

Operating Instructions

IH Electronic Rice Cooker / Warmer

Household Use Only

1.0L model
Model No. **SR-HZ106**

USA/CAN



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Owner's Record

MODEL NUMBER _____	DATE OF PURCHASE _____
SERIAL NUMBER _____	DEALER'S NAME _____
The model number and serial number of this product can be found on the back of the main body.	
DEALER'S ADDRESS _____	TELEPHONE NUMBER _____

Homologation

NUMÉRO DE MODÈLE _____	DATE D'ACHAT _____
NUMÉRO DE SÉRIE _____	DÉTAILLANT _____
Le numéro de modèle et le numéro de série sont inscrits à l'arrière de l'appareil principal.	
ADRESSE DU DÉTAILLANT _____	N° DE TÉLÉPHONE _____

主人的記錄

型號 _____	購買日期 _____
序號 _____	經銷商名稱 _____
可在主體背面找到本產品的型號和序號。	
經銷商地址 _____	電話號碼 _____

Registro del propietario

NÚMERO DE MODELO _____	FECHA DE COMPRA _____
NÚMERO DE SERIE _____	NOMBRE DEL VENDEDOR _____
El número de modelo y el número de serie de este producto se encuentran en la parte posterior del cuerpo principal.	
DIRECCIÓN DEL VENDEDOR _____	NÚMERO DE TELÉFONO _____

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Thank you for purchasing this Panasonic product.
 ● This product is intended for household use only.
 ● Please read the operating instructions carefully to ensure safe and correct operation.
 ● Before use, **be sure to read "IMPORTANT SAFEGUARDS" and "Safety Precautions". (Pages 3–7)**
 ● Keep the operating instructions and the warranty for future use.

Included Limited Warranty

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. This product is intended for household use only.

15. SAVE THESE INSTRUCTIONS.

CAUTION : _____

- a. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b. The 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.
- c. The use of extension cords is not recommended.

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

Safety Precautions

In order to prevent accidents or injuries to the user, other people, and damage to property, please follow the instructions below.


- The following charts indicate the degree of damage caused by wrong operation.

 **WARNING:** Indicates serious injury or death.


 **CAUTION:** Indicates risk of injury or property damage.

- These symbols are classified and explained as follows:

 This symbol indicates prohibition.

 This symbol indicates requirement that must be followed.

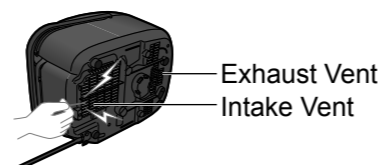
WARNING

-  Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the power outlet.
(It may cause an electric shock, or fire caused by short circuit.)
→ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- Do not damage the power cord or power plug.
 - The following actions are strictly prohibited.
Damaging, modifying, touching on or placing near heating elements, forcefully bending, twisting, pulling, pulled over sharp edges, putting heavy objects on top, bundling, pinching the power cord and carrying the appliance by the power cord.
 (It may cause a fire or electric shock due to damage to the power cord or power plug.)

- Do not plug or unplug the power plug with wet hands.
 - Always ensure that hands are dry before handling the power plug or switching on the appliance.
 (It may cause an electric shock or injury.)


- Do not insert any object in the vent or gaps.
 - Especially metal objects such as pins or wires.
 (It may cause an electric shock, or injury caused by malfunction.)



- Do not wash the main body with water, immerse the appliance in water or splash it with water.
(It may cause an electric shock, or fire caused by short circuit.)
→ Please contact an authorized service center if water gets inside the appliance.



WARNING

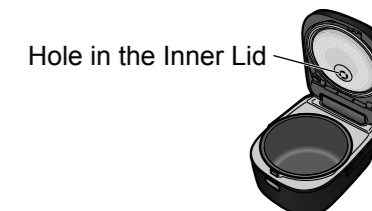
-  Do not modify, disassemble, or repair the appliance.
(It may cause a fire, electric shock or injury.)
→ Please contact an authorized service center for a repair.

- Do not use the appliance for any purpose other than those described in these instructions.
(It may cause a fire, burn, injury or electric shock.)
 - Panasonic will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

- Do not expose your face close to the Steam Vent or the Steam Cap or touch them with your hand while cooking or immediately after cooking.
• Pay extra attention to infants.
(It may cause a burn.)




- Do not put anything in the Inner Pan to block the hole in the Inner Lid.
(Steam may leak or cooking contents may expel, causing a burn or injury.)



- <Examples of prohibited cooking methods>
- Cooking with the ingredients or seasoning in a plastic bag.
 - Cooking by using aluminum foil etc. to cover the ingredients directly.

- Do not open the Outer Lid or carry the appliance while cooking.
(Steam may leak or cooking contents may expel, causing a burn or injury.)

-  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.
(It may cause a burn, injury or electric shock.)

- Use only a power outlet rated at 15 Amperes minimum and alternating electric current at 120 Volts.
(Plugging other devices into the same outlet may cause electric overheating, which may cause a fire.)

- Insert the power plug completely.
(It may cause smoking, a fire or electric shock.)

- Clean the power plug regularly.
(A soiled power plug may cause insufficient insulation due to the moisture, and lint build-up, which may cause a fire.)
→ Unplug the power plug, and wipe with a dry cloth.

Safety Precautions

! WARNING

! ● Discontinue use of the appliance immediately and unplug when abnormality or breaking down occurs.

(It may cause smoking, a fire or electric shock.)

e.g. for abnormality or breaking down:

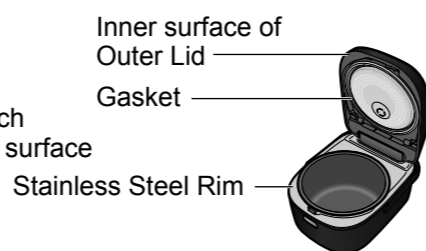
- The power plug and the power cord become abnormally hot.
- The power cord is damaged or power failure happens when the power cord is touched.
- The main body is deformed or is abnormally hot.
- Smoke emanates from the main body or a burning odor is detected.
- The main body is cracked, is loose or rattles.
- The fan in the bottom does not rotate while cooking.

→ Please contact an authorized service center for inspection or repair immediately.

● Close the Outer Lid firmly until it clicks.

(To prevent a burn or injury by steam leaking or the opening of the Outer Lid.)

- To ensure that the Outer Lid can be closed, remove foreign objects such as rice grains on the Stainless Steel Rim, Gasket of Inner Lid, or inner surface of Outer Lid.



● Keep the power cord out of reach of children.

- Do not let the power cord hang over the edge of the table or countertop.

(Pulling on the power cord may result in the appliance falling from the table or countertop, causing an injury.)

● Always keep children away from the appliance.

(It may cause a burn, injury or electric shock.)

- Children do not realize dangers that are likely to occur because of improper use of electrical appliances.



● Be careful not to trip over or become entangled with the power cord while in use.

(Otherwise it may result in an injury, or the damaged power cord causing a fire or electric shock.)

! CAUTION

! ● Do not expose the power plug to steam.

- Do not expose the power plug to steam when it is plugged in.

(It may cause an electric shock, or fire caused by short circuit.)

→ When using a cabinet with sliding table, use the appliance where the power plug cannot be exposed to steam.



● Do not use a deformed Inner Pan or an unspecified pan.

(It may cause a burn or injury due to overheat or malfunction.)

! CAUTION

! ● Do not touch heating elements while the appliance is in use or after cooking.

- The Steam Cap, Inner Lid and metal parts, such as the Stainless Steel Rim, near the Inner Pan.

(It may cause a burn.)

→ Use a dry cloth or oven mitts when removing the Inner Pan while it is hot.



● Do not touch the Hook Button while moving the appliance.

(It may cause the Outer Lid to open, resulting in a burn.)

● Do not use the appliance on following places.

- Places where it may be splashed with water or near a heat source.

(It may cause an electric shock, electrical leakage or fire.)

- On an uneven surface or on non-heat-resistant carpet.

(It may cause an injury, burn or fire.)

- Near a wall or furniture.

(It may cause discoloration, deformation or damage.)

→ Open the Outer Lid in an area away from surrounding objects such as the wall or furniture.

- On aluminum sheet or electronic carpet.

(Aluminum materials may generate heat and cause smoking or a fire.)

● Do not turn on the appliance without rice and water inside.

(It may cause a burn.)

! ● Be sure to hold the power plug when unplugging the power plug.

(Otherwise it may cause an electric shock, or fire caused by short circuit.)

● Always switch off and unplug the appliance from the power outlet when it is not in use or before removing the Inner Pan.

(Otherwise it may cause a burn, injury, or electric shock or fire caused by short circuit due to insulation deterioration.)

● Unplug and allow the appliance to cool down fully before cleaning and storing it.

- Do not move the appliance while it is hot.

(Touching hot elements may cause a burn.)

● If using the appliance on a kitchen shelf etc., ensure that the steam is not confined within a closed space.

(It may cause discoloration or deformation.)

- If using a slide-out shelf, pull the shelf out fully to ensure that the shelf above is not exposed to steam.

● Please consult a doctor if you are using an implanted pacemaker.

- The operation of this appliance may affect your pacemaker.

If the power stops during use

Includes if the power plug is removed, or the power circuit breaker is tripped during use.

- If power is interrupted, the Rice Cooker will return to the state it was in before interruption.

- If the power stops for a long period of time, the Rice Cooker will return to the following state when power resumes.

Cooking: Continues cooking.

Keeping warm: Continues keeping the rice warm.

The rice may be cooked in an unsatisfactory way.

*It will start cooking immediately if the set time of the timer has elapsed. The rice may not be cooked by the set time.

For further details on "Timer Setting Restriction", see P. 28.

Notes on Use

To keep the Rice Cooker in good condition over the long term, please observe the following.

About the Rice Cooker

- If placing the Rice Cooker on a slide-out shelf, be sure to check that it is strong enough to bear the load.

(If it is not, the Rice Cooker may fall.)
● When adding water and rice to the Rice Cooker;
15 lbs. / 7 kg approx.



- Do not cover the top of the Rice Cooker when it is in use.

● Dishcloths etc.
(Steam may be confined near the Rice Cooker, causing deformations of the Outer Lid and buttons) or faults in the display.



- Do not use in a location subject to direct sunlight.

(Doing so may result in discoloration.)

- Do not use in a location (on a carpet, plastic bag, aluminum foil, fabric etc.) where the bottom of the Rice Cooker (the Intake and Exhaust Vents) is restricted.

(Doing so may damage the Rice Cooker.)

- Periodically check the Intake and Exhaust Vents at the bottom of the Rice Cooker. Remove any dust etc. (P. 21)

- Do not use the Rice Cooker with foreign objects such as rice grains or other dirt stuck to it.

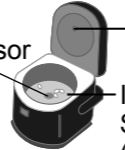
(Doing so may result in an error message being displayed, and the rice being burnt or otherwise cooked in an unsatisfactory way.)

Brim part or bottom



(Inner Pan)

Pan Sensor



Lid Sensor
Inner Pan Support Rubber (3 places)

- Do not place the Rice Cooker near devices vulnerable to magnetic fields.

● Radios, televisions, hearing aids etc.
(Noise may be heard or volume levels reduced.)
● IC cards/bank cards etc.
(Records held on the card may be lost or damaged.)

- Do not bring magnets close to the Rice Cooker.

(Doing so may result in faulty operation.)

- Do not use the Rice Cooker on an IH hob.

(Doing so may damage the Rice Cooker or hob.)

- Do not use the Rice Cooker outdoors.

(An unstable power supply may cause the Rice Cooker to develop a fault.)

About the Inner Pan

- Do not use the Inner Pan except in the Rice Cooker.

● Do not use on a gas hob or IH hob, or in a microwave.



- Do not strike against hard objects.

(Doing so may scratch or dent the outer surface.)



- Observe the following to prevent peeling or scratching of the inner coating.

During preparation

- Do not use a whisk or other tool when washing the rice.



- Do not allow a metal strainer etc. to contact the internal coating.



When rice is cooked

- Do not mix vinegar with the rice while it is in the Inner Pan (for sushi etc.).
- Do not use a metal ladle (for porridge etc.).
- Do not tap or hit the Inner Pan (when serving etc.).

When cleaning (P. 20–21)

- Do not use as a wash bowl.

Do not put spoons or other cutlery into the Inner Pan.



- After cooking with seasoning, do not leave the food in the Inner Pan.

→ After cooking mixed rice etc., remove it from the Inner Pan as soon as possible and wash the Inner Pan.

- Do not use a dish dryer or dishwasher/dryer.

- After washing, do not leave on other crockery to dry.



- Do not wash or scrub with an abrasive, a metal scourer, a nylon scourer etc.

→ Wash using a soft sponge.

Do not wash using the scouring pad.

Note

- The following do not affect performance or human health.
[Outer surface] Shallow scratches, small dents or bumps.
[Inner surface] Peeling of inner coating.
→ A new Inner Pan can be purchased from an authorized service center if the Inner Pan has changed shape or you are concerned about the condition of the Inner Pan.

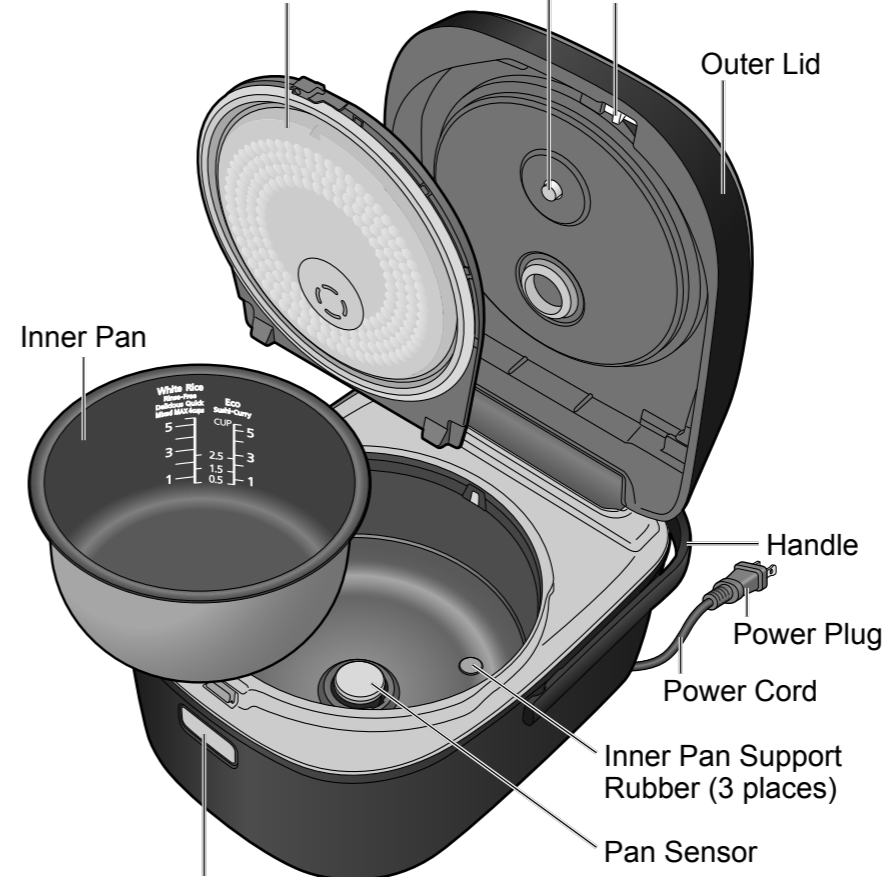
Part Names/Accessories

- Before using the Rice Cooker for the first time, please wash the accessories, Inner Pan, Inner Lid and Steam Cap. (P. 20–21)



Steam Cap (Taste Catcher)
● Please remove the tape before use.

Inner Lid
● The Outer Lid cannot be closed if the Inner Lid has not been attached.



Hook Button
● Press the Hook Button to open the Outer Lid.
● If the protective film on the surface starts to peel off, please remove it.

Accessories

Measuring Cup
(Approx. 6.1 fl oz. /180 mL)



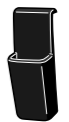
Rice Scoop



Ladle

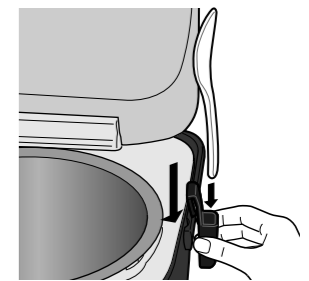


Rice Scoop Holder



Attaching the Rice Scoop Holder

Attach the Rice Scoop Holder to the indented section of the Handle. Insert the Rice Scoop.



● It can be attached to the left or right side.

Note

- As an aid for the visually impaired, the “Start” and “Cancel/Off” buttons have raised parts “●” and “■”.

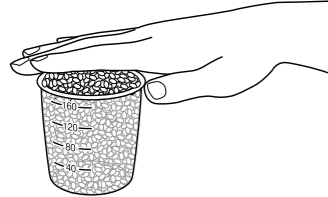
Cooking Rice

When you wish to cook immediately

Washing the rice and adding water Setting up Cooking

1 Measure the rice

- Measure by levelling off in the supplied measuring cup. (Approx. 6.1 fl oz. / 180 mL per cup)



2 Wash the rice

- ① First, add plenty of water, stir, and quickly throw away the water.
- ② Repeat this process 2 to 5 times, stirring gently to wash the rice each time. (It is acceptable if the cooking water is slightly cloudy.)



- Stir the rinse-free rice gently from the bottom. (In order to allow water to penetrate rinse-free rice more easily.)

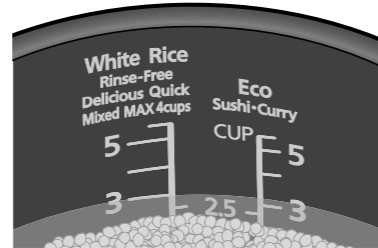
Precaution

- Do not leave the rice in a strainer for any length of time. (The rice grains may break, causing the rice to stick or burn when cooked.)



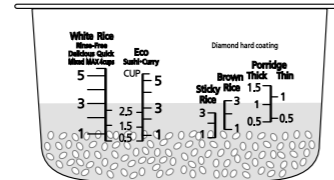
3 Add water

- Add water up to the mark (Water Level) for the desired cooking setting. (P. 12) (Ensure that the Inner Pan is on a level surface and check the marks on both sides.)



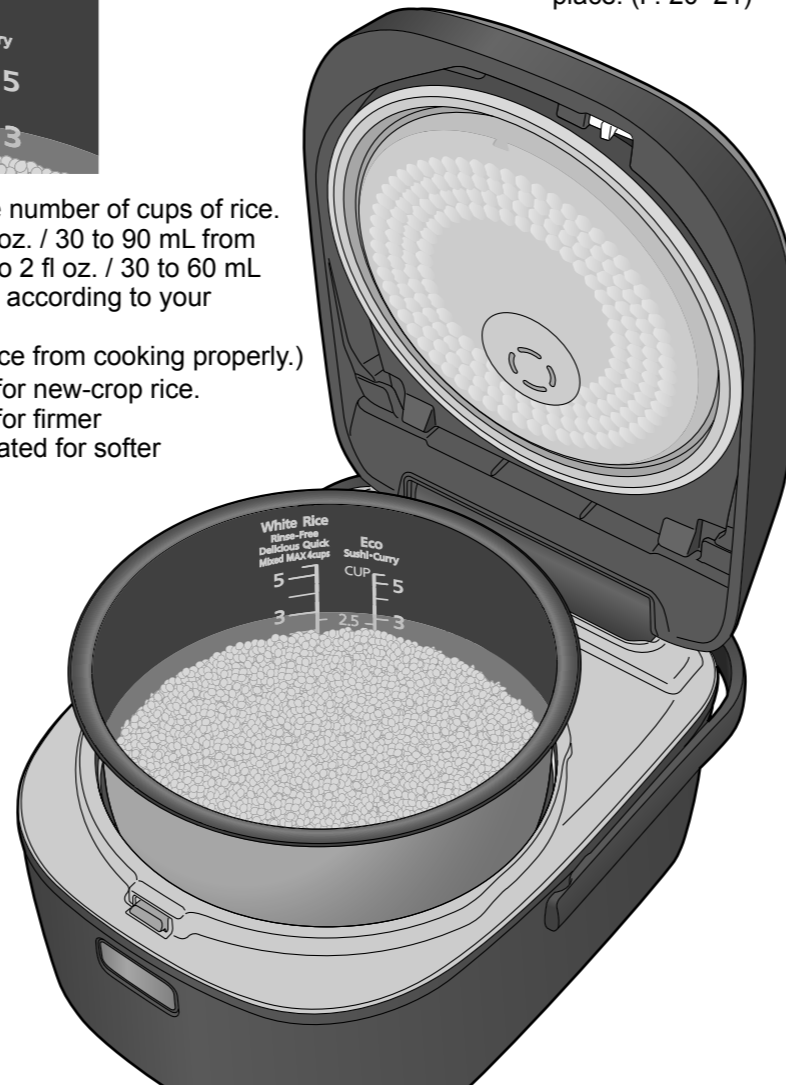
- Add the correct amount of water for the number of cups of rice. Adjust water by approximately 1 to 3 fl oz. / 30 to 90 mL from the Water Level for "Eco" setting, or 1 to 2 fl oz. / 30 to 60 mL from the Water Level for other settings, according to your preference. (Adding too much water may prevent rice from cooking properly.)
 - Use a little less water than indicated for new-crop rice.
 - Use a little less water than indicated for firmer rice and a little more water than indicated for softer rice.
- Ensure the rice is even.
- Soaking the rice is not required. (When the "Start" button is pressed, the water will be absorbed automatically.)

Using the "White Rice/Delicious" setting with 3 cups of rice



4 Set the Inner Pan evenly

- (Check that it is not tilted.)
- Wipe away any water etc. on the outside of the Inner Pan.
 - Check that the Inner Lid and Steam Cap are set in place. (P. 20–21)



5 Insert the Power Plug

- Make sure the Power Plug is firmly connected.



6 Check the setting and press the "Start" button

By default, rice is set as "White Rice" and menu is set as "Delicious (Regular)" at the time of purchase. When changing: (P. 14)

Press **Start**



Cooking starts.

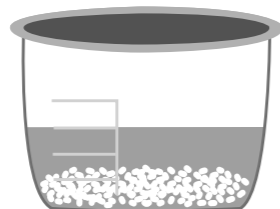


- When the buzzer sounds after cooking, the steaming stage has finished. Mix the rice immediately. (This is to allow excess moisture to evaporate.)

Three rules for delicious rice



Measure out the water and rice correctly.



Wash the rice gently.

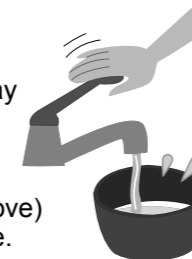
Heavy-handed washing of the rice can result in the grains splitting, causing the rice to stick or burn.



Use suitable water.

We recommend the use of tap water or filtered tap water.

- Use of alkaline water (with a pH higher than 9) may result in sticky or yellow-colored rice.
- Use of hard mineral water (with hardness of 100 or above) may result in dry or hard rice.



Things to look out for!

- Where possible, choose recently processed rice.
- After opening a bag of rice, use it promptly.
- Keep rice in the fridge.

Using the Settings Correctly

Rice Select	Menu Select	Water Level	Cooking time (approx.)
White Rice Rinse-Free	Delicious Regular Hard Soft	Delicious	Regular/Soft : 56 min Hard : 52 min
	Eco	Eco	44 min
	Quinoa/Quick Quinoa can only be cooked one cup at a time. Rice will be slightly firmer. You can soften the rice by soaking it before quick cooking.	Quinoa : —*1	28–32 min
		Quick : Quick	23–33 min
	1-2 Serv. (0.5 to 1.5 cups)	White Rice	55 min
	Sushi/Curry	Sushi-Curry	47 min
	Freeze	White Rice	53 min
	Mixed	Mixed	48–55 min
		When cooking sticky rice : Sticky Rice	43–51 min
	Porridge You can cook two kinds of porridge, thick or thin.	Porridge (Thick / Thin)	52–68 min
Cook brown rice	Brown Rice	No selection available	Brown Rice*2 103–112 min
Cook rice of various grains	Multi Grain	No selection available	White Rice*2 50–55 min

*1 One cup of quinoa requires two cups of water.

*2 For correct water level, follow package instructions if they are available. The water quantities can be adjusted according to personal preference.

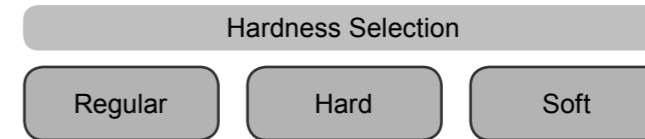
● Do not mix brown and white rice (rinse-free rice included). (The two kinds of rice will not cook properly.)

Delicious

Default purchase setting

■ Cooks rice slowly for the best flavor.

- Draws out sweetness and flavor.
- Allows you to select the hardness of the cooked rice. Try "Regular" at first and then adjust to taste.



Eco

■ Cooks rice as quickly and with as little power as possible.

- If the rice feels hard, perform the following to soften it.
 - After cooking and mixing the rice, allow it to sit.
 - The next time you cook rice, add more water. (Fill to approximately 1 to 3 fl oz. / 30 to 90 mL above the water level marking.)
 - After soaking the rice for 30 minutes to 2 hours, press the "Start" button.

Power Consumption Comparison

	Eco	Delicious (Regular)
For 3 cups of rice	153 Wh	218 Wh

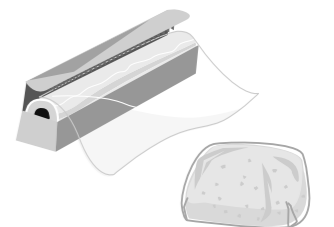
Measurement conditions: room temperature 73.4 ± 3.6°F / 23 ± 2°C, water temperature 73.4 ± 1.8°F / 23 ± 1°C

Freeze

■ Cooks rice that avoids clumping and can be easily fluffed when frozen and then thawed in the microwave.

How to Freeze

- ① While the rice is still warm, scoop it out in approximately 2/3 cup (approx. 5.3 oz. / 150 g) portions atop plastic wrap, gently flatten out the portions and then wrap them. (Approx. 1 in. / 3cm thickness)
- ② Once the portions have cooled to room temperature, put them in the freezer.



Tips for Freezing

- Freeze the rice quickly. (Because keeping the cooked rice warm for a long period of time diminishes its flavor.)
- Put the rice on an aluminum tray and then freeze it to help preserve its quality. (Because this will make it freeze more quickly.)

How to Thaw (Warm) Rice

- Please follow your microwave's operating instructions. If thawing (warming) rice is not addressed in the operating instructions, use the approximate heating times below as a guide and adjust based on how done the rice is.

	Approximate Heating Time
1 portion: approx. 2/3 cup (approx. 5.3 oz. / 150 g)	2–3 min
2 portions: approx. 1 1/3 cups (approx. 10.6 oz. / 300 g)	4–5 min

Values shown for 600W microwave

Using Different Settings

Using "Delicious" setting

1 Select "White Rice" or "Rinse-Free"

Press **Rice Select**.

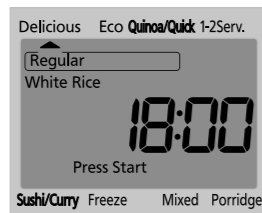
The option is selected when it is flashing.



2 Select "Delicious"

Press **Delicious Select**.

"▲" directly moves to "Delicious".



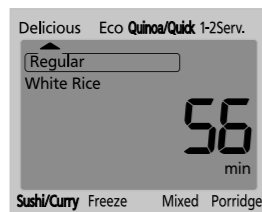
● To change the hardness

Press **Delicious Select** again to select the hardness.

3 Press the "Start" button

Flashing
Press **Start**.

Cooking starts.



● When the buzzer sounds after cooking, the steaming stage has finished. Mix the rice immediately. (This is to allow excess moisture to evaporate.)

Selecting a type of rice and menu

1 Select a type of rice

Press **Rice Select**.

The option is selected when it is flashing.



2 For "White Rice" or "Rinse-Free" setting, Select a menu

Press **Menu Select**.

Set "▲" to a menu.



3 Press the "Start" button

Flashing
Press **Start**.

Cooking starts.



● When the buzzer sounds after cooking, the steaming stage has finished. Mix the rice immediately. (This is to allow excess moisture to evaporate.)

Notes

- "White Rice" and "Rinse-Free" settings are stored. ("Delicious" and "Eco" settings will also be stored.)
- "Regular", "Hard", "Soft" and "Clean" will be displayed when selected.
- To make it easier to distinguish between decision points (for instance, the "Menu Select" button being at "Delicious"), the beeping sound has been changed to "beep-beep".
- From the point that the cooking starts, the Rice Cooker displays the time until the rice is ready. Note that for the "Quinoa/Quick", "Mixed", "Porridge", "Brown Rice" and "Multi Grain" settings, the Rice Cooker will display the current time until approximately 10 minutes before the rice is ready. It will then switch to show the time until the rice is ready.

Keeping Warm

Keep Warm (Automatic)

- Once cooking finishes, settings automatically switch to the keep warm function. (Please mix the rice immediately after cooking ends.)

● To turn off the keep warm function
Press **Cancel/Off** and then remove the Power Plug.

- To reheat from the keep warm state
- To return to the keep warm state

	<ul style="list-style-type: none"> ● Delicious ● 1-2 Serv. 	<ul style="list-style-type: none"> ● Eco ● Sushi/Curry 	<ul style="list-style-type: none"> ● Quick
	<ul style="list-style-type: none"> ● Freeze (P. 13) Freezing the rice quickly is recommended to avoid diminishing its flavor and texture. 		
<p>The Rice Cooker will switch automatically to the keep warm function, but we do not recommend this.</p>	<ul style="list-style-type: none"> ● Mixed Use of the keep warm function can also cause the Inner Lid to stain, and adversely affect the flavor of the rice. 		
	<ul style="list-style-type: none"> ● Porridge If Porridge is kept warm, it may become very sticky. ● Quinoa ● Sticky Rice ● Brown Rice ● Multi Grain Flavor can be adversely affected. 		

Precautions

- Do not use the keep warm function for more than 12 hours.
- To prevent odor and condensation during the keep warm state:
Do not cancel the keep warm function or remove the Power Plug while leaving the rice in the Rice Cooker.
- To prevent odor:
Do not use the keep warm function with the Rice Scoop still in the Rice Cooker.

Notes

- A keep warm time of up to 23 hours is displayed in 1 hour units ("0" is displayed for times of less than 1 hour).
- After 24 hours, the display returns to the current time.

Reheat (Manual)

- Rice to be heated to high temperature from the keep warm state.

1 In the keep warm state Mix the rice

Notes

- Reheat cannot be used in the following situations.
 - When the rice is cold (buzzer beeps 4 times).
 - When the keep warm function is not in use.
- Reheating two or more times will adversely affect the flavor of the rice.

2 Press the "Keep Warm/Reheat" button

Lighting
Press **Keep Warm/Reheat**.

Flashing (Approx. 5-7 min)

Reheat starts.

- When the buzzer sounds, mix the rice immediately. The rice is now ready to be eaten.

Using the Timer



Timer

- **Two timers can be set.** (These are stored until changed.)
You may find it convenient to store often used times, using, for example, "Timer 1" for breakfast and "Timer 2" for your evening meal.

For example: Setting to 7:30 am

1 Check that the current time is correct

- If the time is incorrect, set it by following the procedure on the right.

2 Check the setting

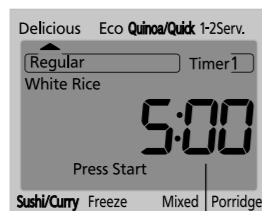
(Set to desired setting. Step 1–2 on P. 14)

3 Select "Timer 1" or "Timer 2"

Press **Timer 1-2**.

- Each press of the button changes the selection.

Timer 1 ↔ Timer 2



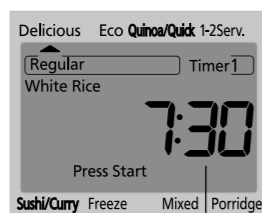
Flashing

4 Set the time at which the rice is to be ready

Hour Forward (units of 1 hour)

Minute Forward (units of 10 min)

- Hold down to cycle through time faster.



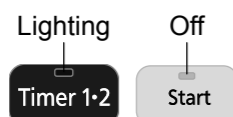
Flashing

5 Press the "Start" button

Flashing

Press **Start**.

Setting ends.



- When the buzzer sounds after cooking, the steaming stage has finished. Mix the rice immediately. (This is to allow excess moisture to evaporate.)

- To redo an operation
- To cancel a setting

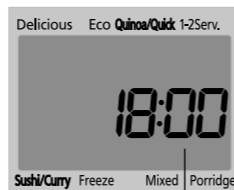
When the current time is incorrect

- The time is displayed in 24-hour clock format.

1 Insert the Power Plug

2 Hold down **Hour** or **Minute** for 1 second or more

- Release your finger when you hear a "beep".



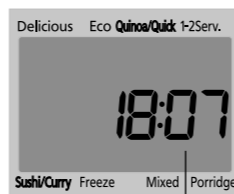
Flashing

3 Set the time

Hour Forward (units of 1 hour)

Minute Forward (units of 1 min)

- Hold down to cycle through time faster.



When the flashing stops, the time is set.

- The time cannot be set in use such as cooking/the keep warm state/the timer setting.
- When the lithium battery runs down, removing the Power Plug will result in the loss of stored data such as the current time and timer settings. (P. 22)
- The lithium battery is fixed inside the main body and cannot be replaced by the user. For a replacement of lithium battery, please consult an authorized service center.

This product contains a CR Coin Cell Lithium Battery which contains Perchlorate Material – special handling may apply. See www.dtsc.ca.gov/hazardouswaste/perchlorate

To see the current time after setting the timer.

Lighting
Press **Timer 1-2** ● Press and hold to display.

- Notes**
- If there is insufficient time for the timer setting, the timer will not allow the setting, and cooking will start immediately. (See "Timer Setting Restriction" on P. 28.)
 - The timer cannot be used with the "Quinoa/Quick" or "Mixed" setting.
 - If the timer setting is 13 hours or longer (8 hours or longer when the water temperature is high), the rice may ferment, then generate undesirable odor.
 - When cooking with the timer, the time until the rice is ready is not displayed.
 - When cooking with the timer, the rice may absorb excess water. This can result in the rice becoming soft or burnt.
→ Reduce the amount of water slightly if the rice is soft. (Reduce water by approximately 1 to 2 fl oz. / 30 to 60 mL from the Water Level.)

Recipes

For Mixed and Sticky Rice...

- Make sure to have the right amount of water before adding toppings.
- Use 75 g or less of toppings per cup of rice. **(Too much will keep it from cooking well.)**
- Cut the toppings into small pieces and place them on top of the rice. **(Mixing them in will keep the rice from cooking well.)**
- Begin cooking straight away. (Waiting will allow the seasoning to settle out and keep the rice from cooking well.)

Gomoku Rice



Ingredients (serves 6) Single serving: 309 kcal

White rice. 3 cups

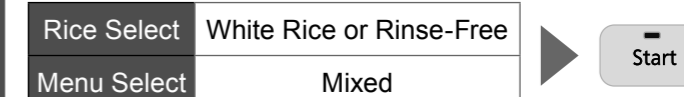
Toppings
Burdock, konnyaku 30 g each
Dried shiitake 2 pieces
Deep-fried tofu ½ piece
Chicken, carrot 50 g each

Seasoning
Thin soy sauce, sake 1 tbs each
Mirin ½ tbs
Salt, instant soup stock . . . ½ tsp each

1 Preparation

- Burdock ... Slice thinly and add to the water.
- Konnyaku ... Boil and chop finely.
- Dried shiitake ... Chop finely after soaking in lukewarm water.
- Deep-fried tofu ... Apply boiling water to remove the oil and then chop finely.
- Chicken ... Chop finely.
- Carrot ... Cut into thin strips.
- Wash the white rice, add the seasoning and water up to the "Water Level: Mixed 3" level, mix everything together and ensure the rice is evenly flat.
- Add the toppings on top of the white rice. (Do not mix the ingredients into the rice.)

2 Select the setting and press the "Start" button



3 Finish

When the buzzer sounds, turn over the rice to loosen and fluff it.

Sekihan



Ingredients (serves 6) Single serving: 295 kcal

Sticky rice 3 cups
Azuki beans ½ cup (50 g)
Azuki bean broth (for cooking the rice)
Garnish
Gomashio As required

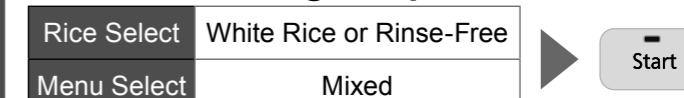
1 Boiling the Azuki Beans

- Boil the azuki beans in a plenty of water and then, once boiled, pour off the broth.
- Add water again and boil over a weak flame to maintain a slight firmness in the beans.
- Once the beans are boiled, pour the broth into a separate container to cool. Put the beans into a colander and cover with a damp cloth.

2 Cooking Preparation

- Wash the sticky rice, put it into a colander and cover it with a damp cloth. Wait about 30 minutes for the water to drain.
- Put the sticky rice in the Inner Pan and add azuki bean broth up to the "Water Level: Sticky Rice 3" level, and ensure the rice is evenly flat.
- If you do not have enough broth, make up for it by adding water.
- Put the azuki beans on top of the sticky rice. (Do not mix the ingredient into the rice.)

3 Select the setting and press the "Start" button



4 Finish

When the buzzer sounds, turn over the rice to loosen and fluff it, put it on a plate and sprinkle with some gomashio.

Sticky Rice Water Level Adjustment

- If you have mixed in white rice, pour in a bit more water than indicated by the Sticky Rice water level marking. (Aim for around 60mL per cup of white rice)

Recipes

For Sushi Rice...

- To ensure full flavor penetration of the rice, transfer the rice while it is still hot to the sushi rice bowl and mix in the sushi vinegar. (Do not mix in the sushi vinegar while the rice is in the Inner Pan.)
- To preserve the sheen of the rice, cool quickly using fan.
- To prevent stickiness, set the rice scoop at a shallow angle and mix quickly with a chopping motion.

Sushi Rolls



Ingredients (serves 4)

- White rice 3 cups
 Konbu 5x5 cm
 Nori sheets As required
- Sushi Vinegar**
- A Vinegar 90 mL
 Sugar 2 ½ tbs
 Salt 1 ½ tsp

Toppings

Tuna, squid, shrimp, salmon, salmon roe, cucumber, eggs, pickled daikon radish, leafy vegetables, avocado, and any other desired toppings As required

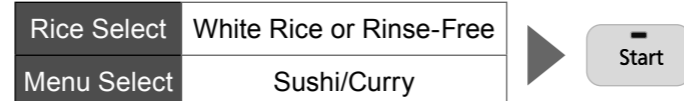
1

Preparation

Wash the white rice, add water up to "Water Level: Sushi-Curry 3" level and ensure the rice is evenly flat. Lay the konbu on top of the white rice.

2

Select the setting and press the "Start" button



3

Making the Sushi Rice

Put the "A" ingredient in a pan and warm gently to make the sushi vinegar. Moisten the inside of the sushi rice bowl with water. When the buzzer sounds, remove the konbu and transfer the cooked rice to the sushi rice bowl. Pour the sushi vinegar evenly over the rice, then use a chopping motion to mix the rice while cooling it with a fan. To ensure that the sushi rice does not dry out, cover it with a damp cloth.

4

Rolling the Sushi

Spread the sushi rice over a nori sheet and put your desired toppings on it and then roll the nori sheet.

For Porridge...

- There are water level markings for Porridge (Thick and Thin) to allow you to make your porridge to your preferred consistency. (Thin will have a more watery consistency.)
- Do not use any milk products. (Otherwise the rice will not cook well.)
- Flavorings should be added after the rice has been cooked. (Otherwise the seasonings will settle out and keep the rice from cooking well.)
- Use 150 g or less of toppings per cup of rice. (**Too much will keep it from cooking well.**)
- This Rice Cooker cannot be used to make porridge from cooked rice.
- Do not use brown rice. (Otherwise the porridge will not cook well.)

Chagayu (Tea Porridge)



Ingredients (serves 4) Single serving: 133 kcal

- White rice 1 cup
 Strong, roasted green tea . . . 1100 mL
- Seasoning**
- Salt A dash
- Garnish**
- Tea leaves As required

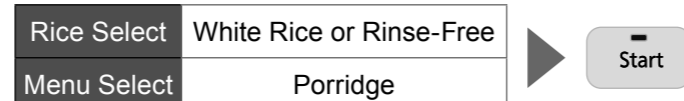
1

Preparation

Wash the white rice, add cool, roasted green tea up to "Water Level: Porridge (Thin) 1" level and ensure the rice is evenly flat.

2

Select the setting and press the "Start" button



3

Finish

When the buzzer sounds, add salt, stir everything together, pour into a bowl and sprinkle with tea leaves.

For Brown Rice...

- Because the cooking time of this rice is long, it can be cooked together with dried pulses without first needing to rehydrate them. When doing this, add water up to the cup level for brown rice and pulses combined.
- Make sure to have the right amount of water before adding toppings.
- Use 75 g or less of toppings per cup of rice. (**Too much will keep it from cooking well.**)
- Cut the toppings into small pieces and place them on top of the rice. (**Mixing them in will keep the rice from cooking well.**)

Soybean and Hijiki Mixed Rice



Ingredients (serves 6) Single serving: 260 kcal

- Brown rice 2 ½ cups
 Soybeans (dried) ½ cup (65 g)
- Toppings**
- Me-hijiki (dried) 15 g
 Deep-fried tofu (thinly sliced) . . 1 piece
- Seasoning**
- Dark soy sauce 2 tbs
 Salt, oil Each as required

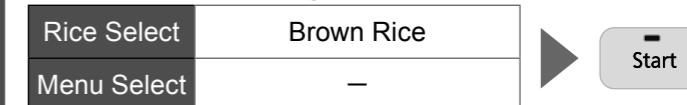
1

Preparation

Lightly wash the brown rice and soybeans, put them into the Inner Pan, add water up to "Water Level: Brown Rice 3" level and ensure the rice is evenly flat.

2

Select the setting and press the "Start" button



3

Topping Preparation

Me-hijiki...Rehydrate in water for 20 minutes until soft. Fry the me-hijiki in oil and then just cover with water to boil. Once the water has evaporated, add the deep-fried tofu and seasoning and boil again until the liquid is gone.

4

Finish

When the buzzer sounds, mix in the toppings and add salt to taste. (Do not perform this mixing in the Inner Pan.)

Multigrain Rice Salad



Ingredients (serves 4) Single serving: 285 kcal

- White rice 1 cup
 Multigrain rice 30 g
- Toppings**
- Uncured ham, red bell peppers, yellow bell peppers, cucumber, processed cheese . . . 50 g each
 Red-leaf lettuce 3 leaves
 Black olives 20 g
- Dressing**
- Wine vinegar 3 tbs
 Salt ½ tsp
 Pepper A dash
 Olive oil 1 tbs
 Onion (finely chopped) 50 g

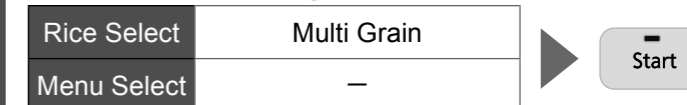
1

Preparation

Wash the white rice, add water up to "Water Level: White Rice 1" level and ensure the rice is evenly flat. Put the multigrain rice on top of the white rice. (For correct water level, follow package instructions if they are available.)

2

Select the setting and press the "Start" button



3

Mixing the Dressing

Make the dressing and mix it into the cooked rice. (Do not perform this mixing in the Inner Pan.)

4

Finish

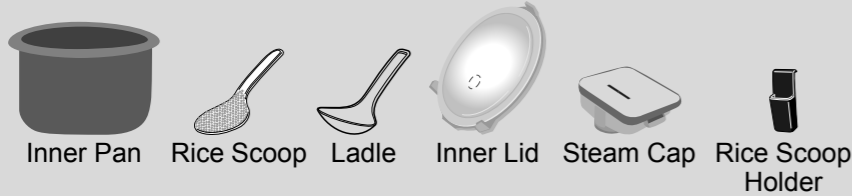
Cut all toppings other than the red-leaf lettuce into approximately 5 mm cubes, and then mix these into the cooled rice. Line a plate with the red-leaf lettuce leaves and artfully arrange the rice atop them.

Cleaning

- For cleaning, remove the Power Plug and ensure that the main body has cooled down.
- The Gasket attached to both the main body and the Inner Lid cannot be removed. Do not pull by using excessive force or puncture with sharp-pointed objects. (This may cause defects, delamination and damage.)
- After washing, wipe with a dry cloth.

When using for the first time & on every use

After removing, wash with a soft sponge.



After using seasoning, such as mixed rice, wash promptly. (Since this can cause odor, rot, or rust.)

<Do not use any of the following>

Metal scourers, nylon scourers etc.

Do not wash using the scouring pad.

Benzine, thinner, polish, bleach, antibacterial alcohol etc.

Dishwasher/dryer or dish dryer

Inner Pan (P. 8) • Rice Scoop • Ladle • Rice Scoop Holder

Wash with a mild dishwashing liquid.

Precaution

- Do not use the Inner Pan as a wash bowl. (Since this may result in peeling of the inner coating.)



Lid Sensor • Pan Sensor

Wipe with a damp cloth.

- If the dirt is hard to remove, dab a mild dishwashing liquid on a nylon scourer and wipe gently.

Note

- Using the Lid Sensor or Pan Sensor while they are dirty may result in the rice being burnt or cooked in an unsatisfactory way.

Inner Surface of Outer Lid • Gasket

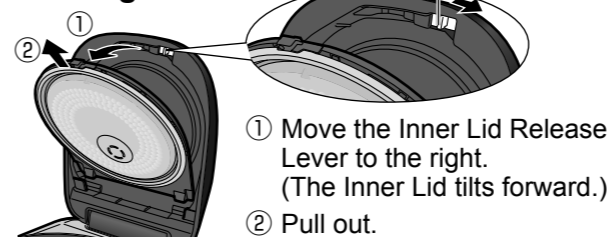
Wipe with a damp cloth.

- Remove the Steam Cap and wipe the inner surface of the Outer Lid, the attaching portion of the Steam Cap and the Gasket.

Inner Lid

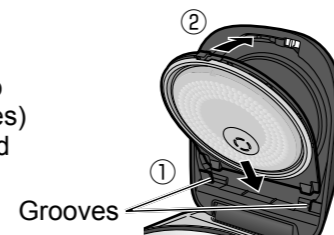
Remove and wash with a mild dishwashing liquid.

Removing



Attaching

- 1 Insert the Inner Lid into the grooves. (Both sides)
- 2 Press into the Outer Lid until you hear a "click".



Precaution

- After cooking with seasoning (for mixed rice etc.), please wash promptly. (Since this may cause odor, rot, or rust.)

Regular checks

- Check around once a month and clean if dirty!
- Bottom of Rice Cooker (Intake/Exhaust Vents)
- Remove dust and foreign objects using a vacuum cleaner etc.

When the cleanliness of the Rice Cooker is a concern

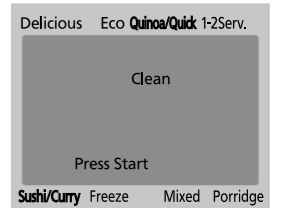
Cleaning function

If odor is hard to remove or the dirt does not come off the Inner Lid or Steam Vent...

- Preparation
- 1 Pour water into the Inner Pan. ("White Rice" Water Level: 3-4)
 - 2 Put the Inner Pan in the main body and close the Outer Lid.

1 Display "Clean"

Press **Menu Select**.



2 Press the "Start" button

Flashing
Press **Start**.

Cleaning function starts.

3 When the buzzer sounds after approximately 45 minutes, press the "Cancel/Off" button

Press **Cancel/Off**.

- After the water has cooled, pour it away.

Notes

- It may be effective to cut a lemon into slices and add them to the water.
- It may not be possible to completely remove odor or dirt.

Steam Cap

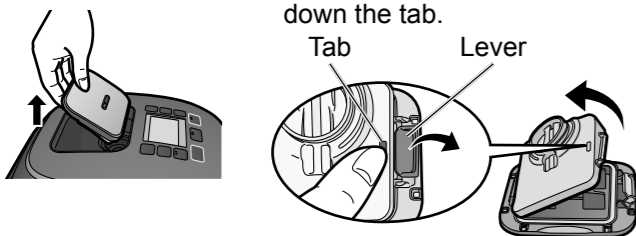
Remove and rinse.

- Dew and dirt tend to remain in the Steam Cap, so please wash it after each use. (This may cause odor or rot.)



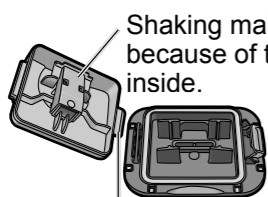
Removing

- 1 Pull up to remove.
- 2 Open the lever while holding down the tab.



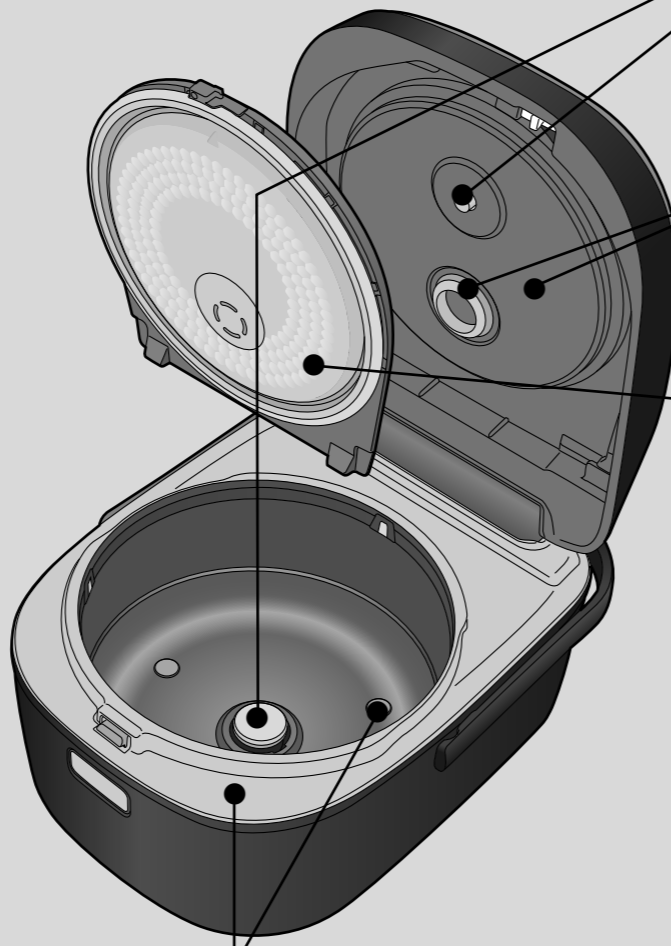
Attaching (In the reverse order to removing.)

- 1 Insert the shaft and close the lever securely until you hear a "click". Shaking makes a noise because of the ball inside.
- 2 Attach on the Outer Lid. (Ensure that it has been attached firmly.)



Precautions

- Do not remove the Gasket. (This may cause steam to leak.)
- If the Gasket came off, please reattach along the groove.



Stainless Steel Rim • Inner Pan Support Rubber (3 places)

Wipe with a damp cloth.

Precaution

- Do not wash by pouring in water etc.

Does my Rice Cooker have a fault?

Check the following before asking for a service.

	Symptom	Check here!	Page
Cooking	The cooking time is longer than expected.	<ul style="list-style-type: none"> ● If rice is cooked one after the other, the cooking time may lengthen (by up to around 45 minutes). ● The Rice Cooker may stop the countdown of time remaining to make an adjustment. ● Is the quantity of water in the Inner Pan too much? If the quantity of water is increased, the cooking time may lengthen (by up to around 15 minutes). 	—
	Steam is emitted from a section other than the Steam Vent.	<ul style="list-style-type: none"> ● Is there rice stuck to the Gaskets of the Outer Lid and Inner Lid or the edge of the Inner Pan, or was the Inner Pan tilted when it was set? ● Have you washed the Inner Lid each time and attached it correctly? ● Is the Inner Pan deformed in some way? → A new Inner Pan can be purchased from an authorized service center if the Inner Pan has changed shape. ● Do not pull away the Gaskets of the Outer Lid and Inner Lid by using excessive force or puncture it with sharp-pointed objects as this may cause defects, delamination and damage. → If steam leaks out, please contact an authorized service center. 	21
Cooking/Keep Warm State	The Rice Cooker is making a noise.	<ul style="list-style-type: none"> ● Whirring noise... Sound of fan that allows heat to escape operating. ● High-pitched noise... Sound of IH (induction heating). You may sometimes hear this when keeping warm. ● Hissing noise... Sound of steam jetting out. <p>When opening/closing the Outer Lid</p> <ul style="list-style-type: none"> ● Clacking noise... Sound of the ball in the Steam Cap rolling. 	—
	Cooking begins immediately despite use of timer.	<ul style="list-style-type: none"> ● Is the current time correct? (The time is displayed in 24-hour clock format.) ● Has the timer been set to a time outside the "Timer Setting Restriction"? 	16 28
Timer	I have set the timer but cooking doesn't start.	<ul style="list-style-type: none"> ● When using the timer, the rice is soaked before cooking starts, and so the soaking time after cooking starts is shorter. Consequently, cooking starts slightly later than might be expected. (The cooking, depending on cooking settings, may start around 40 minutes before the rice is due to be ready.) 	—
	The rice is not ready at the time set on the timer.	<ul style="list-style-type: none"> ● Is the current time correct? (The time is displayed in 24-hour clock format.) ● Have you pressed the "Start" button? ● Has the timer been set to a time outside the "Timer Setting Restriction"? 	16 16 28
Other	A button operation is not working.	<ul style="list-style-type: none"> ● Is the button lamp on? Button operations will not work when e.g. cooking/the keep warm state/the timer setting are in use. → Press the "Cancel/Off" button. 	—
	The "Keep Warm/Reheat" button does not respond.	<ul style="list-style-type: none"> ● Is the keep warm function switched off? ● Is the rice cold? (Buzzer will sound 4 times.) Reheating is not possible if the temperature is 122°F /50°C or lower. 	—
	Display is blank.	<ul style="list-style-type: none"> ● Does "18:30" appear when you plug the Power Plug? [Displayed] The lithium battery has run down. While the Power Plug is connected, meals can be cooked and kept warm; however, disconnecting the Power Plug will erase the clock setting and the timer setting, etc., from the memory. The current time must be set on each occasion that you use the timer. The lithium battery is fixed inside the main body and cannot be replaced by the user. [Not displayed] There is a fault in the electronic circuitry. → For a replacement of lithium battery or repair, consult an authorized service center. 	—
	Sparks were visible at the Power Plug.	<ul style="list-style-type: none"> ● Sometimes small sparks can be seen when inserting or removing the Power Plug. This is a phenomenon particular to IH (induction heating) techniques and not indicative of a fault. 	—

■ If you mistakenly add water or rice to the main body, please unplug and contact an authorized service center.

What does this mean?

Error message	Check here!
U 10	<ul style="list-style-type: none"> ● Is the Inner Pan set properly? <ol style="list-style-type: none"> ① Set the provided Inner Pan. ② Press the "Cancel/Off" button to disappear the error message. (After closing the Outer Lid, the error message will disappear in a while without having to press the "Cancel/Off" button.) ③ Operate it again.
U 12	<ul style="list-style-type: none"> ● Is the foreign object or dirt attached to the bottom part of the Inner Pan, the Inner Lid, the Lid Sensor or the Pan Sensor? (P. 8) → Remove the foreign object or dirt and press the "Cancel/Off" button. ● Is there too much water in the Inner Pan? → Press the "Cancel/Off" button. (Upon next cooking, reduce the amount of water slightly.)
U 14	<ul style="list-style-type: none"> ● Has the keep warm function been in use for more than 96 hours? → Press the "Cancel/Off" button.
U 15	<ul style="list-style-type: none"> ● Is the Outer Lid open? ● Is the Steam Cap fitted? (P. 20) → If the Steam Cap has been lost, please purchase another one from an authorized service center. Rice can be cooked or kept warm without the Steam Cap fitted, however <ul style="list-style-type: none"> • The rice may not cook properly. (The rice will become dry if it is being kept warm.) • Liquid may spill out. • "U15" may be displayed again after the rice has been cooked. ● Is the foreign object or dirt attached to the inside of the Steam Cap? → Remove the foreign object or dirt. (P. 20)
U25	<ul style="list-style-type: none"> ● Is the Intake or Exhaust Vent on the bottom of the Rice Cooker blocked by dust etc.? → Remove the dust using the following procedure. <ol style="list-style-type: none"> ① Press the "Cancel/Off" button and then remove the Power Plug. ② Once the body has cooled down, remove the Inner Pan. ③ Remove the dust from the Intake/Exhaust Vents on the bottom of the Rice Cooker. (P. 21) ● Is the Rice Cooker being used on a carpet etc.? (P. 8) → Do not use the Rice Cooker in a location where the bottom of the Rice Cooker is restricted.
H 00	<ul style="list-style-type: none"> ● Try removing the Power Plug and reinserting it. If "H00" appears again, this is a malfunction. → Please consult an authorized service center and inform them of the error message (the two-digit number after the "H").

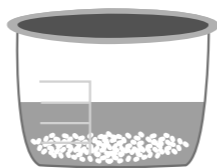
If none of the methods described above brings an improvement, please consult an authorized service center for a repair.

What to do when...

●The Rice Cooker does not have a fault.
Check the following before asking for a service.

Too sticky (soft)

- Have you measured the quantities of rice and water correctly? (P. 10)
- Are there many broken grains in the rice?
- Have you been soaking the rice for long periods? (When using the timer, for example.)
→ When using the timer, try reducing the amount of water slightly.
(Reduce water by approximately 1 to 2 fl oz. / 30 to 60 mL from the Water Level.)
- Are you using hot water to wash the rice?
- Are you using more than the specified amount of rice with the "1-2 Serv." setting for small amounts? (0.5-1.5 cups)
- When the rice is cooked, are you mixing it immediately?
- When cooking new-crop rice, are you using less water than normal?
(Reduce water by approximately 1 to 2 fl oz. / 30 to 60 mL from the Water Level.)
- Are you leaving the rice in the strainer after washing?
(P. 10 This may cause the rice grains to break, and the rice may be sticky when cooked.)
- Do you prefer firmer rice?
 - Reduce the amount of water slightly.
(Reduce water by approximately 1 to 2 fl oz. / 30 to 60 mL from the Water Level.)
 - Try using the "Delicious (Hard)" setting.



Too hard (dry)

- Have you measured the quantities of rice and water correctly? (P. 10)
- Are you using the "Eco" or "Quinoa/Quick" setting? (P. 12)
- Rinse-free rice tends to be drier and harder.
→ For softer cooked rice, soak the rice in water before cooking it.
- Do you prefer softer rice?
 - Increase the amount of water slightly.
(Increase water by approximately 1 to 3 fl oz. / 30 to 90 mL from the Water Level) for the "Eco" setting and 1 to 2 fl oz. / 30 to 60 mL for other settings.)
 - Try soaking the rice (for 30 minutes to 2 hours) before cooking.
 - Try using the "Delicious (Soft)" setting.



Rice is burnt

- Has the rice been processed and washed properly?
 - Is there dirt or foreign object stuck to the Lid Sensor, Pan Sensor, bottom of the Inner Pan or inside the main body?
 - Are you using rinse-free rice? Rinse-free rice tends to burn more easily.
→ Before cooking the rice, give it a gentle rinse in water to soften it.
→ Select "Rinse-Free" when cooking the rice.
 - Are you using the timer? (Have you been soaking the rice for long periods?)
 - Are there many broken grains in the rice?
 - Are you leaving the rice in the strainer after washing?
(P. 10 This may cause the rice grains to break, and the rice may burn when cooked.)
 - Cooking rice with seasoning such as mixed rice may be easily burnt.
 - A golden brown color on the rice at the bottom of the Inner Pan is not indicative of a fault.
- If there is no improvement after following the above-described steps, see "If burning is a concern". (P. 27)



Symptom

Check here!

Condensation appears.

- When the rice is cooked, are you mixing it immediately?
- During the keep warm state, did you turn the keep warm function off with rice still in the Rice Cooker, or remove the Power Plug and leave the rice in the Rice Cooker?

Rice smells odor.

- During the keep warm state, did you turn the keep warm function off with rice still in the Rice Cooker, or remove the Power Plug and leave the rice in the Rice Cooker?
 - Has the keep warm function been in operation for 12 hours or more?
 - After cooking rice with seasoning such as mixed rice, an odor may remain.
 - Did you add cold rice during the keep warm state?
 - Has the rice been processed and washed properly?
 - Are you using the keep warm function with the Rice Scoop still in the Rice Cooker?
 - Are you cleaning and maintaining your Rice Cooker correctly each time you use it?
Failure to correctly clean and maintain your Rice Cooker may spoil the aroma and flavor of your meals.
Continuing to use your Rice Cooker without cleaning it correctly will spoil your meals.
- **When the smell becomes noticeable,**
- ① Carefully wash the Inner Pan, Inner Lid and Steam Cap.
 - ② If this does not remove the odor, use the cleaning function. (P. 21)

Rice has a yellow color.

- Has the keep warm function been in operation for 12 hours or more?
- Has the rice been processed and washed properly?
- With certain types of rice, a yellow color will be left on the rice after cooking.

Rice is dry.

- Has the keep warm function been in operation for 12 hours or more?
- Have you reheated repeatedly?
- Is the Steam Cap attached correctly?
- Is there rice stuck to the Gaskets of the Outer Lid and Inner Lid or the edge of the Inner Pan, is the Inner Pan deformed, or was the Inner Pan tilted when it was set?

Porridge is sticky.

- Have you been soaking the rice for long periods?
(When using the timer, for example.)
- Have you used the keep warm function on the porridge?

A thin film is formed.

- Are you washing the rice too much, causing the rice grains to break?
- Has the rice been washed properly?
(Starch in the rice dissolves and reforms as a thin film on the surface. It is not harmful.)

Rice sticks to the Inner Pan

- Depending on the type of rice, soft rice or sticky rice may stick easily.

The surface of the cooked rice is uneven.

- Was the rice spread evenly before cooking?
- This may be caused by the strong heating power that is characteristic of IH (Induction Heating). This is not a malfunction.
An uneven surface may be formed under the following conditions.
 - The rice has not been washed properly.
 - There is a large quantity of broken rice grains.
 - The rice grains have become broken due to heavy-handed washing of the rice.
 - The cooking quantity is too low.

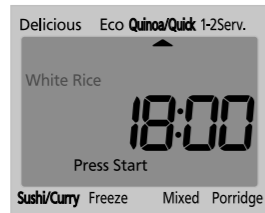
What to do when...

- If the suggestions on P. 24–25 do not bring about any improvement, you can change the settings.
- Steps 2, 3 and 4 must each be completed within 16 seconds. When no operation is performed for 16 seconds, the display returns to the current time. (Setting cannot be made.) → Please restart the procedure.
- After the setting is completed, the display returns to the current time.
- To go back to the previous setting, follow the procedure again.



If you want to change the keep warm temperature. (74→76→72)

- 1** Press **Menu Select** and set “▲” to “Quinoa/Quick”



- Select “Quinoa/Quick” under “White Rice” or “Rinse-Free”.

- 2** Press **Keep Warm/Reheat** You will not hear a beep.

- Press **Timer 1-2** You will not hear a beep.

- Press **Keep Warm/Reheat**

- 3** Press **Start**

- The default setting is “74”.

- 4** When it smells

- Press **Menu Select**

Set to “76”.



After 10 seconds
(Setting ends automatically.)



When color has changed or it is dry

- Press **Menu Select**

Set to “72”.

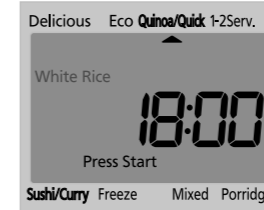


After 10 seconds
(Setting ends automatically.)



If burning is a concern.

- 1** Press **Menu Select** and set “▲” to “Quinoa/Quick”



- Select “Quinoa/Quick” under “White Rice” or “Rinse-Free”.

- 2** Press **Keep Warm/Reheat** You will not hear a beep.

- Press **Timer 1-2** You will not hear a beep.

- Press **Keep Warm/Reheat**

- 3** Press **Menu Select**

- Select “02”.

- Press **Start**

- 4** Press **Menu Select**

Set to “So:Lo”.

After 10 seconds
(Setting ends automatically.)

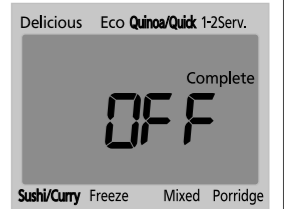
To stop the buzzer sounding (end sound) during cooking, reheating and cleaning.

- 1** Press **Menu Select** and set “▲” to “Quinoa/Quick”



- Select “Quinoa/Quick” under “White Rice” or “Rinse-Free”.

- 2** Press and hold down **Keep Warm/Reheat**
(for approximately 5 seconds)



- This change does not switch off the button sounds.

Specifications

Rice Select	Menu Select	Approximate cooking time	Keep Warm Function*1	Timer Setting Restriction	Cooking Capacity (Cup) () is for when other ingredients are added.
White Rice Rinse-Free	Delicious	Regular: 56 min	○	From 70 min before done	0.5-5.5
		Hard: 52 min			
		Soft: 56 min			
	Eco	44 min	○	From 60 min before done	0.5-5.5
	Quinoa/Quick	Quinoa: 28-32 min	×	-	1
		Quick: 23-33 min	○		0.5-5.5
	1-2 Serv.	55 min	○	From 70 min before done	0.5-1.5
	Sushi/Curry	47 min	○	From 60 min before done	1-5.5
	Freeze	53 min	○	From 70 min before done	0.5-5.5
	Mixed	48-55 min	×	-	1-4
Sticky Rice: 43-51 min		1-3			
Porridge	52-68 min	×	From 80 min before done	Thick 0.5-1.5 (0.5-1) Thin 0.5-1 (0.5)	
Brown Rice	—*2	103-112 min	×	From 130 min before done	1-3 (1-2)
Multi Grain	—*2	50-55 min	×	From 60 min before done	0.5-4

*1 With "×", the Rice Cooker will switch automatically to the keep warm function, but we do not recommend this. (P. 15)


*2 You cannot select menus ("Delicious", "Porridge", etc.).

SR-HZ106	
Power source	120 V ~ 60 Hz
Power consumption (approx.)	Cooking 1200 W
	Keeping warm 700 W (29.8 Wh*1)
Length of the Power Cord (approx.)	39.3 in. / 1.0 m
Weight (approx.)	10.4 lbs. / 4.7 kg
Size (Width × Depth × Height) (approx.)	9.8 in. × 12.6 in. × 7.9 in. (1.4 ft.*2) / 25.0 cm × 32.1 cm × 20.1 cm (43.4 cm*2)

*1 The power consumed per hour during the keep warm state. (Room temperature 68°F / 20°C, maximum amount of rice.)

*2 The height with the Outer Lid open.

- Power consumption is the maximum instantaneous electric capacity.
- When the power is "Off", the Rice Cooker consumes approximately 1.0 W (plugged in state).
- This product is not suitable for use in countries or regions of differing mains frequency or voltage. Moreover, after sales service is not available.

Checks	Check your well-used IH Electronic Rice Cooker / Warmer
	<p>Have you noticed any of the following?</p> <ul style="list-style-type: none"> ● The power plug and the power cord become abnormally hot. ● The power cord is damaged or power failure happens when the power cord is touched. ● The main body is deformed or is abnormally hot. ● Smoke emanates from the main body or a burning odor is detected. ● The main body is cracked, is loose or rattles. ● The fan in the bottom does not rotate while cooking.
	<p>Stop using the Rice Cooker</p> <p>To prevent accidents, stop using the Rice Cooker, remove the power plug, and ask an authorized service center to perform inspection.</p>

Panasonic®

Manuel d'utilisation

Cuiseur de riz électronique à induction / maintien au chaud

Usage domestique seulement

Modèle de 1,0 L

N° de modèle **SR-HZ106**

USA/CAN



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- Merci d'avoir acheté ce produit Panasonic.
- Ce produit est uniquement destiné à un usage domestique.
 - Veuillez lire attentivement les instructions d'utilisation pour assurer un fonctionnement correct et sûr.
 - Avant utilisation, assurez-vous de bien lire les sections « **CONSIGNES IMPORTANTES** » et « **Précautions de sécurité** ». (pages 3-7)
 - Conservez le manuel d'utilisation et la garantie pour une toute utilisation ultérieure.

Garantie limitée incluse