



USA CAN

MICOM RICE COOKER & WARMER OPERATING INSTRUCTIONS

NS-LGC05

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IMPORTANT SAFEGUARDS

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

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

SAVE THESE INSTRUCTIONS

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.

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:



WARNINGS

Indicates risk of serious injury or death.



CAUTIONS

Indicates risk of injury, household or property damage if mishandled.

■ Prohibited or required actions are indicated as follows:



Indicates a prohibited operation.



Indicates a requirement or instruction that must be followed.



WARNINGS



Do not modify the Rice Cooker. Only a repair technician should disassemble or repair this unit.
Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to Zojirushi Customer Service.



Do not place your hands or face near the Steam Vent.
Doing so may cause burns or scalding. Take special precautions with children and infants.



Do not plug or unplug the Power Cord if your hands are wet.
Doing so may cause electric shock or injury.



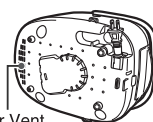
Do not immerse the Rice Cooker in water or splash it with water.
Do not pour water directly into the Rice Cooker.
Doing so may cause short circuit or electric shock.



Do not put any metal objects such as pins or wires into the air vent or crevices located at the bottom of the Rice Cooker.
Doing so may cause electric shock or malfunction, resulting in injury.

Bottom view of the product

Air Vent



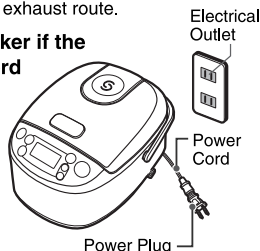
Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.
Children are at risk of burns, electric shock or injury.

Do not open the Outer Lid or move the Rice Cooker during cooking.
Doing so may cause burns.

This Rice Cooker is for cooking rice and keeping rice warm only.
Do not use for other than intended purposes. Always follow the Operating Instructions, and never cook the following:

- Foods packaged in plastic bags.
 - Foods wrapped in parchment paper, aluminum foil, plastic wrap, etc. or steaming dishes.
- Doing so may clog the steam exhaust route.

Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.
Doing so may cause electric shock, short circuit or fire.



Do not 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.

A damaged Power Cord can cause fire or electric shock.
Do not use a power source other than 120V AC.
Use of any other power supply voltage may cause fire or electric shock.

Do not allow the Power Plug to come into contact with steam.

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.



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

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

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

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

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

A dirty Power Plug may cause fire.

Stop using immediately if you notice any of the following symptoms indicating a malfunction or breakdown.

Continued use of the Rice Cooker under these circumstances may cause smoke, fire, electric shock or injury.

- The Power Cord or Power Plug has become very hot.
- The Power Cord is damaged or the electricity turns on and off when touched.
- The body of the Rice Cooker is deformed or unusually hot.
- Smoke is arising from the Rice Cooker or there is a burning smell.
- Some part of the Rice Cooker is cracked, loose or unstable. etc.

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.

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.

● The illustrations used in these Operating Instructions may vary from the actual product you have purchased.

IMPORTANT SAFEGUARDS (cont.)

⚠ CAUTIONS



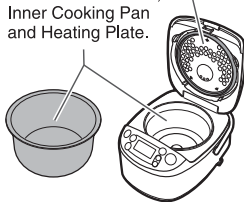
Do not touch hot surfaces during or immediately after use.

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 place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.
Doing so may cause injury or fire.

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 26 lbs./12 kg.

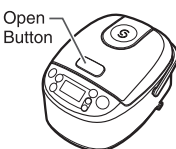
Do not use the Rice Cooker on a surface where the air vent located at the bottom of the Rice Cooker can become blocked or covered (such as on paper, cloth, carpet, plastic bag or aluminum sheet).

Doing so may cause breakdown or malfunction.



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

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



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 deform the Rice Cooker.

Do not use cookware other than the provided Inner Cooking Pan.

Doing so may cause the cookware 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.



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 burns, injury, 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.

Always retract the Power Cord by pulling the Power Plug, not by pulling the Power Cord.

Being struck by the Power Plug may result in injury.

If the Power Cord or Power Plug is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid hazards.

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.

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 area 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.

IMPORTANT SAFEGUARDS (cont.)

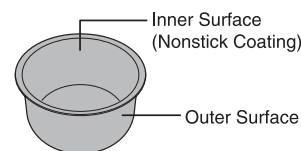
ABOUT THE INNER COOKING PAN

In order to use the Inner Cooking Pan for many years to come, please obey the following.

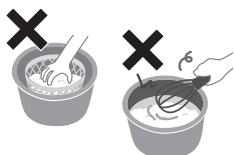
Inner Surface (Nonstick Coating)

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 with the Spatula or other utensils (when serving, etc.).

<When Cleaning> → pg.19

- Do not place spoons or bowls inside the Inner Cooking Pan.
- Do not place in a dishwasher or dish dryer.
- 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.



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. 20

Outer Surface

- Heat may cause some discoloration, but this does not affect the cooking results.
- The outer surface touches important sensitive sensors. Be careful not to allow it to get dirty or damaged.

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.

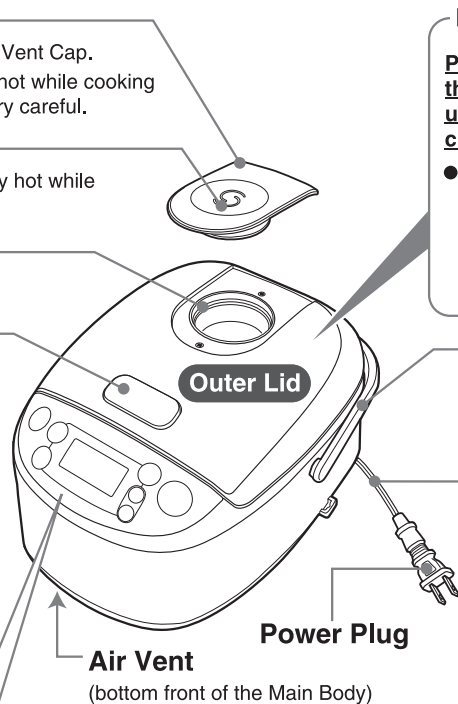
Steam Vent Cap Receptacle

Open Button

Press the Open Button to open the Outer Lid.

About the Lithium Battery

A lithium battery is installed internally so that even if the Power Cord is unplugged, information such as the current time and Menu settings are saved. The lithium battery will wear out with use. → **pg.23**



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.

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



Handle

Use the Handle for carrying.

Power Cord

How to Extend the Power Cord:

Hold the Power Plug and pull it out. (Do not pull it out beyond the red mark on the cord.)

How to Retract the Power Cord:

Hold the Power Plug and pull it out about an inch and let go to automatically retract.

CONTROL PANEL

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

Display

- Black lines that may appear on the LCD when wiped with a cloth are caused by static electricity and do not indicate a malfunction. Such lines disappear shortly.

This Display is an example only, and will not appear in actual use.

KEEP WARM button

Use to restart the Keep Warm mode. → **pg.14**

KEEP WARM light

MENU button

Use to set the menu you will be using. → **pg. 10**

CANCEL button

Use to cancel the selected setting or function in operation.

TIMER light

TIMER button

Use when cooking rice using the Timer function. → **pg.15**

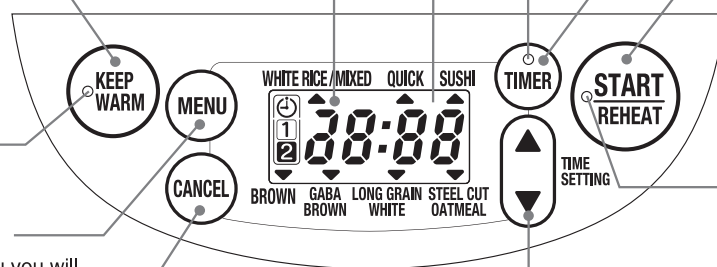
START / REHEAT button

Use to initiate the cooking or reheating process.

START / REHEAT light

TIME SETTING button

- Use when adjusting the current time. → **pg.9**
- Use when setting the scheduled time for TIMER cooking. → **pg.15**



PARTS NAMES AND FUNCTIONS

Inner Lid Set Holder

Use this holder for detaching and attaching the Inner Lid Set.

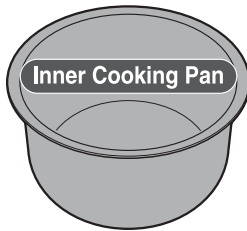
- Be sure to reattach the Inner Lid Set after every cleaning. → pg.20

Inner Lid Knobs

(Located at 2 positions: right & left edge)

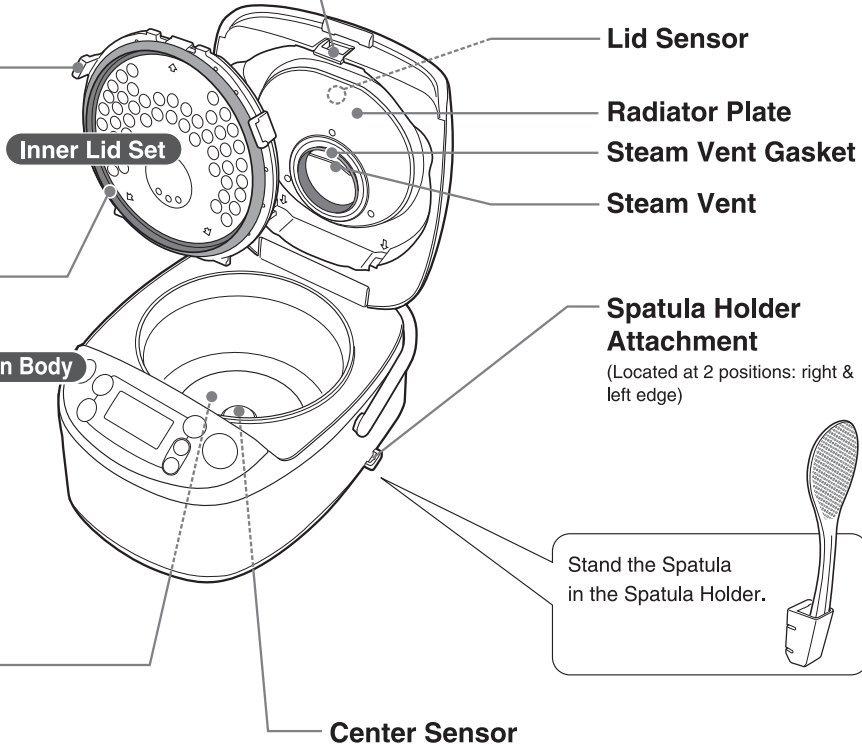
Use to hold the Inner Lid Set when detaching or cleaning.

Inner Lid Gasket



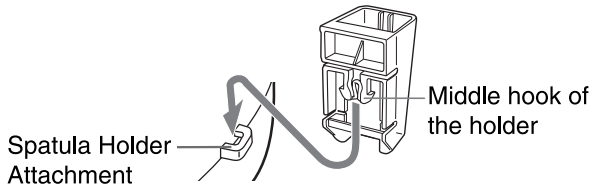
Heating Plate

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



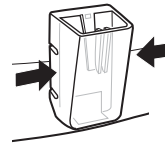
How to attach the Spatula Holder:

- Insert the Spatula Holder hook into the Spatula Holder Attachment opening.



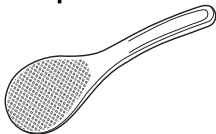
How to detach the Spatula Holder:

- Push in the direction of the arrow marks on the center of the side surface of the Spatula Holder and pull up to detach.



ACCESSORIES

Spatula



Spatula Holder



Measuring Cup



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

TIPS FOR DELICIOUS RICE

TIPS FOR COOKING DELICIOUS 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 2-3 times (within 10 seconds) by hand. Drain the water immediately afterwards. Repeat twice.

② **Wash rice**...Wash by stirring the rice by hand 30 times (about 15 seconds), pour plenty of water from the bowl and stir the rice loosely again. Drain the water immediately. 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	White rice with germ	New crop	Old crop
Water Adjustment	Normal scale level	Reduce water slightly from the normal level	Add a little water to the normal level

● If you add too much water, it may boil over through the Steam Vent.

● Do not use strongly alkalized ionic water

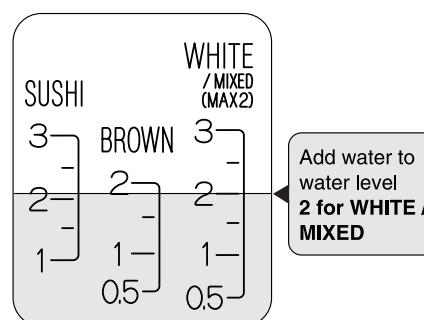
Do not use alkalized ionic water that is over pH 9. Rice cooked with strongly alkalized ionic water may appear yellow or become too glutinous.

● Stir and loosen rice immediately after cooking has completed

Doing so releases excess moisture, 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 too glutinous or burn.

e.g.: When Cooking 2 Cups of White Rice



TIPS FOR USING 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 or condensed moisture may fall on the rice, making it sticky, if the Keep Warm mode is cancelled or if left in an unplugged Rice Cooker.

● To prevent the rice from becoming dry or wet, developing an odor or turning 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 additional rice while keeping rice warm.
- Reheating cold rice.
- Keeping steel cut oatmeal warm.
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice, etc.).
- Keeping foods other than rice warm such as croquettes or miso soup.
- 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.



HOW TO SET THE CLOCK

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

- The clock is displayed in 24 hours (military time).

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.

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.

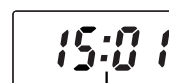
Adjusting time



Blinks



Time correction is completed



Stops blinking



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

SOUND SIGNALS AND HOW TO CHANGE THEM

This product includes a melody function that allows you to set a melody to inform you when certain actions occur, such as when cooking starts, when Timer operation is finished, and when cooking completes. You can also switch the melody to a beep or to silent.

Types of Sound Signals: You can choose the Sound Signals from the following:

Indication	Types of Sound Signals and their meanings		
	Melody:	Beep:	Silent:
Cooking has begun:	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.
Timer is set:	"Twinkle, Twinkle, Little Star"	a beep	a beep
Cooking / Reheating 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.

2 Hold the  button for more than 3 seconds.

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

① **Melody:**

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

② **Beep:**

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

③ **Silent:**

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

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

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

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

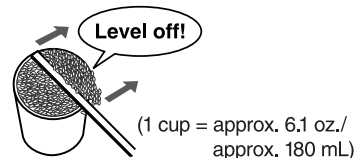
COOKING RICE

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.19–20

1 Measure the rice with the provided Measuring Cup.

Overfill the Measuring Cup with rice, then level off.



2 Clean the rice and adjust the amount of water.

- ① Clean the rice. → See "TIPS FOR COOKING DELICIOUS RICE" on pg. 8.
 - ② 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. 12
 - ③ For an accurate measurement, level the surface of the rice.
- The rice may be cooked immediately after cleaning rice, 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.

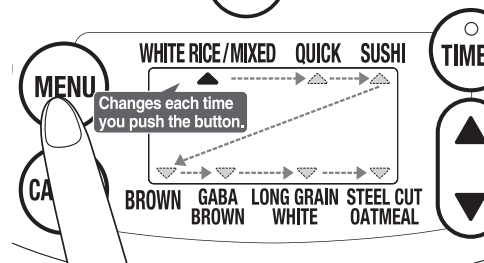
Be sure to wipe moisture and foreign matter off the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set, and the Steam Vent Cap.

- Make sure that the Inner Cooking Pan is inserted all the way in.
- Close the Outer Lid slowly and firmly until you hear a "clicking" sound.

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

Each press of the button changes the position of the "▲" on the Display.

- 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 **LONG GRAIN WHITE** will remain selected until you change the setting.



5 Press the **START/REHEAT** button.

The melody (beep) sounds, and cooking begins.

The **START / REHEAT** light turns on, and the Display shows the estimated time (in minutes) until cooking completes.

Ex. Display when cooking with the **WHITE RICE** menu.

Turns on

Displays the estimated time until cooking completion.

- Make sure the Rice Cooker is not in Keep Warm mode, then press the **START / REHEAT** button. If the Keep Warm light is on, the reheating process will start. → pg.16
- If you want to know the current time during the cooking process, press (▲) or (▼) button and the Display will switch.

- The time remaining until completion is for reference only. Actual time of cooking completion may vary depending on room or water temperature, voltage or water measurement.
- The Rice Cooker will make adjustments to the remaining time until cooking completion when it reaches the steaming process. The time until cooking completion may increase or decrease suddenly during this process.

COOKING 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.

When cooking completes, it will automatically switch to Keep Warm mode. → See "KEEPING RICE WARM" on pg.14.

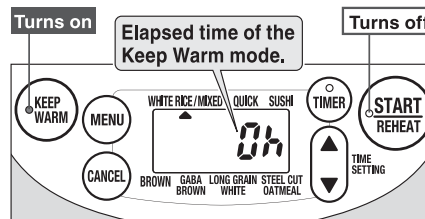
The START / REHEAT light turns off, the KEEP WARM light turns on, and the length of time that the rice has been kept warm is displayed in hour(s).

When it switches to Keep Warm mode, immediately stir and loosen the rice.

By stirring and loosening the rice and removing excess moisture, you prevent the rice from hardening, becoming sticky, or becoming burnt.

- Be careful not to burn yourself when stirring and loosening rice.

- 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.
- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.
- Depending on the heat convection while cooking, the surface of the finished rice may look uneven.



7

After use, press the **CANCEL button, then unplug the Power Cord.**

- Do not begin cleaning the Rice Cooker until the Main Body has cooled.
- Please do not handle the Power Cord while your hands are wet. (Doing so may cause short circuit or electric shock.)
- Removing the Inner Cooking Pan only will not turn off the power. Make sure to press the CANCEL button.

Be careful that the contents do not boil over.

When adding water to the STEEL CUT OATS Water Level, do not cook using Menu settings other than STEEL CUT OATMEAL. Using any other Menu setting may cause contents to boil over.

- The STEEL CUT OATMEAL menu setting selection will not be saved. When cooking steel cut oatmeal, please select it each time.

REQUEST 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 30 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.

NOTE:

- You can switch Sound Signals (melody, beep) for use with other alerts. → See "SOUND SIGNALS AND HOW TO CHANGE THEM" on pg.9.

ESTIMATED COOKING TIME

WHITE RICE	approx. 50 minutes – 1 hour
MIXED	approx. 53 minutes – 1 hour 1 minute
QUICK	approx. 27 minutes – 39 minutes
SUSHI	approx. 53 minutes – 1 hour
BROWN	approx. 1 hour 32 minutes – 1 hour 38 minutes
GABA BROWN	approx. 3 hours 28 minutes – 3 hours 35 minutes
LONG GRAIN WHITE	approx. 53 minutes – 1 hour 4 minutes
STEEL CUT OATMEAL	approx. 53 minutes – 59 minutes

- 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.

COOKING 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 RICE / MIXED	WHITE / MIXED	0.5–3	<ul style="list-style-type: none"> Cooks white rice to a regular consistency.
Mixed Rice	Short/ Medium Grain White Rice	WHITE RICE / MIXED	WHITE / MIXED	0.5–2	<ul style="list-style-type: none"> 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. The recommended amount of ingredients should be about 30–50% of the weight of the rice (mass). Chop ingredients into small pieces and place evenly on top of the rice (do not mix into the rice).
Quick Cooking	Short/ Medium Grain White Rice	QUICK	WHITE / MIXED	0.5–3	<ul style="list-style-type: none"> Cooks white rice faster. Please note that the rice texture may be slightly harder.
Sushi Rice	Short/ Medium Grain White Rice	SUSHI	SUSHI	1–3	<ul style="list-style-type: none"> Rice is firmer than when cooked using the White Rice setting.
Brown Rice	Short/ Medium Grain Brown Rice	BROWN	BROWN	0.5–2	<ul style="list-style-type: none"> 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	0.5–2	<ul style="list-style-type: none"> Activates brown rice for increased nutritional values. → pg.13
Long Grain White Rice	Long Grain White Rice	LONG GRAIN WHITE	LONG GRAIN	0.5–3	<ul style="list-style-type: none"> Depending on the rice brand, it may be slightly harder than normal. → pg.21 When cooking Mixed Rice with long grain white rice, please see the above "Mixed Rice" menu.
Steel Cut Oatmeal	Steel Cut Oatmeal	STEEL CUT OATMEAL	STEEL CUT OATS	0.5–1.5	<ul style="list-style-type: none"> Adjust the amount of water according to your preference. For firmer oats → Use less water. For a more moist porridge → Use more water.

COOKING 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
Mixed Rice with Barley	Barley mixed with Short/Medium Grain White Rice	WHITE RICE / MIXED	WHITE / MIXED	0.5–3	<ul style="list-style-type: none"> 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.
White Rice with Germ	Short/Medium Grain White Rice with Germ	WHITE RICE / MIXED	WHITE / MIXED	0.5–3	<ul style="list-style-type: none"> Clean the rice quickly and gently because the germ can easily be washed off.
Germinated Brown Rice	Germinated Brown Rice or Germinated Brown Rice mixed with Short/Medium Grain White Rice	WHITE RICE / MIXED	WHITE / MIXED	0.5–2	<ul style="list-style-type: none"> Do not use the Timer function or soak rice in water for more than 30 minutes. 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. When cooking germinated brown rice made by a germinated brown rice maker, contact the manufacturer of the maker directly for ideal cooking methods.
Semi-Brown Rice	Semi-Brown Rice 30%	BROWN	BROWN (Use slightly below the water level for BROWN)	1–2	<ul style="list-style-type: none"> Depending on the rice brand and/or rice polishing level, it may cause the Rice Cooker to boil over or not cook well. → Make adjustments to the amount of water.
	Semi-Brown Rice 50%/70%	WHITE RICE / MIXED	WHITE / MIXED (Use slightly above the water level for WHITE)	1–2	

For instructions on how to cook other types of grains, please visit our website at 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.11.

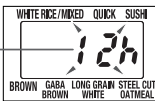
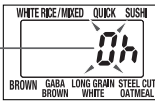
By activating brown rice, GABA (gamma-aminobutyric acid)*, a naturally occurring nutrient in brown rice, increases to 150% of the amount contained in non-activated brown rice. This process also makes brown rice softer, thus making it readily edible.

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

KEEPING RICE WARM

Once cooking completes, all Menu settings automatically switch to Keep Warm mode.

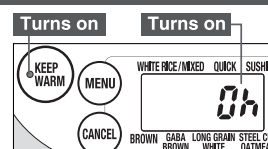
- Be sure to observe the length of time for which rice can be kept warm in the table below.
- Do not use Keep Warm mode for menus with an "x" below. Doing so can cause spoilage and foul odors.

Menus	Keep Warm Times	Displays and Precautions
WHITE RICE • QUICK • SUSHI • BROWN • GABA BROWN • LONG GRAIN WHITE • Germinated Brown Rice • Semi-Brown Rice	Up to 12 hours	<ul style="list-style-type: none"> ● When 12 hours have elapsed, the number will begin to blink as a warning. Please consume the rice as soon as possible. 
MIXED* • STEEL CUT OATMEAL	×	<ul style="list-style-type: none"> ● For the STEEL CUT OATMEAL menu, the number will begin blinking at "0(h)". Do not keep Steel Cut Oatmeal warm. * For the MIXED menu, the number will not begin blinking at "0(h)", but do not keep it warm anyway. 

HOW TO KEEP RICE WARM AGAIN When you want to keep rice warm after canceling the Keep Warm mode.

Press the  button. The KEEP WARM light turns on, and the time elapsed display returns to "0h".

- If the temperature of the rice and the Inner Cooking Pan is low, do not keep warm again. Trying to keep contents warm again when the rice and Inner Cooking Pan temperatures are low will cause "0(h)" to blink.

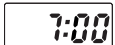


- When keeping rice warm inside the Inner Cooking Pan, be sure to select the Keep Warm mode.
- If you want to know the current time while using the Keep Warm mode, press (▲) or (▼) button and the Display will switch. Press (▲) or (▼) button again to return to the display for Keep Warm time elapsed. If you do not return the display to Keep Warm time elapsed, the next time you cook rice, the Keep Warm time elapsed will not be displayed. If the Keep Warm time elapsed display is blinking, you cannot switch.

When you are concerned about foul odors, color changes or dryness in the rice... **CHANGE THE KEEP WARM TEMPERATURE**

How well the unit is cleaned, the room temperature influenced by season or usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned may cause foul odors or the growth of bacteria. If you are concerned about odors, see "THE INTERIOR" on pg.20 and clean the Rice Cooker. Depending on the region or environment, if the Keep Warm temperature lowers, it can cause foul odors in the rice, or if the Keep Warm temperature rises, it can cause the rice to change color or become dry. If the rice smells, changes color or becomes dry, try changing the Keep Warm temperature settings as follows.

1 Insert the Inner Cooking Pan and plug the Power Plug into the electrical outlet.

 The current time is displayed.

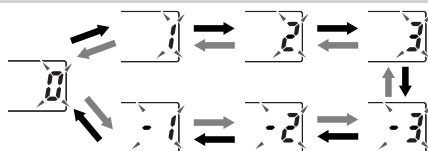
2 Press and hold the button for 3 seconds or longer.

  You will hear 3 beeps and the current setting will blink. (Default setting is "0".)

3 Press (▲) or (▼) button to set the temperature.


If you press (▲) button, the setting changes in the direction of the ➡. If you press (▼) button, the setting changes in the direction of the ➡.

If you are worried about odors in the rice, select from [1] - [3] to increase the temperature.



If you are worried about changes in color or dryness in the rice, select from [-1] - [-3] to decrease the temperature.

4 Press the button.

 The setting is saved when the setting stops blinking and you hear 3 beeps. ➡ After the beeps, the display returns to the current time.

NOTE:

- Settings cannot be changed during Cooking, Reheating, Keep Warm, or Timer Cooking.
- If you are unable to successfully complete the operation the first time, start again from Step 1.
- Once you change the setting, that setting will be saved even if you unplug the Power Plug from the electrical outlet.
- If 15 seconds or more elapse without any action while you are changing the setting, the display will revert to the current time and the setting will not be changed.

USING THE TIMER TO COOK RICE

USING THE TIMER

- This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in **Timer 1** and **Timer 2**.
- The initial settings are **6:00** for **Timer 1**, **18:00** for **Timer 2**.
- Set the clock to the current time before setting the Timer function. If the clock is inaccurate, the cooking will not be completed at the time you set for the Timer. → **pg.9**
- For pre-cooking preparations, see steps **1** through **3** under "BASIC COOKING STEPS" on **pg.10**

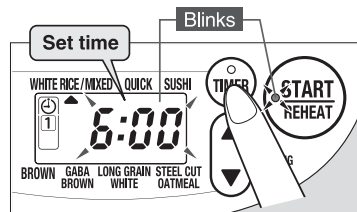
1 Press the **MENU** button to select the desired Menu.

- The Timer function is not available in the QUICK menu setting.
- Do not use the Timer function for MIXED.

Ex. When setting Timer 1 to "7:30".
(WHITE RICE menu setting)

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

- The preset time for "Timer 1" and the START / REHEAT 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.

- Press and hold the button to quickly adjust the time in 10-minute increments.
- ▲ button:** Each press advances the time in 10-minute increments.

▼ button: Each press reverses 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.

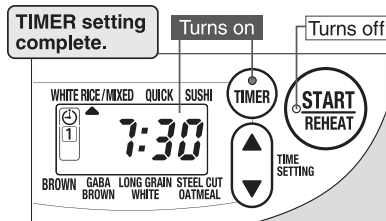


4 Press the **START REHEAT** button.

The melody sounds and the Timer setting is complete.

The START / REHEAT light turns off, and the time you wish to finish cooking and the TIMER light turn on.

- The **START / REHEAT** button must be pressed to set the **TIMER**.
- Cooking will be completed at the specified time. → See step 6 under "BASIC COOKING STEPS" on **pg.11**.
- To cancel the Timer setting, press the **CANCEL** button.



Suggested Lengths for the Timer Setting:

WHITE RICE	1 hour 20 minutes — 13 hours
SUSHI	1 hour 20 minutes — 13 hours
BROWN	1 hour 50 minutes — 13 hours

GABA BROWN	3 hours 50 minutes — 13 hours
LONG GRAIN WHITE	1 hour 25 minutes — 13 hours
STEEL CUT OATMEAL	1 hour 15 minutes — 13 hours

REQUEST

- Do not use the Timer function if you are adding ingredients and/or seasonings to the rice. Ingredients may spoil or seasonings may settle to the bottom of the Inner Cooking Pan and your results may not be satisfactory.
- Be sure to set the Timer for less than 13 hours (less than 8 hours for steel cut oatmeal), 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.

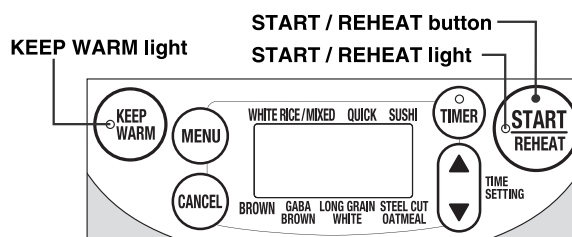
NOTE:

- 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, the Rice Cooker will start cooking immediately, and the remaining time until cooking is finished will be displayed.
- 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.
- When cooking using the Timer function, the rice absorbs extra moisture, which can make the rice softer or the bran can collect at the bottom and burn.
- If you want to know the current time while using the Timer function, press **▲** or **▼** button and the Display will switch.

REHEATING RICE

You can use this function during Keep Warm mode.

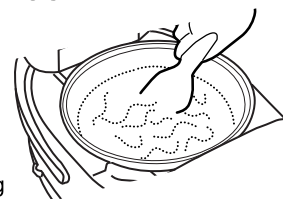
- This Reheat function is for reheating the rice during keep warm to make the rice hotter.
- You can reheat the rice only when the KEEP WARM light is on.



1

Loosen and level the surface of the kept warm rice.

- Be sure to loosen the rice to prevent scorching or the rice from becoming hard.
- To reheat a small amount of rice, add 1 tablespoon of water for each bowl of rice (approx. 5.5 oz./approx. 160 g), mix well, and gather the rice toward the center of the Inner Cooking Pan. Doing so will minimize dryness.
- Be careful not to burn yourself when stirring and loosening rice.
- 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.



2

Make sure that the KEEP WARM light is on, and

press the **START / REHEAT** button.

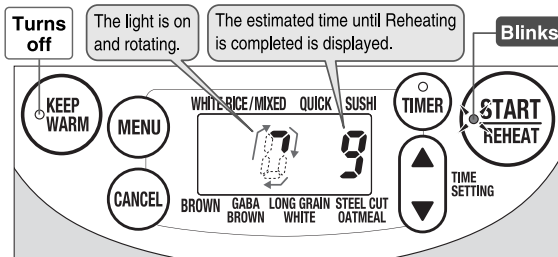


If you press the START / REHEAT button when the KEEP WARM light is off, the cooking process will start.

A melody will sound, and reheating will start.

The KEEP WARM light turns off, the START / REHEAT light blinks, and the display looks like the one in the illustration.

Standard times required for reheating: Approx. 9 min.



Approx. 9 min. later

The melody sounds and Reheating is finished.

The KEEP WARM light turns on, the START / REHEAT light turns off, and the display returns to the one before Reheating started.

3

Loosen the rice.

- Loosen and level the surface of the rice, as the rice at the bottom may be harder.
- Be careful not to burn yourself when stirring and loosening rice.
- 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.

To cancel the Reheat mode:

Press the **CANCEL** button.

The START / REHEAT light turns off, and the current time display returns.

To cancel the Reheat mode and return to Keep Warm mode:

Press the **KEEP WARM** button.

The START / REHEAT light turns off, the KEEP WARM light turns on, and the display returns to the one before Reheating started.

Do not reheat for the following cases:

- Do not use the Reheat function to reheat food other than white rice, as reheating other types of rice may cause scorching or discoloring.
- Do not repeat the Reheat function as doing so may cause scorching or dryness.
- Do not use the Reheat function if the amount of rice left over is above water level 2 for WHITE / MIXED as the rice may not be warmed adequately.
- Do not use the Reheat function if the rice is cold or the temperature of the Inner Cooking Pan is too low as doing so may cause scorching, foul odors or the rice may become hard.

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)

MIXED RICE

Menu Setting: **WHITE RICE / MIXED**

Ingredients (2–3 servings)

- 2 cups Rice
- 1 oz. (30 g) Chicken thigh
- 1/3 slice Age (fried tofu)
- 0.7 oz. (20 g) Carrots
- 0.7 oz. (20 g) Konnyaku
- 0.7 oz. (20 g) Gobo
- 2 Dried Shiitake mushrooms (soaked in water to reconstitute)

- A** {
- 1 Tbsp. Light soy sauce
 - 1 Tbsp. Mirin (sweet sake)
 - 1/3 tsp. Salt
 - 1/3 tsp. Dashinomoto

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



How to cook

- 1 Slice chicken thigh into 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. Soak chicken thigh and Age in mixture **A** for 5 minutes (do not discard this mixture).
- 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 mixture 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 2 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 RICE / MIXED and press the START / REHEAT button to start cooking.
- 7 When cooking is completed, mix the rice to loosen it.
- 8 Serve rice in a bowl and sprinkle stone parsley on top.

HAND-ROLLED SUSHI

Menu Setting: **SUSHI**

Ingredients (2–3 servings)

2 cups Rice

Vinegar Mix

- 2–2 2/3 Tbsp. Rice vinegar
- 2 tsp. Sugar
- 1 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 2 for SUSHI.
 - 2 Press the MENU button, select SUSHI and press the START / REHEAT button to start cooking.
 - 3 When cooking is completed, place the rice into a wooden container (wiped with a clean wet cloth). Pour the Vinegar Mix 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.

RECIPES (cont.)

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)

EASTERN MEDITERRANEAN VEGETABLES AND BROWN RICE

Menu Setting: **BROWN**

Ingredients (2–3 servings)

- 1.5 cup Short grain brown rice
- 12 oz. Vegetable broth
- ½ clove Garlic, minced
- ¼ tsp. Celery seed
- ¼ tsp. Salt
- ½ cup Cooked spinach, roughly chopped
- ½ cup Cooked artichoke hearts, quartered
- ⅛ cup Sun dried tomatoes, drained of oil and chopped
- ⅛ cup Pistachio nuts, shelled and toasted
- ½ Tbsp. Extra virgin olive oil
- ½ tsp. Red wine vinegar
- ⅓ cup Fresh parsley, coarsely chopped
- ¼ cup Ricotta salata cheese, crumbled



How to cook

- 1 Measure rice accurately using the measuring cup that came with your rice cooker. Rinse rice quickly once, drain and place in the Inner Cooking Pan.
- 2 Add vegetable broth, garlic, celery seed and salt to the Inner Cooking Pan. Add water to fill to the water level 1.5 for BROWN if necessary (do not add water if vegetable broth has reached or exceeded the water level).
- 3 Mix well using the spatula.
- 4 Press the MENU button, select BROWN and press the START / REHEAT button to start cooking.
- 5 While the rice cooks, combine spinach, artichokes, sun dried tomatoes and pistachios in a microwaveable bowl.
- 6 When cooking is completed, microwave the mixture from Step 5 for 1 minute.
- 7 While the mixture from Step 6 heats, combine olive oil, red wine vinegar, chopped parsley and crumbled ricotta salata cheese in a separate container.
- 8 Remove rice from the rice cooker to a warmed bowl. Fold in the ingredients from Step 6 using a fork. Then add the parsley and cheese mixture from Step 7 and toss gently.

RICE AND BEANS WITH BACON AND COLLARD GREENS

Menu Setting: **WHITE RICE / MIXED**

Ingredients (2–3 servings)

- 1 cup Long grain white rice
- 8 oz. Low sodium chicken broth
- ¼ tsp. Dried thyme
- ⅓ tsp. Ground black pepper
- ½ Tbsp. Shallot, minced
- 1 Bay leaf, whole
- ¼ cup (rice measuring cup) Mixed dried beans, soaked in water overnight
- 1 strip Bacon, cooked, drained of oil and chopped
- ½ cup Fresh tomatoes, diced
- ¼ cup Collard greens (may substitute with spinach), cooked, drained and roughly chopped
- Hot pepper sauce (optional)



How to cook

- 1 Measure rice accurately using the measuring cup that came with your rice cooker. Rinse rice quickly once, drain and place in the Inner Cooking Pan.
- 2 Add chicken broth, thyme, pepper and shallot to the Inner Cooking pan and mix with rice using the spatula.
- 3 Place bay leaf, beans and cooked bacon on top of rice. Do not mix the ingredients with the rice. Make sure that all ingredients are below the liquid level.
- 4 Press the MENU button, select WHITE RICE / MIXED and press the START / REHEAT button to start cooking.
- 5 When cooking is completed, discard bay leaf and gently fluff the rice using the rice spatula.
- 6 Add diced tomatoes and collard greens, and toss gently using the rice spatula. Serve immediately with optional hot pepper sauce.

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.



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.)

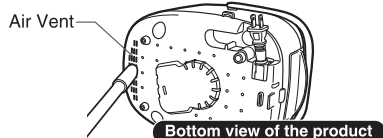
Open Button

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

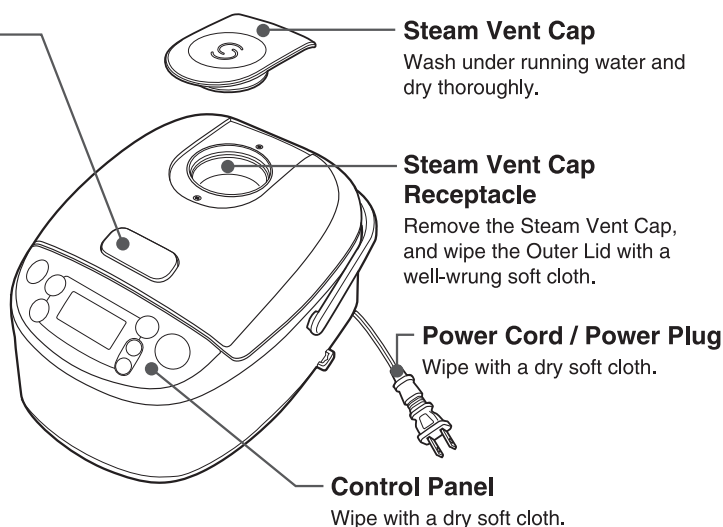
- The Outer Lid may not open.

Air Vent

Clean using a vacuum cleaner (once a month).

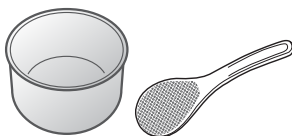


- Using the Rice Cooker with clogged Air Vent may cause the internal temperature to become abnormally high, resulting in breakdown.



INNER COOKING PAN (→ pg.5) / SPATULA

Wash using a neutral kitchen detergent and a soft sponge.

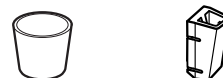


- Do not use polishing powder, metal or nylon scrubbing brushes.
- Handle gently. Do not strike it or rub it too hard.

MEASURING CUP / SPATULA HOLDER

Wash using a soft sponge.

To wash thoroughly, use a neutral kitchen detergent.



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 **MENU** button to select the QUICK menu setting.

3 Press the **START/REHEAT** button.

4 When the Rice Cooker completes cooking and switches to Keep Warm mode, press the **CANCEL** 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.

CLEANING AND MAINTENANCE (cont.)

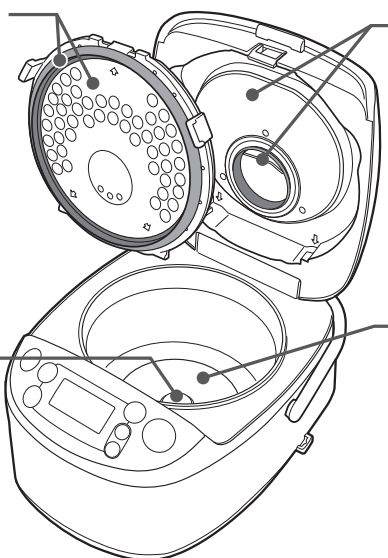
Inner Lid Set / Inner Lid Gasket

Rinse in hot or cold water, wash using a soft sponge, and dry thoroughly.

- Remove rice or other matter. If not removed, steam may leak through, rice may dry, or cooking and Keep Warm may be imperfect.
- The Inner Lid Gasket cannot be removed.
- Be sure to clean the Inner Lid Set after every use; otherwise, it may rust or become discolored.

Center Sensor

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



Outer Lid / 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.

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

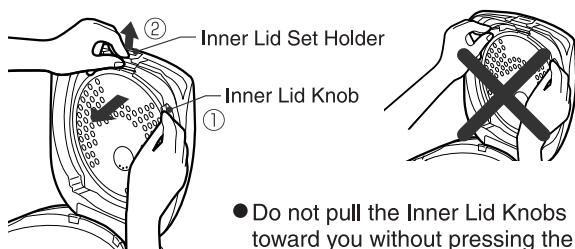
Heating Plate

Wipe the surface 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. If it becomes clogged with rice or other matter, remove with a bamboo stick.

HOW TO DETACH AND ATTACH THE INNER LID SET

How to detach the Inner Lid Set:

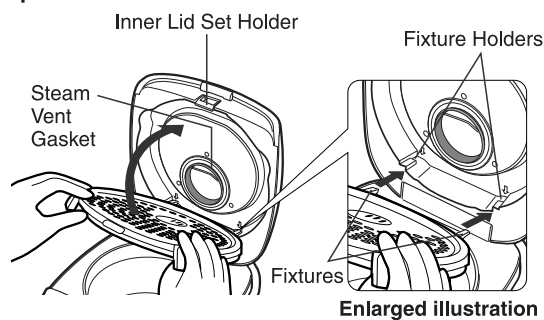
Hold the Inner Lid Knob (①) and push up the Inner Lid Set Holder (②) to detach.



- Do not pull the Inner Lid Knobs toward you without pressing the Inner Lid Set Holder. (May cause the Inner Lid Set and Outer Lid to break.)

How to attach the Inner Lid Set:

Insert the fixtures found at the bottom sides of the Inner Lid Set into the Outer Lid and push it toward the Outer Lid until you hear it click into place.



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	C100-6B
Inner Cooking Pan	B481-6B
Spatula	BE243033L-00
Spatula Holder	616864-00
Measuring Cup	615784-00

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"> ● Increase or reduce water by 1–2 mm from the Water Level Line according to your preference. ● 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. ● 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). ● The texture of rice varies depending on the room and water temperatures. ● Using the Timer may result in softer rice. ● If you cook rice using the QUICK menu setting, the rice may turn out sticky or hard. → Try using the WHITE RICE menu setting. ● Make sure the Inner Cooking Pan has not deformed. ● Rice may not have been cleaned sufficiently, allowing too much bran to be left on the rice grain. ● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. ● 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? → Wipe them off. ● LONG GRAIN WHITE may be slightly harder than normal. → 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.
	Rice is scorched: <ul style="list-style-type: none"> ● Foreign matter such as rice may be stuck to the outside of the Inner Cooking Pan, the inside of the Main Body, on the Center Sensor or the Heating Plate. ● 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. ● Rice may not have been cleaned sufficiently, allowing too much bran to be left on the rice grain. ● Make sure the Inner Cooking Pan has not deformed.
	The surface of the cooked rice is uneven: <ul style="list-style-type: none"> ● Depending on the heat convection while cooking, the surface of the finished rice may look uneven. ● Make sure the Inner Lid Set has not deformed. ● Make sure the Inner Cooking Pan has not deformed.
	Boils over while cooking: <ul style="list-style-type: none"> ● Did you use the wrong Menu or amount of water? → pg.12 When cooking using the STEEL CUT OATMEAL Menu, the contents are particularly likely to boil over, so be sure not to use the wrong amount of water. → See "Be careful that the contents do not boil over." on pg.11. ● Make sure the Steam Vent Cap is attached. ● Rice may not have been cleaned sufficiently, allowing too much bran to be left on the rice grain. ● Make sure the Inner Cooking Pan has not deformed.
	Unable to start cooking or the buttons do not respond: <ul style="list-style-type: none"> ● Did you plug the Power Plug into the electrical outlet? ● Does the Display show "E01" or "E02"? → pg.23 ● Is the KEEP WARM light on? → Press the CANCEL button and press the START / REHEAT button.
	Steam comes out from the gap between the Outer Lid and the Main Body: <ul style="list-style-type: none"> ● Please check that the Inner Lid Set has not been dropped or deformed, and that the Inner Lid Gasket is not torn. ● Has the Inner Lid Gasket become soiled? → Clean the Inner Lid gasket. ● Make sure the Inner Cooking Pan has not deformed.
COOKING RICE / KEEP WARM	A noise is heard during Cooking / Keep Warm: <ul style="list-style-type: none"> ● The microprocessor (MICOM) makes a sound while adjusting the heat power of the Rice Cooker. This does not indicate a problem. ● There is a spark-like noise when there is water left on the outside of the Inner Cooking Pan. → 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.
	The Reheat function does not work: <ul style="list-style-type: none"> ● Make sure the KEEP WARM light is not off. → pg.16

TROUBLESHOOTING GUIDE (cont.)

Problems		Cause (Points to check)
KEEP WARM	During Keep Warm, rice has an odor, or rice becomes watery:	<ul style="list-style-type: none"> ● Was the rice kept warm with the spatula left in the Inner Cooking Pan? ● Was cold rice reheated? ● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. ● Rice may not have been cleaned sufficiently and too much bran may be left. ● Some odor may remain after cooking Mixed Rice. → Clean the Inner Cooking Pan thoroughly. → pg.19 ● The Keep Warm mode may not have been used for keeping rice warm. → Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor. → pg.8 ● Did you clean the Rice Cooker thoroughly after every use? → How well the unit is cleaned, the room temperature influenced by season or usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned may cause foul odors or the growth of bacteria. If you are concerned about odors, see "THE INTERIOR" on pg.20 and clean the Rice Cooker. It can be even more effective to increase the warming temperature, as described on pg.14, "CHANGE THE KEEP WARM TEMPERATURE".
	During Keep Warm, rice becomes yellow or dry:	<ul style="list-style-type: none"> ● Are you keeping warm a small amount of rice in the Inner Cooking Pan? ● Was the Keep Warm mode used for more than 12 hours? → pg.14 ● The type of rice and water used may make the rice appear yellow. ● If you're worried because the rice changes color or is dry, see pg.14 "CHANGE THE KEEP WARM TEMPERATURE". It may be effective to reduce the Keep Warm temperature.
	The Display does not show the elapsed Keep Warm time:	<ul style="list-style-type: none"> ● Does the Display show the current time? → Press the buttons for Time Setting to change the display. → pg.14
	The Keep Warm elapsed time display is blinking:	<ul style="list-style-type: none"> ● If the temperature of the rice is low, or if the Keep Warm time has exceeded 12 hours, the Keep Warm elapsed time display will blink. (This may differ depending on the menu setting.) → pg.14
TIMER COOKING	The Rice Cooker starts cooking immediately after the Timer is set:	<ul style="list-style-type: none"> ● Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again. ● If the Timer is set at a shorter time than suggested, it will begin cooking immediately.
	The rice is not ready at the set time:	<ul style="list-style-type: none"> ● Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again. ● 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.
	The Timer cannot be set:	<ul style="list-style-type: none"> ● Did you press the START / REHEAT button after setting the time? → The START / REHEAT button must be pressed to complete setting the Timer. ● Is "7:00" blinking on the Display? → Unless the current time is set, the Timer function will not be accepted. → pg.9 ● Have you selected a Menu item that doesn't work with the Timer function? → The Timer function is not available in the QUICK menu setting.
OTHER	The Outer Lid cannot be opened:	<ul style="list-style-type: none"> ● 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.
	The Outer Lid opens during cooking:	<ul style="list-style-type: none"> ● Did you close the Outer Lid completely? → Be sure to close the Outer Lid until you hear a clicking sound.
	I mistakenly put the rice and water directly into the Main Body:	<ul style="list-style-type: none"> ● 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.
	There's a resinous odor, such as that of plastic:	<ul style="list-style-type: none"> ● 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.19 "IF THERE IS AN ODOR".
	When power failure occurs:	<ul style="list-style-type: none"> ● If too many appliances are used simultaneously, overload may occur and the breaker will cut off the electricity. → If another appliance is plugged in the same outlet as the Rice Cooker, unplug it before resetting the breaker. If the electric supply recovers within 10 minutes, the Rice Cooker will resume cooking automatically.
	There is rust colored residue on the inside of the Outer Lid or the Inner Lid Set:	<ul style="list-style-type: none"> ● If rice residue is stuck on the Outer Lid or the Inner Lid Set and has discolored, clean it. → pg.20

ERROR DISPLAYS AND THEIR MEANINGS

Panel Display		Cause (Points to check)
Error Display	 	<ul style="list-style-type: none"> ● Indicates malfunction. → Please contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.
	 	<ul style="list-style-type: none"> ● The temperature of the Lid Sensor or the Center Sensor is too high. → Press the CANCEL button and open the Outer Lid for more than 30 minutes and allow the interior to cool down. (Be careful not to burn yourself.) → To cool faster, see pg.11 "REMARKS."
	 Blank Display:	<ul style="list-style-type: none"> ● The built-in Lithium Battery is out. The Display will turn off and stored memories (current time, menu selection and Keep Warming settings) will be erased when unplugged. However, once plugged in and the clock set, the Rice Cooker will function normally. If rice is cooked while the display shows a blinking 7:00, 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).
	 is blinking:	
Odd Display:		<ul style="list-style-type: none"> ● Unplug the Power Cord and plug it in again. (If the Display shows a blinking 7:00, please reset the time.) → pg.9.

SPECIFICATIONS

Model No.		NS-LGC05	
Cooking Capacity of Each Menu Setting*1 (approx. L) [cups]	WHITE RICE (short/medium grain white rice)	0.09–0.54	[0.5–3]
	MIXED (short/medium grain white rice)	0.09–0.36	[0.5–2]
	QUICK (short/medium grain white rice)	0.09–0.54	[0.5–3]
	SUSHI (short/medium grain white rice)	0.18–0.54	[1–3]
	BROWN (short/medium grain brown rice)	0.09–0.36	[0.5–2]
	GABA BROWN (short/medium grain brown rice)	0.09–0.36	[0.5–2]
	LONG GRAIN WHITE (long grain white rice)	0.09–0.54	[0.5–3]
	STEEL CUT OATMEAL	0.09–0.27	[0.5–1.5]
Rating		AC 120 V 60 Hz	
Electric Consumption		450 W	
Average Power Consumption during Keep Warm		28 W	
Rice Cooking System		Direct Heating	
Power Cord Length		3' 7" (1.1 m)	
External Dimensions	<approx. inch>	9-1/8 (W) x 11-7/8 (D) x 7-1/2 (H) (14-1/4 *2)	
	<approx. cm>	23 (W) x 30 (D) x 19 (H) (36 *2)	
Weight		approx. 6 lbs. (approx. 2.7 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.

● This product cannot be used in areas where power supply voltage or power supply frequency is different.

*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

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

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