

Operating Instructions

取扱説明書

취급설명서

使用説明書



SR-LA10N (1.0L)

SR-LA18N (1.8L)

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

● この度は、ナショナル電子ジャー炊飯器をお買い上げいただきまことにありがとうございました。
本製品をよくお読みの上、正しくお使いください。そのあと大切に保存し、必要ときお読みください。

● 이번에 **National** 전자 밥솥을 구매하여 주셔서 대단히 감사하는 바입니다.
이 설명서를 잘 읽고 정확히 사용하십시오. 그 후 숙중하게 보관하시며 필요할때 읽어주시기를 바랍니다.

● 非常感謝您購買我們的電子鍋。
請仔細閱讀本說明書，並妥善保存，以備必要時查詢。

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards do not immerse cord, plugs, and Rice Cooker, except 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 be hazardous.
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.

14. SAVE THESE INSTRUCTIONS

15. This product is intended for household use.

NOTE

- A. A short power supply cord (or cord set) is to be provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
- B. Longer cord set or extension cords are available and may be used if care is exercised in their use.
- C. If 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 into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to 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.

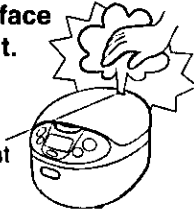
⚠ Warning

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

May result in burns.

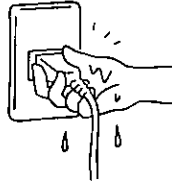
- Keep children away.

Steam vent



- ❗ 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.

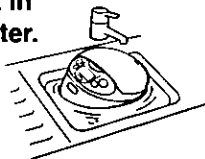
Children may receive burns or be injured.



- ❗ 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 retailer or service center.



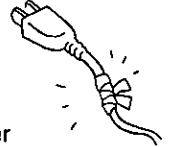
- ❗ Do not damage the power cord or the power plug.

(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, 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.

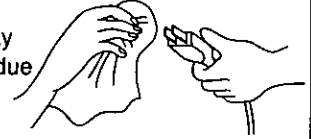
- If the power cord or the power plug is damaged, consult your nearest retailer or service center for repair.



- ❗ 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.

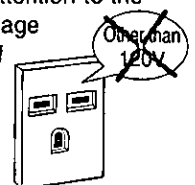
May result in fire, electrical shock, or injury.

- Consult your nearest retailer 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 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.**

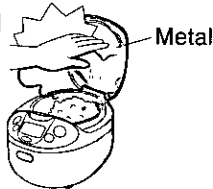
Pulling the cord may cause electrical shock, shorting or fire.

- ❑ **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.



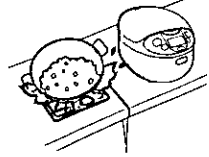
- ❑ **Do not place things near the steam vent.**

The part exposed to steam may be deformed.

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

- ❑ **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.

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

May receive injury.

- ❑ **Do not touch the hook button while carrying the rice cooker.**

Cover will open and may cause injury or burns.

- ❑ **Please use with dry hands.**

Touching high temperature parts may cause burns.

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.**

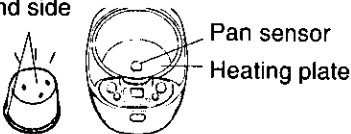
- ❑ **Do not attempt to wash rice with a whisk.**

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

Very Important

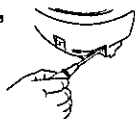
- ❑ **Keep the outside of the pan and the pan sensor clean and dry.**

Bottom and side



Any foreign substance may cause the rice cooker to malfunction.

- ❑ **To pull the power plug, pull it horizontally as shown.**



- ❑ **Close the lid when in use.**

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

The rice cooker may malfunction.

- ❑ **Do not cover the lid with a cloth.**

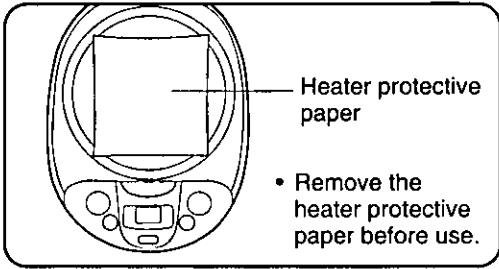
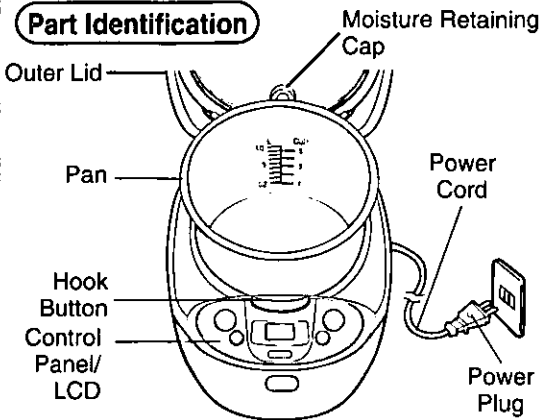
The lid may become deformed, cracked or discolored.

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

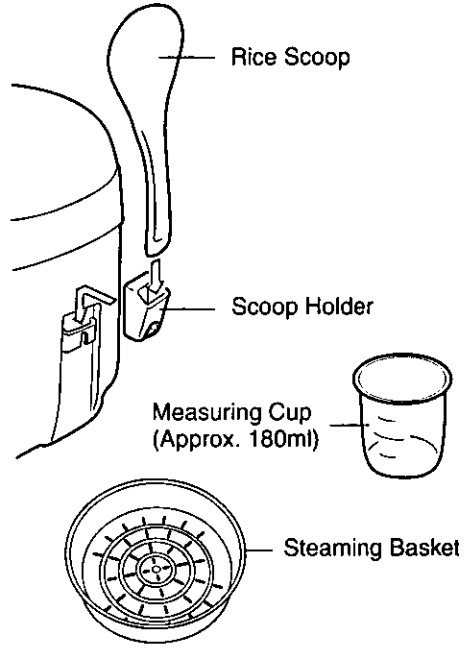
Parts Description

Figures show SR-LA10N (1.0L type)

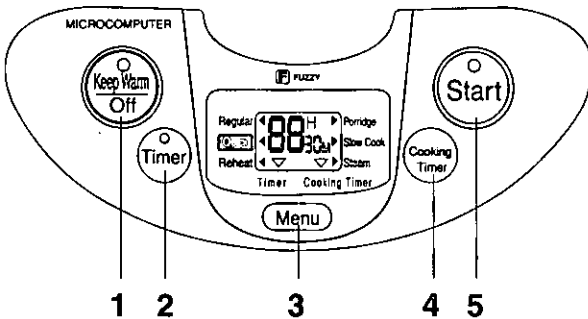
Part Identification



Accessories

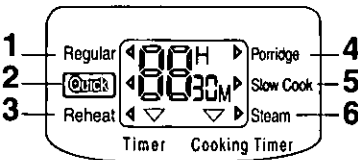


Control Panel



1	Keep Warm/Off	Turns on/off the keep warm function. Turns off the timer function. Cancels preset operations.
2	Timer	Sets the timer.
3	Menu	Selects a cooking menu.
4	Cooking Timer	Sets the cooking time for the "Porridge", "Slow Cook" or the "Steam" menu.
5	Start	Starts cooking or timer cooking.

LCD / Menu



LCD

Displays selected cooking menu, the cooking time and other information.

Menu

1	Regular	Cooks white rice into regular hardness.
2	Quick	Cooks white rice faster than the "Regular" menu by 10 to 20 minutes.
3	Reheat	Use for reheating cold rice.
4	Porridge	Cooks white rice into porridge. You can select the "thick" type or the "thin" type by adjusting the water level.
5	Slow cook	Stews meat or vegetables. (You can select the cooking time in 30-minute increments from 1 to 4 hours.)
6	Steam	Stews vegetables or other foods. (You can select the cooking time in 1-minute increments from 1 to 60 minutes.)

Preparation for Cooking Rice

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

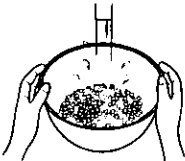
Menu	Cooking Capacity (Measuring cup)	
	SR-LA10N (1.0L)	SR-LA18N (1.8L)
White Rice	1 cup to 5.5 cups	3 cup to 10 cups
Thick Porridge	0.5 cup to 1.5 cups	1 cup to 3 cups
Thin Porridge	0.5 cup to 1 cup	0.5 cup to 2 cups
Slow Cook	1.8qts (1.7 L)	3.2qts (3.1 L)

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

Measure in level cups.



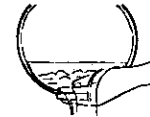
2 Rinse rice. (Rinse rice in a container other than the rice cooker pan)



(1) Rinse rice quickly in a lot of water, then quickly drain.



(2) Rinse rice evenly and quickly so that rice grains rub each other.



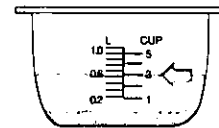
(3) Rinse rice with a lot of water, then drain.

(4) Repeat steps (2) and (3) until water runs clear.

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

3 Add water.

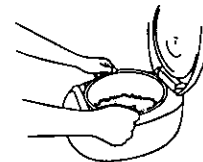
Put the rinsed rice into the pan and add water to the appropriate water level depending on the amount of rice and the menu chosen. (The figure shows the water level for cooking three cups of white rice.) To measure the water level correctly, place the pan on a flat surface and check the water level against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



Volume of rice (cup)	Volume of water (measuring cup)			
	Thick Porridge		Thin Porridge	
	SR-LA10N	SR-LA18N	SR-LA10N	SR-LA18N
1/2	2 1/2	—	3 1/2	3 1/4
1	5	5	6 1/2	6 1/2
1 1/2	7 1/4	7	—	9 3/4
2	—	9	—	12 3/4
2 1/2	—	11	—	—
3	—	13	—	—

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

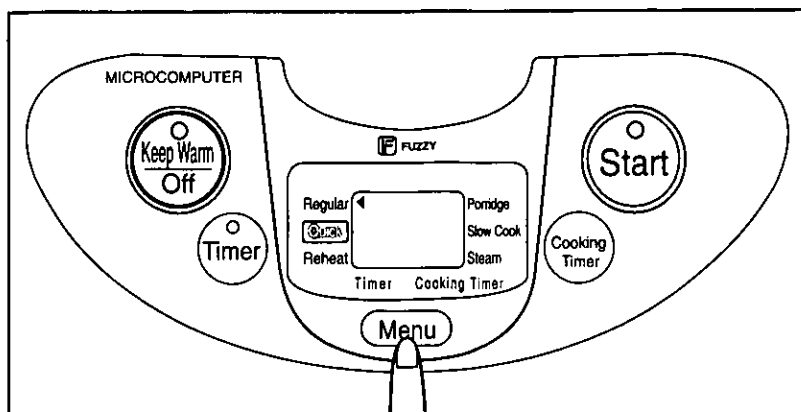
Be sure to fit the moisture retaining cap into the outer lid.



5 Plug the rice cooker into an electrical outlet.

☞ Refer to page 18 for cooking.

☞ Refer to page 28 for timer cooking.



Cooking Rice

1 Select a menu. Each pressing of the [Menu] key moves ◀ (or ▶) from one menu to another as follows.

“Regular” → “Quick” → “Reheat” → “Porridge” → “Slow Cook” → “Steam” → “Regular” → ...

(The figure shows the indication on the LCD when the “Regular” menu is selected.)

2 Press the [Start] key.

The [Start] lamp lights up when cooking starts. The remaining time counter will appear on the LCD display when the remaining time reaches the time shown on the chart below.

Quick	Regular or Porridge
9 minutes	13 minutes

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

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

Rice is ready to be served.

Standard cooking time (Approx. in minutes)		
Regular	Quick	Porridge
50	29 to 39	62 to 78

Caution Do not use the keep warm function for porridge or mixed rice to prevent rice from producing odor, becoming discolored or sticky. Press the [Keep Warm/Off] key to turn off the keep warm function.

炊飯

1 メニューを選びます。[Menu] キーを押すことに◀ (または▶) が移動します。

“Regular” → “Quick” → “Reheat” → “Porridge” → “Slow Cook” → “Steam” → “Regular” → ...

(図は白米標準炊きの場合です。)

2 [Start] キーを押します。

炊飯が始まると [Start] ランプが点灯します。炊き上がるまでの残り時間が下表の時間に達すると、表示部に残り時間が表示されます。

早炊き	白米、おかゆ
9分	13分

炊飯が終了するとピピ音が鳴り、自動的に保温状態となります。

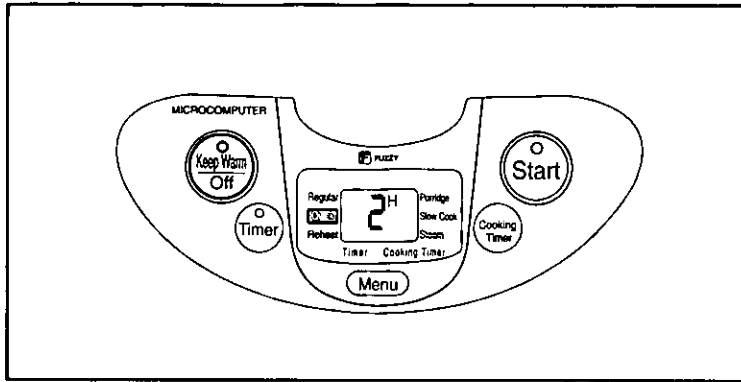
3 炊飯終了後30分以内にごはん全体をよくほぐしてください。

ほぐしたらすぐに召し上がれます。

炊き上がるまでの時間の目安		
Regular	Quick	Porridge
50分	29～39分	62～78分

注意 おかゆ・炊きこみごはんは保温するとニオイや変色またはべたつきの原因になるため保温しないでください。[Keep Warm/Off] キーを押して保温をオフにします。

1



Keeping Rice Warm

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

Caution

- 1) Do not use the keep warm function for mixed rice, or porridge to prevent mixed rice from releasing odors or discoloration, and porridge from becoming gluey.
- 2) Do not keep rice warm more than 12 hours. May result in odor and discoloration.
- 3) Do not leave rice scoop or other utensils in the pan. The rice may be contaminated with unwanted bacteria and may cause odors.
- 4) Do not add cold rice to the warm rice in the pan. May result in odor.

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

	Elapsed time in the keep warm mode	Display	Operation
1	Less than 24 hours	Elapsed time in the keep warm mode (hours)	Operating in the keep warm mode (The [Keep Warm/Off] lamp is lit.)
2	24 to 96 hours	No display	Operating in the keep warm mode (The [Keep Warm/Off] lamp is lit.)
3	After 96 hours	Standby condition	The keep warm function will be automatically turned off.

保温

炊飯・調理が終了すると、本体は自動的に保温に切り換わります。

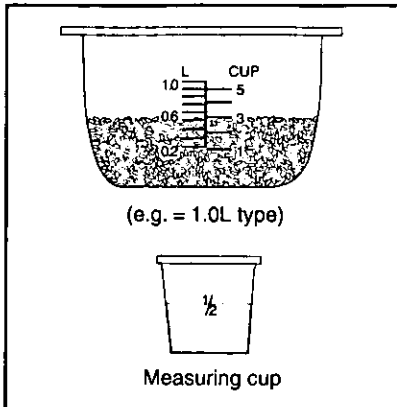
保温時の注意点

- 1) 炊きこみはニオイや変色の原因となり、おかやはべたつきますので「保温」しないでください。
- 2) 12 時間以上保温しないでください。ニオイや変色の原因となります。
- 3) しゃもじなどを内なべに放置しないでください。ニオイの原因となります。
- 4) ごはんをつぎ足さないでください。ニオイの原因となります。

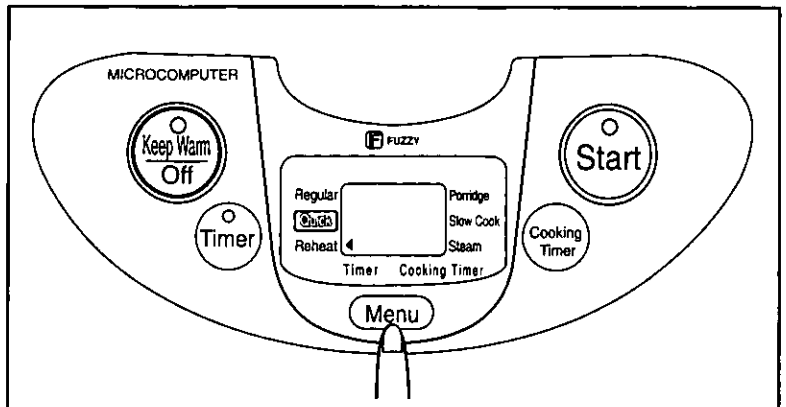
保温時間に応じて表示、本体の動作は次のようになります。

	保温経過時間	表示部	本体動作
1	24 時間未満	保温経過時間 (時間)	保温 ([Keep Warm/Off] ランプ点灯)
2	24 ~ 96 時間	表示なし	保温 ([Keep Warm/Off] ランプ点灯)
3	96 時間以上	待機中	保温は自動的に停止します。

1



2



Reheating

1 Fluff the cold rice in the pan.

Before reheating cold rice, add water as shown in the table below with the measuring cup provided.

Volume of cold rice (refer to water level scale on the pan)	Volume of water (cup)	
	1.0 L	1.8 L
1	1/4	-
2	1/2	-
3	1/2	1/2
4	-	1/2
5	-	1
Cold rice reheating maximum capacity (level)	3	5

e.g.: Figure 1 shows the volume of cold rice at level 3 and amount of water have to add in is 1/2 cup.

2 Press [Menu] key to select "Reheat" function.

3 Press [Start] key.

The [Start] lamp lights to indicate that reheating process has started. The LCD will display '20', regardless of how much rice is being reheated, indicating that it will take 20 minutes for reheating process to finish. The displayed time will be reduced one minute at a time. The rice cooker beeps when the reheating process is complete and automatically switches to keep warm. The Keep Warm/Off light goes on. Fluff (mix) the rice as soon as the reheating process is complete in order to ensure good tasting rice.

- Caution**
- 1) Do not add cold rice exceeding the maximum capacity.
 - 2) Reheat cold rice only once to avoid deterioration of flavor.
 - 3) Use the reheat function for white rice only.

再加熱

1 内なべの中のごはんをほくします。 冷たいごはんを再加熱する前に、付属の計量カップで下の表の打ち水をしてください。

冷たいごはんの量 (内なべの水位 線を目安にしてください。)	水の量 (カップ)	
	1.0 L	1.8 L
1	1/4	-
2	1/2	-
3	1/2	1/2
4	-	1/2
5	-	1
一回に再加熱できる冷たいごはんの量 (目盛り)	3	5

例: 図1は3番めの目盛りにおける冷たいごはんの量と加える水の量が1/2カップであることを示しています。

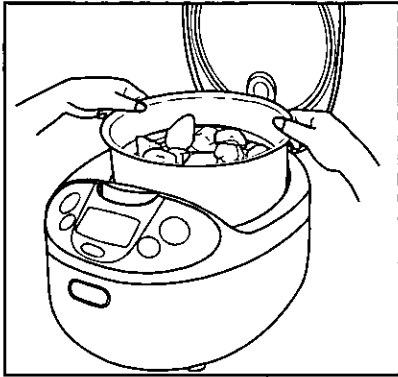
2 [Menu] キーを押して、“Reheat” を選びます

3 [Start] キーを押します

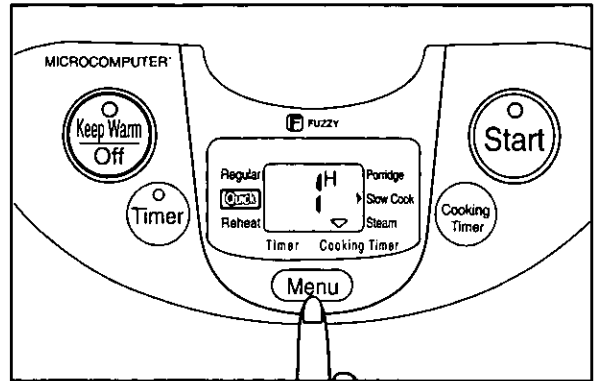
[Start] ランプが点灯して、再加熱が始まったことを表示します。表示部の数字「20」は、お米を温めなおす回数にかかわらず、温め直し完了まで20分かかることを示します。時間は一分刻みです。炊飯器は、温め直しが完了すると「ピッ」と音で知らせ、自動的に保温になります。保温/取消ランプが点灯します。温め直しが完了したら、お米のおいしさを損なわないようにすぐにほくしてください。

- 注意**
- 1) 冷たいごはんは一回に再加熱できる量を超えて入れないでください。
 - 2) 風味を残すためにも、冷えたご飯を温めなおしてください。
 - 3) 白米にのみ、温め直し機能は使用できます。

1



2



Stewing

Use the "Slow Cook" menu for stewing. You can set the cooking time in 30-minute increments from 1 to 4 hours.

- 1 Put ingredients and seasonings into the pan and set the pan into the rice cooker. Close the outer lid and plug the rice cooker into an electrical outlet.
- 2 Press the [Menu] key to select the "Slow Cook" menu.
"1H" (1 hour 0 minutes) is displayed on the LCD as the default cooking time for the "Slow Cook" menu.
- 3 Press the [Cooking Timer] key to set the cooking time.
Each pressing of the [Cooking Timer] key changes the time as follows:
"1H" → "1H30M" → "2H" → ... → "3H30M" → "4H" → "1H"
- 4 Press the [Start] key when the desired cooking time is displayed.
The [Start] lamp lights up when stewing starts. The LCD will change every thirty minutes to show the remaining cooking time. The display will count down by one-minute increments when the remaining time reaches one hour. The unit will automatically switch to the Keep Warm mode when the desired cooking time is complete.

For example: If the desired cooking time is two hours, the remaining cooking time is displayed on the LCD as follows:

"2H" → "1H30M" → "1H" → "59M" → "58M" → ... "1M"

煮込みの調理方法

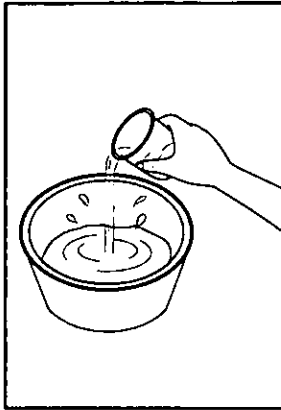
煮込み調理をするには "Slow Cook" を選びます。メニューに合わせ 1～4 時間 (30 分刻み) の調理時間を選びます。

- 1 調理具材と調味料を内なべに入れ、本体にセットし、外ふたを閉めてプラグを差し込みます。
- 2 [Menu] キーを押して "Slow Cook" を選びます。
表示部に "1H" (1 時間 0 分) と表示されます (煮込み時間の初期値)。
- 3 [Cooking Timer] キーを押して煮込み時間を設定します。
押すごとに
"1H" → "1H30M" → "2H" → ... → "3H30M" → "4H" → "1H"
と表示されます。
- 4 設定したい調理時間が表示されたら [Start] キーを押します。
[Start] ランプが点灯し、煮込み調理が始まります。表示部は炊き上がるまでの時間を 30 分ごとに表示し、1 時間以内になると一分ごとに残り時間を表示します。炊き上がると自動的に保温になります。

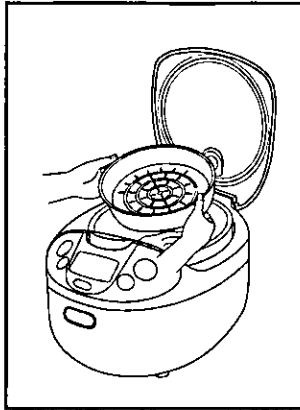
例：炊飯完了を 2 時間後として、炊き上がりまでの時間が以下のように表示部に表示されている場合

"2H" → "1H30M" → "1H" → "59M" → "58M" → ... "1M"

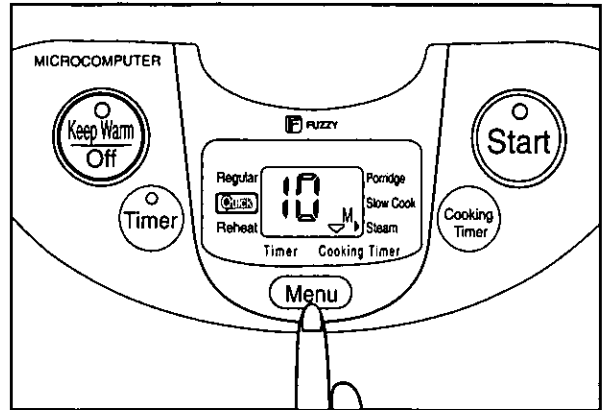
1



2



3



Steaming

- 1 Using the measuring cup provided, place the amount of water shown below into the pan, and place the pan in the rice cooker.
 - 1.0L type → 450ml (2.5 cups)
 - 1.8L type → 630ml (3.5 cups)
- 2 Set the steaming basket in the pan and place ingredients on the plate. Close the outer lid.
- 3 Press the [Menu] key to select the "Steam" menu.

"10M" (10 minutes) is displayed on the LCD as the default cooking time for the "Steam" menu.
- 4 Press the [Cooking Timer] key to set the cooking time. You can select the cooking time from 1 to 60 minutes.

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

"10M" → "11M" → "12M" → ... "60M" → "1M" → "2M" → ... "10M"
- 5 Press the [Start] key when the desired cooking time is displayed.

The [Start] lamp lights when steaming starts. The remaining cooking time is displayed on LCD and it counts down in one minutes increments.

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

蒸しの調理方法

- 1 蒸し水を付属の計量カップで計量し、内なべに入れ、本体にセットします。
 - 1.0L 炊き → 450ml (2.5 カップ)
 - 1.8L 炊き → 630ml (3.5 カップ) を入れる
- 2 付属の蒸し板をセットし、その上に調理するものをのせ、外ふたを閉めます。
- 3 [Menu] キーを押して "Steam" を選びます。

表示部に "10M" (分) が表示されます。
(蒸し時間の初期値)
- 4 [Cooking Timer] キーを押して調理時間を設定します。1 ~ 60分まで調理時間を選べます。

押すごとに

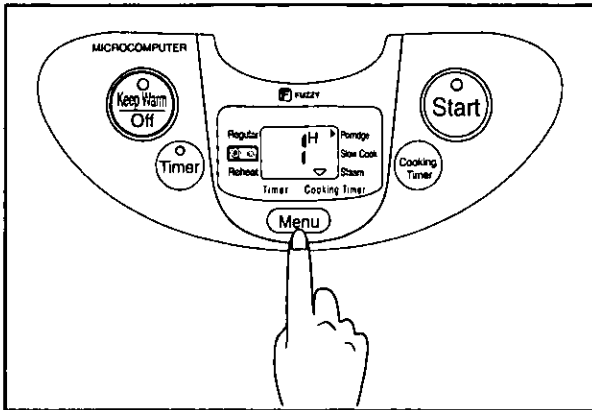
"10M" → "11M" → "12M" → ... "60M" → "1M" → "2M" → ... "10M"

と表示されます。
- 5 設定したい調理時間が表示されたら [Start] キーを押します。

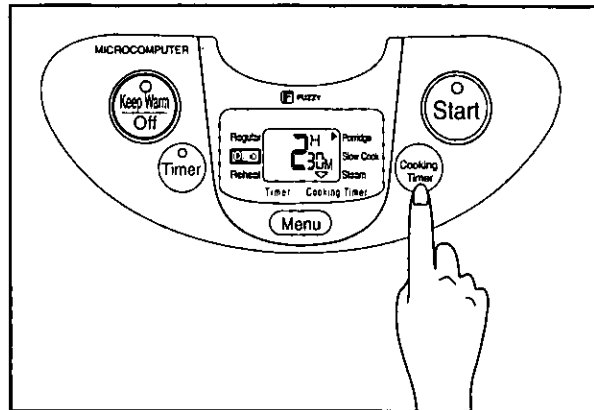
[Start] ランプが点灯し、蒸しが始まり、残り時間を1分単位で表示します。

設定した調理時間が経過するか水がなくなると、ピピ音となり、自動的に保温に切り替わります。

1



2



Timer Cooking

This is a count down timer, not a clock timer, so, the rice cooker will complete cooking when the number of hours the Timer was set for elapses. The Timer begins to count down from the time the [Start] key is pressed. For example, if the Timer is set for 4H 30M cooking will be completed 4 hours and 30 minutes from the time the [Start] key was pressed, not at 4:30a.m. or 4:30p.m.. Timer cooking is not recommended when using seasonings or other ingredients since they settle to the bottom of the pan which may cause abnormal cooking.

Applicable Menus for Timer Cooking and Recommended Time Setting Range.

Menu	Time Setting Range
Regular	1 ~ 13 hours
Porridge	Cooking Time ~ 13 hours

e.g.: To complete 2-hour 30-minute Porridge 6 hours later.

- 1 Select "Porridge" using the [Menu] key.
- 2 Set the cooking time (2:30) by pressing [Cooking Timer] key before setting the timer.
- 3 Press the [Timer] key to select the timer setting. ([Start] light flashes)

Press the [Timer] key until 6H is displayed. The first time the [Timer] key is pressed the previous timer setting will be displayed. The timer will advance 30 minutes each time the [Timer] key is pressed. You can keep the key pressed so that the timer changes continuously. Timer for "Porridge" cannot be set for shorter than the cooking time.

- 4 Press the [Start] key.

The [Start] lamp goes off and the [Timer] lamp lights. Timer cooking is set. As soon as cooking starts, the [Timer] lamp goes off and the [Start] lamp lights. If the selected menu is Regular and the Timer is set for 1 hours, or the selected menu is Porridge and the Timer setting is the same as the cooking timer's, the [Start] lamp will light and cooking will begin as soon as the [Start] key is pressed.

Note: Timer setting cannot be used for "Quick", "Reheat", "Slow Cook" and "Steam".

予約炊飯

タイマーは、時計ではなく、残り時間を表示するので、タイマーに表示されている時間が経つと炊飯が始まります。「スタート」ボタンが押されるとタイマーが始動します。例えば、タイマーが「4 H30M」と表示されている場合、「スタート」ボタンが押されてから4時間30分後に炊飯が完了することを意味し、午前または午後4時30分の時間ではありません。具や調味料の入ったものは予約炊飯しないで下さい。調味料などが沈殿してうまく炊けないことがあります。

予約のできるメニューと推奨時間設定範囲

メニュー	時間設定範囲
Regular	1 ~ 13 時間
Porridge	調理時間 ~ 13 時間

例：2時間30分のおかゆを6時間後に完了する

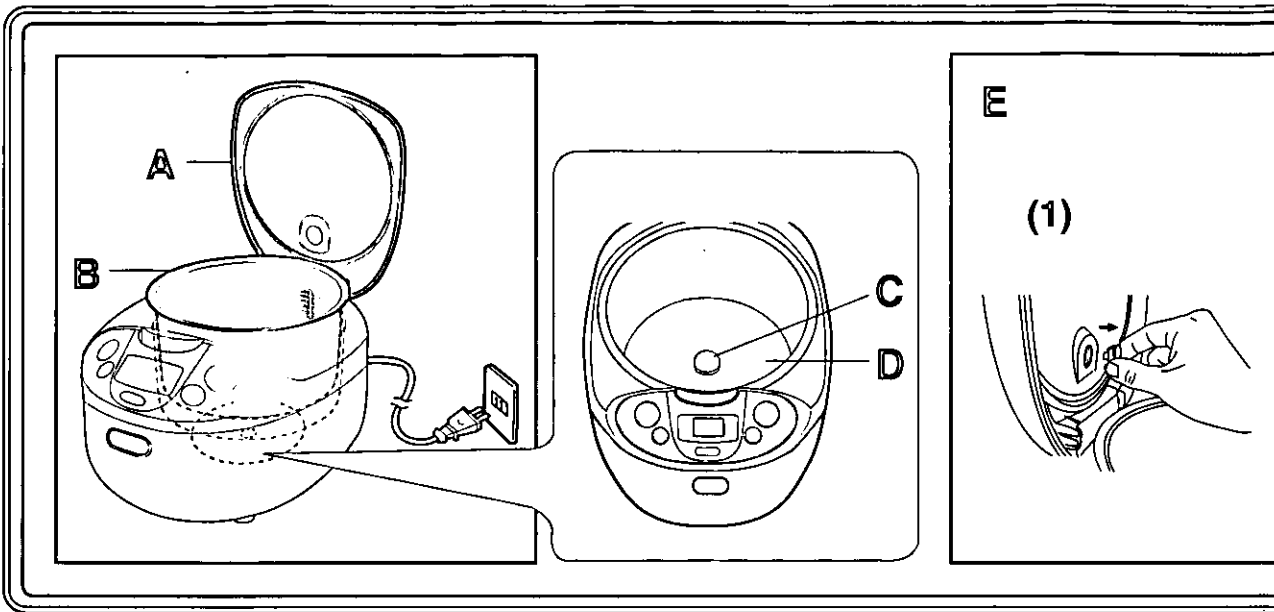
- 1 [Menu] キーで "Porridge" を選びます
- 2 予約時刻を設定する前に、[Cooking Timer] を押して調理時間 (2:30) をセットします。
- 3 [Timer] キーを押して予約時刻を選ぶ ([Start] ランプが点滅します。)

[Timer] キーを一度押すと、前回の予約時刻が表表示部に「6 H」と表示されるまで「タイマー」ボタンを押してください。一回押すと前回予約設定された時間が表示されます。「タイマー」ボタンを押すごとに30分単位で表示が変わります。キーを押したまま予約時刻を進めることもできます。「おかゆ」の予約時刻は調理時間より短い時間を設定することはできません。

- 4 [Start] キーを押します。

[Start] ランプが消え、[Timer] ランプが点灯すると予約完了です。炊飯が始まるとすぐに [Timer] ランプは消え、[Start] ランプが点灯します。タイマーが1時間に設定され、通常の炊飯機能または、おかゆ炊飯機能が選択されている場合、「スタート」ランプが点灯し、「スタート」ボタンが押されると同時に炊飯が始まります。

注：「Quick」「Reheat」「Slow Cook」「Steam」は予約炊飯できません。



Cleaning and Maintenance

Unplug the rice cooker and allow the unit to cool before cleaning.

Do not use benzine, thinner, scouring powder, or steel wool.

A Main unit and outer lid

Wipe with a damp cloth. If you continue using the rice cooker with a soiled lid, the soil will not come off. The outer lid may be discolored or stained with the soil, but is not unsanitary.

*Do not wash with dishwashing detergent. Do not immerse the main unit in water.

B Pan

Wash with dishwashing detergent and a sponge. Wipe water off the pan.

If the pan is deformed or the non-stick coating is worn away, purchase a new pan at your nearest retailer and replace the old pan with the new one.

C D Pan sensor and heating plate

Wipe with a damp cloth, if caked with foreign substances.

E Moisture retaining cap

Pull outwards to remove the moisture retaining cap (1). Wash it with water and wipe off any moisture (2). Wipe the inside of the hole with damp cloth (3). Securely fit the cap by pushing it (4).

F Accessories

Wash with dishwashing detergent and a sponge. Rinse and wipe water off.

お手入れのしかた

お手入れは必ず電源プラグを抜き、本体が冷えてから行って下さい。

ベンジン、シンナー、みがき粉、金属たわしなどは使わないで下さい。

A 本体および外ふた

固く絞ったふきんで拭く。汚れたままの外ふたを使用していると汚れが落ちにくくなり、変色や色むらの原因となります（衛生上は問題ありません）。

*台所用洗剤は使用しないでください。また、本体を水で濡らさないでください。

B 内なべ

台所用洗剤とスポンジで洗い、水分をふき取る。内なべが変形したり、フッ素コーティングが磨耗している場合は、お買い求めの販売店で交換してください。

C D なべセンサーと熱板

異物などがこびりついたときは、固く絞ったふきんでふいてください。

E 保温キャップ

蒸気受けを取り外すには、蒸気受けを外側に引張ってください(1)。水で洗い、水分をふき取ります(2)。穴の中を濡れた布で拭きます(3)。蒸気受けを押ししてしっかりとめ込んでください(4)。

F 付属品

台所用洗剤とスポンジで洗います。水ですすいで、水分をふき取る。

If rice is not cooked well

Problem	Possible Cause (Reference page)
Rice boils over.	<ul style="list-style-type: none">○ The amount of rice was not measured with the measuring cup provided with the rice cooker. (☞ Page 14) → The amount of rice cannot be measured correctly with a measuring rice bin or other methods.○ The water level was not adjusted correctly.○ Rice was not washed and rinsed thoroughly until water ran clear. (☞ Page 14)○ The moisture retaining cap was not used. (☞ Page 14)
Rice is hard/soft/half-boiled.	<ul style="list-style-type: none">○ Rice may be cooked hard or soft depending on the type of rice or the storage period. Newer rice crop has more moisture so slightly less water than usual should be used when cooking.○ Adjust the water level according to your preference.○ The amount of rice was not measured with the measuring cup provided with the rice cooker. (☞ Page 14)○ The water level was not checked against the gauges on both sides of the pan.○ The menu key was not set correctly. (☞ Page 18)○ Rice mixed with various ingredients and seasonings was cooked using the timer cooking function. (☞ Page 28)○ Foreign substances stuck to the outside surface of the pan, the pan sensor or the heating plate. (☞ Page 30)○ Rice may be cooked hard when cooked in the "Quick" menu.
Rice is scorched. (A light brown layer of rice at the very bottom of the pan is normal.)	<ul style="list-style-type: none">○ Rice was not washed and rinsed thoroughly until water ran clear. (☞ Page 14)○ Rice mixed with various ingredients and seasonings was cooked.○ Foreign substances stuck to the outside surface of the pan, the pan sensor, or the heating plate. (☞ Page 30)○ The pan was not washed thoroughly. → Wash the pan carefully especially after cooking mixed rice.

Problem

Possible Cause (Reference page)

Porridge becomes gluey.



- Porridge may become gluey if the timer function is used to cook it.
- Do not use the keep warm function for porridge.

Rice is dry.



- The moisture retaining cap was not used. (☞ Page 14)
- Rice was kept warm for longer than 12 hours. (☞ Page 20)
- The outer lid was not closed completely, permitting steam to escape and cause rice to become dry.

Rice is discolored/smells.



- Rice was not washed and rinsed thoroughly until water ran clear. (☞ Page 14)
- The pan was not washed thoroughly.
→ Wash the pan carefully especially after cooking mixed rice.
- Rice was not fluffed (mixed) within 30 minutes after cooking was finished. (☞ Page 18)
→ Fluff (mix) rice to prevent its surface from becoming dry.
- Rice was kept warm for longer than 12 hours. (☞ Page 20)
- Cold rice was added to warm rice.
- Rice scoop was left in the pan while rice was kept warm.
- Mixed rice was kept warm. (☞ Page 20)
- Rice was repeatedly reheated. (☞ Page 22)
- The rice cooker was turned off.


Troubleshooting

(Check the following items before you contact your retailer or service center.)

Problem	Possible Cause (Reference page)
<ul style="list-style-type: none"> ⊕ Rice is not cooked at a preset time. 	<ul style="list-style-type: none"> ○ The [Start] key was not pressed.
<ul style="list-style-type: none"> ● Cooking started as soon as timer cooking was activated. 	<ul style="list-style-type: none"> ○ The timer was set to a time shorter than the minimum time required for cooking. (☞ Page 28) → Cooking starts upon activation of the timer cooking function under such conditions.
<ul style="list-style-type: none"> ● Key functions were disabled. ● Pressing the [Start] key did not activate the cooking function. 	<ul style="list-style-type: none"> ○ The rice cooker was disconnected from an electrical outlet. ○ The [Start] key was pressed while the [Keep Warm] lamp was lit.
<ul style="list-style-type: none"> ● Steam escaped from other than the steam vent. 	<ul style="list-style-type: none"> ○ The packing of the lid or the brim of the pan was deformed or rice was stuck to them.
<ul style="list-style-type: none"> ⊕ Power failed while the rice cooker was in operation. 	<ul style="list-style-type: none"> ○ The cooking finishing time may be delayed. ○ Cooking may not be done properly depending on the length of power failure.
<ul style="list-style-type: none"> ⊕ The rice cooker produced sounds while the unit was in the cooking or the keep warm mode. 	<ul style="list-style-type: none"> ○ Clicking sounds are produced by power adjustments. ○ Popping sounds are produced when bursts of steam escape from between the pan and the heating plate. Over time this will damage the heater and pan, so it is important to keep them dry before using the unit.
Error Code	Possible Cause
<ul style="list-style-type: none"> 2 or 3 indication lamps flash together 	<ul style="list-style-type: none"> ○ Consult your nearest retailer or service center for repair.

※ Replace damaged or deformed pan.

※ Consult your nearest retailer or service center if rice, water or other material is put directly into the main unit without using the pan.

※ The marks (○, ) above the [Start] and the [Keep Warm/Off] keys are for blind people.

Specifications

Model		SR-LA10N	SR-LA18N
Power Supply		120 V AC	
Power Consumption (Approx.) W	Cooking	590	835
	Keeping Warm	84 (26 ^{*1})	95 (28 ^{*1})
Cooking Capacity L (cups)	White Rice	0.18~1.0 (1~5.5)	0.54~1.8 (3~10)
	Mixed Rice	0.18~0.54 (1~3)	0.54~1.08 (3~6)
	Thick Porridge	0.09~0.27 (0.5~1.5)	0.18~0.54 (1~3)
	Thin Porridge	0.09~0.18 (0.5~1)	0.09~0.36 (0.5~2)
Power Cord Length m (ft)		0.9 (3)	0.9 (3)
Weight (Approx.) kg		2.7 (5.9 lbs.)	3.4 (7.5 lbs)
Dimensions (Approx.) cm	Width	23.4 (9.2")	26.3 (10.4")
	Depth	32.1 (12.6")	35.1 (13.8")
	Height	20.1 (7.9") 39.6 ^{*2} (15.6 ^{**2})	23.2 (9.1") 45.2 ^{*2} (17.8 ^{**2})

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

*2: Height with the outer lid open

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

For further assistance contact Panasonic at: 800-211-PANA (7262) or visit our website at www.panasonic.com/national

仕様

品番		SR-LA10N	SR-LA18N
電源		120 V AC	
消費電力 (約) W	炊飯時	590	835
	保温時	84 (26 ^{*1})	95 (28 ^{*1})
炊飯容量 L (カップ)	白米	0.18~1.0 (1~5.5)	0.54~1.8 (3~10)
	炊きこみ	0.18~0.54 (1~3)	0.54~1.08 (3~6)
	全がゆ	0.09~0.27 (0.5~1.5)	0.18~0.54 (1~3)
	五分がゆ	0.09~0.18 (0.5~1)	0.09~0.36 (0.5~2)
電源コード長 m (ft)		0.9 (3)	0.9 (3)
重量 (約) kg		2.7 (5.9 lbs.)	3.4 (7.5 lbs)
寸法 (約) cm	幅	23.4 (9.2")	26.3 (10.4")
	奥行	32.1 (12.6")	35.1 (13.8")
	高さ	20.1 (7.9") 39.6 ^{*2} (15.6 ^{**2})	23.2 (9.1") 45.2 ^{*2} (17.8 ^{**2})

*1: 安定時平均保温消費電力 (室温 20°Cの場合)

*2: 外ふたを開けたときの高さ

- 切の状態での消費電力は約 2 W です。

お客様ご相談窓口 電話：800-211-PANA (7262) ホームページ：www.panasonic.com/national

なお、お問い合わせは英語のみとなっておりますのでご了承下さい。

Recipes

STEAMING VEGETABLES

1. Pour water into the rice cooker pan.
2. Place the steaming basket 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

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