



MICOM RICE COOKER & WARMER OPERATING INSTRUCTIONS

NS-WXC10/NS-WXC18

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IMPORTANT SAFEGUARDS

BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED WHEN USING ELECTRICAL APPLIANCES, INCLUDING THE FOLLOWING:

- 1** Read all instructions thoroughly.
- 2** Avoid touching hot surfaces and do not close or clog the steam vent opening under any circumstances. The handles and knobs are provided for your safety and protection.
- 3** To prevent hazardous operation or electric shock, do not immerse power cord, power plug, or rice cooker (except inner cooking pan) in water or other liquids.
- 4** Close supervision is necessary when the appliance is used by or near children.
- 5** Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before adding or removing parts, and before cleaning the appliance. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
- 6** Do not use or operate the appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, unplug the appliance and return it to the nearest authorized service facility or dealer for examination, repair or adjustment.
- 7** The use of accessories or attachments not recommended by the appliance manufacturer may be hazardous or cause malfunction.
- 8** Do not use outdoors.
- 9** Keep the power cord away from hot surfaces and do not let the cord hang over the edge of tables or counters.
- 10** Do not place the appliance on or near a heated surface such as a gas or electric stove, or in a heated oven.
- 11** Always use extreme caution when moving appliances containing hot contents or liquids.
- 12** Plug the cord into a household electrical outlet. To disconnect, turn the power control to OFF, then remove plug from wall outlet.
- 13** Do not use the appliance for other than intended or specified purposes.
- 14** To reduce the risk of electric shock, use only the supplied inner cooking pan.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

This appliance is supplied with a short power cord to reduce the risk of becoming entangled in or tripping over. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance, and a longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug was designed to fit into a polarized outlet in only one direction. If the plug does not fit fully into the outlet, do not attempt to force it or modify it in any way. Simply reverse the plug and insert. If it still does not fit, contact a qualified electrician.

IMPORTANTES MESURES DE SÉCURITÉ

LORS DE L'UTILISATION D'APPAREILS ÉLECTRIQUES, SUIVEZ LES PRÉCAUTIONS DE BASE SUIVANTES:

- 1** Lisez bien toutes les instructions.
- 2** Ne touchez pas les surfaces qui peuvent être chaudes. Utilisez les poignées ou les boutons. N'obturez en aucun cas l'orifice d'échappement de la vapeur.
- 3** Pour éviter les chocs électriques, n'immergez jamais le cordon électrique ou la prise, ou encore l'autocuiseur à riz (à l'exception de la marmite située à l'intérieur) dans l'eau ou dans tout autre liquide.
- 4** Soyez vigilants lorsque les enfants utilisent l'appareil ou se trouvent à proximité.
- 5** Débranchez l'appareil après usage ou avant de le nettoyer. Laissez l'appareil refroidir avant d'en retirer ou d'y insérer les accessoires et avant de le nettoyer. Assurez-vous que l'appareil est sur OFF lorsque vous ne vous en servez pas, avant d'en retirer ou d'y insérer les accessoires détachables ou encore avant de le nettoyer.
- 6** N'utilisez pas l'appareil avec une prise ou un cordon électrique endommagé. Ne vous servez pas d'un appareil qui pour une raison ou une autre fonctionne mal. Emportez l'appareil chez le réparateur ou le vendeur le plus proche en vue d'un contrôle ou d'une réparation.
- 7** L'utilisation d'accessoires non recommandés par le fabricant est susceptible d'entraîner des accidents.
- 8** N'utilisez pas l'appareil à l'extérieur.
- 9** Ne laissez pas le cordon électrique pendre par-dessus le bord d'une table ou d'un comptoir et assurez-vous qu'il n'est pas en contact avec une surface chaude.
- 10** Ne placez pas l'appareil près d'une surface chaude telle qu'un brûleur à gaz allumé, une plaque électrique, un poêle ou encore dans un four en train de chauffer.
- 11** Soyez très prudent lorsque vous déplacez l'appareil contenant un liquide ou un aliment chaud.
- 12** Branchez le cordon dans une prise domestique. Avant de débrancher l'appareil, placez-le sur la position ARRÊT puis retirez la fiche de la prise murale.
- 13** N'utilisez pas l'appareil pour d'autres fonctions que celles auxquelles il est destiné.
- 14** Pour minimiser les risques de chocs électriques, n'utilisez que la marmite interne fournie avec l'appareil.

CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST UNIQUEMENT À USAGE DOMESTIQUE.

L'appareil est équipé d'un cordon court afin de réduire les risques d'enchevêtrement ou de chutes sur le cordon. Des rallonges peuvent être utilisées à condition que toutes les précautions soient prises lors de leur utilisation.

Si vous vous servez d'une rallonge, sa puissance électrique indiquée devra être égale ou supérieure à celle de l'appareil; Le cordon devra être arrangé de manière à ce qu'il ne pende pas depuis le haut d'un comptoir ou d'une table où il serait à portée de main des enfants et où il occasionnerait des accidents dus à une chute ou à un enchevêtrement. L'appareil a une prise polarisée (l'une des lames est plus large que l'autre). Pour réduire les risques de chocs électriques, la prise s'insère dans un seul sens à l'intérieur d'une prise murale polarisée. Si la prise ne s'adapte pas correctement dans la prise murale, retournez-la. Si elle ne s'adapte toujours pas, contactez un électricien spécialisé. Ne cherchez en aucun cas à modifier la prise.

IMPORTANT SAFEGUARDS

Be sure to follow the instructions.

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

! WARNINGS

Indicates risk of serious injury. ※1

! CAUTIONS

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

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

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



CAUTIONS

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



PROHIBITED

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



INSTRUCTIONS

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

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

! WARNINGS



Do not modify the Rice Cooker. Only a repair technician may disassemble or repair this unit.
Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to Zojirushi Customer Service.



Do not plug or unplug the Power Cord if your hands are wet.
Doing so may cause electric shock or injury.



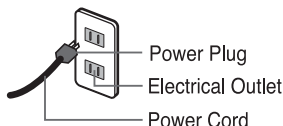
Do not touch the Steam Vent.
Doing so may cause burns or scalding. Take special precautions with children and infants.



Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.
Children are at risk of burns, electric shock or injury.



Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.
Doing so may cause electric shock, short circuit or fire.



Do not open the Outer Lid or move the Rice Cooker during cooking.
Doing so may cause burns.



Do not use a power source other than 120V AC.
Use of any other power supply voltage may cause fire or electric shock.



Insert the Power Plug completely and securely into the electrical outlet.
A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.



If the blades or surface of the Power Plug become soiled, wipe them clean.
A dirty Power Plug may cause fire.



Do not immerse the Rice Cooker in water or splash it with water.
Do not pour water directly into the Rice Cooker.
Doing so may cause short circuit or electric shock.



Do not put any metal objects such as pins or wires into the holes located at the bottom of the Rice Cooker.
Doing so may cause electric shock or malfunction, resulting in injury.



Bottom view of the product



Do not damage the Power Cord. Do not bend, pull, twist, fold, or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects.
A damaged Power Cord can cause fire or electric shock.



This Rice Cooker is for cooking and keeping rice warm only. Do not use for other than intended purposes. Always follow the Operating Instructions, and never cook the following:

- Foods packaged in plastic bags.
- Dishes that use paper towels or other lids to cover the food, or steaming dishes.

Doing so may clog the steam exhaust route.



Use only an electrical outlet rated at 15 amperes minimum, and do not plug other devices into the same outlet.
Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.



Stop using immediately if you notice any of the following symptoms indicating a malfunction or breakdown.

Continued use of the Rice Cooker may cause smoke, fire or electric shock.

- Power Plug or Power Cord has become very hot.
- The Power Cord is damaged or the electricity turns on and off when touched.
- The body of the Rice Cooker is deformed or unusually hot.
- Smoke is arising from the Rice Cooker or there is a burning smell.
- Some part of the Rice Cooker is cracked, loose or unstable.

→ **Unplug the Rice Cooker immediately and contact the store where you purchased it or Zojirushi Customer Service for check-ups and/or repair.**



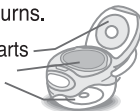
CAUTIONS



Do not touch hot surfaces during or immediately after use. (Removing the Inner Cooking Pan from the Rice Cooker will not turn its power off.) Be careful of steam when opening the Outer Lid. Be careful not to touch the Inner Cooking Pan when loosening rice.

Touching hot surfaces may cause burns.

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



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

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

Open Button



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

May cause the Inner Cooking Pan to overheat or the Rice Cooker to malfunction.



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

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



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

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



Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.

Doing so may cause fire.



Please allow the Rice Cooker to cool down before cleaning.

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



Unplug the Power Plug from the outlet when the Rice Cooker is not in use.

Leaving the Power Plug in an outlet may cause the insulation to become damaged, resulting in electric shock, short circuit or fire.



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

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



If the Power Cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid hazards.

IMPORTANT

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

Doing so may cause deformation and/or discoloration.

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

A damaged Inner Cooking Pan may not cook rice properly.

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

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

- **Do not operate the Rice Cooker if rice or other matter is stuck to the heating plate or the outside surface of the Inner Cooking Pan.**

May cause irregular operation or imperfect cooking.

PARTS NAMES AND FUNCTIONS

MAIN BODY

Steam Vent Cap

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

Outer Lid

Center Sensor

Heating Plate

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

Power Plug

Power Cord

Outer Lid Gasket

Inner Lid Knob

Use this knob for detaching and attaching the Inner Lid Set

- Be sure to reattach the Inner Lid Set after every cleaning
→ pg.17

Lid Sensor

Inner Lid Set

Inner Lid Set Mounting Axis

Steam Vent

Inner Cooking Pan

Handle

Use the Handle for carrying

Open Button

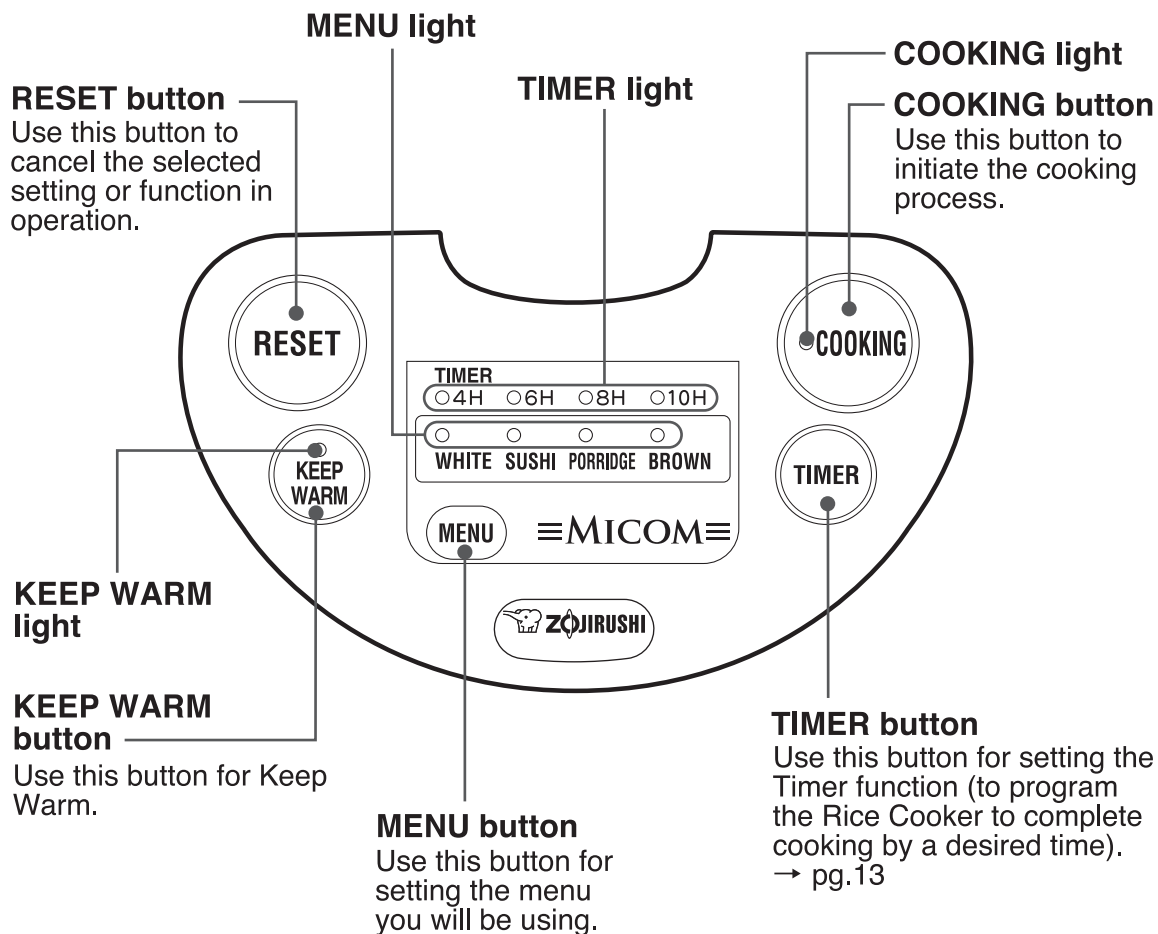
Press the Open Button to open the Outer Lid

Spatula Holder Attachment

(Located at 2 positions: right & left edge)

CONTROL PANEL

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



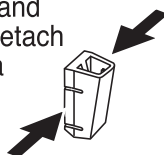
ACCESSORIES

Spatula



Spatula Holder

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



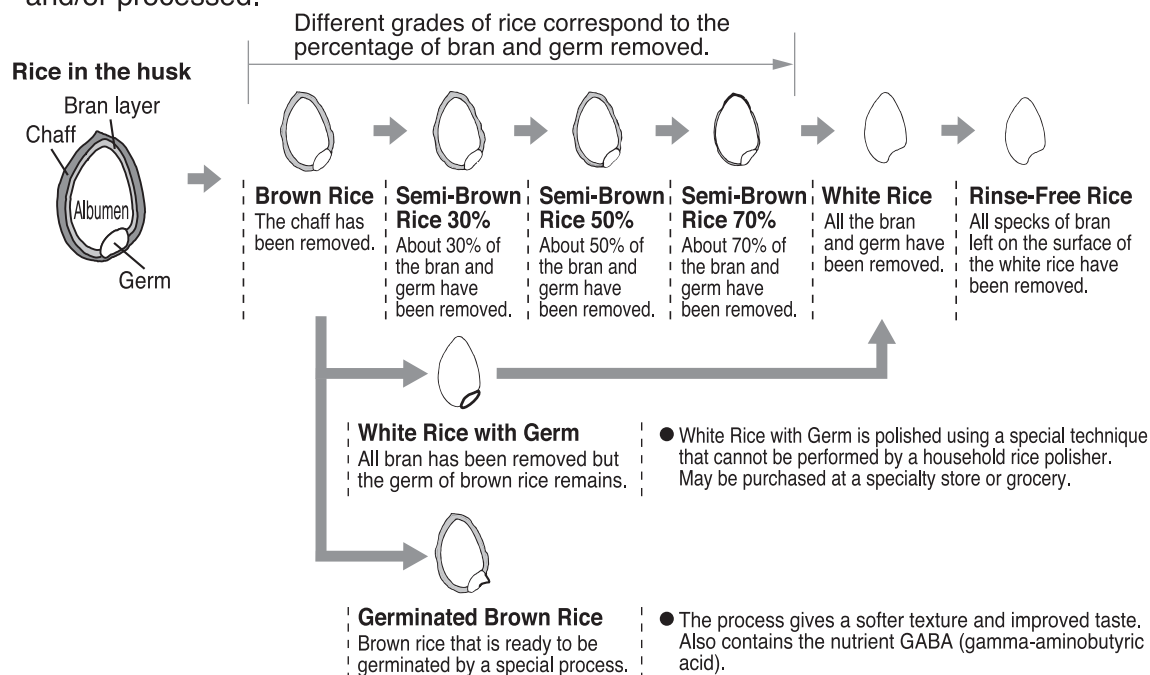
Measuring Cup (6.1oz.)



EXPLANATION OF RICE

TYPES OF RICE

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



HOW TO MAINTAIN THE INNER COOKING PAN IN GOOD CONDITION

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

<During Preparation>

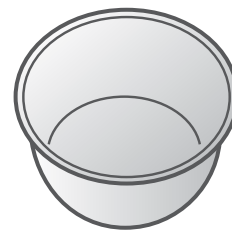
- Remove foreign matters (such as sand) from the rice before rinsing.
- Do not use utensils such as whisks to rinse the rice.
- Use the Inner Cooking Pan only for this Rice Cooker.

<When Cooking Completes>

- Do not pour vinegar into the Inner Cooking Pan (when making sushi rice).
- Do not use a metal ladle (when serving porridge).
- Do not hit the Inner Cooking Pan hard (when serving).

<When Cleaning>

- Do not place spoons or bowls inside the Inner Cooking Pan.
- Clean the Inner Cooking Pan immediately after using any seasonings.
- Only use soft materials such as a sponge when cleaning.
- Do not use a thinner, benzene, abrasive cleaners and brushes (nylon/metal), bleach or anything that may damage the Inner Cooking Pan.



REMARKS: The nonstick coating may wear out with use.

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

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

HOW TO COOK GREAT-TASTING RICE

Measure rice accurately

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

Rinse rice quickly

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

Adjust the amount of water accordingly

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

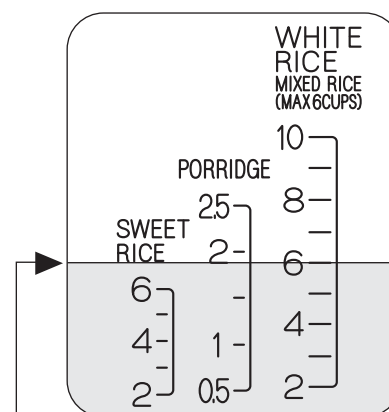
Do not use strong alkaline ionic water

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

Stir and loosen rice immediately after cooking has completed

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

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



Add water to water level 6 for WHITE RICE.

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

HOW TO USE THE KEEP WARM MODE

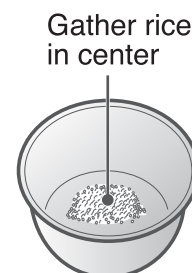
When keeping rice in the Inner Cooking Pan for later consumption, use the Keep Warm mode.

- The rice may develop a foul odor or spoil if the Keep Warm mode is cancelled or if left in an unplugged Rice Cooker.

Do not use the Keep Warm mode for the following:

- Adding rice.
- Reheating cold rice.
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice or sweet rice).
- Keeping food other than rice warm such as croquette or miso soup.
- Keeping rice warm for more than 12 hours.
- Keeping rice warm when the Spatula has been left inside the Rice Cooker.

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



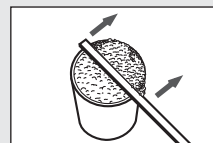
HOW TO COOK RICE

BASIC COOKING STEPS

1

Measure the rice with the provided Measuring Cup.

One leveled cup of rice in the provided Measuring Cup is approx. 6.1oz.



2

Rinse the rice and adjust the amount of water.

Place the Inner Cooking Pan on a flat surface. Add water to the water level according to the menu setting you have chosen (see pg. 12 "TIPS TO COOKING GREAT-TASTING RICE BY MENUS"). For an accurate measurement, level the surface of the rice.

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



3

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

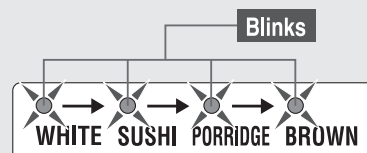
Always take precautions to wipe the outer surface of the Inner Cooking Pan clean, especially of moisture, before placing it securely into the Main Body. Be sure the Inner Lid Set is attached before closing.

4

Select the desired Menu setting by pressing the **MENU** button.

Each press of the button moves the blinking MENU light from "WHITE" → "SUSHI" → "PORRIDGE" → "BROWN".

- Press and hold the button to quickly cycle through the selections. (It will stop when it reaches WHITE.)
- Menu settings such as WHITE, BROWN will remain selected until you change the setting. However the setting will return to the factory-set WHITE approximately 10 minutes after the Rice Cooker is unplugged.



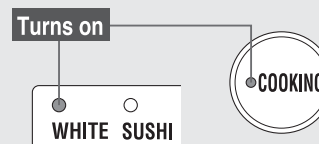
The blinking MENU light indicates the menu selected.

5

Press the **COOKING** button.

The COOKING light will turn on.

e.g.: When "WHITE" menu is selected.



6

Stir the rice and loosen it immediately after cooking has completed.

The Rice Cooker automatically switches to the Keep Warm mode after cooking has completed and the KEEP WARM light turns on.

Stir the rice and loosen it immediately to release excessive moisture for fluffy rice.

Light turns on



- When keeping rice in the Rice Cooker, be sure to use the Keep Warm mode; otherwise the rice may produce an odor. → Please see pg. 9 "HOW TO USE THE KEEP WARM MODE."

7

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

- Do not hold the Power Plug if your hands are wet. (Doing so may cause short circuit or electric shock.)
- Removing the Inner Cooking Pan from the Rice Cooker will not turn its power off. Be sure to press the RESET button to turn the Rice Cooker off.

Estimated cooking time from start to completion:

	Length of Cooking Time	
	1.0L size	1.8L size
White Rice	approx. 50 minutes—1 hour	
Sushi Rice	approx. 50 minutes—1 hour	
Porridge	approx. 55 minutes—1 hour 10 minutes	
Brown Rice	approx. 1 hour 25 minutes—1 hour 50 minutes	
Mixed Rice*	approx. 50 minutes—1 hour	
Sweet Rice*	approx. 50—55 minutes	

·The above table is based on the testing conditions of 120 volts, a room temperature of 68°F, and water at a starting temperature of 64.4°F.

·The above lengths of time are counted from Cooking till the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, and the amount of water used.

*Cook Mixed Rice or Sweet Rice with WHITE menu setting.

Please Follow:

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

HOW TO COOK RICE (cont.)

TIPS TO COOKING GREAT-TASTING RICE BY MENUS

Measure the rice accurately with the provided Measuring Cup.

MIXED RICE:	
Rice:	Limit the amount of rice to be cooked to 1-4 cups for the 1.0L model, or 2-6 cups for the 1.8L model; otherwise it may not cook well.
Water Level:	Use the water level for WHITE RICE .
Menu Selection:	Select the WHITE menu setting.
Ingredients:	The recommended amount of ingredients should be about 30-50% of the rice volume (weight). Excessive amount of rice may not cook properly. (1 cup of rice is about 5.3 oz.) Chop ingredients into small pieces and place on top of the rice (do not mix into the rice).
Remarks:	Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. If the seasonings are added directly to the rice or if not mixed properly, scorching or imperfect cooking may occur.

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

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

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

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


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

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

USING THE TIMER

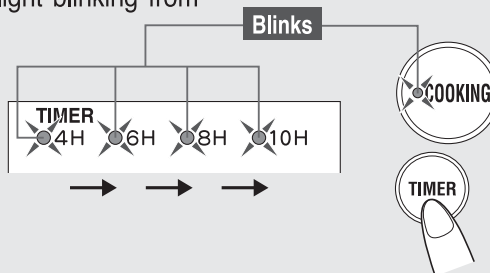
- The Rice Cooker will automatically complete cooking in the hours of time you have selected.

1

Press the  button to select how many hours later you wish to complete cooking.

Each press of the button changes the TIMER light blinking from "4H" → "6H" → "8H" → "10H".

- Press and hold the button to quickly cycle through the selections (it will stop when it reaches "4H").
- The blinking TIMER light indicates the one selected.



2

Press the  button to select the desired Menu.

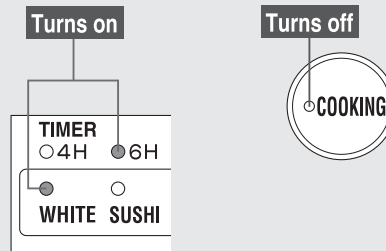
3

Press the  button.

e.g.: When the Timer is set to complete cooking White Rice in 6 hours.

The COOKING light turns off and the selected TIMER light turns on.

- **The COOKING button must be pressed to set the Timer.**
- When the Timer is on, the TIMER light will move to indicate the remaining time until cooking completion.
e.g.: When the Time is set to complete cooking in 10 hours, the TIMER light will move from "10H" → "8H" → "6H" to "4H" to indicate how much time is left. This does not indicate a malfunction.



NOTE:

- To cancel the Timer setting, press the RESET button.
- Do not use the Timer function if you are adding ingredients and/or seasonings to the rice. Ingredients may spoil or seasonings may settle to the bottom of the Inner Cooking Pan and your results may not be satisfactory.
- The rice may be softer in texture when cooking with the Timer function.

RECIPES

Measurement conversion guideline

- 1 Tablespoon = 0.5 oz. ● 1 teaspoon = 0.2 oz.
- Measure the rice with the provided Measuring Cup. (1 Cup = approx. 6.1 oz.)

PAELLA

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

Ingredients (4~5 servings)

- 3 cups Rice
- 4~6 pieces Prawns
- 4~6 pieces Hard clams (mull clams, if available)
- 5.3 oz. Squid
- 3 pieces Green peppers
- 2 Tbsp. Olive oil
- 1/2 tsp. Salt

A)

- 1 cube Soup stock (cube)
- 1/2 tsp. Saffron
- (1/2 tsp. Turmeric can be substituted)

How to cook

- 1 Peel shells off prawns and remove entrails. Remove sand from clams and wash. Cut squid into small pieces. Cut green peppers into small cubes.
- 2 Stir-fry ingredients from Step 1 with olive oil. Season with salt and cover with lid until clamshells open up. Put the ingredients aside and reserve 2 Tbsp. of the liquid.
- 3 Finely chop soup stock cubes.



- 4 Rinse rice and add water to cover the rice. Add "A" to the Inner Cooking Pan and fill with more water to water level 3 for WHITE RICE. Mix well from the bottom of the pan.
- 5 Press the MENU button, select WHITE and press the COOKING button to start cooking.
- 6 When the Rice Cooker switches to the Keep Warm mode, open the Outer Lid, add the ingredients from Step 2 along with the broth and mix well with the rice. Serve immediately.

HAND-ROLLED SUSHI

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

Ingredients (4~5 servings)

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

How to cook

- 1 Rinse rice well and fill the Inner Cooking Pan with water to water level 3 for SUSHI RICE.
- 2 Press the MENU button, select SUSHI and press the COOKING button to start cooking.
- 3 When the Rice Cooker switches to the Keep Warm mode, place the rice into a wooden container (wiped with a clean wet cloth). Pour the



mixed vinegar over the rice and mix thoroughly while cooling it with a fan.

- Hand-rolled sushi is simple and quick, wrapping your favorite Sashimi, ingredients and sushi rice with *Nori* (seaweed). You can also use a green leaf to wrap your hand-roll sushi.

SWEET RICE COOKED WITH ADZUKI BEANS

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

Ingredients (4~5 servings)

3 cups Sweet rice
1.8 oz. Adzuki beans
Salt with parched sesame to taste

How to cook

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



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

MIXED BROWN RICE

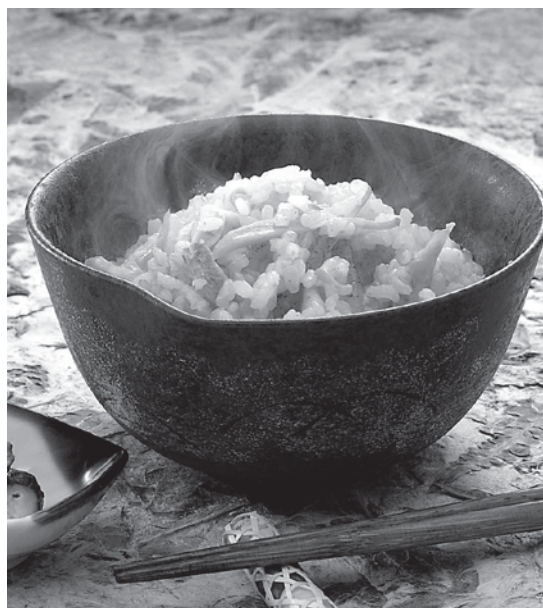
Menu Selection : Select the **BROWN** menu setting.

Ingredients (4~5 servings)

3 cups Brown rice	A)
2.8 oz. Chicken breast	3 Tbsp. Light soy sauce
1 piece <i>Age</i> (fried tofu)	1/2 Tbsp. <i>Mirin</i> (sweet sake)
1 oz. each Carrots, <i>Konnyaku</i> and <i>Gobo</i>	

How to cook

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



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

CLEANING AND MAINTENANCE

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

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

HOW TO CLEAN THE EXTERIOR

Main Body:

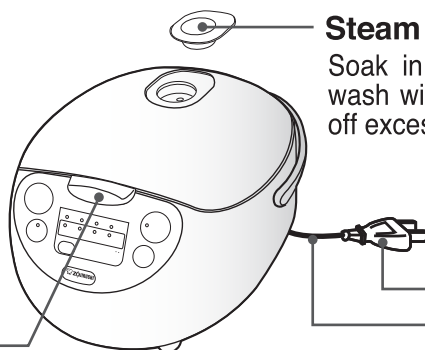
Soak a cloth in mild detergent, wring out all excess moisture, and wipe clean. Use a dry soft cloth to wipe the control button area.

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

Open Button

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

- Otherwise the Outer Lid may not open.



Steam Vent Cap

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

Power Plug Power Cord

Wipe with a dry damp cloth.

HOW TO CLEAN THE INTERIOR

Inner Lid Set

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

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

Inside of the Main Body (interior)

Wipe it with a well-wrung cloth.

Center Sensor

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

Outer Lid Gasket

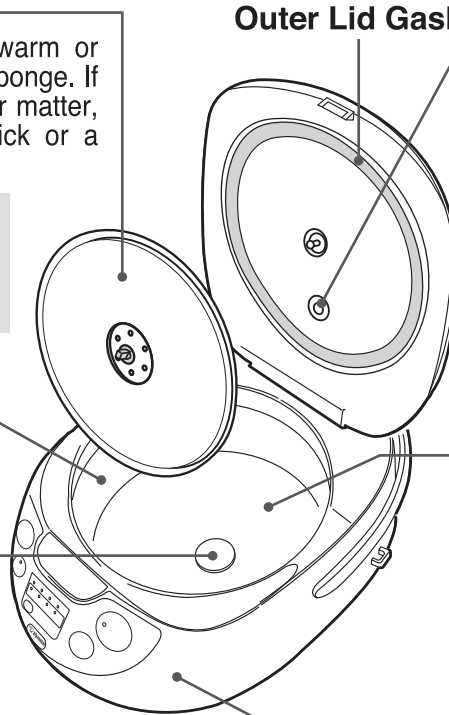
Outer Lid and Steam Vent

Hold the Outer Lid securely and wipe with a well-wrung cloth.

Remove any rice or residue on the inside of the Outer Lid.

Heating Plate

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



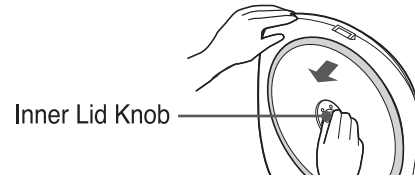
Main Body

CLEANING AND MAINTENANCE / REPLACEMENT PARTS

HOW TO DETACH AND ATTACH THE INNER LID SET

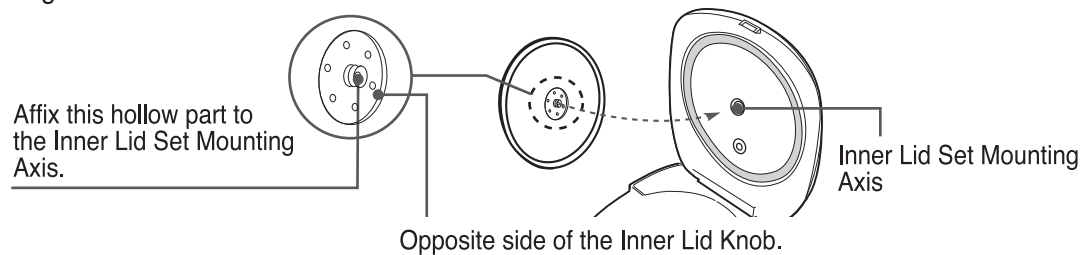
How to detach the Inner Lid Set:

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



How to attach the Inner Lid Set:

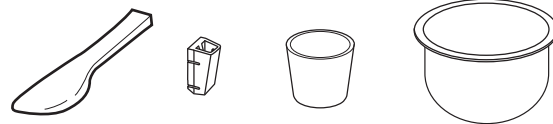
Affix the hollow part of Inner Lid Set (opposite side of the Inner Lid Knob) to the Inner Lid Set Mounting Axis to attach the Inner Lid Set.



HOW TO CLEAN ACCESSORIES AND THE INNER COOKING PAN

Wash with a soft sponge.

To wash thoroughly, use a mild kitchen detergent.



IF THERE IS AN ODOR INSIDE THE RICE COOKER

- 1 Fill the Inner Cooking Pan with water up to the water level for **WHITE RICE**. (For 1.0L size, fill up to level 1 and 1.8L size up to level 2.)
- 2 Close the Outer Lid and press the **MENU** button to select the **WHITE** menu setting.
- 3 Press the **COOKING** button.
- 4 When the Rice Cooker switches to the Keep Warm mode, press the **RESET** button.
- 5 Wait until the Main Body cools down and clean. See pg. 16 & 17.

REPLACEMENT PARTS

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

Zojirushi Customer Service

1-800-733-6270

www.zojirushi.com

Parts Names	Parts Number
Inner Lid Set (1.0L size)	C104-6B
Inner Lid Set (1.8L size)	C105-6B
Inner Cooking Pan (1.0L size)	B257-6B
Inner Cooking Pan (1.8L size)	B258-6B
Spatula	SHAKN-6B
Spatula Holder	616864-00
Measuring Cup	615784-00

BEFORE CALLING FOR SERVICE


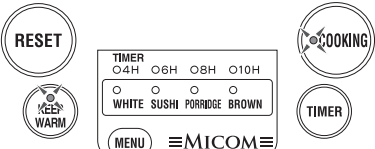
TROUBLESHOOTING GUIDE

• Please check the following points before calling for service.

Problems	● Cause (Points to check)
COOKING RICE	Rice cooks too hard or too soft: <ul style="list-style-type: none"> ● If the Rice Cooker is positioned on an uneven or tilted surface, the texture of the cooked rice may be too hard or too soft as the amount of water becomes inconsistent. ● The texture of rice varies depending on the brand of the rice, where it was harvested, and how long it was stored (new crop or old crop). ● The texture of rice varies depending on the room and water temperatures. ● Using the Timer may result in softer rice. ● Make sure the Inner Cooking Pan has not deformed. ● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed.
	Rice is scorched: <ul style="list-style-type: none"> ● Foreign matter such as rice may be stuck to the outside of the Inner Cooking Pan, on the Heating Plate or the Center Sensor. ● Rice may not have been rinsed sufficiently, allowing too much bran to be left on the rice grain. ● Make sure the Inner Cooking Pan has not deformed.
	Boils over while cooking: <ul style="list-style-type: none"> ● Has another menu setting other than PORRIDGE been selected when cooking porridge? ● Make sure the Steam Vent Cap is attached. ● Rice may not have been rinsed sufficiently, allowing too much bran to be left on the rice grain. ● Make sure the Inner Cooking Pan has not deformed. ● Is the Menu Selection or Water Level correct? → See pg.12
	Unable to start cooking or the buttons do not respond: <ul style="list-style-type: none"> ● Make sure the Power Plug is plugged in securely. ● Is the KEEP WARM light on? → Press the RESET button and press the COOKING button.
	A clicking noise is heard during Cooking or Keep Warm: <ul style="list-style-type: none"> ● The microprocessor (MICOM) makes a sound while adjusting the heat power of the Rice Cooker. This does not indicate a problem.
	Steam comes out from the gap between the Outer Lid and the Main Body: <ul style="list-style-type: none"> ● Please check if the Outer Lid has deformed or the Outer Lid Gasket is damaged. ● Has the Outer Lid Gasket become soiled? → Clean the gasket.
KEEP WARM	During Keep Warm, rice has an odor, becomes yellow, or there is excessive condensation: <ul style="list-style-type: none"> ● Was the Keep Warm mode used for more than 12 hours? ● Was the rice kept warm with the spatula left in the pan? ● Was cold rice reheated? ● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. ● Rice may not have been rinsed sufficiently and too much bran may be left. ● The type of rice and water used may make the rice appear yellow. ● Some odor may remain after cooking Mixed Rice. → Clean the Inner Cooking Pan thoroughly. → See pg. 17. ● The Keep Warm mode may not have been used for keeping rice warm. Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor. → See "HOW TO USE THE KEEP WARM MODE" on pg. 9.

Problems		● Cause (Points to check)
TIMER COOKING	The Timer did not work:	<ul style="list-style-type: none"> ● Did you press the COOKING button after setting the Timer? → You need to press the COOKING button to complete setting the Timer.
OTHER	When power failure occurs:	<ul style="list-style-type: none"> ● If power returns immediately, the Rice Cooker will return to its condition immediately before the power failure. ● If power failure occurs during Cooking: Using too many appliances simultaneously may overload the circuit and cause the breaker to cut off electricity. → Unplug all appliances and then reset the breaker. Plug in the Rice Cooker and make sure it is not sharing the outlet with any other electrical appliances. Press the COOKING button to resume cooking. Please note that cooking results may vary and may not be satisfactory depending on how long the Rice Cooker was cut off of electricity. ※ If the COOKING and the KEEP WARM lights are blinking simultaneously, please discard the rice and restart from the beginning. ● If power failure occurs during Timer Cooking: Please make sure that the TIMER light is on, or it will need to be reset. ● If power failure occurs during Keep Warm: Press the KEEP WARM button if the rice is still warm. The Keep Warm light will turn on and the Rice Cooker will resume Keep Warm. If the rice has cooled and is cold, do not attempt to Keep Warm as doing so may cause the rice to develop an odor or become dry.

ERROR DISPLAYS AND THEIR MEANINGS

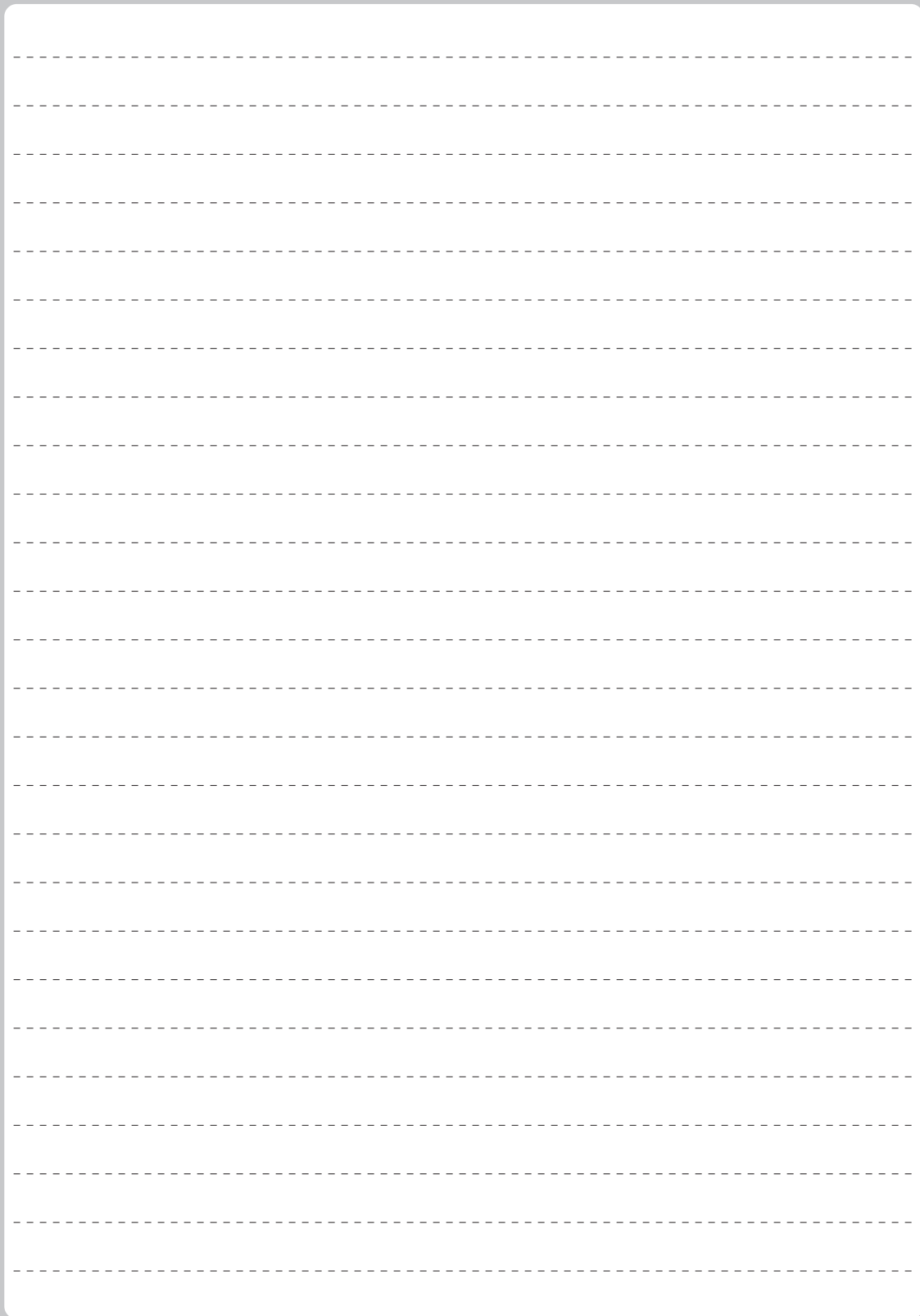
Panel Display		● Cause (Points to check)
Error Display	 <p>All the lights are blinking together:</p>	<ul style="list-style-type: none"> ● Indicates malfunction. → Please contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.
	 <p>Both lights are blinking together:</p>	<ul style="list-style-type: none"> ● The temperature of the Lid Sensor or the Center Sensor is too high. → Press the RESET button and open the Outer Lid for about 15 minutes and allow the interior to cool down. (Be careful not to burn yourself.)
	<ul style="list-style-type: none"> ● If the display indicates other errors, please contact the store where you purchased the Rice Cooker or Zojirushi Customer Service. 	

SPECIFICATIONS

Model No.		NS-WXC10		NS-WXC18	
Cooking Capacity [cups]	White Rice	0.18~1.0L	[1~5.5]	0.36~1.8L	[2~10]
	Sushi Rice	0.18~1.0L	[1~5.5]	0.36~1.8L	[2~10]
	Porridge	0.09~0.27L	[0.5~1.5]	0.09~0.45L	[0.5~2.5]
	Brown Rice	0.18~0.72L	[1~4]	0.36~1.44L	[2~8]
	Mixed Rice	0.18~0.72L	[1~4]	0.36~1.08L	[2~6]
	Sweet Rice	0.18~0.72L	[1~4]	0.36~1.08L	[2~6]
Rating		AC 120V 610W 60Hz		AC 120V 820W 60Hz	
Average Power Consumption during Keep Warm		29.5W		37.8W	
Rice Cooking System		Direct Heating			
The Length of the Power Cord		3.6 feet (1.1m)			
External Dimensions (approx. inches)		9-7⁄8(W) x 13-3⁄16(D) x 8-1⁄2(H)		11(W) x 14-3⁄8(D) x 9-7⁄8(H)	
Weight		approx. 6.1lbs (2.8kg)		approx. 8.2lbs (3.7kg)	

- The average power consumption during Keep Warm is calculated with the Rice Cooker at maximum capacity and at a room temperature of 68°F.
- This product may not operate properly in certain environments or places with high altitudes or extreme weather conditions. Please avoid using this product in such areas.

Memo Please use as notations.

A large rectangular area with horizontal dashed lines for writing, intended for taking notes or using as notations. The area is white and is framed by a thick gray border.



www.zojirushi.com

NS-WXC ©