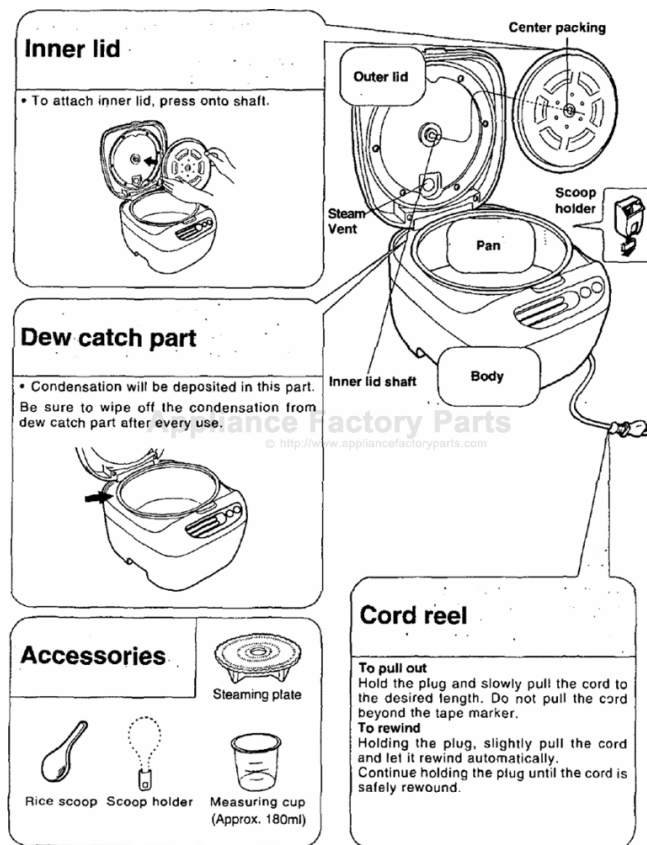


# PANASONIC SR-FU15AP Owner's Manual

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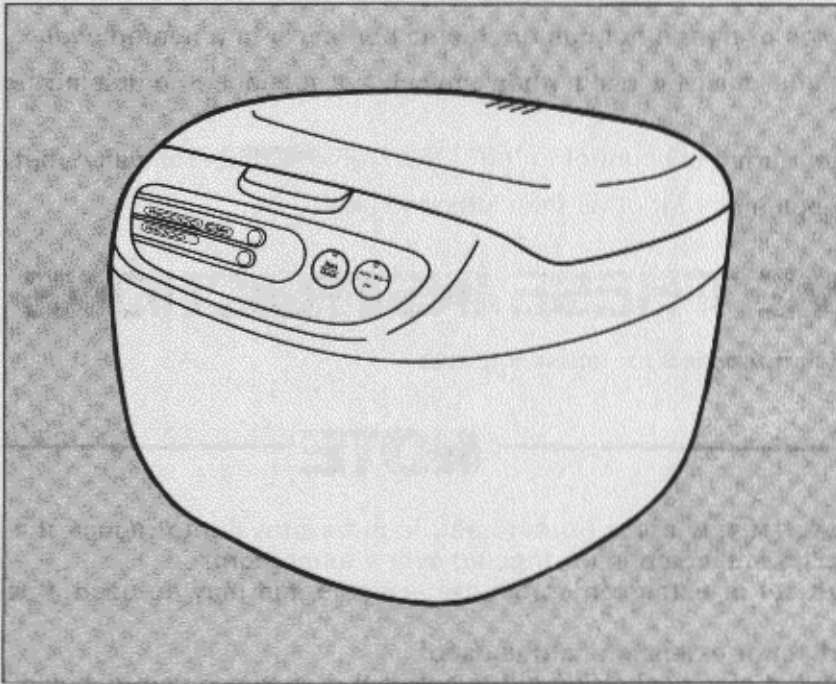
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----- Manual continues below -----

# Operating Instructions

**Electronic Rice Cooker/Warmer**  
*with Steamer & Slow Cooker Function*

**SR-FU15AP**



**Panasonic®**

Before operating this unit, please read these instructions completely.

# 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 hazards do not immerse cord, plugs or Rice Cooker (except pan), in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children putting on or taking off parts.
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 malfunction, 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 hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control to "off" , then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

## 14.SAVE THESE INSTRUCTIONS

This product is intended for household use.

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### NOTE

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- A.) A short power-supply cord (or cord set) is to be provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
- B. )Longer cord set or extension cords are available and may be used if care is exercised in their use.
- C.) If long cord set 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.
  - (2) if the appliance is of the grounded type, the extension cord should be a grounding-type three-wire cord, and
  - (3) the 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 accidentally.

---

This appliance has a polarized plug: (one blade is wider than the other).  
As a safety feature, this plug will fit in a polarized outlet only one way.  
If the plug does not fit fully in the outlet, reverse the plug.  
If it still dose not fit, contact a qualified electrician.  
Do not attempt to defeat this safety feature.

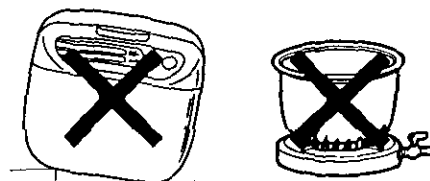
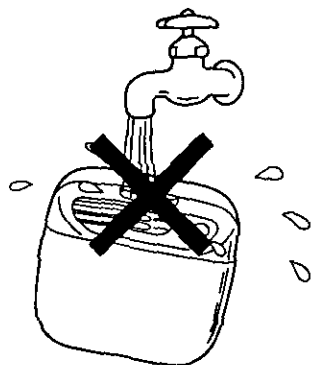
Thank you for purchasing the Panasonic Electronic Rice Cooker/Warmer.  
For optimum performance and safety, please read these instructions carefully.

## Contents

|  |   |  |    |
|--|---|--|----|
| Cautions .....                             | 2 | How to Steam Food .....                  | 9  |
| Parts Identification .....                 | 3 | How to Make Timer Set                    |    |
| Control Panel Display .....                | 4 | To Cook White Rice .....                 | 10 |
| <hr/>                                      |   | To Cook Slow Cooking .....               | 10 |
| How to Use                                 |   | How to Clean .....                       | 11 |
| To Cook White Rice .....                   | 5 | To Keep Cooked Rice Warm and Tasty ..... | 11 |
| To Cook Glutinous Rice or Mixed Rice ..... | 6 | <hr/>                                    |    |
| To Cook Slow Cooking .....                 | 7 | Recipes .....                            | 12 |
| To Use Quick Cook .....                    | 8 |  |    |

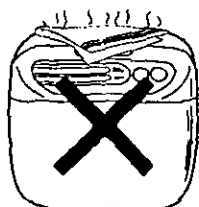
## Cautions

- Plug into properly wired wall outlet. Before you plug in, make sure the voltage of the unit is the same as your local supply.
- Do not immerse the unit in water.
- Set the unit on a stable surface.  
Do not expose to water, high humidity, sunlight and heat sources.  
Do not use the pan directly on open flame.  
Never try to use other than the specified pan.



- Be sure to keep the cooker out of the reach of children and especially when cooking rice. Accidentally pressing the key may stop the cooker.

- Paper located between the pan and the heating plate should be removed before use.
- Always keep the outside bottom of the pan, the pan sensor and the heating plate clean and dry. Any foreign matter between them will cause your cooker to malfunction.
- The cooker becomes hot when in use. Do not cover the lid with your hand or place your face directly over the steam coming from the cooker.
- Do not cover the lid with a cloth. The lid may deform or change color.

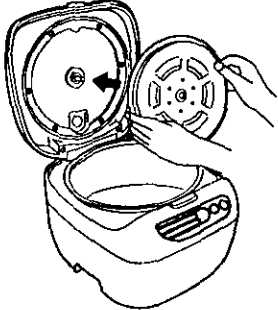


- Carefully keep the product away from within the reach of children
- Do not use this cooker except for rice cooking, slow cooking and steaming.

# Parts Identification

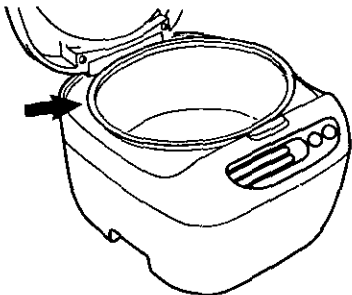
## Inner lid

- To attach inner lid, press onto shaft.

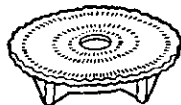


## Dew catch part

- Condensation will be deposited in this part. Be sure to wipe off the condensation from dew catch part after every use.



## Accessories



Steaming plate



Rice scoop Scoop holder



Measuring cup  
(Approx. 180ml)

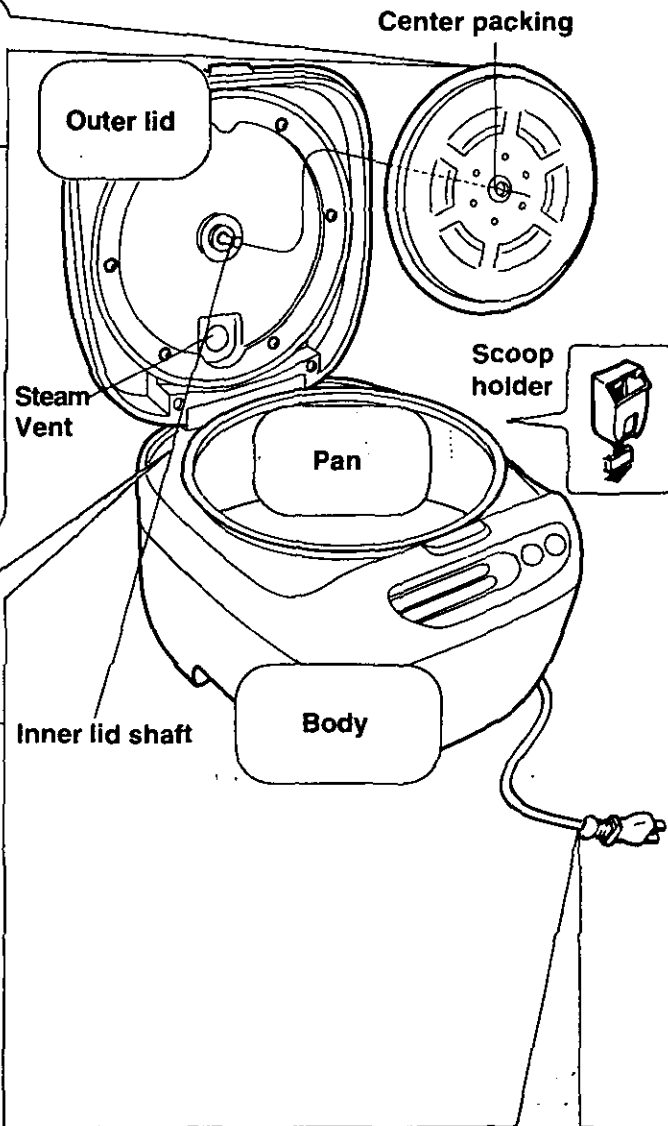
## Cord reel

### To pull out

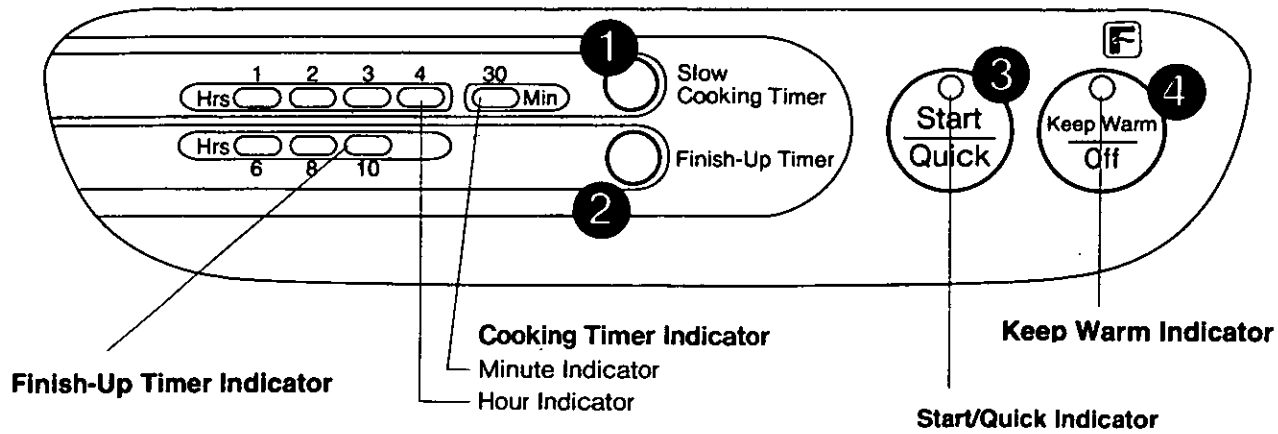
Hold the plug and slowly pull the cord to the desired length. Do not pull the cord beyond the tape marker.

### To rewind

Holding the plug, slightly pull the cord and let it rewind automatically. Continue holding the plug until the cord is safely rewound.



# Control Panel Display



• Make sure beeper sounds when you press keys.

This is a delayed start/stop feature which allows the user to program a delayed cooking done time by using the cooking timer to select cooking duration time and then using the finish-up timer to select a finish up time. (1 2)

## 1 Slow Cooking Timer Key

The slow cooking timer can be programmed for up to 4 hours in 30 min. increments.

## 2 Finish-Up Timer Key

The finish-up timer can be programmed for 6, 8, and 10 hours when cooking white rice or using the slow cooking mode.

## 3 Start/Quick Key

- For white rice  
Press to start cooking rice. (Compu Cooking)  
A new microcomputer using Fuzzy Logic Technology ensures perfect power control each and everytime.  
(Fuzzy control functions during the cooking of White Rice, Glutinous Rice and Mixed Rice.)
- For slow cooking  
Press to start slow cooking after setting cooking time.
- For steaming  
Press to start steaming food.
- Press twice for quick cooking white rice.

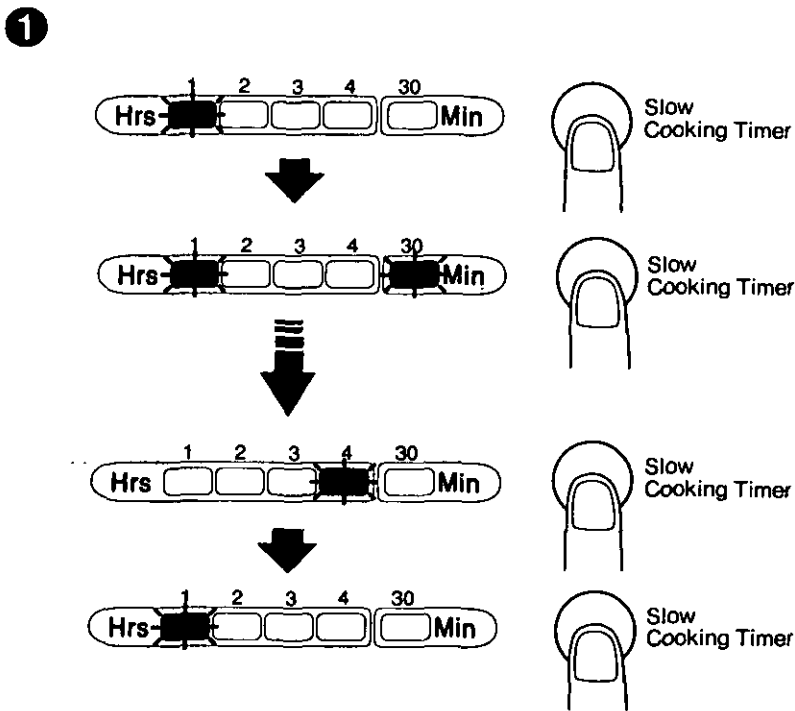
## 4 Off/Keep Warm Key


- Press to cancel an improper setting or to cancel current settings.

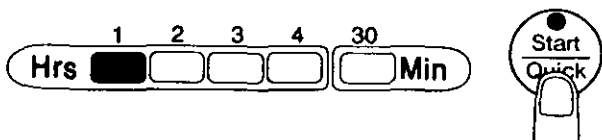
# To Cook Slow Cooking

**1** Put the ingredients in the inner pan.

**2** Press Slow Cooking Timer key to set the desired cooking time. (Timer indicator starts blinking)  
The cooking time can be set from 1 to 4 hours in 30-minute increments.

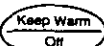



**2** Press  key.



**3** Every 30 minutes pass, time indicator changes to show the remaining time.

**4** When the remaining time reaches less than 1 hour, the time indicator continues to display "1" until cooking finishes.

**3** After cooking, food will be automatically kept warm until  key is pressed or the power cord is unplugged.

- Setting is completed when the time indicator lamp stops blinking.
- To stop cooking before it is finished, press  key.
- Cooking time can be added after completion by restarting from step.

- Be sure to wipe off the condensation from the dew catch part after every use.
- Opening the lid during cooking increases the amount of condensation.

# To Use Quick Cook

Use when you need to cook white rice in a hurry.

This feature allows you to cook white rice a little quicker than normal cooking time. (approximately 13 minutes less cooking time).

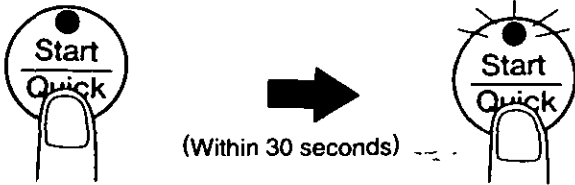
For Quick Cook, do not cook with more than Maximum capacity as described below. If quantity is more than Max. capacity, the rice may be dry.

■ Max.Capacity : 6 cups

1. Press  key twice.

Press this key once, then press again within 30 seconds.

If the time is longer than 30 seconds from the first operation, normal cooking will start.



2. The Quick indicator lamp starts blinking to show the quick cooking process has started.



During quick cooking, Start/Quick indicator lamp keeps blinking.

• This "quick" feature should only be used for cooking white rice.

• This is a heating method that gives priority to shorten cooking time. Thus, the cooked rice may be a little firmer and more browned than usual.

Adjust quantity of water to your personal taste.

Completion Time

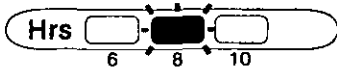
Approx. 30 minutes

(120V, Room temp. : 20°C, Water temp. : 18°C)

• Cooking time will be extended when there is a drop in atmosphere temperature, water temperature and voltage.



**2** Use **Finish-Up Timer** key to set the finishing time to 8 hours.

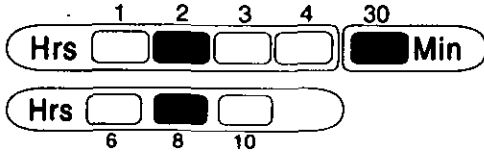


To cancel this timer set, press



key.

**3** Press **Start Quick** key.



Setting is completed when the time indicator lamp stops blinking.

**4** The time comes, time indicator lamp goes off, then the slow cooking starts with the "Start" indicator lamp lighting.

**5** After cooking, food will be automatically kept warm until **Keep Warm Off** key is pressed or the power cord is unplugged.

## How to Clean

Unplug before cleaning.

1. Soak the pan and the inner lid in lukewarm water and wash with a sponge.
2. Wipe the body with a damp cloth. Do not immerse the unit in water.
3. Do not use abrasive cleaners or steel wool. Clean with non-metal scouring pad or sponge.
4. Wipe the dew catch part with a damp cloth before and after every use.

### Non-stick coated pan

- Use a sponge to clean.
- Use a plastic or wooden rice scoop, not metal utensils which may damage the pan surface.
- Non-stick coating may discolor after long use. This will not affect non-stick or sanitary properties.
- Wash the cooker immediately after cooking with any seasoning.

## To Keep Cooked Rice Warm and Tasty

- Rinse rice with water quickly and thoroughly. Bran is removed during rinsing.
- Using Keep Warm function for more than 12 hours may cause discoloration or an objectionable odor in the rice.
- If quantity of rice to be kept warm is less than 4 bowlfuls, the rice will gradually dry out and lose taste.
- Utensils left in the pan during Keep Warm may affect the smell and taste of rice.

# Recipes

## Beef Stew

### Ingredients:

|  |                            |
|--|----------------------------|
| 2 pounds stew beef (cut in 1-inch cubes) | 1 bay leaf                 |
| 3/8 cup flour                            | 1/2 teaspoon paprika       |
| 1 5/8 cups beef broth                    | 3 carrots, sliced          |
| 1 1/4 teaspoon Worcestershire sauce      | 1 1/2 onions, chopped      |
| 2 Clove garlic, minced                   | 3 potatoes, sliced         |
| 2 stalk celery, cut up                   | 1 teaspoon kitchen Bouquet |

### Methods:

Put meat in pan. Mix flour, salt and pepper, pour over meat; stir to coat. Add remaining ingredients mix.

Close lid. Cook on slow cook for 4 hours. Stir before serving.

## Vegetable-beef Soup

### Ingredients:

|                             |  |
|-----------------------------|--|
| 2 pounds stew beef          | 3 cups water   |
| 1 14 1/2-ounce can tomatoes | 3 whole peppercorns                                    |
| 2 carrots chopped           | 3 beef bouillon cubes                                  |
| 1 onion, diced              | 1 10 ounce package frozen mixed vegetables (optional)* |
| 2 potatoes, diced           |  |

### Methods:

Put all ingredients in pan. Cook on slow cook for 4 hours.

\* to be added in last hour.

## Chicken'n Noodles

### Ingredients:

|  |                         |
|--|-------------------------|
| 3 pounds cut up fryer chicken (bone in) salt and pepper to taste | 1 1/8 cup chicken broth |
| 1 package (8 ounces) egg noodles                                 | 2 cup water             |

### Methods:

Place chicken in pan. Add all liquids cook 3 1/2 on slow cook. Remove chicken. Bone chicken and cut up meat. Stir chicken and noodles into broth, cook an additional 30 minutes. Serve.

## Barbecue Ribs

### Ingredients:

3 pounds spareribs (Salt & Pepper to taste)                      1 onion, sliced  
1 16-ounce bottle of smoky barbecue sauce

### Methods:

Salt and pepper to taste. Brown ribs in broiler or pan for 15 minutes and remove excess fat. Cut ribs into serving size. Place in pan, pour in barbecue sauce and onions in pan. Cook for 3 1/2 hour on slow cook.

## Apple Brown Betty

### Ingredients:

4 cups stuffing mix    1/8 teaspoon salt  
3/4 cup melted butter or margarine                                      1 cup brown sugar  
3/4 teaspoon ground cinnamon    3/8 teaspoon nutmeg  
5 cups chopped, peeled cooking apples

### Methods:

Mix stuffing with butter, cinnamon, nutmeg, salt and brown sugar. Arrange in layers with apples in pan. Cook for 2 1/2 hours on slow cook. Serve warm with ice cream.

## Apple Peanut Crumble

### Ingredients:

6 cooking apples, peeled and sliced                                      1 teaspoon cinnamon  
1 cup brown sugar, packed    3/4 teaspoon nutmeg  
5/8 cup flour  
3 tablespoon peanut butter  
1 cup quick-cooking rolled oats

### Methods:

In bowl, combine sugar, flour, oats, cinnamon and nutmeg. Mix in butter and peanut butter, sprinkle over apples. Cook for 3 hours on slow cook 3 hours. Serve warm with ice cream or whip cream. (6 servings)

## Rice pudding

### Ingredients:

|                              |                       |
|------------------------------|-----------------------|
| 1 cup short grain sweet rice | 2 cups water          |
| 1 teaspoon salt              | 1 cup evaporated milk |
| 2 eggs, beaten               | 5/8 cup sugar         |
| 2 teaspoon vanilla extract   |                       |

### Methods:

Cook rice until unit switches to keep warm. Stir in other ingredients. Press start key cook until unit switches to keep warm. Serve layered with bananas or raisins and top with a sprinkle of cinnamon. (Serves 4-6)

## Chicken Porridge

### Ingredients:

|                           |                  |
|---------------------------|------------------|
| 1 cup rice                | 1 tbsp light soy |
| 10 cups water             | 1/4 tsp salt     |
| 300 g sliced chicken meat | 1 tbsp wine      |
| 5 pcs black mushrooms     | 1 tsp corn flour |
| 5 pcs sliced ginger       | 1 tsp sesame oil |
| few green onion section   | 3 tbsp water     |

### Methods:

Soak black mushrooms until soft, remove stems and finely slice.  
Season chicken meat with ginger slices and green onion sections, let it stand for 30 minutes.  
Cook rinsed rice with 10 cups of water. Set the cooking time at 4, stir in seasoned chicken meat halfway, stir well and cook, serve hot.

## Porridge with salted meal and preserved egg

### Ingredients:

|                        |                 |
|------------------------|-----------------|
| 1 cup rice             | 2 tsp salt      |
| 10 cups meat stock     | Dash pepper     |
| 2 pcs preserved eggs   | Dash sesame oil |
| 250 g cooked lean pork |                 |

### Methods:

Place rinsed rice and stock into inner pan, set the cooking time at 4.  
Season the cooked lean pork with salt and let it stand for 1 hour, tear it into floss.  
Cut preserved eggs into small dices, set aside.  
Add in preserved eggs and pork at the last 30 minutes, stir well with seasonings and serve.

# Mixed rice

## Ingredients:

|                               |   |
|-------------------------------|---|
| 6 cups rice                   | 2 tbsp soy sauce  |
| 60 g burdock                  | 2 tbsp sake   |
| 60 g konjak                   | 2 tbsp sweet rice wine  |
| 4 pcs dried Japanese mushroom | 1 tsp salt  |
| 1 pc flied bean               | 1 tsp soup stock  |
| 100 g chicken                 | 7 - 8 sticks Chinese parsley (Cut it into 2cm-long.<br>Pour hot water over it.) |
| 100 g carrot                  |   |

## Methods:

1. Rinse rice and drain.
2. Slice burdock and dip in water. After boiling konjak in hot water, cut it into shreds.
3. Soak dried Japanese mushrooms in warm water for 20minutes to soften. Cut a hard tip of mushrooms and slice.
4. Pour hot water over flied bean. Cut flied bean and chicken into shreds. Cut carrot into shreds.
5. Put rice and seasoning in the pan. Put 5 1/2 cups of rice into the pan.
6. Add 2, 3 and 4 into the pan. (never mix at this time)
7. Press "Start" key.
8. Serve and sprinkle with Chinese pasley.

# Specifications

|                           |                       |                            |
|---------------------------|-----------------------|----------------------------|
| <b>Model No.</b>          | SR-FU15AP             |                            |
| <b>Power Supply</b>       | 120V AC only          |                            |
| <b>Power consumed</b>     | <b>at Cooking</b>     | 800W                       |
|                           | <b>at Keep warm</b>   | 76W                        |
| <b>Cooking capacity</b>   | <b>White(Normal)</b>  | 2 - 8.3 cups (0.36 - 1.5L) |
|                           | <b>White(Quick)</b>   | 2-6 cups(0.36 - 1.08L)     |
|                           | <b>Slow Cook</b>      | 2.6L (max.)                |
|                           | <b>Glutinous</b>      | 2 - 5 1/2 cups             |
|                           | <b>Mixed</b>          | 2 1/2 - 7 cups             |
| <b>Weight</b>             | 3.7kg                 |                            |
| <b>Dimensions (H×W×D)</b> | 27.4 × 34.6 × 23.8 cm |                            |

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