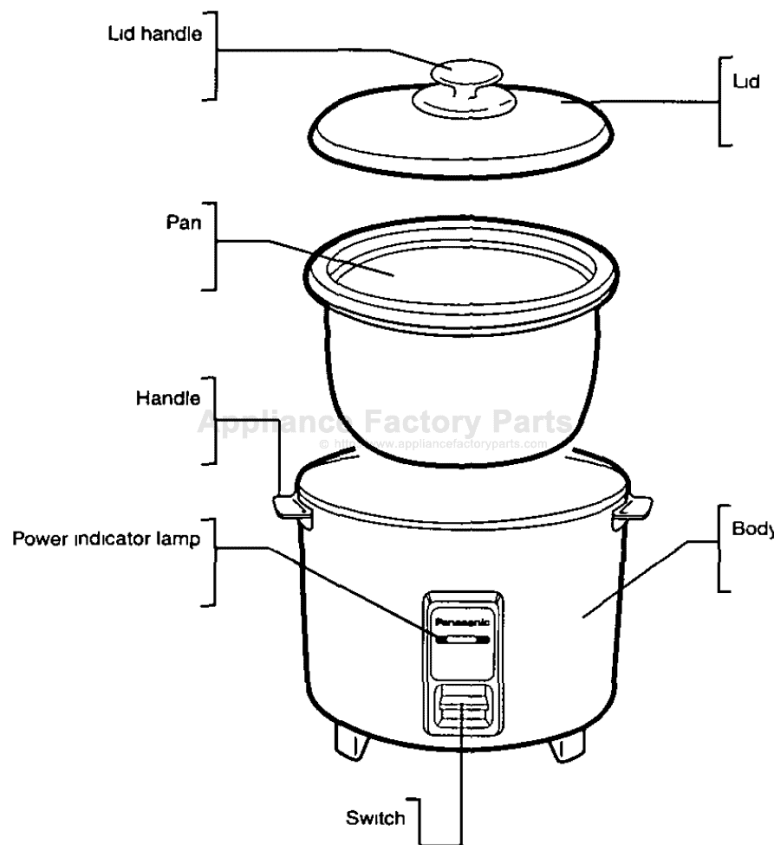


This Owner's Manual is provided and hosted by Appliance Factory Parts.



PANASONIC SR-W06PA Owner's Manual

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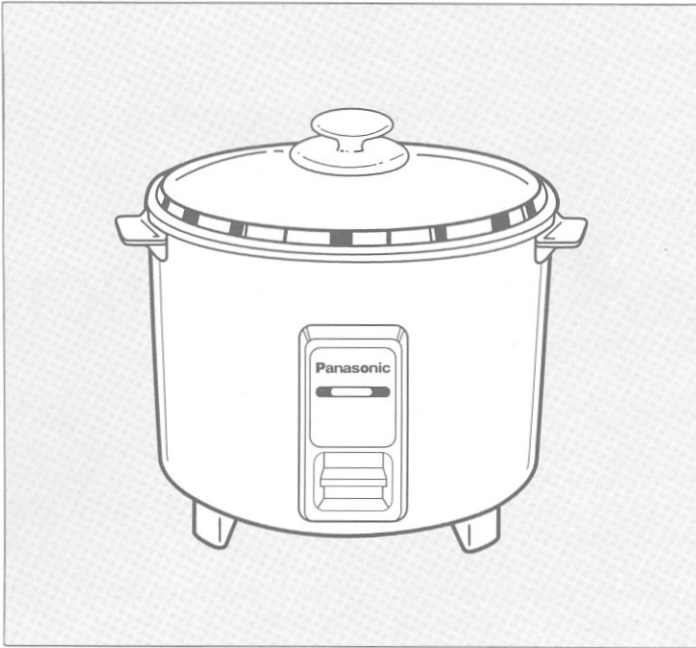
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----- Manual continues below -----

PCP

Operating Instructions

Rice Cooker/Steamer
SR-W06PA/SR-W06PC



Panasonic®

Before using this cooker, please read these instructions completely.
Antes de usar la marmita, lea estas instrucciones hasta el final.

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, and Rice Cooker/Steamer, except lid and pan, 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 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

NOTE

- A A short power supply cord set is to be provided to reduce the risk 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 a longer 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) 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 unintentionally

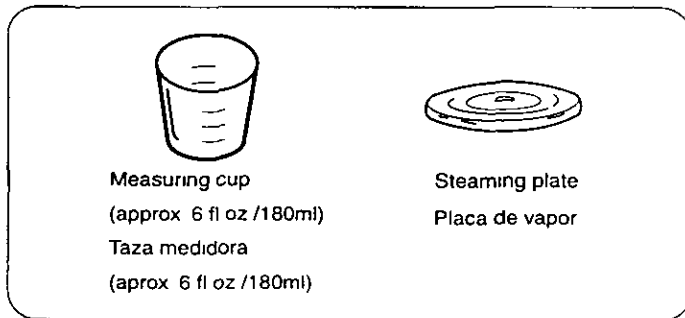
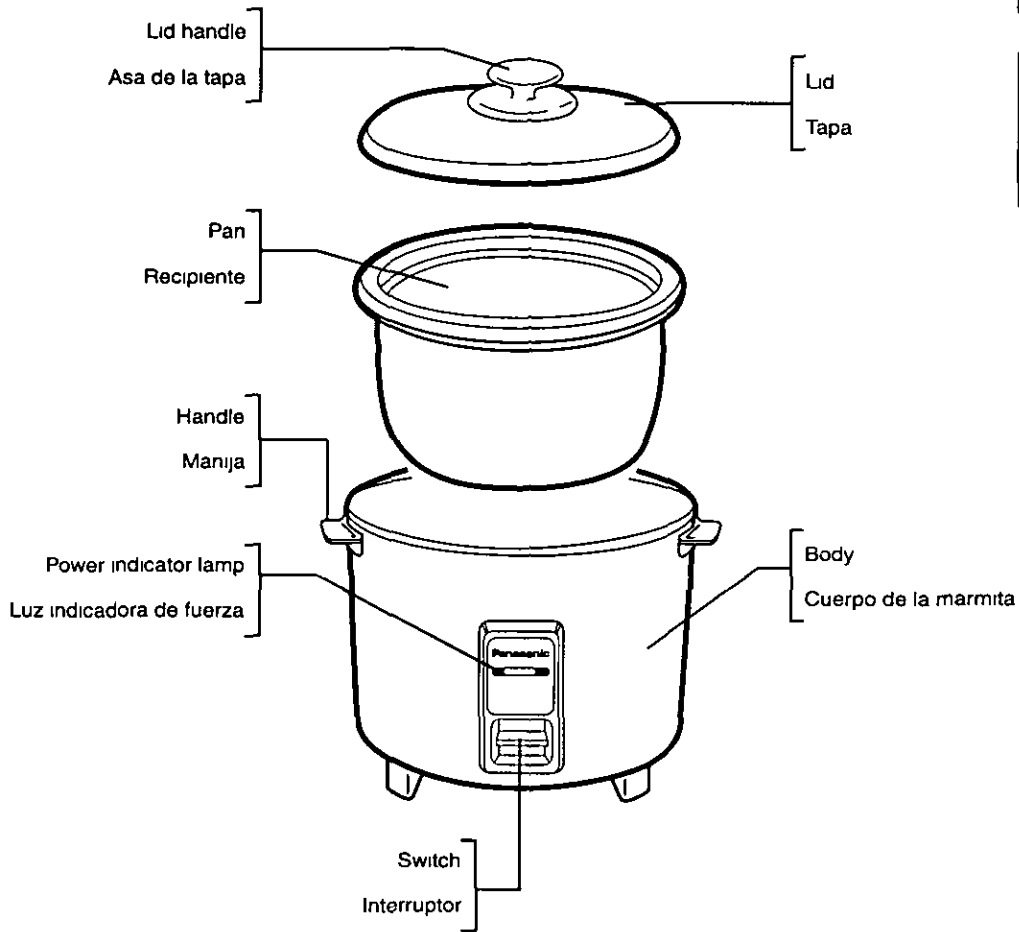
This appliance has a polarized plug (one blade is wider than the other) As a safety feature, this plug will fit in a polarized outlet only one way If the plug does not fit fully in the outlet, reverse the plug If it still does not fit, contact a qualified electrician Do not attempt to defeat this safety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

PARTS IDENTIFICATION

IDENTIFICACION DE LAS PARTES

ENGLISH

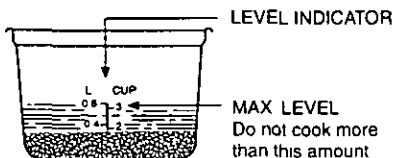
ESPAÑOL



HOW TO USE

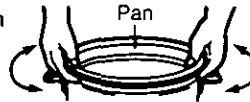
1 Measure rice with the measuring cup provided. One cup of uncooked rice makes approximately 2 cups of cooked rice. Rinse rice in a separate bowl until water becomes relatively clear.

2 Place rinsed rice in the pan. Add water according to the following standard:

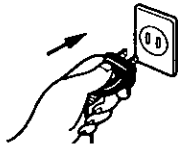
Using the markings on the pan	Using the measuring cup	
e.g. To cook 3 cups of rice, rinse the rice, put it into the pan and then add water to LEVEL INDICATOR 3	Raw rice by cup	Water to be added
 <p>LEVEL INDICATOR</p> <p>MAX LEVEL Do not cook more than this amount</p>	3 cups	3-3 1/4 cups
	2 cups	2-2 1/4 cups
	1 cup	1-1 1/4 cups

Adjust water quantity to your taste.

3 Set the pan in the cooker. To place correctly on the heater, turn the pan gently to right and left. Cover with the lid and let rice soak approximately 30 minutes.

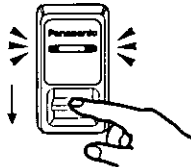


4 Plug in.



If the pan is not in the cooker, cooking will not begin.

5 Press the switch. The power indicator lamp tells you cooking has started.



6 When rice is done, the switch pops up automatically and the lamp goes out.

7 After the switch pops up, leave the lid closed for at least 15 minutes to steam rice.

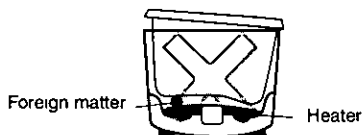
8 Unplug after use. Grasp plug, not the cord.

CAUTION

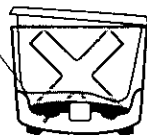
ENGLISH

- 1 • Make sure that the pan is sitting properly in the cooker
If the pan is not positioned correctly, the switch may click off too soon or the heater may be damaged

WRONG



The pan should not be caught on the ledge above the heater

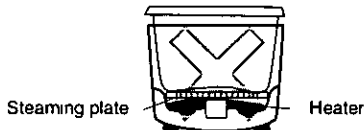


The pan should not be caught on the edge of the body

- Do not leave the steaming plate between the heater and the pan

Your rice cooker has been designed with a thermal fuse which may shut the heater off in these cases

- Be sure the switch is off before removing the pan



- 2 Replace all damaged parts immediately

- 3 Handle the glass lid carefully
If it is dropped, the glass may break or the edge may be deformed

- 4 Do not tilt the rice-cooker on its edge or place it upside down with its power supply plug connected, as this may cause damage

- 5 Non-stick coated pan may discolor with age. This is normal. Do not use metal utensils with Non-stick coated pan

HOW TO USE STEAMING PLATE

- Pour water into the pan and set the steaming plate and food
Cover with the lid and switch on to start steaming
- To reheat cold rice, use this steaming function only

Note The charts of P7-9 provide a general guide to quantity and cooking time
Cooking time may be varied according to personal preference
Less water means the unit will switch off sooner. To lengthen cooking time, add 1 tbsp (15 ml) more water

HOW TO CLEAN

- 1 Unplug before cleaning
- 2 Soak the pan and the steaming plate in hot water to loosen cooked-on rice
- 3 Do not immerse the body in water or any other liquid. Wipe with a damp cloth
- 4 Do not use abrasive cleaners or steel wool. Clean with non-metal brush or sponge

STEAMING VEGETABLES

Cooking vegetables with steam retains more nutrients than boiling or baking, while preserving the bright, attractive color

Prepare vegetables by washing, peeling, and then cutting them into similar-sized pieces. Place them directly on the steaming plate, in a bamboo steaming tray, in a shallow metal, glass, or ceramic dish, or in foil. Then place 1 cup (180 ml) of hot tap water in the rice cooker pan. Insert the steaming plate or bowl with vegetables and cover. Press the switch and time according to the chart. These times are approximate. Keep track of times for items frequently steamed for future reference.

STEAMING FRESH VEGETABLES

Vegetable	Quantity	Water	Time
Artichokes Globe whole Jerusalem peeled, whole	1-2 1-2	½ Cup (90ml) ½ Cup (90 ml)	30 - 45 minutes 15 - 20 minutes
Asparagus	4 oz (100 g)	½ Cup (50 ml)	5 - 10 minutes
Beans Green, Waxed whole cut-up	7 oz (200 g) 7 oz (200 g)	½ Cup (90 ml) ½ Cup (90 ml)	12 - 13 minutes 9 - 11 minutes
Broccoli spears	7 oz (200 g)	½ Cup (90 ml)	5 - 10 minutes
Beets whole quartered	7 oz (200 g) 7 oz (200 g)	½ Cup (90 ml) ½ Cup (90 ml)	30 - 35 minutes 26 - 30 minutes
Brussels Sprouts	4 oz (100 g)	½ Cup (90 ml)	6 - 10 minutes
Cabbage wedges	13 oz (360 g)	½ Cup (50 ml)	12 - 15 minutes
Carrots small, whole thick slices	7 oz (200 g) 7 oz (200 g)	½ Cup (50 ml) ½ Cup (50 ml)	10 - 12 minutes 12 - 15 minutes
Cauliflower flowerettes	7 oz (200 g)	½ Cup (50 ml)	12 - 14 minutes
Corn on the Cob	1-2 ears	½ Cup (90 ml)	10 - 15 minutes
Peas shelled	4 oz (100 g)	½ Cup (50 ml)	5 - 7 minutes
Potatoes, Sweet Potatoes, Yams quartered	Medium (140 g) Large (180 g)	½ Cup (90 ml) ½ Cup (90ml)	18 - 20 minutes 20 - 22 minutes
Rutabagas, Turnips diced	13 oz (360 g)	½ Cup (90 ml)	20 - 30 minutes
Summer Squash, Zucchini cut-up	7 oz (200 g)	½ Cup (60 ml)	5 - 10 minutes
Winter Squash pieces	7 oz (200 g)	½ Cup (90 ml)	20 - 30 minutes
Spaghetti Squash half	9 oz (250 g)	½ Cup (90 ml)	20 - 25 minutes
Spinach	2 oz (50 g)	½ Cup (50 ml)	5 - 8 minutes

STEAMING FROZEN VEGETABLES

- 1 Add water to pan
- 2 Place steaming plate inside the pan
- 3 Break up vegetables if necessary
- 4 Add vegetables (place in dish if required)
- 5 Cover unit, plug in cord, and press the switch
- 6 Time the cooking manually
- 7 Stir vegetables occasionally
- 8 Remove vegetables, then the steaming plate, and finally pour off the water

Vegetable	Quantity	Water	Time
Asparagus	5 oz (150 g)	½ Cup (50 ml)	7 - 10 minutes
Beans Green, Waxed	5 oz (150 g)	½ Cup (50 ml)	10 - 12 minutes
Broccoli	5 oz (150 g)	½ Cup (50 ml)	11 - 13 minutes
Carrots sliced	4 oz (100 g)	½ Cup (50 ml)	12 - 15 minutes
Cauliflower	4 oz (100 g)	½ Cup (50 ml)	5 - 7 minutes
Corn kernel	5 oz (150 g)	½ Cup (50 ml)	5 - 7 minutes
Peas	5 oz (150 g)	½ Cup (50 ml)	9 - 11 minutes
Spinach	2 oz (50 g)	½ Cup (50 ml)	5 - 7 minutes
Mixed Vegetables	5 oz (150 g)	½ Cup (50 ml)	7 - 10 minutes

MEXICAN HALIBUT

Use any firm fleshed fish for this simple preparation
On a shallow dish to fit on steaming plate,
place

- 7oz(200 g) halibut pieces**
- juice of one lime or 1/3 lemon**
- 2 cloves garlic, minced**
- 2 tbsp (25 ml) parsley, minced**

Put steaming plate in rice cooker pan with
1 cup (180 ml) water

Place dish on steaming plate press the switch and steam
5 - 7 minutes or until fish flakes when
separated with a fork. Serve immediately with
2 tbsp (25 ml) salsa on each serving

Serves 2

MONK FISH IN PARCHMENT

This steaming method may be used for any type of fish. Firmer fish handles better, whether cut in pieces or steaks.

Slice a lemon through the center and cut off four thin slices. Use the remainder for juice.

Combine in a cup

- 2 tbsp (25 ml) lemon juice
- 1 tbsp (15 ml) olive oil
- 1/4 tsp (1 ml) salt
- 1/4 tsp (1 ml) basil
- 1/4 tsp (1 ml) oregano
- 1/4 tsp (1 ml) black pepper

Cut 2 pieces of parchment or cooking paper about 10" x 12" (25 x 30 cm). Place 1 piece of fish on each piece of paper. Pour on sauce and top with 2 slices of lemon. Fold paper over fish to seal. Tie with a string, if not secure. Place packets on steaming plate in rice cooker pan.

Add 1 cup (180 ml) water to pan.

Cover and press the switch.

Allow to steam 15 - 20 minutes.

Serves 2

SALMON TENDERED IN LETTUCE

Place a flat steaming plate in the rice cooker, pan and add

- 1/2 cup (90 ml) water

Wash and spread out

- 2 lettuce leaves

Top each with

- 1 salmon steak
- a few drops of Japanese soya sauce
- a sprinkle of black pepper
- sprigs of fresh parsley or savory

Fold lettuce over salmon to form a packet.

Place packets on steaming plate. Cover cooker and press the switch. Allow salmon to steam 10 - 12 minutes. To serve, cut through lettuce to reveal salmon.

Serves 2

STEAMED MUSSELS IN WINE

Introduce a Greek flavor. As a starter or for lunch, be sure to serve with chunks of bread for sopping the juices.

In rice cooker pan place

- 11 oz (600 g) mussels, scrubbed
- 1 onion, minced
- 1 stalk celery, minced
- 4 peppercorns
- 1 cup (190 ml) dry white wine

Cover and press the switch. Cook until all mussels open (discard any mussels that do not open). Put mussels into hot serving dish(es).

Add 1 tbsp (15 ml) chopped parsley

- 1 clove garlic

Continue to cook 3 - 5 minutes to develop the flavors. Pour over the mussels and serve.

Serves 2-3

STEAMED BROWN BREAD

Traditionally served with baked beans for Saturday night's supper in Canada's Maritimes. This bread can form an important part of a vegetarian menu. Sometimes called Indian bread.

In medium bowl combine

- 1/2 cup (90 ml) graham or whole wheat flour
- 2/3 cup (125 ml) cornmeal
- 1 tbsp (15 ml) brown sugar
- 1 tsp (5 ml) baking soda
- 2/3 cup (125 ml) molasses
- 1 cup (175 ml) buttermilk or sour milk

Pour into greased 5-1/2 cup (1L) pudding mold or bowl. Cover dish with aluminum foil or cooking paper (softened by running under hot tap water). Secure with string or elastic. Pour 2-1/2 cups (500 ml) water in rice cooker pan. Insert steaming plate and place pudding mold or bowl on the tray. Cover and press the switch. Steam for 2 hours. After one hour add 1 cup (180 ml) more water. Invert onto a board or serving plate. Slice and serve warm with butter.

Serves 2

SPECIFICATIONS

ENGLISH

Model No	Power supply	Power consumed	Capacity	Dimensions (HxWxD)	Weight	Accessories
SR-W06PA SR-W06PC	120V AC	310W	0.19 - 0.6qts (0.18 - 0.6L)	7 1/8 x 9 1/2 x 7 1/8 (20 x 24 x 20 cm)	2.6 lbs (1.2 kg)	Measuring cup (approx 6 fl oz / 180 ml) Steaming plate

ESPECIFICACIONES

ESPAÑOL

N° de modelo	Alimentación	Consumo	Capacidad	Dimensiones (Al x An x Prf)	Peso	Accesorios
SR-W06PA SR-W06PC	120V CA	310W	0.19 - 0.6qts (0.18 - 0.6L)	7 1/8 x 9 1/2 x 7 1/8 (20 x 24 x 20 cm)	2.6 lbs (1.2 kg)	Taza medidora (approx 6 fl oz / 180ml) Placa de vapor

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QY00A22B
AP0012-0 Printed in Thailand