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# PANASONIC SR-NA18 Owner's Manual

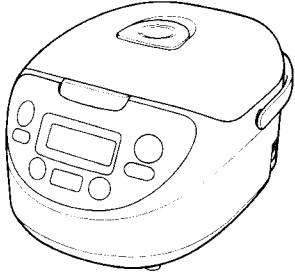
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## Operating Instructions Instructions d'utilisation 취급설명서 使用説明書



Electronic Rice Cooker/Warmer  
Cuiseur/chauffeur de riz électronique  
전기밥솥  
微型電腦飯煲  
SR-NA10 (1.0 L)  
SR-NA18 (1.8 L)

● Thank you very much for purchasing Panasonic Electronic Rice Cooker/Warmer. Read all instructions before use. Save these instructions for future reference.

● Nous vous remercions d'avoir acheté le cuisur/chauffeur de riz électronique Panasonic. Lisez toutes les instructions avant de l'utiliser. Conservez ces instructions pour référence ultérieure.

● Panasonic 전기밥솥을 구입해 주셔서 감사합니다. 이 설명서를 잘 읽고 나서 전기밥솥을 사용하도록 하십시오. 나중에 필요할 때 이 설명서를 참고할 수 있도록 잘 보관해 두십시오.

● 非常感謝您購買 Panasonic 微型電腦飯煲。在使用之前請仔細閱讀全部說明書，並妥善保存這些說明書，以備今後查閱。

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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 Rice Cooker except the pan in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Remove plug from outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before handling.
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 before plugging cord into wall outlet.  
To disconnect, turn the control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

## 14. SAVE THESE INSTRUCTIONS.

15. This product is intended for household use.

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### NOTE

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- 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.

# Precautions

## Warning

This symbol indicates information that, if not heeded, could possibly result in loss of life or serious injury.

## Caution

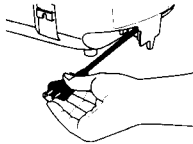
This symbol indicates information that, if not heeded, could result in injury or property damage.

## Warning

To prevent the risk of fire or personal injury, follow these warnings.

### ■ Pull the power plug as shown.

To prevent personal injury, always hold the power plug as shown when pulling out or retracting the power cord.



### ■ Do not plug or unplug the rice cooker with wet hands.

(May result in electrical shock.)



### ■ Be sure to insert the power plug firmly into an electrical outlet.

(Improper insertion may result in electrical shock or fire due to overheating.)

- Do not use a damaged plug or a warped outlet.

### ■ Do not let children or those who are unfamiliar with the operations operate the rice cooker. Keep the rice cooker out of the reach of children.

(Children may receive burns or be injured.)

### ■ Do not immerse the unit in water or expose it to water.

(May result in shorting or electrical shock.)

- If water enters the main unit, consult your nearest sales representative or service center.

### ■ Do not insert any foreign objects into the air vent or gaps.

Especially avoid pins and other metal objects.

(Electric shock or malfunctions may result.)

### ■ Do not place your hands or face near the steam vent. Keep small children away from the unit in operation.

(Burns may result.)

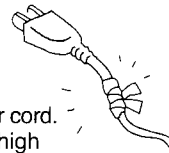


### ■ Do not use the unit in the event the power cord or plug is damaged or the plug is loosely inserted in the socket.

(Shocks, short circuits or fires may result.)

### ■ Do not damage the power cord or the power plug.

(Avoid damage to the power cord. Do not attempt to modify the power cord. Keep the power cord away from high temperatures. Avoid unnecessary bending, twisting and pulling of the power cord. Do not attempt to tie the power cord in a bundle.) (Do not place heavy objects on the unit.)



(Using a damaged power cord may result in electrical shock, shorting, or fire.)

- If the power cord or the power plug is damaged, consult your nearest sales representative or service center for repair.

### ■ Remove dust from the power plug periodically.

(Excessive dust on the power plug may reduce insulation due to humidity, etc., resulting in fire.)

- Unplug and wipe dust off the power plug with a dry cloth.

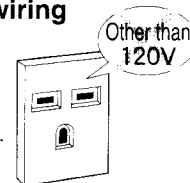
### ■ Do not attempt to modify, disassemble, or repair the unit.

(May result in fire, electrical shock, or injury.)

- Consult your nearest sales representative or service center for repair.

### ■ Do not use the unit at a voltage other than 120 V AC or the rated voltage of an electrical outlet or a wiring accessory.

(When connecting a number of cords to a single electrical outlet, pay attention to the total wattage. If the total wattage exceeds the rated wattage of an electrical outlet or an extension cord, fire may be caused due to overheating.)



# Precautions



## Caution

To prevent the risk of personal injury or property damage, follow these instructions.

- **Do not use the rice cooker on an unstable surface or a mat easily affected by heat.**

(Possible toppling of the unit may cause injury or fire.)

- **Be sure to grasp the power plug when unplugging.**

(May cause electrical shock, shorting, or fire.)

- **Unplug the rice cooker from the electrical outlet when not in use and the pan is removed.**

(May cause electrical shock, electrical leaks, or fire due to insulation deterioration.)

- **Do not use near walls or furniture.**

(The vapor and heat may cause discoloration or deformation in the walls or furniture.)

- When using the unit in a storage cabinet, do not trap the vapor inside.

- **Do not touch heated parts during or immediately after operation.**

(Burns may result.)

- **Do not place any rags or any hot object on the lid of the unit during operation.**

(The lid may deform, discolor or crack.)

- **Do not use the unit in wet locations or high temperatures.**

(May cause electrical shock, electrical leaks, or fire.)

- **Before use, remove the plastic bag wrapping the pan and heater protective paper between the pan and the heating plate.**

- **Use only the specified pan.**

(Burns or injury may be received due to overheating or abnormal operations.)

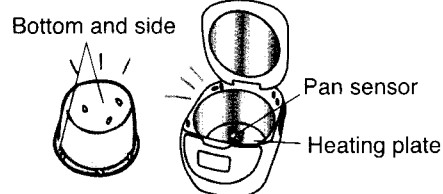
- **Do not touch the hook lever when carrying the unit.**

(The lid may open and burns may result.)

- **Do not clean the unit until after sufficient cooling time has elapsed.**

(Highly heated parts may be touched resulting in burns.)

- **Keep the outside of the pan and the pan sensor clean and dry.**



(Any foreign substance may cause the rice cooker to malfunction.)

- **Close the lid when in use.**

- **Do not use the rice cooker in direct sunlight.**

(The rice cooker may malfunction.)

Precautions

### To avoid damage to the non-stick coating on the cooking pan.

- **Avoid tapping or scratching the pan.**

(Do not wash the rice in the cooking pan.)



- **Do not put spoons or other utensils in the pan.**



- **Do not attempt to clean the pan with scouring powder, steel wool, or a nylon scouring pad.**

Clean the pan with a sponge.



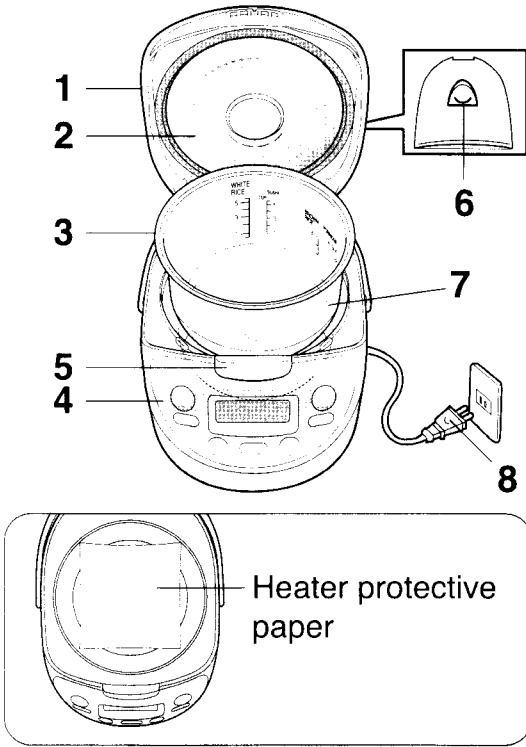
- **When making sushi rice, do not use the cooking pan to mix vinegar in the rice.**

- **Wash the pan immediately after cooking with any seasoning.**

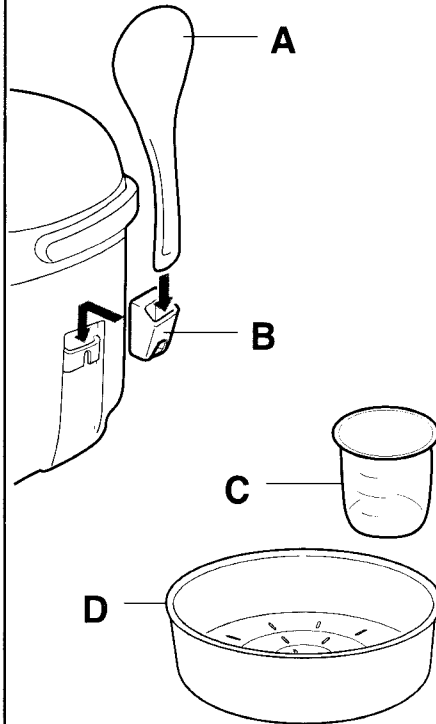
- **Do not attempt to wash rice with a whisk.**

- **Do not use any metal or sharp utensils. Use only wooden or plastic ones.**

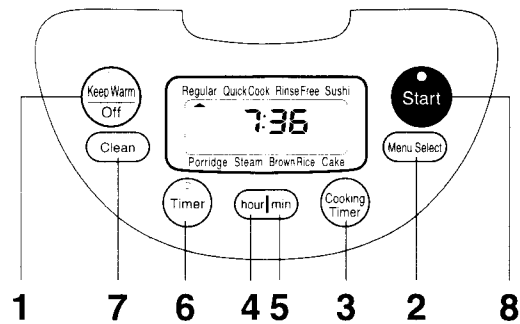
**Part Identification**



**Accessories**



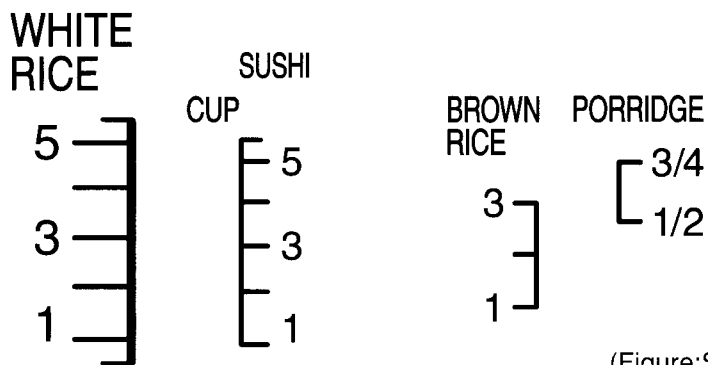
**Control Panel**



**LCD/Menu**



**Water level**



(Figure:SR-NA10)

## Part Identification

### Part Identification

1	Outer Lid	5	Hook Lever
2	Inner Lid	6	Moisture Retaining Cap
3	Pan	7	Pan sensor and heating plate
4	Control Panel/LCD	8	Power Plug

• Remove the heater protective paper before use.

### Accessories

A	Rice Scoop
B	Scoop Holder
C	Measuring Cup (Approx. 180 ml)
D	Steaming Basket

### Control Panel

1	<b>Keep Warm/Off</b>	Turns on/off the keep warm function. Turns off the timer function. Cancels preset operations.
2	<b>Menu select</b>	Selects a cooking menu.
3	<b>Cooking Timer</b>	Sets the cooking time for “ <b>Porridge</b> ” or “ <b>Steam</b> ” menu.
4	<b>hour</b>	Adjust hours. Sets hours for timer cooking.
5	<b>min</b>	Adjust minutes. Sets minutes for timer cooking.
6	<b>Timer</b>	Sets the preset timer cooking. Switches between Timer <b>1</b> and Timer <b>2</b> .
7	<b>Clean</b>	Use to remove odours or cooking residue.
8	<b>Start</b>	Starts cooking or timer cooking.

### LCD

Displays a selected cooking menu, the current time, and others.

### Menu

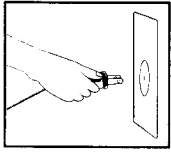
1	<b>Regular</b>	Cooks white rice to regular hardness.
2	<b>Quick Cook</b>	Cooks white rice faster than “ <b>Regular</b> ” menu by 10 to 20 minutes.
3	<b>Rinse Free</b>	Cooks rinse-free rice.
4	<b>Sushi</b>	Cooks white rice so that it is suitable for making sushi.
5	<b>Porridge</b>	Cooks white rice into porridge. You can select the cooking time in 30 minute increments from 1 to 3 hours.
6	<b>Steam</b>	Steams fish or vegetables. (You can select the cooking time in 1 minute increments from 1 to 60 minutes.)
7	<b>Brown Rice</b>	Cooks brown rice.
8	<b>Cake</b>	Bakes Cake (according to recipe)

### Water level

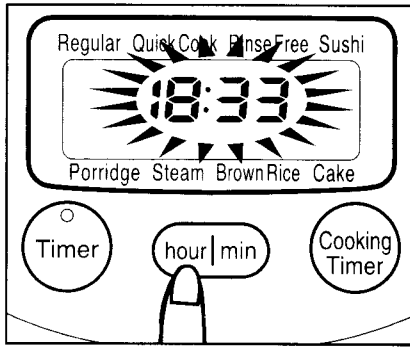
Adjust the water level depending on the menu.  
When cooking Rinse-Free or mixed rice, use the “WHITE RICE” water gauge.

### Time adjustment

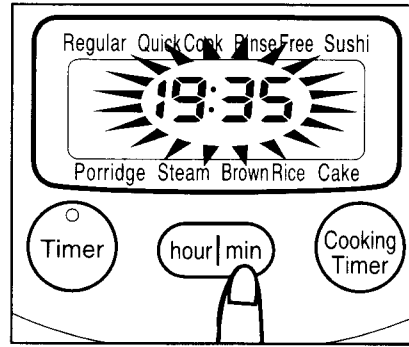
1



2



3

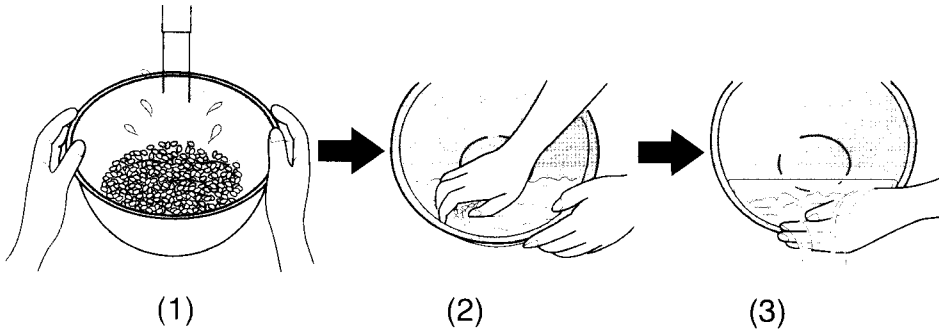


### Preparation for Cooking Rice

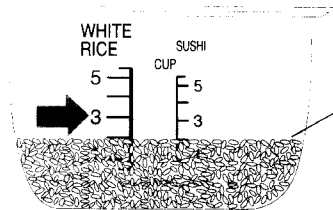
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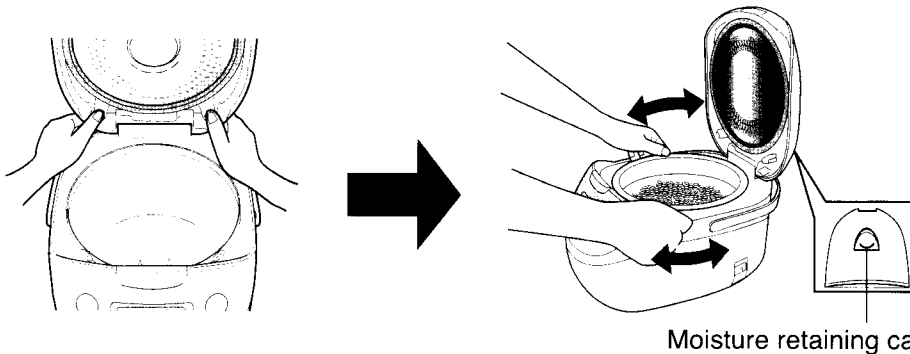
3



Flatten the surface of the rice.

(Figure:SR-NA10)

4



Moisture retaining cap



## Time Adjustment

If the clock of the rice cooker is not set correctly, the cooking will not be done at the desired time if the timer function is used.

Set the clock to the current time.

- The clock of the rice cooker works in the 24-hour system. In other words, twelve o'clock midnight is 0:00 and twelve o'clock noon is 12:00.
- Time adjustment is disabled when the unit is in the Cooking, the Keep Warm, the Clean or the Timer cooking mode.

- 1 Insert the power plug in the electrical outlet.**
- 2 Press either the [hour] button or the [min] button for one second or longer until the time indication starts flashing. Release the button when the time indication flashes.**
- 3 Adjust hours by pressing the [hour] button. Each pressing of the [hour] button advances hours one by one and holding the [hour] button down advances hours continuously. Similarly, adjust minutes by pressing the [min] button.**

The time is set when the time indication stops flashing after about five seconds.

## Preparation for Cooking Rice

The minimum and maximum amount of rice that can be cooked will vary depending on the menu chosen.

Menu	Cooking Capacity (Measuring cup)		Menu	Cooking Capacity (Measuring Cup)	
	SR-NA10 (1.0 L)	SR-NA18 (1.8 L)		SR-NA10 (1.0 L)	SR-NA18 (1.8 L)
<b>White Rice</b>	0.5 cup to 5.5 cups	1 cup to 10 cups	<b>Brown Rice</b>	1 cup to 3 cups	2 cups to 7 cups
<b>Rinse Free</b>	0.5 cup to 5.5 cups	1 cup to 10 cups	<b>Porridge</b>	0.5 cup to 0.75 cup	0.5 cup to 1.25 cups
<b>Sushi</b>	1 cup to 5.5 cups	2 cups to 10 cups			

- 1 Measure rice. (Use the measuring cup [approx. 180 ml] provided with the rice cooker.)**

Measure in level cups.

- 2 Rinse rice. (Rinse rice in a container other than the rice cooker pan)**

- (1) Rinse rice quickly in a lot of water, then quickly drain.
- ↓
- (2) Rinse rice evenly and quickly so that rice grains rub each other.
- ↓
- (3) Rinse rice with a lot of water, then drain.
- ↓
- (4) Repeat steps (2) and (3) until water runs clear.

Note: Rinse rice thoroughly. Otherwise, rice may scorch or smell like bran.

- 3 Add water.**

Put the rinsed rice into the pan and add water to the appropriate water level depending on the amount of rice and the menu chosen. (The figure shows the water level for cooking three cups of white rice.) To measure the water level correctly, place the pan on a flat surface and check the water level against the gauges at both sides of the pan.

### Rinse-Free Rice

After adding water, mix the rice lightly from the bottom.

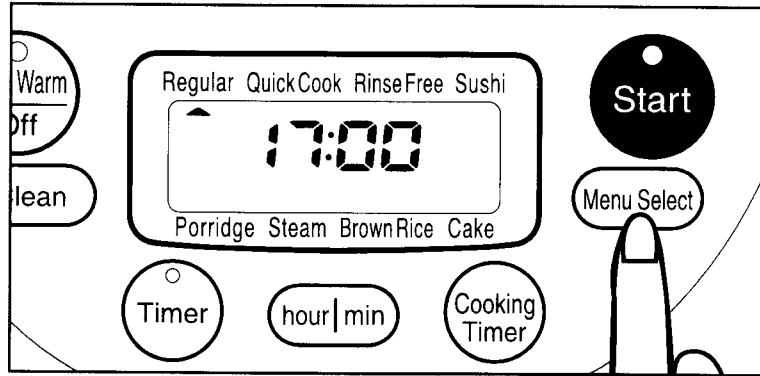
- 4 Fit the inner lid. Set the pan in the rice cooker and close the outer lid.**

- Be sure to fit the moisture retaining cap into the outer lid.
- Wipe away any water around the pan. (Otherwise, you may hear the sound of water drops bursting and/or the LCD display may temporarily get misty.)
- Remove any foreign objects from the bottom of the pan and the heating plate.
- Turn the pan 2 or 3 times in the direction of the arrow.

- 5 Insert the Power plug in the electrical outlet.**

- ☞ Refer to page 27 for How to Cook.
- ☞ Refer to page 37 for Preset Timer Cooking.

# 1



## How to Cook

- 1 Select a menu. Each press of the [Menu Select] button moves ▲ (or ▼) from one menu to another as follows.  
 “Regular”→“Quick Cook”→“Rinse Free”→  
 “Sushi”→“Porridge”→“Steam”→  
 “Brown Rice”→“Cake”→“Regular”→.....  
 (The figure shows the indication on the LCD when “Regular” menu is selected.)

- 2 Press the [Start] button.  
 The [Start] lamp lights up when cooking starts.  
 The LCD displays the approximate cooking time remaining.

Regular	Rinse Free	Sushi
50 min	52 min	45 min

The remaining time counter will appear on the LCD display when the remaining time reaches the time shown on the chart below for “Quick Cook” and “Brown Rice” menus.

Quick Cook	Brown Rice
9 min	13 min

When cooking is finished, the rice cooker beeps and automatically switches to the Keep Warm mode.

- 3 Fluff (mix) rice completely within 30 minutes after cooking is finished.

Rice is ready to be served.

Standard cooking time (Approx. in minutes)			
<b>Regular</b>	50	<b>Sushi</b>	45
<b>Quick Cook</b>	29 to 39	<b>Porridge</b>	60 to 180
<b>Rinse Free</b>	52	<b>Brown Rice</b>	120

**Caution** Do not use the keep warm function for anything other than white rice (Regular, Quick Cook), rinse-free rice or sushi rice. Press the [Keep Warm/Off] button to turn off the keep warm function.

## Comment cuire

- 1 Sélectionner un menu. Chaque pression sur la touche [Menu Select] déplace ▲ (ou ▼) d'un menu à l'autre dans l'ordre suivant.  
 “Regular”→“Quick Cook”→“Rinse Free”→  
 “Sushi”→“Porridge”→“Steam”→  
 “Brown Rice”→“Cake”→“Regular”→.....  
 (L'illustration montre l'indication affichée sur l'écran ACL lorsque le menu “Regular” est sélectionné.)

- 2 Appuyer sur la touche [Start].  
 Le témoin [Start] s'allume lorsque la cuisson commence.  
 L'écran ACL affiche la durée de cuisson approximative restante.

Regular	Rinse Free	Sushi
50 min	52 min	45 min

Le compteur de durée restante s'affiche sur l'écran ACL lorsque la durée restante atteint la durée montrée sur le graphique ci-dessous pour les menus “Quick Cook” et “Brown Rice”.

Quick Cook	Brown Rice
9 min	13 min

Lorsque la cuisson est terminée, le cuiseur de riz émet un “bip” et passe automatiquement au mode de maintien au chaud.

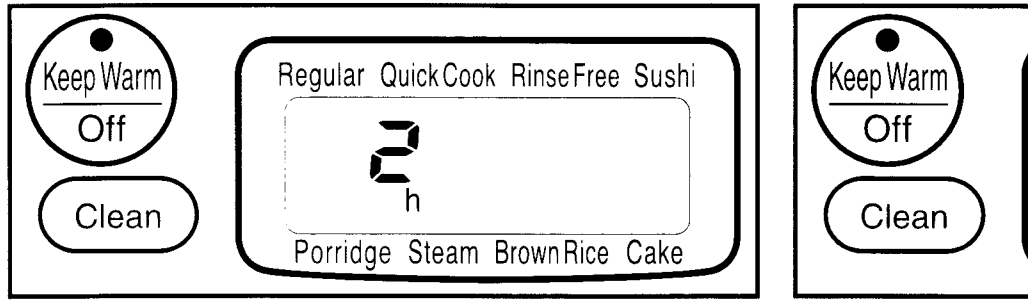
- 3 Aérer (mélanger) complètement le riz dans les 30 minutes après la fin de la cuisson.

Le riz est prêt à servir.

Durée normale de cuisson (en minutes, approximativement)			
<b>Regular</b>	50	<b>Sushi</b>	45
<b>Quick Cook</b>	29 à 39	<b>Porridge</b>	60 à 180
<b>Rinse Free</b>	52	<b>Brown Rice</b>	120

**Attention** N'utiliser la fonction de maintien au chaud que pour le riz blanc (Normal, Cuisson rapide), le riz sans rinçage ou le riz pour sushi. Appuyer sur la touche [Keep Warm/ Off] pour désactiver la fonction de maintien au chaud.

# 1



## Keeping Rice Warm

When cooking is finished, the rice cooker automatically switches to the keep warm mode.

### To turn off "Keep warm function"

Press the [Keep Warm/Off] button. The [Keep Warm/Off] lamp will turn off. Then, unplug the power cord.

### To restart "Keep warm function"

Press the [Keep Warm/Off] button. The [Keep Warm/Off] lamp will light up.

### Caution

- 1) Do not use the keep warm function for anything other than white rice (Regular, Quick Cook), rinse-free rice or sushi rice.
- 2) Do not keep rice warm more than 12 hours. May result in odour and discoloration.
- 3) Do not leave a rice scoop or other utensils in the pan. The rice may be contaminated with unwanted bacteria and odours may be caused.
- 4) Do not add cold rice to the warm rice in the pan. May result in odour.

Depending on the elapsed warming time, the unit operates as follows:

	Elapsed time in the keep warm mode	Display	Operation
<b>1</b>	Less than 24 hours	Elapsed time in the keep warm mode (hours) ("0 hour" will appear if 1 hour is not exceeded.)	Operating in the keep warm mode (The [Keep Warm/Off] lamp is lit.)
<b>2</b>	24 to 96 hours	Current time	Operating in the keep warm mode (The [Keep Warm/Off] lamp is lit.)
<b>3</b>	After 96 hours	<b>U14</b> (Error code)	The power turns off. (Press the [Keep Warm/Off] key.)

## Pour garder le riz chaud

Lorsque la cuisson est terminée, le cuiseur de riz passe automatiquement au mode de maintien au chaud.

### Pour désactiver la fonction "Maintien au chaud"

Appuyer sur la touche [Keep Warm/Off]. Le témoin [Keep Warm/Off] s'éteint. Puis débrancher le cordon d'alimentation.

### Pour activer la fonction "Maintien au chaud"

Appuyer sur la touche [Keep Warm/Off]. Le témoin [Keep Warm/Off] s'allume.

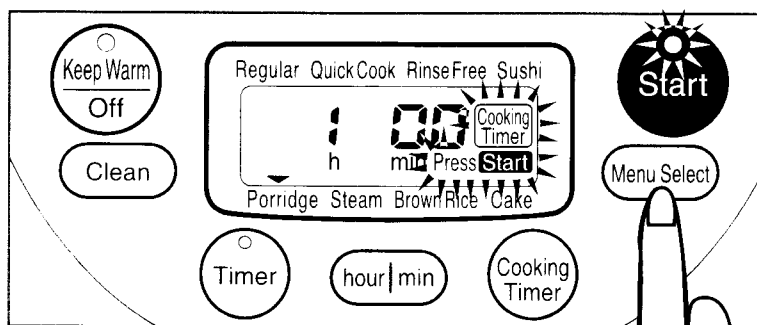
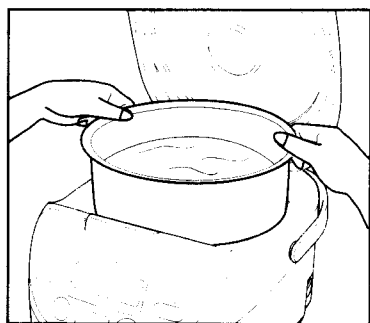
### Attention

- 1) N'utiliser la fonction de maintien au chaud que pour le riz blanc (normal, cuisson rapide), le riz sans rinçage ou le riz pour sushi.
- 2) Ne pas garder de riz au chaud au-delà de 12 heures. Cela peut donner une odeur au riz et le décolorer.
- 3) Ne pas laisser de cuillère à riz ou autre ustensile dans le panier. Le riz peut être contaminé par des bactéries indésirables et provoquer des odeurs.
- 4) Ne pas ajouter de riz froid au riz chaud du panier. Cela peut provoquer des odeurs.

En fonction de la durée de chauffage écoulée, l'appareil fonctionne comme suit :

	Durée écoulée dans le mode de maintien au chaud	Affichage	Fonctionnement
<b>1</b>	Moins de 24 heures	Durée écoulée dans le mode de maintien au chaud (heures) ("0 heure" s'affiche si moins de 1 heure.)	Fonctionnement dans le mode de maintien au chaud (Le témoin [Keep Warm/Off] est allumé.)
<b>2</b>	24 à 96 heures	Heure actuelle	Fonctionnement dans le mode de maintien au chaud (Le témoin [Keep Warm/Off] est allumé.)
<b>3</b>	Après 96 heures	<b>U14</b> (Code d'erreur)	L'alimentation s'éteint. (Appuyer sur la touche [Keep Warm/Off].)

# 1



## Rice Porridge

Select **"Porridge"** menu to cook porridge. The cooking time can be set from 1 to 3 hours in 30 minute increments.

### 1 Press the [Menu Select] button to select "Porridge" menu.

"1h00min" (1 hour 0 minute) is displayed on the LCD as the cooking time for "Porridge" menu.

### 2 Press the [Cooking Timer] button to set the cooking time.

Each pressing of the [Cooking Timer] button changes the time as follows:

"1h00min" → "1h30min" → "2h00min" → ...  
"3h00min" → "1h00min"

### 3 Press the [Start] button when the desired cooking time is displayed.

The [Start] lamp lights up when the unit starts cooking porridge. After cooking starts, the cooking time remaining will appear on the LCD in 1 minute decrements. After the preset cooking time has elapsed, the unit will automatically switch to the keep warm mode.

### Caution

Do not use the keep warm function to prevent rice from becoming gluey.

→ Press the [Keep Warm/Off] button.

### <Time remaining display>

In the case of a two-hour cooking, the remaining cooking time is displayed on the LCD as follows:

"2h00min" → "1h59min" → "1h58min" → ...  
"1h00min" → "59min" → "58min" → ...  
"1min"

## Porridge de riz

Sélectionner le menu **"Porridge"** pour cuire du porridge. La durée de cuisson peut être réglée de 1 à 3 heures par incréments de 30 minute.

### 1 Appuyer sur la touche [Menu Select] pour sélectionner le menu "Porridge".

"1h00min" (1 heure 0 minute) s'affiche sur l'écran ACL pour indiquer la durée de cuisson pour le menu "Porridge".

### 2 Appuyer sur la touche [Cooking Timer] pour régler la durée de cuisson.

Chaque pression sur la touche [Cooking Timer] change la durée comme suit :

"1h00min" → "1h30min" → "2h00min" → ...  
"3h00min" → "1h00min"

### 3 Appuyer sur la touche [Start] lorsque la durée de cuisson désirée s'affiche.

Le témoin [Start] s'allume lorsque l'appareil commence la cuisson du porridge. Après le démarrage de la cuisson, la durée de cuisson restante s'affiche sur l'écran ACL en décrets de 1 minute. Lorsque la durée de cuisson pré-réglée s'est écoulée, l'appareil passe automatiquement au mode de maintien au chaud.

### Attention

Ne pas utiliser la fonction de maintien au chaud pour éviter que le riz devienne collant.

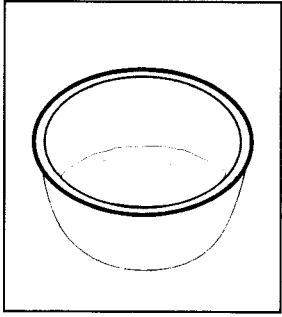
→ Appuyer sur la touche [Keep Warm/Off].

### <Affichage de la durée restante>

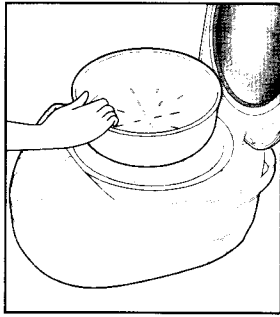
Dans le cas d'une cuisson de deux heures, la durée de cuisson restante s'affiche sur l'écran ACL comme suit:

"2h00min" → "1h59min" → "1h58min" → ...  
"1h00min" → "59min" → "58min" → ...  
"1min"

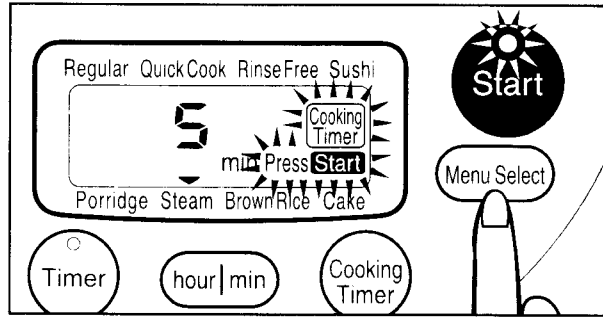
# 1



# 2



# 3



## Steaming

- 1 Add an appropriate amount of water into the pan and set the pan in the rice cooker.

Hint: Add water to the pan as shown in the table to prevent water from evaporating completely even when the longest steaming time (60 minutes) is selected.

SR-NA10	SR-NA18
About 250 ml (9 oz)	About 350 ml (13 oz)
(1.5 measuring cups of water)	(2 measuring cups of water)

- 2 Place the included steaming basket into the pan, place the ingredients into the basket and close the outer lid.

- 3 Press the [Menu Select] button to select "Steam" menu.

"5min" (5 minutes) is displayed on the LCD as the cooking time for the "Steam" menu.

- 4 Press the [Cooking timer] button to set the cooking time. You can select the cooking time from 1 to 60 minutes in 1 minute increments.

Each press of the [Cooking Timer] button changes the time as follows:

"5min" → "6min" → "7min" → ... "60min" → "1min" → "2min" → ... "5min"

- 5 Press the [Start] button when the desired cooking time is displayed.

The [Start] lamp lights up when steaming starts. The remaining cooking time is displayed on the LCD in 1 minute decrements.

When the preset cooking time elapses or when water evaporates completely, the rice cooker beeps and automatically switches to the keep warm mode.

## Cuisson à la vapeur

- 1 Ajouter une quantité d'eau appropriée dans le panier et placer le panier dans le cuiseur de riz.

Conseil : Ajouter de l'eau dans le panier comme indiqué dans le tableau pour éviter que l'eau s'évapore complètement même lorsque la durée de cuisson à la vapeur la plus longue (60 minutes) a été sélectionnée.

SR-NA10	SR-NA18
Environ 250 ml	Environ 350 ml
(1,5 verres mesureurs d'eau)	(2 verres mesureurs d'eau)

- 2 Placer le panier pour cuisson à la vapeur fourni sur le panier, placer les ingrédients dans le panier pour cuisson à la vapeur et refermer le couvercle externe.

- 3 Appuyer sur la touche [Menu Select] pour sélectionner le menu "Steam".

"5min" (5 minutes) s'affiche sur l'écran ACL comme durée de cuisson du menu "Steam".

- 4 Appuyer sur la touche [Cooking Timer] pour régler la durée de cuisson. La durée de cuisson peut être sélectionnée de 1 à 60 minutes par incréments de 1 minute.

Chaque pression sur la touche [Cooking Timer] change la durée comme suit :

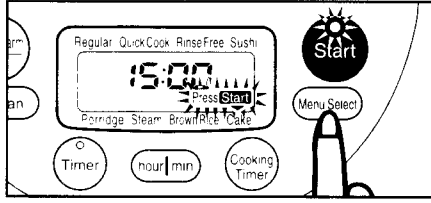
"5min" → "6min" → "7min" → ... "60min" → "1min" → "2min" → ... "5min"

- 5 Appuyer sur la touche [Start] lorsque la durée de cuisson désirée s'affiche.

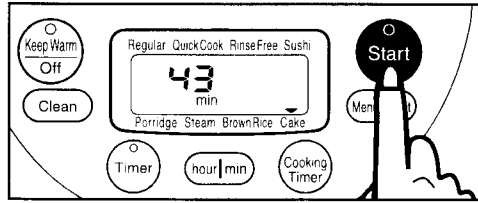
Le témoin [Start] s'allume lorsque la cuisson à la vapeur commence. La durée de cuisson restante s'affiche sur l'écran ACL par décrets de 1 minute.

Lorsque la durée de cuisson pré-réglée s'est écoulée ou lorsque l'eau s'est complètement évaporée, le cuiseur de riz émet un "bip" et passe automatiquement au mode de maintien au chaud.

# 1



# 2



## Baking a Cake

Recipe → P36

**Caution**

If the total weight of the ingredients is greater than the amount shown on the table, the cake will not be done well.

**1 Press the [Menu Select] button and select "Cake" menu.**

**2 Press the [Start] button**

- The [Start] lamp lights up when the baking starts.
- The remaining baking time will appear on the LCD in 1 minute decrements.
- When baking is finished, the rice cooker beeps and automatically switches to the keep warm mode.  
→ Press the [Keep Warm/Off] button to turn off the keep warm function.

Max Weight of Ingredients

SR-NA10	SR-NA18
550 g (1.21 lb)	700 g (1.51 lb)

The LCD displays the approx baking time
43 min

## Pour cuire un gâteau

Recette → P36

**Attention**

Si le poids total des ingrédients est supérieur à la valeur indiquée dans le tableau, le gâteau ne sera pas bien cuit.

**1 Appuyer sur la touche [Menu Select] et sélectionner le menu "Cake".**

**2 Appuyer sur la touche [Start].**

- Le témoin [Start] s'allume lorsque la cuisson du gâteau commence.
- La durée de cuisson du gâteau restante s'affiche sur l'écran ACL par décrets de 1 minute.
- Lorsque la cuisson du gâteau est terminée, le cuseur de riz emit un "bip" et passe automatiquement au mode de maintien au chaud.  
→ Appuyer sur la touche [Keep Warm/Off] pour désactiver la fonction de maintien au chaud.

Poids maximum des ingrédients

SR-NA10	SR-NA18
550 g	700 g

L'écran ACL affiche la durée de cuisson approximative
43 min

## 케이크 굽기

조리법 → 36쪽

**주의**

재료의 총 무게가 도표에 나와 있는 총량을 초과하는 경우에는 케이크가 제대로 만들어지지 않을 것이다.

**1 [Menu Select]키를 눌러 "Cake" 메뉴를 선택합니다.**

**2 [Start]키를 누릅니다.**

- [Start] 램프에 불이 켜지고, 케이크 굽기가 시작됩니다.
- 나머지 굽는 시간이 1분 단위로 LCD 계기판에 표시될 것입니다.
- 케이크 굽기가 다 완료되면 경고음이 울리고 자동으로 보온 상태로 넘어갑니다.  
→ 보온 기능을 끄려면 [Keep Warm/Off]키를 누르십시오.

재료의 최대 총량

SR-NA10	SR-NA18
550g (1.21 lb)	700g (1.51 lb)

LCD에 대략 굽기 시간이 표시됩니다.
43분

## 烘烤蛋糕

烹飪法 → 第36頁

**注意**

如果配料的總重量超過下表所示的值，就不能做好蛋糕。

**1 按[Menu Select]鍵並選擇 "Cake" 炊煮。**

**2 按[Start]鍵。**

- 當開始烘烤時，[Start]燈就點亮。
- 液晶顯示板上將以1分鐘為單位遞減顯示剩餘的烘烤時間。
- 當烘烤結束後，飯煲將發出嗶·嗶聲並自動切換到保溫狀態。  
→ 按[Keep Warm/Off]鍵以關閉保溫功能。

最大配料重量

SR-NA10	SR-NA18
550g (1.21 lb)	700g (1.51 lb)

液晶顯示板顯示大約的烘烤時間
43分鐘

## Chocolate Cake / Butter Cake

### Ingredients :

	SR-NA10	SR-NA18
Ready-made Chocolate cake mix or Butter cake mix (powder) .....	250 g (0.55 lb)	335 g (0.74 lb)
Butter .....	65 g (0.14 lb)	85 g (0.19 lb)
Water or Milk .....	100 ml	135 ml
Egg .....	1 unit	2 units

### Method :

- 1 Pour chocolate cake mix into a mixing bowl, add milk and egg(s), and mix well according to the instructions on the cake mix box.
- 2 Coat the pan with butter and pour in mixture.
- 3 Select the "Cake" menu and press the [Start] button.
- 4 A beeping sound will signal that the cake is done. (About 43 minutes).
- 5 Press the [Keep Warm/Off] button and remove the pan from the rice cooker, let it cool for about 2 minutes. Remove the cake by flipping the pan upside down. Place the cake on a tray or cooling rack and allow the cake to cool until it is ready to decorate or serve.
  - The pan will be hot, so be careful when removing it.

When baking Butter Cake, use a ready-made butter cake mix and follow the method of Chocolate Cake.

## Gâteau au chocolat / Gâteau au beurre

### Ingrédients :

	SR-NA10	SR-NA18
Mélange pour gâteau au chocolat ou mélange pour gâteau au beurre tout prêt (en poudre) ....	250 g	335 g
Beurre .....	65 g	85 g
Eau ou lait .....	100 ml	135 ml
Oeuf de poule .....	1 unité	2 unités

### Méthode :

- 1 Verser le mélange pour gâteau au chocolat tout prêt dans un bol, ajouter du lait et un (ou plusieurs) œuf(s), et bien mélanger le tout conformément aux instructions marquées sur l'emballage du mélange pour gâteau tout prêt utilisé.
- 2 Enduire le panier de beurre, puis y verser le mélange.
- 3 Sélectionner le menu "Cake", puis appuyer sur la touche [Start].
- 4 Après environ 43 minutes, un "bip" retentit pour signaler que le gâteau est cuit.
- 5 Appuyer sur la touche [Keep Warm/Off] et retirer le panier du cuiseur de riz, le laisser refroidir pendant environ 2 minutes. Retirer le gâteau en retournant le panier. Placer le gâteau sur un plateau ou sur une grille, et laisser le gâteau refroidir jusqu'à ce qu'il soit prêt à être décoré ou servi.
  - Le panier sera chaud, faites donc bien attention quand vous le retirez.

Lors de la cuisson d'un gâteau au beurre, utiliser un mélange pour gâteau au beurre tout prêt et suivre la méthode utilisée pour cuire le gâteau au chocolat.

## 초콜릿 케이크 / 버터 케이크

### 재료 :

	SR-NA10	SR-NA18
시중에서 파는 초콜릿 케이크 믹스 또는 버터 케이크 믹스(분말) .....	250 g (0.55 lb)	335 g (0.74 lb)
버터 .....	65 g (0.14 lb)	85 g (0.19 lb)
물 또는 우유 .....	100 ml	135 ml
달걀 .....	1개	2개

### 방법 :

- 1 믹싱볼에 초콜렛 케익 가루를 넣고 우유와 달걀을 넣고 케이크 혼합 박스에 표시되어 있는 지시에 따라 잘 섞는다.
- 2 팬에 버터를 두르고 준비된 재료를 붓는다.
- 3 메뉴에서 "cake"를 선택하고 [start] 버튼을 누른다.
- 4 케이크가 다 되면(대략 43분) 삐- 하는 신호가 나오게 됩니다.
- 5 버튼을 누르고 쿠커에서 팬을 제거하고 2분 정도 식힌다. 팬을 뒤집어 케익을 꺼낸다. 케이크를 쟁반이나 식힘판에 올려 놓고 케이크를 장식하거나 서빙할 준비가 될 때까지 식힌다.
  - 밥솥이 뜨거울 것이니, 밖으로 꺼낼 때에 주의하십시오.

버터 케이크를 구울 때는 시중에서 판매하는 버터 케이크 믹스를 사용해 초콜릿 케이크와 같은 방법으로 케이크를 굽습니다.

## 巧克力蛋糕 / 白脫蛋糕

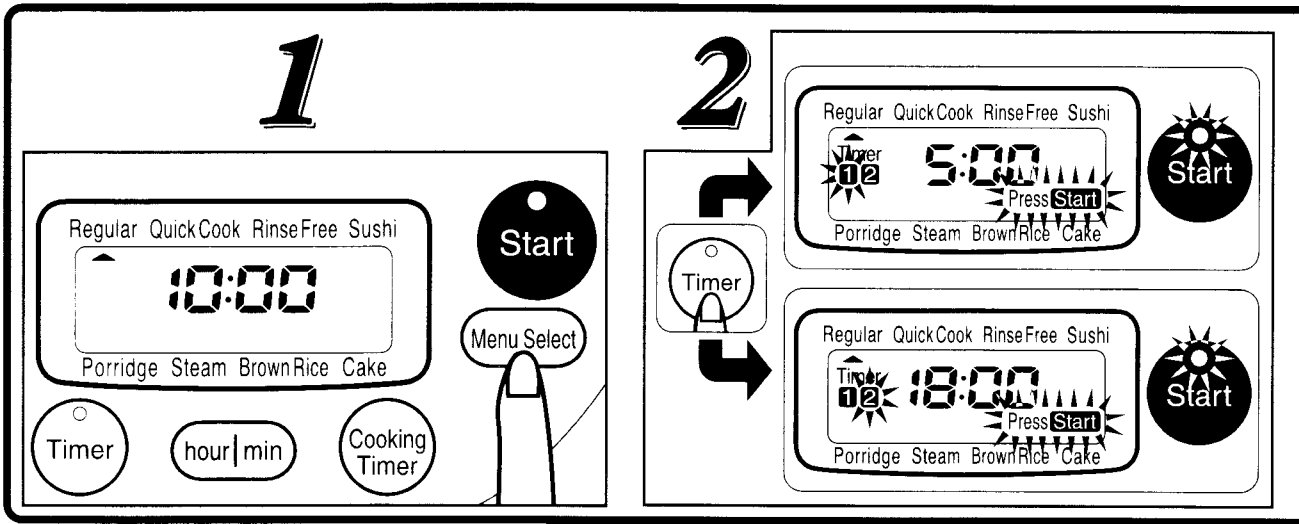
### 配料 :

	SR-NA10	SR-NA18
準備好做巧克力蛋糕的混合料或白脫蛋糕的混合料 (粉) .....	250 g (0.55 lb)	335 g (0.74 lb)
白脫 .....	65 g (0.14 lb)	85 g (0.19 lb)
水或牛奶 .....	100 ml	135 ml
雞蛋 .....	1個	2個

### 方法 :

- 1 將巧克力蛋糕混合料倒入一個用於配料的碗內並注入牛奶和雞蛋，然後按照蛋糕混合料盒上的說明，充分的攪拌均勻。
- 2 在內鍋裡塗一些白脫，然後倒入混合料。
- 3 選擇 "Cake" 炊煮並按[Start]鍵。
- 4 當發出嗶-嗶-聲時則表示蛋糕已做好 (約43分鐘)。
- 5 按[Keep Warm/Off]鍵，從電子鍋取出內鍋，讓它冷卻2分鐘左右。然後將內鍋上下顛倒以倒出蛋糕。將蛋糕放在盤子內或烤架上，讓它冷卻後再裱花或食用。
  - 內鍋溫度相當高，在取出時請予注意。

當烘烤白脫蛋糕時，使用準備好做白脫蛋糕的混合料，然後按照做巧克力蛋糕的方法進行烘烤。



## Preset Timer Cooking

Set the time you want to eat

- 1 Press the [Menu Select] button to select a desired cooking menu.
- 2 Press the [Timer] button to select Timer 1 or Timer 2. (You can preset your selection for either Timer 1 or Timer 2.) The display for the selected Timer 1 or Timer 2, and the [Start] lamp will flash.
- 3 Set the time you would like cooking to be completed by using the [hour] and the [min] buttons.
- 4 Press the [Start] button. The [Start] lamp turns off and the [Timer] lamp lights up when presetting is completed. (The presetting time appears.)

Once presetting is completed, pressing the [Timer] button allows the current time to be momentarily displayed on the LCD.

The [Timer] lamp turns off and the [Start] lamp lights up when cooking starts.

### Changing or canceling the Preset Timer Cooking

Press the [Keep Warm/OFF] button

- Caution**
- 1) The preset timer cooking function is disabled for "Quick Cook", "Steam", "Cake" and "Clean" menus. Do not use the preset timer cooking function for cooking mixed rice.
  - 2) You can set the timer up to 24 hours, but a maximum of 13 hours is recommended for the preset timer cooking function to avoid deterioration of ingredients.
  - 3) Do not set any time shorter than the minimum time required for cooking.
  - 4) When cooking "Porridge" menu, make sure to set the cooking time in advance. (See Step 1 to 2 on P31)

The cooking time is not displayed when the timer is set. The figure shown above illustrates setting Timer 2 to complete cooking white rice in Regular menu at 7:30 p.m.

## Cuisson à l'aide de la minuterie pré réglée

Régler l'heure à laquelle le gâteau doit être mangé.

- 1 Appuyer sur la touche [Menu Select] pour sélectionner le menu de cuisson désiré.
- 2 Appuyer sur la touche [Timer] pour sélectionner Timer 1 ou Timer 2. (La sélection peut être pré réglée pour la Timer 1 ou pour la Timer 2.) Le numéro de minuterie sélectionné, Timer 1 ou Timer 2, et le témoin [Start] clignoteront.
- 3 Régler l'heure à laquelle la cuisson doit s'arrêter à l'aide des touches [hour] et [min].
- 4 Appuyer sur la touche [Start]. Le témoin [Start] s'éteint et le témoin [Timer] s'allume lorsque le pré réglage est terminé. (L'heure pré réglée s'affiche.)

Lorsque le pré réglage est terminé, appuyer sur la touche [Timer] pour afficher l'heure actuelle sur l'écran ACL.

Le témoin [Timer] s'éteint et le témoin [Start] s'allume lorsque la cuisson commence.

### Pour changer ou annuler la cuisson pré réglée à l'aide de la minuterie

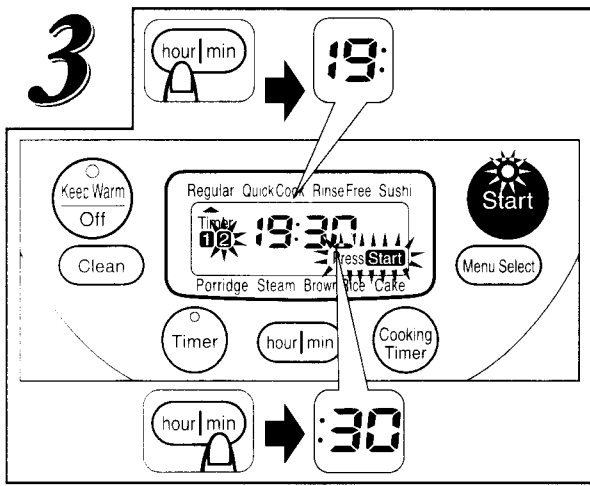
Appuyer sur la touche [Keep Warm/Off]

- Attention**
- 1) La fonction de cuisson pré réglée à l'aide de la minuterie est désactivée pour les menus "Quick Cook", "Steam", "Cake" et "Clean". Ne pas utiliser la fonction de cuisson pré réglée pour cuire du riz mélangé.
  - 2) La minuterie peut être réglée pour 24 heures maximum, mais un maximum de 13 heures est recommandé pour la fonction de cuisson pré réglée à l'aide de la minuterie afin d'éviter la détérioration des ingrédients.
  - 3) Ne pas régler de durée inférieure à la durée de cuisson minimum requise.
  - 4) Lors de la cuisson dans le menu "Porridge", veiller à régler la durée de cuisson à l'avance. (Se reporter aux étapes 1 et 2 de la page 31)

La durée de cuisson ne s'affiche pas lorsque la minuterie est réglée. L'illustration ci-dessus montre le réglage de la Timer 2 pour terminer la cuisson de riz blanc dans le menu "Regular" à 19:30.



# 3



## 예약 취사

원하는 시간에 예약 취사해서 드실 수 있습니다.

- 1 [Menu Select]키를 눌러서 원하는 취사 시간을 선택합니다.
- 2 [Timer]키를 눌러서 **1** 또는 **2**를 선택하십시오. (**1** 또는 **2**의 조건을 미리 설정해 둘 수 있습니다.)  
**1** 과 **2** 중에서 선택한 것이 표시되고, [Start] 램프가 깜빡입니다.
- 3 [hour]키와 [min]키를 사용해서 취사 완료 시간을 설정합니다.
- 4 [Start]키를 누릅니다. 예약이 완료되면 [Start] 램프에 불이 꺼지고 [Timer] 램프에 불이 들어옵니다. (예약 시간이 표시됩니다.)

예약이 완료되고 나서 [Timer]키를 누르면 LCD에 현재 시간이 표시됩니다. 취사가 시작되면 [Timer] 램프는 꺼지고 [Start] 램프가 켜집니다.

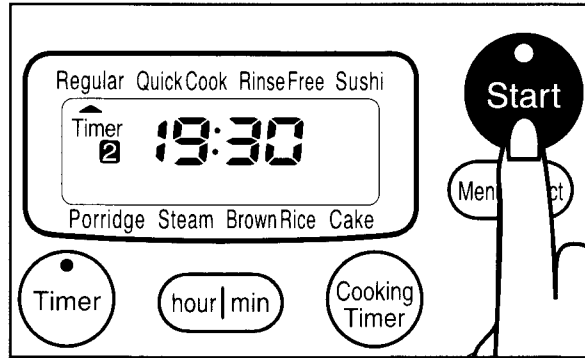
### 예약 취사를 변경하거나 취소할 수 있습니다.

[Keep Warm/OFF]키를 누르십시오.

- 주의**
- 1) “Quick Cook”, “Steam”, “Cake”, “Clean” 메뉴에서는 예약 취사 기능을 사용할 수 없습니다. 쌀과 다른 재료를 섞어서 밥을 지을 때는 예약 취사 기능을 사용하지 마십시오.
  - 2) 예약 시간은 최대 24시간까지 설정할 수 있습니다. 하지만 밤맛이 떨어지지 않도록 13시간 이내로 설정하는 것이 좋습니다.
  - 3) 취사에 필요한 최소 시간보다 짧게 설정하지 마십시오.
  - 4) “Porridge” 메뉴를 사용할 때는 취사 시간을 먼저 설정하십시오.  
(☞ 32쪽의 1단계와 2단계)

라이머가 설정되면 취사 시간이 표시되지 않습니다. 위 그림은 오후 7시 30분에 “Regular” 메뉴를 사용해서 백미로 밥을 짓도록 Timer **2** 를 설정한 상태입니다.

# 4



## 預約定時炊飯

設定您需要食用的時間

- 1 按[Menu Select]鍵來選擇所需的炊煮菜單。
- 2 按[Timer]鍵以選擇預約定時 **1** 或預約定時 **2**。(您可以對預約定時 **1** 或預約定時 **2** 分別預設您所選擇的時間。) 顯示所選擇的預約定時號碼 **1** 或 **2**，[Start]燈將閃爍。
- 3 用[hour]和 [min]鍵設定完成炊煮的時間。
- 4 按[Start]鍵。當完成預約後則[Start]燈熄滅而[Timer]燈點亮。(顯示預約時間)。

預約操作一旦完成後，如果按[Timer]鍵，液晶顯示板上就會顯示出現任的時間。當開始炊煮時，[Timer]燈就熄滅而[Start]燈點亮。

### 預約定時炊煮的變更或取消

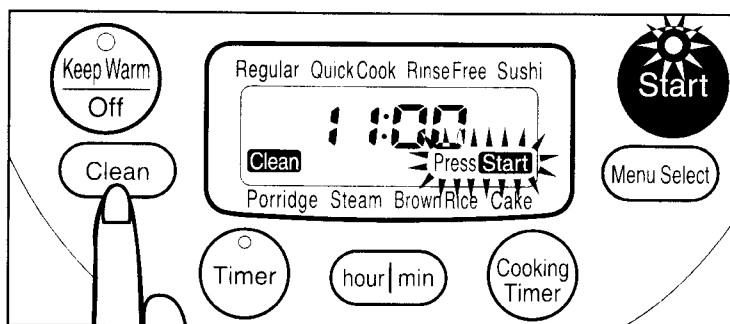
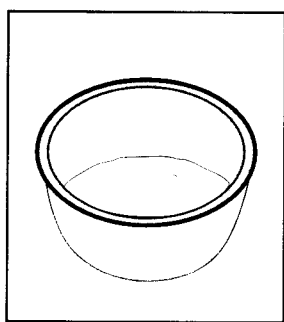
按[Keep Warm/OFF]鍵。

- 注意**
- 1) “Quick Cook”、“Steam”、“Cake”和 “Clean”菜單沒有預約定時功能。另外，在炊煮什錦米飯時請不要使用預約定時炊煮功能。
  - 2) 預約時間最多可以設定在24小時，但是為了防止配料變質，建議您將預約時間最多設定在13小時。
  - 3) 請不要將時間設定在比炊煮所需的時間還短。
  - 4) 當用“Porridge”炊煮時，務必先行設定炊煮時間。  
(☞ 請見第32頁上的步驟1~2)

當設定了預約定時後，將不顯示炊煮時間。上圖表示設定在預約定時 **2**，以普通炊煮在下午7:30 炊煮完成的例子。

# 1

# 2



## “Clean” function

Use if:

- Odours remain after cooking mixed rice or keeping rice warm.
- Residue on the inner lid or steam vent (located on the moisture retaining cap) is difficult to clean off.

**The cleaning time is approx. 45 minutes.**

**1 Pour water into the pan up to about the halfway point and close the lid.**

(Do not put in cleanser.)



**2 Press the [Clean] button.**

**3 Press the [Start] button.**

- The [Start] lamp lights up, when the clean function starts.
- When the “clean” function is finished, a beep signal sounds.

**4 Press the [Keep Warm/Off] button.**

(The [Keep Warm/Off] lamp turns off.)

Discard the hot water after sufficient cooling time has elapsed.

### Caution

- Some residue or odours may not be removed with the “Clean” function.
- The “Clean” function cannot be accessed immediately after cooking rice.  
→ A beep signal will sound 4 times.  
Wait for approx. 30 minutes to cool.
- Do not remove the cooking pan during operation.

## Fonction Nettoyage

Utiliser dans le cas

- où des odeurs persistent après avoir cuit du riz mélangé ou après avoir gardé du riz au chaud.
- Les résidus adhérent au couvercle interne ou à l'évent de la vapeur (situé sur le capuchon d'humidité) sont difficiles à éliminer.

**La durée du nettoyage est d'environ 45 minutes.**

**1 Verser de l'eau dans le panier jusqu'à environ la moitié et refermer le couvercle.**

(Ne pas ajouter de détergent)



**2 Appuyer sur la touche [Clean].**

**3 Appuyer sur la touche [Start].**

- Le témoin [Start] s'allume lorsque la fonction de nettoyage démarre.
- Lorsque la fonction “Nettoyage” est terminée, un “bip” se fait entendre.

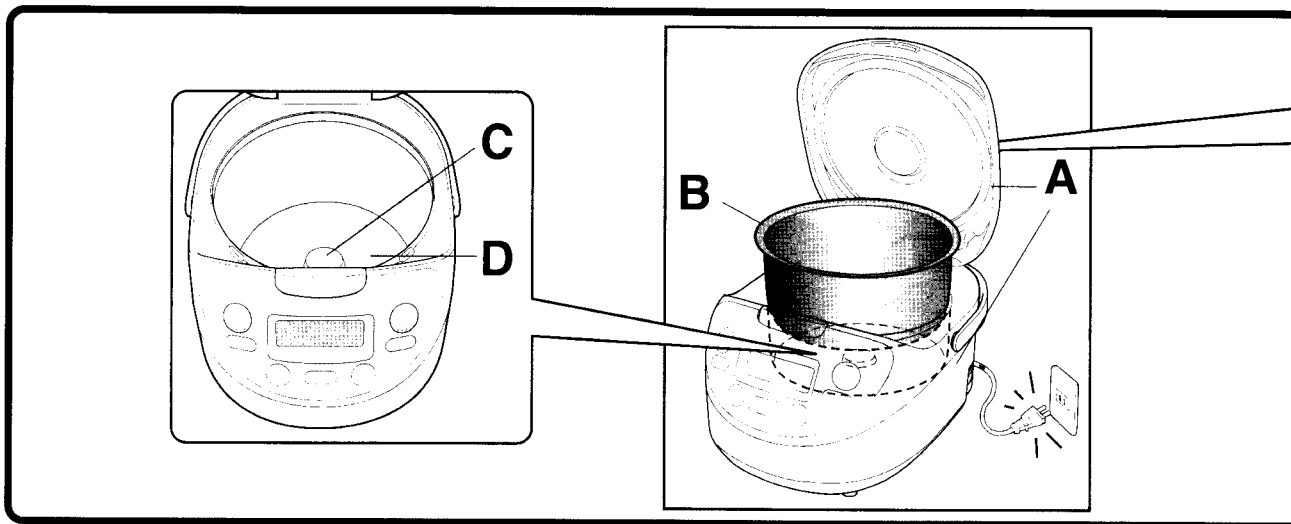
**4 Appuyer sur la touche [Keep Warm/Off].**

(Le témoin [Keep Warm/Off] s'éteint.)

Jeter l'eau chaude après l'avoir laissée suffisamment refroidir.

### Attention

- Il est possible que certains résidus ou certaines odeurs ne puissent pas être éliminés par la fonction “Clean”.
- Il est impossible d'accéder à la fonction “Nettoyage” immédiatement après avoir cuit du riz.  
→ Un “bip” se fait entendre 4 fois.  
Attendre environ 30 minutes pour laisser refroidir.
- Ne pas retirer le panier à cuisson pendant le fonctionnement.



## Cleaning and Maintenance

Follow the steps listed below when removing residue and foreign matter from the unit.

- The unit is hot immediately after use. Make sure to unplug the power cord and let sufficient cooling time elapse before cleaning the unit.
- Do not use such objects as benzene, thinner, cleansing powder, metal or nylon scrubs (except for pan sensor and heating plate).

### A Main unit and outer lid

Wipe with a firmly wrung wet cloth.

#### Caution

- Do not use kitchen detergent.
- Do not pour in water to wash.

### B Pan

Clean the pan with weak solution of a neutral kitchen detergent and a sponge. Then wipe with a cloth.

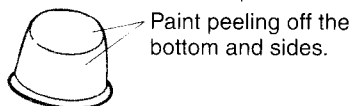
**Note** (→Refer to Page 4)

#### Nonstick coating on the pan (interior)

- Consult your dealer in case of peeling of the nonstick coating on the pan (not harmful to the body) or in case of warping.
- If peeling has occurred, discontinue use and replace pan.

#### Paint coating on the pan (exterior)

- Paint coating will wear off with use.
- This will not affect the unit's operation.



### C, D Pan sensor and heating plate

If foreign substances (e.g. grains of rice) get stuck onto the surface, lightly polish it off using nylon scrubs soaked in neutral kitchen detergent. Then wipe with a firmly wrung cloth.

#### Note

Operating the unit with foreign substances may cause the rice not to cook well.

## Nettoyage et entretien

Suivre les étapes indiquées ci-dessous pour éliminer les résidus et les corps étrangers de l'appareil.

- L'appareil est chaud immédiatement après son utilisation. Veiller à débrancher le cordon d'alimentation et à laisser suffisamment de temps à l'appareil pour refroidir avant de le nettoyer.
- Ne pas utiliser de produits comme du benzène, du diluant, de la poudre à récurer, d'éponges en métal ou en nylon (sauf pour le capteur du panier et la plaque chauffante).

### A Appareil principal et couvercle externe

Essuyer à l'aide d'un chiffon mouillé bien essoré.

#### Attention

- Ne pas utiliser de détergent pour cuisine.
- Ne pas verser dans l'eau pour laver.

### B Panier

Nettoyer le panier avec une faible solution de détergent pour cuisine neutre et une éponge. Puis essuyer avec un chiffon.

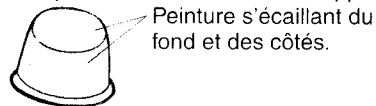
**Remarque** (→Se reporter à la page 6)

#### Revêtement antiadhésif du panier (intérieur)

- Consulter le revendeur dans le cas où le revêtement antiadhésif du panier (non toxique pour le corps) s'écaille ou dans le cas de déformations.
- Ne pas utiliser le panier et le remplacer si son revêtement antiadhésif est écaillé.

#### Couche de peinture sur le panier (extérieur)

- À la longue, la couche de peinture finit par s'user complètement.
- Cela n'affecte pas le fonctionnement de l'appareil.

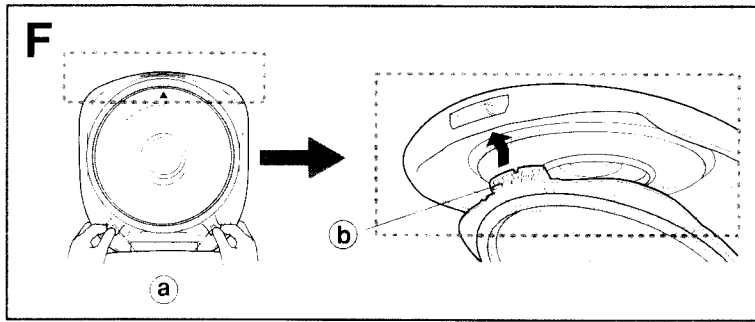


### C, D Capteur du panier et plaque chauffante

Si des substances étrangères adhèrent à la surface, les polir légèrement avec une éponge en nylon humectée dans du détergent pour cuisine neutre. Puis essuyer avec un chiffon bien essoré.

#### Remarque

Si l'appareil fonctionne alors qu'il contient des substances étrangères, le riz peut ne pas bien cuire.



## Cleaning and Maintenance

### E Moisture Retaining Cap

Clean with a weak solution of a neutral kitchen detergent and a sponge. Then wipe with a cloth.

#### ■ How to remove

- (1) Lift
- (2) Turn in the direction of the arrow and pull out towards the front.

#### ■ How to attach

- (3) Align the "▼" mark and "▲" mark positions, then turn in the direction of the arrow until you hear a snap.
- (4) Attach by pushing it into the outer lid (Make sure it is not loose or tilted).

#### Caution

- Do not clean with a dishwasher or dish dryer. Otherwise, deformation or cracks may result.
- Do not use rice cooker without moisture retaining cap in place.

### F Inner Lid

Clean with a weak solution of a neutral kitchen detergent and a sponge. Then wipe with a cloth.

#### Caution

- Do not clean with a dishwasher or dish dryer. Otherwise, deformation or cracks may result.
- To prevent odors or rust, clean immediately if spices are used.

#### How to clean the stainless steel (metal) part

In the event the stains on the stainless steel part do not come off with the normal cleaning method, use a cloth or sponge soaked in an abrasive cleanser that is safe for use with stainless steel and wipe away the stains.

#### ■ How to remove

- Hold the tabs ① (both sides) and pull towards the front.

#### ■ How to attach

- Insert the protrusion ② (on the side with a "▲" mark) into the front hole in the outer lid from inside.
- Push into the outer lid until the tabs ① (both sides) make a snapping sound.

### G Accessories

Clean with a weak solution of a neutral kitchen detergent and a sponge. Then wipe with a cloth.

## Nettoyage et entretien

### E Capuchon d'humidité

Nettoyer avec une faible solution de détergent pour cuisine neutre et une éponge. Puis essuyer avec un chiffon.

#### ■ Comment retirer

- (1) Soulever
- (2) Faire tourner dans le sens de la flèche et faire ressortir vers l'avant.

#### ■ Comment fixer

- (3) Aligner les marques "▼" sur la position "▲", puis faire tourner dans le sens de la flèche jusqu'à ce qu'un déclic retentisse.
- (4) Fixer en le repoussant à l'intérieur du couvercle externe (veiller à ce qu'il ne soit ni desserré, ni incliné).

#### Attention

- Ne pas nettoyer avec un lave-vaisselle ou sèche-vaisselle, cela peut entraîner des déformations et des fissures.
- Ne pas utiliser le cuiseur de riz sans que le capuchon d'humidité soit bien en place.

### F Couvercle interne

Nettoyer avec une faible solution de détergent pour cuisine neutre et une éponge. Puis essuyer avec un chiffon.

#### Attention

- Ne pas nettoyer avec un lave-vaisselle ou sèche-vaisselle, cela peut entraîner des déformations et des fissures.
- Pour éviter la formation d'odeurs ou de rouille, nettoyer immédiatement après avoir utilisé des épices.

#### Comment nettoyer la partie en acier inoxydable (métal)

Dans le cas où des taches sur la partie en acier inoxydable ne s'enlèvent pas après un nettoyage normal, utiliser un chiffon ou une éponge imbibée de nettoyeur abrasif pour l'utilisation sur de l'acier inoxydable et essuyer les taches.

#### ■ Comment retirer

- Tenir les onglets ① des deux côtés et tirer vers l'avant.

#### ■ Comment fixer

- Insérer la saillie ② (du côté portant la marque "▲") dans l'orifice avant du couvercle externe depuis l'intérieur.
- Enfoncer dans le couvercle extérieur jusqu'à ce que les languettes ① (des deux côtés) s'encliquètent en émettant un son.

### G Accessoires

Nettoyer avec une faible solution de détergent pour cuisine neutre et une éponge. Puis essuyer avec un chiffon.


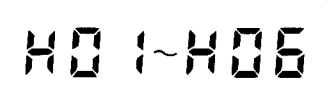
# Troubleshooting

Trouble	Possible Cause	Reference page
<b>Rice is too hard or too soft</b>	<ul style="list-style-type: none"> <li>● Measuring water on an uneven surface will cause too much or too little water to be added, resulting in rice becoming too hard or too soft.</li> <li>● The cooked rice hardness varies depending on its brand, place of origin and storage period (new or old rice).</li> <li>● Using the "Quick Cook" course may result in hard cooked rice.</li> <li>● Preset timer cooking may result in soft cooked rice. → Adjust the amount of water as desired.</li> </ul>	13 - - -
<b>Rice is burned</b> (Scorched or charred to bottom of pan.)	<ul style="list-style-type: none"> <li>● There is a foreign object adhering to the bottom of the pan or the pan sensor.</li> <li>● Mixed or rice containing rice germ was used.</li> <li>● Was white rice cooked by another menu?</li> <li>● When using Rinse-free rice, it may burn depending on the kind. → To avoid this, rinse the rice lightly before cooking.</li> </ul>	41 - - 13
<b>Rice is dry</b>	<ul style="list-style-type: none"> <li>● The rice was kept warm for 12 hours or more.</li> <li>● Was the inner lid set properly?</li> </ul>	29 13
<b>Rice is discolored, has an odour or is moist.</b>	<ul style="list-style-type: none"> <li>● You forgot to fluff the rice immediately after it was cooked. (Excessive moisture remained in the cooked rice, causing condensation and sticking.)</li> <li>● The rice was kept warm for 12 hours or more.</li> <li>● Cold rice was added into the pan and reheated with the keep warm function.</li> <li>● The rice was not rinsed sufficiently.</li> <li>● The cooked rice may be yellowish in color depending on the type of rice or the quality of the water used.</li> <li>● There may be an odour remaining after cooking mixed rice. Be sure to wash the pan carefully. → Use the "Clean" function if odours persist.</li> </ul>	27 29 - 13 - 39
<b>Rice is stuck onto the pan</b>	<ul style="list-style-type: none"> <li>● Depending on the type of rice used, the soft and sticky kinds tend to adhere to the pan.</li> <li>● A thin film is merely the starch having dissolved and dried. The rice was not rinsed sufficiently.</li> </ul>	- -
<b>Porridge is gluey</b>	<ul style="list-style-type: none"> <li>● The rice was allowed to soak in water for a long time when cooking rice with preset timer cooking function.</li> <li>● Porridge has been left in keep warm mode.</li> </ul>	- -

## Notices

- The raised sections (●, ■) on the [Start] and [Keep Warm/Off] buttons have been included to facilitate use by persons with impaired vision.
- If the rice has mistakenly been inserted directly in the main unit and not in the pan : Call your nearest authorized service center.
- Lithium battery  
When the LCD display has faded out, consult the nearest service center to have the battery replaced.

Trouble	Possible Cause	Reference page
When there is no response after pressing the buttons.	<ul style="list-style-type: none"> <li>● Is the power plug inserted in the electrical outlet?</li> <li>● Is the display showing "H01" or the like?</li> <li>● Are the lamps lit up? → Operation is impossible while the lights are lit. Press the [Keep Warm/Off] button and start over after the lights have turned off.</li> </ul>	13 46 -
The unit starts operating immediately after setting preset timer.	<ul style="list-style-type: none"> <li>● Is the clock displaying the correct time? → This clock displays in 24-hour time. Please recheck.</li> <li>● Is the preset timer set under 1 hour and 10 minutes? (Less than 3 hours for brown rice, less than cooking time for porridge) → The unit starts operating immediately after setting preset time.</li> </ul>	13 -
Rice is not cooked at the preset cooking time	<ul style="list-style-type: none"> <li>● Is the clock displaying the correct time? → This clock displays in 24-hour time. Please recheck.</li> <li>● Was the [Start] button pressed?</li> <li>● This varies depending on the menu, however, when presetting for white rice, the unit will start cooking at 60 minutes before the preset time (if preset time is less than 2 hours) and 50 minutes before (if more than 2 hours).</li> </ul>	13 37 -
Cooking time too long	<ul style="list-style-type: none"> <li>● If you cook more rice immediately after cooking rice, the cooking time will be longer (Maximum, 30-minutes), because the unit is still hot.</li> <li>● The unit may stop the cooking time remaining on display and adjust it while cooking is in progress.</li> <li>● Is there too much water?</li> </ul>	- - -
Unit makes noises while cooking or keeping warm	<ul style="list-style-type: none"> <li>● A clicking sound means the unit is adjusting its heating power.</li> <li>● A popping sound means there are water drops under the pan (exterior) that are bursting.</li> </ul>	- -

When this appears	Please check
	<ul style="list-style-type: none"> <li>● Is the keep warm time exceeding 96 hours? Press the [Keep Warm/Off] button.</li> </ul>
	<ul style="list-style-type: none"> <li>● Take the cooker to your nearest dealer or authorized service center for repairs.</li> </ul>

## Specifications

Model		SR-NA10	SR-NA18
Power Supply		120 V, 60Hz	
Power Consumption (Approx.) W	Cooking	620	825
	Keeping Warm	70 (23 <sup>*1</sup> )	85 (31 <sup>*1</sup> )
Cooking Capacity L (cups)	White Rice (Quick Cook) Rinse-Free Rice	0.09~1.0 (0.5~5.5)	0.18~1.8 (1~10)
	Sushi	0.18~1.0 (1~5.5)	0.36~1.8 (2~10)
	Brown Rice	0.18~0.54 (1~3)	0.36~1.26 (2~7)
	Porridge	0.09~0.135 (0.5~0.75)	0.09~0.225 (0.5~1.25)
Mixture Weight (Max)	Cake	550 g (1.21 lb)	700 g (1.51 lb)
Power Cord Length m		1.0	1.0
Weight (Approx.) kg		3.1 (6.8 lbs.)	4.0 (8.8 lbs.)
Dimensions cm	Width	25.1 (9.9")	27.9 (11.0")
	Depth	33.5 (13.2")	36.4 (14.3")
	Height	20.1 (40.7 <sup>*2</sup> ) (7.9" (16.0" <sup>*2</sup> ))	23.1 (46.3 <sup>*2</sup> ) (9.1" (18.2" <sup>*2</sup> ))

Power consumption is approximately 2W when the rice cooker is turned off.

\*1: Average power consumption in the keep warm mode in a stable condition (at a room temperature of 20°C or 68°F)

\*2: Height with the outer lid open

## Spécifications

Modèle		SR-NA10	SR-NA18
Alimentation		120 V, 60Hz	
Consommation (approximative) W	Cuisson	620	825
	Maintien au chaud	70 (23 <sup>*1</sup> )	85 (31 <sup>*1</sup> )
Capacité de cuisson L (verres)	Riz blanc (Cuisson rapide) Riz sans rinçage	0,09~1,0 (0,5~5,5)	0,18~1,8 (1~10)
	Sushi	0,18~1,0 (1~5,5)	0,36~1,8 (2~10)
	Riz brun	0,18~0,54 (1~3)	0,36~1,26 (2~7)
	Porridge	0,09~0,135 (0,5~0,75)	0,09~0,225 (0,5~1,25)
Poids du mélange (Maximum)	Gâteau	550 g	700 g
Longueur du cordon d'alimentation m		1,0	1,0
Poids (Approximatif) kg		3,1	4,0
Dimensions cm	Largeur	25,1 (9,9 po)	27,9 (11,0 po)
	Profondeur	33,5 (13,2 po)	36,4 (14,3 po)
	Hauteur	20,1 (40,7 <sup>*2</sup> ) (7,9 po (16,0 po <sup>*2</sup> ))	23,1 (46,3 <sup>*2</sup> ) (9,1 po (18,2 po <sup>*2</sup> ))

La consommation est d'environ 2 W lorsque le cuiseur de riz est éteint.

\*1: Consommation moyenne dans le mode de maintien au chaud dans des conditions stables (à une température ambiante de 20° C)

\*2: Hauteur avec le couvercle externe ouvert

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