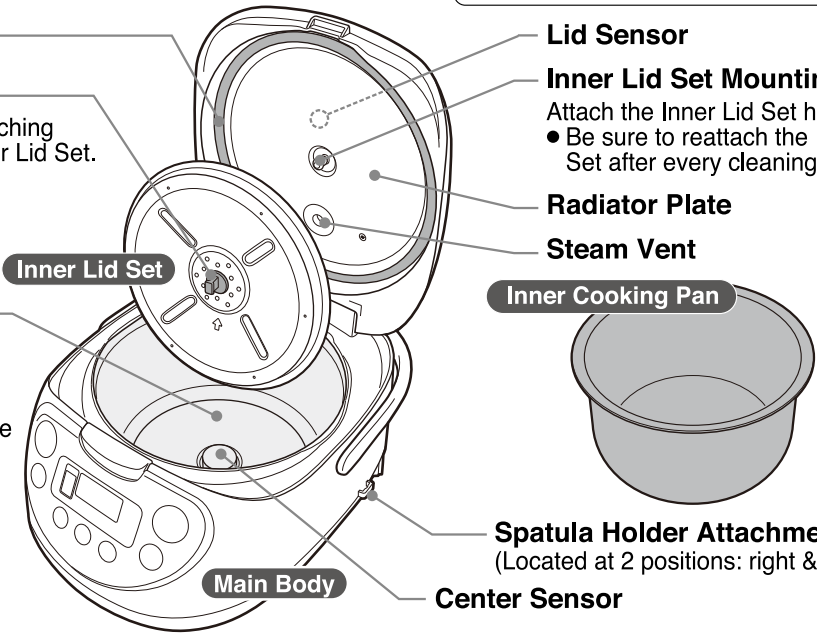
**Appliance Plug**  
Insert it into the Main Body.

**Power Plug**

**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.



**Outer Lid Gasket**

**Inner Lid Knob**  
Use this knob for detaching and attaching the Inner Lid Set.

**Inner Lid Set**

**Heating Plate**

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

**Main Body**

**Center Sensor**

**Lid Sensor**

**Inner Lid Set Mounting Axis**  
Attach the Inner Lid Set here.

- Be sure to reattach the Inner Lid Set after every cleaning. → pg.23


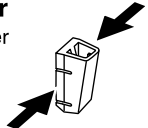


**Radiator Plate**

**Steam Vent**

**Inner Cooking Pan**

**Spatula Holder Attachment**  
(Located at 2 positions: right & left edge)

## ACCESSORIES

<p><b>Spatula</b></p> 	<p><b>Spatula Holder</b></p> <p>Squeeze the center as indicated in the illustration and pull up to detach the Spatula Holder.</p> 	<p><b>Steaming Basket</b></p> 	<p><b>Measuring Cup</b></p>  <p>(1 Cup = approx. 6.1 oz. / approx. 180 mL)</p>
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# PARTS NAMES AND FUNCTIONS

## CONTROL PANEL

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

### Display

The illustration below shows all possible displays and is for reference only. This display will not appear during actual use. Black lines that may appear on the LCD when wiped with a cloth is caused by static electricity and does not indicate a malfunction. It will disappear shortly.

### CANCEL button

Use this button to cancel the selected setting or function in operation.

### KEEP WARM SELECTION button

Use this button to select Regular Keep Warm or Extended Keep Warm mode.  
→ pg.16

### MENU button

Use this button for setting the menu you will be using.  
→ pg.12

### TIME SETTING button

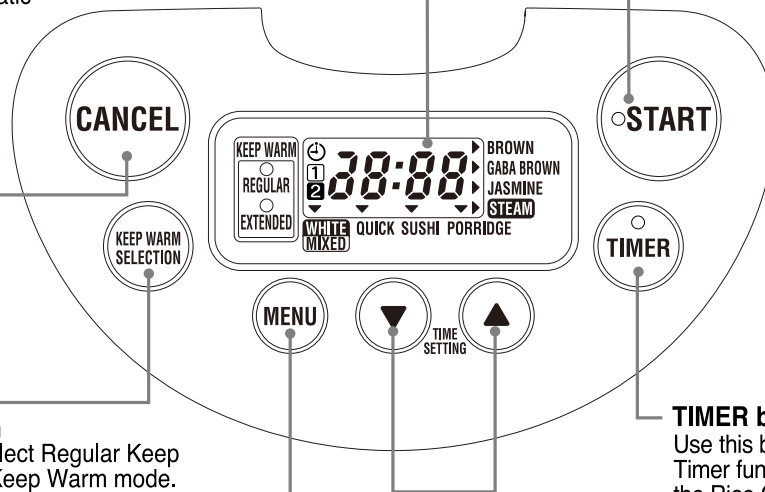
Use these buttons to set the Timer, cooking time or the clock.  
→ pg.10, 17 & 18

### START button

Use this button to initiate cooking or the steam cooking process.

### TIMER button

Use this button to set the Timer function (to program the Rice Cooker to complete cooking by a desired time).  
→ pg.17



## HOW TO MAINTAIN THE INNER COOKING PAN IN GOOD CONDITION

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

### <During Preparation>

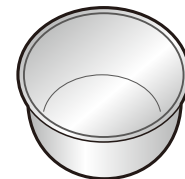
- Remove foreign matters (such as stones) from the rice before cleaning.
- Do not use utensils such as whisks to clean the rice.
- Do not place a metallic strainer in the Inner Cooking Pan when cleaning rice.
- Use the Inner Cooking Pan only for this Rice Cooker.

### <When Cooking Completes>

- Do not pour vinegar into the Inner Cooking Pan (when making sushi rice).
- Do not use a metal ladle (when serving porridge etc.).
- Do not hit the Inner Cooking Pan hard (when serving).

### <When Cleaning>

- Do not place spoons or bowls inside the Inner Cooking Pan.
- Clean the Inner Cooking Pan immediately after using any seasonings.
- Only use soft materials such as a sponge when cleaning.
- Do not use such items as thinner, benzene, abrasive cleaners, bleach, scrubbing brushes (nylon, metal, etc.), melamine sponges or sponges with a nylon surface.



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

- The nonstick coating may eventually discolor or peel off. This will not affect the cooking / Keep Warm performances or sanitary properties, and is harmless to your health.
- If concerned with the peeling of the nonstick coating or if the Inner Cooking Pan deforms, please replace it by purchasing a new one.  
→ pg.23

# HOW TO SET THE CLOCK / SOUND SIGNALS AND HOW TO CHANGE THEM

## HOW TO SET THE CLOCK

The clock is displayed in 24 hours (military time). Although the clock is set before shipment from the factory, certain conditions such as room temperature may cause it to display an inaccurate time.

If the clock is inaccurate, set the correct time as shown below.

- If the clock is inaccurate, cooking will not be completed at the time you set for the Timer.
- The clock cannot be changed during Cooking, Regular Keep Warm, Extended Keep Warm or Timer Cooking.



e.g.: If the current time is 15:01 but displays 14:56.

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

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

### 2 Press the Time Setting or button to initiate the Time Setting and adjust the clock to the current time.

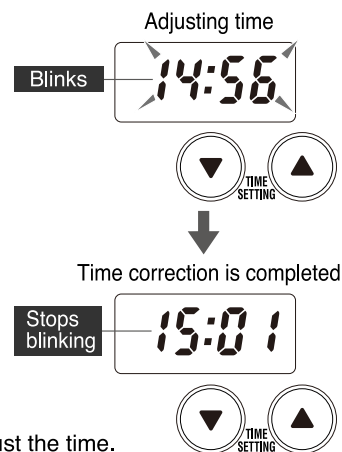
The time display will start to blink.

-  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 AND 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, or 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:	Beep:	Silent:
Indication	The default setting at the time of shipment from the factory.	Choose this setting to change from a Melody.	Choose this setting to disable the Sound Signal.
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 Cord.

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

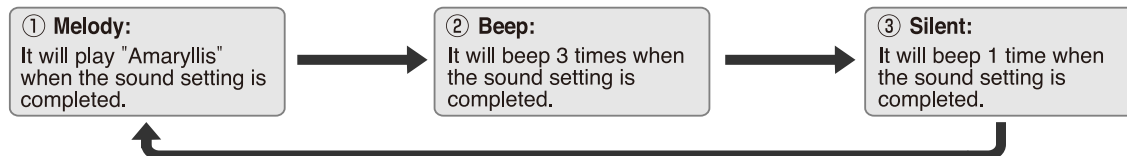
#### 2 Hold the button for more than 3 seconds.

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

- You cannot change the Sound Signal during Cooking, Regular Keep Warm, Extended Keep Warm or Timer Cooking.
- 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.



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

# TIPS TO COOKING GREAT-TASTING RICE (PREPARATION AND 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.

**Clean rice quickly** Prepare a bowl to pool water

- ① **Rinse rice**..... First, pour plenty of water into the Inner Cooking Pan from the bowl and stir the rice loosely by hand. Drain the water immediately afterwards. Repeat twice.
- ② **Wash rice**..... Wash by stirring the rice by hand 30 times, pour plenty of water from the bowl and stir the rice loosely again. Drain the water immediately afterwards. Repeat this washing process 2-4 times.
- ③ **Rinse rice**..... Lastly, pour plenty of water from the bowl and rinse the rice. Repeat twice.

(Complete steps ①-③ within 10 minutes.)



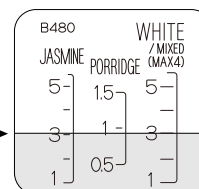
**Warning!** Do not clean the rice or adjust the amount of water using hot water (95°F / 35°C or above). Doing so will cause the rice to be cooked improperly.

### Adjust the amount of water accordingly

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

e.g.: When Cooking 3 Cups of White Rice

Add water to water level 3 for WHITE / MIXED.



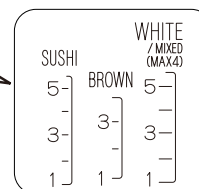
### Do not use strongly alkalinized ionic water

Do not use alkalinized ionic water that is over pH 9. Rice cooked with strongly alkalinized ionic water may appear yellow or become too glutinous.

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

Loosening the rice while it is still hot causes excess moisture to be released, resulting in rice that is perfectly cooked, with a fluffy texture. Loosen the rice within 10 minutes after cooking completes. Not loosening the rice may cause it to clump, become wet or burn.

The other side of the Inner Cooking Pan has markings for other menu setting.



## HOW TO USE THE KEEP WARM MODE

**When keeping rice in the Inner Cooking Pan for later consumption, use the Keep Warm mode.**

- The rice may develop a foul odor if the Keep Warm mode is cancelled or if left in an unplugged Rice Cooker.

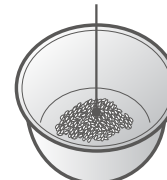
**To prevent the rice from becoming dry, wet, develop an odor or turn yellow, do not use the Keep Warm mode for the following:**

- Keeping a small amount of rice warm for long hours.
- Keeping rice warm for more than 12 hours.
- Adding rice.
- Reheating cold rice.
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice, etc.).
- Keeping food other than rice warm such as croquette, miso soup or steamed food.
- Keeping rice warm with the Spatula left inside the Rice Cooker.

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

- As the amount of rice kept warm decreases, the rice may dry or become wet. To minimize this, gather the rice toward the center of the Inner Cooking Pan while keeping warm.

Gather rice in center



# HOW TO COOK RICE

## BASIC COOKING STEPS

- The initial menu setting at the time of shipment from the factory is WHITE / MIXED.
- Please wash the Inner Cooking Pan, Inner Lid Set, Steam Vent Cap and accessories before initial use.  
→ pg.22

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

Overfill the Measuring Cup with rice, then level off.



(1 Cup = approx. 6.1 oz. / approx. 180 mL)

### 2 Clean the rice and adjust the amount of water.

How to clean rice → pg.11 "HOW TO COOK GREAT-TASTING RICE: Clean rice quickly".

On a flat surface, pour water over the rice in the Inner Cooking Pan, filling to the water measure line that matches the number of cups of rice you are cooking and the menu setting. → pg.14  
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.

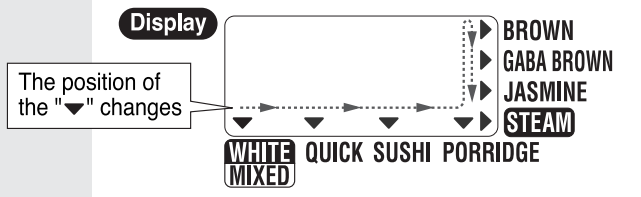
### 3 Place the Inner Cooking Pan into the Main Body, and attach the Inner Lid Set and Steam Vent Cap. Close the Outer Lid, and plug in the Power Cord.

Be sure to wipe moisture and foreign matter off the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set, and the Steam Vent Cap.

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

### 4 Select the desired Menu setting by pressing the button.

Each press of the button changes the position of the "▼".

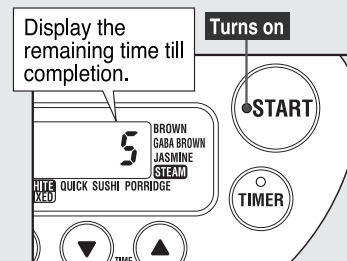


- Press and hold the button to quickly cycle through the selections. It will stop when it reaches WHITE / MIXED.
- Menu settings such as WHITE / MIXED, BROWN, GABA BROWN and JASMINE will remain selected until you change the setting.

### 5 Press the button.

The START 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 in minutes.

- Do not put the Steaming Basket in the Rice Cooker while cooking rice if not also steaming other foods.



# HOW TO COOK RICE

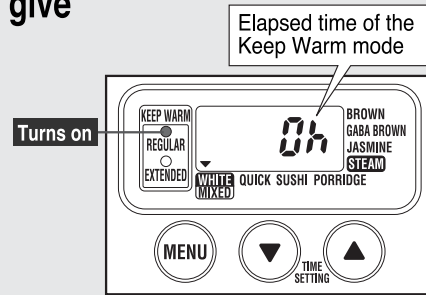
## BASIC COOKING STEPS

### 6 When the melody or beep to indicate 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 REGULAR 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 to prevent rice from clumping, becoming too wet or burning.**

→ Please use oven-mitts or a soft cloth when touching the Inner Cooking Pan, as it may be hot.

- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan with oven-mitts or a soft cloth will keep it from spinning while reducing damages to the outside bottom of the pan.
- If you cancel the Keep Warm mode and press the KEEP WARM SELECTION button again, the Display shows 0h.
- The sound setting can also be changed. → pg.10



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

- Removing the Inner Cooking Pan only will not turn off the power. Make sure to press the CANCEL button.

#### NOTE

- Porridge will not remain selected after the Rice Cooker has been turned off. When cooking porridge, select Porridge each time. Do not use any other menu to cook porridge as contents may boil over.
- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.
- When cooking more than one pot of rice consecutively, or cooking right after cancelling the Keep Warm mode, allow the Rice Cooker to cool for 15 minutes or longer. If the Main Body and the Outer Lid are hot, the rice may not cook well.

**REMARKS:** To cool the Main Body and Outer Lid quickly, please try the following:

- Fill the Inner Cooking Pan with cold water and place it in the Main Body.
- Open the Outer Lid, remove the Inner Lid Set and allow the Radiator Plate to cool.

### Estimated Cooking Time

White Rice	approx. 50 minutes – 1 hour
Mixed Rice	approx. 50 minutes – 1 hour
Quick Cooking	approx. 29 minutes – 40 minutes
Sushi Rice	approx. 50 minutes – 1 hour
Porridge	approx. 55 minutes – 1 hour 10 minutes
Brown Rice	approx. 1 hour 25 minutes – 1 hour 50 minutes
GABA Brown Rice	approx. 3 hours 40 minutes – 4 hours
Jasmine Rice	approx. 50 minutes – 1 hour

- The above table is based on the testing conditions of 120 volts, a room temperature of 68°F (20°C), and water at a starting temperature of 64.4°F (18°C).
- The above lengths of time are measured from Cooking until the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, and the amount of water used.

# HOW TO COOK RICE

## TIPS TO COOKING VARIOUS RICE MENUS

When cooking types of rice with assigned MENU settings:

\* Capacity is measured in the supplied rice measuring cup, using raw rice.

Menus	Rice	Menu Setting	Water Level	Cooking Capacity [cups]*	Merits/Advice
White Rice	Short/ Medium Grain White Rice	WHITE / MIXED	WHITE / MIXED	1–5.5	• Cooks white rice to a regular consistency.
Mixed Rice	Short/ Medium Grain White Rice	WHITE / MIXED	WHITE / MIXED	1–4	<ul style="list-style-type: none"> <li>• 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.</li> <li>• The recommended amount of ingredients should be about 30–50% of the rice volume.</li> <li>• Chop ingredients into small pieces and place evenly on top of the rice (do not mix into the rice).</li> </ul>
Quick Cooking	Short/ Medium Grain White Rice	QUICK	WHITE / MIXED	1–5.5	• 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	Short/ Medium Grain White Rice	SUSHI	SUSHI	1–5.5	• Rice is firmer than when cooked using the White Rice setting.
Porridge	Short/ Medium Grain White Rice	PORRIDGE	PORRIDGE	0.5–1.5	<ul style="list-style-type: none"> <li>• The recommended amount of ingredients should be about 30–50% of the rice volume.</li> <li>• Chop ingredients into small pieces and place on top of rice without mixing them into the rice.</li> <li>• Ingredients that do not cook easily should not be used in large amounts.</li> <li>• <b>Boil green leaf vegetables separately and add them after the rice porridge has finished cooking.</b></li> <li>• Semi-brown rice (30%, 50%, and 70%) or brown rice cannot be used to make porridge.</li> </ul>
Brown Rice	Short/ Medium Grain Brown Rice	BROWN	BROWN	1–4	• If white rice is mixed with brown rice, it may boil over or imperfect cooking may occur, and is not recommended.
GABA Brown Rice	Short/ Medium Grain Brown Rice	GABA BROWN	BROWN	1–4	• Activates brown rice for increased nutritional values. → <b>pg. 15</b>
Jasmine Rice	Jasmine White Rice	JASMINE	JASMINE	1–5.5	• Depending on the rice brand, it may be slightly harder than normal. → <b>pg. 24</b>

# HOW TO COOK RICE

## TIPS TO COOKING VARIOUS RICE MENUS

When cooking other types of rice:

\* Capacity is measured in the supplied rice measuring cup, using raw rice.

Type of rice you want to cook	Rice	Menu Setting	Water Level	Cooking Capacity [cups]*	Merits/Advice
<b>Mixed Rice with Barley</b>	Barley mixed with White Rice	WHITE / MIXED	WHITE / MIXED	1-5.5	<ul style="list-style-type: none"> <li>The amount of barley mixed into the rice should be less than 20% of the total volume. e.g.: To cook 1 cup of rice mixed with barley, use 0.8 cup of white rice and 0.2 cup of barley.</li> </ul>
<b>White Rice with Germ</b>	White Rice with Germ	WHITE / MIXED	WHITE / MIXED	1-5.5	<ul style="list-style-type: none"> <li>Clean the rice quickly and gently because the germ can easily be washed off.</li> </ul>
<b>Germinated Brown Rice</b>	Germinated Brown Rice or Germinated Brown Rice mixed with White Rice	WHITE / MIXED	WHITE / MIXED	1-4	<ul style="list-style-type: none"> <li>Do not use the Timer function or soak rice in water for more than 30 minutes.</li> <li>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.</li> <li>When cooking germinated brown rice made by a germinated brown rice maker, contact the manufacturer of the maker directly for ideal cooking methods.</li> </ul>
<b>Semi-Brown Rice</b>	Semi-Brown Rice 30%	BROWN	BROWN (Use slightly below the water level for BROWN RICE)	1-4	<ul style="list-style-type: none"> <li>Depending on the rice brand and/or rice polishing level, it may cause the Rice Cooker to boil over or not cook well. → <b>Make adjustments to the amount of water.</b></li> </ul>
	Semi-Brown Rice 50% / 70%	WHITE / MIXED	WHITE / MIXED (Use slightly above the water level for WHITE RICE)	1-4	

For instructions on how to cook other types of grains, please visit our website at [www.zojirushi.com/grains](http://www.zojirushi.com/grains)

## ACTIVATED BROWN RICE (GABA BROWN)

- This Rice Cooker has two settings for cooking brown rice. The GABA BROWN setting on the menu activates brown rice for increased nutritional value.

### GABA BROWN SETTING

When GABA BROWN is selected on the menu, the Rice Cooker will begin activating the brown rice, after which it will start cooking automatically. During the brown rice activation process, the temperature in the Inner Cooking Pan is kept at approx. 104°F (approx. 40°C) for approx. 2 hours. Cooking will take longer to complete.

→ See "Estimated Cooking Time" on pg. 13.

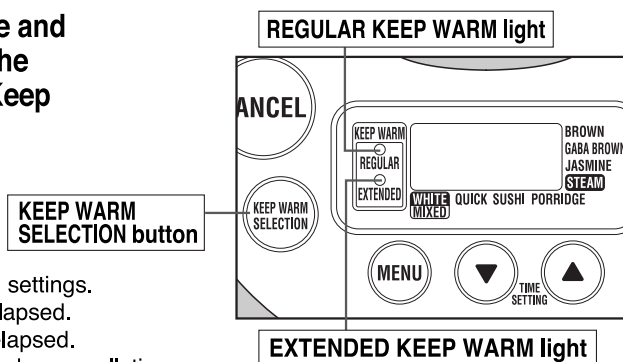
By activating brown rice, GABA (gamma-aminobutyric acid)\*, a naturally occurring nutrient in brown rice, increases to 150% of the amount contained in non-activated brown rice. This process also makes brown rice softer, thus making it readily edible.

\* **What is GABA?** ... GABA (gamma-aminobutyric acid) is a type of amino acid said to lower blood pressure and relieve stress.

# REGULAR KEEP WARM AND EXTENDED KEEP WARM

Switch between Regular Keep Warm mode and Extended Keep Warm mode by pressing the KEEP WARM SELECTION button during Keep Warm mode.

- The Extended Keep Warm mode is not available during the following (the Rice Cooker will beep and automatically start the Regular Keep Warm mode):
  - PORRIDGE, BROWN and GABA BROWN menu settings.
  - If 12 hours of Regular Keep Warm has already elapsed.
  - If 4 hours of Extended Keep Warm has already elapsed.
  - If the temperature of the Inner Cooking Pan is low by cancellation of the Keep Warm mode or power failure.

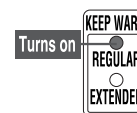


- The room temperature, frequent opening and closing of the Outer Lid, a dirty rice cooker, the type of rice used or the way the rice was cleaned may cause foul odors or the growth of germs. See pg.22 "HOW TO CLEAN THE INTERIOR" and clean the Rice Cooker, and use the Regular Keep Warm mode as much as possible to minimize these effects.

## REGULAR KEEP WARM

When cooking completes, the Rice Cooker automatically switches to Regular Keep Warm mode and the REGULAR KEEP WARM light turns on.

- To turn on the Regular Keep Warm mode when the Rice Cooker is turned off, press the KEEP WARM SELECTION button.



## EXTENDED KEEP WARM

This function can be activated during Regular Keep Warm mode.

Use this function when keeping rice warm for a longer period of time. Drying and yellowing of rice will be reduced by maintaining the temperature slightly lower.

**1** Check to make sure the REGULAR KEEP WARM light is on.

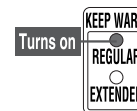
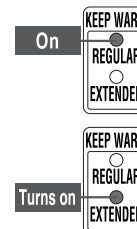
**2** Press the  button once. The EXTENDED KEEP WARM light will turn on.

- After 8 hours of Extended Keep Warm mode, the Rice Cooker automatically switches to Regular Keep Warm mode.





How to change from Extended Keep Warm mode to Regular Keep Warm mode:

Press the  button once.

The setting will return to Regular Keep Warm mode and the REGULAR KEEP WARM light will turn on.



### NOTE:

- To change the display to show the current time during Keep Warm, press the Time Setting  or  button. Then press the  or  button to return to the Keep Warm display. Please note that the display will not automatically return to the Keep Warm display the next time the Rice Cooker is used, and must be done manually. This change can only be made during the Keep Warm mode.
- Be sure to use the Keep Warm mode when storing cooked rice in the Inner Cooking Pan.
- Do not use the Extended Keep Warm mode for keeping warm Mixed Rice, Germinated Brown Rice or Semi-Brown Rice (30%, 50%, 70%).
- The Keep Warm mode is not available for the STEAM menu setting.



# USING THE TIMER

- Set the clock to the current time before setting the Timer function. → pg.10

- This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in "⌚1" (Timer 1) and "⌚2" (Timer 2).
- The initial settings are 6:00 for **Timer 1**, 18:00 for **Timer 2**.

## SETTING A SPECIFIC TIME

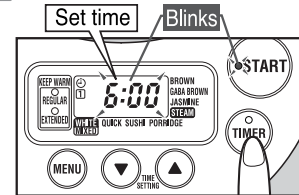
### 1 Press the **MENU** button to select the desired Menu.

- The Timer function is not available for QUICK and STEAM menu settings.
- Do not use the Timer function for MIXED.

### 2 Press the **TIMER** button to select "⌚1" (Timer 1) or "⌚2" (Timer 2).

The preset time for **Timer 1** and the **START** light will blink.

- Press the button again and the preset time for **Timer 2** will appear.

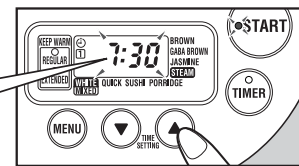


### 3 Press the **Time Setting** (▲) or (▼) button to set a specific time to finish cooking.

- ▲ 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 adjust the time in 10-minute increments.
- You do not need to set the time again when using the same settings.

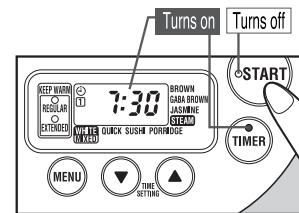
The time you wish to complete cooking e.g. 7:30



### 4 Press the **START** button.

The **START** light will turn off, the set time will be displayed and the **TIMER** light will turn on with a melody/beep sound.

- The **START** button must be pressed to set the **TIMER**.



### Suggested Lengths for the Timer Setting:

White Rice	1 hour – 13 hours	Brown Rice	1 hour 50 minutes – 13 hours
Sushi Rice	1 hour – 13 hours	GABA Brown Rice	4 hours 15 minutes – 13 hours
Porridge	1 hour 10 minutes – 13 hours	Jasmine Rice	1 hour 20 minutes – 13 hours

#### NOTE:

- Do not use the Timer function if you are adding ingredients and/or seasonings to the rice. Ingredients may settle to the bottom of the Inner Cooking Pan and your results may not be satisfactory.
- To cancel the Timer setting, press the CANCEL button.
- Press the (▲) or (▼) button to check the current time.
- The rice may be softer in texture when cooking with the Timer function.
- The remaining time until cooking completion will not be displayed when the Timer is set.
- If the Timer is set for less than the suggested length above, a beep will sound and the Rice Cooker will start cooking immediately.
- Be sure to set the Timer for less than 13 hours, 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.
- Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.

# HOW TO USE THE STEAM FUNCTION

## 1 Add water to the Inner Cooking Pan.

18 oz. / 540 mL (or 3 cups in the supplied Measuring Cup)

## 2 Place the Inner Cooking Pan into the Main Body and place the Steaming Basket.

Be sure to wipe moisture and foreign matter off the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set, and the Steam Vent Cap.



- Please make sure to place the Steaming Basket straight, or steam may escape from the gap.

## 3 Place food in the Steaming Basket, and attach the Inner Lid Set and Steam Vent Cap. Close the Outer Lid, and plug in the Power Cord.

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

- Place foods in the Steaming Basket evenly. The Steaming Basket may slant if the food is heavy on one side.

## 4 Select the STEAM menu setting by pressing the button.



- When the STEAM menu setting is selected, the default cooking time will appear in the Display. The cooking time may be lengthened or shortened using the Time Setting  or  buttons. See pg.19 "Estimated Cooking Time."

Default Cooking Time	Possible Cooking Time
40 minutes	1–60 minutes

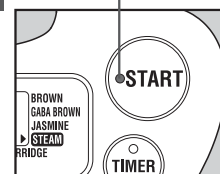
The cooking time includes the time it takes to boil the water.

## 5 Press the button.

The START light turns on and the melody/beep to start steaming will sound. The Display shows the remaining time until steaming completion.

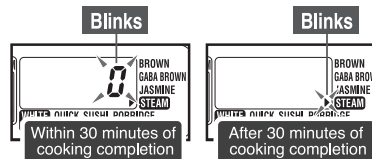
- Press the Time Setting  or  button to check the current time during cooking.

Turns on



## 6 When the melody or beep to indicate cooking completion sounds, press the button and remove the food from the Steaming Basket.

- Remove the food from the Steaming Basket immediately after cooking completion, or the food may become wet or soggy.
- Be careful when opening the Outer Lid or removing the steamed dish or Steaming Basket, as the steam and the interior of the Main Body are very hot.
- Always press the CANCEL button when cooking completes. The Rice Cooker will beep every 30 minutes as a reminder to remove the food if the CANCEL button is not pressed.
- If the food needs more steaming, restart the process from Step 4 to steam a little longer.
- If there is smell of food left inside the Inner Cooking Pan, see pg.23 "CLEANING AND MAINTENANCE: IF THERE IS AN ODOR" to remove the smell.
- The Steaming Basket may become stained from deeply colored ingredients (especially carrots and leaf-type vegetables). To prevent stains, place a parchment paper inside the Steaming Basket and place ingredients on top.



### NOTE:

- Clean food scum from ingredients such as chicken or fish after cooking.
- Place steamed vegetables in ice water immediately after cooking and drain them off to preserve their bright color.

# HOW TO USE THE STEAM FUNCTION

## Estimated Cooking Time:

Please make sure the height of the food does not exceed 1-1/2" / 3.5 cm, as it may hit the Inner Lid Set and cause breakdown or malfunction.

Ingredients	Amount	Estimated Cooking Time	Tips for Steaming
Carrot	1, approx. 7 oz. / 200 g	20 min.	Cut into bite-size pieces
Broccoli	1/2, approx. 7 oz. / 200 g	15 min.	Cut into bite-size pieces
Spinach	Approx. 3-1/2 oz. / 100 g	15 min.	Cut into bite-size pieces
Pumpkin	1/4, approx. 9 oz. / 250 g	20 min.	Cut into bite-size pieces
Potato	3, approx. 16 oz. / 450 g	40 min.	Cut into bite-size pieces
Sweet potato	1, approx. 10-1/2 oz. / 300 g	35 min.	Cut into bite-size pieces
Corn	1, approx. 7 oz. / 200 g	30 min.	Cut into bite-size pieces
Chicken	1 fillet, approx. 10-1/2 oz. / 300 g	30 min.	Make cuts on the bottom side (that comes into contact with the Steaming Basket)
Fish (white fish, salmon, etc.)	Cut into fillets, approx. 5 oz. / 150 g	25 min.	Slice into less than 1 inch / 2 cm thickness and wrap in aluminum foil
Prawn	15, approx. 5oz. / 150 g	20 min.	Steam without removing shells
Scallop	Approx. 5 oz. / 150 g	20 min.	Remove from shell (It is recommended to line the Steaming Basket with Chinese cabbage or cabbage to prevent the scallop from sticking)
Refrigerated meat dumpling, pot sticker (jiaozi), meat dumpling (xiaolongbao)	Approx. 7 oz. / 200 g	15 min.	Leave appropriate space between foods
Frozen meat dumpling, pot sticker (jiaozi), meat dumpling (xiaolongbao)	Approx. 7 oz. / 200 g	20 min.	Leave appropriate space between foods

## NOTE:

### Do not cook the following types of foods in the Rice Cooker:

- Thick foods such as curry and stews.
- Foods that may bubble over such as those using baking soda.
- Foods that expand after cooking such as processed seafood products and beans.
- Foods with large amounts of oil.
- Foods packaged in plastic bags.

### When cooking...

- Do not use paper towels or other lids to cover the food.
- Remove any foreign objects on the outside of the Inner Cooking Pan, Heating Plate or Center Sensor. → **pg.22**
- When using aluminum foil or parchment paper, do not completely cover the holes on the Steaming Basket, or allow it to extend outside the Steaming Basket. Doing so may cause breakdown, boiling over, or steam may leak.
- Steaming time will vary based on the room or water temperature, voltage or water measurement, size, amount and temperature of the food or other factors.
- If the food is undercooked, repeat the steam process to cook further by following steps **4** through **6**.
- When steaming consecutively, check to make sure there is enough water in the Inner Cooking Pan, and add water accordingly to prevent boil-dry.
- Steaming fish and meat for an extended time makes it tough. If it is not cooking through, slice them thinly before steaming. Adding herbs, garlic or flavoring with salt and pepper may reduce odor.

### When cooking other foods together with rice...

- Cook the rice using the WHITE / MIXED menu setting.
- Do not cook more than 1 cup of rice (The Outer Lid may open during cooking, preventing the rice from cooking properly and the other ingredients from steaming properly.)
- Level the surface of the rice before cooking. → Failure to do so may cause the cooked rice to touch the Steaming Basket.
- Ingredients that require a comparatively long steaming time, such as potatoes, sweet potatoes, corn, pumpkin, and fish (wrapped in aluminum foil) can be cooked together. If they do not cook through properly, reduce the amount of ingredients or cut them into small pieces.
- Ingredients that require a comparatively short steaming time, such as spinach, will not steam properly.
- Do not add ingredients while the rice is cooking.
- The rice may burn more easily or take on the color of the other ingredients.

### After cooking...

- Be careful when opening the Outer Lid or removing the steamed dish or Steaming Basket, as the steam and the interior of the Main Body are very hot and can cause burns.
- Oil and scum may soil the Inner Lid Set and the inside of the Outer Lid, especially when steaming meats. Always wash the Inner Lid Set, Inner Cooking Pan and Steaming Basket after each use, and wipe the Outer Lid Gasket and the Inside of the Outer Lid after each use to prevent odors or spoiling.
- Hot condensation may fall from the Inner Lid Set when the Outer Lid is opened and cause burns. Please exercise caution.

# RECIPES

The measurements used in these Recipes:

- 1 Tablespoon = 0.5 oz. (15 mL)
- 1 teaspoon = 0.2 oz. (5 mL)

- Measure the rice with the provided Measuring Cup. (1 Cup = approx. 6.1 oz./approx. 180 mL)

## HAND-ROLLED SUSHI

Menu Setting: **SUSHI**

### Ingredients (4–5 servings)

3 cups Rice

#### Mixed vinegar

4 Tbsp. Rice vinegar

1 Tbsp. Sugar

1-½ tsp. Salt

#### Suggested Toppings

Sashimi (tuna, squid, prawns, etc.)

Pickles (e.g. pickled radish)

Avocado and ham

*Natto* (fermented soy bean) and green onions

Bacon and asparagus

Salmon roe, sea eel and rolled egg

Carrots, cucumbers and celery

Seaweed, *Wasabi* (horse radish), soy sauce and pickled red ginger to taste



### How to cook

- 1 Clean rice well and fill the Inner Cooking Pan with water to water level 3 for SUSHI.
  - 2 Press the MENU button, select SUSHI and press the START 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-rolled sushi.

## MIXED RICE

Menu Setting: **WHITE/MIXED**

### Ingredients (4–5 servings)

3 cups Rice

2 oz. (50 g) Chicken thigh

½ slice *Age* (fried tofu)

1 oz. (30 g) Carrots

1 oz. (30 g) *Konnyaku*

1 oz. (30 g) *Gobo*

2–3 Dried Shiitake mushrooms (soaked in water to constitute)

1-½ Tbsp. Light soy sauce

1-½ Tbsp. *Mirin* (sweet sake)

½ tsp. Salt

½ tsp. *Dashinomoto*

Soup taken from soaking dried Shiitake to taste  
Stone parsley to taste

### How to cook

- 1 Slice chicken thigh into ½ inch (1 cm) cubes. Place *Age* in a strainer and pour hot water over it; gently squeeze to drain excess oil, then slice into small strips. Soak chicken thigh and *Age* in soup stock **A** for 5 minutes (do not discard this soup stock).
- 2 Slice carrots and *Konnyaku* into small strips, soak *Konnyaku* in hot water and drain. Shred *Gobo*, soak in water until soft, then drain. Cut Shiitake into small strips.
- 3 Add the soup stock from Step 1 to the water used to soak the dried Shiitake, and mix them well.
- 4 Clean rice and add the mixture from Step 3. Fill the Inner Cooking Pan with water to water level 3 for WHITE / MIXED, and mix well from the bottom of the pan.
- 5 Place the ingredients from Steps 1 and 2 on top of the rice from Step 4 and spread evenly across the top. Do not mix the ingredients with the rice. Changing the amounts of rice and ingredients may cause imperfect cooking.
- 6 Press the MENU button, select WHITE / MIXED and press the START button to start cooking.
- 7 When the Rice Cooker switches to the Keep Warm mode, mix the rice to loosen it.
- 8 Serve rice in a bowl and sprinkle stone parsley on top.



# RECIPES

The measurements used in these Recipes:

- 1 Tablespoon = 0.5 oz. (15 mL)
- 1 teaspoon = 0.2 oz. (5 mL)

● Measure the rice with the provided Measuring Cup. (1 Cup = approx. 6.1 oz./approx. 180 mL)

## AVOCADO & TUNA BOWL

Menu Setting: **WHITE/MIXED**

### Ingredients (4–5 servings)

- 3 cups Rice
- 1 lb. (450 g) Raw tuna (sashimi grade)
- 2 Avocado
- A)**
  - 4 Tbsp. Soy sauce
  - 1 tsp. *Wasabi*, grated
  - Grated *Wasabi* to taste
  - Soy sauce to taste

### How to cook

- 1 Clean rice well and fill the Inner Cooking Pan with water to water level 3 for **WHITE / MIXED**.
- 2 Press the **MENU** button, select **WHITE / MIXED** and press the **START** button to start cooking.
- 3 Slice the avocado in  $\frac{1}{4}$  inch thickness and the raw tuna in  $\frac{1}{2}$  inch thickness, marinate in **A**.
- 4 When the Rice Cooker switches to the Keep Warm mode, place the rice in a bowl and top with the marinated tuna and avocado.
- 5 Serve with additional *Wasabi* and soy sauce to taste.



## MIXED BROWN RICE

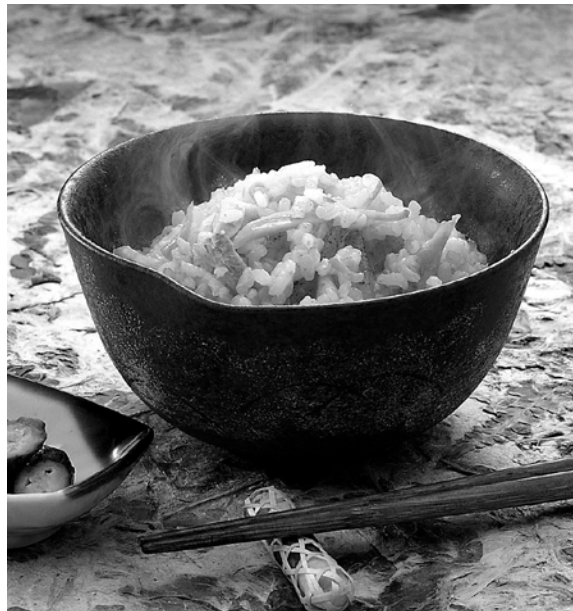
Menu Setting: **BROWN**

### Ingredients (4–5 servings)

- 3 cups Brown rice
- 3 oz. (80 g) Chicken thigh
- 1 slice *Age* (fried tofu)
- 1 oz. (30 g) each Carrots, *Konnyaku* and *Gobo*
- A)**
  - 3 Tbsp. Light soy sauce
  - $\frac{1}{2}$  Tbsp. *Mirin* (sweet sake)

### How to cook

- 1 Slice chicken thigh into  $\frac{1}{2}$  inch (1 cm) cubes. Place *Age* in a strainer and pour hot water over it; gently squeeze to drain excess oil, then slice into small strips.
- 2 Slice carrots and *Konnyaku* into small strips, soak *Konnyaku* in hot water and drain. Shred *Gobo*, soak in water until soft, then drain.
- 3 Clean rice and put **A** in the Inner Cooking Pan, add water to water level 3 for **BROWN**, and **mix well from the bottom of the pan**.
- 4 Place ingredients from Steps 1 and 2 on top of rice from Step 3. Do not mix the ingredients with the rice. Changing the amounts of rice and ingredients may cause imperfect cooking.
- 5 Press the **MENU** button, select **BROWN** and press the **START** button to start cooking.
- 6 When the Rice Cooker switches to the Keep Warm mode, mix the rice to loosen it.



- Clean brown rice lightly to remove husks.
- When cooking rice with additional ingredients, limit the amount of rice to 1–4 cups.

# CLEANING AND MAINTENANCE

● Clean the Rice Cooker thoroughly after every use.

- Be sure to unplug the Power Cord and allow the Main Body and the Inner Cooking Pan to cool down.
- Do not use such items as thinner, benzene, abrasive cleaners, bleach, scrubbing brushes (nylon, metal, etc.), melamine sponges or sponges with a nylon surface. (Doing so may damage the surface, causing discoloration, scratches, degradation in quality, or corrosion.)
- Do not use a dishwasher or dish-dryer. Doing so may cause scratches, deformation or discoloration.
- Be sure to reattach the Inner Lid Set, Steam Vent Cap and Spatula Holder correctly.

## HOW TO CLEAN THE EXTERIOR

### Wipe clean with a well-wrung soft cloth.

- If using a cloth that is chemically treated, use sparingly to avoid transferring the chemical smell and do not scrub the Rice Cooker forcefully. (Doing so may damage the surface, causing discoloration, scratches, degradation in quality, or corrosion.)

#### Steam Vent Cap Receptacle

Remove the Steam Vent Cap, and wipe the Outer Lid with a well-wrung soft cloth.

#### Steam Vent Cap

Soak the Steam Vent Cap in warm or cold water, wash with a sponge and wipe dry.

#### Open Button

If the Open Button becomes clogged with rice or other matter, remove with a bamboo stick.

#### Plug Receptacle

Wipe with a dry soft cloth.

#### Control Panel

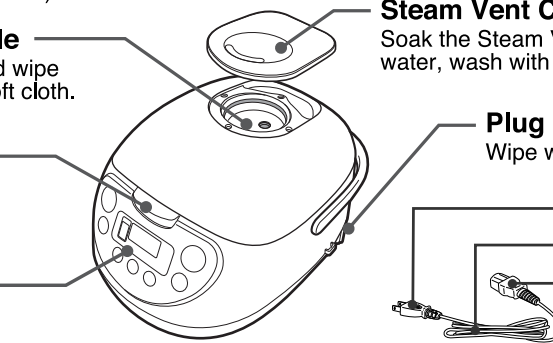
Wipe with a dry soft cloth.

#### Power Plug

#### Power Cord

#### Appliance Plug

Wipe with a dry soft cloth.



## HOW TO CLEAN THE INTERIOR

#### Outer Lid Gasket

Wipe with a well-wrung soft cloth. Remove any rice or residue.

- The Outer Lid Gasket cannot be removed.

#### Outer Lid and Steam Vent

Hold the Outer Lid securely and wipe with a well-wrung soft cloth. Remove any rice or residue on the inside of the Outer Lid.

- Do not use kitchen detergents.

#### Inner Lid Set

Soak the Inner Lid Set in warm or cold water, wash with a sponge and wipe dry. Be sure to clean the Inner Lid Set after every use, otherwise, the lid may rust or become discolored.

- Do not remove the Inner Lid Knob.

● Leaving rice and other matter on the surface may cause the Outer Lid to rust or discolor.

#### Center Sensor

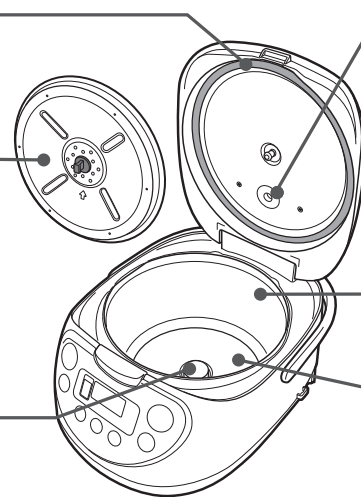
Wipe with a well-wrung soft cloth. If it becomes clogged with rice or other matter, remove with a bamboo stick.

#### Inside of the Main Body

Wipe with a well-wrung soft cloth.

#### Heating Plate

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



## HOW TO CLEAN THE ACCESSORIES AND INNER COOKING PAN

### Wash with a soft sponge.

To wash thoroughly, use a mild kitchen detergent.

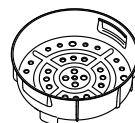
Spatula



Spatula Holder



Steaming Basket



Measuring Cup



Inner Cooking Pan






→ pg.9

# CLEANING AND MAINTENANCE

● Clean the Rice Cooker thoroughly after every use.

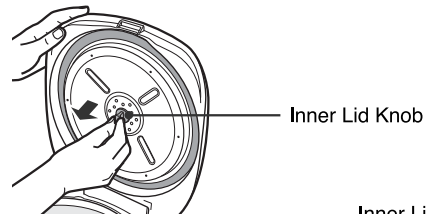
## IF THERE IS AN ODOR

- 1** Fill the Inner Cooking Pan with water up to water level 1 for WHITE / MIXED.
  - Do not put other matter such as kitchen detergents in the Inner Cooking Pan.
- 2** Close the Outer Lid and press the  button to select the QUICK menu setting.
- 3** Press the  button.
- 4** When the Rice Cooker completes cooking and switches to the Keep Warm mode, press the  button.
- 5** Wait until the Main Body cools down, discard the water and clean accordingly.
  - Open the Outer Lid and dry the Rice Cooker in a well ventilated place.

## HOW TO DETACH AND ATTACH THE INNER LID SET

### How to detach the Inner Lid Set:

Hold the Outer Lid with one hand and pull the Inner Lid Knob toward you with the other hand.

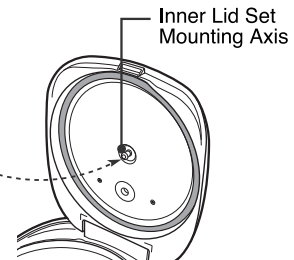
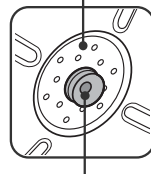


### How to attach the Inner Lid Set:

Affix the hollow part of Inner Lid Set (opposite side of the Inner Lid Knob) to the Inner Lid Set Mounting Axis to attach the Inner Lid Set.

Opposite side of the Inner Lid Knob.

Affix this hollow part to the Inner Lid Set Mounting Axis.



## 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.

**Zojirushi Customer Service**  
1-800-733-6270  
www.zojirushi.com

Parts Names	Parts Number
Inner Lid Set	C194-6B
Inner Cooking Pan	B480-6B
Spatula	SHAKN-6B
Spatula Holder	616864-00
Measuring Cup	615784-00
Steaming Basket	BU195031L-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>● Increase or reduce water by 1–2 mm from the Water Level Line according to your preference.</li> <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>● If you cook rice using the QUICK menu setting, the rice may turn out sticky or hard. → <b>Try using the WHITE menu setting.</b></li> <li>● Make sure the Inner Cooking Pan has not deformed.</li> <li>● Rice may not have been cleaned sufficiently, allowing too much bran to be left on the rice grain.</li> <li>● Did you loosen the rice after cooking was completed? → <b>Loosen the rice immediately after cooking is completed.</b></li> <li>● Is there moisture or foreign matter on the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set, or the Steam Vent Cap? → <b>Wipe them off.</b></li> <li>● JASMINE may be slightly harder than normal. → <b>To cook softer, fill water slightly higher than the marked line on the Inner Cooking Pan (within 1/2 of scale) and cook. However, please note that adding too much water may cause it to boil over.</b></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, the inside of the Main Body, on the Heating Plate or the Center Sensor.</li> <li>● If you soak the rice for a long time or cook rice using the Timer, the bran may collect at the bottom, and the rice will be more easily scorched.</li> <li>● Rice may not have been cleaned 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>
	The surface of the cooked rice is uneven:	<ul style="list-style-type: none"> <li>● Depending on the heat convection while cooking, the surface of the finished rice may look uneven.</li> <li>● Make sure the Inner Lid Set has not deformed.</li> <li>● Make sure the Inner Cooking Pan has not deformed.</li> </ul>
	Boils over while cooking:	<ul style="list-style-type: none"> <li>● Did you use the wrong Menu or amount of water? → <b>pg.14</b> When cooking using the Porridge Menu, the contents are particularly likely to boil over, so be sure not to use the wrong amount of water.</li> <li>● Make sure the Steam Vent Cap is attached.</li> <li>● Rice may not have been cleaned 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>
	Unable to start cooking or the buttons do not respond:	<ul style="list-style-type: none"> <li>● Did you plug the Power Plug into the electrical outlet?</li> <li>● Has the Appliance Plug become unplugged from the Plug Receptacle?</li> <li>● Does the Display show "E01" or "E02"? → <b>pg.26</b></li> <li>● Is the REGULAR KEEP WARM or EXTENDED KEEP WARM light on? → <b>Press the CANCEL button and press the START button.</b></li> </ul>
	Steam comes out from the gap between the Outer Lid and the Main Body:	<ul style="list-style-type: none"> <li>● Check that the Inner Lid Set hasn't been dropped and deformed, and that the Outer Lid Gasket hasn't been torn.</li> <li>● Is the Outer Lid Gasket dirty? → <b>If it is dirty, clean the Outer Lid Gasket.</b></li> <li>● Make sure the Inner Cooking Pan has not deformed.</li> </ul>
COOKING RICE / KEEP WARM	A noise is heard during Cooking / Keep Warm:	<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> <li>● There is a spark-like noise when there is water left on the outside of the Inner Cooking Pan. → <b>Always take precautions to wipe the outer surface of the Inner Cooking Pan and the inside of the Main Body clean, especially of moisture and foreign matters, before placing the Inner Cooking Pan into the Main Body.</b></li> </ul>



# TROUBLESHOOTING GUIDE









● Please check the following points before calling for service.

Problems		Cause (Points to check)
KEEP WARM	During Keep Warm, rice has an odor, or rice becomes watery:	<ul style="list-style-type: none"> <li>● Was the rice kept warm with the spatula left in the Inner Cooking Pan?</li> <li>● Was cold rice reheated?</li> <li>● Did you loosen the rice after cooking was completed? → <b>Loosen the rice immediately after cooking is completed.</b></li> <li>● Rice may not have been cleaned sufficiently and too much bran may be left.</li> <li>● Some odor may remain after cooking Mixed Rice. → <b>Clean the Inner Cooking Pan thoroughly.</b> → pg.23</li> <li>● The Keep Warm mode may not have been used for keeping rice warm. → <b>Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor.</b> → pg.11</li> <li>● Did you clean the Rice Cooker thoroughly after every use? → <b>The room temperature, frequent opening and closing of the Outer Lid, a dirty rice cooker, the type of rice used or the way the rice was cleaned may cause foul odors or the growth of germs. See pg.22 "HOW TO CLEAN THE INTERIOR" and clean the Rice Cooker, and use the Regular Keep Warm mode as much as possible to minimize these effects.</b></li> </ul>
	During Keep Warm, rice becomes yellow or dry:	<ul style="list-style-type: none"> <li>● Are you keeping warm a small amount of rice in the Inner Cooking Pan?</li> <li>● Was the Keep Warm mode used for more than 12 hours?</li> <li>● The type of rice and water used may make the rice appear yellow.</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? → <b>Press the buttons for Time Setting to change the display.</b> → pg.16 "NOTE"</li> </ul>
	Extended Keep Warm is not accepted:	<ul style="list-style-type: none"> <li>● Did you select a menu setting for which the Extended Keep Warm mode is not available? → pg.16</li> <li>● Was the Regular Keep Warm mode used for more than 12 hours? → <b>If the Regular Keep Warm mode is used for more than 12 hours, the Extended Keep Warm mode will not be accepted.</b></li> <li>● Is the rice in the Inner Cooking Pan cold? → <b>If the temperature of the Inner Cooking Pan is low, the Extended Keep Warm mode will not be accepted.</b></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? → <b>The clock is displayed in 24 hours (military time). Please check and set it again.</b></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? → <b>The clock is displayed in 24 hours (military time). Please check and set it again.</b></li> <li>● Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.</li> </ul>
	The Timer cannot be set:	<ul style="list-style-type: none"> <li>● Did you press the START button after setting the time? → <b>The START button must be pressed to complete setting the Timer.</b></li> <li>● Is "7:00" blinking on the Display? → <b>Unless the current time is set, the Timer function will not be accepted.</b> → pg. 10</li> <li>● Have you selected a Menu item that doesn't work with the Timer function? → <b>The Timer function is not available in the QUICK and STEAM menu settings.</b></li> </ul>
STEAM COOKING	Food does not steam:	<ul style="list-style-type: none"> <li>● Is there sufficient water for steaming? → pg.18</li> <li>● Are there too many ingredients? → <b>Reduce the amount of ingredients, or increase cooking time.</b></li> <li>● Are the ingredients too large? → <b>Cut ingredients into smaller sizes, or increase cooking time.</b> → pg.19 "Estimated Cooking Time"</li> </ul>
	Steamed food is hard:	<ul style="list-style-type: none"> <li>● Vegetables: Steaming time is too short. Add more water and continue steaming.</li> <li>● Fish and meat: Steaming time is too long. Reduce the steaming time.</li> </ul>
	Steamed food is cold:	<ul style="list-style-type: none"> <li>● Has too much time elapsed since cooking was completed? → <b>Do not leave on Keep Warm. Take out the ingredients immediately after cooking.</b></li> </ul>

# TROUBLESHOOTING GUIDE (cont.)

Problems		Cause (Points to check)
OTHER	The Outer Lid cannot be opened:	<ul style="list-style-type: none"> <li>● If you press the edge of the Open Button, the Outer Lid may be difficult to open. Be sure to press the center of the Open Button.</li> </ul>
	The Outer Lid opens during cooking:	<ul style="list-style-type: none"> <li>● Did you close the Outer Lid completely? → <b>Be sure to close the Outer Lid until you hear a clicking sound.</b></li> </ul>
	I mistakenly put the rice and water directly into the Main Body:	<ul style="list-style-type: none"> <li>● Putting rice and water directly into the Main Body may cause a malfunction. Contact either the store where you purchased the product or Zojirushi Customer Service.</li> </ul>
	There's a resinous odor, such as that of plastic:	<ul style="list-style-type: none"> <li>● When you use this product for the first time, there will be a resinous smell, such as that of plastic, but the odor will lessen as you use the product. If you are concerned about the odor, please see pg. 23 "IF THERE IS AN ODOR".</li> </ul>
	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. → <b>If another appliance is plugged into 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.</b></li> </ul>
There is rust colored dirt on the inside of the Outer Lid or the Inner Lid Set:	<ul style="list-style-type: none"> <li>● If rice residue is stuck on the Outer Lid or the Inner Lid Set and has discolored, clean it. → pg.22</li> </ul>	

# ERROR DISPLAYS AND THEIR MEANINGS

Panel Display		Cause (Points to check)
Error Display	 	<ul style="list-style-type: none"> <li>● Indicates malfunction. → <b>Please contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.</b></li> </ul>
	 	<ul style="list-style-type: none"> <li>● The temperature of the Lid Sensor or the Center Sensor is too high. → <b>Press the CANCEL button and open the Outer Lid for more than 15 minutes and allow the interior to cool down. (Be careful not to burn yourself.)</b> → <b>To cool faster, see pg.13 "REMARKS".</b></li> </ul>
	 <b>Blank Display:</b>	<ul style="list-style-type: none"> <li>● The stored Lithium Battery is out. If the Power Plug is unplugged from the electrical outlet or the Appliance Plug is unplugged from the Plug Receptacle, the Display will turn off and stored memories (current time, menu selection and Keep Warm settings) will be erased. However, once the Power Cord is connected again and the clock set, the Rice Cooker will function normally. If rice is cooked while the display shows a blinking , the current time will not be shown during the cooking process. Please contact Zojirushi Customer Service to have the Lithium Battery replaced (with additional charge).</li> </ul>
	 <b>is blinking:</b>	
<b>Odd Display:</b>	<ul style="list-style-type: none"> <li>● Unplug the Power Cord for a moment and then plug it in again. → <b>If the Display will show a blinking , please reset the time following the instructions on pg.10.</b></li> </ul>	

# SPECIFICATIONS

Model No.		NS-WSC10	
Cooking Capacity of Each Menu Setting* <sup>1</sup> (approx. L) [cups]	<b>WHITE</b> (short/medium grain white rice)	0.18–1.0	[1–5.5]
	<b>MIXED</b> (short/medium grain white rice)	0.18–0.72	[1–4]
	<b>QUICK</b> (short/medium grain white rice)	0.18–1.0	[1–5.5]
	<b>SUSHI</b> (short/medium grain white rice)	0.18–1.0	[1–5.5]
	<b>PORRIDGE</b> (short/medium grain white rice)	0.09–0.27	[0.5–1.5]
	<b>BROWN</b> (short/medium grain brown rice)	0.18–0.72	[1–4]
	<b>GABA BROWN</b> (short/medium grain brown rice)	0.18–0.72	[1–4]
	<b>JASMINE</b> (jasmine white rice)	0.18–1.0	[1–5.5]
Height Limit for Steamed Foods		1-½ inch / 3.5 cm	
Rating		AC 120 V 60 Hz	
Electric Consumption		610 W	
Average Power Consumption during Keep Warm		29.5 W	
Rice Cooking System		Direct Heating	
Power Cord Length		3' 7" (1.1 m)	
External Dimensions	<approx. inch>	9-7/8 (W) x 12-7/8 (D) x 8-1/2 (H) (16 * <sup>2</sup> )	
	<approx. cm>	25 (W) x 32.7 (D) x 21.6 (H) (40.6 * <sup>2</sup> )	
Weight		approx. 6.39 lbs. (approx. 2.9 kg)	

● The average power consumption during Keep Warm is calculated with the Rice Cooker at maximum capacity and at a room temperature of 68°F (20°C).

● 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.

\*1 Capacity is measured in the supplied rice measuring cup, using raw rice. Other grains may vary.

\*2 Height with the Outer Lid open.



[www.zojirushi.com](http://www.zojirushi.com)

**FOR CALIFORNIA USA ONLY**

This product contains a CR Coin Lithium Battery which contains Perchlorate Material - special handling may apply. See [www.dtsc.ca.gov/hazardouswaste/perchlorate](http://www.dtsc.ca.gov/hazardouswaste/perchlorate)

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