

Operating Instructions

MICOM COOKER

NSBC-E10·NSBC-E18

**ZOJIRUSHI CORPORATION
OSAKA JAPAN**

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IMPORTANT SAFEGUARDS

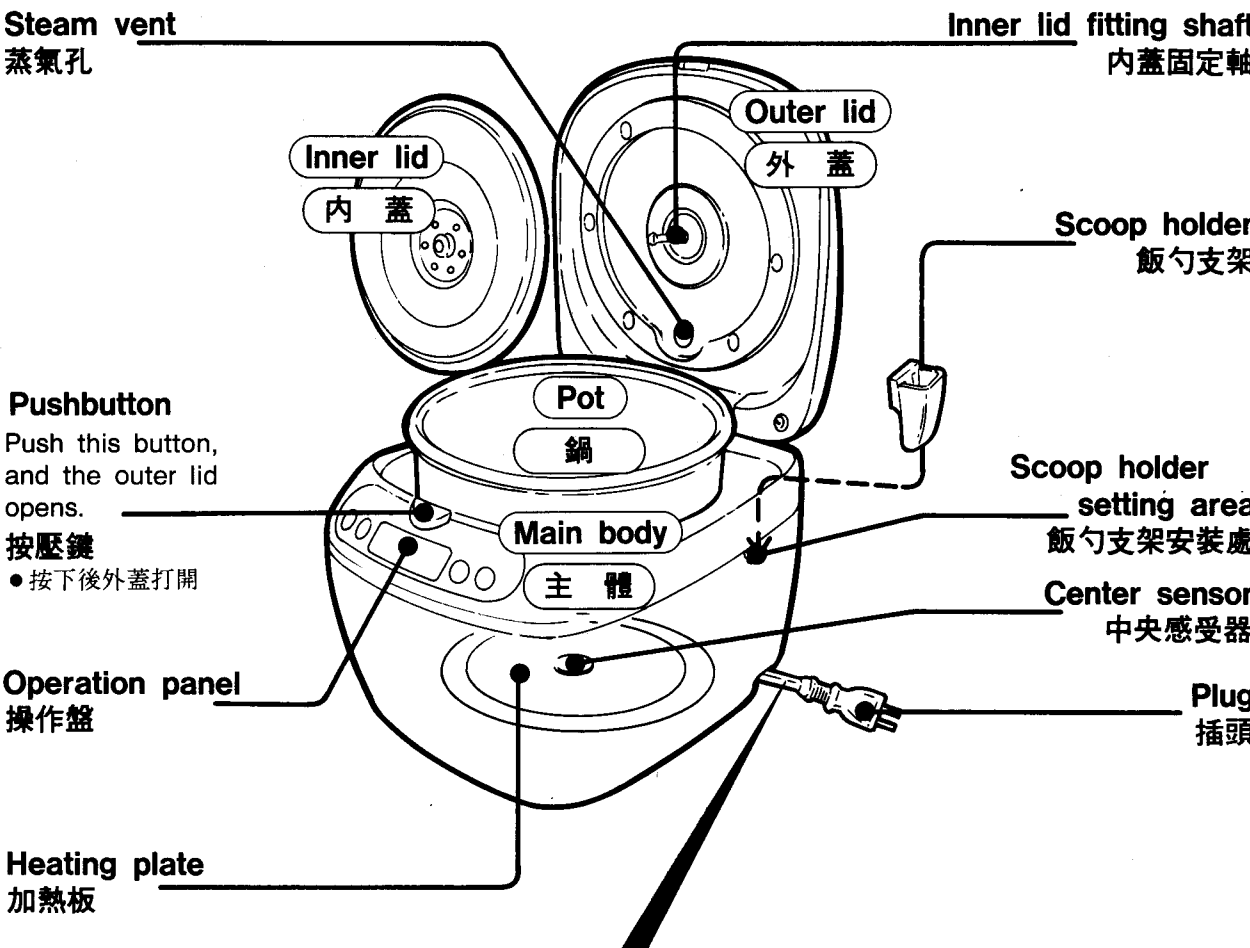
**WHEN USING ELECTRICAL APPLIANCES,
BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE
FOLLOWED, INCLUDING THE FOLLOWING :**

- 1.** Read all instructions carefully.
- 2.** Do not touch hot surfaces. Use handles or knobs. Do not close or clog the steam vent opening under any circumstances.
- 3.** To prevent electrical shock hazards, do not immerse cord, plug or rice cooker, except inner lid and inside pan, in water or any other liquid.
- 4.** Close supervision is necessary when the appliance is used by or near children.
- 5.** Unplug the power supply cord when neither the cooker nor warmer is in use, or before cleaning.
Allow to cool before putting on or taking off any parts, and before cleaning the appliance.
- 6.** Do not use or operate the appliance with a damaged cord or plug, or after the appliance has been damaged in any manner. Return the appliance to the nearest authorized service facility or dealer for examination, repair, or adjustment.
- 7.** The use of accessories not recommended by the appliance manufacturer may cause hazards.
- 8.** Do not use outdoors.
- 9.** Do not let the power supply cord hang over the edge of a table or counter, or touch hot surfaces.
- 10.** Do not place the appliance on or near heat sources such as gas or electric stoves, ovens, or burners.
- 11.** Extreme caution must be given when moving the appliance containing hot contents or liquids.
- 12.** Always plug cord into a household electric outlet.
Press "RESET" and turn all controls to off then disconnect, plug from electric outlet.
- 13.** Do not use the appliance for other than intended or specified purposes.

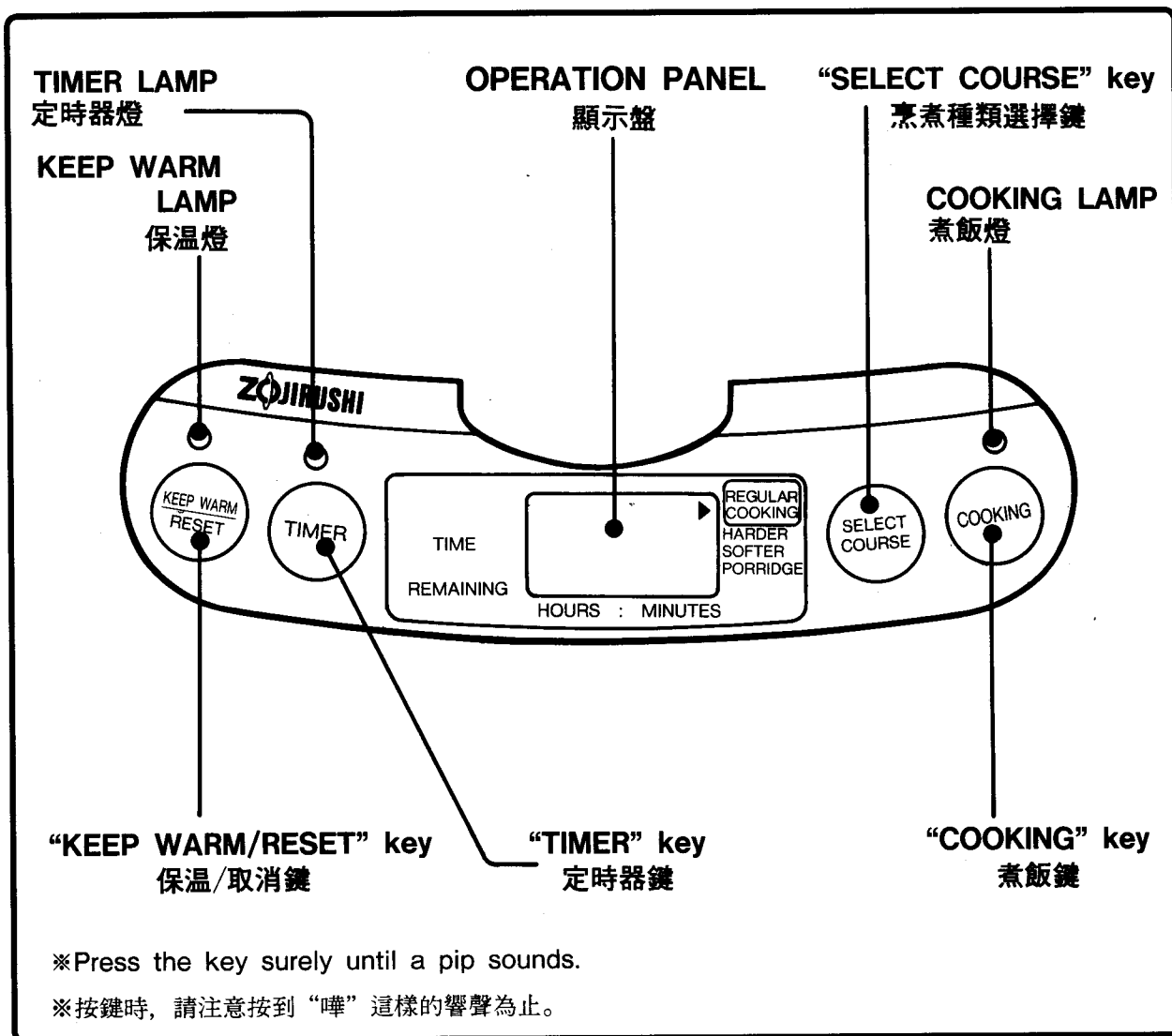
SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

<p>Inner lid 內蓋</p>	
<p>How to remove 拆卸方法</p> <p>Pull out the inner lid toward you. 內蓋向外取出</p>	<p>How to fit 安裝方法</p> <p>Fit the lid on the inner lid fitting shaft (so that the lettered face can be seen). 將內蓋插在固定軸上 (文字面向外)</p>



<p>Power cord 電源綫</p>	<p>電源綫</p>
<p>How to draw out 抽出方法</p> <p>Pull the plug, and the power cord can be drawn out. (When you find the red mark on the cord, you must not draw it any more.)</p>	<p>抽出方法</p> <p>把插頭向外抽出，綫會出來 (抽到紅色記號後，就不要再抽了。)</p>
<p>How to rewind the cord 捲回方法</p> <p>Draw the cord 2 to 3cm, and push it back. Then, the cord is rewound.</p>	<p>捲回方法</p> <p>將電源綫向外抽 2 ~ 3 cm，然後向裏放回，綫會自動捲回去。</p>



- When opening or closing the outer lid, take care not to touch the keys on the operation panel.
- 外蓋開關的時候，不要按壓操作盤。

Accessories

附件



Rice scoop
飯勺



Scoop holder
飯勺架



Measuring cup (about 180mL)
計量杯(約180mL)

SAFETY PRECAUTIONS

務必遵守之事項

To prevent an electric shock, scald, fire, and failure, obey the following instructions.

SETTING PLACE

Do not use the cooker in the places as shown below.

- Within 1.5m from fire
- On a soft mat
- Place where the cooker is subjected to fire or direct sunlight.
- Place where the cooker is splashed with water or affected by damp.

BEFORE USING

- Power must be supplied from a receptacle of higher than 120V and 12A.
- In no case attempt to pour water into the main body.
- Do not press the "COOKING" key with the pot empty.

DURING USE

- Do not touch the steam vent.
- ※ Great care must be taken that little children do not touch it.
- Do not put a towel or the like on the lid.
- If the power cord is overheated during cooking or it was damaged, do not use the cooker.
- In this case consult the dealer.

Do not use any pot other than the supplied one.

Otherwise, the cooker may become out of order.

AFTER USE

- Do not wash the whole body with water.

HANDLE CAREFULLY.

- Do not deform the pot.
- Remove foreign matters before using.

為了防止觸電、燒傷、火災、故障等，必須嚴守以下的使用規則。

使用位置

請勿使用於下列場所

- 離火源1.5m以上。
- 不要讓太陽直晒電飯鍋。
- 不要把鍋放在柔軟的布料上面。
- 不要放在易沾水和潮濕的地方。

使用前

- 從120V 12A以上的插頭上引出電源。
- 不能往主體內直接加水。
- 鍋空的時候不要按下煮飯鍵。

使用中

- 請勿嚴摸蒸氣孔！
- ※ 以免燙傷
- 絕對不要把抹布蓋在蒸氣孔上。
- 電源綫折壞、燒熱、或受損後，請不要使用。

請只用附屬的專用內鍋

若用不是附屬的內鍋、將會發生故障。

使用後

- 不能整體沖洗。

取放時一定要小心注意

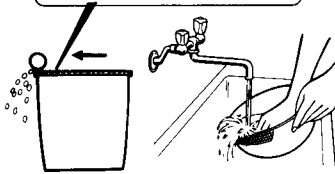
- 請勿使鍋變形！
- 請弄掉粘着的米糧或異物後才使用。

1. MEASURE AND WASH RICE, AND ADJUST WATER LEVEL.

- If the pot is used to wash rice, the bottom may be deformed or scratched, and tasty rice cannot be obtained.
- Inaccurate measuring will cause undesirable cooking.
- ※ Measurement by the dispenser of rice chest may vary slightly according to the operating manner.
- Level the rice.
- The scale on the pot shows the standard levels of water. Adjust the amount of water as you like.
- ※ This is the scale for the model NSBC-E18.

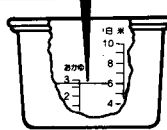
One level cup (supplied measuring cup) of rice is about 0.18 liters.

附帶量杯一平滿杯大約0.18ℓ



For example, when you want to cook 6 cups of rice, pour water to the graduation "6".

例：煮6杯米時，把水加到寫有白米刻度的6刻度的位置。



1. 量米洗淨、加減水量

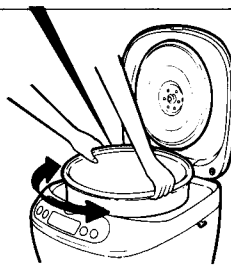
- 用鍋淘洗米，會使鍋底凹凸變形、受傷，這樣將不能做出美味可口的米飯。
- 量米不準確是會影響做飯質量。
- ※ 計量杯使用方法不同也會出現一些誤差。
- 鍋上的刻度是標準加減水量，您也可以按自己的意願調節。

2. PUT THE POT INTO THE MAIN BODY, AND CLOSE THE OUTER LID.

- Wipe water and foreign matters from the outside of the pot. Particularly those on the pot bottom may cause unequal boiling state.
- Close the outer lid tightly. Otherwise, the rice will not come out tasty.

Turn the pot to the right or left so that it is seated right on the heating plate.

把鍋左右轉動後，放在加熱板上。



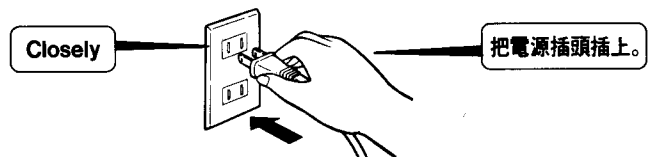
2. 將鍋放進主體內，關緊外蓋

- 請擦淨鍋外面的水和異物。特別是鍋底部的水和異物，否則將會影響烹煮質量。
- 外蓋如不閉緊，將做不出美味可口的米飯來。

3. APPLY POWER.

- This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

3. 通電



"▶" appears.



REGULAR COOKING
HARDER
SOFTER
PORRIDGE

「▶」表示

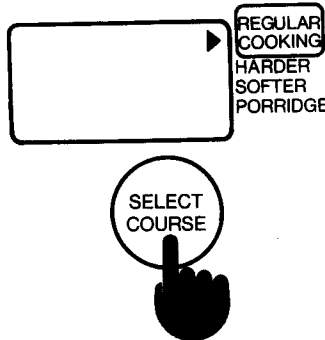
4. START COOKING.

4. 煮飯

Selection of Hardness of Boiled Rice 煮白米飯時	
Softer 較 軟	The rice comes out fluffy, soft and glutinous. Suitable for rice cake covered with bean jam. 柔軟而有粘性，適合煮糯米飯糰等料理。
Harder 較 硬	The rice comes out elastic and sweet. Suitable for rice topped with egg, chicken, beef, etc. and parched or Toasted rice. 有彈性和甘味，適合於做燴飯、炒飯等料理。

- According to the recipe and your taste, select the most suitable hardness.
- 可分開烹煮各種料理。

1. Select a desired hardness ("REGULAR", "HARDER", or "SOFTER",) or select a kind of cooking from the menu ("RICE WITH INGREDIENTS/RICE WITH RED BEANS" or "PORRIDGE".)



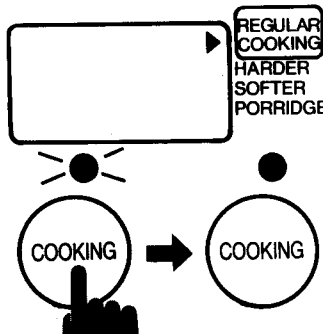
1. 選擇喜歡的硬度(標準、較硬、較軟)、和烹煮種類(八寶飯/小豆飯·粥)

- 每按一下顯示不同、請選擇所需顯示

- Each pressing changes the display. Select your desired cooking course.

- Press the "SELECT COURSE" key.

2. Press the "COOKING" key.



- 按下烹煮種類選擇鍵

2. 按下煮飯鍵

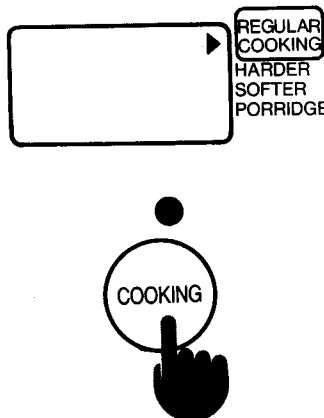
- The "COOKING" lamp is lit, and preheating is started.

- 煮飯燈閃爍、表示開始予熱

- After completion of preheating, automatically cooking is started.

- 完成予熱後、自動轉移作飯

※When rice has been kept in water



※米浸泡後再煮時

- When rice has been kept in water for more than 30 minutes in the summer or more than 2 hours in the winter.

- 夏天浸泡30分鐘、冬天浸泡2小時以上。

Press the "COOKING" key twice.

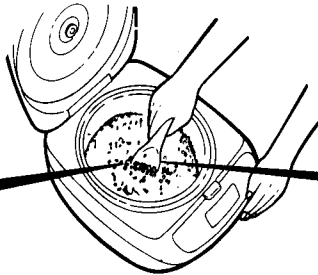
- The preheating time is shortened, and the cooking time is reduced by about 10 minutes (in case of "REGULAR COOKING").

- 縮短予熱·作飯所需時間將減少約10分鐘。(白米·標準時)

5. FINISH ● STIR RICE WELL.

- When cooking is finished, the buzzer sounds, and the "KEEP WARM" lamp is lit.

Stir the rice as soon as cooking is finished.



盡快將飯搥鬆。

5. 飯煮好後，請很好地攪鬆

- 飯作好時蜂鳴器將響、保溫燈會發亮。

飯剛作好時或在保溫中...

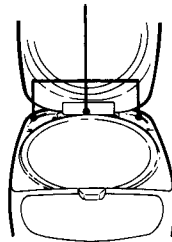
- 請擦去由於室溫或打開蓋子時的影響而積留之蒸餾水。

Immediately after cooking is finished or while the rice is kept warm

- Dewdrops may gather depending on the room temperature or timing to open the lid. Wipe them off.
- If the rice is left not being stirred, it will not come out fluffy and tasty.
- Scorched part: Depending on the cooking conditions, the bottom of boiled rice may be scorched into light brown.

Dewdrops gather in this part.

蒸餾水盒子



- 如不將飯攪鬆就放在那裡，這樣飯是不會鬆軟可口的。

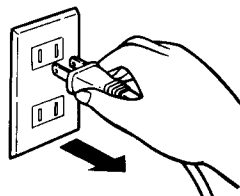
※鍋巴...由於烹煮的條件不同，有時做好的米飯底部會有一層淡黃色的鍋巴。

6. KEEPING RICE WARM (It is not recommended to keep the rice warm for longer than 12 hours.)

- Level the surface of cooked rice.

To stop keeping warm

- Press the "KEEP WARM/RESET" key.
- When a small quantity of rice is left in the pot, heap it up in the center of the pot to prevent it from drying.
- Be sure to check that the "KEEP WARM" lamp is off.



6. 保溫 (保溫時間不要超過12小時)

- 把米飯的表面弄平之後，再進行保溫。

使用後...

- 請按下保溫/取消鍵。
- 注意確認保溫燈確實熄滅了。

- 若將少量的飯盛於鍋中心，可以防止飯粒乾燥。

Standard Time to Cook (Voltage 120 V, room temperature 20°C, water temperature 18°C)

- The time varies depending on the voltage, room temperature, season, water level and selection of cooking course.

In case of usual boiled rice

Model	Q'ty of Rice (cups)	Time (approx.)		
		Softer	Regular	Harder
1.0-liter type	1 to 5.5	40 to 53 min.	36 to 53 min.	28 to 46 min.
1.8-liter type	2 to 10	38 to 55 min.	36 to 55 min.	28 to 50 min.

In case of special cooking

Model	Q'ty of Rice (cups)	Time (approx.)		
		Rice with ingredients	Rice with red beans	Porridge
1.0-liter type	1/2 to 4	38 to 60 min.	35 to 52 min.	52 to 72 min.
1.8-liter type	1/2 to 6	38 to 60 min.	35 to 50 min.	50 to 70 min.

煮飯的標準時間表 (電壓120V, 室溫20°C, 水溫18°C)

- 時間是隨電壓、室溫、季節、水的份量和烹煮種類而所有差異。

煮大米飯時

型號	米量(杯)	時間(大約)		
		較軟	標準	較硬
1.0L型	1~5.5	40~53分	36~53分	28~46分
1.8L型	2~10	38~55分	36~55分	28~50分

煮大米飯以外的飯時

型號	米量(杯)	時間(大約)		
		八寶飯	小豆飯	粥
1.0L型	1/2~4	38~60分	35~52分	52~72分
1.8L型	1/2~6	38~60分	35~50分	50~70分

Example: To finish cooking after 6 hours and 30 minutes later

1. Select a desired hardness ("REGULAR", "HARDER", or "SOFTER"), or select a kind of cooking from the menu ("RICE WITH INGREDIENTS/ RICE WITH RED BEANS" or "PORRIDGE").

- Press the "SELECT COURSE" key.
- Each pressing changes the display. Press the key until your desired cooking course is shown.

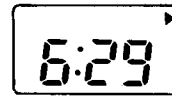
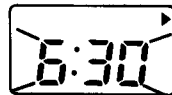
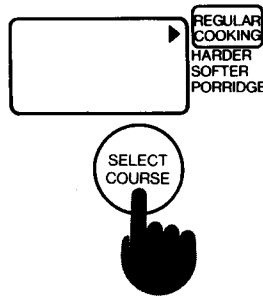
2. Press the "TIMER" key to set the timer for 6 hours and 30 minutes.

- Each pressing advances the time by 30 minutes.
- Display when cooking is finished 6 hours and 30 minutes later

3. Press the "COOKING" key to start the timer.

- The "TIMER" lamp is lit, and the timer is started.
- The displayed time is decremented by 1 minute.

※ To cancel the timer setting, press the "KEEP WARM/RE-SET" key.



〈例〉要在6個鐘頭30分鐘後作好飯時

1. 選擇喜歡的硬度(標準、較硬、較軟)和烹煮種類(八寶飯/小豆飯·粥)

- 按下烹煮種類選擇鍵
- 每按·下顯示不同、請選擇所需顯示

2. 按下定時器鍵、調整至6個鐘頭30分鐘後。

- 每按一次、以30分鐘為單位向前跳動。
- 6個鐘頭30分鐘後。

3. 按下煮飯鍵、令定時器起動。

- 定時器燈發亮、定時器起動。
- 以1分鐘1分鐘減算。
- ※ 若想取消定時器時、請按保溫/取消鍵。

Timer Setting Range

定時器可用時間範圍

Kind of Cooking	Timer Setting Time	種類選擇	定時器可用時間範圍
Usual boiled rice	1 hr. to 13 hrs.	大 米	1小時10分後~13小時止
Porridge	1 hr. and 30 min. to 13 hrs.	粥	1個鐘頭30分鐘~13個鐘頭

※ For "RICE WITH INGREDIENTS/ RICE WITH RED BEANS" the timer can be set. However, since the seasonings will settle, the rice cannot be cooked well. Some kinds of ingredients may go bad.

※ 煮八寶飯/小豆飯時也可以設定定時器、但由於放入的材料、調味品將會沉澱、所勞、無法 煮得美味可口。另外、有些種類的材料、放進後將會變質。

When the set time is out of the timer setting range

超出定時器可用時間範圍時

※ When the set time is shorter: Cooking is started at once. (Only for porridge)

● 太短時...將立刻開始煮飯。(只限於粥)

◎ When the amount of rice is large, the cooked state may vary according to the voltage. And in the case of cooking by the timer or when the rice has been kept in water for a while, the rice will come out a little softer.

◎ 煮飯的份量多時、由於電壓的影響、作出來的飯之樣子將有些差異。另外、「有利用定時器」或「米有浸泡過」、作出來的飯將比較軟。

TO COOK BETTER

Knack of washing rice

- In the first time wash the rice quickly with much water, and drain water soon. Then, wash bran off, changing water 4 or 5 times.



Adjustment of water level

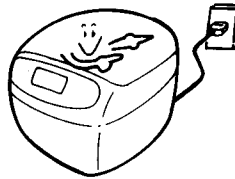
- Confirm the kind of rice, and adjust the water level.

Kind of Rice	Standard Water Level
Soft rice Rice which still has the germ	As indicated on the scale
New rice	Lower than the indicated level
Old rice/hard rice Rice with wheat	Higher than the indicated level

TO KEEP WARM AND TASTY

When bringing the cooker to another place

- When unplugging the cooker to move it to another place, immediately plug the cooker to restart the "KEEP WARM" mode. (If the cooker is kept unplugged for a long time, the temperature in the pot will drop, and the rice may smell bad and grow clammy.)

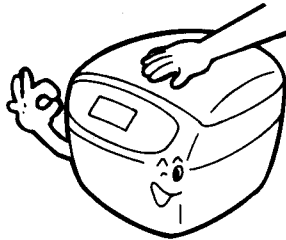


Close the outer lid tightly.

- If the outer lid is not closed tightly, the rice will dry and change in color or smell bad.

Cautions when keeping the rice warm

- Bad smell, drying and color change may occur in the following cases.
 - ※ The rice is kept warm for more than 12.
 - ※ Rice is added.
 - ※ Rice other than the usual boiled rice is kept warm.
 - ※ Once cooled rice is warmed again.
 - ※ The scoop is left in the pot.



When keeping a small quantity of rice warm

- To prevent the rice drying, heap it up in the center of the pot.



煮可口米飯的訣竅

淘米竅門

- 淘第一遍時，注滿水后用手快洗，馬上倒掉。然後換四、五遍水，充分淘去米屑。

加減水量

- 白米的種類不同，加入的水量也不同。

白米種類	水量加減大致標準
軟質米 胚芽米	基本按照刻度加水
新米	加入的水要低於刻度
陳米、硬質米 混有小麥的米	加入的水要高於刻度

保溫竅門

移動時

- 移動時拔掉插頭後，要馬上插好，調為保溫狀態。(時間過長，溫度下降，可出現怪味和黏糊狀)

關好外蓋！

- 外蓋未關嚴，米飯時會發乾，變色和出現怪味。

不要如此保溫！

- 否則，可出現怪味、發乾、變色。

- ※ 超過12個小時
- ※ 米飯米面高低不平
- ※ 白米以外
- ※ 冷飯
- ※ 放入飯勺

米飯的量少時

- 把米飯盛在中央部分，可防止米飯乾燥。

- To get always delicious rice and prevent smell.
- Before cleaning, draw out the plug from the receptacle. Clean the parts after they cool down.

- 為了始終能做出美味可口，無怪味的食品。
- 將插頭拔出等電飯鍋冷卻後，再開始清洗。

Put them in water or warm water, and wash with sponge.

泡在熱水或冷水里，然後用海棉塊進行清洗。



Pot 鍋



Scoop 飯勺



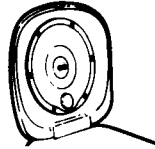
Scoop holder 飯勺支架



Inner lid 內蓋

Inside of outer lid Inside of main body

Wipe dirt off with a cloth wrung tightly.

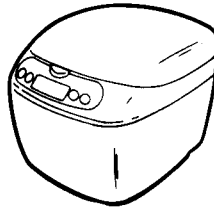


外蓋的內側
主體的內側
請用擰乾的抹布擦去污垢。

Outside of outer lid

Outside of main body (incl. operation panel)

Soak a soft cloth in soapy water, wring it hard, and wipe dirt off with it. However, the operation panel must be cleaned with a soft cloth. (Be sure to remove foreign matters such as grains of uncooked rice between the pushbuttons and display.)



外蓋表面
主體外側(包括操作盤)
將洗滌劑浸進柔軟的抹布裏來擦洗。
鍵和顯示部位之間如果塞進了米粒等，
請一定將其弄掉。

Power cord · Plug

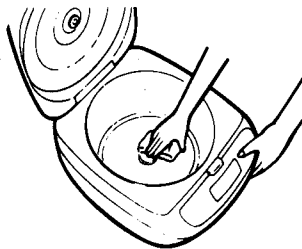
Wipe with a dry soft cloth.



電源綫·插頭
用乾的柔軟布擦洗。

Heating plate · Center sensor

Wipe dirt off the surface with a towel soaked in hot water and wrung hard. (If grains of cooked rice stuck to the heating plate, rub them off with a marketed sandpaper (No.320 or so) wetted with a small amount of water.) Remove foreign matters and grains of uncooked rice from the gaps with a bamboo spatula or chopsticks.



加熱板·中央感受器
請用在熱水中浸泡後擰乾了的抹布擦去表面的污垢。飯粉等燒焦粘在表面時，可用320號砂紙輕輕地擦去。塞着的生米或異物，可用竹製鏟子或筷子將其弄出。

Cautions

- ▲ Clean the pot after it cools down.
- ▲ Do not use thinner, benzine, polishing powder, scrubbing brush (nylon, metallic) and breaching agent.
- ▲ When wiping the outside of outer lid and main body with a chemical treatment cloth, do not rub the cloth on the surface strongly, and avoid keeping the surface in contact with the cloth for a long time.
- ▲ Do not use the sandpaper for the parts other than the heating plate and center sensor.





注意

- ▲ 等電飯鍋冷卻後、再開始清洗。
- ▲ 不能用香蕉水、汽油、去污粉、刷子(尼龍或金屬製)，廚房以外用清洗劑、漂白濟等進行清洗。
- ▲ 在用化學材料製成的抹布擦外蓋表面和主體外側時，請不要長時間或用力擦。
- ▲ 砂紙只能用於清掃加熱板中央感受器。

POT TREATED WITH FLUOROPLASTIC

The pot is treated with fluoroplastic for easy cleaning.





Obey the following instructions so that it stands up to long use.

<p>Do not use the pot to wash dishes.</p>	<p>Do not pour vinegar.</p>	<p>After using seasonings, clean the pot as soon as possible.</p>	<p>Do not wash it with a scrubbing brush and polishing powder.</p>
			
<ul style="list-style-type: none"> ● The pot surface may change in color during using. However, this does not cause any troubles from the viewpoint of performance and sanitation. ● If the pot was deformed or corroded, get the new one at your nearest shop dealing in our products. 			

有關鍋表面用銻加工的說明

為了易清洗，鍋的表面進行了銻加工(又稱氟原素加工)。

要想使鍋能長期使用，請遵守下列事項。

<p>不要用鍋洗餐具</p>	<p>不要用醋</p>	<p>用了調料後，請盡快沖洗。</p>	<p>請不要使用刷子、去污粉等擦洗。</p>
			
<ul style="list-style-type: none"> ● 使用過程中，鍋的顏色會有變化，但這不影響鍋的性能和衛生狀況。 			

TROUBLESHOOTING

Before you asking for repair, check the following points.

<div style="text-align: right; padding-right: 10px;">Check Points</div> <div style="text-align: left; padding-left: 10px;">Problems</div>	Improper amount of rice or water. Or wrong selection of cooking course.	The rice was not loosened well.	Foreign matters on the center sensor, heating plate or outside of pot.	Deformed pot or inner lid.	The rice was not washed sufficiently.	The inner lid has not been fitted.	The outer lid has not been closed tightly.	Foreign matters on the edge of inner lid or pot.	Setting of "KEEP WARM" mode for more than 12 hrs. or for a small amount of rice	The scoop was left in the pot during "KEEP WARM" mode, or cold rice was warmed again.	Power was turned off or the "KEEP WARM/RE- SET" key was pressed during cooking.	The pot or the inner or outer lid is not clean.	Improper setting by "SELECT COURSE" key
When the rice is too hard.	●	●	●	●		●	●	●					●
half-cooked. (rice with a hard center)	●		●	●		●	●	●			●		●
too soft.	●	●	●	●									●
terribly scorched.	●		●	●	●								●
The rice is boiling over during cooking.	●		●	●	●	●	●	●					●
In "KEEP WARM" mode the rice smells bad. changes in color. becomes dry. becomes too gooey.			●	●	●	●	●	●	●	●	●	●	
Key operation is impossible.	<ul style="list-style-type: none"> ●The pot is not set in the cooker. (The keys cannot be operated if the pot is not in the cooker.) ●The plug is disconnected. (Insert the plug into the outlet.) 												
The cooker ticks during cooking.	<ul style="list-style-type: none"> ●The sound is heard when the microcomputer adjusts the heating power. (This is not a failure.) 												
When a power failure occurs	<ul style="list-style-type: none"> ●If the "COOKING", "KEEP WARM" or "TIMER" mode has been set, perform the mode setting from the first. 												

SPECIFICATIONS

Model No.	NSBC-E10	NSBC-E18
Cooking capacity Usual boiled rice (cups)	0.18 to 1.0liter (1 to about 5.5)	0.36 to 1.8liter (2 to 10)
Rice with ingredients Rice with red beans (cups)	0.18 to 0.72liter (1 to 4)	0.36 to 1.08liter (2 to 6)
Porridge (cups)	0.09 to 0.27liter (1/2 to 1.5)	0.09 to 0.45liter (1/2 to 2.5)
Rating	120V 660W 60Hz	120V 1000W 60Hz
Power to keep warm	72W	97W
Power consumption to keep warm	about 30wh	about 41wh
Cooking method	Direct heating	
Power cord	1.4m long (with cord reel)	
Outline dimensions (cm)	Abt. 24.5×abt. 31×abt. 22	Abt. 26.5×abt. 33×abt. 25.5
Weight	About 3.0kg	About 3.8kg

※Power consumption to keep warm: power required to keep the max. amount of cooked rice warm for an hour at the room temperature of 20°C.

※The cooking capacity is shown as the amount of rice. (Ingredients are not included.)

※The cooking capacity for porridge is that for porridge cooked at the ratio of 1:5 (ratio of rice to water).

※The outline dimensions are shown in the order of width, depth and height.

規格

型 號		NSBC-E10	NSBC-E18
煮 飯 容 量	大 米(杯)	0.18~1.0L(1~約5.5)	0.36~1.8L(2~10)
	八 寶 飯 (杯)	0.18~0.72L(1~4)	0.36~1.08L(2~6)
	粥 (杯)	0.09~0.27L(½~1.5)	0.09~0.45L(½~2.5)
定 額		120 V 660W 60Hz	120 V 1000W 60Hz
保 温 効 率		72W	97W
※保 温 効 率 量		約30Wh	約41Wh
炊 飯 方 式		直接加熱方式	
電 源 綫		全長1.4m(帶卷綫盤)	
外 形 尺 寸(cm)		約24.5×31×22	約26.5×33×25.5
重 量		約3.0kg	約3.8kg

※保温功率量…室温20°C，最大煮飯容量下，1水時的數字。

※煮飯容量是煮飯前米的量(不包括混煮時加進的)。

※煮粥量的數字是純米粥時的容量。

※外形尺寸是按長、寬、高的順序排寫的。