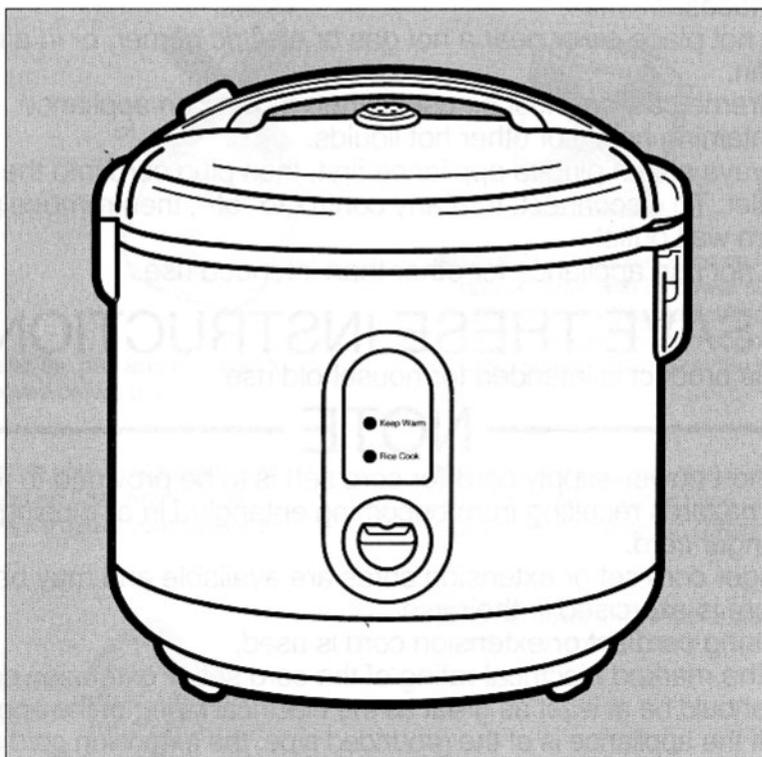


Operating Instructions

Electronic Rice Cooker/Warmer

SR-SH10RN



Panasonic®

Before operating this unit, please read these instructions completely.

IMPORTANT SAFEGUARDS

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

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

14. SAVE THESE INSTRUCTIONS

This product is intended for household use.

NOTE

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

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

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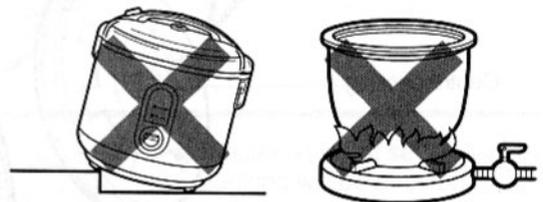
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CAUTIONS

■ Plug into properly wired wall outlet.

■ Set the unit on a stable surface.
Do not expose to water, high humidity or heat sources. Do not use the pan directly on an open flame, electric burner or in a heated oven.

■ Do not immerse the unit in water.



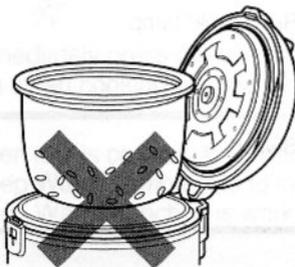
■ Paper located between the pan and the heating plate should be removed before use.

■ Do not tilt the rice-cooker on its edge or place it upside down with its power supply plug connected, as this may cause damage. When tilting or placing the rice-cooker upside down, make sure to disconnect the power supply plug.

■ Always keep the outside bottom of the pan and the heating plate clean and dry. Any foreign matter between them will cause your cooker to malfunction.

■ The cooker becomes hot when in use. Do not cover the lid with your hand or place your face directly over the steam coming from the cooker.

■ Do not cover the lid with a cloth. The lid may deform or change color.



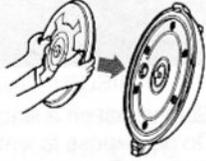
■ Be sure to keep the cooker out of the reach of children, especially when cooking rice. Serious injury could occur if the unit tips over and the hot contents are spilled.



PARTS IDENTIFICATION

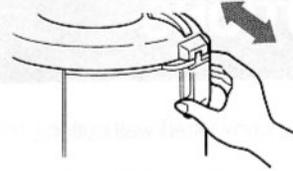
Inner lid

- Slide inner lid onto inner lid shaft. Face large rubber lip of centre packing towards outer lid. Small side of centre packing should face you when outer lid is open.



Dew collector

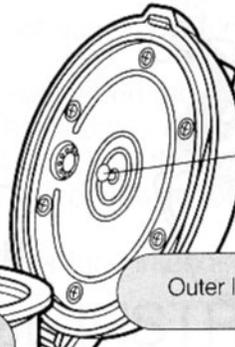
- Hold the sides and remove/install in the direction of the arrows.
- Remove and empty dew collector after every use.



Centre packing

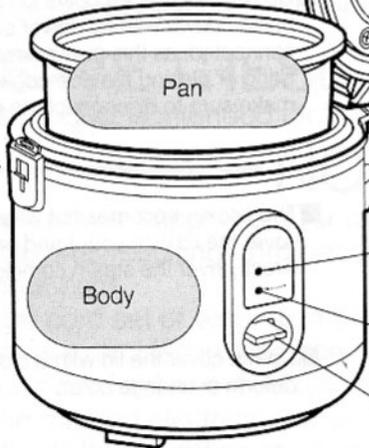


Inner lid shaft



Outer lid

Pan



Scoop holder



"Keep Warm" lamp

"Rice Cook" lamp

Switch

Accessories



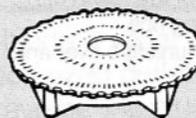
Measuring cup
(approx. 5.2 oz.)



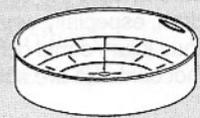
Rice scoop



Scoop holder



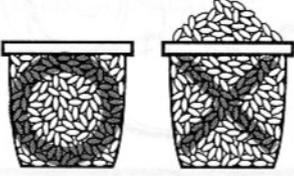
Steaming rack

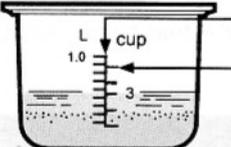


Steaming basket
(For SR-SH10RN)

HOW TO USE

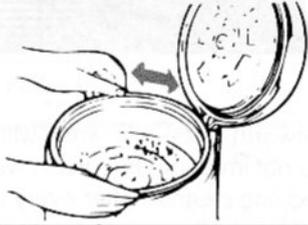
- 1 Measure rice with the provided measuring cup. Rinse rice in a separate bowl until the water becomes relatively clear.


 - Do not rinse rice in the rice cooker pan.
- 2 Place rinsed rice in the pan. Add water. e.g. For 3 cups rice, add water to LEVEL INDICATOR 3.

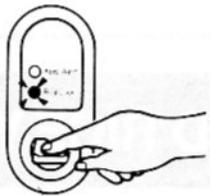
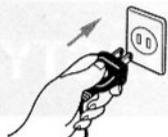


LEVEL INDICATOR
L cup
1.0
3
MAXIMUM LEVEL
Do not cook with more than this level of water.

 - Adjust the quantity of water to your personal taste.
- 3 Set the inner lid onto the outer lid. Place the pan in the body. Make sure that the pan is directly in contact with the heating plate by turning it slightly from right to left until it seats properly.


 - Wipe the surface of the pan before use. If it is wet, it may cause noise while cooking. It may also damage the unit.
- 4 Close the outer lid. The lid is locked properly when it clicks.


 - If outer lid is not securely closed, cooking will be affected.
 - Do not open the outer lid when in use.
- 5 Plug in AC cord



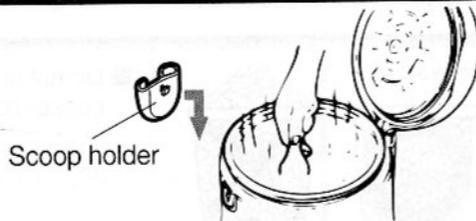
Immediately press the switch. The "Rice Cook" lamp tells you when cooking has started.

 - Do not plug in until you get ready to cook. Otherwise, rice may be ruined.
 - If pan is not in the cooker, cooking will not begin.
- 6 When rice is cooked, the switch will pop up, "Keep Warm" lamp lights to indicate "Keep Warm" function is working.


 - "Keep Warm" function continues until the unit is unplugged.
- 7 After switch pops up, leave the lid closed for at least 15 minutes to steam rice.

8

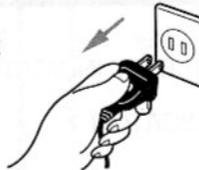
Fluff the rice.



- The rice may be sticky if it is not fluffed.

9

Unplug the AC cord if you do not want to keep the rice warm or when the unit is not in use.



- Remove and clean dew collector after every use.

Note: Unit is always on keep warm when it is plugged in.

HOW TO CLEAN

Unplug the unit before cleaning.

1. Soak the pan and the inner lid in lukewarm water and wash with a sponge.
 2. Wipe the body with a damp cloth. Do not immerse the unit in water.
 3. The dew collector should be removed and cleaned after every use.
- Do not use abrasive cleaners or steel wool. Clean with a non-metal brush or sponge.

Non-stick coated pan

- Use a sponge to clean the pan.
- Use a plastic or wooden rice scoop; not metal utensils may damage the surface of the pan.
- The non-stick coating may discolour after long use.
This will not affect the non-stick coating or cleanliness of the pan.
- Wash the cooker immediately after cooking with any seasoning.

TO KEEP COOKED RICE WARM AND TASTY

- Using Keep Warm function for more than 12 hours may cause discoloration or an objectionable odor in the rice.
- If quantity of rice to be kept warm is less than

1.0 L

2 cups

the rice will gradually dry out and lose taste.

- Utensils left in the pan during Keep Warm may affect the smell and taste of the rice.

How to Steam Food (Using Steaming Rack or Steaming Basket)

1

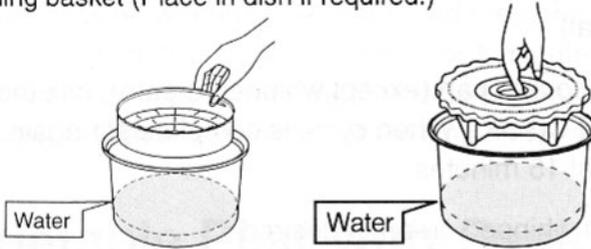
Measure 2 cups of water with the provided measuring cup. Then put the water into the pan.

- If cook rice at the same time using steaming basket, do not cook beyond following capacity.

	Rice
1.0L	2 cups

2

Place the steaming rack or the steaming basket on the pan. Then put the food to be steamed on the steaming rack or steaming basket (Place in dish if required.)



- Cooking time may be varied according to personal preference.
- Less water means the unit will switch off sooner. To lengthen cooking time, add 1 tbsp (15 ml) more water.

3

Insert the inner lid onto the outer lid. Place the pan in the unit. Make sure that the pan is directly in contact with the heating plate by turning it slightly from right to left until it seats properly.



- Wipe the surface of the pan before use. If it is wet, it may cause noise while cooking. It may also damage the unit.

4

Close the outer lid to the locked position.

- If the outer lid is not securely closed, cooking will be affected.
- Do not open the outer lid when in use.

5

Plug in. Press the switch immediately. The "Rice Cook" indicator lamp will turn on to show the cooking (steaming) process has started.

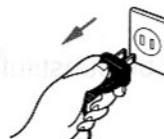
- Do not plug in until you get ready to cook. Otherwise, food may be ruined.
- If the pan is not in the cooker, cooking will not begin.

6

Time the cooking manually.
 *Unit will automatically switch to Keep Warm should water evaporate.
 *Remember that foods will continue to cook on Keep Warm.

7

Turn off cooker by unplugging. Remove foods, then the steaming rack, and finally pour out any remaining water.



- Remove and clean dew collector and steaming rack after every use.

Recipes

Caribbean Rice Pudding

- 2 cups uncooked long grain white rice
- 1 14-ounce can coconut milk
- 1 8-ounce can crushed pineapple, drained
- 2 small cinnamon sticks
- 2/3 cup sugar
- 4 cups water
- Whipped cream (optional)

Combine all ingredients in rice cooker pan (except whipped cream); mix thoroughly. Close lid; press switch to "RICE COOK." When cycle is complete stir again. Close lid; "KEEP WARM" for additional 15 minutes.

Serve warm or chilled. Top with whipped cream if desired

Serves; 6

Swiss Chard with Hazelnuts

- 1 pound chard
- 1 cup water
- 2 tablespoons oil
- 1/2 cup chopped onions
- 1 clove of garlic, finely minced
- 1 tablespoon fresh parsley, finely chopped
- 1/8 tablespoon dried oregano
- 3 tablespoons toasted, chopped hazelnuts
- Salt and pepper to taste

Clean, drain and chop chard. Place water and chard in rice cooker pan. Close lid, press switch to "RICE COOK" and cook 25 minutes. Remove pan from unit and drain chard. Wipe pan dry of any moisture.

Place rice-cooker pan in unit; press switch to "RICE COOK"; add oil. When oil is hot add onions, garlic, parsley and oregano; cook until onions are soft and transparent. Add chard and mix completely. Sprinkle hazelnuts over chard; stir to mix. Continue cooking 5 minutes. Serve immediately.

Serves; 4

*Toasted pecans or walnuts may be substituted for hazelnuts

Seafood Soup

- | | |
|------------------------------|------------------------|
| 1 pound mussels | 1 green pepper, diced |
| 1/2 pound clams | 1 cup of thick noodles |
| 1/2 small onions, diced | 6 cups hot water |
| 1/2 pound very ripe tomatoes | |

Place (1 cup) of water into pan setting the steam plate for the mussels and clams to open. Press the "on" button and in 15 minutes the shellfish will open, take them out of the pan. Reserve the liquid in another container. Clean the pan thoroughly. Press the switch to "RICE COOK" and heat the oil, the indicator light will click off when the oil is hot, add the onions, tomatoes and pepper, press the "on" button again and cook for 5 minutes. Add the 6 cups of hot water to fill the pan. When it starts boiling, add the noodles, mussels and when the indicator light clicks off, let it stand for additional 10 minutes.

Vegetable Pilaf with Seafood

- 1/4 pound jumbo shrimps (approximately 4)
- 1/4 pound mussels
- 1 1/4 cups uncooked short or medium white rice
- 2 cups clear vegetable broth
- 1/2 cup chopped onions
- 1/2 cup diced yellow bell pepper
- 1/2 cup diced red bell pepper
- 1/4 teaspoon dried marjoram
- 1/4 teaspoon dried thyme leaves
- 1/4 teaspoon dried rosemary
- 2 tablespoons fresh, chopped parsley

Remove shells and veins from shrimps, leave tails attached. Refrigerate until needed. Remove beards from mussels and brush-scrub shells. Discard any opened, cracked or heavy mussels, they may be filled with sand. Set aside.

Combine rice, broth, onions, bell peppers, marjoram, thyme, rosemary and salt in rice cooker pan. Mix completely. Arrange mussels on top of rice. Close lid; press the switch to "RICE COOK" When cycle is complete add parsley; stir to mix. Arrange shrimps on top of the rice mixture. Close lid for 10-15 minutes. The heat from the rice will steam cook the shrimps and turn them pink.

Serves; 4-6

Stir-Fry Chicken Vegetables

- 7 oz. uncooked long grain white rice
- 8 oz. fresh chicken: thigh, cut up about 1 oz. side
- 8 oz. oriental stir-fry vegetables pack celery, carrots, Chinese cabbage or any combination of fresh vegetables
- 4 oz. Teriyaki Cooking Sauce
- 1/2 oz. Vegetable Oil
- Pepper for seasoning

Cook rice according to instruction. Heat vegetable oil in skillet. Add chicken and season with pepper, stirring well until chicken is fully cooked. Add vegetables and Teriyaki Cooking Sauce. Stir well and bring to boil for 3-4 minutes. Do not over cook vegetables. Simmer about 1.2 minutes. Remove from heat; serve over the rice.

Makes 3 servings.

Saffron Rice

- 2 cups cool tap water
- 1 cup uncooked long grain white rice
- 1 cube chicken bouillon
- 1 tablespoon lard or bacon drippings
- 1/2 Spanish onions, diced
- 1/2 green bell pepper, cut into slivers
- 2 Serrano peppers, sliced crosswise
- 1 large garlic clove, minced
- 1 teaspoon Mexican Saffron
- 3 sprogs cilantro
- Salt and pepper to taste

Measure water into pan. Add bouillon cube and dissolve in water. Add remaining ingredients and thoroughly stir. Close lid and press the switch to "RICE COOK". Serve immediately.

Makes approximately 3 1-cup servings.

Steaming Fresh Vegetables

Steaming Chart

Vegetable	Quantity	Time
Artichokes:		
Globe: whole	2-4	45 - 55 min.
Asparagus:	8 oz. (200 g)	20 - 25 min.
Beans: Green, Waxed		
whole	1 lb (500 g)	18 - 25 min.
cut up	1 lb (500 g)	14 - 16 min.
Broccoli: spears	1 lb (500 g)	25 - 30 min.
Cabbage: wedges	2 lb (900 g)	17 - 20 min.
Carrots: small, whole	1 lb (500 g)	15 - 18 min.
Corn on the Cob:	3 - 6 ears	15 - 20 min.
Potatoes - Sweet Potatoes	Medium (140 g)	20 - 25 min.
Yams: quartered	Large (180 g)	20 - 25 min.
Summer Squash, Zucchini:		
cut up	1 lb (500 g)	12 - 15 min.
Spinach	8 oz. (200 g)	10 - 14 min.

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Specifications

		SR-SH10RN
Power supply		120V AC
Power consumed	at Rice Cook	450 W
	at Keep Warm	61 W
Capacity		0.18 - 1.0 L
Dimensions (HXWXD) (approx)		10"x10"x9 ³ / ₄ " (25.5x25.5x25.0 cm)
Weight (approx)		2.5 kg (6 lbs.)
Accessories		Rice scoop, Scoop holder, Measuring cup, Steaming rack, Steaming basket

**Panasonic Consumer Electronic Company,
Division of Matsushita Electric Corporation of America**

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Printed in Thailand

RZ19A4812

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