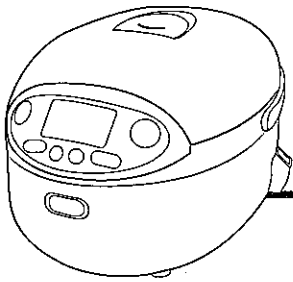


Panasonic®

Electronic Rice Cooker/Warmer

Operating Instructions



SR-MM10NS

- Thank you very much for purchasing **Panasonic** Electronic Rice Cooker/Warmer. Please read carefully the Operating Instructions before use. Keep the Operating Instructions for future reference.

Contents

| | |
|------------------------------------|----|
| Specifications | 2 |
| Important Safeguards | 3 |
| Precautions | 4 |
| Description of Each Part | 6 |
| Time Adjustment | 8 |
| Preparation for Cooking Rice | 8 |
| How to Cook | 10 |
| Keeping Rice Warm | 11 |
| Reheating | 12 |
| Timer Cooking | 13 |
| Stewing | 14 |
| Steaming | 15 |
| Cleaning and Maintenance | 16 |
| Recipes | 17 |
| When rice is not cooked well | 20 |
| Troubleshooting | 22 |

Specifications

| | | | |
|-----------------------------------|------------|---------------------------------|--------------------------|
| Model | | SR-MM10NS | |
| Power Supply | | 120 V AC, 50~60 Hz | |
| Power Consumption* (Approx.) W | Cooking | 620 | |
| | Keep Warm | 65 (26*1) | |
| Cooking Capacity L | White Rice | 0.09~1.0 (0.5~5.5 cups) | |
| | Sushi | 0.18~1.0 (1~5.5 cups) | |
| | Brown Rice | 0.18~0.54 (1~3 cups) | |
| | Soup | Thick | 0.09~0.27 (0.5~1.5 cups) |
| | | Thin | 0.09~0.18 (0.5~1 cups) |
| Power Cord Length m | | 0.9 | |
| Weight (Approx.) kg | | 3.1 kg (6.8 lbs.) | |
| Dimensions (Approx.) cm | Width | 25.1 (9.9") | |
| | Depth | 32.4 (12.8") | |
| | Height | 20.3 (396*2) (8.0" (15.6*2)) | |

*1: Average power consumption when keep warm is stabilized (at room temp. 20 °C)

*2: Height with outer lid opened.

- Power consumption when power is "Off" is approx. 2W.

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, plug or Rice Cooker, 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 cooling 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 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. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

14. This product is intended for household use.

NOTE

- A. A short power-supply cord (or cord set) is 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 a 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 does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Precautions

Warning

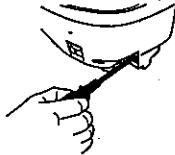
This symbol indicates information that, if not heeded, could possibly result in loss of life or serious injury.

Caution

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

Warning

- Pull the power plug as shown.



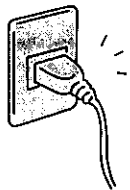
- Do not plug or unplug the rice cooker with wet hands.

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.

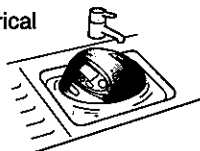
Children may receive burns or be injured.



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

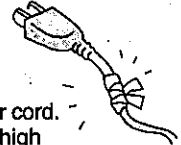
May result in shorting or electrical shock.

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



- Do not 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.)



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.

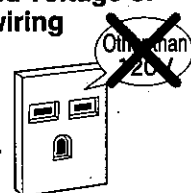
May result in fire, electrical shock, or injury.

- 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

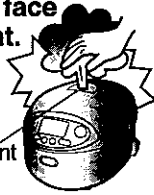
Caution

- Do not place your hand or face over or near the steam vent.

May result in burns.

- Keep children away.

Steam vent



- 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.

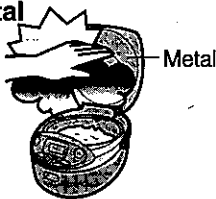
May cause electrical shock, shorting, or fire.

- Unplug the rice cooker from the electrical outlet when not in use.

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

- Do not touch the metal part on the inside of the lid during or just after use.

May receive burns.



- Do not place things near the steam vent.

The part exposed to steam may become deformed.

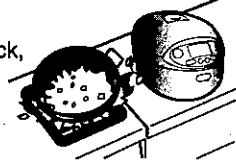
- When using the rice cooker in a cabinet, etc., leave enough to permit steam to escape.

- Do not cover the lid with a cloth.

The lid may become deformed, cracked, or discolored.

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

May cause electrical shock, electrical leaks, or fire.

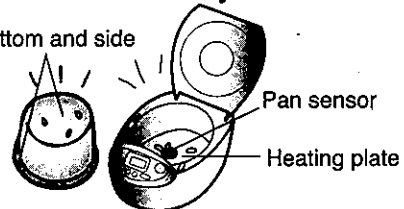


- Use only the specified pan.

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

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

Bottom and side



Any foreign substance may cause the rice cooker to malfunction.

- Unplug the rice cooker from the electrical outlet when the pan is removed.

- Be sure to hold onto the power plug when rewinding it to keep from being hit by the plug.

May receive injury.

- Close the lid when in use.

- Do not use the rice cooker in direct sunlight.

The rice cooker may malfunction.

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

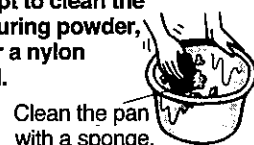
- Avoid tapping or scratching the pan.



- 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.

- Do not use vinegar.

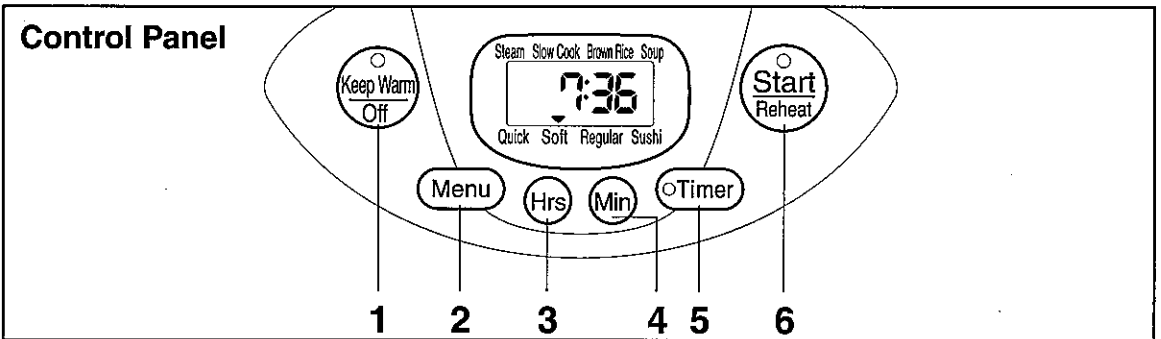
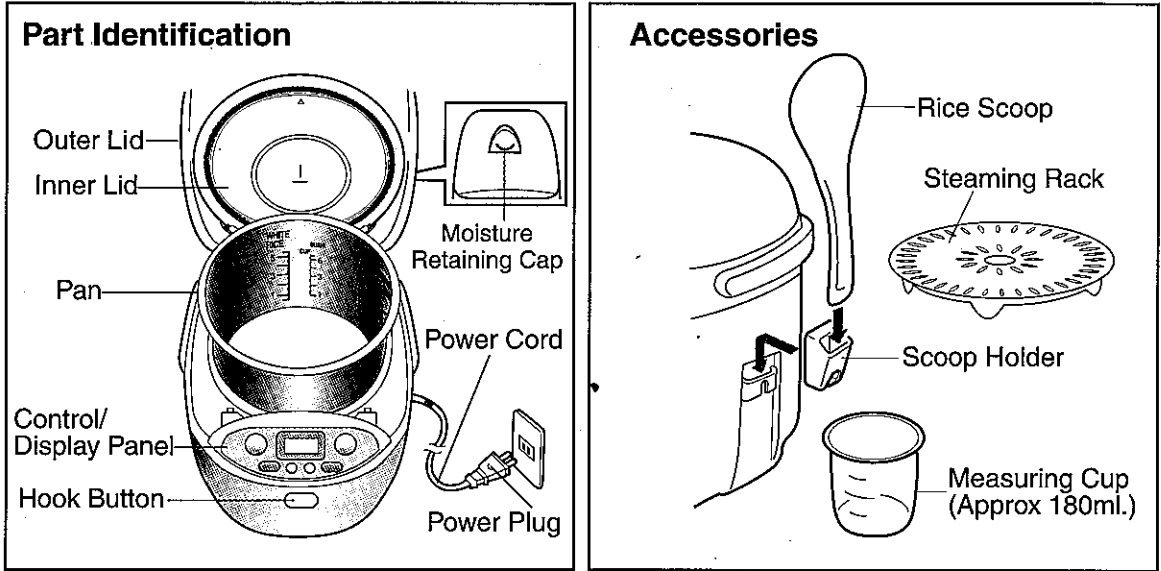
- Wash the pan immediately after cooking with any seasoning.

- Do not attempt to wash rice with a whisk.

- When using a metal tablespoon, be careful not to damage the coating.

Description of Each Part

Figure shows SR-MM10NS (1.0 type.)

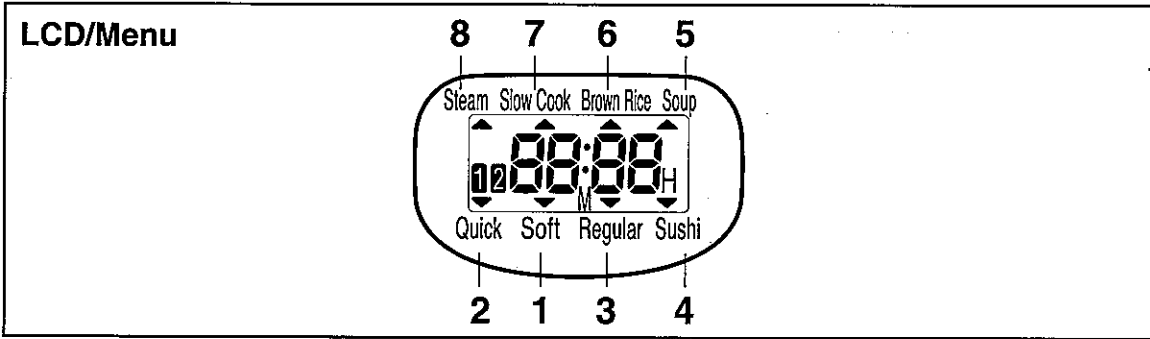


Control Panel

| | | |
|---|----------------------|--|
| 1 | Keep Warm/Off | Turns the “Keep Warm” ON/OFF, power off, cancels menu or timer settings. |
| 2 | Menu | Selects a cooking menu. |
| 3 | Hrs | Sets hours. |
| 4 | Min | Sets minutes and sets the cooking time for “Slow Cook” and “Steam”. |
| 5 | Timer | Allows the timer to be set and switches between Timer 1 and Timer 2. |
| 6 | Start/Reheat | Starts cooking, timer cooking or reheating. |

When an invalid key is pressed, four beeps will sound.

Description of Each Part



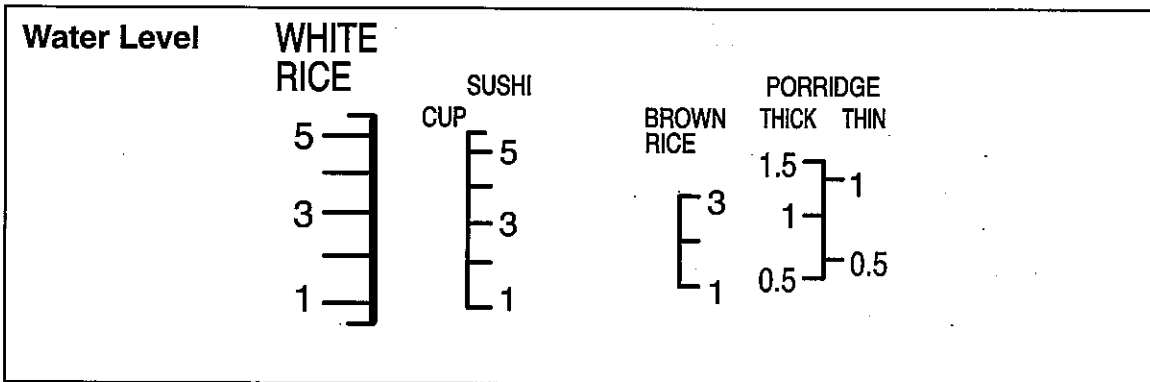
LCD

Displays the cooking menu selected and, depending on the operation status of the cooker, the current time, Timer 1 or 2, timer-set cooking finishing time, remaining cooking time when the timer is not engaged, or the time elapsed in keep warm mode.

Select a cooking menu.

Menu

| | | |
|---|-------------------|--|
| 1 | Soft | Cooks white rice softer than regular hardness. |
| 2 | Quick | Cooks white rice faster than regular cooking by 10 to 20 minutes. |
| 3 | Regular | Cooks white rice with regular hardness cooking. |
| 4 | Sushi | Cooks white rice so that it is suitable for making sushi. |
| 5 | Soup | Cooks soups. |
| 6 | Brown Rice | Cooks brown rice. |
| 7 | Slow Cook | Used for stewing. Stews meat and vegetables for one to four hours. |
| 8 | Steam | Steams fish and vegetables up to 60 minutes. |

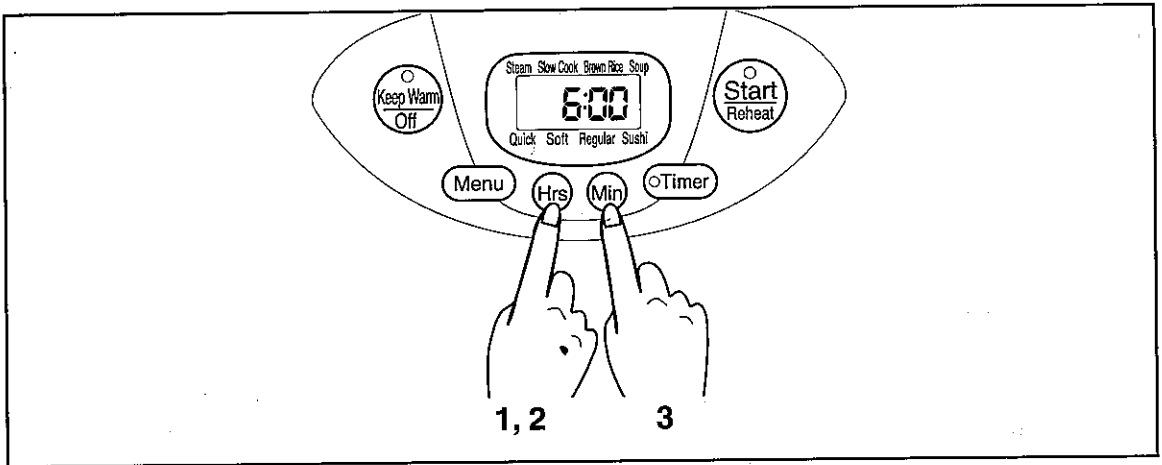


Water Level

Various water levels are provided for various menus. Use the appropriate gauge.

Time Adjustment

If the current time is not adjusted correctly, the timer cooking does not work properly. Adjust the time correctly. The clock works in 24-hour system.



1. Keep either the [Hrs] key or [Min] key pressed until the time indication starts flashing.
2. Each push of the [Hrs] key advances the time by one hour. Keep the key pressed, and the hour advances continuously.
3. Similarly, adjust the minute by pushing the [Min] key.

When the correct current time is displayed, release the key. In five seconds the current time indication stops flashing and stays lighted.

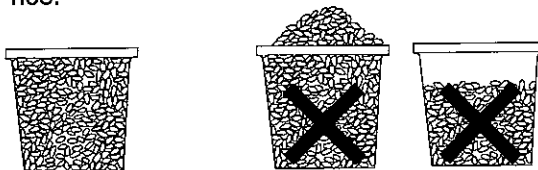
Preparation for Cooking Rice

The amount of rice that can be cooked at one time is different depending on the menu. Refer to the table below.

| Menu | Cooking Capacity |
|-----------------|------------------|
| White Rice | 0.5 to 5.5 cups |
| Sushi | 1 to 5.5 cups |
| Brown Rice | 1 to 3 cups |
| Soup (Porridge) | 0.5 to 1.5 cups |
| Slow Cook | MAX 1.7L |

1. Measure rice. (Use the measuring cup [approx. 180 ml] supplied.)

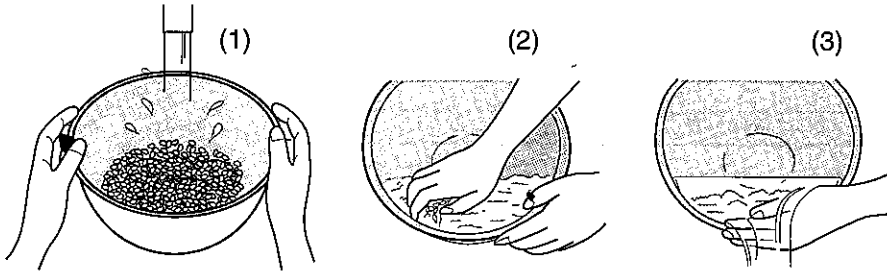
Measure a level cup of rice.



Preparation for Cooking Rice

2. Rinse rice. (Do not use the rice cooker pan. Use a separate bowl).

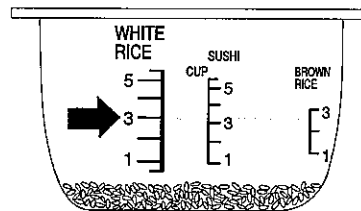
- (1) Rinse the rice quickly with a lot of water and drain the water quickly (as rice initially absorbs water easily).
- (2) Gently rub the rice grains together evenly and quickly.
- (3) Rinse the rice with a lot of water and drain the water.
- (4) Repeat steps (2) and (3) until the water becomes clear. (Approx. 3-4 times.)



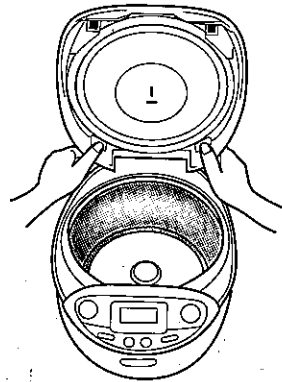
3. Adjust water.

Put the rinsed rice into the pan and add water to the appropriate level (level "1", "2", ... for one, two, ..., cups of rice, respectively). Figure 3 shows the level for cooking three cups of white rice.

To measure the water level correctly, place the pan on a flat surface or check the water level with both gauges on the pan at the same time.

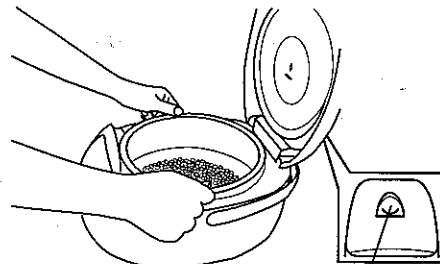


4. Insert the inner lid.



5. Set the pan in the rice cooker and close the outer lid.

Be sure to insert the moisture retaining cap.

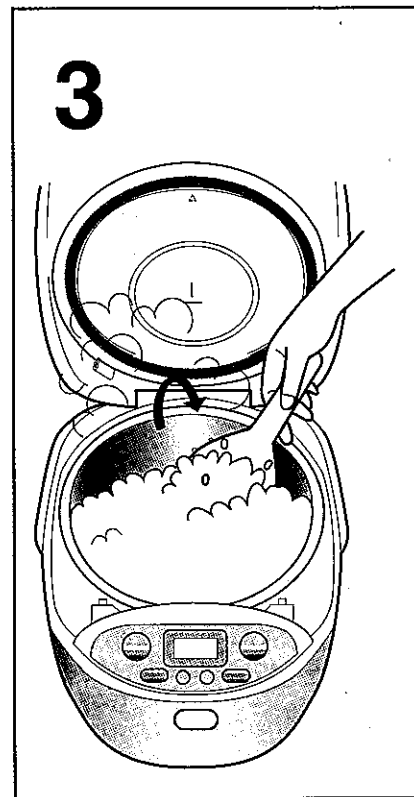
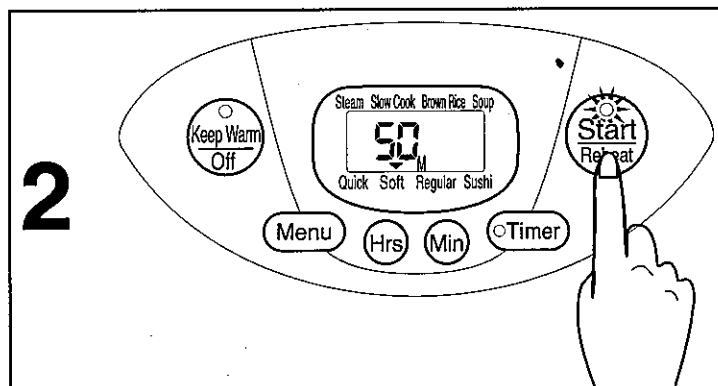
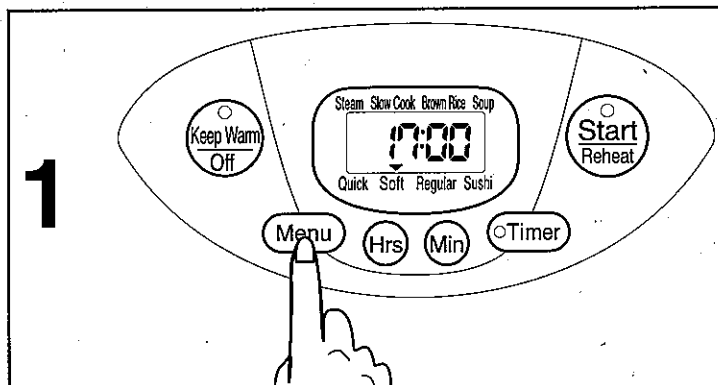


Moisture retaining cap

6. Plug in.

If you start cooking, refer to page 10.

If you use the timer, refer to page 13.



How to Cook

1. Select a menu. Each push of the [Menu] key moves ▼ (or ▲) from one menu to another as follows.

“Soft” → “Quick” → “Soft” → “Regular” → “Sushi” → “Soup” → “Brown Rice” → “Slow Cook” → “Steam” → “Quick” → “Soft” →

(Figure shows the menu of “Soft” white rice selected.)

2. Press the [Start/Reheat] key.

The [Start/Reheat] lamp lights and cooking starts. The time until cooking is finished is displayed. For “Quick”, “Brown Rice” or “Soup”, the current time is displayed until the remaining cooking time reaches the time shown on the chart to the right. At that time the display changes to show the time remaining until cooking is done.

| Quick | Brown Rice or Soup |
|-----------|--------------------|
| 9 minutes | 13 minutes |

When cooking is finished, two beep sounds are given and the cooker automatically turns to the “Keep Warm” mode.

Caution Do not keep brown rice or porridge warm as they produce odor, discoloration or become sticky. Press the [Keep Warm/Off] key to turn OFF the keep warm.

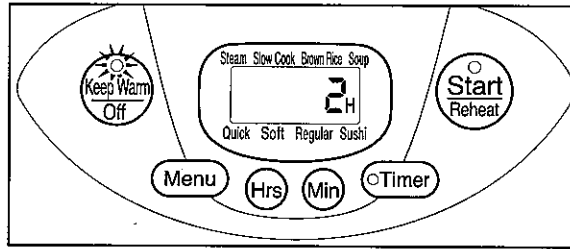
3. Fluff (mix) the rice entirely within 30 minutes after cooking is finished.

The rice is ready to be served.

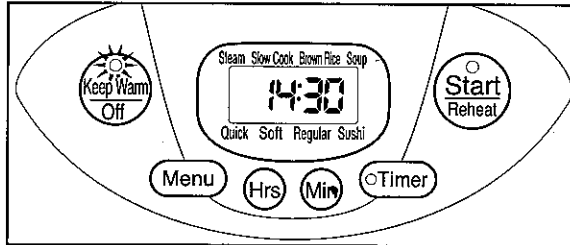
Cooking time (Approx. in minutes)

| Soft | Quick | Regular | Sushi | Soup | Brown Rice |
|------|----------|---------|-------|----------|------------|
| 50 | 29 to 39 | 43 | 45 | 62 to 78 | 120 |

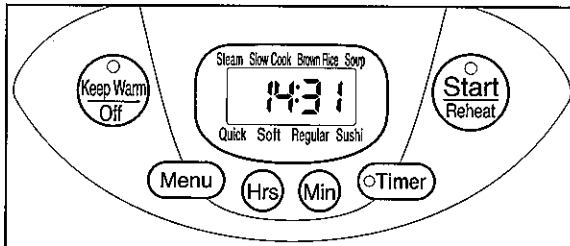
1



2



3



Keeping Rice Warm

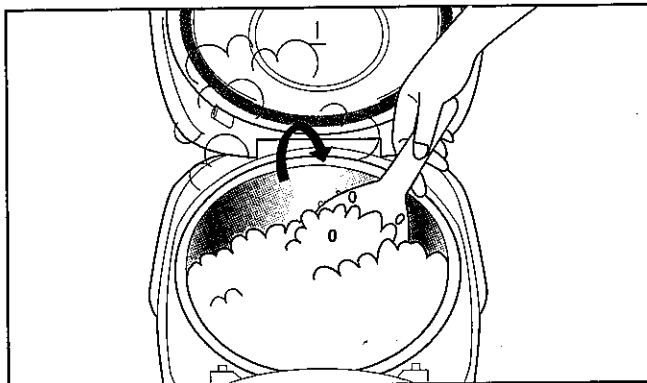
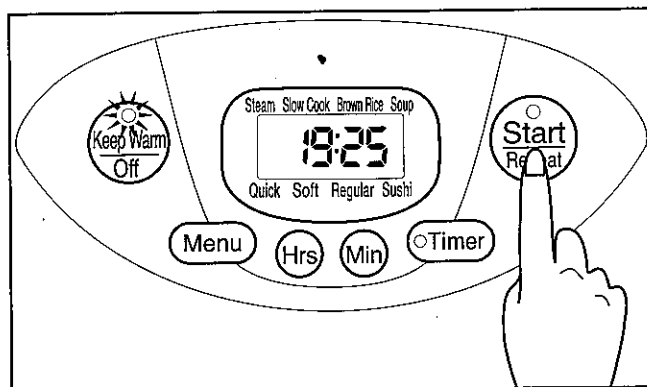
As soon as cooking is finished, the [Start/Reheat] lamp goes OFF and the [Keep Warm/Off] lamp lights to indicate that the unit is automatically switched to the “Keep Warm” mode.

Caution Notes:

- 1) Do not keep warm Brown Rice (causes odor and discoloration) or Porridge (becomes gluey).
- 2) Do not keep rice warm for 12 hours or more. Odor and discoloration may result.
- 3) Do not leave a rice scoop or other utensils in the pan. The rice may be contaminated with unwanted bacteria and odor may result.
- 4) Do not add cold rice to the warm rice in the pan. Odor may result.

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

| | Elapsed Warming Time | Display | Operation |
|---|----------------------|------------------------------|--|
| 1 | Less than 24 hours. | Warming time elapsed (hours) | Warming ([Keep Warm/Off] lamp lights.) |
| 2 | 24 to 96 hours | Current time | Warming ([Keep Warm/Off] lamp lights.) |
| 3 | After 96 hours | Current time | Power OFF |

1**2**

Reheating

While the rice is being kept warm, you can reheat the rice. If reheating is activated while the rice is not being kept warm, cooking starts. In this case, press the [Keep Warm/Off] key immediately to turn OFF the cooker.

Caution Reheating is not recommended in the following cases:

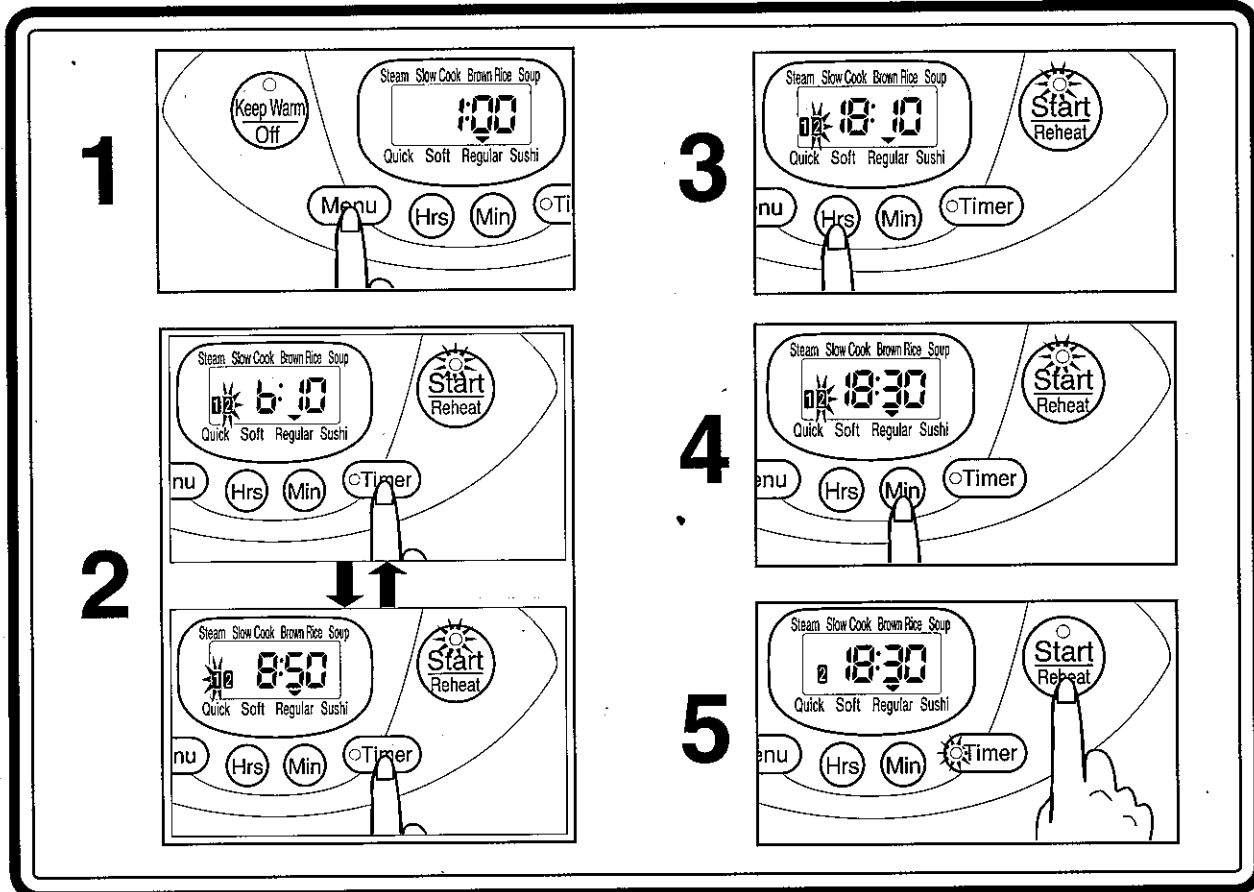
- 1) Other than white rice. Scorching and discoloration is caused.
- 2) More than half the pan capacity remains. The rice is not heated enough.
- 3) The rice was already reheated. The rice will be dried excessively.
- 4) The amount of rice is small. The rice will be dried excessively. However, if you "reheat" after evenly adding a tablespoonful of water per two rice cups of rice approx. 330g(12oz.), drying is minimized.

How to reheat

1. Fluff (mix) the rice in the pan and flatten it.
2. Press the [Start/Reheat] key.

The [Keep Warm/Off] lamp starts to flash to indicate that reheating is started. In approx. five minutes, the beeper sounds and the [Keep Warm/Off] lamp lights steadily to indicate that reheating is completed. The rice is kept warm again.

Caution Do not open the lid while reheating.



Timer Cooking

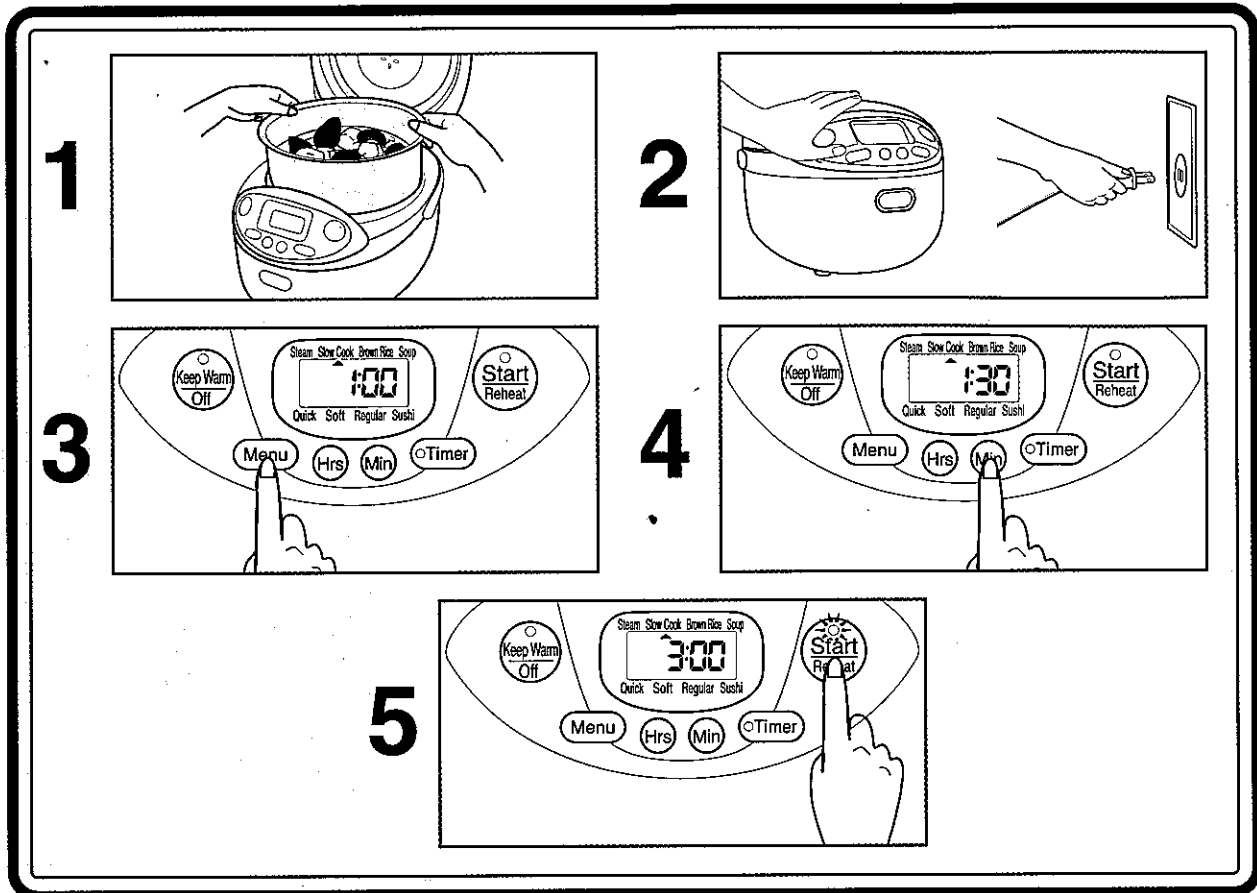
Timer-cooking, Applicable Menus and Time Setting Range

| Menu | Time Setting Range |
|----------------------|----------------------------|
| Soft, Regular, Sushi | 1 hour 10 min. to 13 hours |
| Brown Rice | 3 hours to 13 hours |

* With the timer cooking function, the cooker completes cooking at a specified time. Timer cooking is not recommended for cooking using ingredients or seasonings as they settle near the bottom of the pan and the rice cannot be cooked normally. There are two times (1 & 2) that can be preset.

Ex. To complete regular white rice at 18:30 (6:30 p.m.)

- 1. Select "Regular" with [Menu] key. (Fig 1)**
- 2. Press the [Timer] key. (Fig 2)**
 [1] and [2] (representing Timers 1 and 2, respectively) light and the one currently active ([2], here) is flashing. The [Start/Reheat] lamp also flashes. Press the [Timer] key again to switch the active Timer to [1].
- 3. Press the [Hrs] key until "18" is displayed. (Fig 3)** (A beep sound is given at each pressing. You can keep the key pressed so that the hour changes continuously.)
- 4. Similarly, press the [Min] key until "30" is displayed. (Fig 4)** The minutes change in increments of 10 minutes.
- 5. Press the [Start/Reheat] key. (Fig 5)**
 The [Start/Reheat] lamp goes OFF and the [Timer] lamp lights. Timer cooking is set.
 * After timer cooking is set, the current time is displayed while the [Timer] function is active. As soon as cooking starts, the [Timer] lamp goes OFF and the [Start/Reheat] lamp lights.



Stewing

To stew, select the **“Slow Cook”** function. You can set the cooking time from one to four hours in increments of 30 minutes. Timer cooking cannot be used.

1. **Put the ingredients and seasonings into the pan and insert the pan into the cooker.**
2. **Close the lid and plug in the cooker.**
3. **Press the [Menu] key to select “Slow Cook”.**

“1:00” (1 hour 0 minutes) is displayed in the LCD as the initial cooking time.

4. **Press the [Min] key to set the cooking time.**

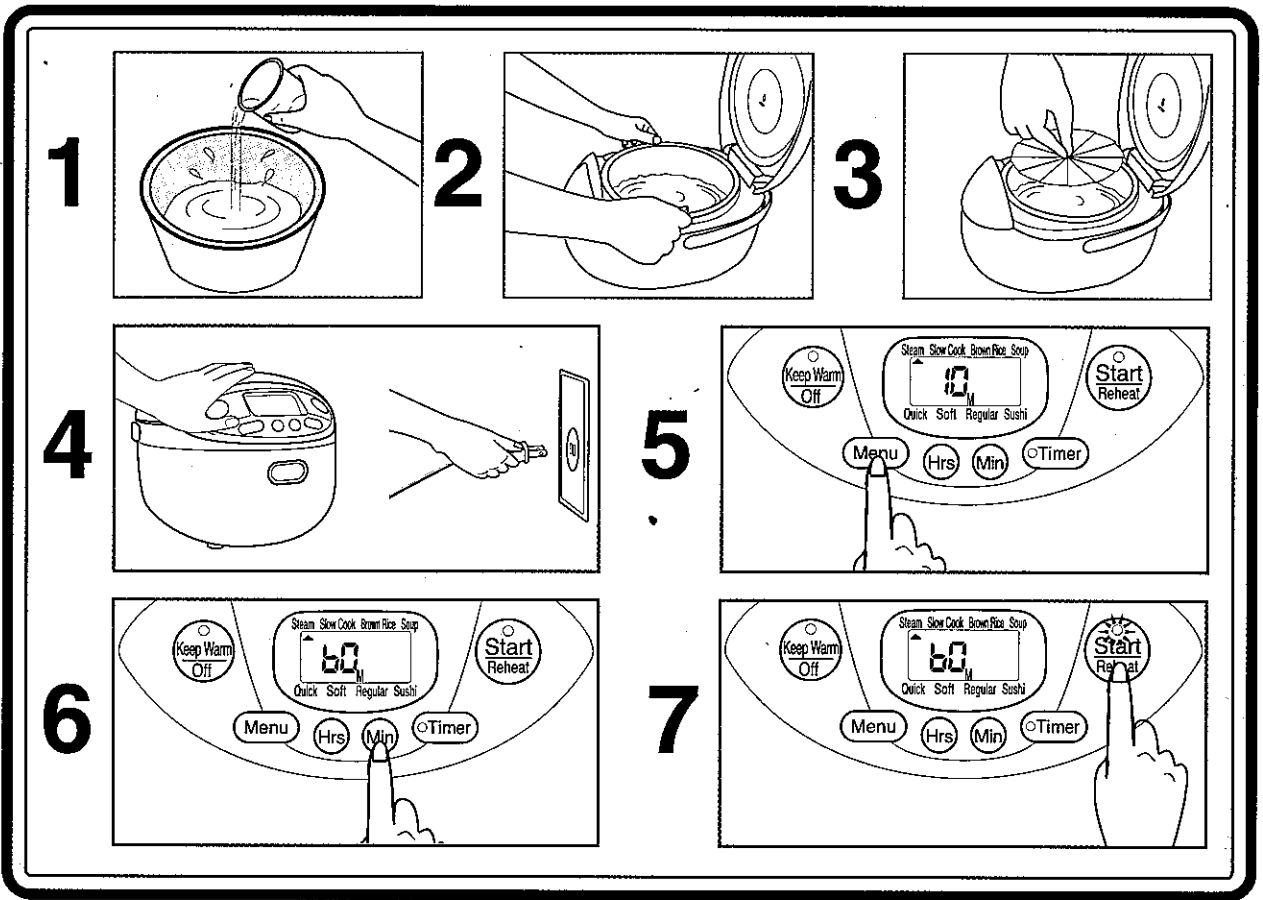
Each push of the key changes the time, “1:00” → “1:30” → “2:00” → → “3:30” →

“4:00” → “1:00”. You may keep the key pressed to change the cooking time continuously.

5. **Press the [Start/Reheat] key when the desired cooking time is displayed.**

The [Start/Reheat] lamp lights and stewing is started. When the time set is reached, the cooker automatically turns to the Keep Warm mode.

In stewing, the cooker operates in full power until the materials are almost boiled and then reduces the power to keep stewing for the time selected.



Steaming

Select the Steam function to steam meats or vegetables. You can select the cooking time from one to 60 minutes in one minute increments. Timer cooking cannot be used.

1. Pour appropriate amount of water into the pan.

Hint: Pour 250 ml or more (one and a half measuring cups) of water, and some of the water will still remain in the pan after the longest steaming time (60 minutes).

2. Set the pan in the cooker.

3. Set a suitable steaming rack in the pan and place food to be steamed on the rack.

4. Close the lid and plug in the cooker.

5. Press the [Menu] key to select "Steam".

"10" (10 minutes) is displayed in the LCD as the initial cooking time.

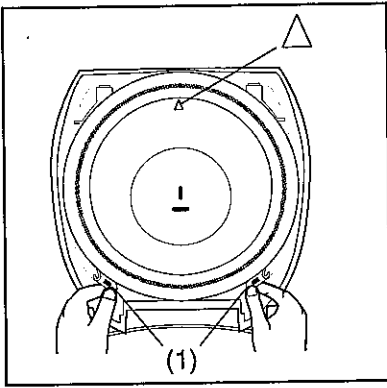
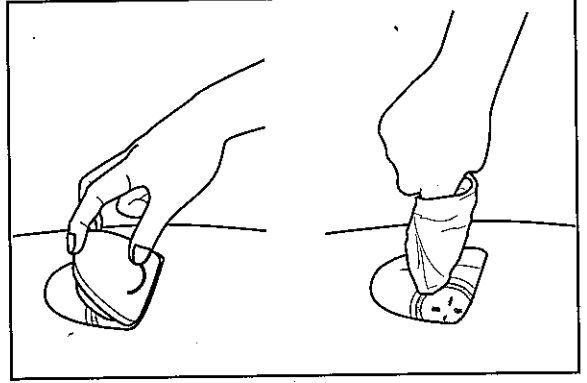
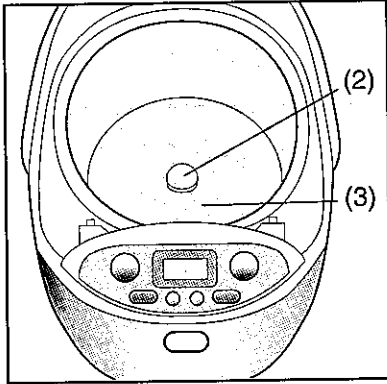
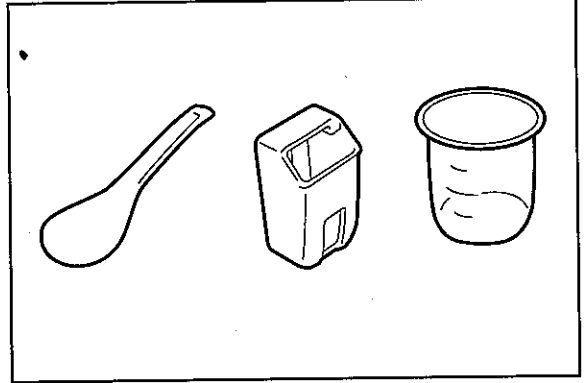
6. Press the [Min] key to set the steaming time.

Each pressing of the key changes the time, "10" → "11" → "12" → ... → "60" → "1" → "2" ... → "10". You may keep the key pressed to change the steaming time continuously.

7. Press the [Start/Reheat] key when the desired steaming time is displayed.

Steaming starts.

When the steaming time set is reached or when the water runs out, the steaming operation ends and the cooker automatically switches to Keep Warm.

A**B****C****D**

Cleaning and Maintaining the Rice Cooker

After each use clean and check each part of the cooker for proper and sanitary operation. Generally, do not use the dishwasher for cleaning and rinse off any detergent used. **For cleaning, unplug the cooker and wait until the cooker has cooled down.**

① Unit and outer lid

Wipe with damp cloth. If the cooker is used with a stained lid, cleaning the stain may be difficult. The stain may cause discoloration or blur, but it is not unsanitary.

Caution Do not use dishwashing detergent.

② Pan

Wash with dishwashing detergent and soft sponge. Rinse it and wipe off any moisture. Replace the pan if it is deformed, dented or worn out.

③ Inner lid (Figure A)

To remove, hold both tabs (1) and pull the lid toward you. **Wash with diluted dishwashing detergent (neutral) and soft sponge. Rinse it and wipe off any moisture.** To fit, insert the part of the lid marked with \triangle into place and push in the tabs until they click.

④ Moisture retaining cap (Figure B)

Pull out the cap to remove. **Immerse it in lukewarm water for a while. Wash it with water and wipe off any moisture. Wipe inside of the hole with damp cloth.** Securely fit the cap by pushing it in at the center.

⑤ Pan sensor (2) and heating plate (3) (Figure C)

Wipe with damp cloth if caked with foreign articles.

⑥ Accessories (Figure D)

Wash with dishwashing detergent and soft sponge. Rinse it and wipe off any moisture.

Recipes

Sushi Rice

Sushi

Ingredients

3 cups short-grain or sushi rice
1/2 cup rice wine vinegar
2 1/2 Tbs. sugar
1 1/2 tsp. salt

In a colander, rinse rice under cold tap water until the water runs clear, about 1 minute. Add rice to inner pan and add water to line "3" on "Sushi" chart inside pan. Press "Menu" key to select "Sushi" cooking program and press "Start" key.

In a small saucepan over low heat, combine vinegar, sugar and salt, stir until sugar and salt are dissolved; remove from heat and set aside.

When rice is cooked, place it in a large wooden or non-reactive ceramic bowl and using rice scoop, thoroughly mix vinegar mixture into rice to season and prevent it from becoming sticky. Place a cool, dampened towel over rice to cool. Makes 4 – 5 cups.

Imperial Rice

Regular

Ingredients

2 cups long-grain rice
1 Tbs. canola oil
4 oz. pork loin, diced
4 shallots
1 Tbs. grated fresh ginger
4 oz. medium shrimp, peeled, deveined and diced into 1/2-inch pieces
1/4 tsp. salt
Pinch of freshly ground black pepper
2 Tbs. soy sauce
2 tsp. fish sauce
1 Tbs. rice wine vinegar
1 egg, fried and chopped
2 green onions, chopped
2 Tbs. shredded coconut, lightly toasted
2 limes, cut into quarters

Place rice inside pan and add water to line "2" on "White Rice" chart inside pan. Press "Menu" key to select "Regular" cooking program and press "Start" key. When rice is cooked, remove pan from heat, fluff rice and set aside.

Meanwhile, in a wok or large skillet over medium-high heat, warm oil until nearly smoking. Add pork and saute, stirring, until browned, 4 – 5 minutes. Add shallots, ginger, shrimp, salt and pepper, and saute, stirring, until shrimp are pink and opaque throughout, 3 – 4 minutes more. Add soy sauce, fish sauce and vinegar, and stir to combine. Add rice, egg and green onions and stir until well mixed. Transfer to a platter, garnish with coconut and lime quarters and serve immediately. Serves 4 – 6 as a side dish.

Sweet Sticky Cardamom Rice

Soft

Ingredients

3 cups short-grain or sushi rice
1 small red onion, finely chopped
1/2 tsp. ground cardamom
2 Tbs. soy sauce
1/3 cup rice wine vinegar
1/2 tsp. sesame oil
1/8 tsp. cayenne pepper
1 Tbs. sugar
1 1/2 tsp. salt
2 Tbs. chopped fresh cilantro

In a colander, rinse rice under cold tap water until the water runs clear, about 1 minute. Add rice to inner pan and add water to "line 3" on "Sushi" chart inside pan. Add onion, cardamom, soy sauce, vinegar, sesame oil, cayenne pepper, sugar and salt; stir to mix well. Press "Menu" key to select "Soft Rice" cooking program and press "Start" key. When rice is cooked, fluff rice mixture with rice scoop, transfer to a platter and garnish with cilantro. Serves 6 – 8 as a side dish.

Brown Rice

Brown Rice

Ingredients

3 cups brown rice
Dark sesame oil, to taste

Note: It will take approximately 2 hours to properly cook the rice. We recommend that you start well in advance.

In a colander, rinse rice under cold tap water until the water runs clear, about 1 minute. Add rice to inner pan and add water to "line 3" on "Brown Rice" chart inside pan. Press "Menu" key to select "Brown Rice" cooking program and press "Start" key.

When rice is cooked, fluff with rice scoop and season with sesame oil.

Black Bean Soup

Slow Cook

Ingredients

2 1/2 cups dried black beans
5 cups water
1 ham hock
2 Tbs. olive oil
2 small yellow onions, chopped
2 garlic cloves, minced
1 Tbs. ground cumin
1/2 tsp. ground cinnamon
1/4 tsp. ground cloves
1 Tbs. sherry vinegar
Salt and freshly ground pepper, to taste

Sort through beans and discard any misshapen beans or stones. Rinse beans under cold water, drain well and add to pan. Add water and ham hock and press "Menu" key to select "Slow Cook" cooking program and set time for 4 hours. Press "Start" key.

Once beans have cooked for 2 hours and 45 minutes, set a large saute pan over medium heat and warm olive oil. Add onions and saute, stirring occasionally, until tender and translucent, about 10 minutes. Add the garlic, cumin, cinnamon and cloves, and cook, stirring occasionally, about 2 minutes more. Add the onion mixture to beans and continue cooking for remaining 1 hour.

Remove and discard the ham hock. Working in batches, puree the soup in a blender or with a stick blender. Transfer the soup to a saucepan and season with sherry vinegar, salt and pepper. Reheat over medium heat, stirring often to prevent scorching. Serves 4 – 6.

Adapted from Williams-Sonoma Lifestyles *Soup for Supper* (Time-Life 1998).

Steamed Pork and Shrimp Dumplings

Steam

Ingredients

2 cups lean ground pork
2 cups raw shrimp, peeled, deveined and chopped
1 cup minced green onion
1 Tbs. grated fresh ginger
3 Tbs. soy sauce
1 bunch watercress, coarsely chopped
1 1/2 teaspoons salt
Freshly ground pepper, to taste
1 Tbs. vegetable oil
30-40 wonton wrappers
2 Tbs. rice wine vinegar

To make dumplings, in a large non-reactive ceramic or glass bowl, combine pork, shrimp, green onion, ginger, 1 Tbs. soy sauce, watercress, salt and pepper. Add oil and blend well. Place 1 Tbs. filling in center of each wonton wrapper and wrap according to package instructions. Pinch edges together with fingers or use a potsticker mold to form dumplings.

Add 1 cup water to pan, place 6 – 8 dumplings on steamer rack and place steamer rack inside pan. Press "Menu" key to select "Steam" cooking program and set time for 10 minutes, and press "Start" key.

Meanwhile, to make the dipping sauce, in a small serving bowl, combine the remaining 2 Tbs. soy sauce and vinegar. Transfer steamed dumplings to a platter and serve dipping sauce alongside. Serves 6 – 8 as an appetizer. Repeat with remaining dumplings.

Williams-Sonoma Kitchen

Recipes

STEAMING VEGETABLES

1. Pour water into the rice cooker pan.
2. Place the steaming rack inside the pan.
3. Add vegetables (place in a dish if required).
4. Close the lid and plug in the power cord.
5. Select "Steam" and set the "Cooking time". (refer to the table below)
6. Stir the vegetables occasionally and continue cooking until the "Cooking time" is complete

| Vegetable | Quantity | Time (minute) |
|-------------------------------------|---------------|---------------|
| Artichokes : Globe : Whole | 2 - 4 | 30 - 40 |
| : Jerusalem : Peeled, Whole | 2 - 4 | 15 - 20 |
| Asparagus | 8 oz. (200N) | 5 - 10 |
| Beans : Green Waxed, whole | 1 lb. (500N) | 10 - 12 |
| Broccoli : spears | 1 lb. (500N) | 5 - 10 |
| Beets : whole | 1 lb. (500N) | 30 - 35 |
| Carrots : small, whole | 1 lb. (500N) | 10 - 12 |
| Cauliflower : flowerettes | 1 lb. (500N) | 12 - 14 |
| Corn on the Cob | 3 - 6 ears | 10 - 13 |
| Peas : shelled | 8 oz. (200N) | 6 - 8 |
| Potatoes, Sweet Potatoes, quartered | 5 oz. (140N) | 20 - 25 |
| Summer Squash, Zucchini : cut-up | 1 lb. (500N) | 5 - 10 |
| Winter Squash : pieces | 1 lb. (500N) | 20 - 30 |
| Acorn Squash : half | 1 lb. (650N) | 17 - 20 |
| Spinach | 5 oz. (150N) | 6 - 8 |
| Frozen Mixed vegetables | 10 oz. (300N) | 6 - 8 |

Steamed Sea Bass with Mushroom-Ginger Broth

Steam

Ingredients

- 1 garlic clove, minced
- 1 Tbs. grated fresh ginger
- 1 whole star anise
- 2 cups water
- 4 oz. shiitake mushrooms, stems removed, cut into 1/4-inch-thick slices
- 1 Tbs. soy sauce
- 1 Tbs. rice wine vinegar
- 1/4 tsp. dark sesame oil
- Four 6-oz. boneless, skinless Chilean sea bass fillets (you may substitute halibut, sturgeon, or rock cod for sea bass)
- 1 Tbs. chopped fresh cilantro
- 1 green onion, chopped

Place garlic, ginger, star anise, water, shiitake mushrooms, soy sauce, vinegar and sesame oil in pan and set steamer rack inside, and arrange sea bass fillets on steaming rack. Press "Menu" key to select "Steam" cooking program, set time for 10 minutes and press "Start" key. When the fish is cooked, remove steaming rack from pan, add cilantro and green onion to mushroom-ginger broth in pan and stir to mix well. Arrange fish on a warmed platter and pour broth over fish. Serves 4.

Williams-Sonoma Kitchen

When rice is not cooked well

Problem

Possible Cause

Boils over

- Quantity of rice or water was incorrect. (☞ Pages 8 and 9)
- Rice was not washed thoroughly. (☞ Pages 8 and 9)
- The moisture retaining cap was not fitted. (☞ Page 9)

Rice is hard/soft/
undercooked.

- Quantity of rice or water was incorrect. (☞ Pages 8 and 9)
- Wrong menu was selected. (☞ Page 10)
- Mixed rice was cooked using timer. (☞ Page 13)
- Foreign articles are sticking to the surface of the pan, pan sensor or heating plate.
- Quick cooking may cause rice to become hard.

Rice is scorched.

- Rice was not washed thoroughly. (☞ Pages 8 and 9)
- Mixed rice was cooked. (☞ Page 13)
- Foreign articles are sticking to the surface of the pan, pan sensor or heating plate.
- The pan was not washed thoroughly; wash the pan carefully particularly after mixed rice was cooked.

Problem

Possible Cause

Porridge becomes gluey.



- Porridge was cooked using timer with a long time setting; rice soaked for a long while, porridge cooked is apt to become gluey.
- Porridge was kept warm. (☞ Page 11)

Rice is dry.



- The moisture retaining cap was not inserted. (☞ Page 11)
- Rice was kept warm for 12 hours or more. (☞ Page 11)
- Reheated rice was reheated again. (☞ Page 12)
- A small quantity of rice was reheated. (☞ Page 12)
- The outer lid was not closed completely. (☞ Page 9)

Rice is discolored/smells.



- Rice was not washed thoroughly. (☞ Pages 8 and 9)
- The pan was not washed thoroughly; wash the pan carefully particularly after mixed rice was cooked.
- Rice was not fluffed (mixed) within 30 minutes after cooking was completed. (☞ Page 10)
- Rice was kept warm for 12 hours or more. (☞ Page 11)
- Cold rice was added to warm rice. (☞ Page 11)
- Rice scoop or other utensil was left in the pan while rice was kept warm. (☞ Page 11)
- Mixed rice was kept warm.
- Reheated rice was reheated again. (☞ Page 12)
- The unit was turned OFF, and rice was left in the unit for a long time.

Troubleshooting (Check before you call for service.)

| Problem | Possible Cause |
|--|--|
| Rice was not cooked at a set time. | <ul style="list-style-type: none">● The current time was not adjusted. (☞ Pages 8)● The timer time setting was wrong. |
| Cooking started as soon as timer cooking was activated. | <ul style="list-style-type: none">● The current time was not adjusted. (☞ Pages 8) |
| Current time indication is dim or disappears. | <ul style="list-style-type: none">● Time set in the timer disappears.● The lithium battery is dead. (As long as the unit is plugged in, it can be used normally, but when it is unplugged, the time indication disappears.) |
| Keys are disabled. Pressing [Start/Reheat] key does not start cooking. | <ul style="list-style-type: none">● The unit is not plugged in.● A code such as "H01" is indicated. (☞ Page 23)● The [Start/Reheat] key was pressed while the unit is keeping warm; the reheat process is started. |

Problem

Possible Cause

Reheating is disabled.

- The "keep warm" function was turned OFF.
- Rice was cold (you will hear four beeps); the rice temperature must be 50°C (106°F) or higher.

Steam comes out from other than the steam vent.

- Packing of the inner lid or the brim of the pan was deformed or rice is sticking to them.

Sound is heard while cooking or warming.

- Clicking sound is caused by power adjustment.
- A popping sound is caused when a bubble on the outer bottom of the pan bursts.

Power fails during cooking.

- The cooking finishing time may be delayed.
- Cooking may not be done properly.

Error Code

Possible Cause

U 14

- Rice was kept warm for 96 hours or more. Press [Keep Warm/Off].

H01~H06

- Ask for service.

Panasonic Consumer Electronics Company,
Division of Matsushita Electric Corporation of America.
One Panasonic Way, Secaucus, New Jersey 07094

Printed in Malaysia

RZ19A5951
M0102P1093