USA/CAN

# **Panasonic**®



## **Operating Instructions**

Electric Rice Cooker Household Use

### **Manuel d'utilisation**

Cuiseur de riz électrique Usage domestique

Model No. / N° de modèle : SR-ZS185 / SR-ZS105

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Thank you for purchasing the Panasonic product.

- This product is intended for household use only.
- · Please read these instructions carefully and follow safety precautions when using this product.
- Before using this product please give your special attention to "Safety Precautions" (Page 3-4).

Reserve it for later use

Nous vous remercions d'avoir acheté ce produit Panasonic.

- · Ce produit est destiné à un usage domestique uniquement.
- · Veuillez lire ces instructions attentivement et respecter les consignes de sécurité lors de l'utilisation de ce produit.
- Avant d'utiliser ce produit, veuillez porter une attention particulière au chapitre « Précautions de sécurité » (Pages 21-22).

À conserver pour référence ultérieure

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## **IMPORTANT SAFEGUARDS**

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

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

### 14. SAVE THESE INSTRUCTIONS.

This product is intended for household use only.

## CAUTION:

- a. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c. If a longer detachable power-supply cord or extension cord is used,
  - (1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and
  - (2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

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

# Safety Precautions Must be followed!

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

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



WARNING: Indicates serious injury or death.



Indicates risk of injury or property damage.

■ The symbols are classified and explained as follows.







These symbols indicate prohibition.



This symbol indicates requirement that must be followed.

# **WARNING**

■ Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the power outlet.



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

■ Do not insert any objects in the steam vent or gap.



Especially metal objects such as pins or wires. (It may cause an electric shock or malfunction.)

■ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.



(It may cause burn or injury.)

■ Do not damage the power cord or power plug.



Following actions are strictly prohibited.

Modifying, placing near heating elements, bending, twisting, pulling, putting heavy objects on top, and bundling the cord. (It may cause an electric shock or fire caused by short

· If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

Steam vent

Do not plug or unplug the

Do not get your face close

to the steam vent or touch

it with your hand. Keep the

steam vent out of reach of

shock.)

power plug with wet hands.

(It may cause an electric

(It may cause a burn.)

small children.

Do not immerse the appliance in water or splash it with water.



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

- · Please enquire with an authorized dealer if water gets inside the appliance.
- Use only a power outlet rated at a minimum of 10 amperes and alternating electric voltage at 120 volts.



(Plugging other devices into the same outlet may cause electric overheating, which may cause a fire.)

· Use only an extended cord rated at 10 amperes minimum.

■ Do not modify, disassemble, or repair this appliance.



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

- · Please make enquiries at the store or the repair department of an authorized dealer.
- Insert the instrument plug and the power plug firmly.



(Otherwise it may cause an electric shock and fire caused by the heat that may generate around the instrument plug or the power plug.)

· Do not use a broken power plug or a loose power outlet.

■ Clean the power plug regularly.



(A soiled power plug may cause insufficient insulation due to the moisture, and may cause a fire.)

· Unplug the power plug, and wipe with a dry cloth.

Discontinue using the appliance immediately and unplug the power cord in cases of abnormal situations and breaking down.



(e.g. for abnormal situations or breaking down)

- (It may cause smoking, a fire, or electric shock.)
- The power plug and the power cord become abnormally hot.
- · The power cord is damaged or power failure occurs when touched. · The main body is deformed or abnormally hot.
- · The unit gives out smoke or scorching smell.
- There are cracks, looseness or wobbles of the appliance.
- · The cast heater is warped or the pan is deformed.

→ Please make enquiries at a Panasonic authorized service center for immediate inspection and repair.

# Safety Precautions Must be followed!

# **⚠** CAUTION

■ Do not use the appliance in the following places.



- In an area where it may be splashed with water or near a heat source. (It may cause a fire caused by short circuit or electric shock.)
- An unstable surface or carpet, electric carpet, table cloths (ethylene plastic) or other object that cannot resist high temperature. (It may cause an injury, burn or fire.)
- Near a wall or furniture. (It may cause a discoloration or deformation.)
- elements while the appliance is in use or after cooking.

Do not touch heating



Especially the cast heater. (It may cause a burn )

■ Do not expose the power plug to steam and do not let water spill on the connector of the power plug.



Do not expose the power plug to steam when it is plugged in. (It may cause a fire caused by short circuit.) When using a cabinet with sliding table, use the appliance where the power plug cannot be exposed to steam.

Do not touch the hook button while moving the appliance.



(It may cause the outer lid to open, resulting in a burn.)

Be sure to hold the instrument plug or the power plug when unplugging. unplugging. Do not pull the power cord.

(Otherwise it may cause an electric shock or fire caused by

short circuit.)

Do not use the cord set (for instrument plug and power plug) that is not specified for use with this appliance. Also do not transfer them.



(It may cause an electric shock, leak, and fire.)

Be careful when opening the outer lid while cooking.



(It may cause a burn.)

■ Unplug the power plug from the power outlet when the appliance is not in use.



(Otherwise it may cause an electric shock and fire caused by short circuit due to the insulation deterioration.)

■ Heating element is subjected to residual heat after use. Please allow the appliance to cool down before cleaning it.



(Touching hot elements may cause a burn.)

■ Do not use other pans than the one specified.



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

## **Precautions for Use**

Please put in correct amount of rice and water and select functions correctly according to the operating instructions.

(So as to avoid overflow of rice water, half-cooked rice or scorched rice.)

Do not put ingredients to be cooked directly into the appliance in which no pan is placed. Do not cook without pan.

(So as to prevent any impurities from causing failure.)

Avoid using the appliance under direct sunlight.

(So as to avoid color change.)

Do not use scouring pad to clean the inner surface of the pan.

Use only with a sponge.

Before using the appliance, the anti-tarnish paper between the pan and the cast heater should be removed.

(So as to avoid poor cooking or fire.)

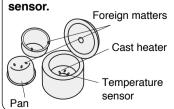
Do not cover the outer lid with cloth or other objects when the appliance is in use.

(So as to avoid deformation, color change of the outer lid or failure.)

Do not serve out rice with any metal object.

(So as to avoid scratching the pan coating and causing peeling of the coating.)

Please always clean the foreign matters such as rice on the pan, cast heater and temperature



- · Do not tilt or overturn the appliance.
- Before cleaning, turn off the power switch and pull out the power plug.

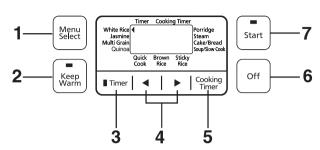
When there is any overflow of rice water from the steam vent, pull out the power plug immediately to disconnect the power supply. Do not resume the use until the rice water on the power plug and the instrument plug is cleaned with a dry cloth.

The appliance is for household use only. Do not use it for any commercial or industrial purposes or any purposes other than cooking.

When power failure occurs during the operation of the appliance, the cooking result may be affected.

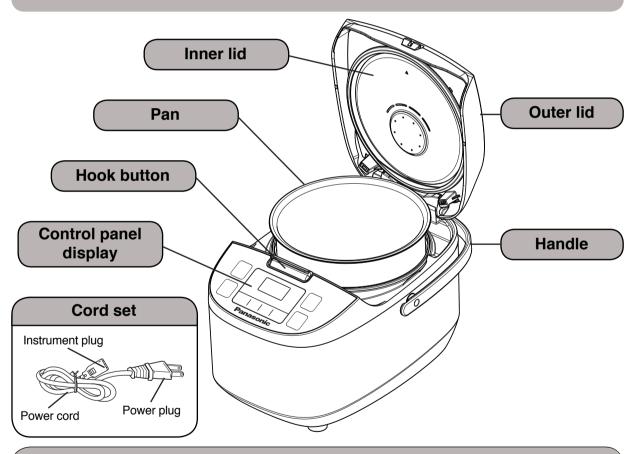
# **Parts identification**

## **Display**



- 1. Press this button to select a cooking function.
- 2. Press this button to enter Keep Warm mode.
- 3. Press this button to preset timer.
- 4. Press this button to set clock or cooking timer.
- 5. Press this button to start setting cooking timer.
- 6. Press this button to cancel the operation.
- 7. Press this button to start cooking.

### **Parts identification**



### **Accessories**



Measuring cup (1) (Approx. 180 mL)



Adjustable steam basket (1)



Rice scoop (1)



Porridge scoop (1)

# Time setup / Lithium battery

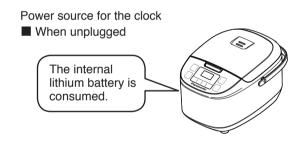
### Time setup

Connect the power plug. Press or button for more than one second, then release the button after a beep sound. The time shows in the LCD starts to blink.

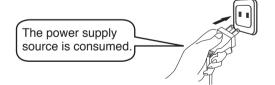


- Press or button to set the time (1 minute increment). Keeping the button pressed will make setting faster.
  - · 24:00 is replaced by 0:00.
  - Error may occur in the Timer function if the current time has not been set properly.
  - The time cannot be setup during operating state.
- The time will be automatically set after leaving about 5 seconds. (LCD stops blinking.)

## **Lithium battery**



■ When plugged



#### **Battery Replacement**

If lithium battery is consumed, please contact authorized service center for replacement.

- The life time of battery is around 5 years (At 20°C room temperature and plugged in 12 hours each day.)
- When the battery is consumed, the following phenomenon will happen:
  - · The clock becomes vague or disappears.
  - · Memory of preset time is lost.
  - The clock can be used again when power plug is connected.

(The clock resetting is required.)

Note: Do not put the lithium battery into the fire, or do not recharge, disassemble or heat the battery, etc.

# **Preparations**

### Measure rice with the measuring cup provided.

- The volume of the measuring cup is about 180 mL.
- For the maximum quantity of rice to be cooked at once, refer to specifications in P.19.







The cooking result may be affected

## **2** Wash the rice till the water turns relatively clear.

- ① Wash the rice quickly with plenty of water and stirring the rice lightly to wash it while changing water.
- ② Repeat it for several times (wash the rice → pour out water), till the water turns relatively clear.



- In order to avoid scratching the non-stick coating on the pan surface, do not wash rice in the pan.
- Wash the rice thoroughly. Otherwise, rice crust may appear and the residual rice bran may affect the taste of the rice.





## 3 Add the washed rice or other ingredients into the pan.

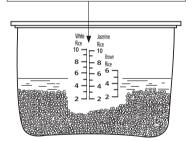
· Use water line on the pan to measure water quantity as follows:

Function	Water line
White Rice	White Rice
Jasmine	Jasmine Rice
Multi Grain	Multi Grain
Quinoa	Refer to P.10
Quick Cook	White Rice
Brown Rice	Brown Rice
Sticky Rice	Sticky Rice
Porridge	Porridge
Soup/Slow Cook	White Rice

- In the Soup/Slow Cook function, the total amount of ingredients and water shall not exceed the maximum water line for "White Rice".
- Dry the outside surface of the pan. If it is wet, it may cause noise while cooking. Any foreign matters between the pan and the cast heater may damage the unit.
- Please make sure that the pan is on leveled surface.
- Please measure water by aligning water line left side and right side.
- If rice is too hard or too soft, please adjust water quantity according to your personal taste.

<Example>

When the rice quantity is 5 measuring cups, wash the rice and put into the pan, then add water into the pan till the water surface reaches scale "5" at water line of "White Rice".



SR-ZS185

# **Preparations**

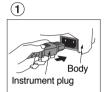
## 4 Put the pan into the body and close the outer lid.

- In order to closely attach the bottom of the pan to the cast heater, please rotate the pan along the direction indicated by the arrow 2 or 3 times.
- Please check whether the moisture retention cap is tightly positioned. (Refer to P.16)
- · Close the outer lid until it clicks.



## **5** Connect the plugs.

 Please insert the instrument plug into the body first, and then connect the power plug. Make sure that both plugs are tightly connected.





### CAUTION

\* The table on the right shows the maximum allowable amount of rice that can be cooked while steaming food in the adjustable steam basket.

#### The maximum amount of rice (in measuring cups)

Height of the	Maximum amount of rice					
adjustable steam basket	SR-ZS185	SR-ZS105				
Shallow	5	2				
Deep	4	1				

# Functions White Rice, Jasmine, Multi Grain, Quick Cook, Brown Rice or Sticky Rice



#### **■** Important Information

- · The amount of rice is specified in specifications. (P.19)
- In the Quick function, the rice may be harder or there may be rice crust.
- · For brown rice, it takes about 2 hours to complete cooking.
- For sticky rice, please soak the rice in water for 30 minutes before start cooking.

# Operations (Cooking with the White Rice, Jasmine, Multi Grain, Quick Cook, Brown Rice or Sticky Rice function.)

- Press button to point 4 to White Rice, Jasmine, Multi Grain, Quick Cook, Brown Rice or Sticky Rice function.
  - The start indicator blinks.
- Press start button.
  - The (start) indicator lights up and the cooking starts.
  - Before cooking is completed, the LCD display will show the remaining time in 1 minute decrement.
- If you want to preset the timer for White Rice, Jasmine, Multi Grain, Brown Rice and Sticky Rice, please refer to "Using the Timer" (on Page 15).

### The cooking is over

#### Stir and loosen the rice.

• When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function (The start indicator turns off and the start indicator lights up automatically).

#### Keep Warm

When the cooking is over, all functions will turn to
 Keep Warm functions automatically. But some functions are not recommended to use with Keep Warm function.

Please press button to exit **Keep Warm** function.

- You can keep the rice warm for up to 12 hours, so as not to affect the taste or cause strange smell.
- When in Keep Warm function, there may be some droplets at the edge of the pan.
- The rice taste may be affected if rice scoop is left in the electric rice cooker during **Keep Warm** function.

Menu	Keep warm	The result after kept warm
White Rice	0	
Jasmine	0	
Multi Grain	0	
Quick Cook	0	
Quinoa	×	Affects the taste or causes a
Brown Rice	×	strange smell. Flavor can be adversely
Sticky Rice	×	affected.
Porridge	×	It may become too thick.
Cake/Bread	×	
Soup/Slow Cook	×	Affects the taste or causes a strange smell.
Steam	×	

○ : Can be used, × : Not recommend for use

## Functions Quinoa



#### ■ Important Information

- The amount of quinoa is specified in specifications. (P.19)
  - The amount of water for cooking is indicated below:

Quinoa (Measuring cup)	Water (Mea	suring cup)
	ZS185	ZS105
1 cup	2 cups	2 cups
2 cups	4 cups	-

### **Operations** (Cooking with the Quinoa function.)

- **◄** Press button to point **◄** to Quinoa function.
  - The (start) indicator blinks.
- Press start button.
  - The (start) indicator lights up and the cooking starts.
  - · Before cooking is completed, the LCD display will show the remaining time in 1 minute decrement.

## The cooking is over

### Press of button.

• When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function (The sur indicator turns off and the indicator lights up automatically). However, we do not recommend using the **Keep Warm** function as it may affect the taste. Press the or button to exit the **Keep Warm** function and unplug the power plug.

# Functions Porridge



#### ■ Important Information

- The amount of rice is specified in specifications. (P.19)
- If using too much water, it may cause water overflow.
- It's not recommended to use Keep Warm function since porridge may become thick.
- When the outer lid is opened during cooking, the amount of moisture condensation may be increased.
- Take off and clean the moisture retention cap after every use to prevent any strange smells.
- This function is designed for cooking with white rice.
   Cooking with other kind of rice may result in undercooking.

### **Operations** (Cooking with the Porridge function.)

■ Press button to point by to Porridge function.

• The start indicator blinks.

Press start button.

- The (start) indicator lights up and the cooking starts.
- Before cooking is completed, the LCD display will show the remaining time in 1 minute decrement.

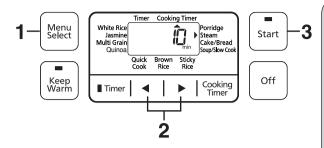
• If you want to preset the timer for Porridge, please refer to "Using the Timer" (on Page 15).

## The cooking is over

Press of button.

• When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function (The start indicator turns off and the indicator lights up automatically). However, we do not recommend using the **Keep Warm** function as it may become too thick. Press the off button to exit the **Keep Warm** function and unplug the power plug.

## Functions Steam



#### ■ Important Information

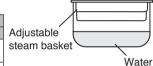
- After boiling and complete evaporation of water, the electric rice cooker automatically switches off.
- If you want to abort steaming during cooking, press of button.
- When steaming food while cooking rice, it's recommended to use Jasmine, Multi Grain or White Rice function with maximum quantity as described on P.8.
- Please do not block the hole of the inner lid with food.

## **Preparations**

- · Add the required amount of water.
- Place the adjustable steam basket into the pan as shown.
- Place foods to be steamed into the adjustable steam basket.
- · Close the outer lid.

 Correspondence between the amount of water and time of steaming

Cooking time	Amount of water						
Cooking time	SR-ZS185	SR-ZS105					
Less than 10 minutes	1 measuring cup	1 measuring cup					
10 ~ 30 minutes	2 measuring cups	2 measuring cups					
30 ~ 60 minutes	4 measuring cups	3 measuring cups					



## **Operations** (Cooking with the Steam function.)

Press button to point ▶ to Steam function.

• The star indicator and unblink (as the default cooking time for Steam function).

## Press button to set the cooking time as your desire.

- You can set the cooking time from 1 to 60 minutes (1 minute increment).
- · Keeping the button pressed will make setting faster.

## 3 Press start button.

- The start indicator lights up and the cooking starts.
- After water is boiled, the LCD display will show remaining time in 1 minute decrement.

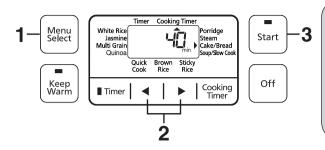


### The cooking is over

### Press of button.

• When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function (The start indicator turns off and the indicator lights up automatically ). However, we do not recommend using the **Keep Warm** function as it may affect the taste. Press the off button to exit the **Keep Warm** function and unplug the power plug.

## Functions Cake/Bread



#### ■ Important Information

- The maximum allowable weight (total weight of the ingredients) for Cake/Bread is 500 g. If the maximum allowable weight is exceeded, baking will not get baked thoroughly.
- Bread function performs only bake function. Please make a leavened dough with reference to recipe book.

### **Preparations**

- · Prepare Cake/Bread mix.
- For cake: Beat all the mixture as instructed in the recipe book.
   For bread: Knead all the mixture as instructed in the recipe book.
- Coat the inner surface area (bottom and sides) of the pan with butter (or cooking oil), place the prepared
  ingredients in the pan and close the outer lid.

### **Operations** (Cooking with the Cake/Bread function.)

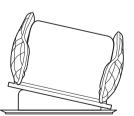
- **↑** Press button to point ▶ to Cake/Bread function.
  - The start indicator and limit limit (as the default cooking time for Cake/Bread function).
- Press button to set the cooking time as your desire.
  - You can set the cooking time from 20 to 65 minutes (5 minutes increment).
  - · Keeping the button pressed will make setting faster.
- Press start button.
  - The (start) indicator lights up and the cooking starts.
  - The LCD display will show the remaining time in 1 minute decrement.



### The cooking is over

### Press of button.

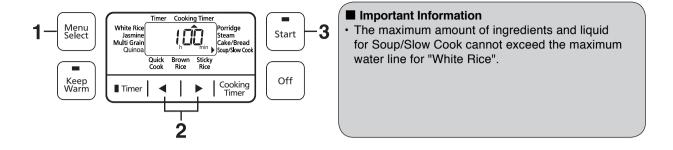
- When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function. (The start indicator turns off and the start indicator lights up automatically). However, we do not recommend using the **Keep Warm** function as it may affect the taste. Press the off button to exit the **Keep Warm** function and unplug the power plug.
- Bring out the pan and leave it cool for 2-3 minutes. Then put the pan upside down onto a tray or grill.
- Decorate the cake surface as your desire.



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# Functions Soup/Slow Cook



## **Preparations**

- · Place all ingredients into the pan.
- Close the outer lid.

### **Operations** (Cooking with the Soup/Slow Cook function.)

- Press button to point to Soup/Slow Cook function.

  The sur indicator and blink (as the default cooking time for Soup/Slow Cook function).
- Press button to set the cooking time as your desire.
  - You can set the cooking time from 1 to 12 hours (30 minutes increment).
  - · Keeping the button pressed will make setting faster.
- Press tart button.

  The sur indicator lights up and the cooking starts.
  - The LCD display will show remaining time in 1 minute decrement.

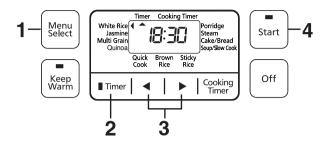


## The cooking is over

### Press of button.

• When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function (The start indicator turns off and the indicator lights up automatically). However, we do not recommend using the **Keep Warm** function as it may affect the taste. Press the or button to exit the **Keep Warm** function and unplug the power plug.

# **Using the Timer**



The presetting time is desired time for eating.

· Time can be preset 24 hours in advance.

#### Example

If the timer is set for 18:30, cooking will be completed at 18:30.

- \* When the preset timing is less than the required timing for cooking, the electric rice cooker will start cooking as soon as start button is pressed.
- \*Memory of preset time will be lost if battery is consumed. Please contact authorized service center for replacement.

## **Operations**

**◄** Press button to select function.

· Applicable functions for timer setting:

Function	Function
White Rice	Brown Rice
Jasmine	Sticky Rice
Multi Grain	Porridge

Press button to select the timer setting.

• The first time button is pressed, the previous timer setting will be displayed.

The time and the start indicator blink.

Press → button to set desired time.

- The timer will advance 10 minutes each time.
- · Keeping the button pressed will make setting faster.

Press start button.

- The  $\frac{\pi}{\text{start}}$  indicator turns off and the  $\frac{\pi}{\text{trimer}}$  indicator lights up.
- When cooking starts, the indicator turns off and the start indicator lights up.
- Timer setting can't be used with the following functions:

Function					
Quinoa					
Quick Cook					
Steam					
Cake/Bread					
Soup/Slow Cook					

# Cleaning and maintenance

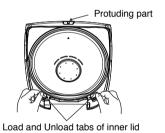
- Be sure to unplug and carry out these operations when the appliance is cooled down.
- Do not use objects such as benzine, thinners, cleansing powder or metal scrubbers.

#### Inner lid

#### ■ Remove the inner lid

Hold the two tabs, then pull them towards you.

- Wash with a diluted dishwashing detergent and sponge.
- Attach the inner lid
- Insert the protruding part into the locker on the outer lid in a tilted way.
- ② Press the tabs (both sides) inwards the outer lid sides until the click sound is heard.



#### Pan

Wash with a diluted dishwashing detergent and sponge and wipe off the external surface of the pan.

### Temperature sensor / Cast heater

If an object has become stuck to the temperature sensor / cast heater, slightly polish it off using fine sandpaper (of about # 600). Then wipe with a well-wrung cloth.

#### Moisture retention cap

- Remove the moisture retention cap Hold the moisture retention cap firmly and pull it out from the outer lid.
- Attach the moisture retention cap Hold the moisture keeping cap firmly and push it inside the hole of the outer lid until it seats properly.
- Wash with a diluted dishwashing detergent and sponge.

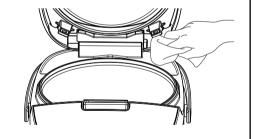
#### **Body / Outer lid**

Wipe with a well-wrung cloth.

 Do not use a dishwashing detergent.

#### **Upper frame**

Wipe with well-wrung cloth.



Do not pour water directly on the upper frame.

#### **Accessories**



Measuring cup



Adjustable steam



Rice scoop



Porridge scoop

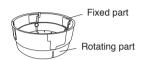
Wash with a diluted dishwashing detergent and sponge.

# How to use adjustable steam basket / When the display shows as follows

### How to use adjustable steam basket

#### ■ Height adjustment

Put your thumb on the ring on the inner wall of the rotating part, lift and slightly turn it counterclockwise, and then release your finger. The height of the adjustable steam basket will increase. To restore the previous size, hold the bottom of the rotating part with your palm, slightly turn it clockwise, and lift it up to clip.





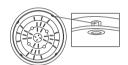
#### ■ Disassembly

Firstly, restore the adjustable steam basket to the initial state (shallow), turn it over on the table, and then press down firmly on the rotating part up to clip. Fixed part and rotating part will separate.



#### Assembly

Direct the protrusion on the edge of the rotating part towards the groove on the inner wall of the fixed part, and then press with force on the bottom of the rotating part up to clip.





# When the display shows as follows

Display	Problems and troubleshooting					
U14	Following continuous 96 hours <b>Keep Warm</b> function, the power supply will automatically cut off.  Please press off button first.					
H01 H02	Contact the authorized service center for repair.					

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# Troubleshooting

Please check the following items

### **Rice Cooking**

		Cooki	king problems			Keep Warm problems				Stra
Details	Too hard	Undercooked	Too soft	Water overflow	Burnt rice at bottom of pan	Color change	Bad smell	Too dry	No power	Strange sound occurs
Wrong rice and water proportion.	•	•	•	•	•			•	Pull c	Soun to pa
Inadequate washing of the rice.				•	•	•	•		Pull out plug	Sound occurs I to pan.
Foreign matters between pan and cast heater.	•	•	•		•				and	ırs bec
Cooking with a lot of oil.	•	•			•	•	•		check the	because o
The rice has been warmed more than 12 hours.						•	•	•		of wate
The outer lid is not securely closed.	•			•		•	•	•	socket.	of water that has
The pan is not adequately washed.					•		•			has stu
The power cord is not connected to the socket securely.		•					•			stuck

### Cake/Bread Baking

		Baki	ng Cal	ke/Brea	d prob	lems			St
Details	Undone Cake/ Bread	Undercooked Cake/Bread	Wet Cake/Bread	The Cake/Bread sticks to the base of pan	Bottom of the Cake/Bread burnt	Not fluffed	Crumbly	No power	Strange sound occurs
Too much dough.	•	•						Pul	Sound to pan.
Not enough mixing before baking.				•	•		•	Pull out plug	and c
Used with incompatible cake mix.	•	•	•			•			occurs
Used with cake mix that contains too much chocolate, sugar or fruit ingredients.	•	•		•	•			and ch	s because
Outer lid not close while cooking.	•	•				•		check t	
Foreign matters between pan and cast heater.	•	•	•		•	•		the s	of wa
Not enough butter or cooking oil applied to the bottom of the pan.				•				socket	water that
Cake/Bread left in the pan too long.			•		•				nat has
Inadequate mixing or mixed too long.						•	•		as st
Wrong ingredient quantity.		•			•	•	•		stuck

# **Specifications**

Model No.		SR-ZS185 SR-ZS105				
Power Source		120 V $\sim$ 60 Hz				
Power	In the Cooking function	77!	5 W			
Consumption	In the Keep Warm function	86.9 W	81 W			
	White Rice	2 - 10 cups	1 - 5.5 cups			
	Jasmine	2 - 10 cups	1 - 5.5 cups			
	Multi Grain	2 - 8 cups	1 - 4 cups			
O a v a situ	Quinoa	2 - 4 cups	1 - 2 cups			
	Quick Cook	2 - 10 cups	1 - 5.5 cups			
Capacity	Brown Rice	2 - 6 cups	1 - 3 cups			
	Sticky Rice	3 - 6 cups	1 - 3 cups			
	Porridge	0.5 - 2 cups	0.5 - 1 cup			
	Cake/Bread	<b>500</b> g	<b>500</b> g			
	Soup/Slow Cook	3.2 L	1.8 L			
Dimensions (Height	x Length x Width) (approx.)	241 x 385 x 261 mm 201 x 385 x 261 m				
Weight (approx.)		3.4 kg 3.1 kg				
Keep Warm		12 hours				

- · For power cord replacement and product repair, please contact Panasonic authorized service center.
- The design and specifications are subjected to change without prior notice.

Function	Cooking time (approximate)*1
White Rice	40 min
Jasmine	35 min
Multi Grain	45 min
Quinoa	35 min
Quick Cook *2	15 min
Brown Rice	120 min
Sticky Rice	40 min
Porridge	60 min

<sup>\*1</sup> Cooking time may vary depending on supply voltage, room temperature, kind of rice, cooking quantity, water quantity and water temperature.

<sup>\*2</sup> Rice cooked (white rice at minimum cooking quantity) within 15 minutes. (Under Panasonic test method)