



UMAMI™

MICOM RICE COOKER & WARMER

微電腦炊飯電子鍋

MICOM 전기보온밥솥

マイコン炊飯ジャー

OPERATING INSTRUCTIONS

使用説明書

사용설명서

取扱説明書

NS-YAC10 / NS-YAC18

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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.
- 15** The plug to the appliance should be attached first before plugging the cord into a wall outlet.

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.

IMPORTANTES MESURES DE SÉCURITÉ

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

- 1** Lisez bien toutes les instructions.
- 2** Ne touchez pas les surfaces qui peuvent être chaudes. Utilisez les poignées ou les boutons. N'obtenez en aucun cas l'orifice d'échappement de la vapeur.
- 3** Pour éviter les chocs électriques, n'immergez jamais le cordon électrique ou la prise, ou encore l'autocuiseur à riz (à l'exception de la marmite située à l'intérieur) dans l'eau ou dans tout autre liquide.
- 4** Soyez vigilants lorsque les enfants utilisent l'appareil ou se trouvent à proximité.
- 5** Débranchez l'appareil après usage ou avant de le nettoyer. Laissez l'appareil refroidir avant d'en retirer ou d'y insérer les accessoires et avant de le nettoyer. Assurez-vous que l'appareil est sur OFF lorsque vous ne vous en servez pas, avant d'en retirer ou d'y insérer les accessoires détachables ou encore avant de le nettoyer.
- 6** N'utilisez pas l'appareil avec une prise ou un cordon électrique endommagé. Ne vous servez pas d'un appareil qui pour une raison ou une autre fonctionne mal. Emportez l'appareil chez le réparateur ou le vendeur le plus proche en vue d'un contrôle ou d'une réparation.
- 7** L'utilisation d'accessoires non recommandés par le fabricant est susceptible d'entraîner des accidents.
- 8** N'utilisez pas l'appareil à l'extérieur.
- 9** Ne laissez pas le cordon électrique pendre par-dessus le bord d'une table ou d'un comptoir et assurez-vous qu'il n'est pas en contact avec une surface chaude.
- 10** Ne placez pas l'appareil près d'une surface chaude telle qu'un brûleur à gaz allumé, une plaque électrique, un poêle ou encore dans un four en train de chauffer.
- 11** Soyez très prudent lorsque vous déplacez l'appareil contenant un liquide ou un aliment chaud.
- 12** Branchez le cordon dans une prise domestique. Avant de débrancher l'appareil, placez-le sur la position ARRÊT puis retirez la fiche de la prise murale.
- 13** N'utilisez pas l'appareil pour d'autres fonctions que celles auxquelles il est destiné.
- 14** Pour minimiser les risques de chocs électriques, n'utilisez que la marmite interne fournie avec l'appareil.
- 15** Veuillez d'abord relier le cordon d'alimentation à l'appareil avant de brancher la fiche dans une prise murale.

CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST UNIQUEMENT À USAGE DOMESTIQUE.

L'appareil est équipé d'un cordon court afin de réduire les risques d'enchevêtrement ou de chutes sur le cordon. Des rallonges peuvent être utilisées à condition que toutes les précautions soient prises lors de leur utilisation.

Si vous vous servez d'une rallonge, sa puissance électrique indiquée devra être égale ou supérieure à celle de l'appareil; Le cordon devra être arrangé de manière à ce qu'il ne pende pas depuis le haut d'un comptoir ou d'une table où il serait à portée de main des enfants et où il occasionnerait des accidents dus à une chute ou à un enchevêtrement. L'appareil a une prise polarisée (l'une des lames est plus large que l'autre). Pour réduire les risques de chocs électriques, la prise s'insère dans un seul sens à l'intérieur d'une prise murale polarisée. Si la prise ne s'adapte pas correctement dans la prise murale, retournez-la. Si elle ne s'adapte toujours pas, contactez un électricien spécialisé. Ne cherchez en aucun cas à modifier la prise.

IMPORTANT SAFEGUARDS Be sure to follow the instructions.

- These WARNINGS and CAUTIONS are intended to protect you and others from personal injury and household damage. To ensure safe operation, please follow carefully.



WARNINGS

Indicates risk of serious injury. ※1



CAUTIONS

Indicates risk of injury or property damage if mishandled. ※2 ※3

※1 Serious injury includes loss of eyesight, burns (high and low temperature), electric shock, bone fractures, toxic reactions as well as other injuries severe enough to require medical care or extended hospitalization.

※2 Injury indicates physical damage, burns or electric shock not severe enough to require medical care or extended hospitalization.

※3 Property damage indicates material damage towards a home, furniture, or pets and animals.



WARNINGS



Do not modify the Rice Cooker. Only a repair technician may 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 touch 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.

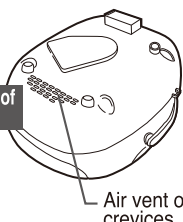
Doing so may cause short circuit or electric shock.



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



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

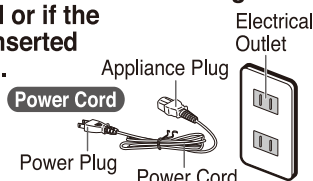
- Foods packaged in plastic bags.
- Dishes that use paper towels or other lids to cover the food, or steaming dishes.

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, fold, 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.



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.



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

Continued use of the Rice Cooker may cause smoke, fire or electric shocks or injury.

- The Power Plug, Power Cord or Appliance 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.

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



CAUTIONS

△ Indicates a warning or caution. A specific caution is indicated inside or near the triangle by sentences or illustrations.



PROHIBITED

⊘ Indicates a prohibited operation. A specific prohibited operation is indicated inside or near the circle by sentences or illustrations.



INSTRUCTIONS

● Indicates a requirement or instruction that must be followed. A specific instruction is indicated inside or near the circle by sentences or illustrations.

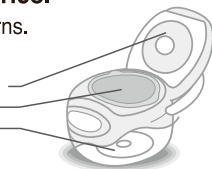
CAUTIONS



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.

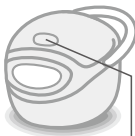
Touching hot surfaces may cause burns.

Be especially careful with metal parts such as the Inner Lid Set, Inner Cooking Pan and Heating Plate.



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

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



Open Button



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

This may cause malfunction or fire.

Do not use the Rice Cooker where it may come into contact with water or near heat sources.

May cause electric shock, short circuit, and can damage the Rice Cooker.

Do not use cookware other than the provided Inner Cooking Pan and never place other objects inside it while cooking.

May cause the Inner Cooking Pan to overheat or the Rice Cooker to malfunction.

Do not use the Rice Cooker near walls, furniture or beneath shelving.

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



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

Doing so may cause 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 15kg (33 lbs.) for the 1.0L model, and 20kg (44 lbs.) for the 1.8L model.



Please allow the Rice Cooker to cool down before cleaning.

The Inner Lid and the Inner Cooking Pan may cause burns when hot.

Always unplug the Rice Cooker by holding the Power Plug, not by pulling the Power Cord.

Pulling the Power Cord to unplug the Rice Cooker may cause electric shock, short circuit or fire.

Insert the Plug into the Main Body securely.

Otherwise it may cause electric shock, short circuit, smoke or fire.

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



Unplug the Power Plug from the outlet when the Rice Cooker is not in use.

Leaving the Power Plug in an outlet may cause the insulation to become damaged, resulting in electric shock, short circuit or fire.

IMPORTANT

■ **Do not cover the Steam Vent with a cloth or other objects.**

Doing so may cause deformation and/or discoloration.

■ **Do not damage 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 to the heating plate or the outside surface of the Inner Cooking Pan.**

May cause irregular operation or imperfect cooking.

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

Doing so may cause a breakdown of the Rice Cooker.

■ **Do not splash the Rice Cooker with water or place something containing water on it.**

May cause electric shock or breakdown.

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

Doing so may cause discoloration of the Rice Cooker.

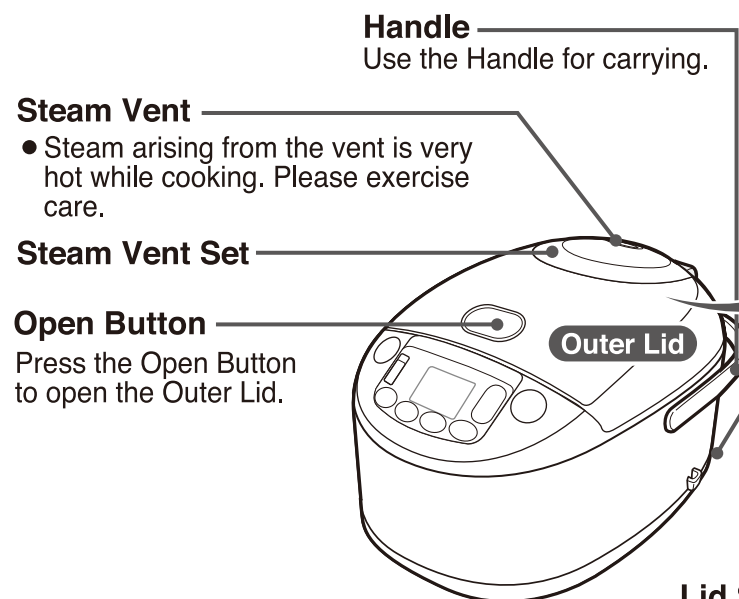
■ **Do not use the Rice Cooker where its steam may come into contact with other electrical appliances.**

The steam may cause fire, malfunction, discoloration or deformation to other electrical appliances.

■ **Do not use the Rice Cooker on a surface where the air vent located at the bottom can get blocked or covered (such as on a carpet, plastic bag or aluminum foil).**

May cause breakdown or malfunction.

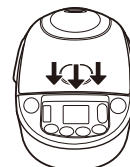
PARTS NAMES AND FUNCTIONS



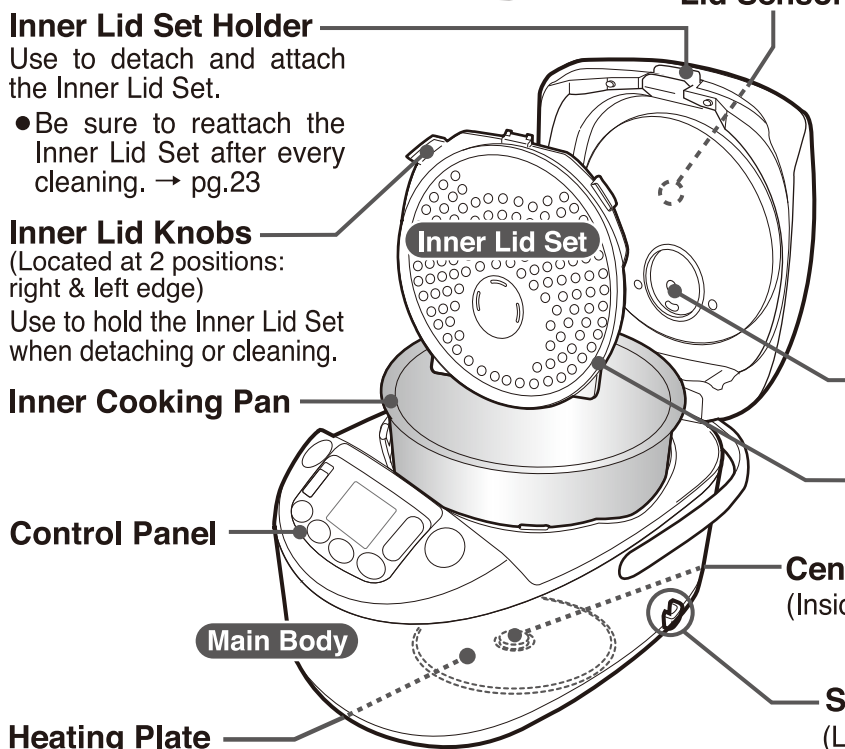
HOW TO CLOSE THE OUTER LID

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

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

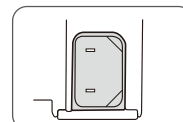


Push the center front of the Outer Lid.



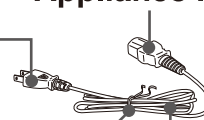
Plug Receptacle

Appliance Plug inserts here.



Appliance Plug

Power Plug

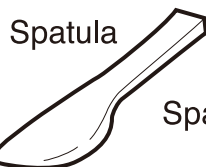


Twist Tie

Power Cord

- Please remove the twist tie holding the Power Cord before use.
- Do not use the Power Cord bundled up. Doing so may cause the Power Cord to become excessively hot, resulting in malfunction.

ACCESSORIES



Spatula

Spatula Holder



Measuring Cup

For White Rice



(6.1 oz.)

For Rinse-Free Rice (Green Cup)



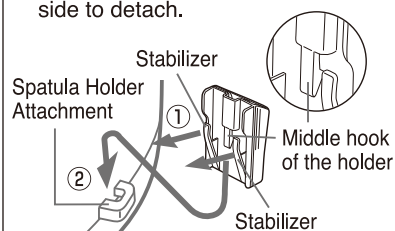
(5.8 oz.)

How to attach the Spatula Holder:

- Press the two stabilizers against the body of the Rice Cooker ① while pulling the middle hook of the holder into the slot ②.

How to detach the Spatula Holder:

- Twist the Spatula Holder to one side to detach.



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

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

CANCEL button

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

KEEP WARM button

Use this button to select Regular Keep Warm or Extended Keep Warm mode. → pg.14

SLOW COOK button

Use this button to select the SLOW COOK setting. → pg.17

MENU button

Use this button for setting the menu you will be using. → pg.10

TIME SETTING button

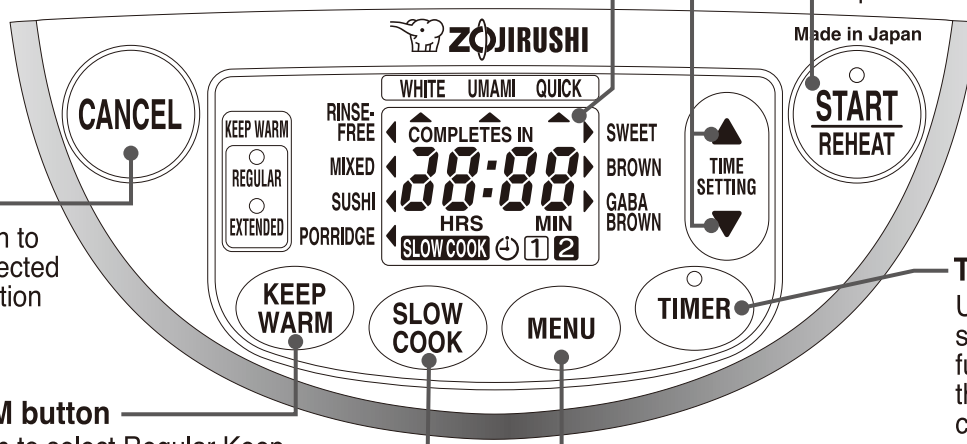
Use these buttons for setting the Timer (time of cooking completion), cooking time or the clock. → pg.8 & 16

START / REHEAT button

Use this button to initiate the cooking or reheating process.

TIMER button

Use this button for setting the Timer function (to program the Rice Cooker to complete cooking by a desired time). → pg.16



HOW TO MAINTAIN THE INNER COOKING PAN IN GOOD CONDITION

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

<During Preparation>

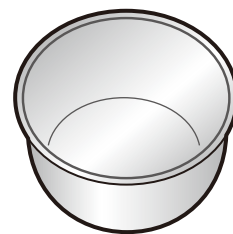
- Remove foreign matters (such as sand) from the rice before rinsing.
- Do not use utensils such as whisks to rinse the rice.
- Do not place a metallic strainer in the Inner Cooking Pan when cleaning rice.
- Use the Inner Cooking Pan only for this Rice Cooker.

<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 or SLOW COOK food etc.).
- Do not hit the Inner Cooking Pan hard (when serving).

<When Cleaning>

- Do not place spoons or bowls inside the Inner Cooking Pan.
- Clean the Inner Cooking Pan immediately after using any seasonings.
- Only use soft materials such as a sponge when cleaning.
- Do not use a thinner, benzene, abrasive cleaners and brushes (nylon/metal), bleach or anything that may damage the Inner Cooking Pan.



REMARKS: The nonstick coating may wear out with use.

The nonstick coating may eventually discolor or peel off. This will not affect the cooking / Keep Warm performances or sanitary properties, and is harmless to your health.

If concerned with the peeling of the nonstick coating, please replace the Inner Cooking Pan by purchasing a new one. → pg.23

HOW TO SET THE CLOCK / SOUND SIGNALS & HOW TO CHANGE THEM

HOW TO SET THE CLOCK

It is important to set the clock first before cooking rice with the Timer. Although the clock is set before shipment from the factory, certain conditions may cause it to display an inaccurate time. If the clock is inaccurate, set the correct time as shown below.

- The clock cannot be changed during Cooking, Reheating, Regular Keep Warm, Extended Keep Warm or Timer Cooking.

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

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

- Insert the Power Cord into the Main Body securely.
- Insert the Power Plug into an electrical outlet.

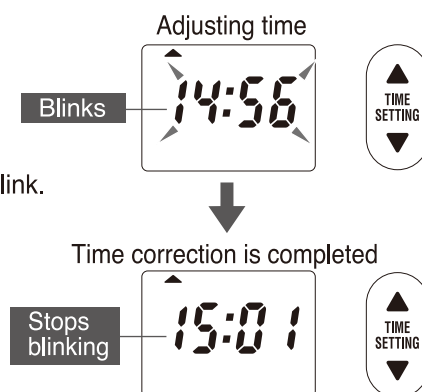
2 Press the or button to initiate the Time Setting and adjust the clock to the current time. The time display will start to blink.

-  button: Each press advances the time in 1-minute increments.
-  button: Each press moves the clock in reverse by 1 minute.

- Press and hold either button to quickly adjust in 10-minute increments.

3 The time display will stop blinking after 3 seconds, indicating the Time Setting is completed.

If the time display still does not show the current time, repeat Step 2 to readjust the time.



SOUND SIGNALS & HOW TO CHANGE THEM

This product is equipped with a Sound Signal function, which will inform you when the Rice Cooker begins cooking, when the Timer is set, or when cooking has completed. **You can choose the Sound Signals from the following.**

Types of Sound Signals:

Types of Sound Signals and their meanings	Melody:	Beep:	Silent:
Indication	The default setting at the time of purchase.	Choose this setting to change from a Melody.	Choose this setting to disable the Sound Signal.
Cooking has Begun:	"Twinkle, Twinkle, Little Star"	a beep	
Timer is Set:	"Twinkle, Twinkle, Little Star"	a beep	
Cooking/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.

- Insert the Power Cord into the Main Body securely.
- Insert the Power Plug into an electrical outlet.

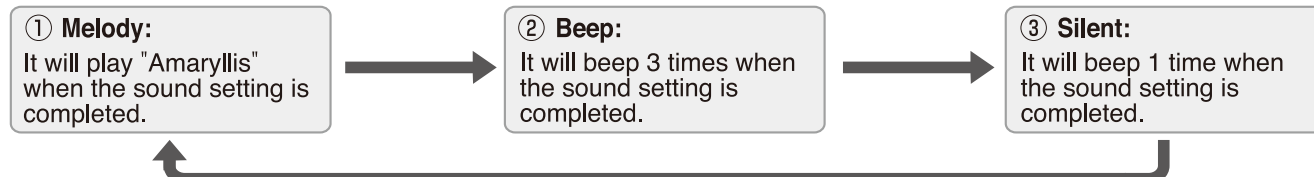
2 Hold the button for more than 3 seconds.

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

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

WHEN CHANGING THE SOUND SIGNAL:

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



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

TIPS TO COOKING GREAT-TASTING RICE (PREPARATION & KEEP WARM)

HOW TO COOK GREAT-TASTING RICE

Measure rice accurately Be sure to use the Measuring Cup provided, as other measuring cups may differ. Level the rice off at the top of the cup to maintain accuracy.

Clean rice quickly Prepare a bowl to pool water

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

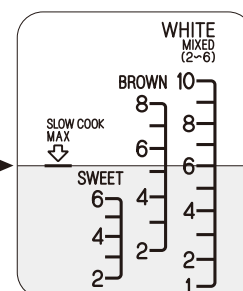


Adjust the amount of water accordingly

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

e.g.: When Cooking 6 Cups of White Rice or Rinse - Free Rice

Add water to water level 6 for WHITE.



Do not use strong alkaline ionic water

Rice cooked with strong alkaline ionic water may appear yellow or become too glutinous.

Stir and loosen rice immediately after cooking has completed

Excessive moisture is released, resulting in rice that is perfectly cooked with a fluffy texture.

● This illustration shows the Inner Cooking Pan of 1.8L model.

HOW TO USE THE KEEP WARM MODE

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

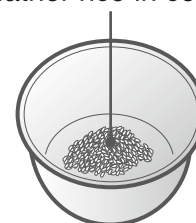
- The rice may develop a foul odor or spoil if the Keep Warm mode is cancelled or if left in an unplugged Rice Cooker.

Do not use the Keep Warm mode for the following:

- Adding rice.
- Reheating cold rice.
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice or sweet rice).
- Keeping food other than rice warm such as croquette or miso soup.
- Keeping SLOW COOK food warm.
- Keeping rice warm for more than 12 hours.
- Keeping rice warm when the Spatula has been left inside the Rice Cooker.

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

Gather rice in center



ACTIVATED BROWN RICE (GABA BROWN)

- The 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 about 104°F for 2 hours. Cooking may take 3 hours and 15 minutes to 3 hours and 35 minutes till completion. 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.

HOW TO COOK RICE

BASIC COOKING STEPS

Please wash the Inner Cooking Pan, Inner Lid Set, Steam Vent Set and accessories before initial use. → See pg.22

1 Measure the rice with the provided Measuring Cup.

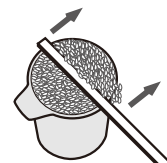
One leveled cup of rice in the provided Measuring Cup is approx. 6.1oz.



White rice and brown rice
→ Use the Measuring Cup for white rice. (1 Cup = approx. 6.1oz.)

WHEN COOKING RINSE-FREE RICE

Rinse-free rice
→ Use the green Measuring Cup for rinse-free rice.
(1 Cup = approx. 5.8oz.)



2 Clean the rice and adjust the amount of water.

How to clean rice → See pg.9 "HOW TO COOK GREAT-TASTING RICE: Clean rice quickly"

Place the Inner Cooking Pan on a flat surface. Add water to the water level according to the menu setting you have chosen. → pg.12

For an accurate measurement, level the surface of the rice.

Fill to the water measure line that matches the number of cups of rice you are cooking.

- The rice may be cooked immediately after rinsing, as soaking is not required. Soaking the rice will soften the texture of the rice.

WHEN COOKING RINSE-FREE RICE

Add enough water to cover the rice and gently stir 2~3 times to separate the grains, and then adjust the amount of water.

Use the same water level for WHITE.

- Depending on the rice polishing method, starch may be left on the surface of the rice. If the water becomes cloudy, change the water and rinse once or twice to prevent scorching, boiling over or imperfect cooking.

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

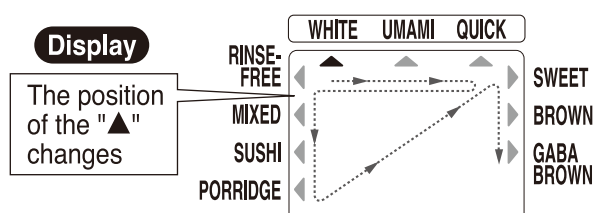
Always take precautions to wipe the outer surface of the Inner Cooking Pan clean, especially of moisture, before placing it securely into the Main Body.

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

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

Each press of the button changes the position of the "▲." Press the button to your desired menu setting.

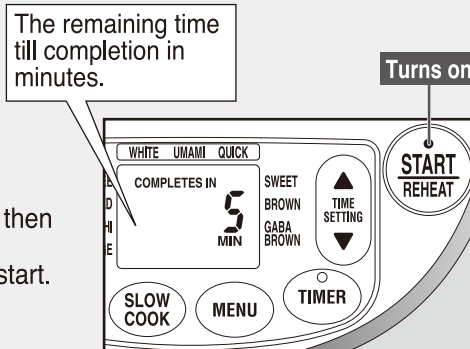
- Press and hold the button to quickly cycle through the selections. (It will stop when it reaches WHITE.)
- Stored Menus: WHITE, UMAMI, RINSE-FREE, BROWN and GABA BROWN will remain selected until you change the setting.



5 Press the button.

The START / REHEAT light will turn on and the melody/beep to start cooking will sound. When the Rice Cooker reaches the steaming process, the Display shows the remaining time till completion.

- 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.15

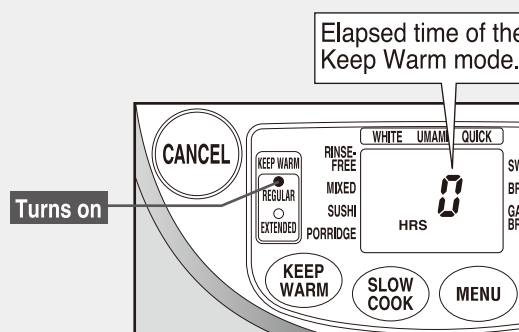


6 When the melody or beep to indicate the cooking completion sounds, stir and loosen the rice immediately to give the rice a deliciously fluffy texture.

The Rice Cooker automatically switches to the Keep Warm mode after cooking has completed and the REGULAR KEEP WARM light turns on. The Display will show the elapsed Keep Warm time in hour(s).

Stir the rice and loosen it immediately to release excessive moisture for fluffy rice.

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



- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan with oven-mitts or a soft cloth will keep it from spinning while reducing damages to the outside bottom of the pan.
- If you cancel the Keep Warm mode and press the KEEP WARM button again, the Display shows 0 HRS.
- The sound setting can also be changed. → pg.8

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

NOTE

- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.
- When cooking more than one pot of rice consecutively, allow the Main Body and the Outer Lid to cool down to body temperature; otherwise it will not cook well.

HOW TO COOK RICE (cont.)

TIPS TO COOKING VARIOUS RICE MENUS

Menus

Menus with special menu settings.

Menus	Rice	Menu Setting	Water Level	Cooking Capacity [cups]	Remarks
White Rice	White Rice	WHITE	WHITE	1.0L : 1~5.5 1.8L : 1~10	
Umami Rice	White Rice	UMAMI	WHITE	1.0L : 1~5.5 1.8L : 1~10	• This menu setting cooks the rice longer to make it more tasty.
Quick Cooking	White Rice	QUICK	WHITE	1.0L : 1~5.5 1.8L : 1~10	• Choose this setting when you need to cook white rice in a hurry. Please note that the rice texture may be slightly harder.
Rinse-Free Rice	Rinse-Free Rice	RINSE-FREE	WHITE	1.0L : 1~5.5 1.8L : 1~10	
Mixed Rice	White Rice	MIXED	WHITE	1.0L : 1~4 1.8L : 2~6	• The recommended amount of ingredients should be about 30-50% of the rice volume. • Chop ingredients into small pieces and place on top of the rice (do not mix into the rice). • 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.
Sushi Rice	White Rice	SUSHI	SUSHI	1.0L : 1~5.5 1.8L : 1~10	
Porridge	White Rice	PORRIDGE	PORRIDGE/ CONGEE THICK PORRIDGE/ CONGEE THIN	1.0L : 0.5~1 1.8L : 0.5~1.5 1.0L : 0.5 1.8L : 0.5~1	• The recommended amount of ingredients should be about 30-50% of the rice volume. • Chop ingredients into small pieces and place on top of rice without mixing them into the rice. • Ingredients that do not cook easily should not be used in large amounts. • Boil green leaf vegetables separately and add them after the rice porridge has finished cooking. • Semi-brown rice (30%, 50%, and 70%) or brown rice cannot be used to make porridge. • You can cook thick or thin porridge using the water level THICK or THIN for PORRIDGE (CONGEE).
Sweet Rice	Sweet Rice or White Rice mixed with Sweet Rice	SWEET	SWEET (When cooking white rice mixed with sweet rice, use slightly above the water level for SWEET)	1.0L : 1~4 1.8L : 2~6	• Place ingredients on top of rice after adjusting the water. • Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly.
Brown Rice	Brown Rice	BROWN	BROWN	1.0L : 1~4 1.8L : 2~8	• If white rice is mixed with brown rice, it may boil over or imperfect cooking may occur.
GABA Brown Rice	Brown Rice	GABA BROWN	BROWN	1.0L : 1~4 1.8L : 2~8	• The GABA BROWN setting on the menu activates brown rice for increased nutritional value. → pg.9

● When using rinse-free rice, see pg.10 "WHEN COOKING RINSE-FREE RICE".

● When measuring rinse-free rice, use the provided green Rinse-Free Measuring Cup.

Others

These menus may be cooked using the settings described below.

Others	Rice	Menu Setting	Water Level	Cooking Capacity [cups]	Remarks
Mixed Rice with Barley	Barley mixed with White Rice	WHITE	WHITE	1.0L : 1~5.5 1.8L : 1~10	• The amount of barley mixed into the rice should be less than 20% of the total volume.
White Rice with Germ	White Rice with Germ	WHITE	WHITE	1.0L : 1~5.5 1.8L : 1~10	• Rinse rice gently and quickly.
Germinated Brown Rice	Germinated Brown Rice or White Rice mixed with Germinated Brown Rice	WHITE	WHITE	1.0L : 1~4 1.8L : 2~8	• 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 30%	Semi-Brown Rice 30%	BROWN	BROWN Use slightly below the water level for BROWN	1.0L : 1~4 1.8L : 2~8	• 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%	Semi-Brown Rice 50% / 70%	WHITE	WHITE Use slightly above the water level for WHITE	1.0L : 1~4 1.8L : 2~8	

Estimated cooking time from start to completion:

Menu Selections	Length of Cooking Time	
	1.0L size	1.8L size
White Rice	approx. 50 minutes—1 hour	
Umami Rice	approx. 1 hour 5 minutes—1 hour 15 minutes	
Quick Cooking	approx. 28 minutes—45 minutes	approx. 30 minutes—50 minutes
Rinse-Free Rice	approx. 45 minutes—55 minutes	approx. 50 minutes—1 hour 5 minutes
Mixed Rice	approx. 1 hour—1 hour 10 minutes	
Sushi Rice	approx. 40 minutes—50 minutes	approx. 40 minutes—1 hour
Porridge	approx. 1 hour—1 hour 15 minutes	
Sweet Rice	approx. 50 minutes—1 hour	
Brown Rice	approx. 1 hour 25 minutes—1 hour 45 minutes	
GABA Brown Rice	approx. 3 hours 15 minutes—3 hours 35 minutes	

- The above table is based on the testing conditions of 120 volts, a room temperature of 68°F, and water at a starting temperature of 64.4°F.
- The above lengths of time are counted from Cooking till the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, and the amount of water used.
- MIXED menu setting requires a longer cooking time to allow the rice to absorb seasonings. (Takes about 30 minutes for preheating.)

REGULAR KEEP WARM & EXTENDED KEEP WARM

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

- The EXTENDED KEEP WARM mode is not available during the following (the Rice Cooker will beep and automatically start the Regular Keep Warm mode):

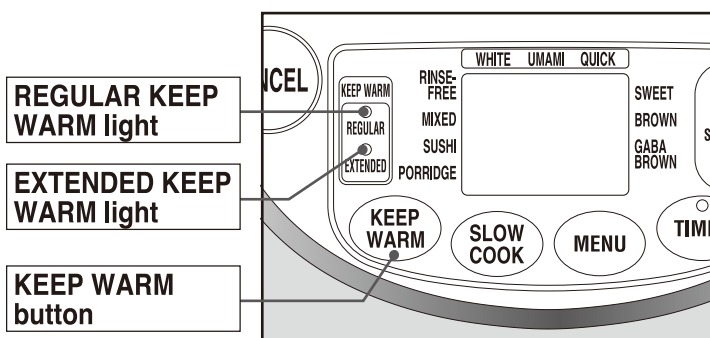
- MIXED, PORRIDGE, SWEET, BROWN and GABA BROWN menu settings.

- If 12 hours of Regular Keep Warm has already elapsed.

- If 4 hours of Extended Keep Warm has already elapsed.

- If the temperature of the Inner Cooking Pan is low by cancellation of the Keep Warm mode or power failure.

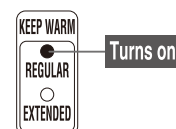
- The default setting is Regular Keep Warm mode.



REGULAR KEEP WARM

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

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



EXTENDED KEEP WARM

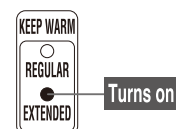
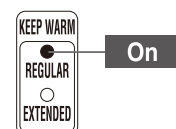
This function can be activated during Regular Keep Warm mode.

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

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

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

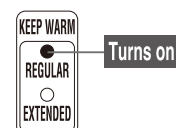
- After 8 hours of Extended Keep Warm, the Rice Cooker automatically switches to Regular Keep Warm.
- The room temperature, frequent opening and closing of the Outer Lid, the type of rice used or the way the rice was rinsed may cause foul odors or the growth of germs. Use the Regular Keep Warm mode as much as possible to minimize these effects.



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

Press the  button once.

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



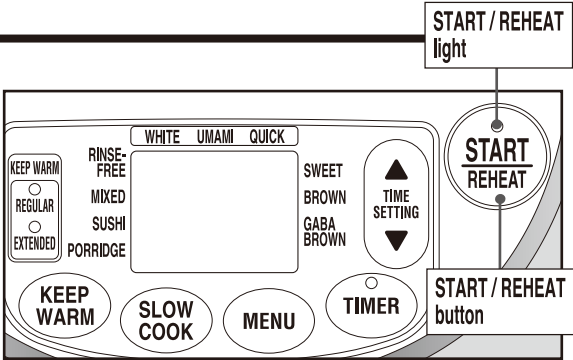
NOTE:

- To change the display to show the current time during Keep Warm, press the  or  button. Then press the  or  button to return to the Keep Warm display. Please note that the display will not automatically return to the Keep Warm display and must be done manually. This change can only be made during the Keep Warm mode.
- Be sure to use the Keep Warm mode when storing cooked rice in the Inner Cooking Pan. → See pg.9 "HOW TO USE THE KEEP WARM MODE."
- Use the Regular Keep Warm mode for keeping warm Germinated Brown Rice or Semi-Brown Rice (30%, 50%, 70%) to minimize foul odors.
- Do not use the Keep Warm mode for the SLOW COOK menu setting. (If the SLOW COOK food has cooled, please reheat in a different pan.)

REHEAT FUNCTION

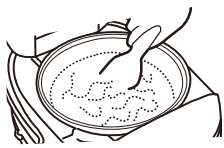
You can use this function during Regular Keep Warm mode or Extended Keep Warm mode.

- This Reheat function is for reheating the rice during keep warm to make the rice hotter. Particularly, when the rice is kept warm at a lower temperature by the Extended Keep Warm mode, the Reheat function will reheat the rice to the best temperature for eating.
- Do not use the Reheat function for the SLOW COOK menu setting. (If the SLOW COOK food has cooled, please reheat in a different pan.)



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. 5.5oz.), 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 Press the button.

Be sure that the REGULAR KEEP WARM or EXTENDED KEEP WARM light is on.

The melody sounds when the Reheat mode sets in.

The START / REHEAT light starts blinking.

The melody (or beep) sounds and the REGULAR KEEP WARM light turns on when reheating completes.

Standard times required for reheating
approx. 7 min. ~ 9 min.



- Make sure that the REGULAR KEEP WARM / EXTENDED KEEP WARM light is on. If the START / REHEAT button is pressed when the REGULAR KEEP WARM / EXTENDED KEEP WARM light is off, the rice cooking function will start.

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.
To cancel the Reheat mode and return to Keep Warm mode:	• Press the KEEP WARM button.
Do not reheat for the following cases:	• Use the Reheat function only to reheat 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 3 (for 1.0L size) or 6 (for 1.8L size) for WHITE 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.

USING THE TIMER

- Be sure to check if the current time is correct before setting the Timer function. → pg.8

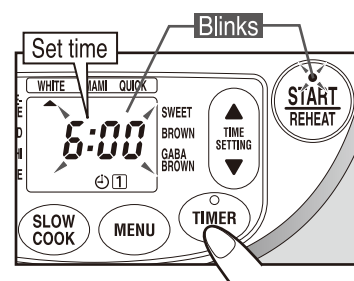
- This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in "Timer 1" and "Timer 2".
- The initial settings are 6:00 for "Timer 1", 18:00 for "Timer 2".

SETTING A SPECIFIC TIME

1 Press the button to select "Timer 1" (or "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.



2 Press the button to select the desired Menu.

- The Timer function is not available for QUICK, MIXED, SWEET and SLOW COOK menu settings.

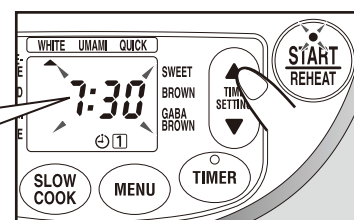
3 Press the or button to set a specific time to finish cooking.

 button: Each press advances the time in 10-minute increments.

 button: Each press reverses the time in 10-minute increments.

- Press and hold the button to quickly forward the time in 10-minute increments.
- You do not need to set the time again when using the same settings.

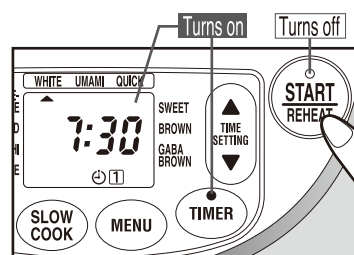
The time you wish to complete cooking.
e.g. 7:30



4 Press the button.

The START / REHEAT light will turn off and the set time of 7:30 will be displayed and the TIMER light will turn on with a melody/beep sound.

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



Suggested lengths for the Timer setting:

Menu Selections	Timer Settings	
	1.0L size	1.8L size
White Rice	1 hour 10 minutes – 13 hours	
Umami Rice	1 hour 20 minutes – 13 hours	1 hour 35 minutes – 13 hours
Rinse-Free Rice	1 hour – 13 hours	1 hour 15 minutes – 13 hours
Sushi Rice	1 hour – 13 hours	1 hour 10 minutes – 13 hours
Porridge	1 hour 20 minutes – 13 hours	
Brown Rice	1 hour 50 minutes – 13 hours	
GABA Brown Rice	3 hours 40 minutes – 13 hours	3 hours 45 minutes – 13 hours

NOTE: ● To cancel the Timer setting, press the CANCEL button.

- Press the  or  button to check the current time.
- 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.
- The rice may be softer in texture when cooking with the Timer function.
- The remaining time till cooking completion will not be displayed when the Timer is set.
- If the Timer is set for less than the suggested length above, a beep will sound and the Rice Cooker will start cooking immediately.
- Be sure to set the Timer for less than 13 hours (less than 8 hours for rinse-free rice), especially during summer, to prevent the soaked rice from spoiling due to the higher room temperature.
- Do not use the Timer when cooking Germinated Brown Rice as it tends to absorb too much water and your results may not be satisfactory.
- Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.

HOW TO USE THE SLOW COOK SETTING

● See pg.21 for details on ingredients and directions.

NOTE

To prevent foods from being undercooked:

- Mix seasonings well, or they may settle at the bottom of the Inner Cooking Pan.
- Do not put hot water into the Inner Cooking Pan before initiating cooking.
- Do not cook processed fish products such as *chikuwa* or *kamaboko* as they may expand with heat.

To minimize damage to the Inner Cooking Pan:

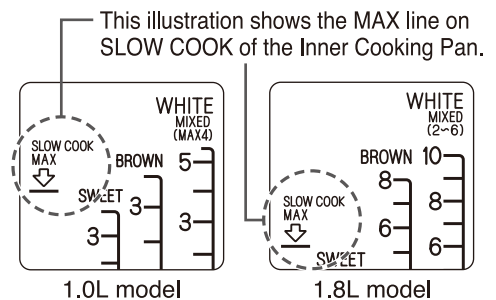
- Do not place hard ingredients such as ribs in the Inner Cooking Pan.
- Do not use the Inner Cooking Pan for holding SLOW COOK foods.
- Do not put the Inner Cooking Pan on direct fire or microwave.
- Do not use metal utensils for mixing SLOW COOK foods in the Inner Cooking Pan.

1 Prepare the ingredients.

- Be sure to follow the amount of ingredients suggested in the RECIPES.

2 Place the ingredients into the Inner Cooking Pan.

- Cooking foods not listed in the RECIPES, or cooking amounts other than suggested may cause it to boil over or splatter, leading to scalds or injuries.
- Do not fill above the SLOW COOK MAX line with ingredients when using the SLOW COOK menu setting.



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

Remove any residue or moisture on the outside of the Inner Cooking Pan or Inside of the Main Body.

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

4 Press the button and set the cooking time by pressing or buttons.

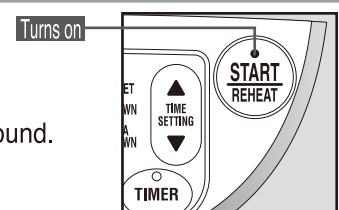
- When the SLOW COOK menu setting is selected, "SLOW COOK" and the default cooking time will appear on the Display. The cooking time may be changed from one minute to four hours by pressing the  or  buttons for Time Setting. See pg.21 for suggested cooking times.

Default Cooking Time	Possible Cooking Time
2 hours	1 minute ~ 4 hours

5 Press the button.

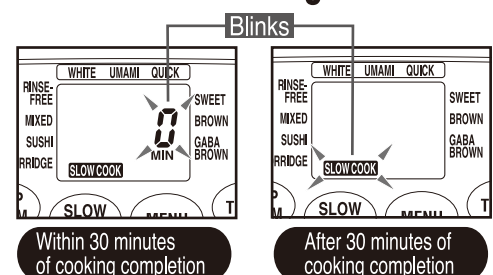
The START / REHEAT light turns on and the melody/beep to start cooking will sound. The Display shows the remaining time until cooking completion.

- To check the current time while cooking, press the  or  for Time Setting.



6 When the melody or beep to indicate cooking completion sounds, press the button. Open the Outer Lid and remove the food from the Inner Cooking Pan.

- Remove the food from the Inner Cooking Pan immediately after cooking completion. Otherwise the food may become difficult to remove.
- Be sure to press the CANCEL button upon cooking completion. Otherwise you will hear a beep every 30 minutes as a reminder to remove the food.
- If the food needs more cooking, restart the process from Step 4 to cook a little longer.
- If you are concerned about the smell of food left on the Inner Cooking Pan, see pg.22 "CLEANING AND MAINTENANCE : IF THERE IS AN ODOR INSIDE THE RICE COOKER" to remove the smell.
- Be careful when removing the food as the interior of the Rice Cooker and the Inner Cooking Pan are hot upon cooking completion.
- Do not put kitchen detergent in the Inner Cooking Pan and press START / REHEAT.
- Do not use the Keep Warm mode for the SLOW COOK menu setting.



HAND-ROLLED SUSHI

Menu Selection : Select the **SUSHI** menu setting.

Ingredients (4~5 servings)

3 cups Rice
Mixed vinegar
4 Tbsp. Rice vinegar
1 Tbsp. Sugar
1-1/2 tsp. Salt
Suggested Toppings
Sashimi (tuna, squid, prawns, etc.)
Pickles (e.g. pickled radish)
Natto (fermented soy bean) and green onions
Avocado and ham
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 Wash rice well and fill the Inner Cooking Pan with water to water level 3 for SUSHI.
- 2 Press the MENU button, select SUSHI and press the START / REHEAT button to start cooking.
- 3 When the Rice Cooker switches to the Keep Warm mode, place the rice into a wooden container (wiped with a clean wet cloth). Pour the mixed vinegar over the rice and mix thoroughly while cooling it with a fan.

- Hand-rolled sushi is simple and quick, wrapping your favorite Sashimi, ingredients and sushi rice with *Nori* (seaweed). You can also use a green leaf to wrap your hand-roll sushi.

CHIRASHI-SUSHI

Menu Selection : Select the **SUSHI** menu setting.

Ingredients (4~5 servings)

3 cups Rice	A)
Vinegar mix	4 oz. Soup stock
4 Tbsp. Vinegar	2 Tbsp. Sugar
3 Tbsp. Sugar	1 Tbsp. Soy sauce
1 tsp. Salt	1 Tbsp. <i>Mirin</i> (or sake)
1 oz. Carrot	B)
1 oz. <i>Gobo</i>	2 eggs
1 oz. Bamboo shoot	1 tsp. <i>Mirin</i>
2 pieces Shiitake mushroom	A pinch Salt
1 <i>Chikuwa</i> (a fish paste)	Pickled lotus root, <i>Nori</i> (Seaweed), Pickled red ginger to taste
	Shrimp, Squid, Boiled kidney beans to taste



How to cook

- 1 Wash rice well and fill the Inner Cooking Pan with water to water level 3 for SUSHI.
- 2 Press the MENU button, select SUSHI and press the START / REHEAT button to start cooking.
- 3 When the Rice Cooker switches to the Keep Warm mode, place the rice into a wooden container (wiped with clean wet cloth). Pour mixed vinegar over the rice and mix thoroughly while cooling it with a fan.
- 4 Cut the carrot into fine pieces, shred *Gobo*, cut the bamboo shoot in small strips, cut shiitake mushrooms

in thin strips, and cut the *chikuwa* in lengthwise then cut into small pieces. Boil these ingredients in the soup stock **A** until the soup is gone.

- 5 Mix the ingredients of **B** and fry in a thin crepe, and slice into a small thin strips.
- 6 Mix the ingredients from Step 4 with the Sushi rice from Step 3, sprinkle sliced fried eggs from Step 5, pickled lotus root and *Nori* (seaweed). Decorate with shrimps, squid and kidney beans and top with pickled red ginger.

- Measure the rice with the provided Measuring Cups.
White, brown and germinated brown rice → Use the Measuring Cup for white rice. (1 Cup = approx. 6.1 oz.)
Rinse-free rice → Use the green Measuring Cup for rinse-free rice. (1 Cup = approx. 5.8 oz.)

AVOCADO & TUNA BOWL

Menu Selection : Select the **WHITE** menu setting.

Ingredients (4~5 servings)

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

How to cook

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



SWEET RICE COOKED WITH ADZUKI BEANS

Menu Selection : Select the **SWEET** menu setting.

Ingredients (4~5 servings)

3 cups Sweet rice
2 oz. Adzuki beans
Salt with parched sesame to taste

How to cook

- 1 Wash rice and drain in a strainer for about 30 minutes.
 - 2 Rinse the adzuki beans, put into a saucepan with 2 cups of water and boil for 2 minutes. Then add 3 cups of water and boil for 20 minutes until the beans become soft enough to break by pressing with your fingertip. Drain the beans but keep the soup stock.
 - 3 Put the rice from Step 1 into the Inner Cooking Pan, add the soup stock from Step 2, and pour water to water level 3 for SWEET. Mix the ingredients well, stirring from the bottom of the pan, place the adzuki beans from Step 2 on top and level the surface.
 - 4 Press the MENU button and select the SWEET menu setting. Then press the START / REHEAT button.
 - 5 When the Rice Cooker switches to the Keep Warm mode, loosen the rice. Serve in a bowl and sprinkle the salt with parched sesame on top.
- When adding regular white rice, add water to slightly above the water level for SWEET.



RECIPES (cont.)

The measurements
used in these Recipes:

- 1 Tablespoon = 0.5 oz.
- 1 teaspoon = 0.2 oz.

MIXED RICE

Menu Selection : Select the **MIXED** menu setting.

Ingredients (4~5 servings)

3 cups Rice	A)
2 oz. Chicken	1-1/2 Tbsp. Light soy sauce
1/2 slice <i>Age</i> (fried tofu)	1-1/2 Tbsp. <i>Mirin</i> (sweet sake)
1 oz. each Carrots, <i>Konnyaku</i> and <i>Gobo</i>	1/2 tsp. Salt
2~3 Dried Shiitake mushrooms (soaked in water to reconstitute)	1/2 tsp. <i>Dashinomoto</i>
	Soup taken from soaking dried Shiitake to taste
	Stone parsley to taste

How to cook

- 1 Slice chicken into 1/2 inch 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 and *Age* in soup stock **A** for 5 minutes (do not discard this soup stock).
- 2 Slice carrots and *Konnyaku* into small strips, soak *Konnyaku* in hot water and drain. Shred *Gobo*, soak in water until soft, then drain. Cut Shiitake into small strips.
- 3 Add the soup stock from Step 1 to the water used to soak the dried Shiitake, and mix them well.
- 4 Wash rice and add the mixture from Step 3. Fill the Inner Cooking Pan with water to water level 3 for **WHITE**, 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 MIXED and press the START / REHEAT button to start cooking.
- 7 When the Rice Cooker switches to the Keep Warm mode, mix the rice to loosen it.
- 8 Serve rice in a bowl and sprinkle stone parsley on top.

MIXED BROWN RICE

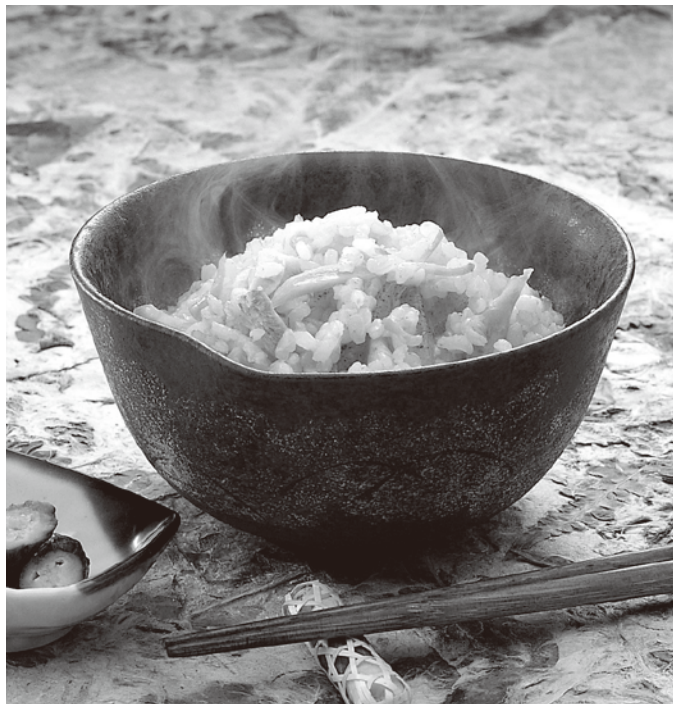
Menu Selection : Select the **BROWN** menu setting.

Ingredients (4~5 servings)

3 cups Brown rice	A)
3 oz. Chicken	3 Tbsp. Light soy sauce
1 slice <i>Age</i> (fried tofu)	1/2 Tbsp. <i>Mirin</i> (sweet sake)
1 oz. each Carrots, <i>Konnyaku</i> and <i>Gobo</i>	

How to cook

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



- When cooking rice with additional ingredients, limit the amount of rice to 1~4 cups for the 1.0L model and 2~6 cups for 1.8L model.

- Measure the rice with the provided Measuring Cups.
White, brown and germinated brown rice → Use the Measuring Cup for white rice. (1 Cup = approx. 6.1 oz.)
Rinse-free rice → Use the green Measuring Cup for rinse-free rice. (1 Cup = approx. 5.8 oz.)

- Use a plastic ladle when stirring the ingredients.

MINISTRONE

Cooking Time Setting : 2 hours (1.0L, 1.8L model)

Use the **SLOW COOK** button.

Ingredients		Preparation
1.0L model (2~3 servings)	1.8L model (4~5 servings)	
1 Tbsp. Olive oil	1-1/2 Tbsp. Olive oil	
1 clove Garlic	1-1/2 cloves Garlic	Minced
1 oz. Onion	2 oz. Onion	Diced
1 oz. Celery	2 oz. Celery	Diced
1 oz. Carrot	2 oz. Carrot	Diced
1 oz. Zucchini	2 oz. Zucchini	Diced
1/2 oz. Kidney beans, cooked	1 oz. Kidney beans, cooked	
1/2 oz. Green beans	1 oz. Green beans	Cut into 1 inch strips
1~2 Roma tomatoes	2~3 Roma tomatoes	Peeled, seeded and diced
20 oz. Chicken stock	30 oz. Chicken stock	
2 oz. Short pasta (e.g., Fusilli, Penne, Farfalle, Conchiglie)	3 oz. Short pasta (e.g., Fusilli, Penne, Farfalle, Conchiglie)	
Salt to taste	Salt to taste	
Pepper to taste	Pepper to taste	



Pour chicken stock and add water to reach water level 4 for WHITE for 1.0L model or 6 for 1.8L model, and stir well.

- Place the Inner Cooking Pan in the Rice Cooker, close the Outer Lid and press the SLOW COOK button. Set the cooking time to 2 hours, then press the START / REHEAT button.
- When the remaining time reaches 30 minutes, open the Outer Lid and add short pasta. Close the Outer Lid and continue cooking.
※Be careful not to burn yourself with steam when opening the Outer Lid.
- When cooking completes, add salt and pepper and stir. Serve immediately.

How to cook

- Prepare the ingredients (see "Preparation").
- Heat olive oil in a frying pan over medium heat, lightly sauté garlic, then stir-fry onion, celery and carrot.
- Place the ingredients from Step 2, zucchini, kidney beans, green beans and roma tomatoes into the Inner Cooking Pan.

BEEF SOUP

Cooking Time Setting : 2 hours (1.0L, 1.8L model)

Use the **SLOW COOK** button.

Ingredients		Preparation
1.0L model (2~3 servings)	1.8L model (4~5 servings)	
10 oz. Boneless beef chuck	17 oz. Boneless beef chuck	Cut into 1 inch cubes
A)	A)	
2 oz. Red wine	4 oz. Red wine	
Salt and pepper to taste	Salt and pepper to taste	
1 Tbsp. All-purpose flour	2 Tbsp. All-purpose flour	
1 Tbsp. Grape seed oil	2 Tbsp. Grape seed oil	
1/3 oz. Unsalted butter	2/3 oz. Unsalted butter	
1/2 clove Garlic	1 clove Garlic	Minced
4 oz. Carrot	6 oz. Carrot	Turned or chateau
2 oz. Tomato juice	4 oz. Tomato juice	
4 oz. Onion	6 oz. Onion	Cut into 8 equal portions
1 oz. Parsnip	2 oz. Parsnip	Cut into 3/4 inch strips
1 Bouquet garni (thyme, parsley, bay leaf)	1 Bouquet garni (thyme, parsley, bay leaf)	
20 oz. Beef stock	25 oz. Beef stock	
1 oz. Peas, cooked	2 oz. Peas, cooked	
Salt to taste	Salt to taste	
Pepper to taste	Pepper to taste	
Watercress to taste	Watercress to taste	



- Heat grape seed oil and unsalted butter in a frying pan over medium heat.
- Add garlic and carrot and sauté lightly, then add the beef cubes from Step 3 and sauté until all the sides are slightly brown.
- Place the ingredients from Step 5, tomato juice, onion, carrot, parsnip and bouquet garni into the Inner Cooking Pan. Pour beef stock and add water to reach water level 4 for WHITE for 1.0L model or 6 for 1.8L model, and stir well.
- Place the Inner Cooking Pan in the Rice Cooker, close the Outer Lid and press the SLOW COOK button. Set the cooking time to 2 hours, then press the START / REHEAT button.
- When the remaining time reaches 30 minutes, open the Outer Lid, remove the bouquet garni and add peas. Close the Outer Lid and continue cooking.
※Be careful not to burn yourself with steam when opening the Outer Lid.
- When cooking completes, add salt and pepper and stir.
- Serve in a bowl and garnish with watercress.

How to cook

- Prepare the ingredients (see "Preparation").
- Lay the beef in a tray and pour **A**. Cover and marinate for 30 minutes in the refrigerator.
- Remove the beef from Step 2 and pat dry with paper towel, then dredge with flour. Discard excess flour.

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.

HOW TO CLEAN THE EXTERIOR

Main Body:

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.

Open Button

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

Control Panel

Wipe with a dry soft cloth.



Steam Vent Set

→ See pg.23

Outer Lid

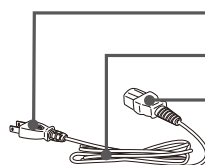
Remove the Steam Vent Set, and wipe the Outer Lid with a well-wrung soft cloth.

Power Plug

Power Cord

Appliance Plug

Wipe with a dry soft cloth.



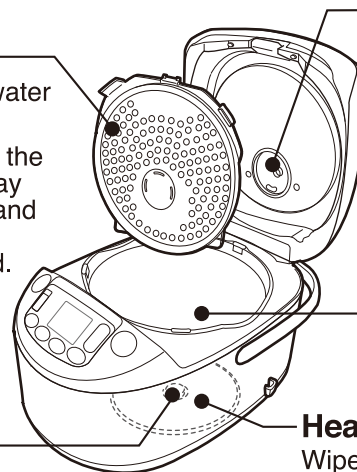
HOW TO CLEAN THE INTERIOR

Inner Lid Set

Inner Lid Gasket

Soak the Inner Lid Set in warm or cold water and wash with a sponge.

- Remove rice or other matter if stuck on the Inner Lid Set. 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, the lid may rust or become discolored.



Outer Lid and Steam Vent

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

- Do not use kitchen detergent.
- Leaving rice and other matter on the surface may cause the Outer Lid to rust or become discolored.

Inside of the Main Body (Interior)

Wipe with a well-wrung soft cloth.

Heating Plate

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

Center Sensor

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

HOW TO CLEAN ACCESSORIES AND THE INNER COOKING PAN

Wash with a soft sponge.

To wash thoroughly, use a mild kitchen detergent.

Spatula



Spatula Holder



Measuring Cup

For White Rice



(6.1 oz.)

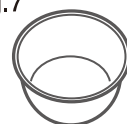
For Rinse-Free Rice (Green Cup)



(5.8 oz.)

Inner Cooking Pan

→ See pg.7



IF THERE IS AN ODOR INSIDE THE RICE COOKER

- 1 Fill the Inner Cooking Pan with water up to water level 1 for WHITE for 1.0L size, and water level 2 for 1.8L size.
 - Do not put other matter such as kitchen detergent in the Inner Cooking Pan.
- 2 Close the Outer Lid and press the  button to select the QUICK menu setting.
- 3 Press the  button.
- 4 When the Rice Cooker completes cooking and switches to Keep Warm mode, press the  button.
- 5 Wait until the Main Body cools down, discard the water and clean accordingly.
 - Open the Outer Lid and dry the Rice Cooker in a well ventilated place.

- Do not use a thinner, benzene, abrasive cleaners and brushes (nylon/metal), bleach or anything that may damage the surface of the Rice Cooker.
- Do not use a dishwasher for cleaning or drying. (May cause the plastic parts to deform.)
- Be sure to reattach the Inner Lid Set, Steam Vent Set and Spatula Holder correctly.

HOW TO CLEAN THE STEAM VENT SET

Please allow the Rice Cooker to cool down before cleaning.

Wash the inside and outside of the Steam Vent Set under running water.

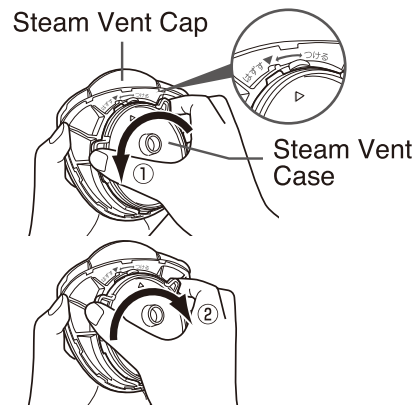
Steam Vent Case

How to disassemble:

Turn the Steam Vent Case counterclockwise, align the "△" mark with "はずす" (remove) and release. (①)

How to assemble:

Align the "▽" of the Steam Vent Cap and the "△" of the Steam Vent Case. Then turn the Steam Vent Case clockwise to align the "△" marker with "つける" (attach) and reattach firmly.



Steam Vent Gasket

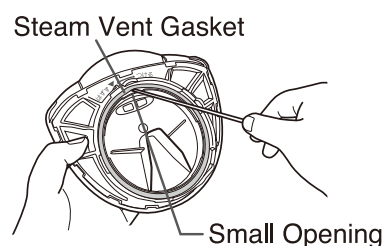
How to detach:

Insert a toothpick to the small opening to remove the Steam Vent Gasket.

How to attach:

Attach the Steam Vent Gasket into the groove of the Steam Vent Cap firmly. Make sure that the Steam Vent Gasket is not twisted.

- An incorrectly attached Steam Vent Gasket may cause steam or due to leak.



HOW TO DETACH AND ATTACH THE INNER LID SET

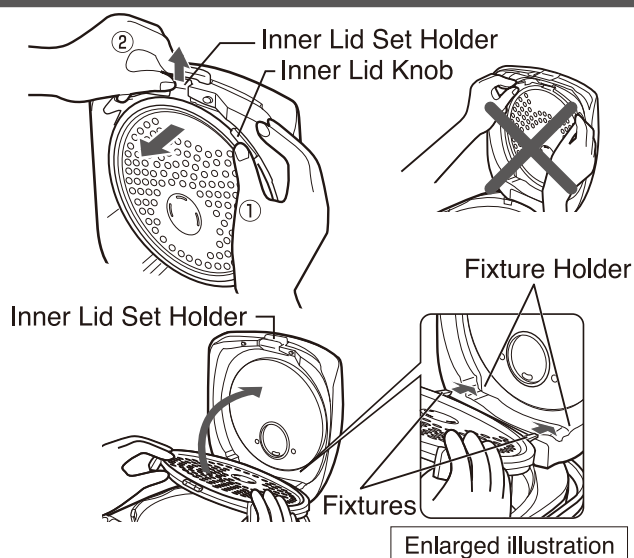
How to detach the Inner Lid Set:

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 (1.0L size)	C137-6B
Inner Lid Set (1.8L size)	C138-6B
Inner Cooking Pan (1.0L size)	B333-6B
Inner Cooking Pan (1.8L size)	B334-6B
Spatula	SHAKN-6B
Spatula Holder	618112-00
White Rice Measuring Cup	615784-00
Rinse-Free Rice Measuring Cup (Green Cup)	617824-00

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:	● 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. ● Using the QUICK menu setting may result in harder rice. ● Make sure the Inner Cooking Pan has not deformed. ● Did you measure white rice with the White Rice Measuring Cup and not the green Rinse-Free Rice Measuring Cup? ● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed.
	Rice is scorched:	● Foreign matter such as rice may be stuck to the outside of the Inner Cooking Pan, on the Heating Plate or the Center Sensor. ● 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.
	Boils over while cooking:	● Has another menu setting other than PORRIDGE been selected when cooking porridge? ● Make sure the Steam Vent Set 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 ● Is the Menu Selection or Water Level correct? → See pg.12
	Unable to start cooking or the buttons do not respond:	● Make sure the Power Plug is plugged in securely. ● Does the Display show "E01" or "E02"? → See pg.26 ● Was the Inner Cooking Pan inserted correctly? → Set the Inner Cooking Pan correctly. ● Is the REGULAR KEEP WARM or EXTENDED KEEP WARM light on? → Press the CANCEL button and press the START / REHEAT button.
	A clicking noise is heard during Cooking or Keep Warm:	● The microprocessor (MICOM) makes a sound while adjusting the heat power of the Rice Cooker. This does not indicate a problem.
	Steam comes out from the gap between the Outer Lid and the Main Body:	● Please check if the Inner Lid Set has deformed or the Inner Lid Gasket is damaged. ● Has the Inner Lid Gasket become soiled? → Clean the gasket.
	The Reheat function does not work:	● Make sure Keep Warm mode is not cancelled. → See pg.15
KEEP WARM	During Keep Warm, rice has an odor, becomes yellow, or there is excessive condensation:	● 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? ● The type of rice and water used may make the rice appear yellow. ● Was the rice kept warm with the spatula left in the 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 rinsed sufficiently and too much bran may be left. ● Some odor may remain after cooking Mixed Rice or SLOW COOK menu. → Clean the Inner Cooking Pan thoroughly. → See pg.22 ● 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. → See pg.9
	Extended Keep Warm is not accepted:	● Did you select a menu setting for which the Extended Keep Warm mode is not available? → See pg.14 ● Was the Keep Warm mode used for more than 12 hours? → If the Keep Warm mode is used for more than 12 hours, the Extended Keep Warm mode will not be accepted. ● Is the rice in the Inner Cooking Pan cold? → If the temperature of the Inner Cooking Pan is low, the Extended Keep Warm mode will not be accepted.
	The Display does not show the elapsed Keep Warm time:	● Does the Display show the current time? → Press the buttons for Time Setting to change the display. See pg.14 "NOTE."

Problems		●Cause (Points to check)
TIMER COOKING	The Rice Cooker starts cooking immediately after the Timer is set: ▶	●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: ▶	●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: ▶	●Did you press the START / REHEAT button after setting the time? → You need to press the START / REHEAT button 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. See pg.8
SLOW COOK	SLOW COOK menu food is not cooked through: ▶	●The cooking time may have been too short. → Be sure to follow the cooking times suggested in the RECIPES. If it still requires time adjustments, use (▲) or (▼) buttons to change cooking times. → See pg.17 ●Did you measure the ingredients accurately? → Inaccurately measured ingredients may cause boiling-over or undercooking. ●Make sure the Inner Cooking Pan has not deformed. → If the Inner Cooking Pan is deformed, the ingredients may stick on the inside or be undercooked.
	Unable to start SLOW COOK menu setting: ▶	●Did you press the SLOW COOK button? → See pg.17
OTHER	When power failure occurs: ▶	●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 dirt on the inside of the Outer Lid or the Inner Lid Set: ▶	●If rice residue is stuck on the Outer Lid or the Inner Lid Set and has changed color, remove it. → See pg.22

ERROR DISPLAYS AND THEIR MEANINGS

Panel Display		● Cause (Points to check)
Error Display	E01 E02	● Indicates malfunction. → Please contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.
	H01 H02	● The temperature of the Lid Sensor or the Center Sensor is too high. → Press the CANCEL button and open the Outer Lid for about 15 minutes and allow the interior to cool down. (Be careful not to burn yourself.)
	H04	● The Inner Cooking Pan is not inserted. → Set the Inner Cooking Pan securely.
	Blank Display: 7:00 is blinking:	● The stored Lithium Battery is out. If the Power Cord is unplugged, the Display and the stored memories (current time, menu and Keep Warm setting) will be erased. If the clock is set to the correct time, the Rice Cooker will function normally. To change the Lithium Battery, please contact Zojirushi Customer Service for a replacement (with additional charge).
	Odd Display:	● Unplug the Power Cord and plug it in again. → The Display will show a blinking 7:00. Please reset the time following the instructions on pg.9

SPECIFICATIONS

Model No.			NS-YAC10		NS-YAC18	
Cooking Capacity [cups]	White Rice		0.18~1.0L	[1~5.5]	0.18~1.8L	[1~10]
	Umami Rice		0.18~1.0L	[1~5.5]	0.18~1.8L	[1~10]
	Quick Cooking		0.18~1.0L	[1~5.5]	0.18~1.8L	[1~10]
	Rinse-Free Rice		0.17~0.94L	[1~5.5]	0.17~1.71L	[1~10]
	Mixed Rice		0.18~0.72L	[1~4]	0.36~1.08L	[2~6]
	Sushi Rice		0.18~1.0L	[1~5.5]	0.18~1.8L	[1~10]
	Porridge	Thick	0.09~0.18L	[0.5~1]	0.09~0.27L	[0.5~1.5]
		Thin	0.09L	[0.5]	0.09~0.18L	[0.5~1]
	Sweet Rice		0.18~0.72L	[1~4]	0.36~1.08L	[2~6]
	Brown Rice		0.18~0.72L	[1~4]	0.36~1.44L	[2~8]
	GABA Brown Rice		0.18~0.72L	[1~4]	0.36~1.44L	[2~8]
Rating			AC 120V 60Hz			
Electric Consumption			610W		820W	
Average Power Consumption during Keep Warm			34W		41W	
Rice Cooking System			Direct Heating			
Length of the Power Cord			3.9feet (1.2m)			
External Dimensions (approx. inch)			10(W)x15(D)x9- ¹ / ₄ (H)		11(W)x16(D)x10- ⁵ / ₈ (H)	
Weight			approx. 8lbs. (3.6kg)		approx. 10lbs. (4.5kg)	

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



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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