

INDUCTION HEATING RICE COOKER & WARMER OPERATING INSTRUCTIONS

NP-HCC10 / NP-HCC18

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:

Prohibited or required actions are indicated as follows:

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 touch the Steam Vent. Doing so may cause burns or scalding. Take special precautions with children and infants.

Do not drop metal objects such as pins or wires into the Air Intake Duct or Exhaust Duct. Doing so may cause electric shock or malfunction.

Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of children. 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.

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 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 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. 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.

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

WARNINGS (cont.)

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.

WARNINGS

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 Plug or Power Cord 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.
- * The fan at the bottom does not work during cooking, 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.

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.

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.

CAUTIONS

Do not use the Rice Cooker where it may come into contact with water or near heat sources. Doing so may cause electric shock, short circuit, or can damage the Rice Cooker.

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

Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat. Doing so may cause fire.

CAUTIONS (cont.)

Do not tilt the Rice Cooker when carrying it. Doing so may cause the contents to spill.

Do not use the Rice Cooker on an aluminum sheet or an electric carpet. The aluminum material may be heated and may cause smoke 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 33 lbs./15 kg for the 1.0L model, and 44 lbs./20kg for the 1.8L model, when the Rice Cooker is not in use.

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.

Individuals using a pacemaker should consult with a physician before using the Rice Cooker. Using the Rice Cooker may affect a pacemaker.

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.

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

IMPORTANT

Do not place electronics or objects that are susceptible to magnets in close range of the Rice Cooker. Doing so may cause interference with TV, radio, computer, intercom, transceiver, telephone, etc. It may also erase magnetically recorded data (credit card, train pass, audio tapes, etc.).

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 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 or the outside surface of the Inner Cooking Pan. Doing so may cause imperfect cooking.

Do not cook when the Inner Cooking Pan is empty. Doing so may cause breakdown of the Rice Cooker.

Do not use the Rice Cooker on top of an induction heating cooker. Doing so may cause breakdown.

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 use the Rice Cooker on a surface where the Air Intake Duct or Exhaust Duct can get blocked or covered (such as on paper, cloth, carpet, plastic bag or aluminum sheet). Doing so may cause breakdown or malfunction.

Clean the Rice Cooker and the surrounding area before using it. This Rice Cooker is equipped with the Air Intake Duct and Exhaust Duct to improve function and performance, but if dust or insects enter the Air Intake Duct or Exhaust Duct, the Rice Cooker may malfunction. If the Rice Cooker malfunctions due to insects, etc. entering the Air Intake Duct or Exhaust Duct, there will be a charge for repairs.

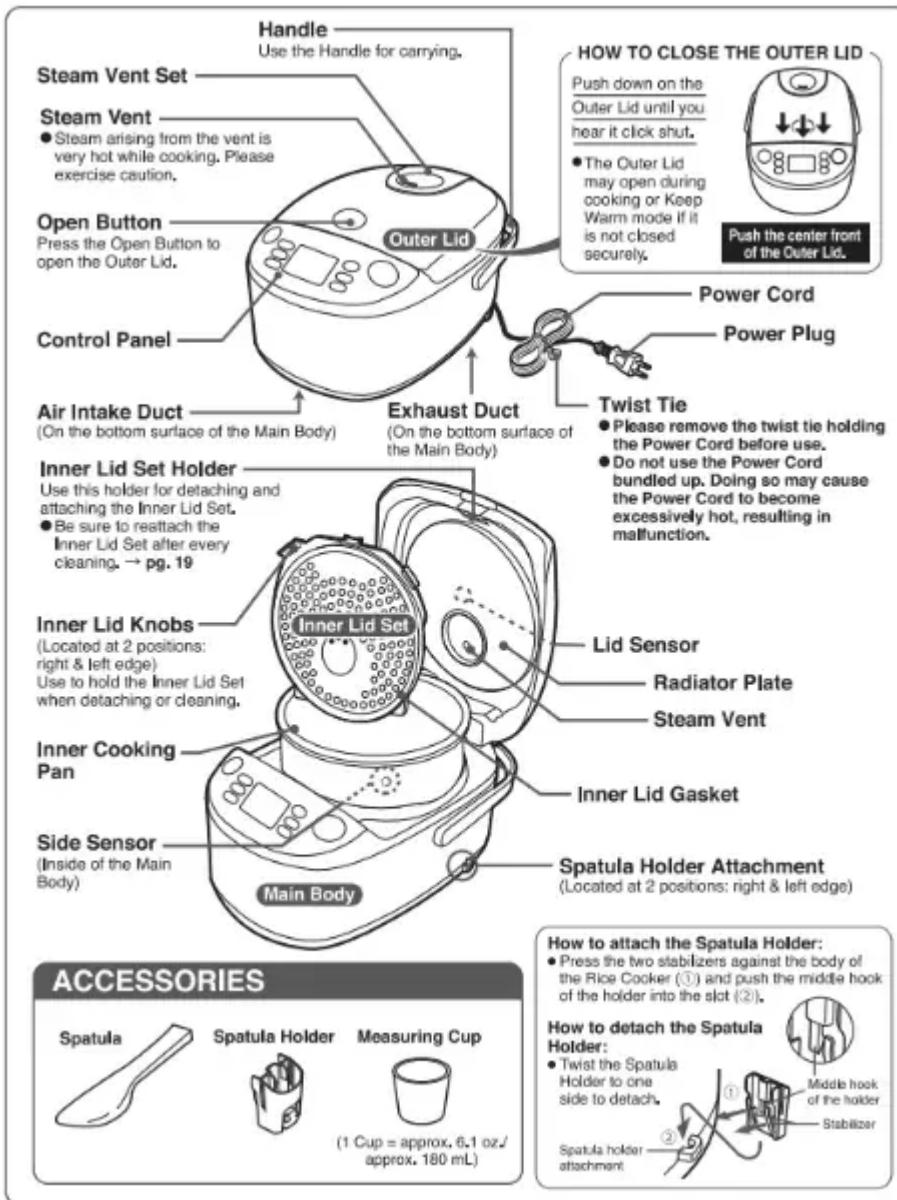
This appliance is intended for household use and similar applications listed below:

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

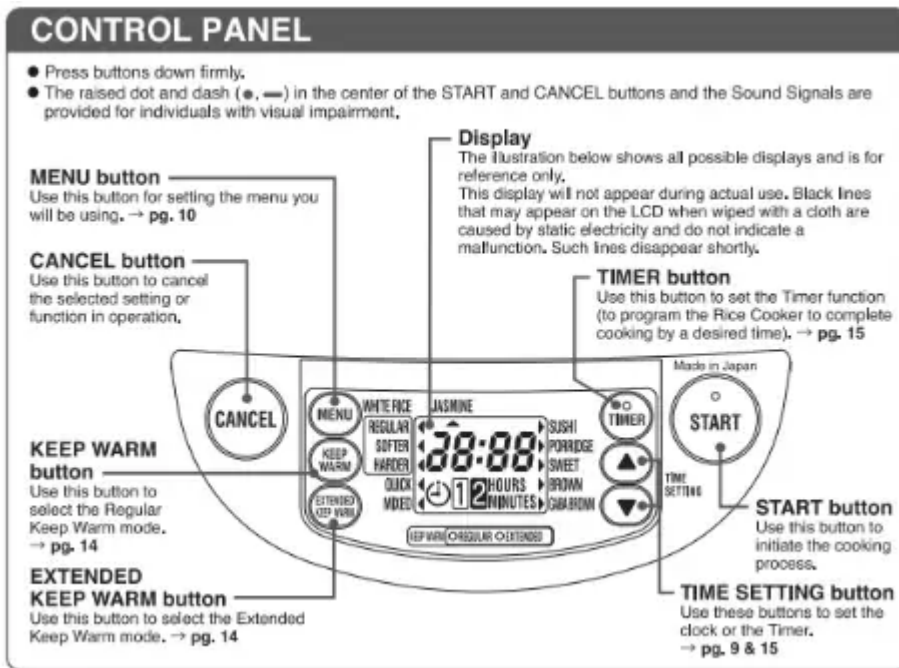
This appliance must not be used in the following areas:

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

PARTS NAMES AND FUNCTIONS



CONTROL PANEL



HOW TO MAINTAIN THE INNER COOKING PAN IN GOOD CONDITION

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

<During Preparation>

Remove foreign matters (such as stones) from the rice before cleaning.

- * Do not use utensils such as whisks to clean the rice.
- * Do not place a metallic strainer in the Inner Cooking Pan when cleaning rice.
- * Use the Inner Cooking Pan only for this Rice Cooker.

<When Cooking Completes>

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

<When Cleaning>

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

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

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

HOW TO COOK GREAT-TASTING RICE

- Measure rice accurately

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

- Clean rice quickly | Prepare a bowl to pool water

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.

- 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. Repeat this washing process 2-4 times.

- Rinse rice: Lastly, pour plenty of water from the bowl and rinse the rice. Repeat twice.

(Complete steps within 10 minutes.)

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

- Adjust the amount of water accordingly

Type of Rice | Water Adjustment

White rice with germ | Normal scale level

New crop | Reduce water slightly from the normal level

Old crop | Add a little water to the normal level**

**To avoid boil-over, use the SOFTER menu setting when adding water above the normal scale level.

- 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.

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

- 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.

HOW TO USE THE KEEP WARM MODE

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

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

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

*Keeping a small amount of rice warm for long hours.

*Keeping rice warm for more than 12 hours in Regular Keep Warm mode (24 hours in Extended Keep Warm mode).

* Adding rice.

*Reheating cold rice.

*Keeping rice warm when it contains additional ingredients and seasonings (mixed rice or sweet rice).

* Keeping foods other than rice warm such as croquette 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/SOUND SIGNALS AND HOW TO CHANGE THEM

HOW TO SET THE CLOCK

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

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

- If the clock is inaccurate, the cooking will not be completed at the time you set for the Timer.

- The clock cannot be changed during Cooking, Regular Keep Warm, Extended Keep Warm or Timer Cooking. e.g.: If the current time is 15:01 but displays 14:56.

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

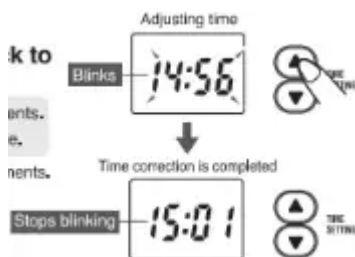
2 Press the Time Setting (4) or (v) button to initiate the Time Setting and adjust the clock to the current time.

button: Each press advances the time in 1-minute increments.

button: Each press moves the clock in reverse by 1 minute.

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

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



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

SOUND SIGNALS AND HOW TO CHANGE THEM

This product is equipped with a Sound Signal function, which will inform you when the Rice Cooker begins cooking, when the Timer is set, or when cooking has completed.

You can choose the Sound Signals from the following:

Types of Sound Signals:

Types of Sound Signals and their meanings:

Melody: The default setting at the time of shipment from the factory.

Cooking has begun: "Twinkle, Twinkle, Little Star"

Timer is set: "Twinkle, Twinkle, Little Star"

Cooking has completed: "Amaryllis"

Beep: Choose this setting to change from a Melody.

Cooking has begun: a beep

Timer is set: a beeps

Cooking has completed: beeps 5 times

Silent: Choose this setting to disable the Sound Signal.

Cooking has begun: no sound

Timer is set: no sound

Cooking has completed: no sound

HOW TO CHANGE THE SOUND SIGNAL:

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

2 Hold the TIMER button for more than 3 seconds.

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

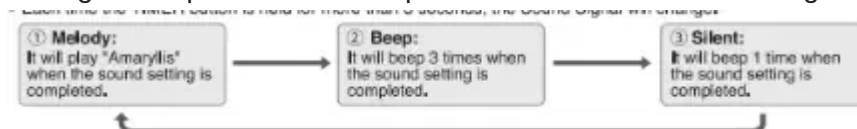
- You cannot change the Sound Signal during Cooking, Regular Keep Warm, Extended Keep Warm or Timer Cooking. If you find it difficult to change/select the Sound Signal, please start over from Step 1.

WHEN CHANGING THE SOUND SIGNAL:

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

- Melody: (2) Beep: (3) Silent:

It will play "Amaryllis" when the sound setting is completed. It will beep 3 times when the sound setting is completed. It will beep 1 time when the sound setting is completed.



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

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

HOW TO COOK RICE

@ The initial menu setting at the time of shipment from the factory is WHITE RICE/REGULAR.

@ Please wash the Inner Cooking Pan, Inner Lid Set, Steam Vent Set and accessories before initial use. > pg. 18~pg. 20

BASIC COOKING STEPS

1 Measure the rice with the provided Measuring Cup.

Overfill the Measuring Cup with rice, then level off.

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

2 Clean the rice and adjust the amount of water.

How to clean rice — See pg. 8 "HOW TO COOK GREAT-TASTING RICE: Clean rice quickly"

On a flat surface, pour water over the rice in the Inner Cooking Pan, filling to the water measure line that matches the number of cups of rice you are cooking and the menu setting. > pg. 12

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 Set. Close the Outer Lid, and plug in the Power Cord.

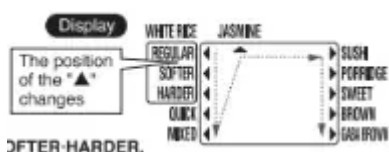
Be sure to wipe moisture and foreign matter off the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set, and the Steam Vent Set.

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 RICE/REGULAR.

Menu settings such as WHITE RICE/REGULAR, SOFTER, HARDER, JASMINE, BROWN and GABA BROWN will remain selected until you change the setting.

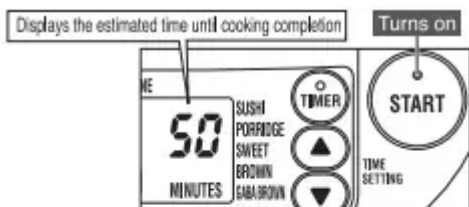


5 Press the START button.

The START light will turn on and the melody/beep to start cooking will sound.

The Display shows the estimated time until cooking completion in minutes.

© Press the Time Setting (4) or (wv) button to check the current time during cooking. If the stored lithium battery is out and the current time was not set, the Display will not show the current time.



- 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.

@ 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.

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

The Rice Cooker automatically switches to the Keep Warm mode after cooking has completed and the REGULAR KEEP WARM light turns on.

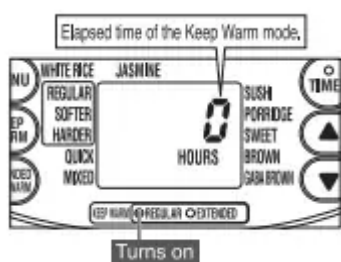
The Display will show the elapsed Keep Warm time in hour(s).

Stir the rice and loosen it immediately to release excessive moisture and to prevent rice from clumping, becoming too wet or burning.

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

© If you cancel the Keep Warm mode and press the KEEP WARM button or the EXTENDED KEEP WARM button again, the Display shows 0 HOURS.

@ The sound setting to indicate cooking completion can be changed. > pg. 9



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

NOTE:

@Porridge will not remain selected after the Rice Cooker has been turned off. When cooking porridge, select Porridge each time. Do not use any other menu to cook porridge as contents may boil over.

@ Depending on cooking conditions, the bottom portion of the rice may become slightly browned.

@ The surface of the cooked rice may appear concaved in the center due to the surround-heating

cooking mechanism.

@ 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 40 minutes or longer. If the Main Body and the Outer Lid are hot, the rice may not cook well.

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

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

Estimated Cooking Time

Menu	1.0L model	1.8L model
WHITE RICE REGULAR	approx. 47 minutes—54 minutes	approx. 51 minutes—57 minutes
WHITE RICE SOFTER	approx. 53 minutes—1 hour	approx. 57 minutes—1 hour 4 minutes
WHITE RICE HARDER	approx. 38 minutes—44 minutes	approx. 42 minutes—48 minutes
QUICK	approx. 22 minutes—35 minutes	approx. 23 minutes—41 minutes
MIXED	approx. 44 minutes—58 minutes	approx. 50 minutes—56 minutes
JASMINE	approx. 51 minutes—58 minutes	approx. 53 minutes—1 hour 3 minutes
SUSHI	approx. 33 minutes—44 minutes	approx. 34 minutes—46 minutes
PORRIDGE	approx. 1 hour 12 minutes—1 hour 19 minutes	approx. 1 hour 9 minutes—1 hour 20 minutes
SWEET	approx. 37 minutes—45 minutes	approx. 39 minutes—49 minutes
BROWN	approx. 1 hour 24 minutes—1 hour 30 minutes	approx. 1 hour 23 minutes—1 hour 36 minutes
GABA BROWN	approx. 3 hours 1 minute—3 hours 12 minutes	approx. 3 hours 9 minutes—3 hours 18 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.

* MIXED menu setting requires a longer cooking time to allow the rice to absorb seasonings.
(Takes about 30 minutes for preheating.)

TIPS TO COOKING VARIOUS RICE MENUS

Menus with special menu settings.

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

Menus	Rice	Menu Setting	Water Level	Cooking Capacity [cups]*	Remarks
White Rice Regular	Short/ Medium Grain White Rice	WHITE RICE REGULAR	WHITE	1.0L: 0.5~5.5 1.8L: 1~10	• Cooks white rice to a regular consistency.
White Rice Softer	Short/ Medium Grain White Rice	WHITE RICE SOFTER	WHITE	1.0L: 0.5~5.5 1.8L: 1~10	• Cooks white rice to a softer texture than “Regular”.
White Rice Harder	Short/ Medium Grain White Rice	WHITE RICE HARDER	WHITE	1.0L: 0.5~5.5 1.8L: 1~10	• Cooks white rice to a harder texture than “Regular”.
Quick Cooking	Short/ Medium Grain White Rice	QUICK	WHITE	1.0L: 0.5~5.5 1.8L: 1~10	• Cooks white rice faster. Please note that the rice texture may be slightly harder.
Mixed Rice	Short/ Medium Grain White Rice	MIXED	WHITE	1.0L: 0.5~4 1.8L: 2~6	<ul style="list-style-type: none"> • The recommended amount of ingredients should be about 30-50% of the weight of the rice (mass). • 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

					<p>imperfect cooking may occur.</p> <ul style="list-style-type: none"> • Chop ingredients into small pieces and place evenly on top of the rice (do not mix into the rice).
Jasmine Rice	Jasmine White Rice	JASMINE	JASMINE	<p>1.0L: 0.5~5.5 1.8L: 1~10</p>	<ul style="list-style-type: none"> • Depending on the rice brand, it may be slightly harder than normal. > pg. 21
Sushi Rice	Short/ Medium Grain White Rice	SUSHI	SUSHI	<p>1.0L: 1~5.5 1.8L: 1~10</p>	
Porridge	Short/ Medium Grain White Rice	PORRIDGE	PORRIDGE	<p>1.0L: 0.5~1.5 1.8L: 0.5~2.5</p>	<ul style="list-style-type: none"> • The recommended amount of ingredients should be about 30-50% of the weight of the rice (mass). • 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.

Sweet Rice	Sweet Rice or Sweet Rice mixed with Short/Medium Grain White Rice	SWEET	SWEET (When cooking sweet rice mixed with white rice, use slightly above the water level for SWEET)	1.0L: 1~4 1.8L: 2~6	<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. Place ingredients on top of rice after adjusting the water.
Brown Rice	Short/Medium Grain Brown Rice	BROWN	BROWN	1.0L: 1~4 1.8L: 2~8	<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	1.0L: 1~4 1.8L: 2~8	<ul style="list-style-type: none"> Activates brown rice for increased nutritional values. > pg. 13

Others

These menus may be cooked using the settings described below.

Menus	Rice	Menu Setting	Water Level	Cooking Capacity [cups]	Remarks
Barley mixed with Rice	Short/Medium Grain White Rice with Barley	WHITE RICE REGULAR or WHITE RICE SOFTER	WHITE	1.0L: 0.5~5.5 1.8L: 1~10	<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 REGULAR or WHITE RICE SOFTER	WHITE	1.0L: 0.5~5.5 1.8L: 1~10	<ul style="list-style-type: none"> Clean the rice quickly and gently because the germ can easily be washed off. Do not use the Timer function or soak rice in water for more than 30 minutes.
Germinated Brown Rice mixed with Short/Medium Grain White Rice	Germinated Brown Rice mixed with Short/Medium Grain White Rice	WHITE RICE REGULAR or WHITE RICE SOFTER	WHITE	1.0L: 0.5~4 1.8L: 2~6	<ul style="list-style-type: none"> 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	(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.
Semi-Brown Rice 50%/70%	Semi-Brown Rice 50%/70%	WHITE RICE REGULAR or WHITE RICE SOFTER	(Use slightly above the water level for WHITE)	1.0L: 1~4 1.8L: 2~8	• Make adjustments to the amount of water.

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.

REGULAR KEEP WARM AND EXTENDED KEEP WARM

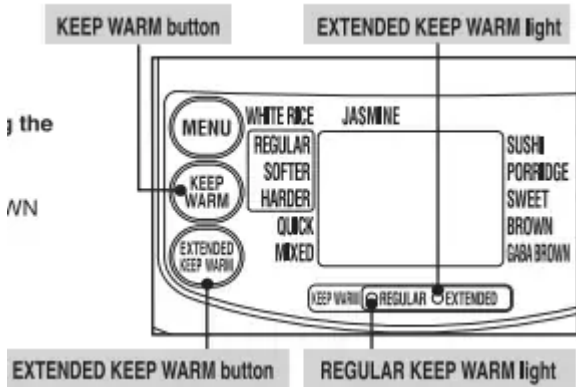
Press the KEEP WARM button or the EXTENDED KEEP WARM button to choose Regular Keep Warm or Extended Keep Warm.

@ 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 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.

@ The room temperature, frequent opening and closing of the Outer Lid, a dirty rice cooker, the type of rice used or the way the rice was cleaned may cause foul odors or the growth of germs. See pg. 19 "HOW TO CLEAN THE INTERIOR" and clean the Rice Cooker, and use the Regular Keep Warm mode as much as possible to minimize these effects.

REGULAR KEEP WARM

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

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

The EXTENDED KEEP WARM light will turn on.



@ If 24 hours elapses from cooking completion, the Rice Cooker returns to Regular Keep Warm mode.

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



Press the KEEP WARM button once.

The setting will return to Regular Keep Warm mode and the REGULAR KEEP WARM light will turn on. @ When it returns to Regular Keep Warm mode, the fan will start to adjust the temperature.



NOTE:

To change the display to show the current time during Keep Warm, press the Time Setting (4) or (w) button. Then press the (4) button to return to the Keep Warm display. Please note that the display will not automatically return to the Keep Warm display the next time the Rice Cooker is used, and must be done manually. This change can only be made during the Keep Warm mode. Be sure to use the Keep Warm mode when storing cooked rice in the Inner Cooking Pan.

USING THE TIMER

@ Set the clock to the current time before setting the Timer function. pg. 9

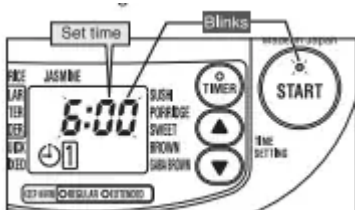
@ This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in (Timer 1) and (Timer 2).

@ The initial settings are 6:00 for Timer 1, 18:00 for Timer 2.

SETTING A SPECIFIC TIME

1 Press the MENU button to select the desired Menu.

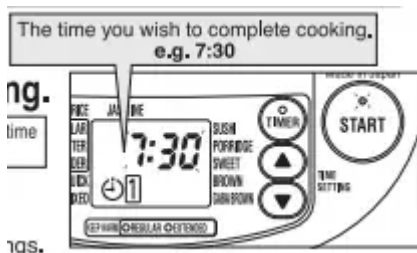
@ The Timer function is not available in the QUICK, MIXED and SWEET menu settings.



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

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

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



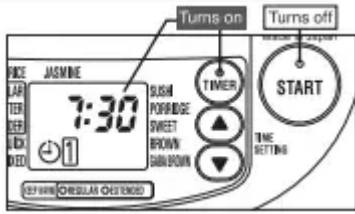
3 Press the Time Setting or button to set a specific time to finish cooking.

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

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

@ Press and hold the button to quickly adjust the time in 10-minute increments.

@ You do not need to set the time again when using the same settings.



4 Press the START button.

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

@ The START button must be pressed to set the TIMER.

Suggested Lengths for the Timer Setting:

Menu	1.0L model	1.8L model
WHITE RICE REGULAR	1 hour 5 minutes—13 hours	
WHITE RICE SOFTER	1 hour 10 minutes—13 hours	
WHITE RICE HARDER	55 minutes—13 hours	
JASMINE	1 hour 15 minutes—13 hours	
SUSHI	55 minutes—13 hours	
PORRIDGE	1 hour 30 minutes—13 hours	
BROWN	1 hour 45 minutes—13 hours	
GABA BROWN	3 hours 30 minutes—13 hours	

NOTE:

@ 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.

@ To cancel the Timer setting, press the CANCEL button.

@ Press the Time Setting (4) or (w) button to check the current time during Timer cooking.

@ The rice may be softer in texture when cooking with the Timer function.

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

RECIPES

The measurements used in these Recipes:

1 Tablespoon = 0.5 oz. (15mL)

1 teaspoon = 0.2 oz. (5mL)

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

MIXED RICE

Menu Setting: MIXED

Ingredients (4-5 servings)

- 3 cups Rice
- 2 oz. (50g) Chicken thigh
- 1/2 slice Age (fried tofu)
- 1 oz. (30g) Carrots
- 1 oz. (30g) Konnyaku
- 1 oz. (30g) Gobo
- 2-3 Dried Shiitake mushrooms (soaked in water to soften)
- A)
- 1-1/2 Tbsp. Light soy sauce
- 1-1/2 Tbsp. Mirin (sweet sake)
- 1/2 tsp. Salt
- 1/2 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 (1cm) 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 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 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.

RICE PORRIDGE WITH SEVEN HERBS

Menu Setting: PORRIDGE

Always follow these points to prevent the porridge from boiling over, or the steam exhaust route from clogging, which may be dangerous.

(1) Make sure the PORRIDGE menu is selected.

(2) When cooking porridge with green vegetables (such as this recipe), add the green vegetables after the rice completes cooking.

Ingredients (4-5 servings)

1 cup Rice

2.5 oz. (70g) Green vegetables (the seven herbs of spring, if available, or other green vegetables as substitutes)

Salt to taste

How to cook

1 Wash and boil the vegetables. Then soak in cold water, squeeze off the excess water, and cut into small pieces.

2 Clean rice well, add water to water level 1 for PORRIDGE.

3 Press the MENU button, select PORRIDGE and press the START button to start cooking.

4 When the Rice Cooker switches to the Keep Warm mode, open the Outer Lid, add ingredients from Step 1, stir well and add salt to taste.

Seven herbs of spring:

Japanese parsley, shepherd's purse, cottonweed, chickweed, henbit, turnip, garden radish

SWEET RICE COOKED WITH ADZUKI BEANS

Menu Setting: SWEET

Ingredients (4-5 servings)

3 cups Sweet rice
2 oz. (50g) Adzuki beans
Salt with parched sesame to taste

How to cook

- 1 Clean 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 SWEET and press the START button to start cooking.
 - 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.

MIXED BROWN RICE

Menu Setting: BROWN

Ingredients (4-5 servings)

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

How to cook

- 1 Slice chicken thigh into 1/2 inch (1cm) cubes. Place Age in a strainer and pour hot water over it; gently squeeze to drain excess oil, then slice into small strips.

2 Slice carrots and Konnyaku into small strips, soak Konnyaku in hot water and drain. Shred Gobo, soak in water until soft, then drain.

3 Clean rice and put A in the Inner Cooking Pan, add water to water level 3 for BROWN, and mix well from the bottom of the pan.

4 Place ingredients from Steps 1 and 2 on top of rice from Step 3. Do not mix the ingredients with the rice.

Changing the amounts of rice and ingredients may cause imperfect cooking.

5 Press the MENU button, select BROWN and press the START button to start cooking.

6 When the Rice Cooker switches to the Keep Warm mode, mix the rice to loosen it.

@ Clean brown rice lightly to remove husks.

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

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, benzine, 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 Set and Spatula Holder correctly.

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. (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.

@ Otherwise the Outer Lid may not open.

Control Panel: Wipe with a dry soft cloth.

Outer Lid: Wipe with a well-wrung soft cloth.

Bottom of the Main Body

Wipe with a dry soft cloth.

Use a vacuum to clean the Air Intake Duct and Exhaust Duct located at the bottom of the Rice Cooker (about once a month).

Using the Rice Cooker with clogged Air Intake Duct or Exhaust Duct may cause the internal temperature to become abnormally high, resulting in breakdown.

Power Cord: Wipe with a dry soft cloth.

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. (Doing so may damage the surface, causing discoloration, scratches, degradation in quality, or corrosion.)

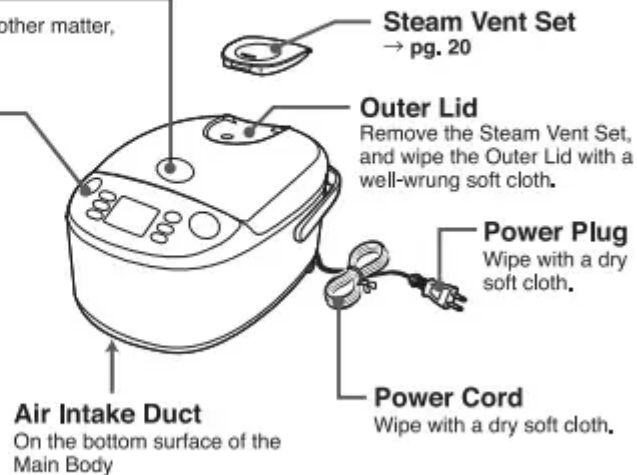
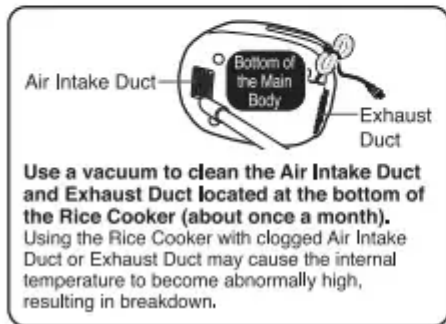
Open Button

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

- Otherwise the Outer Lid may not open.

Control Panel

Wipe with a dry soft cloth.



HOW TO CLEAN ACCESSORIES AND THE INNER COOKING PAN

Wash with a soft sponge.

Spatula, Spatula Holder, Measuring Cup, Inner Cooking Pan

To wash thoroughly, use a mild kitchen detergent.

IF THERE IS AN ODOR

1 Fill the Inner Cooking Pan with water up to water level 1 for WHITE for 1.0L model, and water level 2 for 1.8L model.

@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 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.

HOW TO CLEAN THE INTERIOR

Inner Lid Set

Inner Lid Gasket

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

@ 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.

Outer Lid and Steam Vent Cap

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.

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

Side Sensor

Wipe with a well-wrung soft cloth.

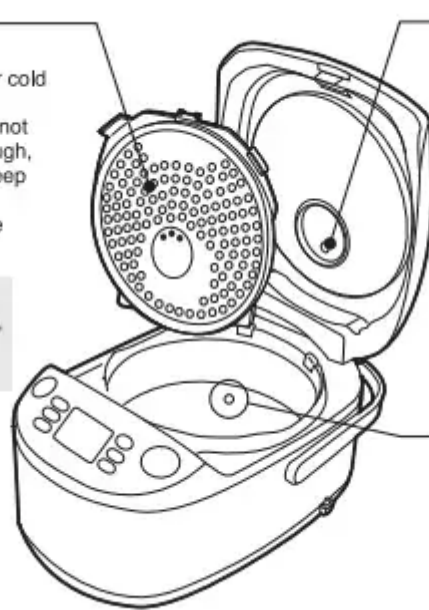
If it becomes clogged with rice or other matter, remove it with a bamboo stick.

Inner Lid Set Inner Lid Gasket

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

- 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.



Outer Lid and Steam Vent

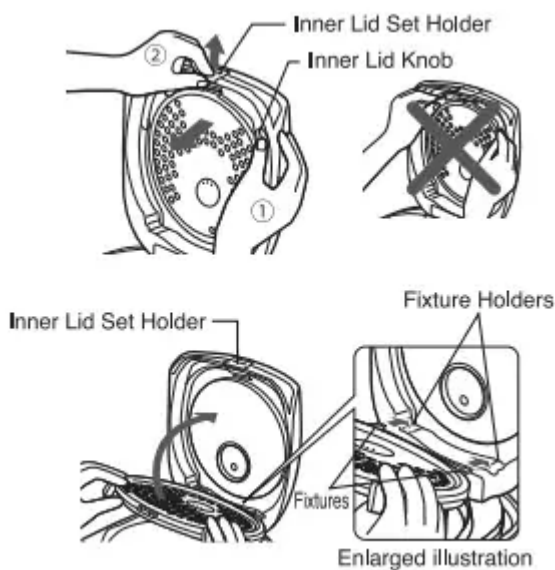
Hold the Outer Lid securely and wipe with a well-wrung soft cloth. Remove any rice or residue on the inside of the Outer Lid.

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

Side Sensor

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

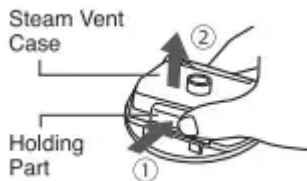
HOW TO CLEAN THE STEAM VENT SET

Please allow the Rice Cooker to cool down before cleaning.

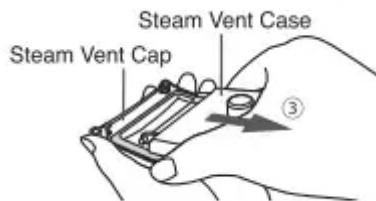
Wash the Steam Vent Case, Steam Vent Cap and Steam Vent Gasket under running water and wipe with a soft cloth.

How to disassemble the Steam Vent Set

1. Press in the Holding Part (1) and pull upward (2) to open.



2. Release the Steam Vent Case at an upper oblique angle (3).

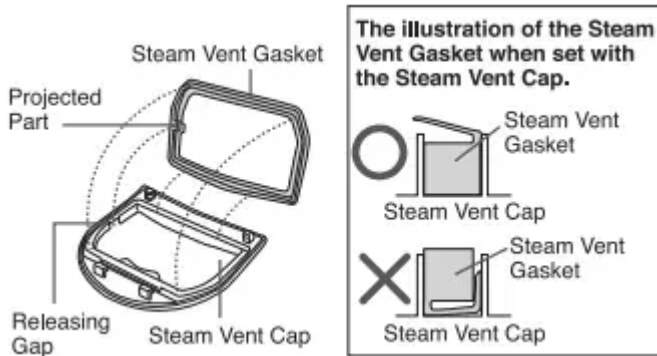


3. Remove the Steam Vent Gasket.



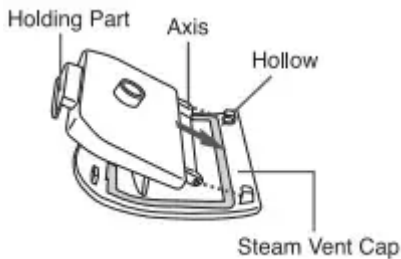
How to assemble the Steam Vent Set

1. Match the projected part of the Steam Vent Gasket with the Releasing Gap to attach.



The illustration of the Steam Vent Gasket when set with the Steam Vent Cap.

2. Insert the Axis of the Steam Vent Case (2 parts) into the Hollows of the Steam Vent Cap (2 parts). Then close the case until you hear the click sound from the Holding Part.



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 model)	C114-6B
Inner Lid Set (1.8L model)	C115-6B
Inner Cooking Pan (1.0L model)	B458-6B
Inner Cooking Pan (1.8L model)	B459-6B
Spatula	SHAKN-6B
Spatula Holder	618112-00
Measuring Cup	615784-00

TROUBLESHOOTING GUIDE

@ Please check the following points before calling for service.

Problems	Cause (Points to check)
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. • Using the QUICK menu setting may result in harder rice. • 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 Set? > Wipe them off. • JASMINE 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 bottom of the Inner Cooking Pan or on the Side 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:	<ul style="list-style-type: none"> • 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? > pg. 12
Unable to start cooking or the buttons do not respond:	<ul style="list-style-type: none"> • Make sure the Power Plug is plugged in securely. • Does the Display show "E01" or "E02"? > pg. 23 • Was the Inner Cooking Pan inserted correctly? > Set the Inner



	<p>Cooking Pan correctly.</p> <ul style="list-style-type: none"> • Is the REGULAR KEEP WARM or EXTENDED KEEP WARM light on? > Press the CANCEL button and press the START button.
<p>Steam comes out from the gap between the Outer Lid and the Main Body:</p>	<ul style="list-style-type: none"> • Make sure the Inner Lid Set has not been dropped, deformed, or that the Inner Lid Gasket is not damaged. • Has the Inner Lid Gasket become soiled? > Clean the Inner Lid Gasket. • Make sure the Inner Cooking Pan has not deformed.
<p>A noise is heard during Cooking/Keep Warm:</p>	<ul style="list-style-type: none"> • The noise is the microprocessor (MICOM) adjusting the heat power of the Rice Cooker. • The rotary noise is the internal fan operating to release excess heat.
<p>During Keep Warm, rice has an odor:</p>	<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. 18 • 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 • Was the Extended Keep Warm mode used for more than 24 hours?
<p>During Keep Warm, rice has an odor, becomes yellow or dry:</p>	<ul style="list-style-type: none"> • Are you keeping warm a small amount of rice in the Inner Cooking Pan? • Was the Regular Keep Warm mode used for more than 12 hours? • The type of rice and water used may make the rice appear yellow.

During Keep Warm, rice has an odor, becomes watery:

- Did you clean the Rice Cooker thoroughly after every use? > The room temperature, frequent opening and closing of the Outer Lid, a dirty Rice Cooker, the type of rice used or the way the rice was cleaned may cause foul odors or the growth of germs. See pg. 19 "HOW TO CLEAN THE INTERIOR" and clean the Rice Cooker, and use the "REGULAR KEEP WARM" on pg. 14 as much as possible to minimize these effects.

Extended Keep Warm is not accepted:

- Did you select a menu setting for which the Extended Keep Warm mode is not available? > 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. > pg. 14 "NOTE."
- Is the current time set correctly?

The Rice Cooker starts cooking immediately after the Timer is set:

- If the Timer is set at a shorter time than suggested, it will begin cooking immediately.
- Is the current time set correctly?

The rice is not ready at the set time:

- 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.
- Did you press the START button after setting the time? > The START button must be pressed to complete setting the Timer.

The Timer cannot be set:

- Is "7:00" blinking on the Display? > Unless the current time is set, the Timer function will not be accepted.

The Outer Lid cannot be opened:

- 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 cannot be closed:

- Is the Inner Lid Set correctly inserted?

The Outer Lid opens during cooking:

- 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:

- 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:

- 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. 18 "IF THERE IS AN ODOR".

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.

Sparks by the Power Plug:

- There may be sparks when plugging in or unplugging the Power Plug from the electrical outlet. This is common in IH rice cookers, and does not indicate a malfunction.

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 discolored, clean it. > pg. 19

ERROR DISPLAYS AND THEIR MEANINGS

Panel Display	Cause (Points to check)
E01	• Indicates malfunction. > Please contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.
E02	• In case of voltage abnormality, the unit automatically stops to prevent a breakdown. > Recheck the rated voltage of the outlet to see if it complies with the Rice Cooker. If not, use another outlet.
E03	• The temperature of the Lid Sensor or the Side Sensor is too high. > Press the CANCEL button and open the Outer Lid for more than 40 minutes and allow the interior to cool down. (Be careful not to burn yourself.) > To cool faster, see pg. 11
E04	• The Inner Cooking Pan is not inserted. > Set the Inner Cooking Pan securely.
7:77 is blinking:	• The stored Lithium Battery is out. The Display will turn off and stored memories (current time, menu selection and Keep Warm hours) will be erased. However, once plugged in and the clock set, the Rice Cooker will function normally. > If rice is cooked while the display shows a blinking 7:77, the current time will not be shown during the cooking process. > pg. 10 Please contact Zojirushi Customer Service to have the Lithium Battery replaced (with additional charge).
Blank Display:	• Unplug the Power Cord and plug it in again. (If the Display shows a blinking 7:77, please reset the time.) > pg. 9.
Odd Display:	• Unplug the Power Cord and plug it in again. (If the Display shows a blinking 7:77, please reset the time.) > pg. 9.

SPECIFICATIONS



Model No.	NP-HCC10	NP-HCC18
WHITE RICE (short/medium grain white rice)	0.09~1.0L [0.5~5.5 cups]	0.18~1.8L [1~10 cups]
QUICK (short/medium grain white rice)	0.09~1.0L [0.5~5.5 cups]	0.18~1.8L [1~10 cups]
MIXED (short/medium grain white rice)	0.09~0.72L [0.5~4 cups]	0.36~1.08L [2~6 cups]
JASMINE (white rice)	0.09~1.0L [0.5~5.5 cups]	0.18~1.8L [1~10 cups]
SUSHI (short/medium grain white rice)	0.18~1.0L [1~5.5 cups]	0.18~1.8L [1~10 cups]
PORRIDGE (short/medium grain white rice)	0.09~0.27L [0.5~1.5 cups]	0.09~0.45L [0.5~2.5 cups]
SWEET (sweet rice, short/medium grain white rice)	0.18~0.72L [1~4 cups]	0.36~1.08L [2~6 cups]
BROWN (short/medium grain brown rice)	0.18~0.72L [1~4 cups]	0.36~1.44L [2~8 cups]
GABA BROWN (short/medium grain brown rice)	0.18~0.72L [1~4 cups]	0.36~1.44L [2~8 cups]
Rating	AC 120V 60Hz	
Electric Consumption	1230W	1350W
Average Power Consumption during Keep Warm	29W	38W
Rice Cooking System	IH (Induction Heating) System	
Power Cord Length <approx. inch>	3' 3" (1.0 m)	
Dimensions (W x D x H) <approx. inch>	10 (W) X 14 (D) X 8 (H) (15-3/4"*)	11 (W) X 15-1/2 (D) X 9-1/2 (H) (18-1/8"*)
Dimensions (W x D x H) <approx. cm>	25 (W) X 36 (D) X 20 (H) (40cm*)	27.5 (W) X 39.5 (D) X 23.5 (H) (46cm*)
Weight <approx.>	9 lbs. (4.0 kg)	11 lbs. (5.0 kg)

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

® This product may not operate properly in certain environments or places with high altitudes or extreme weather conditions. Please avoid using this product in such areas.

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

*2 Height with the Outer Lid open.

DECLARATION OF CONFORMITY WITH FCC RULES

According to 47CFR, Part 2 and 18

We, Zojirushi America Corporation.

Located at : 19310 Pacific Gateway Drive, Suite 101 Torrance, CA 90502, USA

Telephone Number : 310-769-1900

Declare under sole responsibility that the product:

Trade Name: ZOJIRUSHI

Kind of equipment: Electric Rice Cooker & Warmer

Model Name: NP-HCC10, NP-HCC18

Complies with 47CFR Part 2 and 18 of the FCC rules as a Consumer, Industrial, Scientific and medical equipment. Each product marketed, is identical to the representative unit tested and found to be compliant with the standards.

Records maintained continue to reflect the equipment being produced can be expected to be within the variation accepted, due to quantity production and testing on a statistical basis as required by 47CFR §2.909.

Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) This device must accept any interference received, including interference that may cause undesired operation.

The above named party is responsible for ensuring that the equipment complies with the standards of 47CFR §18.301 to 18.311.

[IMAGE]

Signature of Party Responsible:

Tatsuya Yamasaki President / CEO

Date of issue: September 25, 2014

www.zojirushi.com

FOR CALIFORNIA USA ONLY

This product contains a CR Coin Lithium Battery which contains Perchlorate Material - special handling may apply.

NP-HCC(1)O)

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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