

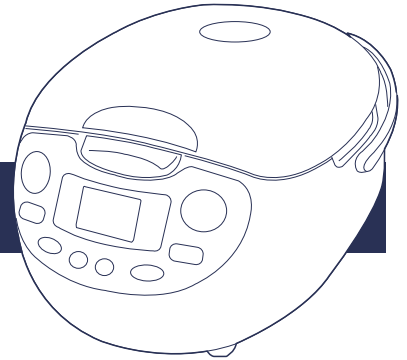


NEURO FUZZY®

RICE COOKER & WARMER

OPERATING INSTRUCTIONS

NS-ZAQ10_(1.0L)/NS-ZAQ18_(1.8L)



- Always follow basic safety precautions when using electrical appliances. Read all instructions carefully. Please keep this instruction book on hand for easy reference.

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IMPORTANT SAFEGUARDS

Before use


※These WARNINGS and CAUTIONS are intended to protect you and other persons from injuries and damages. To ensure safe operation, please follow them carefully.

	WARNINGS Indicates risk of serious injury.
	CAUTIONS Indicates risk of injury or property damage if mishandled.


About the symbols

 Indicates a warning or caution. The symbol inside the triangle specifies the nature of the warning or caution. The example below indicates an electrical shock warning.



 Indicates a prohibition. The symbol inside the circle specifies the nature of the prohibition. The example below indicates "Do not disassemble."

















 Indicates a requirement or instruction that must be followed. The symbol inside the circle specifies the nature of the requirement or instruction. The example below left indicates "unplug the unit"; the example below right indicates that the accompanying instruction must be followed.













※Please keep the Operating Instructions for future reference.

WARNINGS

	■Do not modify the Rice Cooker. Only a repair technician may disassemble or repair this unit. Make any repair inquiries at ZOJIRUSHI Customer Service.		■Do not drop any metal objects such as pins or wires into the bottom holes of the Rice Cooker. Doing so may cause an electrical shock or malfunction, resulting in injury.
	■Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants. Children are at risk of burns, electrical shock or injury.		■Do not touch the Hook Button of the Rice Cooker while cooking or carrying. The Outer Lid may open, resulting in burns.
	■If the blades or surface of the Power Plug are soiled, wipe them clean. A dirty Power Plug may cause a fire.		■Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker. Doing so may cause a short-circuit or electrical shock.
	■Use only an electrical outlet rated at 10 amperes minimum. Do not plug other devices into the same outlet. Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.		■Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or plug is loosely inserted into the electrical outlet. Doing so may cause an electrical shock, short-circuit or fire.
	■Do not use a power source other than 220V–230V AC. Use of any other power supply voltage may cause a fire or electrical shock.		■Do not touch the Steam Vent. Doing so may cause burns or scalding. Take special precautions with children and infants.
	■Insert the Power Plug securely. Otherwise it may cause an electrical shock, short-circuit, smoke or fire.		■Do not plug or unplug the Power Plug with a wet hand. Doing so may cause an electrical shock and injury.
	■Do not damage the Power Cord. Do not forcefully bend, pull, twist, fold, bring it near high temperature objects, place heavy items, sandwich it between other objects or modify it. A damaged Power Cord can cause a fire or electrical shock.		■This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

CAUTIONS

	■Do not use the Rice Cooker where it may be splashed with water or near heat sources. Doing so may cause an electrical shock, short-circuit, or deformation of the Rice Cooker.		■Do not use other than the provided Inner Pan. Doing so may cause the Inner Pan to overheat and may cause the Rice Cooker to malfunction.
	■Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat. Doing so may cause fire.		■Do not move or carry the Rice Cooker by holding the Inner Pan Handles. Doing so may cause the Outer Lid to come off, resulting in burns.
	■Do not touch hot parts during or immediately after use. Be careful of steam when opening the Outer Lid. Be careful not to touch the Inner Pan when loosening rice. It may cause burns.		■Unplug the Power Plug from the outlet when the Rice Cooker is not in use. Leaving the Power Plug in an outlet may cause the insulation to become damaged, resulting in an electrical shock, short-circuit or fire.
	■Please allow the Rice Cooker to cool down before cleaning. Touching hot parts may cause burns.		■Do not touch the Hook Button or give a strong impact when moving the Rice Cooker. Doing so may cause the Outer Lid to open, resulting in an injury or burns.
	■Do not use the Rice Cooker near a wall or furniture. Make sure that steam does not collect under shelvings. Steam or heat may damage, discolor or deform the wall or furniture.		■Be sure to hold the Power Plug when unplugging the Power Cord. Do not unplug pulling the Power Cord. Pulling the Power Cord to unplug may cause an electrical shock, short-circuit or fire.

IMPORTANT

Do not cover the Steam Vent with a cloth or other objects.

Doing so may cause deformation and / or discoloration.

Be careful about burns.

Please be careful as the Inner Pan Handles can be hot.

This appliance is intended for household use and similar applications listed below:

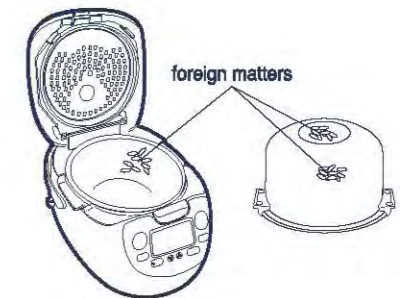
- Staff (employee) kitchen areas in shops, offices and other working environments.
- ※ This appliance is not intended for use by many unspecified people for a long period of time.

This appliance must not be used in the following areas:

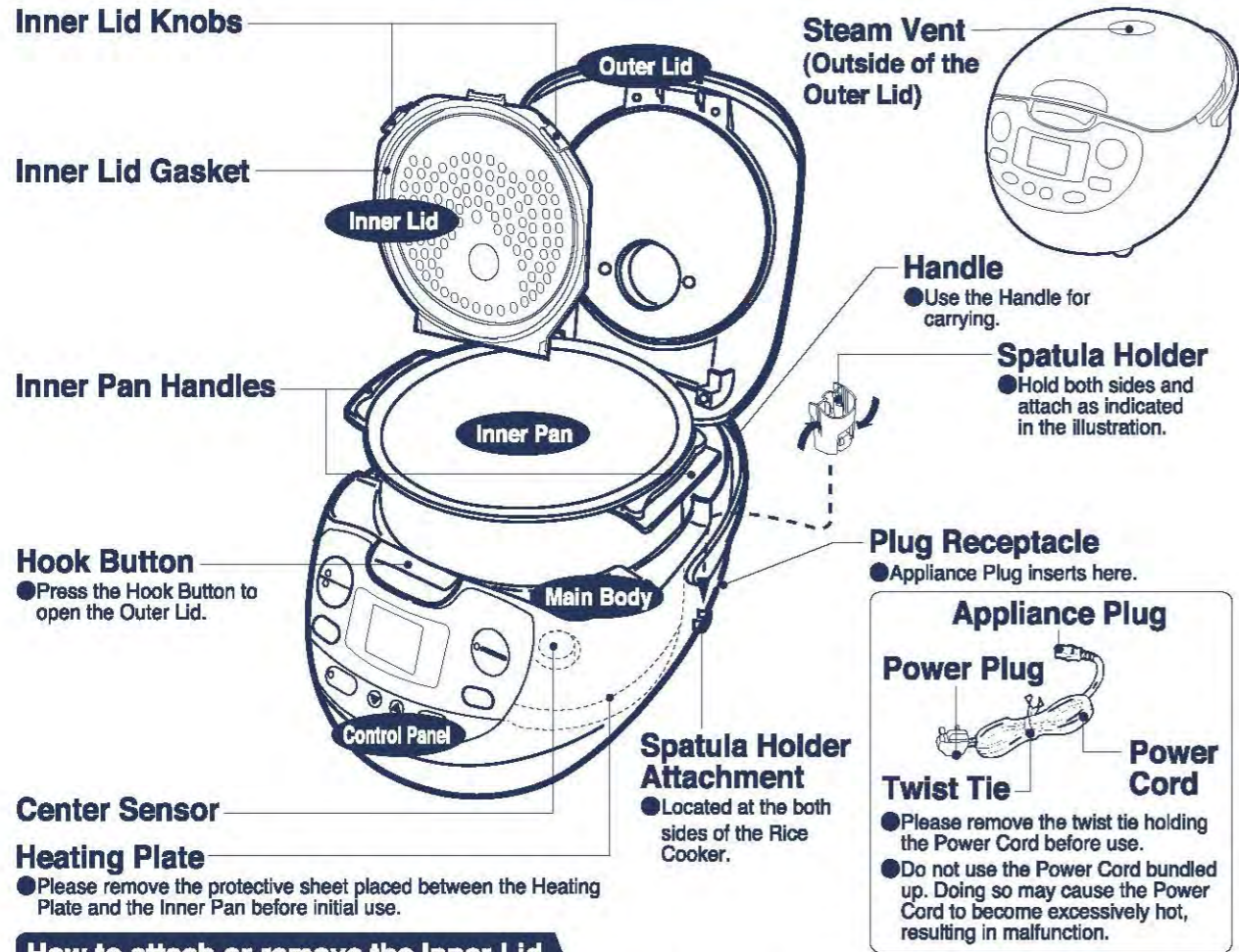
- Farm houses.
- By clients in hotels, motels and other residential type environments.
- Bed and breakfast type environments.

Do not cook rice if foreign matters are adhered to the outside of the Inner Pan or bottom surface.

It may cause imperfect cooking.



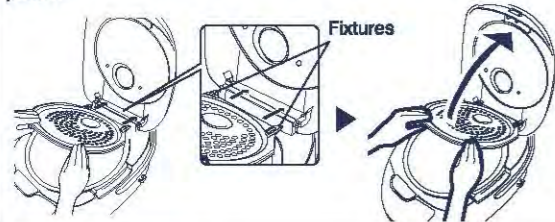
PARTS NAMES AND FUNCTIONS



How to attach or remove the Inner Lid

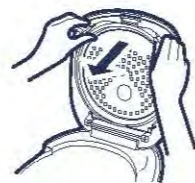
To attach:

Insert the fixtures found on the both sides at the bottom of the Inner Lid into the Outer Lid and push it up until it is securely in place.



To remove:

Pull the Inner Lid Knobs found on the top towards you.



Accessories

Spatula



Spatula Holder



Measuring Cup



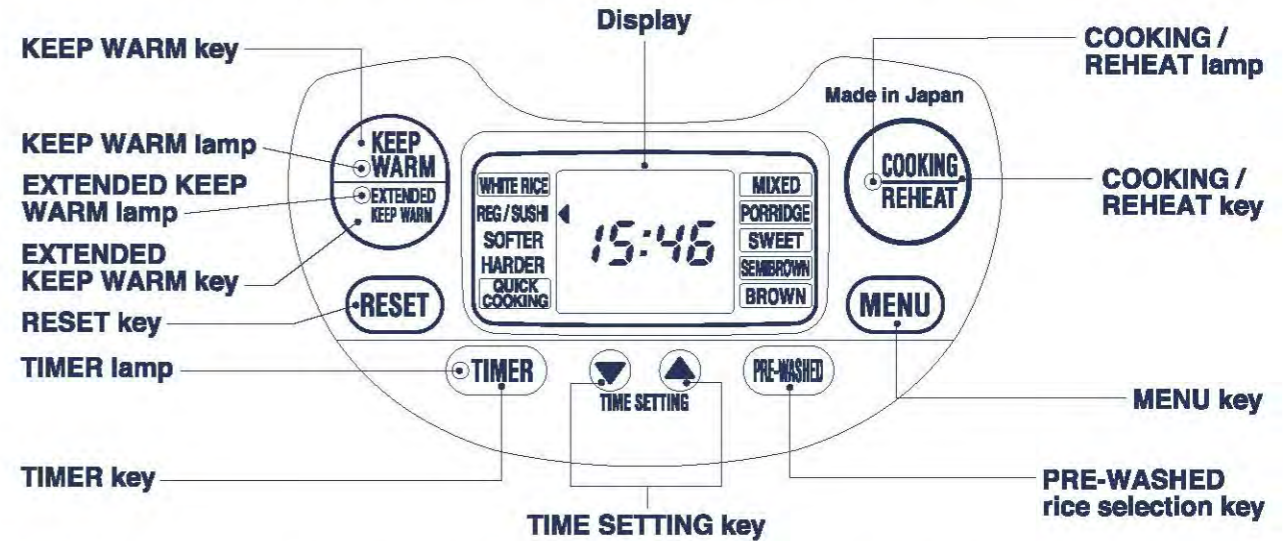
For White rice (Semi-brown, Brown, Sweet)
(approx. 180mL)



For Pre-Washed rice (MUSEN MAI)
(approx. 171mL)
(green cup)

Control Panel

- Press keys down firmly.
- Do not touch the keys when opening or closing the Outer Lid.
- The raised dot and dash (●, —) beside the COOKING / REHEAT and RESET keys are provided for the use of persons with visual impairments.



WARNING-THIS APPLIANCE MUST BE EARTHED

IMPORTANT

The wires in this mains lead are coloured in accordance with the following code:

Green-and-yellow: Earth

Brown or Red: Live

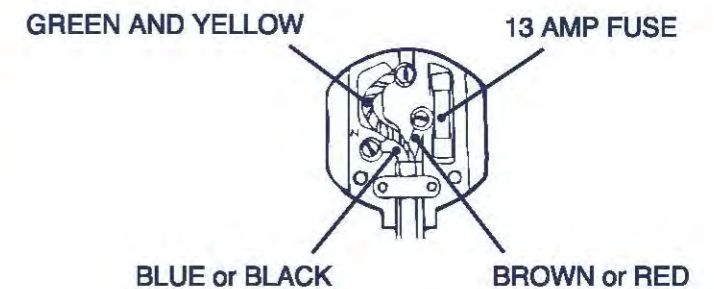
Blue or Black: Neutral

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows.

The wide coloured green-and-yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol or coloured green or green-and-yellow. The wire coloured blue must be connected to the terminal which is marked with the letter N or coloured BLACK.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured RED.

This appliance must be protected by a 13A fuse if a 13A (BS1363) plug is used or, if any other type of plug is used, by a 10A fuse either in the plug or adaptor or at the distribution board.



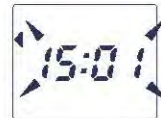
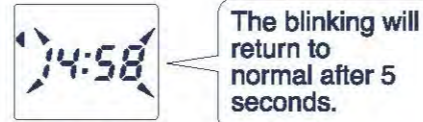
※ If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.

HOW TO SET THE CLOCK

It is important to first set the clock when cooking rice using the TIMER. Although the clock is set before shipment from the factory, under certain conditions, such as fluctuating room temperatures, may cause it to display an inaccurate time. If the clock is not accurate, set the correct time as shown below.

◀Example▶ When current time is 15:01, and the clock displays 14:58.

- 1 Place the Inner Pan into the Main Body and insert the Power Plug.
- 2 Press the Time Setting key to flash the time display.
- 3 Adjust the time by pressing the Time Setting key.



The display stops flashing and lights up after pressing ▲ key or ▼ key for 3 seconds.



The time setting is completed when blinking returns to normal.

- ▲ key : Each press advances the time by 1 minute.
- ▼ key : Each press moves the time backward by 1 minute.

● Keeping the key pressed will speed up the process by 10 minutes.

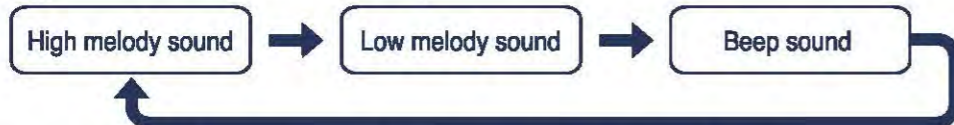
How to change melodies to a beep sound.

Follow the below procedures for changing the sounds telling you when the Cooking key has been pressed and when cooking has completed. (The factory setting is at High melody.)

- 1 Set the Inner Pan and insert the Power Cord to the outlet.
- 2 Press the TIMER key for more than 3 seconds and the sound changes every time you press the key.
- 3 Stop pressing the TIMER key when desired sound is chosen.



Altering sounds between Melody and Beep



- ※ You can not alter the melody sound when you begin the Reheat mode.
- ※ Changes can be made while in the Cooking or Keep Warm mode.
- ※ When the change of the sound is not successful, try again from (1).

Type of melody and when it sounds:

- When the Cooking mode is started / When the Timer Cooking mode is set ▶ "Twinkle, Twinkle, Little Star"
- When the Cooking mode is completed / When the Reheat mode is completed ▶ "Amaryllis"

BEFORE COOKING RICE

How to wash rice (it is not necessary to wash Pre-Washed rice)

- The first wash should be done quickly with plenty of water, disposing of water immediately afterwards. Then change water and wash rice 4 – 5 times to clean out the bran.



Alkaline ionic water

- Rice washed in water with a high alkaline content may seem yellow or glutinous when cooked.

Water adjustment

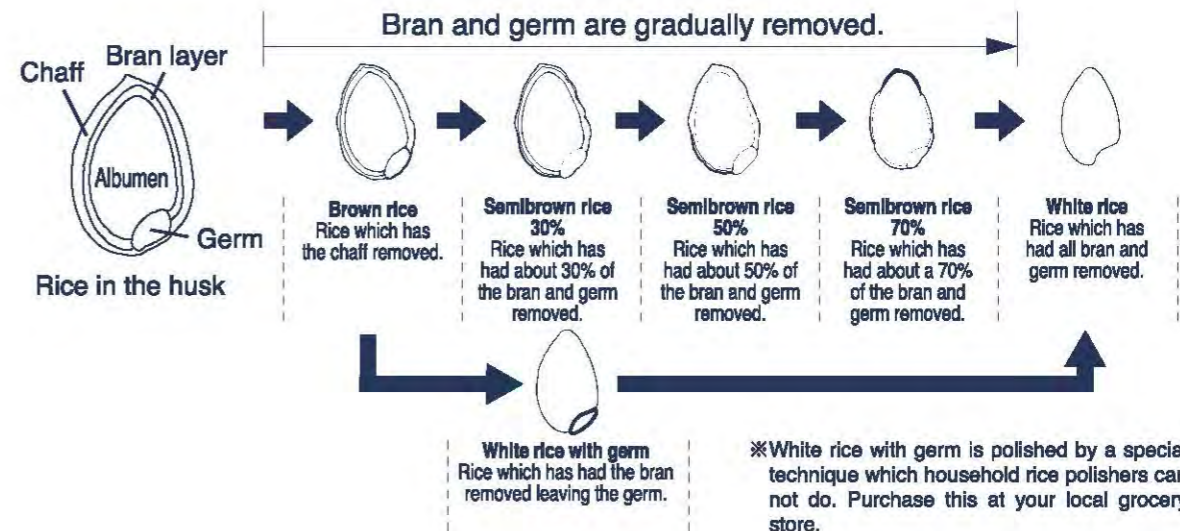
- Adjust amount of water according to type of rice you want to cook.

Type of rice	Water measurement
Softer rice White rice with germ	Normal scale level
New crop	Decrease the scale level
Old crop Harder rice	Increase from the scale level

- Be sure the amount of water is adjusted for the amount of rice you cook. If the amount of water you prefer to put is slightly more than the standard, select "SOFTER" menu (to prevent water from boiling over).

Semibrown rice and White rice with germ

This Rice Cooker can cook Semibrown rice and White rice with germ. Below outlines what is considered as Semibrown rice and White rice with germ.



BEFORE COOKING RICE (Cont.)

Choosing Pre-Washed rice (MUSEN MAI)

With this Rice Cooker, you can select between two courses, one for cooking ordinary White rice which requires washing and the other for cooking Pre-Washed rice.

When the rice you want to cook is Pre-Washed rice, select Pre-Washed rice course.

※If Pre-Washed rice course is not selected, the rice may not cook properly.



Display for PRE-WASHED rice selection PRE-WASHED rice selection key

What is Pre-Washed rice (MUSEN MAI)?

Pre-Washed rice (MUSEN MAI) is a new type of rice that does not require washing. Present rice milling machines can not completely polish away bran and residues from the rice surface. For this reason, it is recommended to wash the rice before cooking. Recently, a new milling technology has been developed in Japan. This process eliminates the bran and residues from the rice without sacrificing the quality.

Measuring cup for Pre-Washed rice



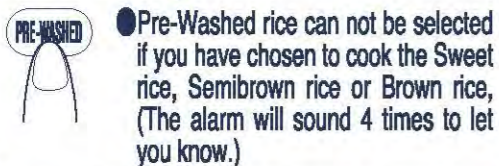
The word “無洗米専用” in Japanese indicates the Measuring Cup for Pre-Washed rice.

1 cup = approx. 171mL

- Use the special Measuring Cup (green cup) provided when cooking Pre-Washed rice.
- If the Measuring Cup for Pre-Washed rice is missing, refer to “HOW TO COOK TASTY RICE”: on P17.
- See P19 for cooking capacity of Pre-Washed rice.

To select Pre-Washed rice:

- 1 Press the PRE-WASHED rice selection key.



- 2 “PRE-WASHED” will be indicated on the Display.



- 3 Selection of Pre-Washed rice is complete.

To cancel Pre-Washed rice:

- 1 Press the PRE-WASHED rice selection key.



- 2 “PRE-WASHED” will disappear from the Display.

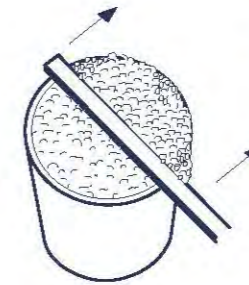


- 3 Cancellation of Pre-Washed rice is complete.

HOW TO COOK RICE

1 Measure rice accurately.

Measure rice using the Measuring Cup provided and level it off for White rice (Semibrown rice, Brown rice, Sweet rice).



○HOW TO COOK RICE (COOKING Pre-Washed rice) : see P11.

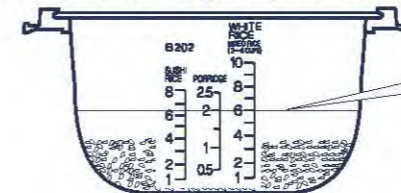
- Using anything other than the provided Measuring Cup to measure rice may produce slight variations in the finished cooked rice.

Measuring Cup for White rice (Semibrown rice, Brown rice, Sweet rice) (Approx. 180mL)

2 Wash rice, and adjust the amount of water.



(Example) Cooking 6 cups of White rice



Example: When you cook 6 cups of rice, add water into the Inner Pan up to the scale 6 of WHITE RICE.

- Adjust the amount of water by the Water Level Scales according to the menu you choose. See “HOW TO COOK TASTY RICE” on P17.
- Place the Inner Pan on a level surface for accurate measurement.
- Rice can be washed in the Inner Pan.
- Do not use hot water to wash or cook rice.

This illustration shows the Inner Pan of 1.8L size.

3 Place the Inner Pan in the Main Body, close the Outer Lid, and plug in.



Wipe off water or residue on the outside of the Inner Pan as well as the inside of the Main Body, then lower it so that the Inner Pan Handles join the corresponding parts of the Main Body and it is securely placed on the bottom.

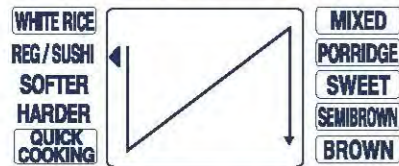
- Make sure to wipe off water or residue on the outside, as well as the surface of the Heating Plate. Not doing so may cause corrosion as well as noise during cooking, preventing rice from cooking properly.
- Pressing the COOKING / REHEAT key before placing the Inner Pan in the Main Body sounds the alarm (4 times to let you know) and displays H04 for 5 seconds. If this happens check to make sure that the Inner Pan is placed securely on the bottom.

HOW TO COOK RICE (Cont.)

4 Select the texture of your rice using the MENU key, and press the COOKING / REHEAT key.

- ※ You can start cooking rice as soon as water is adjusted. Rice does not need to be soaked beforehand.
- ※ Press the COOKING / REHEAT key after making sure that the KEEP WARM lamp is off. The reheat function sets in when the KEEP WARM lamp is on.

① Select the texture of your rice using the MENU key.



- Each press changes the position of the ▲.
- (You can speed up the process by keeping the key pressed.)



② Press the COOKING / REHEAT key.



The remaining time till completion is displayed.



During the final steaming process, the remaining time is displayed.

■ Choices for cooking White rice

This Rice Cooker can change the texture of cooked White rice. Water should be set to the level for cooking White rice. Then, select REG / SUSHI, SOFTER or HARDER according to the MENU choices. Rice will cook according to the texture you choose.

SOFTER: Glutinous, soft and full, suitable for making rice croquettes, rice dumplings covered with bean jam, etc.

HARDER: Crisp elasticity, suitable for meals such as curry, etc.

■ Cooking Sushi rice

Adjust amount of water according to the water level marks for sushi rice and begin cooking by selecting REG / SUSHI on the MENU key.

Sushi rice: Crisp elasticity, suitable for meals such as Chirashi - Sushi etc.

● Memory function:

The texture you choose when you decide how to cook rice, REG / SUSHI, HARDER, SOFTER as well as SEMIBROWN and BROWN rice, will be retained in memory until the next time you change it.

● Quick Cooking menu:

Quick Cooking menu can be used to shorten cooking time. Rice may be slightly harder than normal.

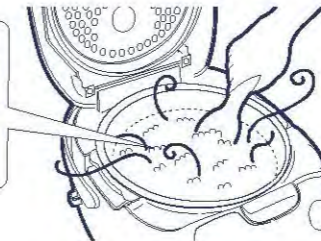
- Do not open the Outer Lid while cooking rice. Rice will not cook properly.
- If you prefer your rice softer than the SOFTER menu, fill water slightly higher than the marked line on the Inner Pan (within 1/2 of a scale) and cook with the SOFTER menu. Please note however that if too much water is used it may boil over.
- Rice pre-soaked in water may turn out slightly softer.
- If cooking rice consecutively, do so after the Main Body, Outer Lid and Inner Lid have cooled down. (Hot parts may make it difficult to cook the rice properly.)
- Do not start the cooking process if rice and water are not properly set in the Inner Pan. This may cause a mechanical breakdown.

5 Rice is finished cooking when melody (beep) sounds. Stir and loosen rice.



Mode changes automatically to Keep Warm, and the KEEP WARM lamp turns on.

Stir rice to loosen as soon as cooking is done. This prevents rice from hardening or getting sticky.



NOTES & CAUTION

- According to the cooking conditions, rice on the bottom of the Inner Pan may be slightly browned.
- The center of cooked rice may cave in. This is due to the way rice cooks from the outside in.
- Rice left in the Inner Pan without being stirred may not be fluffy or tasty.
- Any grains of rice which may fall into the back side of the Hook Button should be removed. It may prevent the Outer Lid from opening.

6 Press the RESET key and unplug after using.



Standard rice cooking times

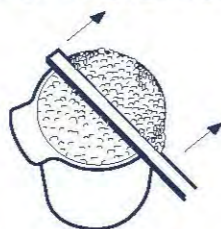
		Regular rice		Pre-Washed rice	
		1.0L size	1.8L size	1.0L size	1.8L size
Choices in cooking White rice	Regular	48-55 minutes	47-56 minutes	48-53 minutes	48-60 minutes
	Softer	52-56 minutes	51-60 minutes	55-58 minutes	53-65 minutes
	Harder	37-44 minutes	36-48 minutes	41-48 minutes	40-55 minutes
Quick Cooking (White rice)		36-42 minutes	35-45 minutes	37-43 minutes	34-48 minutes
Mixed rice		57-61 minutes	57-63 minutes	56-62 minutes	56-60 minutes
Sushi rice		48-55 minutes	47-56 minutes	48-53 minutes	48-60 minutes
Porridge		56-64 minutes	53-64 minutes	55-62 minutes	53-64 minutes
Sweet rice		45-46 minutes	44-49 minutes	-	-
Semibrown rice		55-57 minutes	53-59 minutes	-	-
Brown rice		84-107 minutes	82-108 minutes	-	-

- The above table is based on 230 Voltage, water at a starting temperature of 18°C, and at a room temperature of 20°C.
- The time depends on the voltage, room temperature, season and amount of water.
- Mixed rice requires more cooking time till completion than White rice. (About 30 minutes of pre-heating time is required.)

HOW TO COOK RICE (COOKING Pre-Washed rice)

1 Measure rice accurately using the provided Measuring Cup for Pre-Washed rice.

1 cup = Approx. 171mL
a leveled measure of rice
in the Measuring Cup



● See P19 for cooking capacity
of Pre-Washed rice.

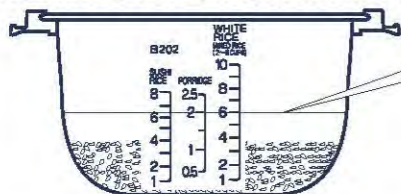
2 Put rice and water in the Inner Pan, and stir gently a few times.



- Stirring rice and water after it is in the Inner Pan allows each grain of rice to mix with water. Water becomes white when stirring due to rice starch, not from rice bran. If it appears too thick, change water and rinse rice. Cooking rice in thick white water may cause rice to scorch.
- Adjusting water without stirring may cause the finished rice to get hard or cause scorching.

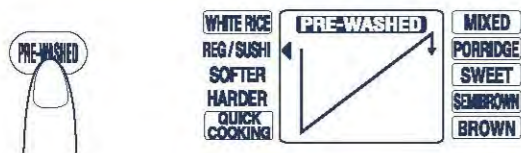
3 Adjust water.

This illustration shows the Inner Pan of 1.8L size.



Example: When you cook 6 cups of Pre-Washed rice, add water into the Inner Pan up to the scale 6 of White rice.

4 Select Pre-Washed rice by pressing the PRE-WASHED rice key and choose the menu by pressing the MENU key.



- Cooking Pre-Washed rice does not allow for selecting from Sweet rice, Semibrown rice or Brown rice. See P7: **Choosing Pre-Washed rice.**
- ※ Rice may not cook properly if you do not choose **Pre-Washed rice course.**

5 Press COOKING / REHEAT key.

KEEP WARM / TIPS AND HINTS

Regular Keep Warm mode / Extended Keep Warm mode

Keep Warm mode

Press the respective place when using the KEEP WARM key and EXTENDED KEEP WARM key.



- KEEP WARM key:**
Press here for Regular Keep Warm
- EXTENDED KEEP WARM key:**
Press here for Extended Keep Warm

Regular Keep Warm mode

(This illustration shows that 5 hours has elapsed in Keep Warm mode)



- If you want to know the current time during the Keep Warm mode, press the TIME SETTING key. The display will switch to the current time. (If you want to display the Keep Warm mode time the next time you cook rice, you need to press the TIME SETTING key again.)

- When keeping warm a small amount of rice, to prevent rice from drying, gather rice toward the center of the Inner Pan.
- Do not use the Keep Warm mode in the following cases:
Doing so may cause bad odors, drying out or discoloring.
※ Do not keep rice warm for more than 12 hours.
※ Do not keep rice which has already been cooled or add cold rice to warm rice.
※ Do not keep food except white rice warm.
※ Do not leave a Spatula in the Inner Pan during keep warm.
- The cooked rice may get cold or alter in quality under the condition that the unit is unplugged and rice is left in the Inner Pan.
- If you cancel the Keep Warm mode, then reset it to Keep Warm, the display will return to "0".

Extended Keep Warm mode

You can use this function during the Regular Keep Warm mode.

With the Extended Keep Warm mode, rice is kept at a slight lower temperature (Approx. 60°C) to reduce dryness, discoloration or odor.

- ① Be sure KEEP WARM lamp turns on.
KEEP WARM lamp comes on.
- ② To set the Extended Keep Warm mode.
Press EXTENDED KEEP WARM key.
- ③ To return to Regular Keep Warm mode.
Press KEEP WARM key.

- The Extended Keep Warm mode can not be used if you have already been using the Regular Keep Warm mode for 12 hours or more.
- When more than 8 hours have elapsed in the Extended Keep Warm mode, it will automatically return to the Regular Keep Warm mode.
- If you cancel the Extended Keep Warm mode after more than 4 hours, you will not be able to reset it to the Extended Keep Warm. (The alarm will sound 4 times to let you know and reject the mode when you try setting the Extended Keep Warm mode again.)
- The Extended Keep Warm mode can not be set if the temperature of Inner Pan is too low. (The alarm will sound 4 times to let you know.)
- The Extended Keep Warm mode can not be used for Mixed rice, Sweet rice, Porridge, Semibrown rice, Brown rice. (The alarm will sound 4 times to let you know and reject the mode.)

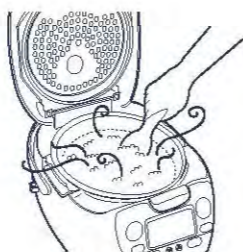
KEEP WARM / TIPS AND HINTS (Cont.)

Reheat mode

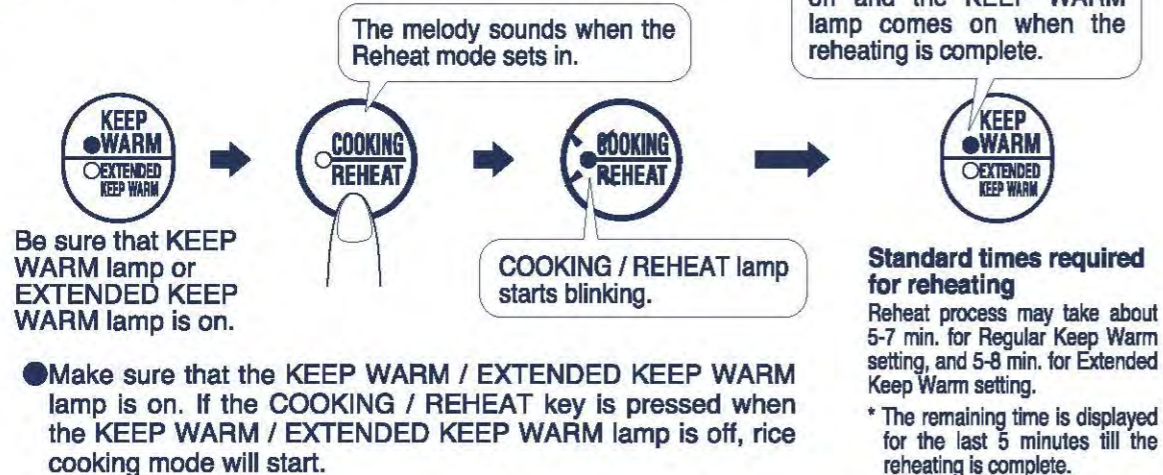
You can use this mode during Regular Keep Warm mode or Extended Keep Warm mode. This Reheat mode is for reheating rice during keep warm to make rice hotter. Particularly, when rice is kept warm at a lower temperature (60°C) by the Extended Keep Warm mode, the Reheat mode will reheat rice to the best temperature for eating.

1 Loosen and level the surface of the kept warm rice.

- Be sure to loosen rice to avoid scorching or rice becoming hard.
- When you want to reheat a small amount of rice, add 1 tablespoon of water per a bowl of rice (Approx. 160g), loosen it, and gather rice toward the center of the Inner Pan to avoid dryness.



2 Press COOKING / REHEAT key.



3 Loosen rice.

- Loosen and level the surface of rice, as rice at the bottom may be harder.

To cancel the Reheat mode.	● Press the RESET key.
To cancel the Reheat mode and return to Keep Warm mode.	● Press the KEEP WARM key.
Do not the Reheat mode for the following cases.	<ul style="list-style-type: none"> ● Do not use the Reheat mode except for White rice because it may cause scorching or discoloring. ● Do not repeat the Reheat mode because it may cause scorching or dryness. ● Do not use the Reheat mode when the amount of rice is over WHITE RICE Water Level 3 (for 1.0L size) or 6 (for 1.8L size) because rice may not be warmed adequately. ● Do not use the Reheat mode when rice is cold or the temperature of the Inner Pan is too low because it may cause scorching or oxidation.

TIMER / TIPS AND HINTS

How to Set the TIMER for Cooking rice

Cooking rice completes automatically at the time you want to eat.

The TIMER setting Memory function:
The Timer can be preset with two different time settings. Each press of the TIMER key alters the display of the time setting between 1 and 2.

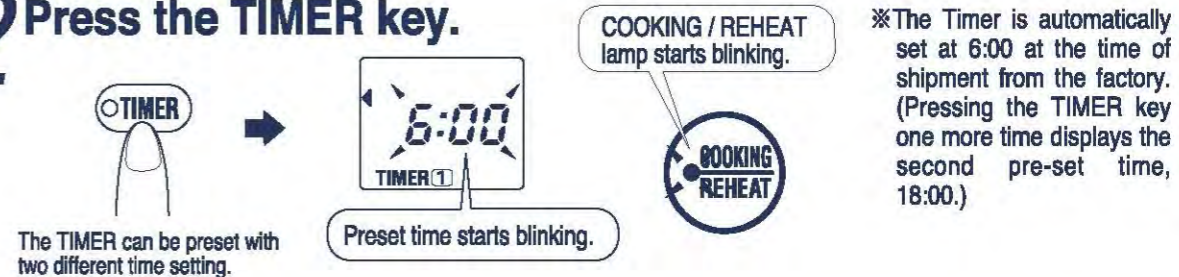
Set the Time for when you want to eat

Example: Finish cooking at 7:30

1 Confirm the current time on the display is correct.

- If the current time is not correct, rice will not finish cooking at the desired time.

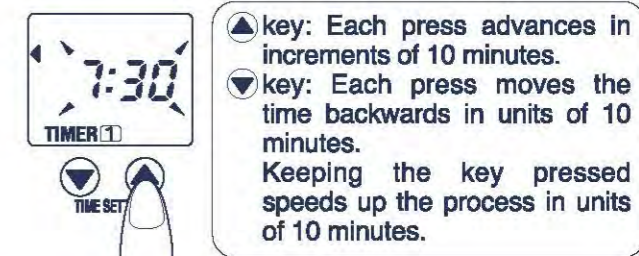
2 Press the TIMER key.



3 Press the MENU key to select either the texture of White rice, or Porridge, Semibrown rice or Brown rice.

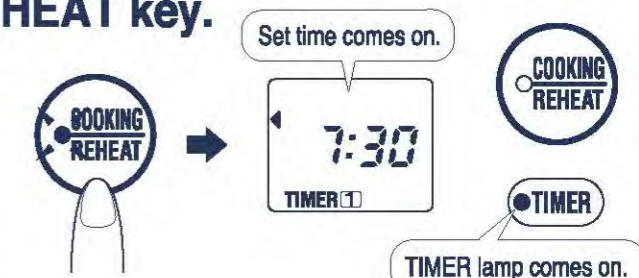
※Quick Cooking / Mixed rice / Sweet rice can not be used with the TIMER.

4 Press either the ▲ or ▼ key to set the time you want to eat.



5 Press the COOKING / REHEAT key.

- ※Melody (beep) Sounds.
The Timer will not start working unless you press the COOKING / REHEAT key.
- ※With the above procedure, the preset time of TIMER 1 will be changed from 6:00 to 7:30.



TIMER / TIPS AND HINTS (Cont.)

Cooking Pre-Washed rice Using the TIMER

Water may become white when you put Pre-Washed rice and water in the Inner Pan due to rice starch mixing with water. Cooking rice in water which becomes white may cause rice to scorch as the starch settles to the bottom. If you do not like it, change water a couple of times and rinse rice to remove the starch.

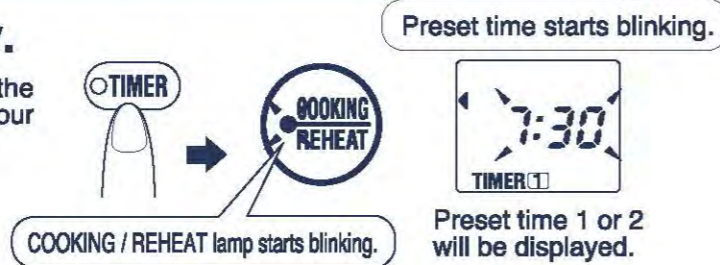
Water temperature rises in the summer time.

Pre-Washed rice soaked in water may degenerate quicker when water temperature is more than 25°C. In this case, wash rice well and avoid setting the TIMER for more than 8 hours.

Using the preset time (1 or 2) to cook

1 Press the TIMER key.

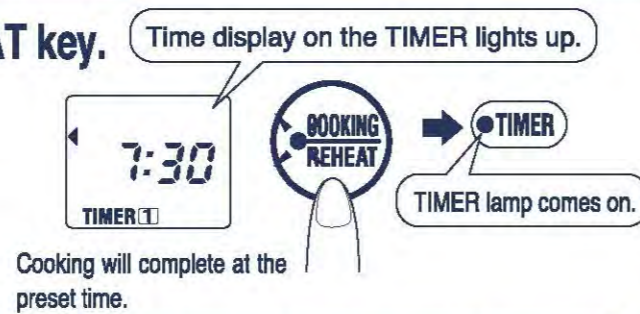
To change the menu, press the MENU key to select the menu of your choice.



2 Press the COOKING / REHEAT key.

Melody (beep) sounds.

The TIMER will not start working unless you press the COOKING / REHEAT key.



Recommended time period for cooking rice when using the TIMER

Menu		Recommended time period for cooking rice when using the TIMER	
		Regular rice	Pre-Washed rice
White rice	Regular / Sushi	1 hour and 1 minute – 13 hours	1 hour and 1 minute – 13 hours
	Softer	1 hour and 1 minute – 13 hours	1 hour and 6 minutes – 13 hours
	Harder	1 hour and 1 minute – 13 hours	1 hour and 1 minute – 13 hours
Porridge		1 hour and 11 minutes – 13 hours	1 hour and 11 minutes – 13 hours
Semibrown rice		1 hour and 1 minute – 13 hours	—
Brown rice		1 hour and 51 minutes – 13 hours	—

● If the time difference between the current time and the set time is less than the above recommended time period, the beep will sound 4 times, and the cooking starts immediately.

※ Rice may become softer when cooking with the TIMER.

● It is preferable to not set the TIMER for more than 13 hours in order to prevent degeneration of rice due to excessive soaking. Please be mindful of this when the room temperature is high, as in the summer.

NOTES

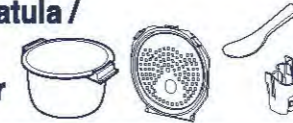
- The remaining time will not be displayed.
- Press the RESET key to cancel the TIMER.
- The TIMER does not need to be set if you do not change the preset times.
- To display the current time, while the TIMER is on, press ▲ or ▼ key.

CLEANING

Cleaning Each Part

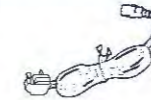
Unplug the Rice Cooker from the outlet and allow the unit to cool down before cleaning.

Inner Pan / Spatula /
Inner Lid /
Spatula Holder



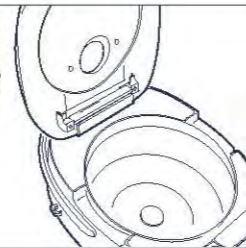
Soak in warm or cold water, and wash with a sponge.
※ The top portion of the Inner Pan may rust if soaked in water too long.
※ Inner Lid Gasket can not be removed.

Power Cord /
Power Plug /
Plug



Wipe with a dry and soft cloth.

Inside of the Outer
Lid and Main Body



Wipe with a well-wrung damp cloth. (Wipe off any residue on the inside of the Outer Lid with holding the Outer Lid.)

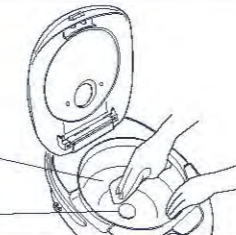
Surface of the Outer Lid
and outside of the
Main Body



Wipe with a cloth soaked in a liquid detergent and wrung well. But wipe the Control Panel clean with a dry and soft cloth.
(Be sure to remove fresh rice or any residue if they go into the surroundings of the Hook Button.)

Heating Plate /
Center Sensor

Heating Plate
Center Sensor



Wipe off with a cloth soaked in lukewarm water and wrung well. (If grains of rice or any objects are stuck to the Heating Plate, lightly polish them off with sandpaper (of about #320) dipped in water. Then wipe with a damp cloth.) Remove grains of rice or any other objects with a bamboo spatula or chopstick.

NOTES

- Do not clean with thinner, benzene, bleach, abrasive cleansers or anything that may damage the surface of the unit.
- When using a chemically treated cloth, do not scrub the unit strongly or allow the cloth to contact the unit for a long period of time.
- Do not use sandpaper on anything other than the Heating Plate or Center Sensor.

Nonstick Inner Pan : The Inner Pan is coated with a nonstick surface for easy cleaning. To protect the nonstick surface, avoid the following:

Do not use the Inner Pan for dish washing.

Do not use vinegar in it.

Clean the Inner Pan immediately after using any seasonings.

Do not use brushes or abrasive cleansers to clean.

- Nonstick coating may discolor after long use. This will not affect the nonstick quality or sanitary properties.
- Contact our authorized service center or ZOJIRUSHI Customer Service when the Inner Pan or the Inner Lid is deformed or corroded.

HOW TO COOK TASTY RICE

- * Measure rice accurately using the provided Measuring Cup for Pre-Washed rice. For Regular rice: Use the Measuring Cup for White rice (Semibrown rice, Brown rice, Sweet rice) For Pre-Washed rice: Use the Measuring Cup for Pre-Washed rice (green cup)
- * Water for both Regular rice and Pre-Washed rice should be adjusted using the same Water Level Scales.

[Pre-Washed rice]

* Select PRE-WASHED by pressing the Pre-Washed rice selection key.

Rice:

Measure rice using the Measuring Cup for Pre-Washed rice. For best results, cook less than 4 cups for a 1.0L size Rice Cooker, 8 cups for a 1.8L size unit. Cooking more rice than this may not result in tasty rice.

Water adjustment:

White rice → Adjust water at the Water Level Scales of WHITE RICE.

Mixed rice → Adjust water at the Water Level Scales of WHITE RICE.

[Mixed rice cooked]

Rice:

For best results, cook less than 4 cups for a 1.0L size Rice Cooker, 6 cups for a 1.8L size unit. Cooking more rice than this may not result in tasty rice.

The amount of rice should be no more than 4 cups for a 1.0L size, 6 cups for a 1.8L size. If the amount of rice exceeds this, it may not cook properly. (may overflow)

Water adjustment:

Adjust water at the Water Level Scales of WHITE RICE.

Ingredients:

The appropriate amount of ingredients should be about 30 – 50% of rice volume. Too much ingredients may cause rice to not cook properly. (1 cup of rice = Approx. 150g) Chop them into small pieces, and put them on top of rice without mixing them into rice.

Menu choice: Select MIXED.

[Porridge]

Rice (non-glutinous rice):

Rice other than White rice can not be cooked properly.

Water adjustment:

Adjust to the Water Level Scales of PORRIDGE.

Ingredients:

The appropriate amount of ingredients should be about 30 – 50% of the volume of rice. Chop them into small pieces and place them on top of rice without mixing them into the rice. Ingredients which do not cook easily should not be used in large amounts. Boil green vegetables separately and add them after rice porridge is finished cooking.

Menu choice: Select PORRIDGE.

[Semibrown rice]

Water adjustment:

Adjust to the Water Level Scales of SEMIBROWN RICE.

Menu choice: Select SEMIBROWN.

* Water can be adjusted according to your preference.

[Brown rice]

Water adjustment:

Adjust to the Water Level Scales of BROWN RICE.

Menu choice: Select BROWN.

* Water can be adjusted according to your preference.

[Sushi rice]

Rice: Less than 8 cups for a 1.8L size Rice Cooker.

Water adjustment:

Adjust to the Water Level Scales of SUSHI RICE.

Menu choice: Select REG / SUSHI.

* Water can be adjusted according to your preference.

Sushi rice → Adjust water according to the Water Level Scales of SUSHI RICE.

Porridge → Adjust water at the Water Level Scales of PORRIDGE.

Menu choice:

Select from the following menu choices. (REG / SUSHI, SOFTER, HARDER, QUICK COOKING for WHITE RICE, MIXED, PORRIDGE)

* Quickly rinse rice a few times before cooking.

* If you do not like scorching, rinse just before cooking.

* In case you have lost the Measuring Cup for Pre-Washed rice, use the Measuring Cup for White rice (Semibrown, Brown, Sweet rice), adjusting the amount of water by filling it slightly above the Water Level Scales.

[Sweet rice]

Rice:

Wash and place in a bamboo basket for about 30 minutes to drain water.

Water adjustment:

Adjust to the Water Level Scales of SWEET RICE.

When cooking only Sweet rice....

At the Water Level Scales of SWEET RICE.

When cooking Sweet rice mixed with White rice....

Slightly over the Water Level Scales of SWEET RICE.

Ingredients:

Place them on top of rice after water is adjusted.

Menu choice: Select SWEET.

Mixed glutinous rice cooked with red beans....

Boil red beans, separate the beans from the boiling water, and use them after cooling down to room temperature. The remaining water from the beans should be used when you adjust water for cooking.

[Rice mixed with barley]

Water adjustment:

Adjust to the Water Level Scales of WHITE RICE.

Menu choice: Select SOFTER.

* The amount of barley mixed into White rice should be less than 20% of the whole amount. (It may not cook properly if there's too much barley.)

(Example) For cooking 1 cup of rice:

White rice: 0.8 cup Barley: 0.2 cup

[White rice with germ]

Water adjustment:

Adjust to the Water Level Scales of WHITE RICE.

Menu choice: Select REG / SUSHI or SOFTER.

* Wash rice gently to not remove the germ. (Because germ is easily removed.)

TROUBLE SHOOTING GUIDE

If the results of cooking are not satisfactory, please check the following points before calling for service.

Cause (Points to check)	Rice and water were not measured correctly.	Cooked rice was not stirred and loosened.	Any objects are on the Heating Plate, Center Sensor or outside of the Inner Pan.	The Inner Pan or Inner Lid are deformed.	Rice was not washed thoroughly before cooking. (except Pre-Washed rice.)	Any objects are on the fringe of the Inner Pan or the Inner Lid.	The Outer Lid was not closed firmly during cooking.	The Inner Lid is not attached properly.	Rice was kept warm for more than 12 hours (under the Regular Keep Warm process) or a small amount of rice was kept warm.	Cold rice was reheated or a Spatula left in the Inner Pan during keep warm.	The unit was unplugged during cooking or the RESET key was pressed.	Was the Inner Pan, Inner Lid or Outer Lid cleaned thoroughly?	The correct MENU was not selected.
Problems													
Rice is too - hard.	●	●	●	●		●	●	●				●	●
Rice is half - cooked (remaining hard).	●		●	●		●	●	●			●	●	●
Rice is too soft.	●	●	●	●								●	●
Rice is scorched too much.	●		●	●	●							●	●
Boiling over while cooking.	●		●	●	●	●	●	●				●	●
During Keep Warm, rice has an unusual odor, rice is discoloring, rice is too dry or much dew on rice.		●	●	●	●	●	●	●	●	●	●	●	●

The unit does not work. (The keys will not work.)

- Was the Inner Pan correctly placed? - Place the Inner Pan correctly.
- Is the Power Plug inserted properly?
- Is the KEEP WARM lamp on? - Press the RESET key, and press COOKING / REHEAT key again.

There was a power failure.

- If a power failure occurs for less than 10 minutes during cooking, the Rice Cooker retains in memory its state before the power failure because of the Lithium Battery. As soon as power is restored to normal, the unit will continue cooking. (If the power failure has been for more than 10 minutes during cooking, the unit will go back to Reset mode.)

The indications of the Display appear Incorrectly or the keys do not work.

- Unplug the Rice Cooker from the outlet and insert it again. 7:00 starts blinking on the display. Reset the TIMER as well as the current time.

The Reheat mode does not work.

- Was the Keep Warm mode cancelled?

The Rice Cooker makes cluttering noises during cooking.

- Heat adjustment by micro computer will cause this sound. It does not mean a malfunction.

The steam is leaking from the gap between the Outer Lid and the Main Body.

- Is the Inner Lid deformed, or is the Inner Lid Gasket cut? Replace the Inner Lid or Inner Lid Gasket. (Inquire at ZOJIRUSHI Customer Service.)

● If the above-mentioned symptoms and solutions do not apply, please contact our authorized service center or ZOJIRUSHI Customer Service.

TROUBLE SHOOTING GUIDE (Cont.)

Symptom	Cause	Action
The beep sounds 4 times when the COOKING / REHEAT key is pressed, displaying either H01 or H02 on the Display Panel. (Only the RESET key works.)	Interior high temperature	The Lid Sensor or Central Sensor temperature is too high. Wait till the Rice Cooker cools down as the unit can not cook rice properly in this condition.
H04 is displayed on the Display Panel.	The Inner Pan is not placed into the Main Body.	Place the Inner Pan securely into the bottom of the Main Body.
E01 or E02 is displayed on the Display Panel, and the keys do not work.	Breakdown	This is a breakdown. Contact our authorized service center or ZOJIRUSHI Customer Service.

Changing the Lithium Battery

The Lithium Battery powers the clock and TIMER memory while the Power Plug is unplugged.

Standard time period for changing batteries:

Battery life is about 4 to 5 years at a room temperature of 20°C and when the unit is left unplugged.

When the battery begins to weaken:

- The clock will show 7:00 and continue to blink when the unit is plugged into the outlet.
- The clock can be used normally if you reset the time. (see P5) However, the indication on the Display will disappear if you unplug the Power Plug.
- If this happens, contact our authorized service center or ZOJIRUSHI Customer Service.



Display Panel

NOTE ● To avoid causing damage or harm, do not attempt to replace the Lithium Battery by yourself.

Replacement Parts

The table on the right indicates the replacement parts. If any part becomes damaged, please replace it with a new one (at cost).

To purchase a new part for replacement, please check the model No. of the product as well as the part No., and visit the store where you purchased the product.

Parts Name	Parts No.
Inner Lid (for a 1.0L size)	C74
Inner Lid (for a 1.8L size)	C75
Inner Pan (for a 1.0L size)	B201
Inner Pan (for a 1.8L size)	B202
Spatula	SHAKN

SPECIFICATIONS

Model No.		NS-ZAQ10	NS-ZAQ18	
Rice Cooking Capacity	White rice / Quick Cooking (cups)	Regular rice	0.18-1.0L (1-5.5)	0.18-1.8L (1-10)
		Pre-Washed rice	0.17-0.94L (1-5.5)	0.17-1.71L (1-10)
	Mixed rice (cups)	Regular rice	0.18-0.72L (1-4)	0.36-1.08L (2-6)
		Pre-Washed rice	0.17-0.68L (1-4)	0.34-1.03L (2-6)
	Sushi rice (cups)	Regular rice	0.18-1.0L (1-5.5)	0.18-1.44L (1-8)
		Pre-Washed rice	0.17-0.94L (1-5.5)	0.17-1.37L (1-8)
Porridge (cups)	Regular rice	0.09-0.27L (0.5-1.5)	0.09-0.45L (0.5-2.5)	
	Pre-Washed rice	0.09-0.26L (0.5-1.5)	0.09-0.43L (0.5-2.5)	
Sweet rice (cups)		0.18-0.72L (1-4)	0.36-1.08L (2-6)	
Semibrown rice / Brown rice (cups)		0.18-0.72L (1-4)	0.36-1.44L (2-8)	
Rating		220-230V 640-680W 50/60Hz	220-230V 950-1000W 50/60Hz	
Average Power Consumption during Keep warm		Approx. 37W	Approx. 47W	
Rice Cooking System		Direct Heating		
Power Cord		Length: 1.0m		
External Dimensions (cm) W × D × H		Approx.25.5×Approx.33×Approx.20.5	Approx.28×Approx.36×Approx.24	
Weight		Approx. 3.0kg	Approx. 3.8kg	

- The average power consumption during the Keep Warm mode is the value of the maximum rice cooking capacity at a room temperature of 20°C.
- The external dimensions are indicated by width x depth x height.
- As this Rice Cooker may not operate properly at certain places such as, high elevation areas and severely cold areas, please avoid using this unit in such areas.

RECIPES

When cooking Pre-Washed rice:

* Select "Pre-Washed rice" by pressing the PRE-WASHED rice selection key.
See P. 7 → Pre-Washed rice.
See P.11 → Cooking Pre-Washed rice.

Measuring unit: * Tbsp. = 15mL * tsp. = 5mL

* Use the attached Measuring Cup to measure rice.
Regular rice → Use the Measuring Cup for White rice (Semibrown rice / Brown rice / Sweet rice) [1 cup = approx. 180mL]
Pre-Washed rice → Use the Measuring Cup for Pre-Washed rice [1 cup = approx. 171mL]

Mixed Rice

Ingredients (4-5 servings)

Rice	3 cups
Chicken meat (or dried young sardines)	50g
"AGE" (fried TOFU)	Half a piece
Carrot	35g
KONNYAKU	35g
GOBO	Small size (half a piece)
Dried SHIITAKE mushroom	2-3 pieces
(A) Light soy sauce	1-1/2Tbsp.
Mirin (sweet sake)	1-1/2Tbsp.
Salt	1/2tsp.
DASHINOMOTO	1/2tsp.
Soup taken from soaking dried SHIITAKE	To taste
Kidney beans or stone parsley (boiled)	To taste

How to cook

- Cut chicken in 1 cm cubes and AGE in strips. Put AGE in strainer, pour hot water and squeeze to drain excess oil. Soak chicken and AGE in soup stock (A) for 5 minutes.
- Cut carrot and KONNYAKU in small strips, pour hot water over carrot and KONNYAKU and drain. Shred GOBO, soak in water to soften and drain. Soak Dried SHIITAKE mushrooms in water to soften, remove hard tips and then cut into small strips.
- Wash rice well, pour in soup of step 1) as well as the water from the soaked Dried SHIITAKE mushrooms into the Inner Pan and add water up to the scale 3 of WHITE RICE.



Then add the ingredients of step 1) and 2) into the Inner Pan.

- Place the Inner Pan in the Main Body, close the Outer Lid and plug in.
- Press the MENU key, select MIXED and press the COOKING / REHEAT key to start cooking.
- Upon completion of cooking and when the Rice Cooker has switched to the Keep Warm mode, mix and loosen rice.

Caution:

Do not stir once you have placed the ingredients on top of rice or Sweet rice. This may not produce the desired results. Take care as well not to put in too much rice or other ingredients as doing so may not produce the expected results. (See P. 17 on HOW TO COOK TASTY RICE.)

Short-necked Clam Rice

Ingredients (4-5 servings)

Rice	3 cups
Short-necked clam (with shells)	600-800g
WAKAME seaweed (soaked lightly in water)	20g
(A) Salt	1/2tsp.
Light soy sauce	1-1/2Tbsp.

How to cook

- Clean sand from short-necked clams and place them into 3 cups of boiling water. Remove from heat when shells open. Take the contents out of the shells.
- Cut WAKAME into small pieces.
- Wash rice well, pour in soup which was used to

boil short-neck clams (pour through a cloth to filter any remaining sand) and add (A).

Then add water up to scale 3 of WHITE RICE and mix well.

- Place the Inner Pan in the Main Body, close the Outer Lid and plug in.
- Press the MENU key, select MIXED and press the COOKING / REHEAT key to start cooking.
- Upon completion of cooking and when the Rice Cooker has switched to the Keep Warm mode, open the Outer Lid, add ingredients of step 1) and 2), mix them well with rice.

Paella

Ingredients (4–5 servings)	
Rice	3 cups
Prawn	4-6 pieces
Hard clams (mull clams, if available)	4-6 pieces
Squid	150g
Green peppers	3 pieces
Olive oil	2 Tbsp.
Salt	1/2 tsp.
(A) Consommé	1 cube
Saffron	1/2 tsp.
(Turmeric can be substituted 1/2 tsp.)	

How to cook

- 1) Peel off shell of prawns and remove entrails. Remove sand from clams and wash. Cut squid into small pieces. Cut green peppers into small cubes.
- 2) Stir fry ingredients of step 1) in olive oil, season with salt and cover with lid until clam shells open up.
- 3) Crush the consomme cube to powder.
- 4) Wash rice well, mix and add (A) into the Inner Pan. Then add water up to the scale 3 of WHITE RICE and mix well.
- 5) Place the Inner Pan in the Main Body, close the Outer Lid and plug in.



- 6) Press the MENU key, select MIXED and press the COOKING / REHEAT key to start cooking.
- 7) Upon completion of cooking and when the Rice Cooker has switched to the Keep Warm mode, open the Outer Lid, add ingredients of step 2) along with 2 Tbsp. of the broth, mix them well with rice.

Sweet Rice Cooked with Red Beans

Ingredients (4–5 servings)	
Salt with parched sesame	To taste
Sweet rice	3 cups
Red beans	50g

How to cook

- 1) Wash Sweet rice and set in a strainer for more than 30 minutes to drain excess water thoroughly.
- 2) Wash the red beans and place in another pot. Add 2 cups of water and bring to a boil for about 2 minutes until water bubbles up. Add 3 cups of water, boil for about 20 minutes until beans are tender enough to crush when squeezed, but before skins begin to crack open. Remove beans from broth.
- 3) Put ingredients of step 1) into the Inner Pan, pour the broth of step 2), add water into the Inner Pan up to the scale 3 of SWEET RICE and add red beans of step 2).
- 4) Place the Inner Pan in the Main Body, close the Outer Lid and plug in.
- 5) Press the MENU key, select SWEET and press the COOKING / REHEAT key to start cooking.
- 6) Upon completion of cooking and when the Rice Cooker has switched to the Keep Warm mode, mix and loosen rice well. Sprinkle roasted sesame seeds and salt on top of rice before serving.



- * If you mix Sweet rice with White rice for cooking, add in enough water to go a little higher than the level scale 3 of SWEET RICE.
- * When using Pre-Washed rice, measure amount of ordinary rice (Pre-Washed rice) by Measuring Cup for Pre-Washed rice.

Rice Porridge with Seven Herbs

Ingredients (4–5 servings)	
Rice	1 cup
Green vegetables (the seven herbs of spring, if available, or other green vegetables as substitutes)	75g
Salt	A little

How to cook

- 1) Wash and boil vegetables. Then soak in cold water, squeeze water, and cut into small pieces.
- 2) Wash rice well, add water into the Inner Pan up to the scale 1 of PORRIDGE.
- 3) Place the Inner Pan in the Main Body, close the Outer Lid and plug in.
- 4) Press the MENU key, select PORRIDGE and press the COOKING / REHEAT key to start cooking.
- 5) Upon completion of cooking and when the Rice Cooker has switched to the Keep Warm mode, open the Outer Lid, add ingredients of step 1) with a small amount of salt and stir well.

Seven herbs of spring: (Japanese parsley, shepherd's purse, cottonweed, chickweed, henbit, turnip, garden radish)



Caution:

Be sure to select PORRIDGE menu when cooking rice porridge. Contents may boil over if chosen other menus. When cooking rice porridge into which green vegetables such as the seven herbs of the spring are mixed, boil green vegetables beforehand and add them to rice porridge after it is cooked. Green vegetables may change their colors or plug up the Steam Vent if they are added before cooking, resulting in rice not cooked so well.

Semibrown Rice

Ingredients (3–4 servings)	
Semibrown rice	3 cups

How to cook

- 1) Wash rice well, add water into the Inner Pan up to scale 3 of SEMIBROWN RICE.
- 2) Place the Inner Pan in the Main Body, close the Outer Lid and plug in.
- 3) Press the MENU key, select SEMIBROWN and press the COOKING / REHEAT key to start cooking.
- 4) Upon completion of cooking and when the Rice Cooker has switched to the Keep Warm mode, and mix loosen rice well.

Water can be adjusted according to your preference.

Brown Rice

Ingredients (3–4 servings)	
Brown rice	3 cups

How to cook

- 1) Wash rice well, add water into the Inner Pan up to scale 3 of BROWN RICE.
- 2) Place the Inner Pan in the Main Body, close the Outer Lid and plug in.
- 3) Press the MENU key, select BROWN and press the COOKING / REHEAT key to start cooking.
- 4) Upon completion of cooking and when the Rice Cooker has switched to the Keep Warm mode, and mix loosen rice well.

Water can be adjusted according to your preference.



Chirashi-sushi

Ingredients (4–5 servings)

Rice	3 cups
Vinegar mix	Vinegar.....4 Tbsp.
	Sugar.....3 Tbsp.
	Salt.....1 tsp.
Ingredients	Carrot.....20g
	GOBO.....small size (half a piece)
	Bamboo shoot.....30g
	Raw SHIITAKE mushroom.....2 pieces
	CHIKUWA (a fish paste).....1
(A)	Soup stock.....120mL
	Sugar.....2 Tbsp.
	Soy sauce.....1 Tbsp.
	Mirin (or sake).....1 Tbsp.
(B)	Large Egg.....2
	Mirin.....1 tsp.
	Salt.....a pinch
Stone parsley (boiled) or pepper leaf-buds	To taste
Lotus root (pickled in vinegar) / dried laver / pink ginger (pickled in vinegar)	To taste
Shrimp / squid / kidney beans (boiled)	To taste

How to cook

- 1) Wash rice well, add water into the Inner Pan up to scale 3 of SUSHI RICE.
- 2) Place the Inner Pan in the Main Body, close the Outer Lid and plug in.
- 3) Press the MENU key, select REG / SUSHI and press the COOKING / REHEAT key to start cooking.
- 4) Place the cooked rice into a wooden bucket which has been wiped down with a wet cloth, sprinkle the vinegar immediately, mix it over, and stir the rice roundly while fanning it to cool.
- 5) Cut the carrot into fine pieces, shred GOBO, cut the bamboo shoot in small strips, cut raw SHIITAKE mushrooms in thin strips, and cut the CHIKUWA in lengthwise then cut into small pieces. Boil these ingredients in the soup stock (A) until the soup is gone.
- 6) Mix the ingredients of (B) and fry in a thin crepe, and slice into a small thin strips.
- 7) Mix the ingredients of step 5) with the Sushi rice of step 4), sprinkle on the mitsuba, thinly sliced fried egg, lotus root (pickled in vinegar) and nori (seaweed).
Decorate with shrimps, squid, field peas and top with pink ginger.