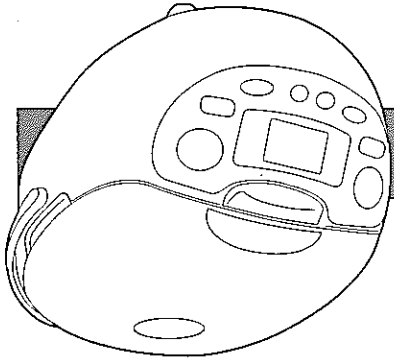


14~15	便利的使用方法	安全注意事項
16	清理保養	各部分名稱和使用方法
17	高明的炊飯（煮飯）方法	時鐘的調整方法
18~19	認為故障時	炊飯（煮飯）之前
19	關於鋰電池的更換	炊飯（煮飯）方法
19	關於零件更換	保溫/便利的使用方法
19	規格	通常保溫・睡眠保溫
		保溫狀態下的再加熱

目錄

感謝您購買本產品。請在使用前詳讀使用說明書，以便正確使用，並請妥善保管本說明書。

NS-ZAQ10 (1.00) / NS-ZAQ18 (1.80)



使用說明書

象印 微電腦 炊飯電子鍋



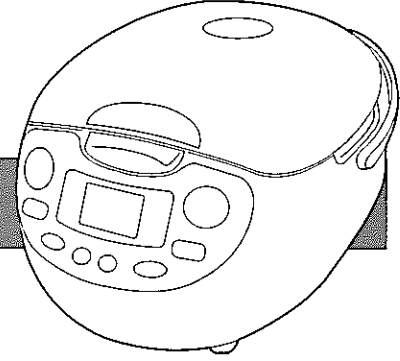
NEURO FUZZY®

RICE COOKER & WARMER

OPERATING INSTRUCTIONS

NS-ZAQ10 (1.00) / NS-ZAQ18 (1.80)

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



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IMPORTANT SAFEGUARDS

Before use

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

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

About the symbols

 Indicates a warning or caution. The symbol inside the triangle specifies the nature of the warning or caution. The example below indicates an electrical shock warning.	 Indicates a prohibition. The symbol inside the circle specifies the nature of the prohibition. The example below indicates "Do not disassemble."	 Indicates a requirement or instruction that must be followed. The symbol inside the circle specifies the nature of the requirement or instruction. The example below left indicates "unplug the unit"; the example below right indicates that the accompanying instruction must be followed.
		 

※Please keep the Operating Instructions for future reference.

WARNINGS

 ■Do not modify the Rice Cooker. Only a repair technician may disassemble or repair this unit. Make any repair inquiries at ZOJIRUSHI Customer Service.	 ■Do not drop any metal objects such as pins or wires into the bottom holes of the Rice Cooker. Doing so may cause an electrical shock or malfunction, resulting in injury.
 ■Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants. Children are at risk of burns, electrical shock or injury.	 ■Do not touch the Hook Button of the Rice Cooker while cooking or carrying. The Outer Lid may open, resulting in burns.
 ■If the blades or surface of the Power Plug are soiled, wipe them clean. A dirty Power Plug may cause a fire.	 ■Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker. Doing so may cause a short-circuit or electrical shock.
 ■Use only an electrical outlet rated at 13 amperes minimum. Do not plug other devices into the same outlet. Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.	 ■Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or plug is loosely inserted into the electrical outlet. Doing so may cause an electrical shock, short-circuit or fire.
 ■Do not use a power source other than 220V–230V AC. Use of any other power supply voltage may cause a fire or electrical shock.	 ■Do not touch the Steam Vent. Doing so may cause burns or scalding. Take special precautions with children and infants.
 ■Insert the Power Plug securely. Otherwise it may cause an electrical shock, short-circuit, smoke or fire.	 ■Do not plug or unplug the Power Plug with a wet hand. Doing so may cause an electrical shock and injury.
 ■Do not damage the Power Cord. Do not forcefully bend, pull, twist, fold, bring it near high temperature objects, place heavy items, sandwich it between other objects or modify it. A damaged Power Cord can cause a fire or electrical shock.	

CAUTIONS

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

IMPORTANT

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

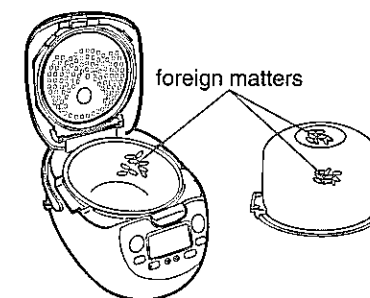
Doing so may cause deformation and / or discoloration.

Be careful about burns.

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

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

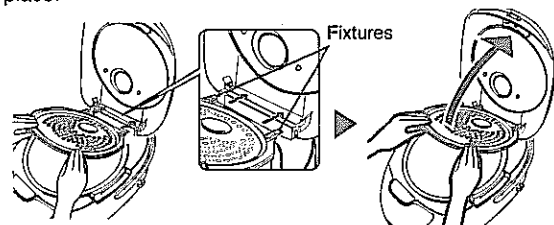
It may cause imperfect cooking.



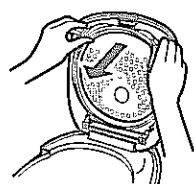
Inner Lid Knobs



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



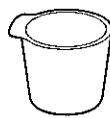
Pull the Inner Lid Knobs found on the top towards you.



Spatula



For White rice (Semi-brown, Brown, Sweet)
(180mℓ)



For Pre-Washed
rice (MUSEN MAI)
(171mℓ) (green cup)

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



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

Green-and-yellow: Earth

Brown or Red: Live

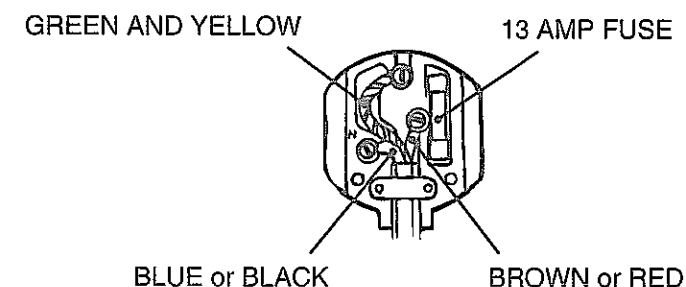
Blue or Black: Neutral

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

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

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

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



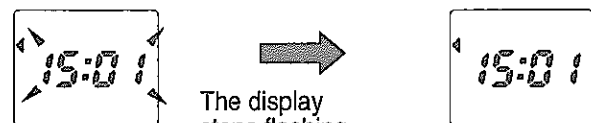
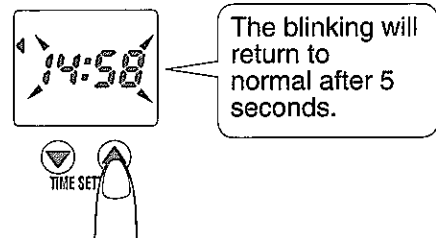
※ If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.

HOW TO SET THE CLOCK

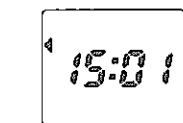
It is important to first set the clock when cooking rice using the TIMER. Although the clock is set before shipment from the factory, under certain conditions, such as fluctuating room temperatures, may cause it to display an inaccurate time. If the clock is not accurate, set the correct time as shown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

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

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



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



The time setting is completed when blinking returns to normal.

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

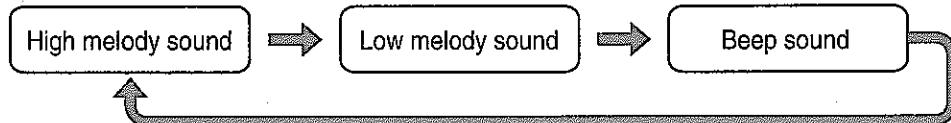
● Keeping the key pressed will speed up the process by 10 minutes.

How to change melodies to a beep sound.

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

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

Altering sounds between Melody and Beep



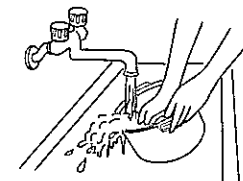
- ※ You can not alter the melody sound when you begin the Reheat mode.
- ※ Changes can be made while in the Cooking or Keep Warm mode.
- ※ When the change of the sound is not successful, try again from (1).

Type of melody	● When the Cooking mode is started / When the Timer Cooking mode is set	▶ "Twinkle, Twinkle, Little Star"
and when it sounds:	● When the Cooking mode is completed / When the Reheat mode is completed	▶ "Amaryllis"

BEFORE COOKING RICE

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

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



Alkaline ionic water

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

Water adjustment

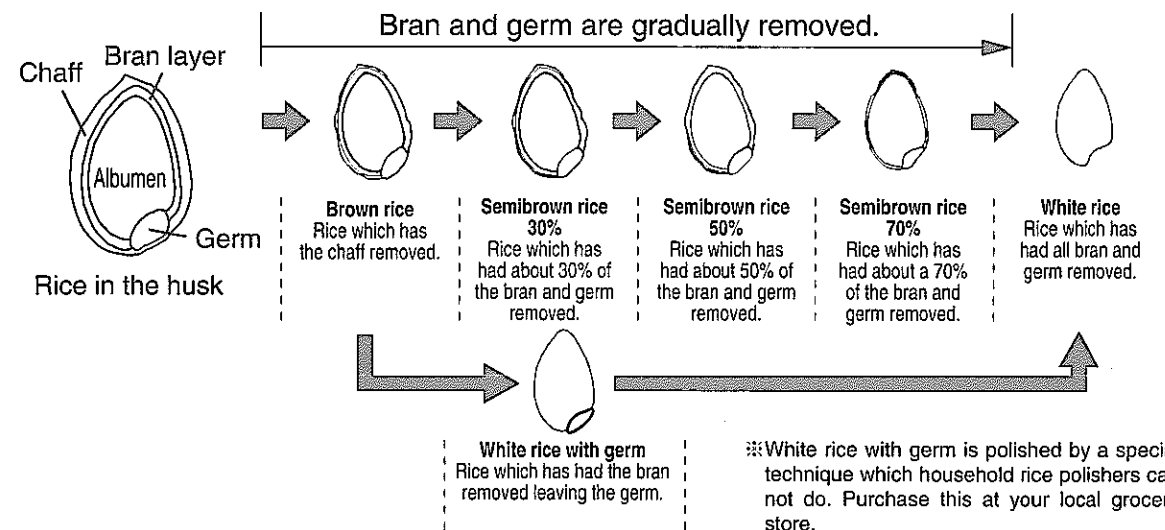
- Adjust amount of water according to type of rice you want to cook.

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

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

Semibrown rice and White rice with germ

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



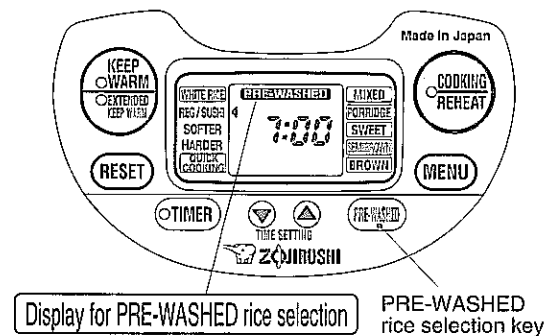
BEFORE COOKING RICE (Cont.)

Choosing Pre-Washed rice (MUSEN MAI)

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

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

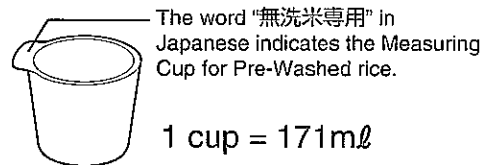
※If Pre-Washed rice course is not selected, the rice may not cook properly.



What is Pre-Washed rice (MUSEN MAI)?

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

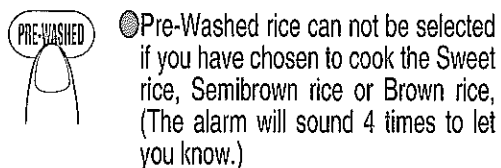
Measuring cup for Pre-Washed rice



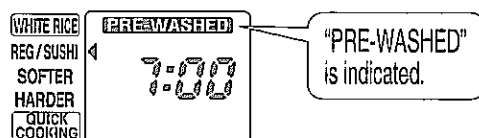
- Use the special Measuring Cup (green cup) provided when cooking Pre-Washed rice.
- If the Measuring Cup for Pre-Washed rice is missing, refer to “HOW TO COOK TASTY RICE”: on P17.
- See P19 for cooking capacity of Pre-Washed rice.

To select Pre-Washed rice:

- 1 Press the PRE-WASHED rice selection key.



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



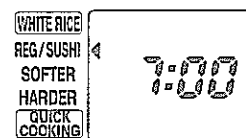
- 3 Selection of Pre-Washed rice is complete.

To cancel Pre-Washed rice:

- 1 Press the PRE-WASHED rice selection key.



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



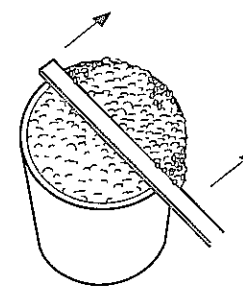
- 3 Cancellation of Pre-Washed rice is complete.

HOW TO COOK RICE

1 Measure rice accurately.

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

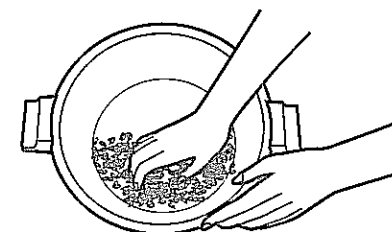
Measuring Cup for White rice (Semibrown rice, Brown rice, Sweet rice) (Approx. 180ml)



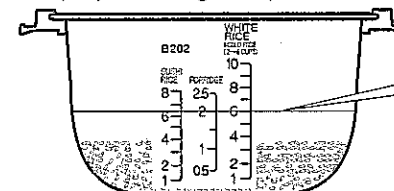
●HOW TO COOK RICE (COOKING Pre-Washed rice) : see P11.

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

2 Wash rice, and adjust the amount of water.



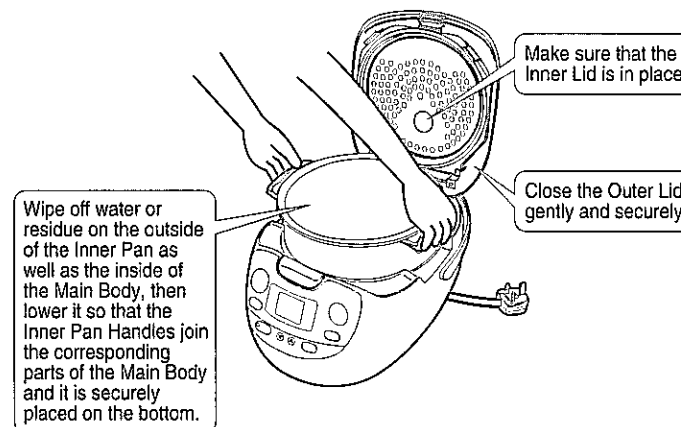
(Example) Cooking 6 cups of White rice



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

This illustration shows the Inner Pan of 1.8ℓ size.

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



●Make sure to wipe off water or residue on the outside, as well as the surface of the Heating Plate. Not doing so may cause corrosion as well as noise during cooking, preventing rice from cooking properly.

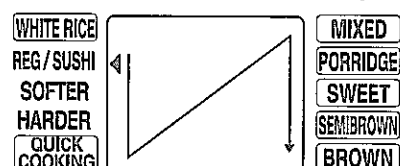
●Pressing the COOKING / REHEAT key before placing the Inner Pan in the Main Body sounds the alarm (4 times to let you know) and displays H04 for 5 seconds. If this happens check to make sure that the Inner Pan is placed securely on the bottom.

HOW TO COOK RICE (Cont.)

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

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

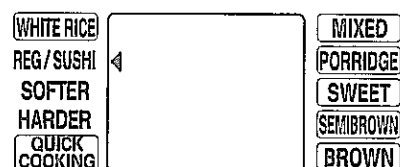
① Select the texture of your rice using the MENU key.



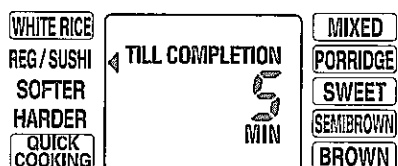
- Each press changes the position of the 4.
- (You can speed up the process by keeping the key pressed.)



② Press the COOKING / REHEAT key.



The remaining time till completion is displayed.



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

■ Choices for cooking White rice

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

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

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

■ Cooking Sushi rice

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

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

● Memory function:

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

● Quick Cooking menu:

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

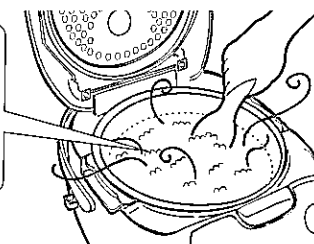
- Do not open the Outer Lid while cooking rice. Rice will not cook properly.
- If you prefer your rice softer than the SOFTER menu, fill water slightly higher than the marked line on the Inner Pan (within 1/2 of a scale) and cook with the SOFTER menu. Please note however that if too much water is used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

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



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

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



NOTES & CAUTION

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

6 Press the RESET key and unplug after using.



Standard rice cooking times

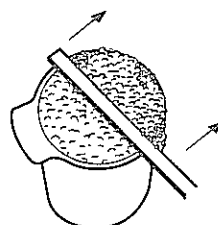
		Regular rice		Pre-Washed rice	
		1.0ℓ size	1.8ℓ size	1.0ℓ size	1.8ℓ size
Choices in cooking White rice	Regular	48-55 minutes	47-56 minutes	48-53 minutes	48-60 minutes
	Softer	52-56 minutes	51-60 minutes	55-58 minutes	53-65 minutes
	Harder	37-44 minutes	36-48 minutes	41-48 minutes	40-55 minutes
Quick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

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

HOW TO COOK RICE (COOKING Pre-Washed rice)

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

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



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

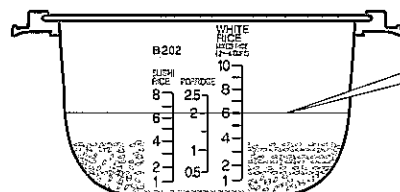
2 Put rice and water in the Inner Pan, and stir gently a few times.



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

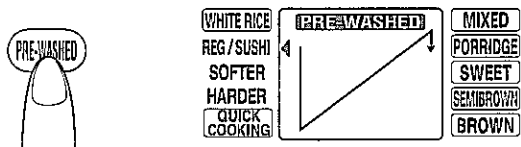
3 Adjust water.

This illustration shows the Inner Pan of 1.8ℓ size.



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

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



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

5 Press COOKING / REHEAT key.

KEEP WARM / TIPS AND HINTS

Regular Keep Warm mode / Extended Keep Warm mode

Keep Warm mode

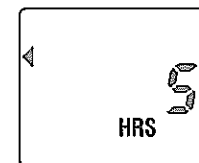
Press the respective place when using the KEEP WARM key and EXTENDED KEEP WARM key.



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

Regular Keep Warm mode

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



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

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

Extended Keep Warm mode

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

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

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

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

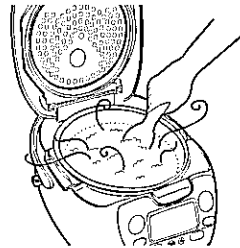
KEEP WARM / TIPS AND HINTS (Cont.)

Reheat mode

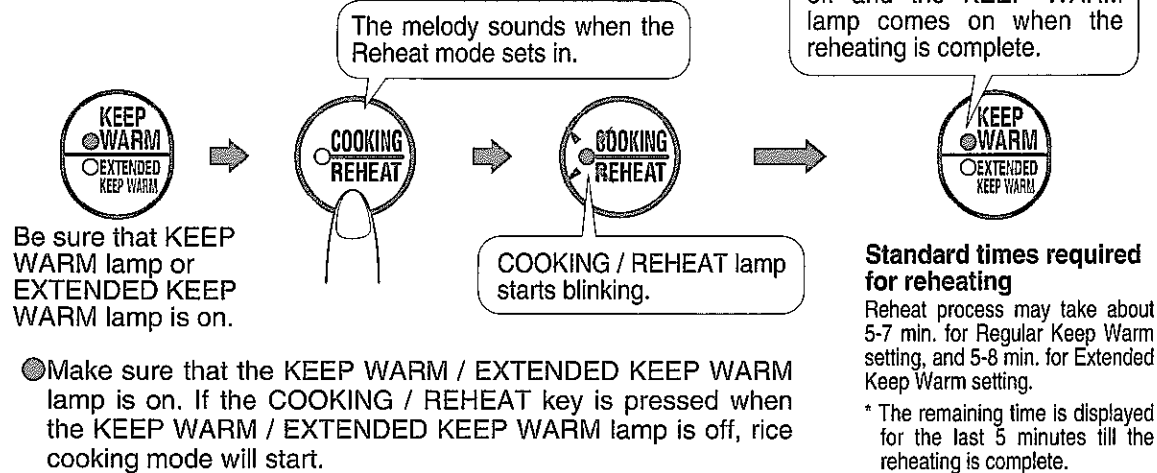
You can use this mode during Regular Keep Warm mode or Extended Keep Warm mode.
This Reheat mode is for reheating rice during keep warm to make rice hotter. Particularly, when rice is kept warm at a lower temperature (60°C) by the Extended Keep Warm mode, the Reheat mode will reheat rice to the best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

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

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



2 Press COOKING / REHEAT key.



3 Loosen rice.

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

To cancel the Reheat mode.	● Press the RESET key.
To cancel the Reheat mode and return to Keep Warm mode.	● Press the KEEP WARM key.
Do not use the Reheat mode for the following cases.	● Do not use the Reheat mode except for White rice because it may cause scorching or discoloring. ● Do not repeat the Reheat mode because it may cause scorching or dryness. ● Do not use the Reheat mode when the amount of rice is over WHITE RICE Water Level 3 (for 1.0L size) or 6 (for 1.8L size) because rice may not be warmed adequately. ● Do not use the Reheat mode when rice is cold or the temperature of the Inner Pan is too low because it may cause scorching or oxidation.

TIMER / TIPS AND HINTS

How to Set the TIMER for Cooking rice

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

The TIMER setting Memory function:

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

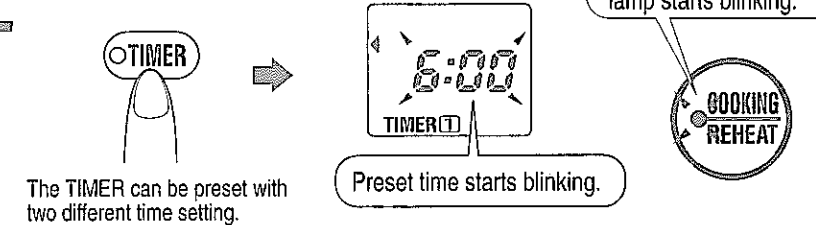
Set the Time for when you want to eat

Example: Finish cooking at 7:30

1 Confirm the current time on the display is correct.

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

2 Press the TIMER key.

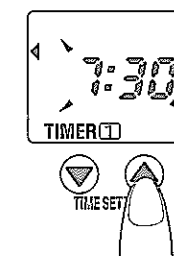


*The Timer is automatically set at 6:00 at the time of shipment from the factory. (Pressing the TIMER key one more time displays the second pre-set time, 18:00.)

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

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

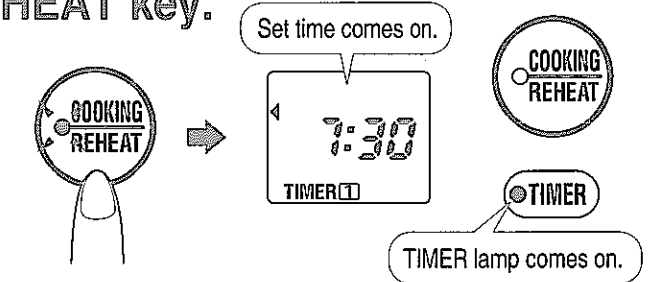
4 Press either the ▲ or ▼ key to set the time you want to eat.



- ▲ key: Each press advances in increments of 10 minutes.
- ▼ key: Each press moves the time backwards in units of 10 minutes. Keeping the key pressed speeds up the process in units of 10 minutes.

5 Press the COOKING / REHEAT key.

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



TIMER / TIPS AND HINTS (Cont.)

Cooking Pre-Washed rice Using the TIMER

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

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

Using the preset time (1 or 2) to cook

1

Press the TIMER key.

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



Preset time starts blinking.

COOKING / REHEAT lamp starts blinking.

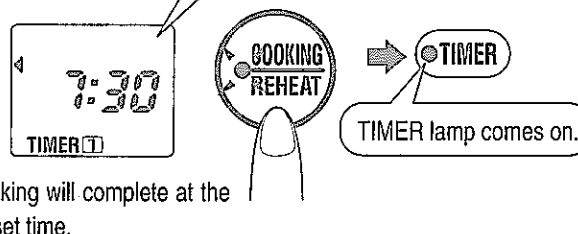
Preset time 1 or 2 will be displayed.

2

Press the COOKING / REHEAT key.

Melody (beep) sounds.

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



Time display on the TIMER lights up.

COOKING / REHEAT lamp comes on.

TIMER lamp comes on.

Cooking will complete at the preset time.

Recommended time period for cooking rice when using the TIMER

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

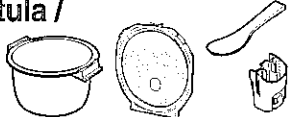
- If the time difference between the current time and the set time is less than the above recommended time period, the beep will sound 4 times, and the cooking starts immediately.
 - ※ Rice may become softer when cooking with the TIMER.
 - It is preferable to not set the TIMER for more than 13 hours in order to prevent degeneration of rice due to excessive soaking. Please be mindful of this when the room temperature is high, as in the summer.
- NOTES
 - The remaining time will not be displayed.
 - Press the RESET key to cancel the TIMER.
 - The TIMER does not need to be set if you do not change the preset times.
 - To display the current time, while the TIMER is on, press or key.

CLEANING

Cleaning Each Part

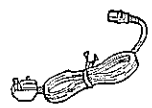
Unplug the Rice Cooker from the outlet and allow the unit to cool down before cleaning.

Inner Pan / Spatula / Inner Lid / Spatula Holder



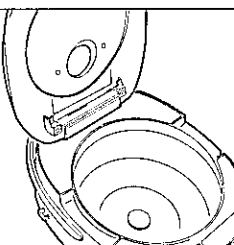
Soak in warm or cold water, and wash with a sponge.
※ The top portion of the Inner Pan may rust if soaked in water too long.
※ Inner Lid Gasket can not be removed.

Power Cord / Power Plug / Plug



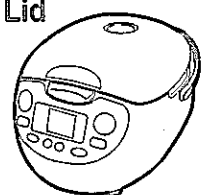
Wipe with a dry and soft cloth.

Inside of the Outer Lid and Main Body



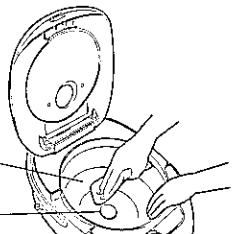
Wipe with a well-wrung damp cloth. (Wipe off any residue on the inside of the Outer Lid with holding the Outer Lid.)

Surface of the Outer Lid and outside of the Main Body



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

Heating Plate / Center Sensor



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

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

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

Do not use the Inner Pan for dish washing.

Do not use vinegar in it.

Clean the Inner Pan immediately after using any seasonings.

Do not use brushes or abrasive cleansers to clean.

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

HOW TO COOK TASTY RICE

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

[Pre-Washed rice]
* Select PRE-WASHED by pressing the Pre-Washed rice selection key.
Rice:
Measure rice using the Measuring Cup for Pre-Washed rice. For best results, cook less than 4 cups for a 1.0ℓ size Rice Cooker, 8 cups for a 1.8ℓ size unit. Cooking more rice than this may not result in tasty rice.
Water adjustment:
White rice → Adjust water at the Water Level Scales of WHITE RICE.
Mixed rice → Adjust water at the Water Level Scales of WHITE RICE.

Sushi rice → Adjust water according to the Water Level Scales of SUSHI RICE.
Porridge → Adjust water at the Water Level Scales of PORRIDGE.
Menu choice: Select from the following menu choices. (REG / SUSHI, SOFTER, HARDER, QUICK COOKING for WHITE RICE, MIXED, PORRIDGE)
* Quickly rinse rice a few times before cooking.
* If you do not like scorching, rinse just before cooking.
* In case you have lost the Measuring Cup for Pre-Washed rice, use the Measuring Cup for White rice (Semibrown, Brown, Sweet rice), adjusting the amount of water by filling it slightly above the Water Level Scales.

[Mixed rice cooked]
Rice:
For best results, cook less than 4 cups for a 1.0ℓ size Rice Cooker, 6 cups for a 1.8ℓ size unit. Cooking more rice than this may not result in tasty rice.
The amount of rice should be no more than 4 cups for a 1.0ℓ size, 6 cups for a 1.8ℓ size. If the amount of rice exceeds this, it may not cook properly. (may overflow)
Water adjustment:
Adjust water at the Water Level Scales of WHITE RICE.
Ingredients:
The appropriate amount of ingredients should be about 30 – 50% of rice volume. Too much ingredients may cause rice to not cook properly. (1 cup of rice = Approx. 150g)
Chop them into small pieces, and put them on top of rice without mixing them into rice.
Menu choice: Select MIXED.

[Sweet rice]
Rice:
Wash and place in a bamboo basket for about 30 minutes to drain water.
Water adjustment:
Adjust to the Water Level Scales of SWEET RICE.
When cooking only Sweet rice....
At the Water Level Scales of SWEET RICE.
When cooking Sweet rice mixed with White rice....
Slightly over the Water Level Scales of SWEET RICE.
Ingredients:
Place them on top of rice after water is adjusted.
Menu choice: Select SWEET.
Mixed glutinous rice cooked with red beans....
Boil red beans, separate the beans from the boiling water, and use them after cooling down to room temperature. The remaining water from the beans should be used when you adjust water for cooking.

[Porridge]
Rice (non-glutinous rice):
Rice other than White rice can not be cooked properly.
Water adjustment:
Adjust to the Water Level Scales of PORRIDGE.
Ingredients:
The appropriate amount of ingredients should be about 30 – 50% of the volume of rice. Chop them into small pieces and place them on top of rice without mixing them into the rice. Ingredients which do not cook easily should not be used in large amounts. Boil green vegetables separately and add them after rice porridge is finished cooking.
Menu choice: Select PORRIDGE.

[Rice mixed with barley]
Water adjustment:
Adjust to the Water Level Scales of WHITE RICE.
Menu choice: Select SOFTER.
* The amount of barley mixed into White rice should be less than 20% of the whole amount. (It may not cook properly if there's too much barley.)
(Example) For cooking 1 cup of rice:
White rice: 0.8 cup Barley: 0.2 cup

[Semibrown rice]
Water adjustment:
Adjust to the Water Level Scales of SEMIBROWN RICE.
Menu choice: Select SEMIBROWN.
* Water can be adjusted according to your preference.

[Brown rice]
Water adjustment:
Adjust to the Water Level Scales of BROWN RICE.
Menu choice: Select BROWN.
* Water can be adjusted according to your preference.

[Sushi rice]
Rice: Less than 8 cups for a 1.8ℓ size Rice Cooker.
Water adjustment:
Adjust to the Water Level Scales of SUSHI RICE.
Menu choice: Select REG / SUSHI.
* Water can be adjusted according to your preference.

TROUBLE SHOOTING GUIDE

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

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

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

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

There was a power failure.

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

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

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

The Reheat mode does not work.

● Was the Keep Warm mode cancelled?

The Rice Cooker makes clattering noises during cooking.

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

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

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

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

TROUBLE SHOOTING GUIDE (Cont.)

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

Changing the Lithium Battery

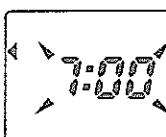
The Lithium Battery powers the clock and TIMER memory while the Power Plug is unplugged.

■ Standard time period for changing batteries:

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

■ When the battery begins to weaken:

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



Display Panel

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

Replacement Parts

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

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

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

SPECIFICATIONS

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

● The average power consumption during the Keep Warm mode is the value of the maximum rice cooking capacity at a room temperature of 20°C.

● The external dimensions are indicated by width x depth x height.

● As this Rice Cooker may not operate properly at certain places such as, high elevation areas and severely cold areas, please avoid using this unit in such areas.

RECIPES

When cooking Pre-Washed rice:

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

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

* Use the attached Measuring Cup to measure rice.

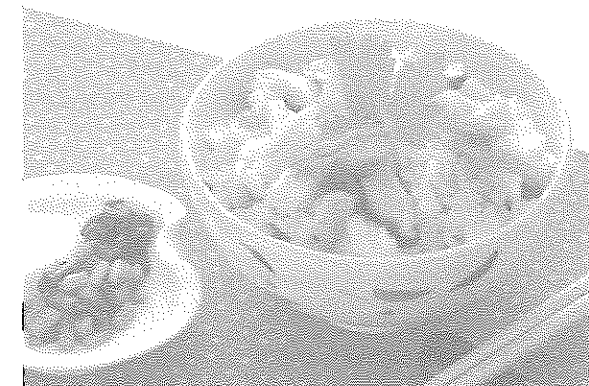
Regular rice → Use the Measuring Cup for White rice (Semibrown rice / Brown rice / Sweet rice) [1 cup = 180mℓ]

Pre-Washed rice → Use the Measuring Cup for Pre-Washed rice [1 cup = 171mℓ]

Mixed Rice

Ingredients (4–5 servings)

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



How to cook

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

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

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

Caution:

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

Short-necked Clam Rice

Ingredients (4–5 servings)

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

How to cook

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

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

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

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

Paella

Ingredients (4–5 servings)

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

How to cook

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



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

Sweet Rice Cooked with Red Beans

Ingredients (4–5 servings)

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

How to cook

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



* If you mix Sweet rice with White rice for cooking, add in enough water to go a little higher than the level scale 3 of SWEET RICE.

* When using Pre-Washed rice, measure amount of ordinary rice (Pre-Washed rice) by Measuring Cup for Pre-Washed rice.

Rice Porridge with Seven Herbs

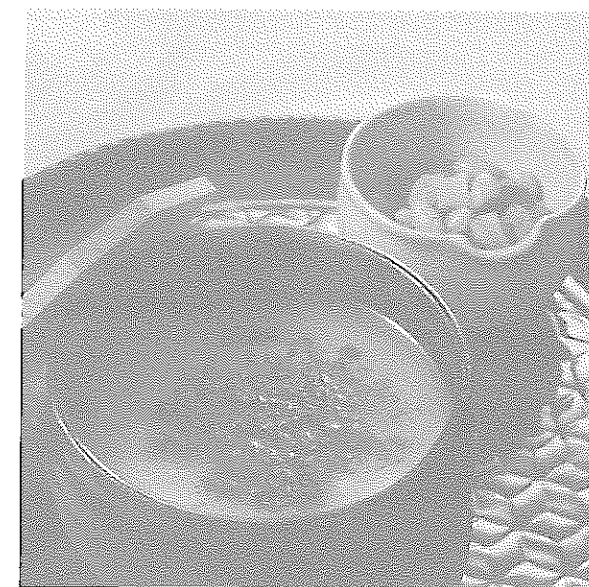
Ingredients (4–5 servings)

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

How to cook

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

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



Caution:

Be sure to select PORRIDGE menu when cooking rice porridge. Contents may boil over if chosen other menus.

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

Semibrown Rice

Ingredients (3–4 servings)

Semibrown rice	3 cups
----------------	--------

How to cook

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

Water can be adjusted according to your preference.

Brown Rice

Ingredients (3–4 servings)

Brown rice	3 cups
------------	--------

How to cook

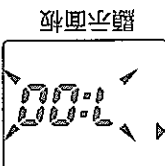
- 1) Wash rice well, add water into the Inner Pan up to scale 3 of BROWN RICE.
- 2) Place the Inner Pan in the Main Body, close the Outer Lid and plug in.
- 3) Press the MENU key, select BROWN and press the COOKING / REHEAT key to start cooking.
- 4) Upon completion of cooking and when the Rice Cooker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

Water can be adjusted according to your preference.

現象	原因	處理
顯示螢幕亮燈顯示H01或H02。 (僅取消鍵有效)	本體內部高溫	上蓋傳感器、中心傳感器處於高溫，不能烹煮美味可口的米飯，請待冷卻後再使用。
顯示螢幕亮燈顯示H04。	沒有放入內鍋	請將內鍋確實放入本體底部。
顯示螢幕亮燈顯示E01、E02，操作鍵失靈。	故障	因為是故障，請與經銷店或本公司的客戶服務部聯繫。

關於鋰電池的更換

- 在沒有連接電源時，鋰電池具有使時鐘運轉、持續記憶預約時間的功能。
- 電池更換的大致時間
在不通電狀態下，其壽命約為4—5年。(室溫為20℃時)
- 電池消耗時...
●將插頭插入插座後，當前時間持續閃爍顯示為上午7:00。
●在此狀態下，重新調整時間，仍可正常使用。(參閱P5)
但，拔下插頭則顯示消失。
- 發生上述現象時，請到經銷店或本公司的消費者服務部更換新的鋰電池(需收費)。



顯示面板

關於零件更換

右表為更換部件的名稱。損壞時，請更換新的部件(需收費)。
更換時，請確認好產品的型號後去經銷店更換。

部件名稱	部件號
內蓋(1.0規格)	C74
內蓋(1.8規格)	C75
內鍋(1.0規格)	B201
內鍋(1.8規格)	B202
飯杓	SHAKN

規格

型號	NS-ZAQ10	NS-ZAQ18
白米、白米快速(杯)	0.18-1.02 (1-5.5)	0.18-1.82 (1-10)
免洗米、免洗米快速炊飯(杯)	0.17-0.94 (1-5.5)	0.17-1.71 (1-10)
什錦飯(杯)	0.18-0.72 (1-4)	0.36-1.08 (2-6)
免洗米什錦飯(杯)	0.17-0.68 (1-4)	0.34-1.03 (2-6)
壽司飯(杯)	0.18-1.02 (1-5.5)	0.18-1.44 (1-8)
免洗米壽司飯(杯)	0.17-0.94 (1-5.5)	0.17-1.37 (1-8)
稀飯(杯)	0.09-0.27 (0.5-1.5)	0.09-0.45 (0.5-2.5)
免洗米稀飯(杯)	0.09-0.26 (0.5-1.5)	0.09-0.43 (0.5-2.5)
糯米(杯)	0.18-0.72 (1-4)	0.36-1.08 (2-6)
半糯米、糯米(杯)	0.18-0.72 (1-4)	0.36-1.44 (2-8)
額定	220-230V 640-680W 50/60Hz	220-230V 950-1000W 50/60Hz
保溫時平均耗電量	約37W	約47W
炊飯方式	直接加熱式	直接加熱式
電源	長度1.0m	約28x約36x約24
外形尺寸	約25.5x約33x約20.5	約3.0kg
重量	約3.0kg	約3.8kg

●保溫時平均耗電量是室溫20℃、最大炊飯容量的數值。
●外形尺寸按長、寬、高的順序表示。
●在特定地區(高山、嚴寒地帶)，所定性能有可能無法使用，請儘量避免在此類地區使用。



Chirashi-sushi

Ingredients (4—5 servings)	
Rice	3 cups
Vinegar mix	Vinegar 4 Tbsp. Sugar 3 Tbsp. Salt 1 tsp.
Ingredients	Carrot 20g GOBO small size (half a piece) Bamboo shoot 30g Raw SHIITAKE mushroom 2 pieces CHIKUWA (a fish paste) 1 Soup stock 120ml
(A)	Sugar 2 Tbsp. Soy sauce 1 Tbsp. Mirin (or sake) 1 Tbsp.
(B)	Large Egg 2 Mirin 1 tsp. Salt a pinch
Stone parsley (boiled) or pepper leaf-buds To taste	
Lotus root (pickled in vinegar) / dried laver / pink ginger (pickled in vinegar) To taste	
Shrimp / squid / kidney beans (boiled) To taste	

How to cook

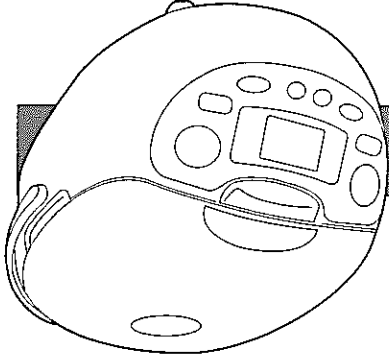
- 1) Wash rice well, add water into the Inner Pan up to scale 3 of SUSHI RICE.
- 2) Place the Inner Pan in the Main Body, close the Outer Lid and plug in.
- 3) Press the MENU key, select REG / SUSHI and press the COOKING / REHEAT key to start cooking.
- 4) Place the cooked rice into a wooden bucket which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



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

NS-ZAQ10 (1.00) / NS-ZAQ18 (1.80)



RICE COOKER & WARMER OPERATING INSTRUCTIONS

NEURO FUZZY®

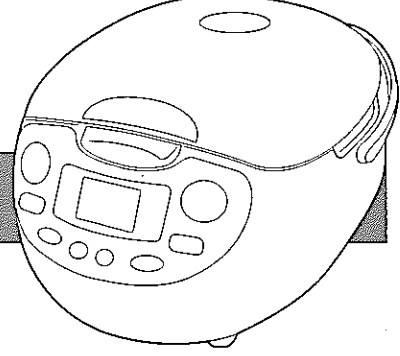


象印 微電腦 炊飯電子鍋

使用說明書

NS-ZAQ10 (1.00) / NS-ZAQ18 (1.80)

感謝您購買本產品。請在使用前詳讀使用說明書，
以便正確使用，並請妥善保管本說明書。



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安全注意事項 務請遵守

使用前
※以下所示注意事項分為“警告”和“注意”兩項，以防止給使用者或他人帶來危害或損害。每個注意事項都涉及有關安全的重要內容，務請遵守。

	警告	表示如果操作有誤，可能會造成受傷的內容。
	注意	表示如果操作有誤，可能會受到傷害或物品損害的內容。

關於符號		
 符號表示警告、注意內容。圖中標註有具體的注意內容。 下圖表示“注意觸電”。	 符號表示禁止事項。圖中或附近標註有具體的禁止內容。 下圖表示“禁止拆卸”。	 符號表示強制或指示事項的內容。圖中標註有具體的指示內容。 左下圖為“拔下電源插頭”，右下圖為務必執行的“強制”內容。
		 

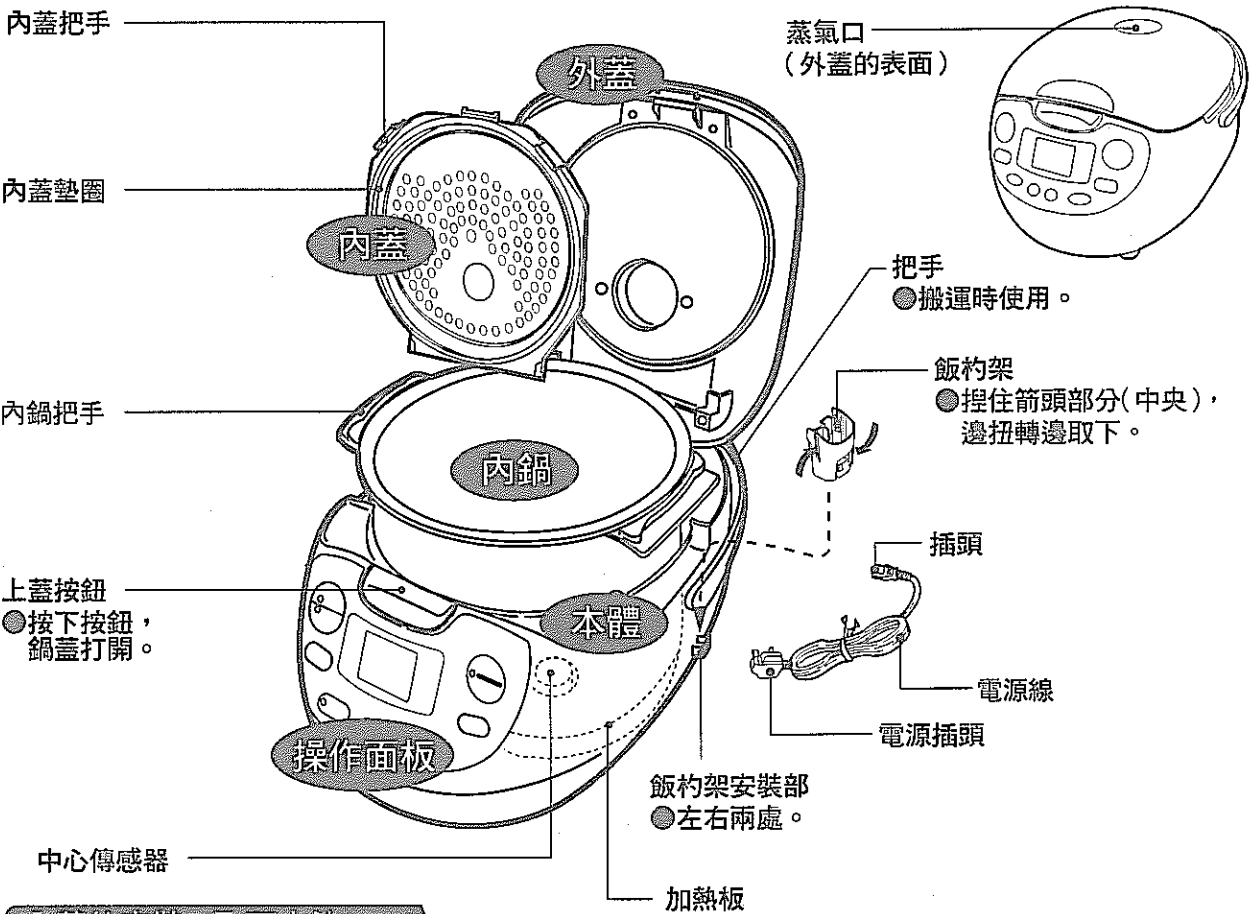
※讀後務請保管在使用者隨時都能看到的地方。

 警告	
 ■不得改造。除修理技術人員外，不得拆卸或擅自修理。 需要修理時，請惠詢本公司指定的服務中心。	 ■請勿將別針、鐵絲等金屬物、以及其它異物放入底部的縫隙處。 否則，有可能造成觸電及異常情況導致傷害人體。
 ■不得讓兒童單獨使用，不得在幼兒摸得到的地方使用。 否則，有造成燙傷、觸電、受傷的危險。	 ■絕對不要在炊飯中打開外蓋或移動本體。 否則，有造成燙傷的危險。
 ■插頭的前端及插腳安裝面有灰塵附著時，應仔細擦拭。 否則，有引起火災的危險。	 ■不得浸泡在水中、不得灑水、本體內部不得進水。 否則，有可能造成短路、觸電。
 ■應單獨使用額定13安培以上的電源插座。 若同其它器具共同使用，則分路插座部分會因異常發熱而引起火花。	 ■電源線、電源插頭損傷時或電源插座鬆動時，不要使用。 否則，有可能造成觸電、短路或起火。
 ■不得使用交流220—230伏特以外的電源。 否則，有引起火災、觸電的危險。	 ■不得用手觸摸蒸氣口。 否則，可造成燙傷。 尤其應防止幼兒觸摸。
 ■將電源插頭完全插入插座。 否則，有可能引起觸電、短路、起煙、起火。	 ■不得用濕手插拔電源插頭。 否則，有造成觸電、受傷的危險。
 ■電源線不得劃傷、損壞、加工、強行彎曲、拉扯、扭轉、捆扎。 如果在電源線上放置重物，或擠壓、加工電源線，可造成損傷，會有引起火災或觸電的危險。	

 注意	
 ■不得在灑水的地方或火源附近使用。 否則，會有發生觸電、漏電或變形的危險。	 ■不要使用專用內鍋以外的容器。 否則，易造成內鍋過熱或發生故障。
 ■不要在不穩定的場所和怕熱的墊子上使用。 否則，有引起火災的危險。	 ■不要手持內鍋把手移動本體。 否則，一旦鍋蓋脫落會造成燙傷和受傷。
 ■不要在炊飯中或炊飯剛結束後碰觸本體高溫部。打開鍋蓋時，小心蒸氣。攪拌米飯時，注意手不要碰觸鍋體。 否則，有可能造成燙傷。	 ■不使用時，應從電源插座上拔下電源插頭。 否則，可造成受傷、燙傷，或因絕緣惡劣而引起的觸電、漏電、火災。
 ■待本體冷卻後再進行清理保養。 否則，碰觸高溫部可造成燙傷。	 ■移動本體時不要碰觸或撞擊上蓋按鈕。 否則，一旦外蓋突然開啓會造成燙傷和受傷。
 ■不要在距離牆壁、傢俱過近的地方使用。在廚房用櫃檯等地方炊飯時，注意不要讓蒸氣噴入天花板。 否則，可造成傢俱等的變色和變形。	 ■拔下電源插頭時，務必手持插頭，不得拉扯電源線。 否則，有可能觸電或短路出現火花。

敬請注意	
■請不要在本體(特別是蒸氣口)上覆蓋抹布等。 否則會造成本體和外蓋變形、變色。	■不要在沾附異物(飯渣、米粒等)的狀態下使用。 否則會造成炊飯不良。
■小心燙傷。 內鍋把手有時溫度較高，請小心燙傷。	

各部分名稱和使用方法



內蓋的安裝・取下方法

安裝方法

將下端兩處的固定鉤插入外蓋，然後按壓內蓋上側使之裝入外蓋。

固定鉤

取下方法

手持左、右上方的內蓋把手往前面拉出。

①...有“使用後請務必清洗”的標記。
②...有“往面拉”的標記。

附 件

飯 杓

飯杓架

量米杯

白米(半糙米、糙米、糯米)專用

(180ml)

免洗米專用

(171ml)

操作面板

●請確實按下操作鍵，直到發出提示音或蜂鳴音為止。
●關閉鍋蓋時，請不要再觸碰操作面板上的鍵。
●炊飯／再加熱鍵和取消鍵的中央的(●、—)，是為視力障礙者而設計的。

顯示面板
保温鍵
保温燈
睡眠保温燈
睡眠保温鍵
取消鍵
預約燈
預約鍵
(定時器)
炊飯／再加熱燈
(煮飯)
炊飯／再加熱鍵
(煮飯)
選擇鍵
免洗米選擇鍵
調整時間鍵
Zojirushi
Made in Japan
COOKING REHEAT
MENU
BROWN
SEMIBROWN
SWEET
PORRIDGE
MIXED
QUICK COOKING
HARDER
SOFTER
REG/SUSHI
WHITE RICE
15:46
RESET
TIMER
PRE-WASHED
TIME SETTING

這是規格為1.8ℓ的內鍋水位刻度。

白米
什錦飯
稀飯
壽司飯
B202
WHITE RICE
MIXED RICE (2~6 CUPS)
10
8
6
2.5
2
6
8
4
2
1
0.5

(例) 煮6杯白米時

這是規格為1.8ℓ的內鍋水位刻度。

糙米
糯米飯
半糙米
白米
什錦飯
WHITE RICE
MIXED RICE (2~6 CUPS)
10
8
6
4
2
6
8
4
2
1
0.5

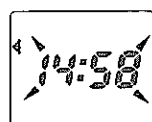
(例) 煮6杯白米時

■時鐘的調整方法（時間以24小時表示）

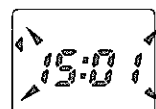
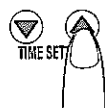
在使用定時器預約炊飯時，需要調整時鐘。因時鐘從出廠時就開始運轉，由於室溫等的不同，可能會出現少許誤差。請按以下順序進行調整。

例：現在時間是15:01，而顯示時間為14:58時

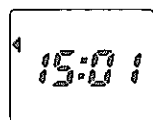
- 1 放入內鍋，插入電源插頭
- 2 按調整時間鍵，使之時間顯示閃爍
- 3 按調整時間鍵進行時間調整



時間顯示閃爍
※閃爍經過5秒鐘後，
恢復原來狀態。



按“▲”鍵或“▼”
鍵後，經過3秒鐘，閃
爍將變為亮燈。



閃爍變為亮燈後，
即時間調整完成。

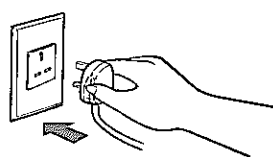
“▲”鍵：以1分鐘為單位
遞進。
“▼”鍵：以1分鐘為單位
遞減。

●持續按鍵則以10分鐘為單位
快速遞進。

■提示音或蜂鳴音的切換方法

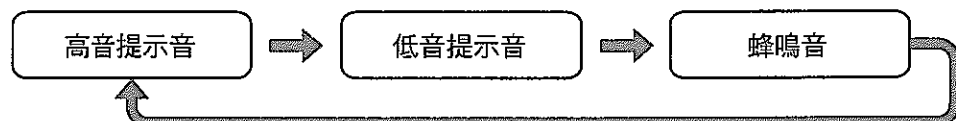
本產品具有炊飯開始和炊飯結束時發出高音或低音提示音以及蜂鳴音的功能，在出廠時被設定為高音提示音，可用以下操作進行切換。

- 1 放入內鍋，將插頭插入插座
- 2 按預約鍵三秒鐘以上
(按鍵的同時將切換提示音和鳴響音)
- 3 希望切換的聲音鳴響後即完成



按3秒鐘以上

提示音和鳴響音的切換



※不能切換再加熱開始時的提示音。
※在炊飯、保溫中也能夠進行切換。
※不能順利進行切換時，請重新開始。

提示音鳴響的時間

●炊飯開始時／定時預約設定完成時

小星星

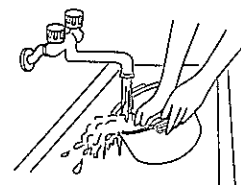
●炊飯結束時／再加熱結束時

給愛麗絲

炊飯(煮飯)之前

洗米的竅門(免洗米時不需要)

●第一次多放些水，快速淘洗後立即將水倒掉。之後換4、5次水，將米糠沖洗乾淨。



關於鹼性離子水

●用鹼性強的水炊飯，米飯有可能變黃，或發黏。

水量的增減

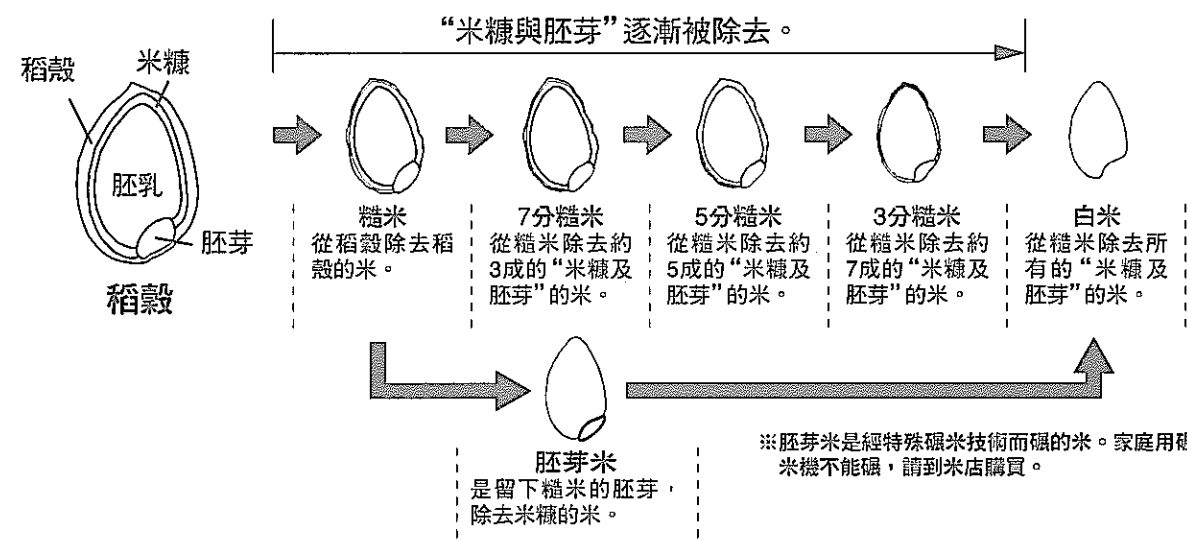
●請在確認米的種類後進行水量的增減。

米的種類	水量增減標準
軟質米	基本按照刻度
胚芽米	
新米	比刻度稍微減少些
舊米・硬質米	比刻度稍微增加些
麥片飯	
標準價格米	

●請確認是否正確加入適合米量的水。
加水稍多炊飯時，請選擇“稍軟”。
(為防止溢出)

有關半糙米及胚芽米

本產品也可煮半糙米和胚芽米。半糙米和胚芽米由碾米方法不同而各自名稱不同，請參閱如下說明。



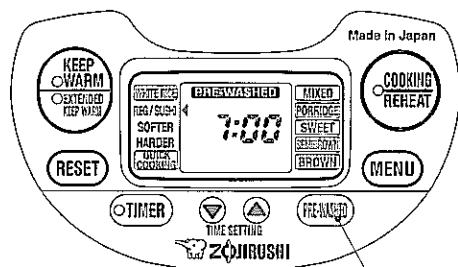
炊飯(煮飯)之前 續

關於選擇“免洗米”

本產品可選擇普通的洗米炊飯和免洗米炊飯的兩種方法。

使用無需洗米的米炊飯時，請選擇“免洗米”。

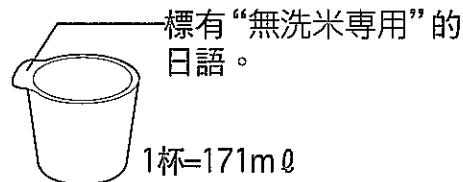
※忘記按免洗米選擇鍵時，有可能會影響炊飯效果。



選擇“免洗米”時的標記

免洗米選擇鍵

免洗米專用量米杯



所謂“免洗米”

- 是指無需洗米即可炊飯的米。已除去普通白米上殘留的細小米糠。
- 使用“免洗米”的米時，因制法、種類不同而煮出的效果會有差異。
- 購買“免洗米”的米時，請注意米袋包裝的標記，或在店裡確認好。

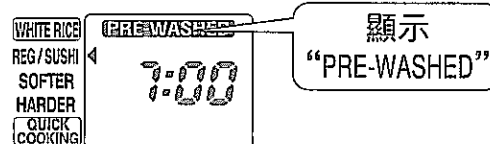
- 使用“免洗米”的米時，請用附帶的免洗米專用量米杯計量。
- 如免洗米專用量杯弄丟時，請參閱P17“高明的炊飯(煮飯)方法”。

選擇“免洗米”炊飯的方法

1 按免洗米選擇鍵

- 烹煮種類為糯米飯、半糙米、糙米時，不能選擇“免洗米”。(蜂鳴器發出“嗶嗶嗶嗶”4聲鳴響)

2 顯示面板顯示“PRE-WASHED”

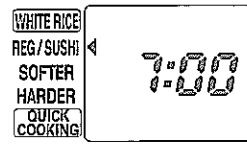


3 完成選擇“免洗米”

解除“免洗米選擇”的方法

1 按免洗米選擇鍵

2 顯示面板顯示的“PRE-WASHED”消失

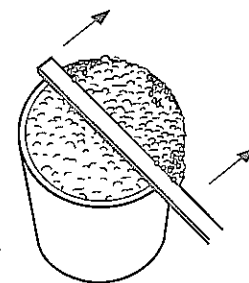


3 完成解除“免洗米選擇”

炊飯(煮飯)方法

1 正確量米

以白米(半糙米、糙米、糯米)專用量米杯平口盛滿1杯為標準



白米(半糙米、糙米、糯米)專用量米杯的1杯米量大約為180ml

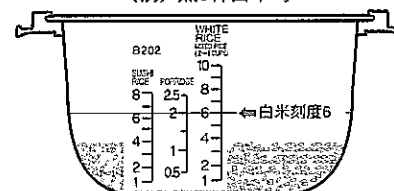
◎免洗米的炊飯方法⇒參閱P11

- 米的計量，根據量米方法不同可能會產生若干差異。

2 洗米、增減水量



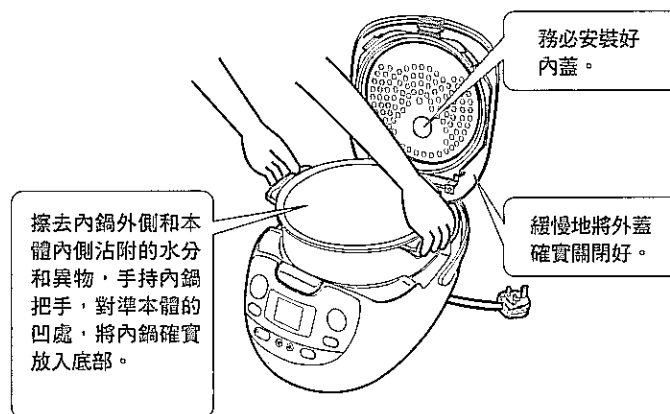
(例)煮6杯白米時



例:煮6杯米量的白米飯時，加水至白米水位刻度6處。

這是規格為1.8L的內鍋水位刻度。

3 將內鍋放入本體內，關上鍋蓋並插入插頭



- 請擦拭乾淨沾附在內鍋上面、底面、側面以及加熱板底面、側面的異物和水。否則會造成腐蝕或引起在炊飯中發出響聲，使炊飯不能順利進行。

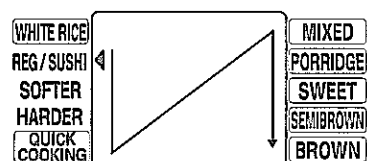
- 當內鍋沒有放入本體時，按炊飯/再加熱鍵時，蜂鳴器發出“嗶嗶嗶嗶”的鳴響聲，“H 04”顯示5秒鐘。此時，務請將內鍋確實放入底部。

炊飯(煮飯)方法 續

4 用選擇鍵選擇烹煮項目 按炊飯/再加熱鍵

※水量增減後立即可以炊飯，不需要浸泡。
※確認保溫燈滅燈狀態後按炊飯/再加熱鍵。
若保溫燈亮燈時，則進入“再加熱”。

①用選擇鍵選擇烹煮項目



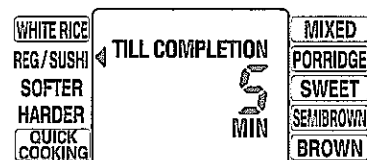
●每按一次鍵，“◀”的位置變動。(持續按鍵則快速變動)



②按炊飯/再加熱鍵



顯示到飯煮好的剩餘時間



進入燜飯狀態後，顯示出到飯煮好的剩餘時間，8分~15分鐘。

■關於白米飯的烹煮分類

本產品能夠選擇烹煮白米飯的軟硬度。
按照白米的水位刻度進行水量的增減。
用選擇鍵選擇標準/壽司飯、稍軟、稍硬中的其中一種、烹煮嗜好的軟硬度。
壽司飯按照壽司飯的水位刻度增減水量，用選擇鍵選擇標準/壽司飯進行烹煮。

稍軟……煮出的飯蓬鬆柔軟有黏性，適用於飯團、紅豆糯米飯團等料理。

稍硬……煮出的飯乾爽、富有咀嚼彈性，適用於咖喱飯等料理。

■壽司飯的烹煮方法

壽司飯按照壽司飯的水位刻度增減水量，用選擇鍵選擇“標準/壽司飯”進行烹煮。
壽司飯……煮出的飯乾爽、富有咀嚼彈性，適用於壽司飯等料理。

●有關記憶功能

關於白米飯的烹煮分類(標準/壽司飯、稍軟、稍硬)以及半糙米、糙米，一經選擇炊飯後，到下次再選擇為止，將被自動記憶。

●有關白米快速炊飯

想要快速煮白米飯時使用白米快速。但有可能煮出的飯會稍硬。

●炊飯中請不要開蓋。否則會影響炊飯效果。

●希望烹煮比“稍軟”這一選擇所煮的米飯更為鬆軟時，加入水量稍微超過內鍋上的刻度(一刻度的二分之一以內)，再選擇“稍軟”進行烹煮。但水量太多時，可能會造成溢出。

●將米浸泡後炊飯時，煮出的飯可能稍軟。

●連續炊飯時，請冷卻本體、外蓋、內蓋至人體肌膚溫度。(太熱會影響炊飯效果)

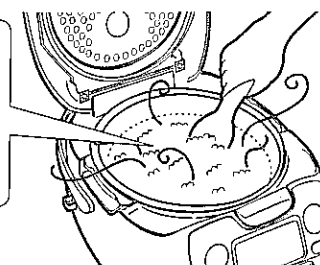
●請不要空煮，會引起故障。

5 提示音(蜂鳴器)鳴響，表示飯已煮好 充分攪拌米飯



自動變為保溫，保溫燈亮燈。

炊飯結束後請馬上攪拌，以防米飯結塊或黏鍋。



提示和注意

- 因炊飯條件不同，有時煮好的米飯底部可能會有淺黃色的焦飯。
- 煮好的米飯中央部會略有凹陷，這是因米受鍋限制所煮之故。
- 若不攪拌米飯而放置不動，米飯將不會鬆軟可口。
- 請去除掉落在開蓋按鈕處的米飯粒。否則有可能會造成無法開蓋。

6 使用結束後...按取消鍵，拔下電源插頭



炊飯所需的大約時間

		標準米		免洗米	
		1.0 L 規格	1.8 L 規格	1.0 L 規格	1.8 L 規格
白米烹煮分類	標準/壽司飯	48-55分鐘	47-56分鐘	48-53分鐘	48-60分鐘
	稍軟	52-56分鐘	51-60分鐘	55-58分鐘	53-65分鐘
	稍硬	37-44分鐘	36-48分鐘	41-48分鐘	40-55分鐘
白米快速		36-42分鐘	35-45分鐘	37-43分鐘	34-48分鐘
什錦飯		57-61分鐘	57-63分鐘	56-62分鐘	56-60分鐘
稀飯		56-64分鐘	53-64分鐘	55-62分鐘	53-64分鐘
糯米飯		45-46分鐘	44-49分鐘	—	—
半糙米		55-57分鐘	53-59分鐘	—	—
糙米		84-107分鐘	82-108分鐘	—	—

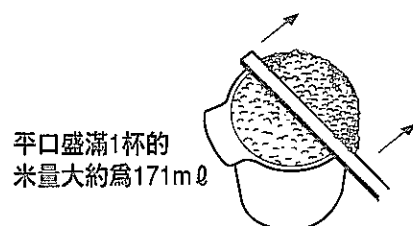
●電壓230V、室溫20℃、水溫18℃的場合。

●時間是從炊飯開始到進入保溫狀態時的時間。另外因電壓、室溫、季節、水量等而異。

●什錦飯由於在米中加入了配料等，為了使其美味可口，炊飯時間要比白米延長一些。(預熱時間大約需要30分鐘。)

炊飯(煮飯)方法 (免洗米的炊飯方法)

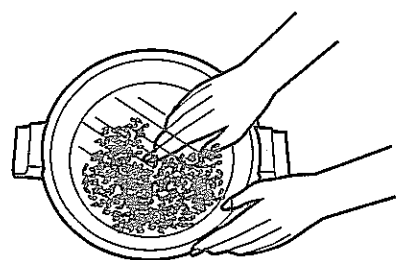
1 用免洗米專用量米杯正確量米



平口盛滿1杯的
米量大約為171ml

●免洗米的煮飯容量請參閱P19的
“規格”

2 將米和水放入內鍋中，輕輕攪拌2-3次



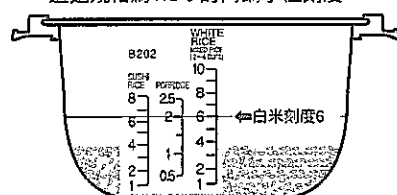
●放入免洗米和水後，為使米粒全部浸泡至水中，請
輕輕攪拌。

這時產生的白色液體是米上的澱粉，不是米糠。過
於混濁時，煮出米飯可能會焦糊，請換一下水。

●不進行攪拌就加水烹煮時，煮出的米飯可能會發硬、
或煮焦糊。

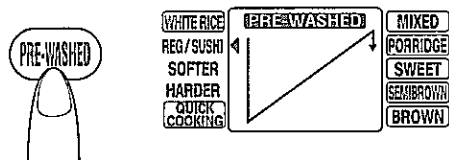
3 增減水量

這是規格為1.8L的內鍋水位刻度。



例:煮6杯米量的“免洗米”時
加水至白米水位刻度6處。

4 用免洗米選擇鍵選擇“免洗米”， 用選擇鍵選擇烹煮項目



●免洗米的情況下，不能選擇糯米飯、半
糙米、糙米。

請參閱P7的關於選擇“免洗米”。

※忘記選擇“免洗米”時，
有可能會影響炊飯效果。

請注意

因免洗米的加工和種類不同，在烹煮免洗米時，
有時會發生煮開溢出現象，故請在炊飯前用水
衝洗2-3次。

5 按炊飯/再加熱鍵

保溫/便利的使用方法 通常保溫・睡眠保溫

保溫

功能鍵的位置

保溫和睡眠保溫
請各按如下位置。



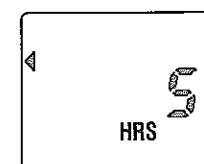
保溫鍵
通常保溫時使用。

睡眠保溫鍵
睡眠保溫時使用。

通常保溫



(保溫時間經過5個小時後的狀態)



●在保溫經過時間顯示中，若想知道當前的時間，按調整
時間鍵，則可顯示出當前時間。

(若不再按調整時間鍵，下次炊飯時將不顯示保溫經
過時間)

●少量米飯保溫時，將米飯堆在內鍋的中央，
可防米飯乾燥發硬。

●以下情形請勿保溫
會導致變味、乾鬆、變色等。

※保溫12小時以上

※加入剩飯

※白米飯以外(紅豆糯米飯、什錦飯、
炸薯餅、醬湯等)

※從涼米飯開始保溫

※飯杓放在鍋內

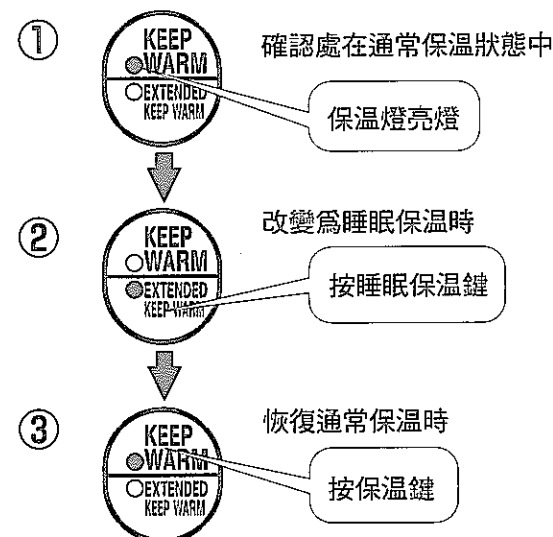
●若插頭出於拔出狀態，米飯放置鍋中不動，
將會冷卻或變質。

●若將保溫一度取消後，再次進行保溫時，
顯示會返回到“0”。

睡眠保溫

在通常保溫中使用。

長時間保溫時，由於是在稍低的溫度下(約60℃)保溫，可有效防止米飯乾燥、變黃、變味。



●通常保溫經過12小時後，不能使用睡眠保
溫。

●睡眠保溫經過8小時後，將自動恢復通常
保溫。

●睡眠保溫狀態超過4小時以上一旦被解除，
就不能再次進行睡眠保溫。(重複使用時，
蜂鳴器發出“嗶嗶嗶嗶”鳴響聲，設定無
效。)

●內鍋的溫度較低時，不能使用睡眠保溫。
(蜂鳴器發出“嗶嗶嗶嗶”鳴響聲。)

●對於什錦飯、糯米飯、稀飯、半糙米、糙
米不能使用。
(蜂鳴器發出“嗶嗶嗶嗶”鳴響聲、設定無
效。)

保溫/便利的使用方法 保溫狀態下的再加熱

保溫狀態下的再加熱

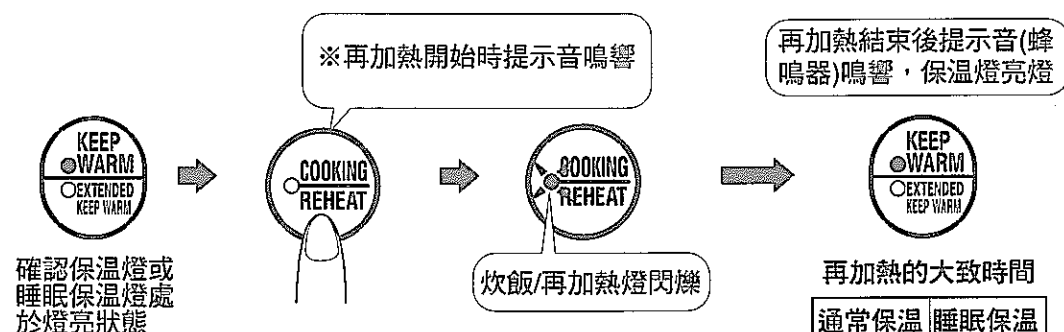
用於“通常保溫”或“睡眠保溫”。

加熱處於保溫狀態的米飯，特別對於睡眠保溫，因其溫度較低(約60℃)，利用再加熱使米飯溫度適口。

1 攪拌並攤平處於保溫狀態的米飯

- 請務必進行攪拌，防止米飯焦糊或變硬。
- 再加熱少量米飯時，按每一碗(約160g)左右的量灑一大匙水，並充分攪拌米飯後堆集在內鍋的中央，可防止米飯乾燥發硬。

2 按炊飯/再加熱鍵



- 在保溫燈或睡眠保溫燈無亮燈狀態下，按炊飯/再加熱鍵則開始炊飯。因此請必須確認保溫燈或睡眠保溫燈處於亮燈後再按炊飯/再加熱鍵。

3 攪拌米飯

- 由於鍋底的米飯會稍微變硬，因此要充分攪鬆、攤平。

希望停止再加熱，進入取消狀態時。	●按取消鍵。
希望停止再加熱，恢復保溫狀態時。	●按保溫鍵。
以下情況請不要再加熱。	●白米以外的場合。(會使米飯焦糊、變色) ●反覆進行再加熱。(會使米飯焦糊、乾硬) ●米飯的量，1.0L規格、超過白米水位刻度3以上時；1.8L規格、超過白米水位刻度6以上時(不能充分加熱)。 ●米飯過於冷卻或內鍋溫度較低時。(會使米飯變焦、變硬)

便利的使用方法

定時預約炊飯(煮飯)

到了希望食用時間，已自動煮好。

關於定時器預約的時間記憶

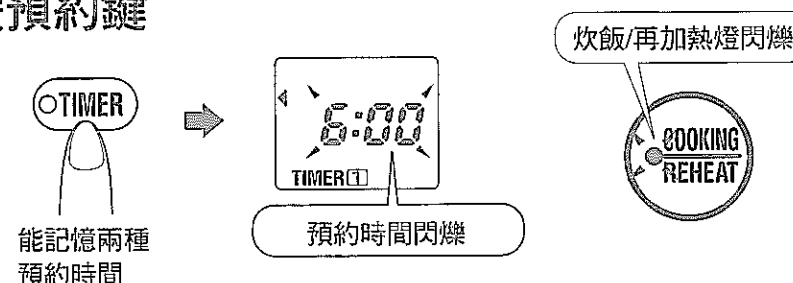
定時器能夠事先記憶兩種預約時間。每按預約鍵，預約1和預約2將交替顯示。

預約希望食用時間 例：7:30煮好

1 確認當前時間是否正確

- 若時間不正確，則不能在希望食用時間內將飯煮好。
- ※有關時鐘的調整方法，請參閱P5。

2 按預約鍵

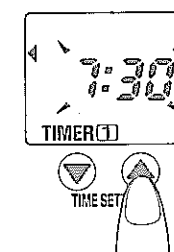


※產品出廠時，預約1設定為6:00。(再按一次預約鍵，預約2顯示為18:00)

3 按選擇鍵，選擇希望的白米軟硬度以及稀飯、半糙米、糙米中的任意一種

※白米快速、什錦飯、糯米飯不能使用定時預約。

4 按“▲”鍵或“▼”鍵，設定希望食用時間



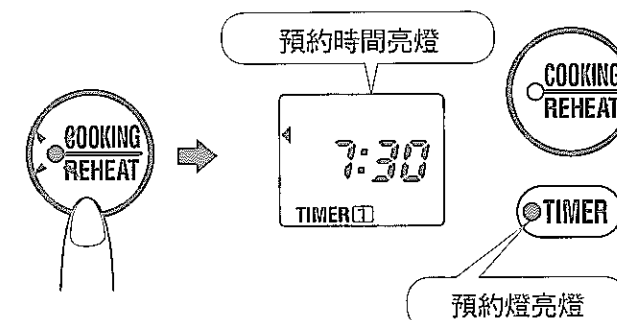
“▲”鍵：以10分鐘為單位遞進。
“▼”鍵：以10分鐘為單位遞減。
●持續按鍵則以10分鐘為單位快速遞進。

5 按炊飯/再加熱鍵

※提示音(蜂鳴器)鳴響

不按炊飯/再加熱鍵則定時器不啟動。

※按上述操作順序，可將記憶的預約時間從6:00改變為7:30。



便利的使用方法 續

免洗米定時預約炊飯(煮飯)

在內鍋放入免洗米和水後，由於米上的澱粉溶解而使水變成渾濁。若置渾濁不理進行炊飯時、因澱粉沈澱會造成煮出的飯焦糊。為避免焦糊、請換水1至2次。

夏季水溫變高時
水溫超過25℃以上時，由於浸泡過的免洗米容易變質，所以請將米洗淨，並將預約時間儘量設定在8小時以內。

用預約1或預約2記憶的時間炊飯

1 按預約鍵

想更換項目時，按選擇鍵選擇希望的項目。

2 按炊飯／再加熱鍵

※提示音(蜂鳴器)鳴響

不按炊飯／再加熱鍵，則定時器不啟動。

定時預約炊飯的參考時間

項 目		定時器的參考時間	
		普通米	免洗米
白 米	標準 / 壽司飯	1小時1分鐘－13小時	1小時1分鐘－13小時
	稍 軟	1小時1分鐘－13小時	1小時6分鐘－13小時
	稍 硬	1小時1分鐘－13小時	1小時1分鐘－13小時
稀 飯		1小時11分鐘－13小時	1小時11分鐘－13小時
半糙米		1小時1分鐘－13小時	—
糙 米		1小時51分鐘－13小時	—

- 當設定時間不足於定時器的參考時間時，蜂鳴器發出“嗶嗶嗶嗶”的鳴響聲，立刻開始炊飯。
- ※使用定時器預約炊飯時、煮出的飯稍軟。
- 為防止白米過度浸泡而引起變質，請儘量設定在13小時以內。特別是夏季等室溫較高時要注意。

提 示

- 不能顯示到炊飯結束的剩餘時間。
- 取消定時時，請按取消鍵。
- 不變更已被記憶的預約時間時，則不必重新調整時間。
- 在定時器預約中要想知道當前時間時，請按“▲”鍵或“▼”鍵確認。

清理保養

各部份的清理保養

請務必拔下插頭、待本體和內鍋冷卻後再進行。

內鍋、飯杓、內蓋、飯杓架

用熱水或水浸泡後，用海綿塊清洗。
※將內鍋浸泡在水中置之不理，會發生腐蝕。
※不能取下內蓋墊圈。

電源線、電源插頭、插頭

用乾軟布擦拭。

外蓋內側、本體內側

用擰乾水分的濕毛巾擦拭。(特別是沾附在外蓋內側的黏糊和飯粒之類，一定要拿住外蓋擦拭乾淨。)

外蓋表面、本體外側(包括操作面板)

用軟布沾上肥皂水，擰乾後擦拭。但操作面板只能用乾軟布擦拭。(開蓋按鈕周圍黏附米粒等時，請一定清除。)

加熱板、中心傳感器

表面污垢，用抹布沾上溫水，擰乾後擦拭。(加熱板有飯粒等黏附時，用市場銷售的320號砂紙沾上水輕輕擦磨。)用竹簽去除嵌入的米粒和異物。

- 注 意
- 請不要使用信那水、汽油、去污粉、去污刷(尼龍、金屬制等)、漂白劑等清洗。
 - 使用化學抹布擦拭外蓋表面、本體外側時，請不要用力擦拭和長時間接觸。
 - 除加熱板、中心傳感器以外，不要使用砂紙。

關於鐵氟龍加工的內鍋

為便於清洗，內鍋經鐵氟龍加工。為能長時間使用內鍋，請遵守以下事項。

不可用於清洗餐具！

不能使用醋！

使用調料後儘快清洗！

不能使用去污刷、去污粉等！

- 使用中有時會出現色斑，但不影響性能和衛生。
- 內鍋、內蓋變形或發生腐蝕時，請惠詢附近的本公司指定的服務中心。

高明的炊飯(煮飯)方法

- 用專用量米杯、平口盛滿一杯米。
普通米→用白米(半糙米、糙米、糯米) 專用量米杯計量
免洗米→用免洗米專用量米杯計量
- 普通洗米和免洗米、按相同的水位刻度增減水量。

<免洗米>

●用免洗米選擇鍵選擇“免洗米”。

米：
用免洗米專用量米杯量米。

水量：
白米→按照“白米”的水位刻度。
什錦飯→按照“白米”的水位刻度。
稀飯→按照“稀飯”的水位刻度。
選擇鍵：能夠選擇如下項目。

白米的烹煮分類(標準/壽司飯、稍軟、稍硬)
白米快速、什錦飯、稀飯

●炊飯前，將免洗米和水放入內鍋後，輕輕攪拌2—3次。

●擔心煮焦時，在炊飯前先沖一下。

●如免洗米專用量米杯弄丟時、可用白米(半糙米、糙米、糯米)專用量米杯量米。加入水量請超出水位刻度2mm左右。

●發生煮開溢出現象時，請在炊飯前用水沖洗2—3次。

<什錦飯>

米：
規格為1.0ℓ、請煮4杯以下；規格為1.8ℓ、請煮6杯以下。
超量炊飯時，會影響炊飯效果。
(有可能造成溢出)

水量：
按照“白米”的水位刻度。

配料：
加入配料(魚、肉、菜等)的量約占米量的30%—50%為宜。
加入配料過量時會影響炊飯效果。(1杯米約150g)請將配料切成小塊放在米上，不要攪拌進行烹煮。

用選擇鍵：
選擇“什錦飯”，進行烹煮。

<糯米飯>

米：
使用洗淨並瀝水30分鐘以上的米。

水量：
按照“糯米飯”的水位刻度。
僅為糯米時…
按照“糯米飯”的水位刻度。
糯米和粳米混合時…
比“糯米飯”水位刻度稍微多加些水。

配料：
加好水後，放在米上。
用選擇鍵：選擇“糯米飯”，進行烹煮。
紅豆糯米飯時…
先煮紅豆，然後將紅豆與豆湯分開，冷卻至常溫後使用。
炊飯時請用豆湯代替水進行烹煮。

<稀飯>

米(粳米)：
白米以外煮不好稀飯。

水量：
按照“稀飯”的水位刻度。

配料：
加入配料的量約占米量的30%—50%為宜。請將配料切成小塊放在米上，不要攪拌進行烹煮。儘量少放不易煮熟的配料。另外，青菜類請事先燙煮，務必等稀飯煮好後再加入。

用選擇鍵：
選擇“稀飯”，進行烹煮。

<麥片飯>

水量：
按照“白米”的水位刻度。

用選擇鍵：
選擇“稍軟”，進行烹煮。
◇麥片的比例，請添加到炊飯量的20%以內。
(量過多時，會無法順利炊飯。)
(例)煮1杯的量時
米為0.8杯、麥片為0.2杯

<胚芽米>

水量：按照“白米”的水位刻度。

用選擇鍵：選擇“標準/壽司飯、稍軟”，進行烹煮。
◇由於胚芽容易脫落、所以請用手輕輕地洗米。

<半糙米>

水量：
按照“半糙米”的水位刻度。

用選擇鍵：
選擇“半糙米”，進行烹煮。
●請依嗜好增減水量。

<糙米>

水量：
按照“糙米”的水位刻度。

用選擇鍵：
選擇“糙米”，進行烹煮。
●請依嗜好增減水量。

<壽司飯>

米：規格為1.8ℓ、請煮8杯以下。
水量：按照“壽司飯”的水位刻度。

選擇鍵：
選擇“標準/壽司飯”，進行烹煮。
●請根據嗜好增減水量。

認為故障時

委託修理前，請檢查以下項目。

需檢查項目		米量、水量的不正確	沒有充分攪拌米飯	加熱板、中心傳感器、內鍋的外側有異物	內鍋、內蓋變形	沒有將米淘洗乾淨 (免洗米除外)	沒有安裝內蓋	外蓋沒有蓋緊	內蓋、內鍋的邊緣沾有異物	經過了12小時以上或少量米飯的保溫	飯杓放在鍋內進行保溫、冷飯重新加熱	中途電源中斷、或錯按取消鍵	內鍋、內蓋、外蓋的清洗不充分	按錯功能鍵 (忘了按免洗米選擇鍵)
米飯	過硬。	●	●	●	●	●	●	●	●	●	●	●	●	●
	有米芯。	●	●	●	●	●	●	●	●	●	●	●	●	●
	過軟。	●	●	●	●	●	●	●	●	●	●	●	●	●
	過於焦糊。	●	●	●	●	●	●	●	●	●	●	●	●	●
炊飯中汁液溢出。		●	●	●	●	●	●	●	●	●	●	●	●	●
保溫中飯	有異味、變色。	●	●	●	●	●	●	●	●	●	●	●	●	●
	變得乾巴巴。 有大量水珠。	●	●	●	●	●	●	●	●	●	●	●	●	●

不能炊飯。
(操作鍵失靈。)

發生停電時

顯示螢幕混亂、
操作鍵失靈。

不能進行再加熱。

炊飯中發出“卡嚓”、
“卡嚓”的聲音。

蒸氣從外蓋與本體之間
泄漏。

●內鍋是否放入？→請放入內鍋。
●電源插頭是否脫落？
●若保溫燈亮燈？→請按取消鍵之後、再按炊飯/再加熱鍵。

●在炊飯中停電10分鐘以內時，因鋰電池記憶著停電前狀態，通電後可恢復正常使用。(停電時間超過10分鐘以上，則返回到取消狀態。)
●在預約定時後到炊飯開始時間仍未通電時，會推延炊飯的結束時間。

●拔下插頭，重新再次插入插座。上午7:00閃爍，請重新校正時鐘。另外，也請重新設定預約時間。電池消耗時請參閱關於鋰電池的更換。

●是否沒有取消保溫？

●微電腦起動，調節火力的聲音。

●內蓋是否變形、內蓋墊圈是否斷裂？
→請更換。
(請洽詢象印商品經銷店)

●發生上述以外現象時，請洽詢本公司指定的服務中心。

認為故障時 續

現象	原因	處理
按炊飯／再加熱鍵時，蜂鳴器鳴響四聲，顯示螢幕亮燈顯示H01或H02。 (僅取消鍵有效)	本體內部高溫	上蓋傳感器、中心傳感器處於高溫，不能烹煮美味可口的米飯，請待冷卻後再使用。
顯示螢幕亮燈顯示H04。	沒有放入內鍋	請將內鍋確實放入本體底部。
顯示螢幕亮燈顯示E01、E02，操作鍵失靈。	故障	因為是故障，請與經銷店或本公司的客戶服務部聯繫。

關於鋰電池的更換

在沒有連接電源時，鋰電池具有使時鐘運轉、持續記憶預約時間的功能。

■電池更換的大致時間

在不通電狀態下，其壽命約為4-5年。(室溫為20℃時)

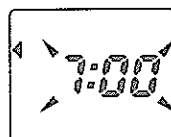
■電池消耗時...

●將插頭插入插座後，當前時間持續閃爍顯示為上午7:00。

●在此狀態下，重新調整時間，仍可正常使用。(參閱P5)

但，拔下插頭則顯示消失。

●發生上述現象時，請到經銷店或本公司的消費者服務部更換新的鋰電池(需收費)。



顯示面板

注意 ●絕對不要擅自更換鋰電池，否則會造成事故或發生故障。

關於零件更換

右表為更換部件的名稱。損壞時，請更換新的部件(需收費)。

更換時，請確認好產品的型號後去經銷店更換。

部件名稱	部件號
內蓋(1.0公升規格)	C74
內蓋(1.8公升規格)	C75
內鍋(1.0公升規格)	B201
內鍋(1.8公升規格)	B202
飯杓	SHAKN

規格

炊飯容量	型號	NS-ZAQ10	NS-ZAQ18
	白米、白米快速(杯)	0.18-1.0公升(1-5.5)	0.18-1.8公升(1-10)
	免洗米、免洗米快速炊飯(杯)	0.17-0.94公升(1-5.5)	0.17-1.71公升(1-10)
	什錦飯(杯)	0.18-0.72公升(1-4)	0.36-1.08公升(2-6)
	免洗米什錦飯(杯)	0.17-0.68公升(1-4)	0.34-1.03公升(2-6)
	壽司飯(杯)	0.18-1.0公升(1-5.5)	0.18-1.44公升(1-8)
	免洗米壽司飯(杯)	0.17-0.94公升(1-5.5)	0.17-1.37公升(1-8)
	稀飯(杯)	0.09-0.27公升(0.5-1.5)	0.09-0.45公升(0.5-2.5)
	免洗米稀飯(杯)	0.09-0.26公升(0.5-1.5)	0.09-0.43公升(0.5-2.5)
	糯米(杯)	0.18-0.72公升(1-4)	0.36-1.08公升(2-6)
	半糯米、糙米(杯)	0.18-0.72公升(1-4)	0.36-1.44公升(2-8)
額定	保溫時平均耗電量	220-230V 640-680W 50/60Hz 約37W	220-230V 950-1000W 50/60Hz 約47W
炊飯	方式	直接加熱式	
電源	線	長度1.0m	
外形	尺寸(cm)	約25.5×約33×約20.5	約28×約36×約24
重量		約3.0kg	約3.8kg

●保溫時平均耗電量是室溫20℃、最大炊飯容量的數值。

●外形尺寸按長、寬、高的順序表示。

●在特定地區(高山、嚴寒地帶)，所定性能有可能無法使用，請儘量避免在此類地區使用。

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

Ingredients (4-5 servings)	
Rice	3 cups
Vinegar	4 Tbsp.
Sugar	3 Tbsp.
Salt	1 tsp.
Carrot	20g
GOBO	small size (half a piece)
Bamboo shoot	30g
Raw SHIITAKE mushroom	2 pieces
CHIKUWA (a fish paste)	1
Soup stock	120ml
Sugar	2 Tbsp.
Soy sauce	1 Tbsp.
Mirin (or sake)	1 Tbsp.
Large Egg	2
Mirin	1 tsp.
Salt	a pinch
Stone parsley (boiled) or pepper leaf-buds	To taste
Lotus root (pickled in vinegar) / dried laver	To taste
pink ginger (pickled in vinegar)	To taste
Shrimp / squid / kidney beans (boiled)	To taste

Chirashi-sushi

