



MICOM RICE COOKER & WARMER

OPERATING INSTRUCTIONS

NS-WAQ10/NS-WAQ18 NS-WAH10C/NS-WAH18C

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

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IMPORTANT SAFEGUARDS

Be sure to follow the instructions.

- These WARNINGS and CAUTIONS are intended to protect you and others from personal injury and household damage. To ensure safe operation, please follow carefully.

 **WARNINGS** Indicates risk of serious injury. ※1

 **CAUTIONS** Indicates risk of injury or property damage if mishandled. ※2 ※3

※1 Serious injury includes loss of eyesight, burns (high and low temperature), electric shock, bone fractures, toxic reactions as well as other injuries severe enough to require medical care or extended hospitalization.

※2 Injury indicates physical damage, burns or electric shock not severe enough to require medical care or extended hospitalization.

 **CAUTIONS** Indicates a warning or caution. A specific caution is indicated inside or near the triangle by sentences or illustrations.

 **PROHIBITED** Indicates a prohibited operation. A specific prohibited operation is indicated inside or near the circle by sentences or illustrations.

 **INSTRUCTIONS** Indicates a requirement or instruction that must be followed. A specific instruction is indicated inside or near the circle by sentences or illustrations.

※3 Property damage indicates material damage towards a home, furniture, or pets and animals.

WARNINGS

 **Do not modify the Rice Cooker. Only a repair technician may disassemble or repair this unit.**

Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to the store you purchased the Rice Cooker.

 **Do not plug or unplug the Power Plug if your hands are wet.**

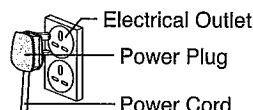
Doing so may cause electric shock or injury.

 **Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.**

Children are at risk of burns, electric shock or injury.

 **Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.**

Doing so may cause electric shock, short circuit or fire.



 **Do not open the Outer Lid or move the rice cooker during cooking.**

Doing so may cause burns.

 **Do not use a power source other than 220–230V (NS-WAQ10/18) or 220V (NS-WAH10C/18C) AC.**

Use of any other power supply voltage may cause fire or electric shock.

 **Insert the Power Plug completely and securely into the electrical outlet.**

A loosely inserted Power Plug may cause electric shock, short circuit, smoke or 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 short circuit or electric shock.

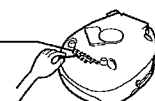
 **Do not touch the Steam Vent.**
Doing so may cause burns or scalding. Take special precautions with children and infants.

 **Do not put any metal objects such as pins or wires into the holes located at the bottom of the Rice Cooker.**

Doing so may cause electric shock or malfunction, resulting in injury.

Bottom view of the product

Holes or crevices



 **Do not damage the Power Cord. Do not bend, pull, twist, fold, or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects.**

A damaged Power Cord can cause fire or electric shock.

 **Use only an electrical outlet rated at 15 amperes minimum, and 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.

 **If the blades or surface of the Power Plug become soiled, wipe them clean.**

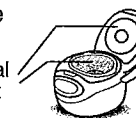
A dirty Power Plug may cause fire.

CAUTIONS

 **Do not touch hot surfaces during or immediately after use. Be careful of steam when opening the Outer Lid. Be careful not to touch the Inner Cooking Pan when loosening rice.**

Touching hot surfaces may cause burns.

Be especially careful with metal parts such as the Inner Lid Set and the Inner Cooking Pan.



 **Do not use the Rice Cooker where it may come into contact with water or near heat sources.**

May cause electric shock, short circuit, and can damage the Rice Cooker.

 **Do not use the Rice Cooker near walls, furniture or beneath shelving.**

Steam or heat may damage, discolor or deform walls, furniture or shelving.

 **Please allow the Rice Cooker to cool down before cleaning.**

The Inner Lid and the Inner Cooking Pan may cause burns when hot.

 **Always unplug the Rice Cooker by holding the Power Plug, not by pulling the Power Cord.**

Pulling the Power Cord to unplug the Rice Cooker may cause electric shock, short circuit or fire.

 **Insert the Plug into the Main Body securely.**

Otherwise it may cause electric shock, short circuit, smoke or fire.

 **Do not touch the Open Button when moving the Rice Cooker.**

Doing so may cause the Outer Lid to open, resulting in injury or burns.

Open Button



 **Do not use cookware other than the provided Inner Cooking Pan and never place other objects inside it while cooking.**

May cause the Inner Cooking Pan to overheat or 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 use other Power Cords than the one provided. Do not use the Power Cord for other appliances.**

This may cause malfunction or fire.

 **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 electric shock, short circuit or fire.

 **If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.**

IMPORTANT

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

Doing so may cause deformation and/or discoloration.

■ **Do not place any objects inside the Inner Cooking Pan that may cause damage.**

A damaged Inner Cooking Pan may not cook rice properly.

■ **Do not use the Rice Cooker where its steam may come into contact with other electrical appliances.**

The steam may cause fire, malfunction, discoloration or deformation to other electrical appliances.

■ **Do not operate the Rice Cooker if rice or foreign matters are adhered to the Heating Plate or the outside surface of the Inner Cooking Pan.**

May cause irregular operation or imperfect cooking.

■ **Do not use the Rice Cooker as a steamer or for other purposes than cooking or keeping rice warm.**

The Steam Vent may become clogged.

PARTS NAMES AND FUNCTIONS

MAIN BODY

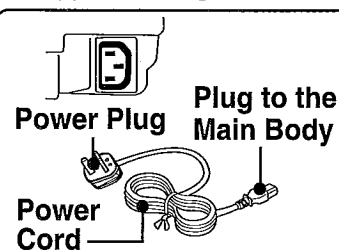
Steam Vent Cap

- Steam arising from the vent is very hot while rice is cooking. Please exercise care.

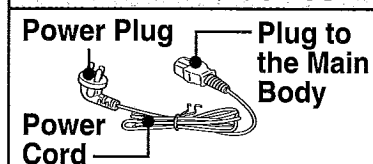
Outer Lid

Plug Receptacles

Appliance Plug inserts here.



For NS-WAH10C/18C



Center Sensor

Heating Plate

- Please remove the protective sheet placed between the Heating Plate and the Inner Cooking Pan before initial use.

Outer Lid Gasket

Inner Lid Set Knob

- Use this knob for detaching and attaching the Inner Lid Set.
- Be sure to reattach the Inner Lid Set after every cleaning. → pg.19

Inner Lid Set Sensor

Inner Lid Set Mounting Axis

Steam Vent

Inner Lid Set

Inner Cooking Pan

Handle

Use the Handle for carrying.

Spatula Holder Attachment

(Located at 2 positions: right & left edge)

Open Button

Press the Open Button to open the Outer Lid.

CONTROL PANEL

- Press buttons down firmly.

- The raised dot and dash (•, —) in the center of the COOKING and RESET buttons and the Sound Signals are provided for individuals with visual impairment.

Display

The illustration below shows all possible displays and is for reference only. This display will not appear during actual use.

RESET button

Use this button to cancel the selected setting or function in operation.

COOKING button

Use this button to initiate the cooking process.

KEEP WARM SELECTION button

Use this button to select Regular Keep Warm or Extended Keep Warm mode. → pg.12

MENU button

Use this button for setting the menu you will be using.

TIME SETTING button

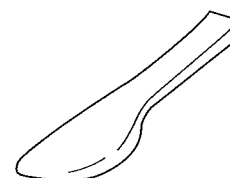
Use these buttons for setting the Timer (time of cooking completion) or the clock. → pg.11 & 13

TIMER button

Use this button for setting the Timer function (to program the Rice Cooker to complete cooking by a desired time). → pg.11

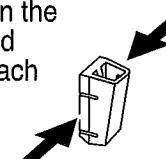
ACCESSORIES

Spatula



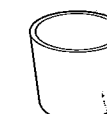
Spatula Holder

Squeeze the center as indicated in the illustration and pull up to detach the Spatula Holder.



Measuring Cup

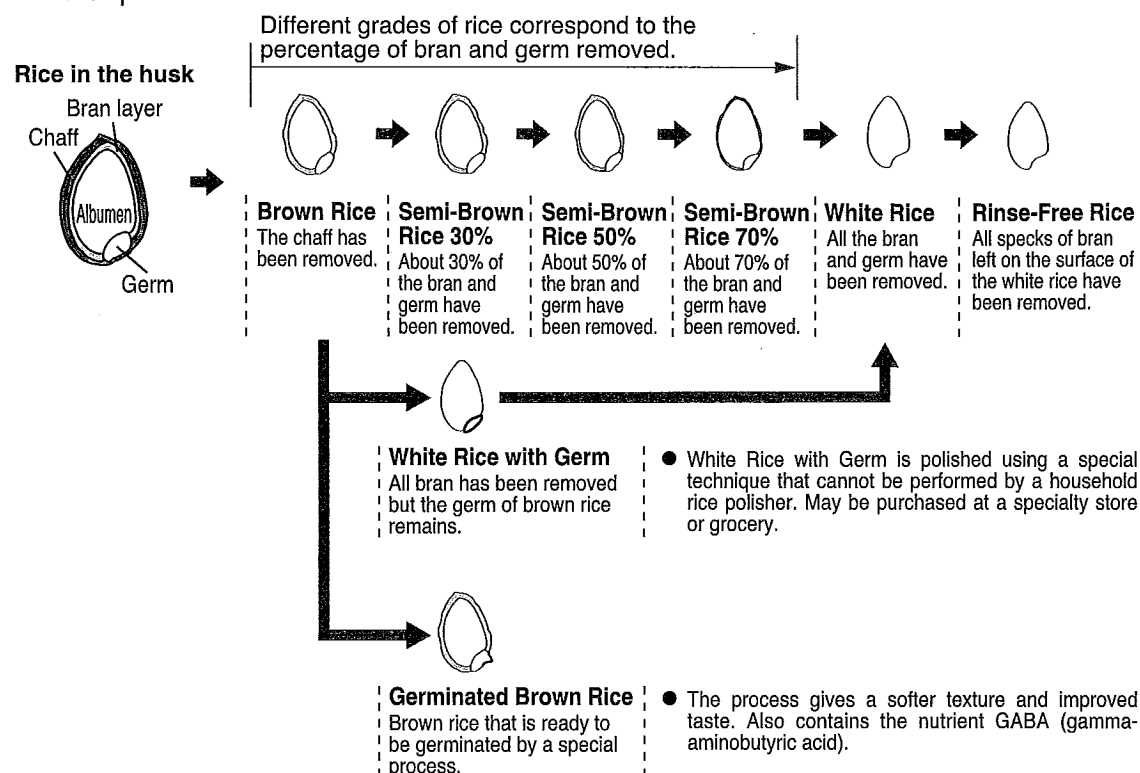
For White Rice (180mL)



EXPLANATION OF RICE

TYPES OF RICE

- Names and types of rice varies according to how the grain has been polished and/or processed.



TIPS TO COOKING GREAT-TASTING RICE (PREPARATION & KEEP WARM)

HOW TO COOK GREAT-TASTING RICE

Measure rice accurately

Be sure to use the Measuring Cup provided, as other measuring cups may differ. Level the rice off at the top of the cup to maintain accuracy.

Rinse rice quickly

The first rinse should be done quickly, swishing and stirring the rice by hand with plenty of water. Drain the water immediately afterwards. Then rinse the rice 4-5 times with fresh water to clean out the bran.

Adjust the amount of water accordingly

Type of Rice	Water Adjustment
Softer rice White rice with germ	Normal scale level
New crop	Reduce water slightly from the normal level
Old crop Harder rice	Add a little water to the normal scale level

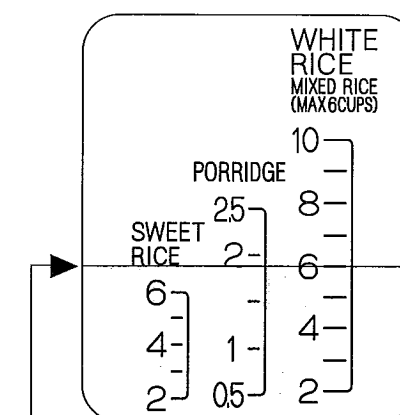
Do not use strong alkaline ionic water

Rice cooked with strong alkaline ionic water may appear yellow or become too glutinous.

Stir and loosen rice immediately after cooking has completed

Excessive moisture is released, resulting in rice that is perfectly cooked with a fluffy texture.

e.g.: When Cooking
6 Cups of White Rice



Add water to water level 6 for WHITE RICE.

- This illustration shows the Inner Cooking Pan of 1.8L model.

HOW TO USE THE KEEP WARM MODE

When keeping rice in the Inner Cooking Pan for later consumption, use the Keep Warm mode. Otherwise, the rice may develop a foul odor or spoil.

Do not use the Keep Warm mode for the following:

- Adding rice.
- Reheating cold rice.
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice or sweet rice).
- Keeping food other than rice warm such as croquette or miso soup.
- Keeping rice warm for more than 12 hours.
- Keeping rice warm when the Spatula has been left inside the Rice Cooker.
- Leaving the Rice Cooker unplugged or Keep Warm mode cancelled while still having rice in the Inner Cooking Pan.

When keeping a small amount of rice warm, gather the rice toward the center of the Inner Cooking Pan to prevent drying.



Gather rice
in center

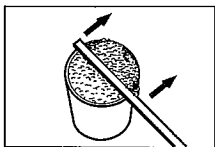
HOW TO COOK RICE

BASIC COOKING STEPS

1

Measure the rice with the provided Measuring Cup.

One leveled cup of rice in the provided Measuring Cup is approx. 180mL.

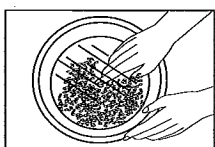


2

Rinse the rice and adjust the amount of water.

Place the Inner Cooking Pan on a flat surface. Add water to the water level according to the menu setting you have chosen (see pg. 10 "TIPS TO COOKING GREAT-TASTING RICE BY MENUS"). For an accurate measurement, level the surface of the rice.

- The rice may be cooked immediately after rinsing, as soaking is not required. Soaking the rice will soften the texture of the rice.



3

Place the Inner Cooking Pan into the Main Body, close the Outer Lid, and plug in the Power Cord.

Always take precautions to wipe the outer surface of the Inner Cooking Pan clean, especially of moisture, before placing it securely into the Main Body. Be sure the Inner Lid Set is attached before closing.

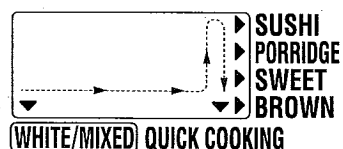
- 1) Insert the Power Cord into the Main Body securely.
- 2) Insert the Power Plug into an electrical outlet.

4

Select the desired Menu setting by pressing the button.

Each press of the button changes the position of the "▼". Press the button to your desired menu setting.

- Press and hold the button to quickly cycle through the selections. (It will stop when it reaches WHITE/MIXED.)
- Stored Menus: WHITE/MIXED and BROWN will remain selected until you change the setting.
- QUICK COOKING setting: Choose this setting when you need to cook white rice in a hurry. Please note that the rice texture may be slightly harder.



5

Press the button.

The COOKING light will turn on and the melody/beep to start cooking will sound. When the Rice Cooker reaches the steaming process, the Display shows the remaining time till completion.

Turns on



The remaining time till completion in minutes.



6

When the melody or beep to indicate the cooking completion sounds, stir and loosen the rice immediately to give the rice a deliciously fluffy texture.

The Rice Cooker automatically switches to the Keep Warm mode after cooking has completed and the REGULAR KEEP WARM light turns on. The Display will show the elapsed Keep Warm time in hour(s). Stir the rice and loosen it immediately to release excessive moisture for fluffy rice.



Light turns on

Elapsed time of the Keep Warm mode.

0h

- When keeping rice in the Rice Cooker, be sure to use the Keep Warm mode; otherwise the rice may produce an odor. → Please see pg. 7 "HOW TO USE THE KEEP WARM MODE" or pg. 12 "REGULAR KEEP WARM & EXTENDED KEEP WARM."
- To see the current time display during the Keep Warm mode, press the  or  button. Then press the  or  button to return to the Keep Warm display mode. Please note that this display will not automatically return to the Keep Warm display mode and must be done manually. Displays can only be changed during the Keep Warm mode.
- If you cancel the Keep Warm mode and press the KEEP WARM SELECTION button again, the Display shows 0 hours.
- The sound setting can also be changed (see pg. 14 "SOUND SIGNALS & HOW TO CHANGE THEM" for details).

7

After use, press the button, then unplug the Power Cord.

- Do not hold the Power Plug if your hands are wet. (Doing so may cause short circuit or electric shock.)

Estimated cooking time from start to completion:

	Length of Cooking Time	
	1.0L size	1.8L size
White Rice	approx. 50 minutes—1 hour	
Mixed Rice	approx. 50 minutes—1 hour	
Quick Cooking	approx. 29—40 minutes	approx. 30—45 minutes
Sushi Rice	approx. 50 minutes—1 hour	
Porridge	approx. 55 minutes—1 hour 10 minutes	
Sweet Rice	approx. 50—55 minutes	
Brown Rice	approx. 1 hour 25 minutes—1 hour 50 minutes	
Germinated Brown Rice	approx. 1 hour—1 hour 10 minutes	

• The above table is based on the testing conditions of 230V (NS-WAQ10/18) or 220V (NS-WAH10C/18C), a room temperature of 20°C, and water at a starting temperature of 18°C.
 • The above lengths of time are counted from Cooking till the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, and the amount of water used.

Please Follow:

- Do not open the Outer Lid during cooking to prevent imperfect cooking results.
- When cooking more than one pot of rice consecutively, allow the Main Body and the Outer Lid to cool down to body temperature; otherwise it will not cook well.
- To prevent breakdown, do not press the COOKING button when the Inner Cooking Pan is empty.
- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.

HOW TO COOK RICE (cont.)

TIPS TO COOKING GREAT-TASTING RICE BY MENUS

- When measuring rice, use the Measuring Cup provided and level off.

MIXED RICE:	
Rice:	Limit the amount of rice to be cooked to 1-4 cups for the 1.0L model and 2-6 cups for the 1.8L model; otherwise it may not cook well.
Water Level:	Use the water level for WHITE RICE .
Menu Selection:	Select the WHITE/MIXED menu setting.
Ingredients:	The recommended amount of ingredients should be about 30-50% of the rice volume (weight). Excessive amount of rice may not cook properly. (1 cup of rice weighs about 150g) Chop ingredients into small pieces and place on top of the rice (do not mix into the rice).
Remarks:	Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. If the seasonings are added directly to the rice or if not mixed properly, scorching or imperfect cooking may occur.

RICE MIXED WITH BARLEY:	
Water Level:	Slightly above the water level for WHITE RICE .
Menu Selection:	Select the WHITE/MIXED menu setting.
Remarks:	The amount of barley mixed into the rice should be less than 20% of the total volume; otherwise it may not cook properly. e.g.: To cook 1 cup of rice mixed with barley, use 0.8 cup of white rice and 0.2 cup of barley.

WHITE RICE WITH GERM:	
Water Level:	Slightly above the water level for WHITE RICE .
Menu Selection:	Select the WHITE/MIXED menu setting.
Remarks:	Because the germ can easily be washed off, rinse rice gently.

BROWN RICE:	
Water Level:	Use the water level for BROWN RICE .
Menu Selection:	Select the BROWN menu setting.

SUSHI RICE:	
Rice:	Use white rice when cooking.
Water Level:	Use the water level for SUSHI RICE .
Menu Selection:	Select the SUSHI menu setting when using white rice.

SWEET RICE:	
Rice:	Wash and place in a bamboo basket for about 30 minutes to drain the water.
Water Level:	Use the water level for SWEET RICE . - When cooking only sweet rice... Use the exact water level scale for SWEET RICE. - When cooking sweet rice mixed with white rice... Use slightly above the water level scale for SWEET RICE.
Menu Selection:	Select the SWEET menu setting.
Ingredients:	Place ingredients on top of rice after adjusting the water.
Remarks:	Mixed glutinous rice cooked with adzuki beans... Bring adzuki beans to a boil, separate the beans from the hot water, cool to room temperature before using. Water used to boil the beans should also be used for cooking rice.

PORRIDGE:	
Rice:	Semi-brown rice (30%, 50%, and 70%) or brown rice cannot be used to make porridge.
Water Level:	Use the water level for PORRIDGE .
Menu Selection:	Select the PORRIDGE menu setting.
Ingredients:	The appropriate amount of ingredients should be about 30-50% of the rice volume (weight). Chop ingredients into small pieces and place on top of rice without mixing them into the rice. Ingredients that do not cook easily should not be used in large amounts. Boil green leaf vegetables separately and add them after the rice porridge has finished cooking.

GERMINATED BROWN RICE: (Using purchased germinated brown rice)	
Rice:	Limit the amount of rice to be cooked to 1-4 cups for the 1.0L model and 2-8 cups for the 1.8L model. Use germinated brown rice only or mix it with white rice when cooking.
Water Level:	Use the water level for WHITE RICE .
Menu Selection:	Select the WHITE/MIXED menu setting.
Remarks:	Your cooking results may vary and may not always be satisfactory. Certain types of germinated brown rice may cause the Rice Cooker to boil over. Do not use the Timer function when cooking germinated brown rice or soak in water for more than 30 minutes as it will absorb too much water. When cooking germinated brown rice made by a germinated brown rice maker, contact the manufacturer of the maker directly for ideal cooking methods.

USING THE TIMER

- This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in "Timer 1" and "Timer 2".

e.g.: When you want your rice to complete cooking at 7:30.

- Be sure to check if the current time is correct before setting the Timer function. → pg.13

- 1 Press the  button to select "Timer 1."**

The Display shows the preset time of 6:00 and the displayed time and the COOKING light will blink.

 - Press the button again and "Timer 2" preset at "18:00" will appear.
- 2 Press the  button to select the desired Menu.**

 - The Timer function is not available in the QUICK COOKING and SWEET menu settings.
- 3 Press the  or  button to set a specific time to finish cooking.**

 button: Each press advances the time in 10-minute increments.
 button: Each press reverses the time in 10-minute increments.

 - Press and hold the button to quickly forward the time in 10-minute increments.
- 4 Press the  button.**

The COOKING light will turn off and the set time of 7:30 will be displayed and the TIMER light will turn on with a melody/beep sound.

 - The COOKING button must be pressed to set the TIMER.

- To use the stored Timer settings**
- Once the Timer is set, the settings are stored in "Timer 1" or "Timer 2". You do not need to set the time again when using the same settings.

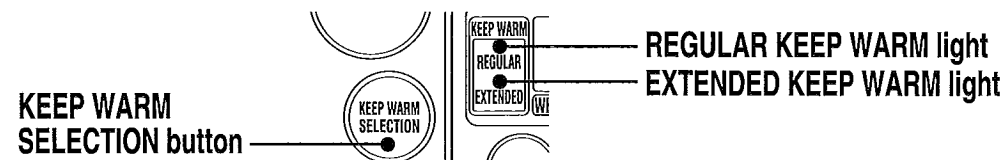
Suggested lengths for the Timer setting:

Menu Selections	Timer Settings	Menu Selections	Timer Settings
White Rice	1 hour — 13 hours	Porridge	1 hour 10 minutes — 13 hours
Sushi Rice	1 hour — 13 hours	Brown Rice	1 hour 50 minutes — 13 hours

- NOTE:**
- To cancel the Timer setting, press the RESET button.
 - To check the current time while in the Timer mode, press the  or  button for the time setting.
 - Do not use the Timer function for Mixed Rice. Ingredients may spoil or seasonings may settle to the bottom of the Inner Cooking Pan and your results may not be satisfactory.
 - Do not use the Timer when cooking Germinated Brown Rice as it tends to absorb too much water and your results may not be satisfactory.
 - The rice may be softer in texture when cooking with the Timer function.
 - The remaining time till cooking completion will not be displayed when the Timer is set.
 - If the Timer is set for less than the above-suggested settings, a beep will sound and the rice will start cooking immediately.
 - Be sure to set the Timer for less than 13 hours, especially during summer, to prevent the soaked rice from spoiling due to the higher room temperature.

REGULAR KEEP WARM & EXTENDED KEEP WARM

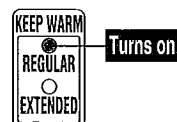
Press the KEEP WARM SELECTION button to choose Regular Keep Warm or Extended Keep Warm.



REGULAR KEEP WARM

When cooking completes, the Rice Cooker automatically switches to Keep Warm and the REGULAR KEEP WARM light turns on.

- To start the Keep Warm mode from the reset status, press the KEEP WARM SELECTION button.

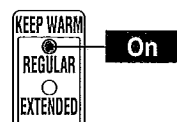


EXTENDED KEEP WARM

This function can be activated during the Keep Warm process.

Use this function when keeping rice warm for a longer period of time. Drying and yellowing of rice will be reduced by maintaining the temperature slightly lower at 60°C.

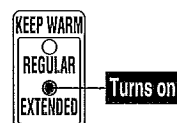
- 1 Check to make sure the REGULAR KEEP WARM light is on.



- 2 Press the button once. The EXTENDED KEEP WARM light will turn on.

The EXTENDED KEEP WARM mode is not available during the following:

- PORRIDGE, SWEET, and BROWN menu settings.
- If 12 hours of Regular Keep Warm has already elapsed.
- If 4 hours of Extended Keep Warm has already elapsed.
- If the temperature of the Inner Cooking Pan is low.

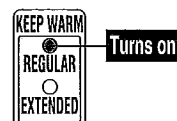


- After 8 hours of Extended Keep Warm, the Rice Cooker automatically switches to Regular Keep Warm.
- Refrain from frequent opening and closing of the Outer Lid during Extended Keep Warm as a lower temperature of rice may cause odors or spoiling.

How to change from Extended Keep Warm to Regular Keep Warm:

Press the button once.

The setting will return to Regular Keep Warm and the REGULAR KEEP WARM light will turn on.



NOTE:

- To see the current time display during Keep Warm, press the or button. Then press the or button to return to the Keep Warm display mode. Please note that this display will not automatically return to the Keep Warm display mode and must be done manually. Displays can only be changed during the Keep Warm mode.
- Do not use the Extended Keep Warm mode for Mixed Rice and Germinated Brown Rice.
- Be sure to use the Keep Warm mode when storing cooked rice in the Inner Cooking Pan. → See pg. 7 "HOW TO USE THE KEEP WARM MODE."

HOW TO SET THE CLOCK

It is important to set the clock first before cooking rice with the Timer. Although the clock is set before shipment from the factory, certain conditions may cause it to display an inaccurate time. If the clock is inaccurate, set the correct time as shown below.

- The clock cannot be adjusted during Cooking, Regular Keep Warm, Extended Keep Warm and Timer Cooking settings.

e.g.: If the current time is 15:01 but displays 14:58.

1 Set the Inner Cooking Pan and plug in the Power Cord.

- 1) Insert the Power Cord into the Main Body securely.
- 2) Insert the Power Plug into an electrical outlet.

2 Press the button to initiate the Time Setting and adjust the clock to the current time.

The time display will start to blink.

- button: Each press advances the time in 1-minute increments.
- button: Each press moves the clock in reverse by 1-minute.

- Press and hold either button to quickly adjust in 10-minute increments.



3 The time display will stop blinking after 3 seconds, indicating the Time Setting is completed.

If the time display still does not show the current time, repeat Step 2 to readjust the time.

Time correction is completed



Stops blinking

HOW TO USE

SOUND SIGNALS & HOW TO CHANGE THEM

This product is equipped with a Sound Signal function, which will inform you when the Rice Cooker begins cooking, when the Timer is set, and when cooking has completed. You can choose the Sound Signals from the following.

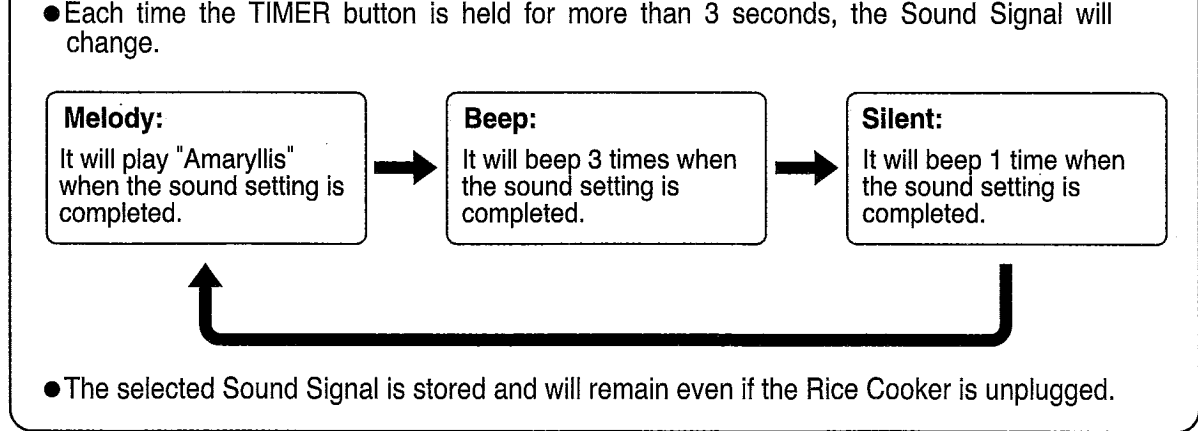
Types of Sound Signals:

Types of Sound Signals and their meanings	Melody:	Beep:	Silent:
Indication	The default setting at the time of purchase.	Choose this setting if you wish to change from a Melody.	Choose this setting if you wish to disable the Sound Signal when cooking has completed.
Cooking has Begun:	"Twinkle, Twinkle, Little Star"	a beep	
Timer is Set:	"Twinkle, Twinkle, Little Star"	a beep	
Cooking has Completed:	"Amaryllis"	beeps 5 times	no sound

HOW TO CHANGE THE SOUND SIGNAL:

- Set the Inner Cooking Pan and plug in the Power Plug.
 - Insert the Power Cord into the Main Body securely.
 - Insert the Power Plug into an electrical outlet.
 - Hold the  button for more than 3 seconds.
 - The setting is completed when the desired Sound Signal is heard.
- You cannot change the Sound Signal during Cooking or Keep Warm.
 - If you find it difficult to change/select the Sound Signal, please start over from Step 1.

WHEN CHANGING THE SOUND SIGNAL:



RECIPES

The measurements used in these Recipes:

- Be sure to measure the rice with the Measuring Cup provided. (1 Cup = approx. 180mL)
- 1 Tablespoon = 15mL
- 1 teaspoon = 5mL

MIXED RICE

Menu Selection : Select the **WHITE/MIXED** menu setting.

Ingredients (4~5 servings)			
Rice	3 cups	Light soy sauce	1-1/2 Tbsp.
Chicken (or dried young sardines)	50g	Mirin (sweet sake)	1-1/2 Tbsp.
Age (fried tofu)	1/2 slice	Salt	1/2 tsp.
Carrots	35g	Dashinomoto	1/2 tsp.
Konnyaku	35g	Soup taken from soaking dried Shiitake	To taste
Gobo	35g	String beans (boiled)	
Dried Shiitake		or stone parsley	To taste
mushroom	2-3 slices		

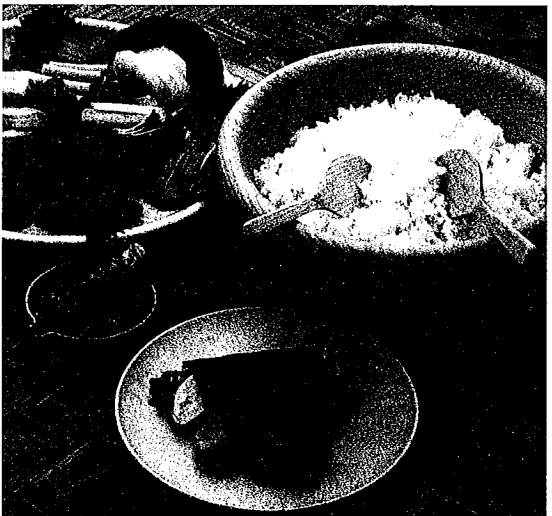


- #### How to cook
- Slice chicken into 1/2 inch cubes and Age into strips. Place Age in a strainer and pour hot water over it; gently squeeze to drain excess oil. Soak chicken and Age in soup stock A for 5 minutes (do not discard this soup stock).
 - Slice carrots and Konnyaku into small strips, soak in hot water and drain. Shred Gobo, soak in water until soft, then drain. Soak the dried Shiitake in water to soften, remove hard tips and then cut into small strips.
 - Add the soup stock from Step 1 to the water used to soak the dried Shiitake, and mix them well.
 - Rinse rice and add the mixture from Step 3. Fill the Inner Cooking Pan with water to water level 3 for WHITE RICE, and mix well from the bottom of the pan.
 - Place the ingredients from Steps 1 and 2 on top of the rice from Step 4 and spread evenly across the top.
 - Press the MENU button, select WHITE/MIXED and press the COOKING button to start cooking.
 - When the Rice Cooker switches to the Keep Warm mode, mix the rice to loosen it.
 - Serve rice in a bowl and sprinkle string beans or stone parsley on top.

HAND-ROLLED SUSHI

Menu Selection : Select the **SUSHI** menu setting.

Ingredients (4~5 servings)	
Rice	3 cups
Mixed vinegar	
Vinegar	4 Tbsp.
Sugar	1 Tbsp.
Salt	1-1/2 tsp.
Suggested Toppings	
Sashimi (tuna, squid, prawns, etc.)	
Pickles (e.g. pickled radish)	
Natto (fermented soy bean) and green onions	
Avocado and ham	
Bacon and asparagus	
Salmon roe, sea eel and rolled egg	
Carrots, cucumbers and celery	
Seaweed, wasabi (horse radish), soy sauce and pickled red ginger	To taste



- #### How to cook
- Rinse rice well and fill the Inner Cooking Pan with water to water level 3 for SUSHI RICE.
 - Press the MENU button, select SUSHI and press the COOKING button to start cooking.
 - When the Rice Cooker switches to the Keep Warm mode, place the rice into a wooden container (wiped with a clean wet cloth). Pour the mixed vinegar over the rice and mix thoroughly while cooling it with a fan.
- Hand-rolled sushi is simple and quick, wrapping your favorite Sashimi, ingredients and sushi rice with Nori (seaweed). You can also use a green leaf to wrap your hand-roll sushi.

RECIPES (cont.)

PAELLA

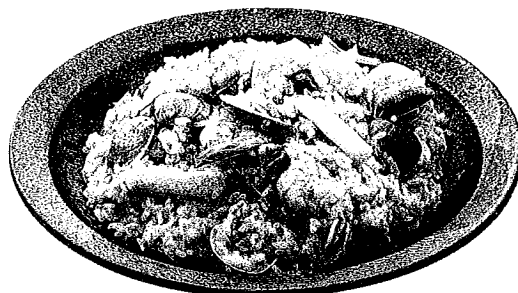
Menu Selection : Select the **WHITE/MIXED** menu setting.

Ingredients (4~5 servings)

Rice	3 cups
Prawns	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.
Soup stock (cube)	1 cube
A Saffron	1/2 tsp.
(Turmeric can be substituted	
	1/2 tsp.)

How to cook

- 1 Peel shells off 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 from Step 1 with olive oil. Season with salt and cover with lid until clamshells open up. Put the ingredients aside and reserve 2 Tbsp. of the liquid.
- 3 Finely chop soup stock cubes.
- 4 Rinse rice and add water to cover the rice. Add "A" to the Inner Cooking Pan and fill with more water to water level 3 for WHITE RICE. Mix well from the bottom of the pan.
- 5 Press the MENU button, select WHITE/MIXED and press the COOKING button to start cooking.
- 6 When the rice cooker switches to the Keep Warm mode, open the Outer Lid, add the ingredients from Step 2 along with the broth and mix well with the rice. Serve immediately.



GREEN TEA PORRIDGE

Menu Selection : Select the **PORRIDGE** menu setting.

Ingredients (3 servings)

Rice	1 cup
Green tea bags (Sencha recommended)	2 bags (approx. 4g)
Salt	To taste

How to cook

- 1 Rinse rice and fill the Inner Cooking Pan with water to water level 1 for PORRIDGE. Add the Sencha tea bags.
 - 2 Press the MENU button, select PORRIDGE and press the COOKING button to start cooking.
 - 3 When the Rice Cooker switches to the Keep Warm mode, remove the tea bags and add salt to taste.
- To make this porridge with your favorite tea such as Bancha, place 1/3 Tbsp. of the tea leaves in a tea bag and follow the same directions.



SWEET RICE COOKED WITH ADZUKI BEANS

Menu Selection : Select the **SWEET** menu setting.

Ingredients (4~5 servings)

Sweet rice	3 cups
Adzuki beans	50g
Salt with parched sesame	To taste

How to cook

- 1 Rinse rice and drain in a strainer for more than 30 minutes.
- 2 Rinse the adzuki beans, put into a saucepan with 2 cups of water and boil for 2 minutes. Then add 3 cups of water and boil for 20 minutes until the beans become soft enough to break by pressing with your fingertip. Drain the beans but keep the soup stock.
- 3 Put the rice from Step 1 into the Inner Cooking Pan, add the soup stock from Step 2, and pour water to water level 3 for SWEET RICE. Mix the ingredients well, stirring from the bottom of the pan, place the adzuki beans from Step 2 on top and level the surface.
- 4 Press the MENU button and select the SWEET menu setting. Then press the COOKING button.
- 5 When the Rice Cooker switches to the Keep Warm mode, loosen the rice. Serve in a bowl and sprinkle the salt with parched sesame on top.



When adding regular white rice, add water to slightly above the water level for SWEET RICE.

MIXED BROWN RICE

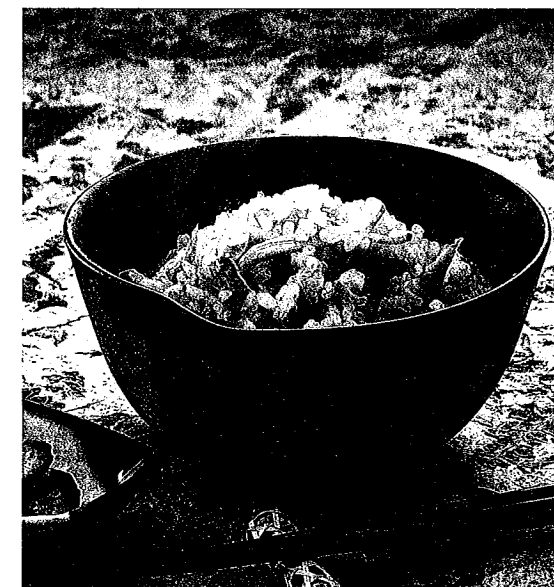
Menu Selection : Select the **BROWN** menu setting.

Ingredients (4~5 servings)

Brown rice	3 cups
Chicken breast	80g
Age (fried tofu)	1 piece
Carrots, Konnyaku and Gobo	35g each
A Light soy sauce	3 Tbsp.
Mirin (sweet sake)	1/2 Tbsp.

How to cook

- 1 Cut chicken into 1 cm cubes and Age into small strips.
- 2 Cut carrots and Konnyaku into strips, pour hot water over Konnyaku and drain. Shred Gobo, soak in water until soft, then drain.
- 3 Rinse rice and put A together in the Inner Cooking Pan, add water to water level 3 for BROWN RICE and mix well, stirring from the bottom of the pan.
- 4 Place ingredients of Steps 1 and 2 on top of rice from Step 3.
- 5 Press the MENU button and choose the BROWN menu setting, then press the COOKING button.
- 6 When the Rice Cooker switches to the Keep Warm mode, loosen the rice.



- Rinse brown rice lightly to remove husks.
- When cooking rice with ingredients, limit the amount of rice to be cooked to 1-4 cups for the 1.0L model and 2-6 cups for 1.8L model.

CLEANING AND MAINTENANCE

Any other servicing should be performed by an authorized service representative.

- Be sure to unplug the Power Cord and allow the Main Body and the Inner Cooking Pan to cool down.
- Do not use a thinner, benzene, abrasive cleaners and brushes (nylon/metal), bleach or anything that may damage the surface of the Rice Cooker.

HOW TO CLEAN THE EXTERIOR

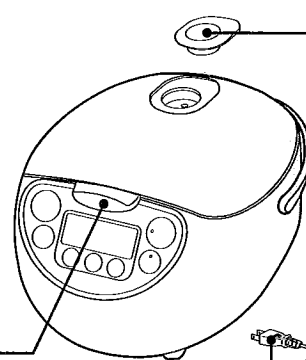
Soak a cloth in mild detergent, wring out all excess moisture, and wipe clean. Use a dry soft cloth to wipe the control button area.

- If using a cloth that is chemically treated, use sparingly to avoid transferring the chemical smell and do not scrub the Rice Cooker forcefully.

Open Button

If the Open Button becomes clogged with rice or other matter, remove with a toothpick or chopstick.

- Otherwise the Outer Lid may not open.



Steam Vent Cap

Soak in cold or warm water, wash with a sponge and wipe off excess moisture.

Plug to the Main Body

Power Cord Power Plug

Wipe the Power Cord with a dry cloth.

HOW TO CLEAN THE INTERIOR

Inner Lid Set

Soak the Inner Lid in warm or cold water and wash with a sponge. If it is clogged with rice or other matter, remove using a bamboo stick or a chopstick.

- Be sure to clean the Inner Lid Set after every use; otherwise, the lid may rust or become discolored.

Inside of the Main Body (interior)

Wipe it with a well-wrung cloth.

Center Sensor

Wipe with a well-wrung cloth. If it becomes clogged with rice or other matter, remove with a bamboo stick or chopstick.

Outer Lid Gasket

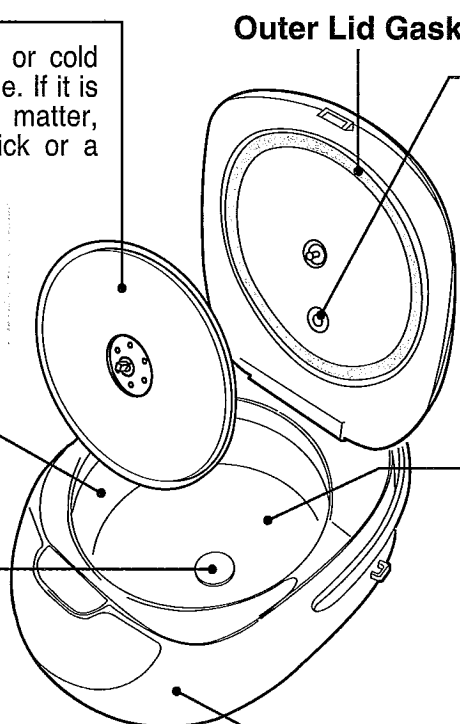
Outer Lid and Steam Vent

Hold the Outer Lid securely and wipe with a well-wrung cloth. Remove any rice or residue on the inside of the Outer Lid.

Heating Plate

Wipe with a well-wrung cloth. If rice or any objects become stuck to the Heating Plate, lightly polish them off with a sand paper of about No.320 after dipping in water.

Main Body



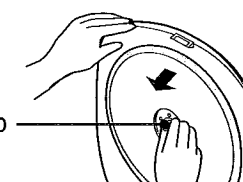
CLEANING AND MAINTENANCE / REPLACEMENT PARTS

HOW TO DETACH AND ATTACH THE INNER LID SET

How to detach the Inner Lid Set:

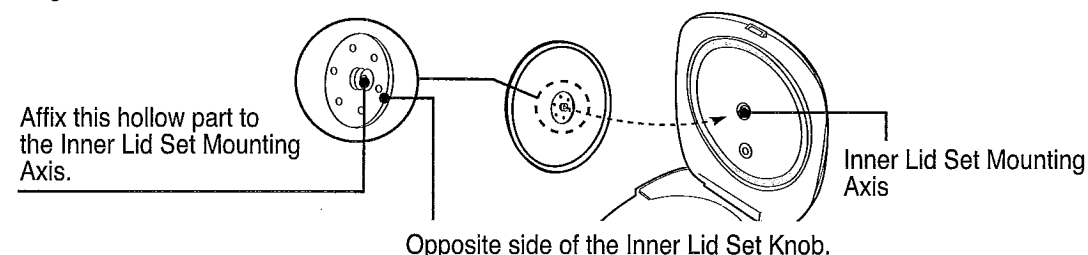
Hold the Outer Lid with one hand and pull the Inner Lid Set Knob toward you with the other hand.

Inner Lid Set Knob



How to attach the Inner Lid Set:

Affix the hollow part of Inner Lid Set (opposite side of the Inner Lid Set Knob) to the Inner Lid Set Mounting Axis to attach the Inner Lid Set.



HOW TO CLEAN THE INNER COOKING PAN, SPATULA, SPATULA HOLDER AND STEAM VENT CAP

Wash with a soft sponge. To wash thoroughly, use a mild kitchen detergent.

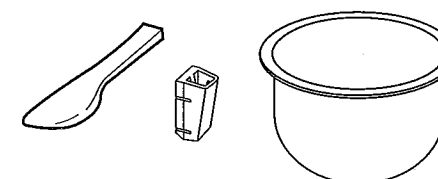
NOTE: The nonstick coating can peel off if damaged. Please take special care to prevent damaging it and follow these precautions:

- Do not place spoons or bowls inside the Inner Cooking Pan when washing dishes.
- Do not use an abrasive cleaner or brush when cleaning it.
- Do not pour vinegar in the Inner Cooking Pan.
- Clean the Inner Cooking Pan immediately after using any seasonings.

REMARKS

The nonstick coating may wear out with use.

The nonstick coating may eventually discolor or peel off. This will not affect its performance or sanitary properties, and is harmless to your health. If concerned with the peeling of the nonstick coating, please replace the Inner Cooking Pan by purchasing a new one.



REPLACEMENT PARTS

- Please replace damaged parts for optimum performance.
- When replacing parts, please check the model number and the parts name beforehand, then contact the store where you purchased the Rice Cooker.

Parts Names	Parts Number
Inner Lid Set (1.0L size)	C104
Inner Lid Set (1.8L size)	C105
Inner Cooking Pan (1.0L size)	WAQ :B257 WAH-C:B259
Inner Cooking Pan (1.8L size)	WAQ :B258 WAH-C:B260
Spatula	SHAKN
Spatula Holder	61-6864
Measuring Cup for the white rice	61-5784

TROUBLESHOOTING GUIDE

• Please check the following points before calling for service.

Problems	● Cause (Points to check)
COOKING RICE	Rice cooks too hard or too soft: ● If the Rice Cooker is positioned on an uneven or tilted surface, the texture of the cooked rice may be too hard or too soft as the amount of water becomes inconsistent. ● The texture of rice varies depending on the brand of the rice, where it was harvested, and how long it was stored (new crop or old crop). ● The texture of rice varies depending on the room and water temperatures. ● Using the Timer may result in softer rice. ● Using the QUICK COOKING menu setting may result in harder rice. ● Make sure the Inner Cooking Pan has not deformed.
	Rice is scorched: ● Foreign matter such as rice may be stuck to the outside of the Inner Cooking Pan, on the Heating Plate or the Center Sensor. ● Rice may not have been rinsed sufficiently, allowing too much bran to be left on the rice grain. ● Make sure the Inner Cooking Pan has not deformed.
	Boils over while cooking: ● Has another menu setting other than PORRIDGE been selected when cooking porridge? ● Make sure the Steam Vent Cap is attached. ● Rice may not have been rinsed sufficiently, allowing too much bran to be left on the rice grain. ● Make sure the Inner Cooking Pan has not deformed.
	Unable to start cooking or the buttons do not respond: ● Make sure the Power Plug is plugged in securely. ● Does the Display show "E01" or "E02"? → See pg. 21. ● Is the REGULAR KEEP WARM or EXTENDED KEEP WARM light on? → Press the RESET button and press the COOKING button.
	A clicking noise is heard during Cooking or Keep Warm: ● The microprocessor (MICOM) makes a sound while adjusting the heat power of the Rice Cooker. This does not indicate a problem.
	Steam comes out from the gap between the Outer Lid and the Main Body: ● Please check if the Outer Lid has deformed or the Outer Lid Gasket is damaged.
KEEP WARM	During Keep Warm, rice has an odor, becomes yellow, or there is excessive condensation: ● Was the Regular Keep Warm mode used for more than 12 hours? ● Was the rice kept warm with the spatula left in the pan? ● Was cold rice reheated? ● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. ● Rice may not have been rinsed sufficiently and too much bran may be left. ● The type of rice and water used may make the rice appear yellow. ● Some odor may remain after cooking Mixed Rice. → Clean the Inner Cooking Pan thoroughly. ● The Keep Warm mode may not have been used for keeping rice warm. Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor. → See "HOW TO USE THE KEEP WARM MODE" on pg. 7.
	Extended Keep Warm is not accepted: ● Did you select a menu setting for which the Extended Keep Warm mode is not available? → See pg.12 "REGULAR KEEP WARM & EXTENDED KEEP WARM." ● Was the Regular Keep Warm mode used for more than 12 hours? → If the Keep Warm mode is used for more than 12 hours, the Extended Keep Warm mode will not be accepted. ● Is the rice in the Inner Cooking Pan cold? → If the temperature of the Inner Cooking Pan is low, the Extended Keep Warm mode will not be accepted.
	The Display does not show the elapsed Keep Warm time: ● Does the Display show the current time? → Press the buttons for Time Setting to change the display. See pg.12 "NOTE."

Problems	● Cause (Points to check)
TIMER COOKING	The Rice Cooker starts cooking immediately after the Timer is set: ● Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again. ● If the Timer is set at a shorter time than suggested, it will begin cooking immediately.
	The rice is not ready at the set time: ● Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again.
	The Timer cannot be set: ● Did you press the COOKING button after setting the time? → You need to press the COOKING button to complete setting the Timer. ● Is the "7:00" blinking on the Display? → Unless the current time is set, the Timer function will not be accepted. See pg. 13 "HOW TO SET THE CLOCK."
OTHER	When power failure occurs: ● If too many appliances are used simultaneously, overload may occur and the breaker will cut off the electricity. → If another appliance is plugged in the same outlet as the Rice Cooker, unplug it before resetting the breaker. If the electric supply recovers within 10 minutes, the Rice Cooker will resume cooking automatically.

ERROR DISPLAYS AND THEIR MEANINGS

Panel Display	● Cause (Points to check)
E01 E02	● Indicates malfunction. → Please contact the store where you purchased the Rice Cooker.
H01 H02	● The temperature of the Lid Sensor or the Center Sensor is too high. → Press the RESET button and open the Outer Lid for about 15 minutes and allow the interior to cool down. (Be careful not to burn yourself.)
Blank Display: 7:00 is blinking:	● The stored Lithium Battery is out. - If the Power Cord is unplugged, the Display and the stored memories (current time, menu and Keep Warm setting) will be erased. If the clock is set to the correct time, the Rice Cooker will function normally. - To change the Lithium Battery, please contact the store you purchased this Rice Cooker for a replacement (with additional charge).
Odd Display:	● Unplug the Power Cord and plug it in again. → The Display will show a blinking 7:00. Please reset the time following the instructions on pg.13.

SPECIFICATIONS

Model No.		NS-WAQ10	NS-WAQ18	NS-WAH10C	NS-WAH18C
Cooking Capacity [cups]	White Rice	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]
	Mixed Rice	0.18~0.72L [1~4]	0.36~1.08L [2~6]	0.18~0.72L [1~4]	0.36~1.08L [2~6]
	Quick Cooking	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]
	Sushi Rice	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]	0.18~1.0L [1~5.5]	0.36~1.8L [2~10]
	Porridge	0.09~0.27L [0.5~1.5]	0.09~0.45L [0.5~2.5]	0.09~0.27L [0.5~1.5]	0.09~0.45L [0.5~2.5]
	Sweet Rice	0.18~0.72L [1~4]	0.36~1.08L [2~6]	0.18~0.72L [1~4]	0.36~1.08L [2~6]
	Brown Rice	0.18~0.72L [1~4]	0.36~1.44L [2~8]	0.18~0.72L [1~4]	0.36~1.44L [2~8]
	Germinated Brown Rice	0.18~0.72L [1~4]	0.36~1.44L [2~8]	0.18~0.72L [1~4]	0.36~1.44L [2~8]
Rating		AC 220-230V 560-610W 50/60Hz	AC 220-230V 750-820W 50/60Hz	AC 220V 610W 50Hz	AC 220V 820W 50Hz
Average Power Consumption during Keep Warm		33.5W	41.1W	33.5W	41.1W
Rice Cooking System		Direct Heating			
Length of the Power Cord		1.1m		1.8m	
External Dimensions (approx. cm)		25(W)x33.5(D)x21.5(H)	28(W)x36.5(D)x25(H)	25(W)x33.5(D)x21.5(H)	28(W)x36.5(D)x25(H)
Weight		approx. 3.0kg	approx. 3.9kg	approx. 3.0kg	approx. 3.9kg

- The average power consumption during Keep Warm is calculated with the Rice Cooker at maximum capacity and at a room temperature of 20°C.
- This product may not operate properly in certain environments or places with high altitudes or extreme weather conditions. Please avoid using this product in such areas.

WARNING - THIS APPLIANCE MUST BE EARTHED

IMPORTANT

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

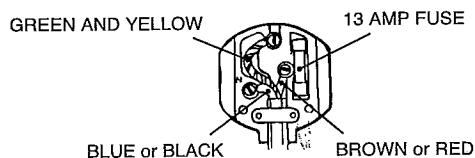
Green-and-yellow: Earth Brown or Red: Live Blue or Black: Neutral

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.





微电脑电饭煲 使用说明书

NS-WAH10C/NS-WAH18C NS-WAQ10/NS-WAQ18

●感谢您购买本产品。

●请在使用前详读使用说明书，以便正确使用，并请妥善保管本说明书。

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安全注意事项 务请遵守

- 以下所示注意事项分为“警告”和“注意”两项，以防止给使用者或他人带来危害或损害。
- 每个注意事项都涉及有关安全的重要内容，务请遵守。



警告

表示如果操作有误，可能会造成重伤*1的内容。



注意

表示如果操作有误，可能会受到伤害*2或物品损害*3的内容。

※1 重伤是指失明、受伤、烫伤（高温·低温）、触电、骨折、中毒等，以及留有后遗症，或需住院、需长期通院治疗之伤。

※2 伤害是指不需住院、不需长期通院治疗的受伤及烫伤、触电等之伤。



注意

△符号表示警告、注意内容的标记。图中或附近标注有具体的注意内容。



禁止

⊘符号表示禁止事项。图中或附近标注有具体的注意内容。



指示

●符号表示强制或指示事项的内容。图中或附近标注有具体的指示内容。

※3 物品损害是指对住房、家财以及家畜、宠物等之损害。



警告



不得改造。除了修理技术人员以外，不得拆卸或擅自修理。

否则，会有造成火灾、触电、受伤的危险。需要修理时，请惠询经销店或服务店。



不得用湿手插拔插头。

否则，会有造成触电、受伤的危险。



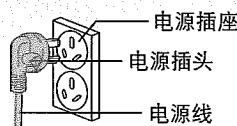
不得让儿童单独使用，不得在幼儿摸得到的地方使用。

否则，有造成烫伤、触电、受伤的危险。



电源线、插头损伤时或插座松动时，请勿使用。

否则，会有造成触电、短路、起火的危险。



电源线不得受损。

强行扭曲、拉扯、扭转、捆扎、或靠近高温处，电源线上放置重物、或挤压、加工、会造成电源线破损，而有引起火灾或触电的危险。



不得使用交流220V (NS-WAH10C/18C)，220-230V (NS-WAQ10/18) 以外的电源。

否则，有引起火灾、触电的危险，电路板烧坏的危险。



将插头完全插入插座。

否则，会有造成触电、短路、冒烟、起火的危险。



不得浸泡于水中、不得溅水、本体内部不得进水。

否则，有可能造成短路、触电。



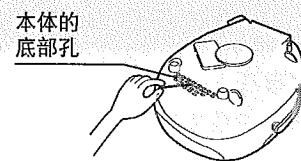
不得触摸蒸汽口。

会造成烫伤。尤其应防止幼儿触摸。



请勿将别针、铁丝等金属物、以及其它异物放入底部的孔内。

否则，有造成触电、异常情况的危险。



请勿在煮饭中打开外盖或移动本体。

否则，有造成烫伤的危险。



应单独使用额定15A以上的插座。

若与其他器具共同使用，分路插座部分会因异常发热而引起火花。



插头前端及插脚安装面有灰尘沾附时，应仔细擦拭。

否则，有引起火灾的危险。



注意



请不要在煮饭中或刚煮好饭时碰触本体高温部。

打开外盖时，小心蒸汽。搅拌米饭时，注意手不要碰触到锅体。

否则，有可能造成烫伤的危险。

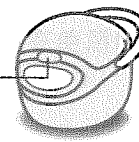
特别是内盖套件及内锅等的金属部



移动本体时不要碰触到上盖按钮。

否则，一旦外盖突然开启会造成烫伤和受伤。

上盖按钮



不得在溅水的地方或火源附近使用。

否则，会有造成触电、漏电或变形的危险。



请勿使用专用内锅以外的容器。

否则，易造成内锅过热而发生故障。



不要在距离墙壁、家具过近之处使用。在厨房用柜橱等处煮饭时，注意不要让蒸汽无法排出。

否则，会造成墙壁或家具变色或变形。



请勿在不稳定的地方或不耐热的垫子上使用。

否则，会有造成火灾的危险。



待本体冷却后再进行清理。

否则，碰触到高温都会造成烫伤。



除专用电源线外不得使用其他电源线。该专用电源线不得用于其他器具。

否则，会有造成故障、起火的危险。



拔下插头时，务必手持插头，不得拉扯电源线。

否则，有可能造成触电或短路而出现火花。



不使用时，请从插座上拔下插头。

否则，会有造成受伤、烫伤，或因绝缘劣化而引起的触电、漏电、火灾。



将本体插头完全插入本体。

否则，会有造成触电、短路、冒烟、起火的危险。



如果电源软线损坏，必须用专用软线或从其制造厂或维修部买到的专用组件来更换。

敬请注意

■请勿在本体（特别是蒸汽口）上覆盖抹布等。否则，会造成本体或外盖变形、变色的原因。

■请勿在本体内侧及内锅外侧沾附异物（饭粒、米粒等）的状态下使用。否则，会造成煮饭不良。

■请勿放入会损伤内锅的器具。一旦内锅刮伤会造成煮饭不良。

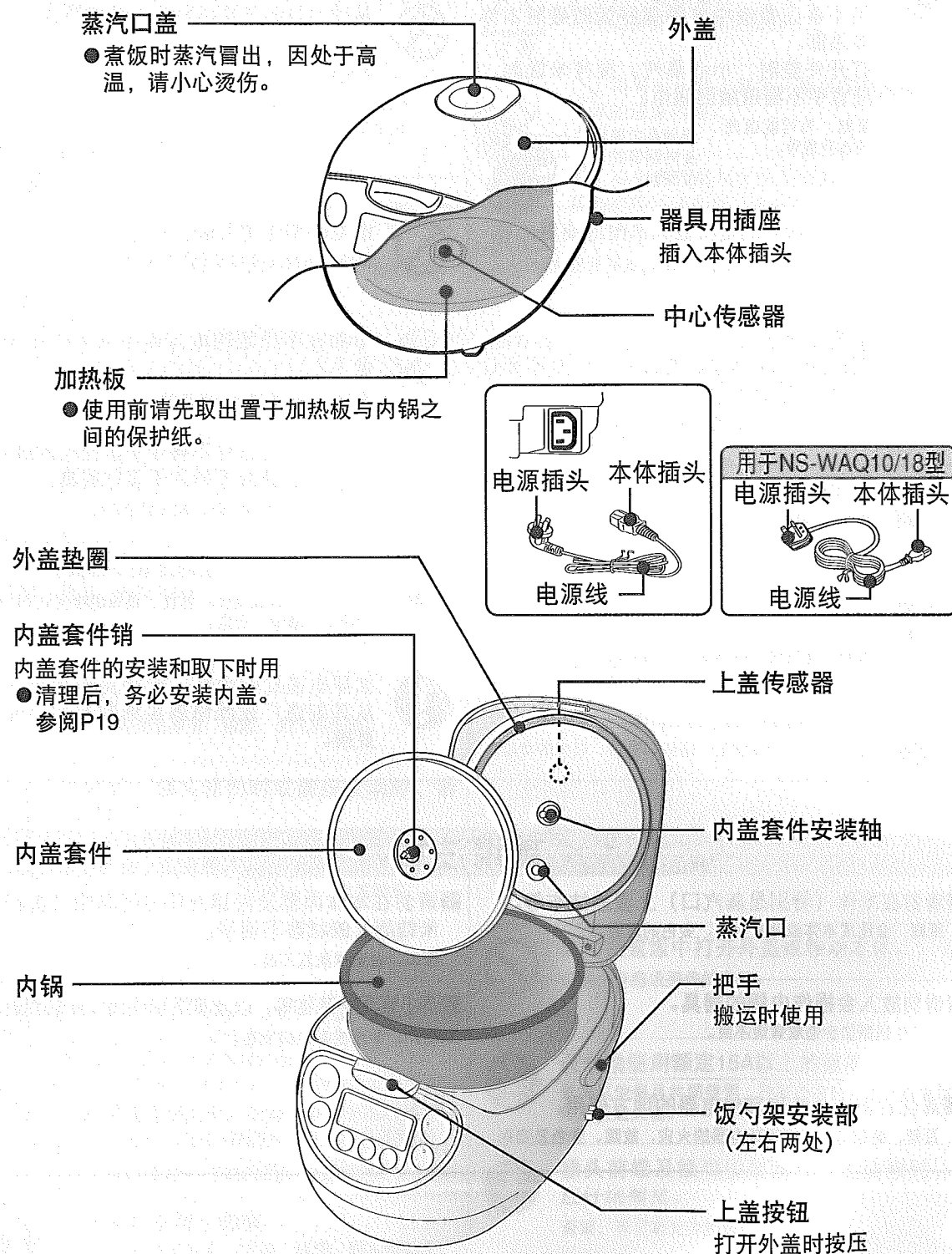
■请不要用于蒸物等、以及煮饭和保温以外的用途。否则，会造成蒸汽口堵塞。

■请勿在蒸汽会喷到其他电器的地方使用。

否则，会因蒸汽喷出导致电器的火灾、故障、变色及变形。

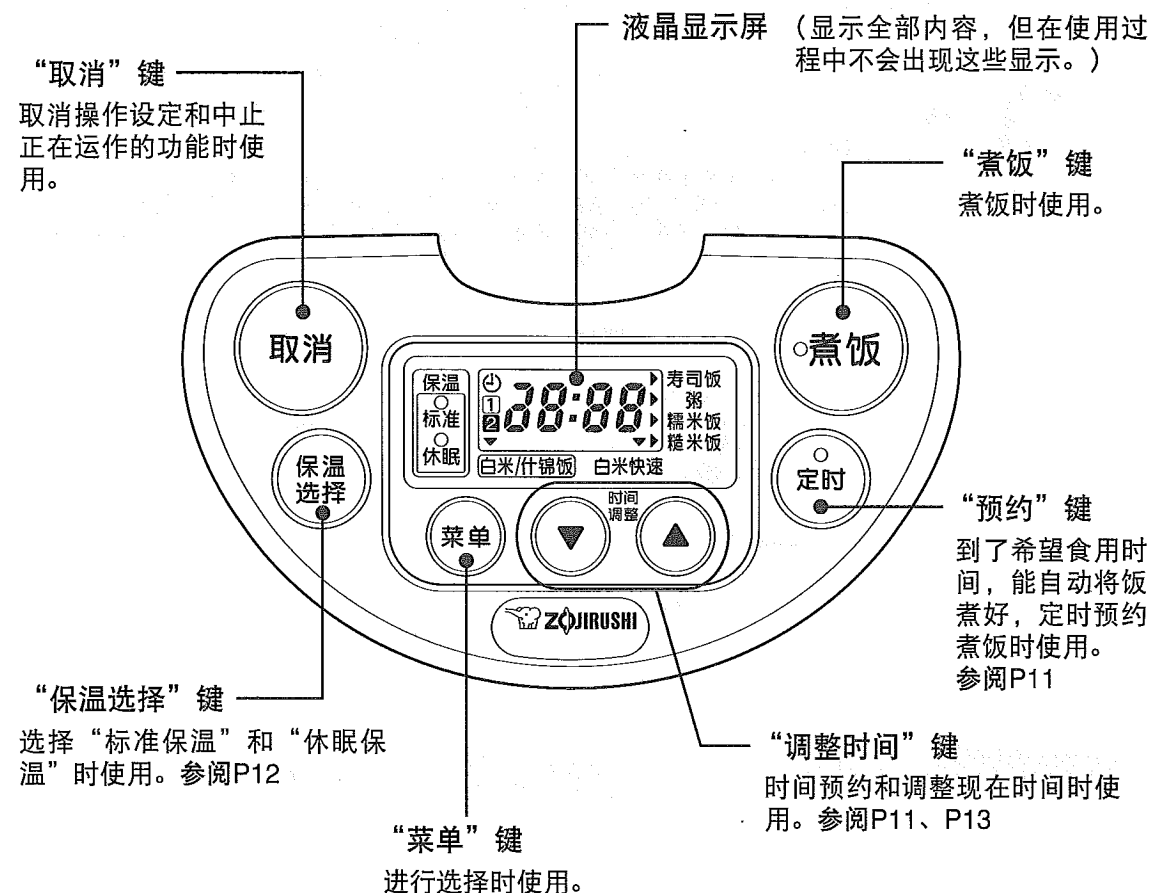
各部分名称和使用方法

本体



操作面板

- 请确实按下操作键。
- “煮饭”键和“取消”键的中央的(●、—)，是为视力障碍者而设计的。



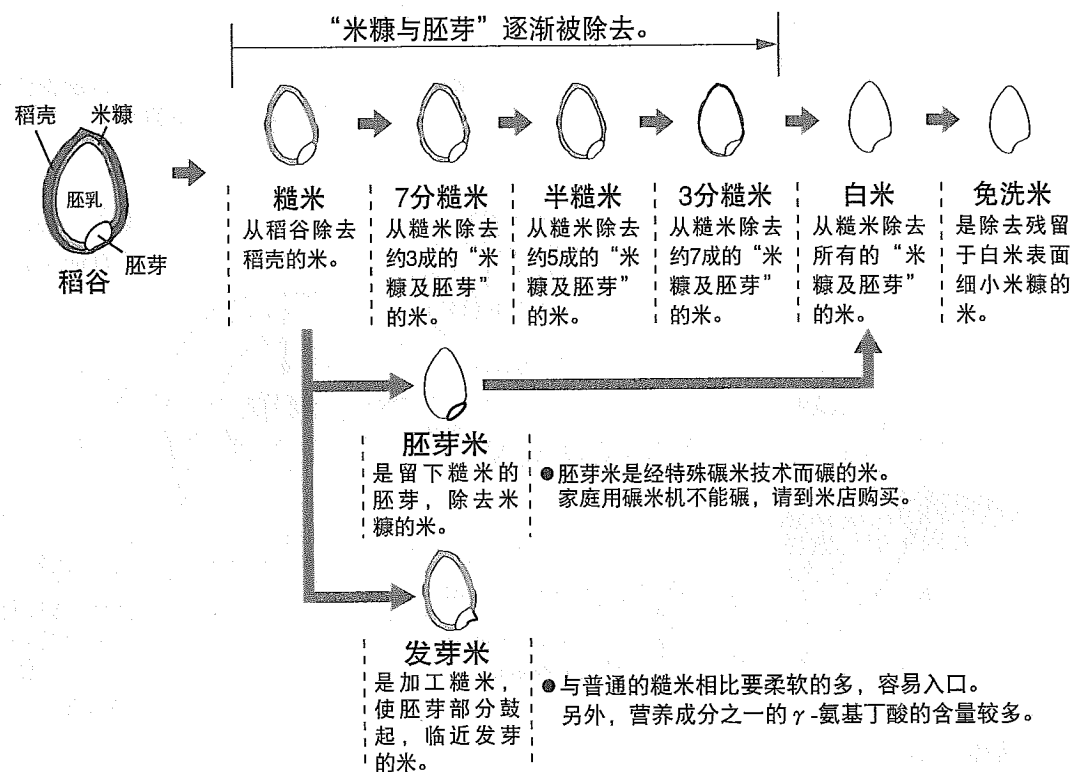
附件



有关米的小知识

米的名称

米因碾米及加工方法的不同其名称也有所不同。



美味炊煮、可口保温

美味炊煮

正确量米

务必使用附属的量米杯平口盛满进行计量。

如用按键式自动量米机和商店出售的量杯（200mL）量米将会产生差异。

快速淘米

第一次多放些水，快速淘洗后立即将水倒掉。之后换4—5次水，将米糠冲洗干净。

正确增减水量

米的种类	水量增减标准
软质米	基本按照水位刻度
胚芽米	比水位刻度稍微减少些
新米	比水位刻度稍微增加些
旧米	比水位刻度稍微增加些
硬质米	比水位刻度稍微增加些

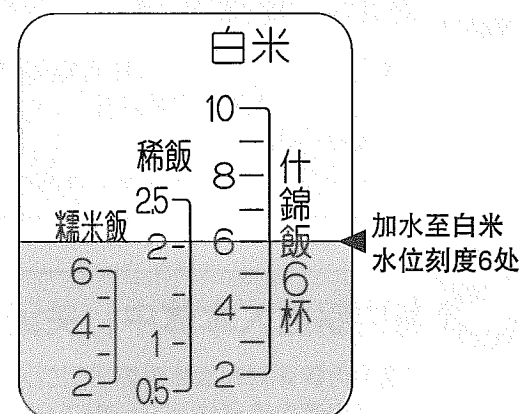
不要使用碱性强的水煮饭

否则米饭会变黄、或发粘。

煮饭结束后请马上搅拌

使多余的水分蒸发，米饭松软可口。

例：煮6杯米量的白米时



●这是规格为1.8L的内锅水位刻度。

可口保温

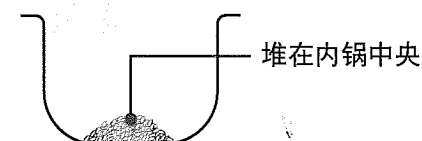
将米饭保存在内锅中时，请务必使用保温功能。

如不使用保温功能将米饭保存在内锅中，会导致米饭产生异味。

为防止米饭的干燥、变味、变色，不要进行下述之保温。

- 加入剩饭
- 从冷饭开始保温
- 加入配料及调味料烹煮的什锦饭、糯米饭等米饭
- 炸薯饼、酱汤等米饭以外的食品
- 保温12小时以上
- 饭勺放在锅内
- 插头处于拔出状态，或保温处于取消状态，米饭放置锅中

少量米饭保温时，将米饭堆在内锅中央。



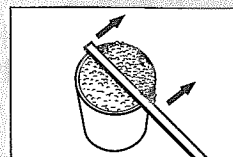
煮饭方法

基本的煮饭方法

1

使用附属的量米杯进行量米

以量米杯（180mL）平口盛满1杯为标准进行量米。

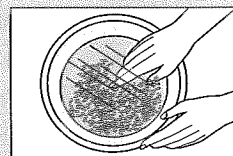


2

淘米、增减水量

将内锅置于水平处，根据烹煮项目的水位刻度进行增减水量，参阅P10“高明的煮饭方法”将米摊平。

●米不需浸泡可立即煮饭。将米浸泡后煮出的饭会稍软。



3

将内锅放入本体中，关闭外盖，并连接上电源插头和本体插头

擦去内锅外侧和本体内侧沾附的水分和异物，放入内锅。务必安装内盖套件。

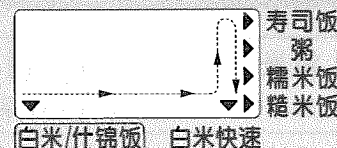
- ①将本体插头完全插入本体
- ②将电源插头确实插入插座

4

用 键选择烹煮项目

每按一次键，“▲”位置移动。

- 持续按键则可快速移动。（返回“白米/什锦饭”时移动停止）
- 记忆项目：“白米/什锦饭”及“糙米饭”一经选择煮饭后，到下次再选为止，将被自动记忆。
- 白米快速：想要快速烹煮白米饭时选择白米快速。但有可能煮出的饭会稍硬。



5

按 键

亮灯

煮饭灯  亮灯，开始煮饭的提示音（蜂鸣器）鸣响。

进入焖饭状态时，将显示至饭煮好的剩余时间。

到饭煮好的剩余时间



6

煮饭结束的提示音（蜂鸣器）鸣响，自动进入保温后，请立刻搅拌米饭

保温经过时间

0h

煮饭结束后自动进入保温，此时保温灯  亮灯，以1小时为单位显示保温经过时间。

煮饭结束后立刻搅拌米饭，使多余的水分蒸发，以防米饭结块或发粘。

- 将米饭保存在内锅中时，请务必使用保温功能。如不使用保温功能将米饭保存在内锅中，会导致米饭产生异味。参阅P7“可口保温”、参阅P12“标准保温、休眠保温”
- 在保温中想知道当前时间时，请按“调整时间”键的  或  键。并请再次按“调整时间”键，返回到保温经过时间。否则下次煮饭时将不显示保温经过时间，该切换只能在保温中进行。
- 若将保温一度取消后，再次进行保温时，显示会返回到“0h”。
- 煮饭结束时的报知音可以进行切换。参阅P14“报知音的种类及切换方法”

7

使用结束后按 键，拔下电源插头

- 请勿用湿手掌握插头。否则会有短路、触电的危险。

煮饭所需的大约时间

			时 间	
			1.0L规格	1.8L规格
白	米	饭	约50分钟～1小时	约50分钟～1小时
什	锦	饭	约50分钟～1小时	约50分钟～1小时
白	米	快	约29～40分钟	约30～45分钟
寿	司	饭	约50分钟～1小时	约50分钟～1小时
	粥		约55分钟～1小时10分钟	约55分钟～1小时10分钟
糯	米	饭	约50～55分钟	约50～55分钟
糙	米	饭	约1小时25分钟～1小时50分钟	约1小时25分钟～1小时50分钟
发	芽	米	约1小时～1小时10分钟	约1小时～1小时10分钟

为电压220V（NS-WAH10C/18C）、230V（NS-WAQ10/18）室温20℃，水温18℃的场合。

- 时间是从煮饭开始到进入保温状态时的时间。并因电压、室温、季节、水量等而异。

提示和注意

- 请不要在煮饭中打开外盖，否则会影响煮饭效果。
- 连续煮饭时，请冷却本体和外盖至人体肌肤温度。太热会影响煮饭效果。
- 请不要空煮，否则会引起故障。
- 因煮饭状态的不同，有时煮好的米饭底部可能会有浅黄色的焦饭。

煮饭方法 续

高明的煮饭方法

什锦饭	
米	电饭锅为1.0L规格、请在1杯~4杯以内烹煮；为1.8L规格、请在2杯~6杯以内烹煮。超出此量煮饭时，有时会造成溢出或影响煮饭效果。
水量	按照 白米 的水位刻度。
菜单键	选择 白米 / 什锦饭 。
配料	加入配料的量约占米量的30%~50%为宜。加入配料过量时会影响煮饭效果（1杯米约150g）。请将配料切成小块放在米上，不要搅拌进行烹煮。
将调味料用汤汁或水等稀释后再加入米中，增减水量后从锅底进行充分搅拌。若将调味料直接加入米中，或没有从锅底进行充分搅拌时，有时会焦糊，或影响煮饭效果。	

麦片饭	
水量	比 白米 的水位刻度稍微多加些水。
菜单键	选择 白米 / 什锦饭 。
麦片的比例，请添加到煮饭量的20%以内。量过多时，会无法顺利煮饭。 (例)煮1杯的量时，米为0.8杯、麦片为0.2杯。	

胚芽米	
水量	按照 白米 的水位刻度。
菜单键	选择 白米 / 什锦饭 。
由于胚芽容易脱落，所以请用手轻轻地淘洗米。	

糙米饭	
水量	按照 糙米 的水位刻度。
菜单键	选择 糙米饭 。

寿司饭	
米	使用白米。
水量	按照 寿司饭 的水位刻度。
菜单键	选择 寿司饭 。

糯米饭	
米	使用洗净并沥水30分钟以上的米。
水量	按照 糯米饭 的水位刻度。 ● 仅为糯米时 按照 糯米饭 的水位刻度。 ● 糯米和粳米混合时 比 糯米饭 水位刻度稍微多加些水。
菜单键	选择 糯米饭 。
配料	加好水后，放在米上。
● 糯米红豆饭时... 先煮红豆，然后将红豆与豆汤分开，冷却至常温后使用。 煮饭时请用豆汤代替水进行烹煮。	

粥	
米	使用半糙米、糙米煮不好粥。
水量	按照 稀饭 的水位刻度。
菜单键	选择 粥 。
配料	加入配料的量约占米量的30%~50%为宜。请将配料切成小块放在米上，不要搅拌进行烹煮。 尽量少放不易煮熟的配料。另外，青菜类请事先烫煮，务必等粥煮好后再加入。

发芽米（使用市售的发芽米时）	
米	电饭锅为1.0L规格、请在1杯~4杯以内烹煮；为1.8L规格、请在2杯~8杯以内烹煮。仅烹煮发芽米、或与白米混合烹煮。
水量	按照 白米 的水位刻度。
菜单键	选择 白米 / 什锦饭 。
根据发芽米种类的不同，有时会造成溢出，或影响烹煮效果。请不要用定时预约煮饭，或将米浸泡30分钟以上。由于发芽米容易吸收水分，有时会影响烹煮效果。 使用发芽米机碾制的发芽米进行烹煮时，关于煮饭方法请直接向发芽米机的销售厂商询问。	

定时预约煮饭

到了希望食用时间，已自动煮好。用“预约1⌚①”和“预约2⌚②”来记忆2个预约煮饭时间。

例：希望上午7:30能煮好 ●在定时预约之前，请先确认当前时间是否准确。参阅P13

1 按 键，选择“预约1”

“预约1”显示为设定时间“6:00”，此时显示时间和煮饭灯闪烁。
●再按一次“预约”键，“预约2”显示为“18:00”。

2 按 键，选择需要的功能

●“白米快速”、“糯米饭”不能使用预约定时。

3 按 键或 键，设定希望食用时间

按 键：以10分钟为单位递进
按 键：以10分钟为单位递减
●持续按键则以10分钟为单位快速递进。

4 按 键

煮饭灯灭灯，希望煮好时间“7:30”和预约灯亮灯。
提示音（蜂鸣器）鸣响
●不按“煮饭”键，则定时器预约没有完成。

用被记忆的时间煮饭 ●预约了的时间，被记忆在“预约1⌚①”和“预约2⌚②”中。预约时间与前次相同时，则不需要调整时钟。

定时预约煮饭的参考时间

项目	时间
白米	1小时~13小时
寿司饭	1小时~13小时
粥	1小时10分钟~13小时
糙米饭	1小时50分钟~13小时

提示

- 取消定时预约煮饭时，请按“取消”键。
- 在定时预约中想知道当前时间时，请按“调整时间”键的 或 键。
- 请不要用定时预约来烹煮“什锦饭”。有时会因配料变质或调味料沉淀而影响煮饭效果。
- 请不要用定时预约来烹煮发芽米。由于发芽米容易吸收水分，有时会影响烹煮效果。
- 使用定时预约煮饭时、煮出的饭稍软。
- 定时预约煮饭时，不显示到饭煮好的剩余时间。
- 当设定时间不足于定时器的参考时间时，蜂鸣器鸣响，立即开始煮饭。
- 夏季等室温较高时，为防止白米过度浸泡而引起变质，请尽量设定在13小时以内。

标准保温、休眠保温

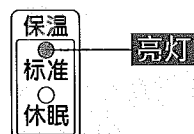
按下“保温选择”键后，可选择“标准保温”或“休眠保温”。



标准保温

饭煮好后自动进入“标准保温”状态，标准保温灯亮灯

- 在取消状态下进行“标准保温”时，请按“保温选择”键

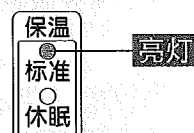


休眠保温

在“标准保温”状态下使用。

长时间保温时，由于是在较低温度（约60度）保温，可有效防止米饭变干、变色、变味等。

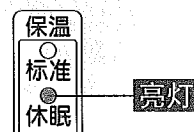
1 确认保温灯处于亮灯状态



2 按“保温选择”键 休眠保温灯亮灯

下列情形时，即使按“保温选择”键，也无法进入“休眠保温”状态。

- 烹煮项目为“粥”、“糯米饭”、“糙米饭”
- “标准保温”超过12小时
- “休眠保温”超过4小时
- 内锅的温度过低

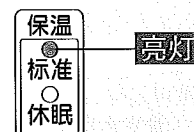


- “休眠保温”后超过8小时，将自动回复“标准保温”状态。

- “休眠保温”状态下请勿频繁开关外盖，以避免米饭温度过度下降导致变味。

从“休眠保温”返回“标准保温”时…

按“保温选择”键 返回“标准保温”，标准保温灯亮灯



注意事项

- 保温中想知道当前时间时，请按“调整时间”键的▲或▼键。并请再次按“调整时间”键，返回到保温经过时间。否则下次煮饭时将不显示保温经过时间。该切换只能在保温中进行。
- 什锦饭、发芽米请勿进行“休眠保温”。
- 在锅内保存米饭时，请务必使用保温功能。参阅P7“可口保温”

时钟的调整方法

时间以24小时表示。由于室温等的不同，有时会出现少许误差。当时间出现偏差时、请按以下顺序进行调整。

- 当时间出现偏差时，则不能在预定时间完成煮饭。
- 煮饭、标准保温、休眠保温、定时预约煮饭中不能进行时间调整。

例：现在时间是15:01，而显示时间为14:58时

1 放入内锅，插入电源插头和本体插头

- ①将本体插头完全插入本体
- ②将电源插头确实插入插座

2 按“调整时间”键的▲键，将时间显示调整为现在时间

时间显示闪烁

- 按▲键：以1分钟为单位递进
- 按▼键：以1分钟为单位递减

- 持续按键则以10分钟为单位快速递进。



3 闪烁变为亮灯后，即时间调整完成

现在时间被调整后，经过3秒钟，闪烁将变为亮灯。



报知音的种类及切换方法

本产品具有用以告知的提示音功能。即在煮饭开始、完成定时预约和煮饭结束时，通过提示音来报知的功能。

可从以下选择报知音。

报知种类和时刻

报知种类和用途 鸣响时刻	提示音报知 本产品的标准报知音。 为出厂时设定值。	蜂鸣器报知 希望将提示音报知改 变为蜂鸣器报知时使 用。	无音报知 希望消除煮饭结束时 的报知音时使用。
煮饭开始时	小星星	“哔”	
完成定时预约时	小星星	“哔”	
煮饭结束时	弧挺花	“哔”鸣响5次	不鸣响

切换方法

1 放入内锅，将电源插头和本体插头插入插座

- ①将本体插头完全插入本体
- ②将电源插头确实插入插座

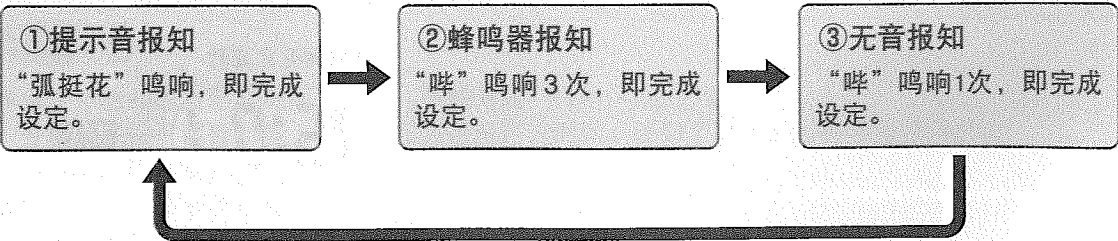
2 按 三秒以上

3 希望切换的报知设定完成音鸣响后即切换完成

- 正在煮饭和保温时，不可以切换。
- 不能顺利进行切换时，请从1重新开始。

报知的切换及设定完成音

- 按“预约”键3秒以上的同时，报知以①→②→③进行切换。



- 切换后的报知音，即使拔下插头，仍被记忆。

食谱

有关计量单位

- 请使用附属的量米杯进行量米（1杯=180mL）
- 1大匙=15mL ●1小匙=5mL

什锦饭

菜单键：选择 **白米 / 什锦饭**

材料(4~5人份)	
白米	3杯
鸡肉(或是沙丁鱼干)	50g
油炸豆腐	1/2片
胡萝卜	35g
茼蒿	35g
牛蒡	35g
干燥香菇	2~3片
淡色酱油	各1 1/2大匙
甜料酒(味醂)	1/2小匙
盐	1/2小匙
日式汤汁的原料	1/2小匙
浸泡香菇的水	适量
豆荚或是鸭儿芹(煮熟过)	适量



烹调法

- 1 把切成一公分方块的鸡肉，和切成长方块的油炸豆腐(用热水烫过)，用A料浸泡5分钟。
- 2 胡萝卜切成小方块。茼蒿切成长方块后用热水烫过后沥干水分。把牛蒡削成薄片浸水除腥后沥干水分。干燥香菇泡水复原切除根部后再切成细丝。
- 3 在浸泡香菇的汤汁里加入1后充分搅拌。
- 4 白米洗净后，加入3和水至 **白米** 的水位刻度3，并从锅底进行充分搅拌均匀。

- 5 在白米的上面将1和2的配料铺平。
- 6 按 **菜单** 键选择 **白米 / 什锦饭** 后，再继续按 **煮饭** 键。
- 7 切换成保温时，搅拌打松。
- 8 盛入器皿，再放上豆荚或是鸭儿芹装饰。

手卷寿司

菜单键：选择 **寿司饭**

材料(4~5人份)	
白米	3杯
糖醋汁	4大匙
砂糖	1大匙
盐	1又1/2小匙
生鱼片类(金枪鱼、乌贼、虾等)	
腌菜类(腌萝卜等)	
纳豆+绿紫苏+葱	
鲔梨+火腿肉	
熏肉+芦笋	
盐渍鲑鱼子、星鳗、烤蛋	
胡萝卜、黄瓜、芹菜等	
烤紫菜片、芥末、酱油、红姜	适量



烹调法

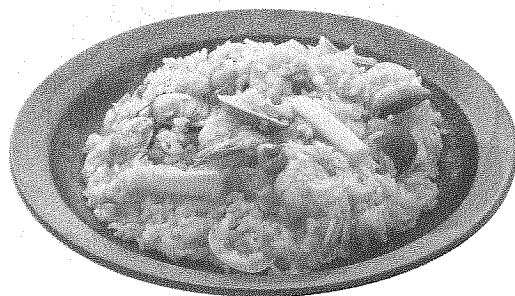
- 1 白米洗净，加水至 **寿司饭** 的水位刻度3。
- 2 按 **菜单** 键选择 **寿司饭** 后，再继续按 **煮饭** 键。
- 3 切换成保温时，用湿毛巾将饭移至擦净的寿司盆内，立即加入糖醋汁，同时不断进行翻拌并扇风使其冷却。

- 请事先准备好寿司饭和配料等，手卷寿司时，只要卷入各自嗜好的配料即可食用。也可用生菜叶取代烤紫菜片卷入配料食用。

西班牙海鲜饭

菜单键：选择 **白米 / 什锦饭**

材料(4~5人份)	青椒	3个	
白米	3杯	橄榄油	2大匙
虾	4~6只	盐	1/2小匙
蛤蜊(可能的话使用蛤贝)		A { 固体	1个
	4~6个	番红花	1/2小匙
乌贼	150g	(郁金1/2小匙也可以)	



烹调法

- 1 虾剥壳去除泥肠，蛤蜊吐沙后洗净。乌贼切成一口大，青椒切成块状。
- 2 用橄榄油炒1，加盐调味。盖上锅盖焖至蛤蜊开口为止。
- 3 将固体汤料敲碎备用。
- 4 白米洗净，加水至刚浸没米的程度，然后加入A，再加水至**白米**的水位刻度3，并从锅底进行充分搅拌均匀。

- 5 按 **菜单** 键选择 **白米 / 什锦饭** 后，再继续按 **煮饭** 键。
- 6 切换成保温时，加入2的配料和2大匙汤汁搅拌。

茶粥

菜单键：选择 **粥**

材料(3人份)	
白米	1杯
绿茶袋茶	2袋 (约4g)
盐	少许



烹调法

- 1 白米洗净，加水至 **稀饭** 的水位刻度1，然后放入煎茶包。
 - 2 按 **菜单** 键选择 **粥** 后，再继续按 **煮饭** 键。
 - 3 切换成保温时，取出绿茶袋茶，根据嗜好撒盐后轻轻搅拌。
- 也可将粉茶（粗茶等）装入茶袋来取代绿茶袋茶烹煮茶粥。此时，装入粉茶量约在茶袋的1/3左右。

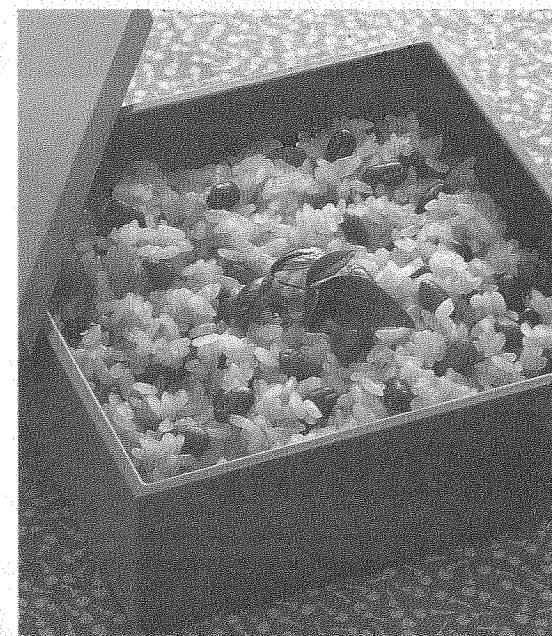
有关计量单位

- 请使用附属的量米杯进行量米（1杯=180mL）
- 1大匙=15mL ● 1小匙=5mL

糯米红豆饭

菜单键：选择 **糯米饭**

材料(4~5人份)	
糯米	3杯
红豆	50g
芝麻盐	适量



烹调法

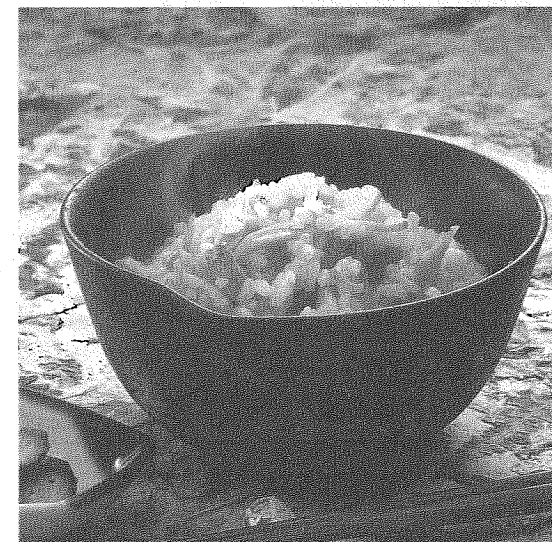
- 1 糯米洗好后放入筛网中30分钟以上，以沥干水分。
- 2 红豆洗好后倒进其他锅里，加2杯水后煮开沸腾约2分钟。其后把汤汁倒掉，重新加3杯水煮开后炖煮约20分钟，到红豆可以用手指捏扁但不要爆开。最后把红豆、汤汁分开。
- 3 把1的糯米倒进锅里，加入2的汤汁，并加水至 **糯米饭** 的水位刻度3。请从锅底进行充分搅拌均匀后，再把2的红豆均匀倒在糯米上。
- 4 按 **菜单** 键选择 **糯米饭** 后，再继续按 **煮饭** 键。
- 5 切换成保温时，打开锅盖将红豆与糯米饭拌匀拌松。其后再把饭盛入碗中，依据个人喜好洒上芝麻盐。

- 如在糯米中混入粳米烹煮时，请将加入水量稍多于刻度水量。

糙米什锦饭

菜单键：选择 **糙米饭**

材料(4~5人份)	
糙米	3杯
鸡肉	80g
油炸豆腐皮	1片
胡萝卜、魔芋、牛蒡	各35g
A { 浅色酱油	3大匙
甜料酒	1/2大匙



烹调法

- 1 把鸡肉切成1cm大小，油炸豆腐皮沥去油（用热水烫过）后切成小条。
- 2 把胡萝卜、魔芋切成小条。并将魔芋用热水烫过后沥干水分。把牛蒡削成薄片浸水除腥后沥干水分。
- 3 糙米洗净后加入A，然后加水至 **糙米** 的水位刻度3，并从锅底充分搅拌。
- 4 再在3上面铺上1和2的配料。
- 5 按 **菜单** 键选择 **糙米饭** 后，再继续按 **煮饭** 键。
- 6 切换成保温时，搅拌打松。

- 糙米的淘洗方法：请淘洗糙米以去除米糠等。
- 按上述食谱煮饭，如果用1.0L规格，请选择烹煮1~4杯的量。
- 如果用1.8 L规格、请选择烹煮2~6杯的量。

清理

- 请务必拔下电源插头和本体插头，待本体和内锅冷却后再进行。
- 请不要使用锌钠水、汽油、去污粉、去污刷（尼龙、金属制等）、漂白剂等。

本体外侧的清理

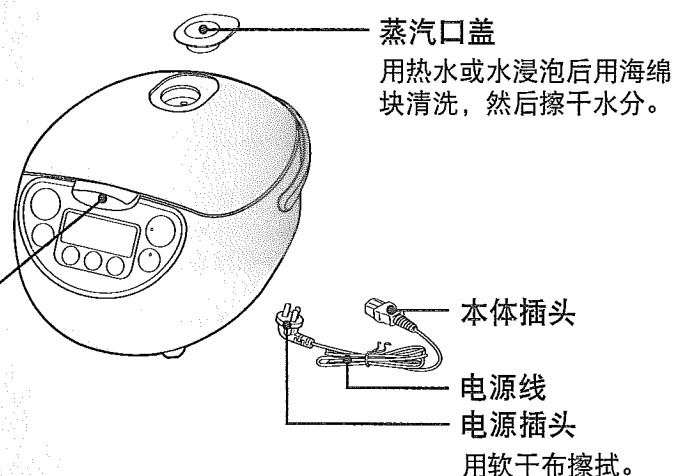
用软布沾上肥皂水，拧干后擦拭。
但操作面板只能用干软布擦拭。

- 使用魔布擦拭外盖外侧、本体外侧时，请不要用力擦拭和长时间的接触。

上盖按钮

上盖按钮周围附有米粒等时，请用竹签或牙签务必清理干净。

- 否则有可能会造成无法开盖。



本体内侧的清理

内盖套件

用热水或水浸泡后的海绵块清洗。
如有饭粒等异物沾附时，请用竹签或牙签剔除。

- 使用后，请务必清洗内盖套件。如放置不予清洗，会造成变色及生锈。

外盖垫圈

外盖、蒸汽口

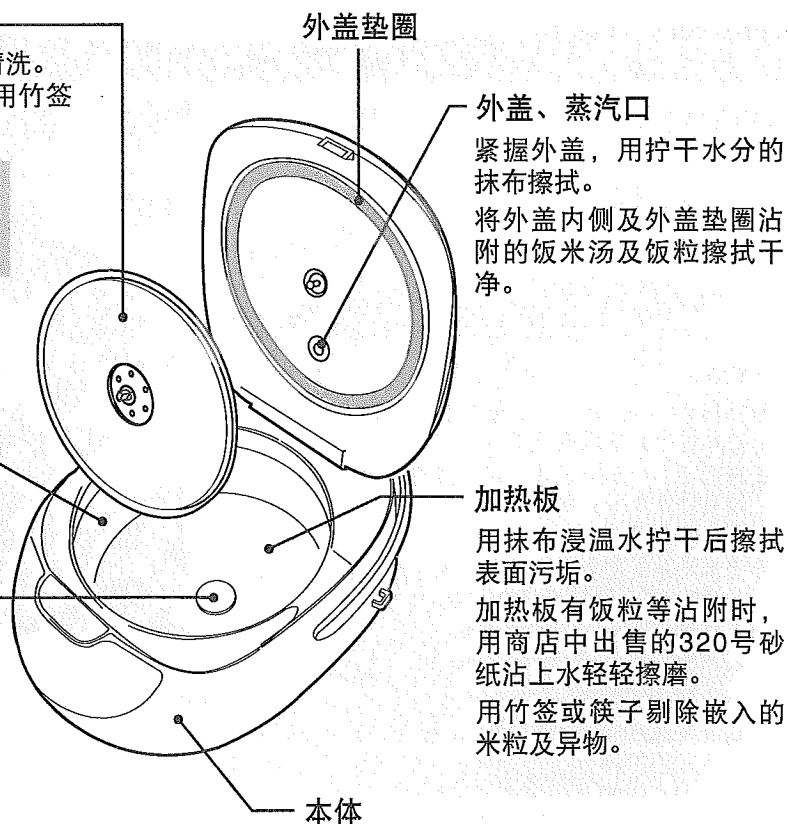
紧握外盖，用拧干水分的抹布擦拭。
将外盖内侧及外盖垫圈沾附的饭米汤及饭粒擦拭干净。

本体内侧（里面）

用拧干水分的抹布擦拭。

中心传感器

用拧干水分的抹布擦拭。
如有米粒及异物嵌入时，请用竹签或筷子剔除。

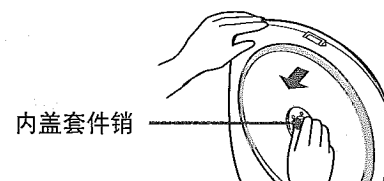


清理 关于零件更换

内盖的取下、安装方法

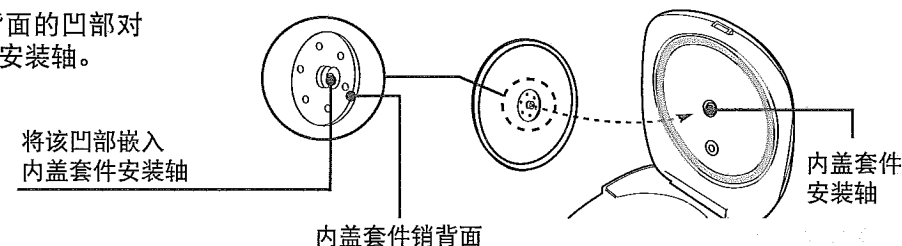
取下方法

用左手握紧外盖，同时用右手捏着内盖套件销往前拉出。



安装方法

将内盖套件销背面的凹部对准嵌入内盖套件安装轴。



饭勺、饭勺架、内锅、蒸汽口盖清理

用海绵块等软物清洗

对较脏部位，使用中性洗涤剂（餐具洗涤剂）清洗

如内锅的防粘涂膜层受到损伤，会造成膜层剥落，故请小心清理和使用。
为了不损伤防粘涂膜层，请遵守以下事项。

- 不要用于清洗匙子茶碗等
- 不要用去污粉和尼龙刷等清洗
- 不要使用醋
- 使用调味料后尽快清洗

告知

内锅的防粘涂膜层因使用而消耗。

- 有时会出现色斑或剥落，但不影响卫生和性能，对人体无害。
- 如在意防粘涂膜层剥落或内锅变形时，可购买更换内锅。

关于零件更换

- 右表为更换零件的名称。损坏时，请更换新的零件（收费）。
- 更换时，请确认好产品的型号及零件名称后，去经销店购买更换。

零件名称	零件号码
内盖套件（1.0L规格）	C104
内盖套件（1.8L规格）	C105
内锅（1.0L规格）	WAH-C:B259 WAQ :B257
内锅（1.8L规格）	WAH-C:B260 WAQ :B258
饭勺	SHAKN
饭勺架	61-6864
量米杯	61-5784

认为故障时

●委托修理前，请检查以下项目。

现象	需检查项目
米饭过硬或过软	- 在倾斜的场所增减水量时，易造成水量过多或过少，导致米饭的软硬度变化。 - 因品种、产地、保存日期（新米和旧米）等不同，米饭的软硬度会有变化。 - 因室温、水温等不同，米饭的软硬度会有变化。 - 用定时器预约煮饭时，米饭有时会变得稍软。 - 用白米快速煮饭时，米饭会变得稍硬。 - 内锅是否变形？
米饭过于焦糊	- 加热板、中心传感器及内锅外侧是否沾附饭粒及米粒等异物？ - 是否淘米不够充分使之米糠残留？ - 内锅是否变形？
煮饭中汁液溢出	- 炊煮粥时，是否使用粥以外的炊煮项目？ - 是否忘了安装蒸汽口盖？ - 是否淘米不够充分使之米糠残留？ - 内锅是否变形？
不能煮饭 操作键失灵	- 是否将电源插头或本体插头完全插入插座？ - 是否在液晶显示屏上显示有“E01”、“E02”等？→参阅P21 - 标准保温灯及休眠保温灯是否亮灯？→请按“取消”键后再次按“煮饭”键。
煮饭中或保温中发出 “卡嚓、卡嚓”的声音	是微电脑起动，调节火力的声音。
蒸汽从外盖与 本体之间泄漏	请检查外盖是否变形、外盖垫圈是否断裂？
在保温中： 米饭有异味 变色 变得干巴巴 有大量水珠	- 是否经过了12小时以上的“标准保温”？ - 是否将饭勺放在锅内进行保温？ - 是否将冷饭重新加热进行保温？ - 是否将煮好的饭进行了充分搅拌？→请在饭煮好后充分搅拌。 - 是否淘米不够充分使之米糠残留？ - 因米及水的种类不同，有时煮好后的饭看上去发黄。 - 烹煮什锦饭后，有时会留有异味。→请仔细清洗内锅。 - 将米饭保存在内锅中时，是否没有使用保温功能？如不使用保温功能，将米饭放置于内锅中，会导致米饭产生异味。→参阅P7“可口保温”
无法进行休眠保温	- 是否选择了无法进行“休眠保温”的项目？→参阅P12“标准保温”、“休眠保温” - 保温经过时间是否超过了12小时？→保温经过时间超过12小时以上，将无法进行“休眠保温”。 - 是否将冷饭重新加热进行保温？→内锅温度过低时，将无法进行“休眠保温”。
不显示保温经过时间	是否显示当前时间？→请按下“调整时间”键，切换显示时间。参阅P12“注意事项”

现象

需检查项目

预约后 立即开始煮饭	- 现在时间是否与时钟一致？→时钟以24小时表示。请再次核对调整。 - 当设定时间不足于定时器的参考时间时，则立即开始煮饭。
到了预约时间 饭没煮好	现在时间是否与时钟一致？→时钟以24小时表示。请再次核对调整。
不能预约	- 在操作定时器预约的最后，是否按了“煮饭”键？→不按“煮饭”键，则定时器预约没有完成。 “7:00”是否闪烁？→不先调整时间则将无法接受预约。参阅P13“时钟的调整方法”
其他 发生停电时	边煮饭，边使用电热水瓶烧水、或使用微波炉时，有时会超过额定电流，导致电闸断开发生停电。→电饭锅请单独使用电源插座。恢复电闸通电后，如停电时间未满10分钟则开始继续煮饭。

出现此现象时

现象

需检查项目

E01 E02	是故障。→请与经销店或服务店联系。
H01 H02	上盖传感器、中心传感器处于高温。→请按“取消”键，并打开外盖，冷却15分钟。（小心烫伤）
显示消失 7:00 闪烁	- 内藏的锂电池用尽。 - 拔下插头，显示和记忆（现在时间、菜单、保温状态）消失，将插头插入插座后，重新调整时间，仍可正常使用。更换时，请与本公司指定的服务店联系。收费更换新的锂电池。
显示异常	请拔下插头，重新再次插入插座。→因时间闪烁为“7:00”，故请重新调整时间。

错误显示

规格

型 号		NS-WAH10C	NS-WAH18C	NS-WAQ10	NS-WAQ18
煮饭容量(约L) (内为杯数)	白 米	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]
	什 锦 饭	0.18~0.72 [1~4]	0.36~1.08 [2~6]	0.18~0.72 [1~4]	0.36~1.08 [2~6]
	白 米 快 速	0.18~1.0 [1~5.5]	0.36~1.44 [2~10]	0.18~1.0 [1~5.5]	0.36~1.44 [2~10]
	寿 司 饭	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]	0.18~1.0 [1~5.5]	0.36~1.8 [2~10]
	粥	0.09~0.27 [0.5~1.5]	0.09~0.45 [0.5~2.5]	0.09~0.27 [0.5~1.5]	0.09~0.45 [0.5~2.5]
	糯 米 饭	0.18~0.72 [1~4]	0.36~1.08 [2~6]	0.18~0.72 [1~4]	0.36~1.08 [2~6]
	糙 米 饭	0.18~0.72 [1~4]	0.36~1.44 [2~8]	0.18~0.72 [1~4]	0.36~1.44 [2~8]
	发 芽 米	0.18~0.72 [1~4]	0.36~1.44 [2~8]	0.18~0.72 [1~4]	0.36~1.44 [2~8]
额 定		交流 220V 610W 50Hz	交流 220V 820W 50Hz	交流 220-230V 560-610W 50/60Hz	交流 220-230V 750-820W 50/60Hz
保温时平均耗电量		33.5W	41.1W	33.5W	41.1W
煮 饭 方 式		直接加热式		直接加热式	
电 源 线 长 度		1.8m		1.1m	
外 形 尺 寸(约cm)		宽25×深33.5×高21.5	宽28×深36.5×高25	宽25×深33.5×高21.5	宽28×深36.5×高25
重 量		约3.0kg	约3.9kg	约3.0kg	约3.9kg

● 保温时平均耗电量是室温20℃、最大煮饭容量的数值。

● 在特定地区（高山、严寒地带），所定性能有可能无法保障，请尽量避免在此类地区使用。