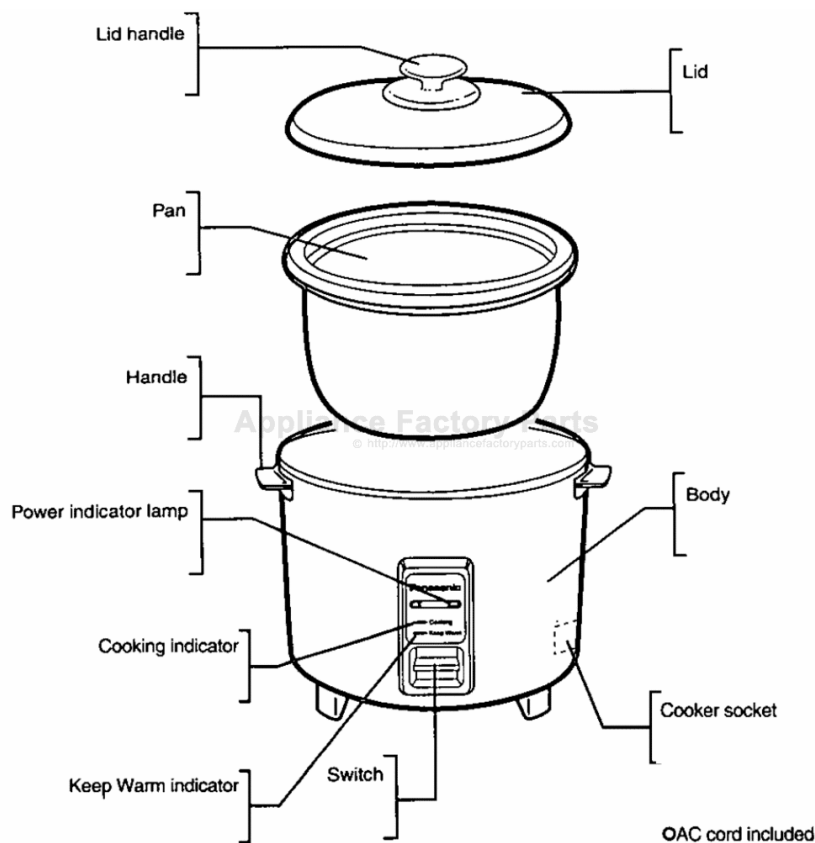


PANASONIC SR-W15FSP Owner's Manual

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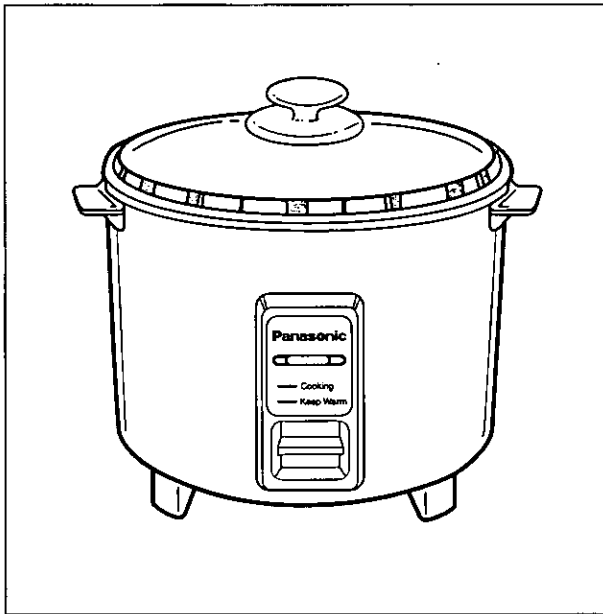


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----- Manual continues below -----

Operating Instructions

Rice Cooker/Steamer
SR-W15FSP



Panasonic®

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

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, and Rice Cooker/Steamer, except lid and pan, in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. 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

This product is intended for household use.

NOTE

- A. A short power supply cord set is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Longer cord set or extension cords are available and may be used if care is exercised in their use.
- C. If a longer cord set or extension cord is used,
 - (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance,
 - (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

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

Thank you for purchasing the Panasonic Rice Cooker/Steamer.
For optimum performance and safety, please read these instructions carefully.

Muchas gracias por la adquisición de esta cocedora de arroz/al vapor Panasonic.

Para obtener el máximo rendimiento, y por motivos de seguridad, lea cuidadosamente estas instrucciones.

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CAUTION PRECAUCIONES

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

- Do not leave the steaming rack between the heater and pan.

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

- Be sure the switch is off before removing the pan.

- Asegurarse de que el recipiente está bien asentado sobre el hornillo eléctrico de la marmita.

Si el recipiente no está bien asentado, el interruptor puede subir antes de lo debido o se quede dañar el calentador u hornillo eléctrico.

- No ponga la placa de vapor entre el hornillo y el recipiente.

Su marmita para arroz se ha diseñado con un fusible termal para que se desactive el hornillo en casos semejantes.

- S'assurer, avant d'enlever la casserole, que l'interrupteur est coupé.

- 2** Replace all damaged parts immediately.
Recambiar inmediatamente las partes dañadas.

- 3** Do not leave the lid down-side up in places subjected to direct sunlight.
If direct light is subjected to the concave side of the lid, it may focus on furniture, walls, etc., and damages may result.

No deje el lado inferior de la tapa hacia arriba en lugares sujetos a la luz directa del sol. Si la luz directa cae sobre el lado cóncavo de la tapa, puede proyectarse sobre los muebles, paredes, etc., y puede resultar en daños.

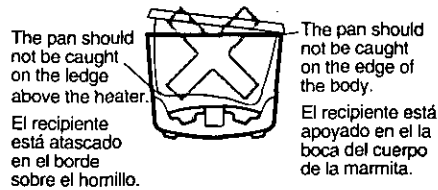
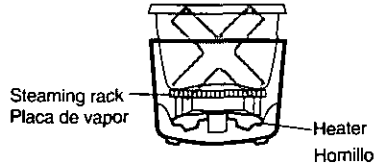
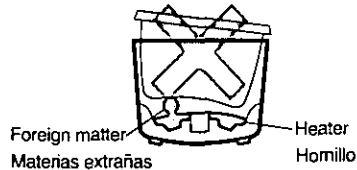
- 4** Do not tilt the rice-cooker on its edge or place it upside down with its power supply plug connected, as this may cause damage.

Ne pas incliner l'auto-cuiseur à riz sur sa bordure ni le placer à l'envers quand sa fiche d'alimentation est branchée car cela pourrait l'endommager.

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

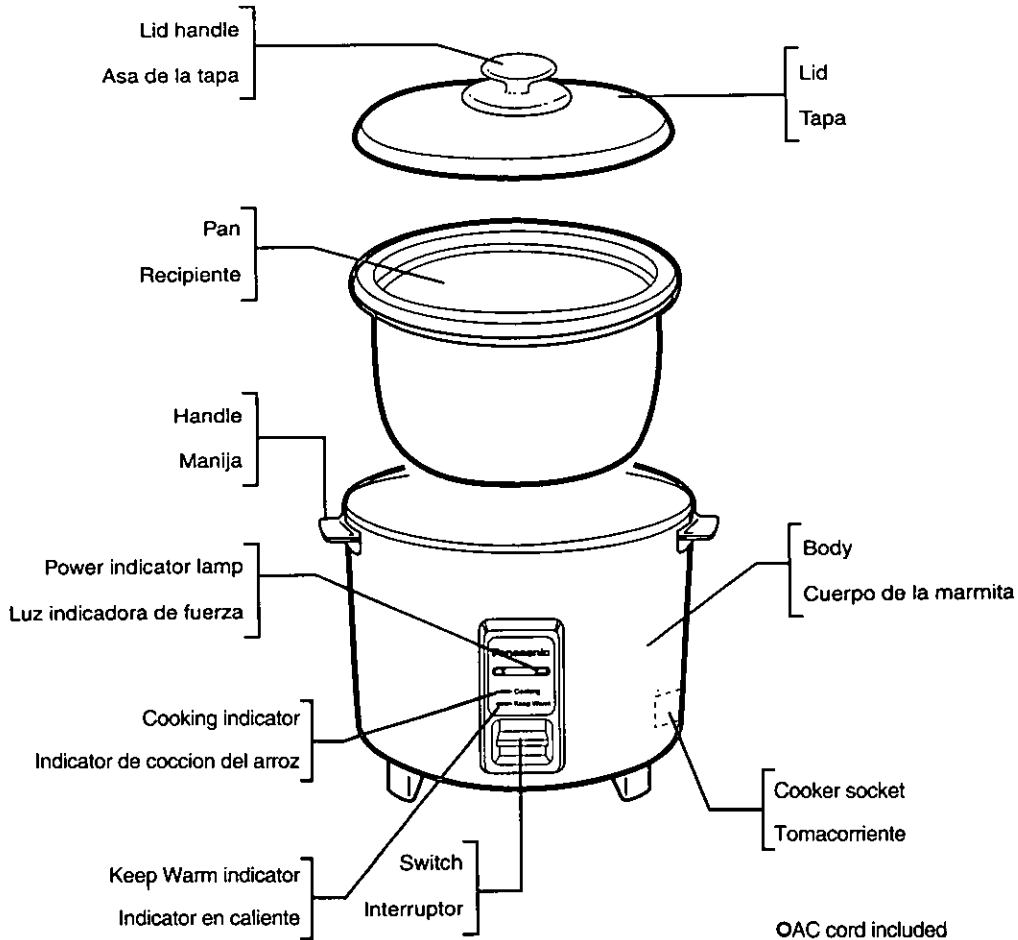
La cubierta interior de "Sumiflon" del recipiente puede perder el color con el tiempo. Esto es normal. No usar utensilios metálicos dentro del recipiente cubierto de "Sumiflon".

WRONG MAL



PARTS IDENTIFICATION

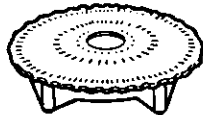
IDENTIFICACION DE LAS PARTES



○AC cord included
○Cable de C.A provisto



Measuring cup
(approx. 6 fl.oz./180 ml)
Taza medidora
(aprox. 6 fl.oz./180 ml)



Steaming rack
Placa de vapor

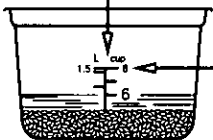


Rice scoop
Paleta para
sacar el arroz

HOW TO USE

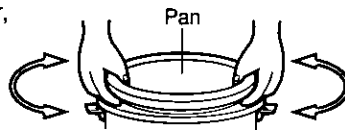
1 Measure rice with the measuring cup provided. One cup of uncooked rice makes approximately 2 cups of cooked rice. Rinse rice in a separate bowl until water becomes relatively clear.

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

Using the markings on the pan	Using the measuring cup	
e.g. To cook 6 cups of rice, rinse the rice, put it into the pan and adjust water to LEVEL INDICATOR 6.	Raw rice by cup	Water to be added
 <p>LEVEL INDICATOR</p> <p>MAX. LEVEL. Do not cook more than this amount.</p>	8 cups.....	8-8¼ cups
	6 cups.....	6-6¼ cups
	4 cups.....	4-4¼ cups
	2 cups.....	2-2¼ cups

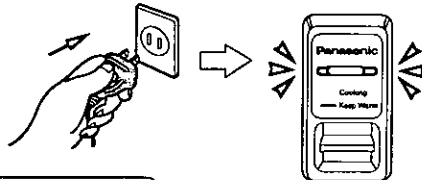
Adjust water quantity to your personal taste.

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



4 Attach AC cord to cooker and plug in. Power indicator lamp lights.

Do not plug in until ready to cook. Otherwise, rice may be ruined.



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

5 Press the switch. The "Rice Cooking" indicator (Orange) tells you cooking has started.



6 When rice is done, the switch will pop up. The "Keep Warm" indicator changes to orange to signal "Keep Warm" function is working.

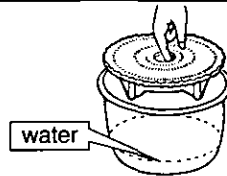
7 After the switch pops up, leave the lid closed for at least 15 minutes to steam rice.

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

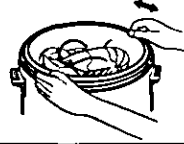
HOW TO STEAM FOODS

1 Add water to pan.

2 Place steaming rack inside the pan.



3 Add food. (Place in dish if required)



4 Cover unit, plug in cord and turn on unit to Rice Cooking. The "Rice Cooking" indicator (Orange) tells you cooking has started.



5 Time the cooking manually.
*Unit will automatically switch to Keep Warm, should water evaporate.
*Remember that foods will continue to cook on Keep Warm.
There must be water in the pan.

6 Turn off cooker by unplugging.

7 Remove foods, then the steaming rack, and finally pour off the water.

Note: The charts of P9-11 provide a general guide to quantity and cooking time. Cooking time may be varied according to personal preference. Less water means the unit will switch off sooner. To lengthen cooking time, add 1 tbsp (15 ml) more water.

KEEP WARM FUNCTION

- After cooking is completed, "Keep Warm" automatically functions until the cord is unplugged.
- Always unplug before taking the pan out of the cooker.
- Do not switch to "Cooking" again during "Keep Warm" function.
- Do not keep rice warm for more than 5 hours.
- Do not use "Keep Warm" function to reheat cold rice.

HOW TO CLEAN

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

STEAMING VEGETABLES

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

Prepare vegetables by washing, peeling, and then cutting them into similar-sized pieces.

Place them directly on the steaming rack, in a bamboo steaming tray, in a shallow metal, glass, or ceramic dish, or in foil. Then place 1 cup (180 mL) of hot tap water in the rice cooker pan. Insert the steaming rack or bowl with vegetables and cover. Set the switch to Rice Cooking and time according to the chart. These times are approximate. Keep track of times for items frequently steamed for future reference.

STEAMING FRESH VEGETABLES

Vegetable	Quantity	Water	Time
Artichokes: Globe: whole Jerusalem: peeled, whole	2 - 4 2 - 4	1- $\frac{1}{3}$ Cup (250 mL) 2 Cups (360mL)	30 - 45 minutes 15 - 20 minutes
Asparagus	8 oz (200 g)	$\frac{1}{3}$ Cup (50 mL)	5 - 10 minutes
Beans: Green, Waxed whole cut-up	1 lb (500 g) 1 lb (500 g)	1 Cup (180 mL) 1 Cup (180 mL)	12 - 13 minutes 9 - 11 minutes
Broccoli: spears	1 lb (500 g)	1 Cup (180 mL)	5 - 10 minutes
Beets: whole quartered	1 lb (500 g) 1 lb (500 g)	1 Cup (180 mL) 1 Cup (180 mL)	30 - 35 minutes 26 - 30 minutes
Brussels Sprouts	10 oz (300 g)	1- $\frac{1}{3}$ Cup (250 mL)	6 - 10 minutes
Cabbage: wedges	2 lb (900 g)	$\frac{2}{3}$ Cup (125 mL)	12 - 15 minutes
Carrots: small, whole thick slices	1 lb (500 g) 1 lb (500 g)	$\frac{2}{3}$ Cup (125 mL) $\frac{2}{3}$ Cup (125 mL)	10 - 12 minutes 12 - 15 minutes
Cauliflower: flowerettes	1 lb (500 g)	$\frac{2}{3}$ Cup (125 mL)	12 - 14 minutes
Corn on the Cob	3 - 6 ears	1- $\frac{1}{3}$ Cup (250 mL)	10 - 15 minutes
Peas: shelled	8 oz (200 g)	$\frac{1}{3}$ Cup (50 mL)	5 - 7 minutes
Potatoes, Sweet Potatoes, Yams: quartered	Medium (140 g) Large (180 g)	$\frac{2}{3}$ cup (125 mL) 1 Cup (180 mL)	18 - 20 minutes 20 - 22 minutes
Rutabagas, Turnips: diced	2 lb (900 g)	1- $\frac{1}{3}$ cup (250 mL)	20 - 30 minutes
Summer Squash, Zucchini: cut-up	1 lb (500 g)	$\frac{1}{2}$ Cup (75 mL)	5 - 10 minutes
Winter Squash: pieces	1 lb (500 g)	1- $\frac{1}{3}$ Cup (250 mL)	20 - 30 minutes
Spaghetti Squash: half	20 oz (650 g)	1- $\frac{1}{3}$ Cup (250 mL)	20 - 25 minutes
Spinach	5 oz (150 g)	$\frac{1}{3}$ Cup (50 mL)	5 - 8 minutes

STEAMING FROZEN VEGETABLES

1. Add water to pan.
2. Place steaming rack inside the pan.
3. Break up vegetables if necessary.
4. Add vegetables (place in dish if required).
5. Cover unit, plug in cord, and turn on unit to Rice Cooking.
6. Time the cooking manually. Unit will automatically switch to KEEP WARM, should water evaporate.
7. Stir vegetables occasionally.
8. Remove vegetables, then the steaming rack, and finally pour off the water.

Vegetable	Quantity	Water	Time
Asparagus	10 oz (300 g)	1/3 Cup (50 mL)	7 - 10 minutes
Beans: Green, Waxed	10 oz (300 g)	1/3 Cup (50 mL)	10 - 12 minutes
Broccoli	10 oz (300 g)	1/3 Cup (50 mL)	11 - 13 minutes
Carrots: sliced	8 oz (200 g)	1/3 Cup (50 mL)	12 - 15 minutes
Cauliflower	8 oz (200 g)	1/3 Cup (50 mL)	5 - 7 minutes
Corn: kernel	10 oz (300 g)	1/3 Cup (50 mL)	5 - 7 minutes
Peas	10 oz (300 g)	1/3 Cup (50 mL)	9 - 11 minutes
Spinach	5 oz (150 g)	1/3 Cup (50 mL)	5 - 7 minutes
Mixed Vegetables	10 oz (300 g)	1/3 Cup (50 mL)	7 - 10 minutes

MEXICAN HALIBUT

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

- 1 lb (500g) halibut pieces**
- juice of one lime or 1/2 lemon**
- 2 cloves garlic, minced**
- 2 tbsp (25 ml) parsley, minced**

Put steaming rack in rice cooker pan with
2 - 1/3 cups (500 ml) water

Place dish on rack. Set to Rice Cooking and steam 5 - 7 minutes or until fish flakes when separated with a fork. Serve immediately with
2 tbsp (25 ml) salsa on each serving.

Serves 4

MONK FISH IN PARCHMENT

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

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

Combine in a cup

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

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

Add 2 - 1/3 cups (500 ml) water to pan.

Cover and set to Rice Cooking.

Allow to steam 15 - 20 minutes.

Serves 2

SALMON TENDERED IN LETTUCE

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

- 1 - 1/3 cup (250 ml) water

Wash and spread out

- 2 lettuce leaves

Top each with

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

Fold lettuce over salmon to form a packet.

Place packets on steaming tray. Cover cooker and set to Rice Cooking. Allow salmon to steam 10 - 12 minutes. To serve, cut through lettuce to reveal salmon.

Serves 2

STEAMED MUSSELS IN WINE

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

In rice cooker pan place

- 2 lb (1 kg) mussels, scrubbed
- 1 onion, minced
- 1 stalk celery, minced
- 4 peppercorns
- 2 cups (375 mL) dry white wine

Cover and set to Rice Cooking. Cook until all mussels open (discard any mussels that do not open). Put mussels into hot serving dish(es).

Add 1 tbsp (15 ml) chopped parsley

- 1 clove garlic

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

Serves 4 - 6

STEAMED BROWN BREAD

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

Sometimes called Indian bread.

In medium bowl combine

- 1 - 1/3 cup (250 mL) graham or whole wheat flour
- 2/3 cup (125 mL) cornmeal
- 1 tbsp (15 mL) brown sugar
- 1 tsp (5 mL) baking soda
- 2/3 cup (125 mL) molasses
- 1 cup (175 mL) buttermilk or sour milk

Pour into greased 5-1/3 cup (1L) pudding mold or bowl. Cover dish with aluminum foil or cooking paper (softened by running under hot tap water). Secure with string or elastic. Pour 2-1/3 cups (500 mL) water in rice cooker pan. Insert steaming rack and place pudding mold or bowl on the tray. Cover and set to Rice Cooking. Steam for 2 hours: After one hour add 2 - 1/3 cups (500 ml) more water.

When water evaporates, the unit will switch to **Keep Warm**.

Invert onto a board or serving plate. Slice and serve warm with butter.

Serves 4

*If pan is large enough, 5-1/3 cups (1L) water may be added at the beginning of cooking.