

USA/CAN

Panasonic®



Operating Instructions Electric Rice Cooker **Household Use**

Manuel d'utilisation Cuiseur de riz électrique **Usage domestique**

Model No. / N° de modèle : SR-ZS185 / SR-ZS105

Table of Content

Table des matières

IMPORTANT SAFEGUARDS2	Before use	PRÉCAUTIONS À PRENDRE20	Avant utilisation
Safety Precautions3-4		Précautions de sécurité 21-22	
Parts identification5		Identification des pièces 23	
• Display5		• Afficheur..... 23	
• Parts identification5	• Identification des pièces 23	• Identification des pièces 23	
Time setup / Lithium battery6		Réglage de l'heure / Batterie au lithium.... 24	
Preparations7-8	Usage	Préparatifs 25-26	Usage
Functions9-14		Fonctions 27-32	
• White Rice, Jasmine, Multi Grain, Quick Cook, Brown Rice or Sticky Rice9		• White Rice (Riz blanc), Jasmine (Jasmin), Multi Grain (Multigrain), Quick Cook (Cuisson rapide), Brown Rice (Riz brun) ou Sticky Rice (Riz gluant) .. 27	
• Quinoa10		• Quinoa 28	
• Porridge11		• Porridge (Gruau)..... 29	
• Steam12		• Steam (Vapeur) 30	
• Cake/Bread.....13		• Cake/Bread (Gâteau/Pain) 31	
• Soup/Slow Cook14		• Soup/Slow Cook (Soupe/Cuisson lente)... 32	
Using the Timer15		Utilisation de la minuterie 33	
Cleaning and maintenance16		Nettoyage et entretien 34	
How to use adjustable steam basket / When the display shows as follows17	Comment utiliser le panier d'étuvage ajustable / Si l'afficheur montre ce qui suit ...35		
Troubleshooting18	In trouble	Dépannage 36	En cas de problème
Specifications19		Spécifications 37	

Thank you for purchasing the Panasonic product.

- This product is intended for household use only.
- Please read these instructions carefully and follow safety precautions when using this product.
- Before using this product **please give your special attention to “Safety Precautions” (Page 3-4).**

Reserve it for later use

Nous vous remercions d'avoir acheté ce produit Panasonic.

- Ce produit est destiné à un usage domestique uniquement.
- Veuillez lire ces instructions attentivement et respecter les consignes de sécurité lors de l'utilisation de ce produit.
- Avant d'utiliser ce produit, **veuillez porter une attention particulière au chapitre « Précautions de sécurité » (Pages 21-22).**

À conserver pour référence ultérieure

IMPORTANT SAFEGUARDS

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

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

14. SAVE THESE INSTRUCTIONS.

This product is intended for household use only.

CAUTION :

- a. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c. If a longer detachable power-supply cord 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, and
 - (2) The 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 is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Safety Precautions

Must be followed!

In order to prevent accidents or injuries to the users, other people, and damage to property, please follow the instructions below.

■ The following charts indicate the degree of damage caused by wrong operation.

 WARNING: Indicates serious injury or death.	 CAUTION: Indicates risk of injury or property damage.
--	--

■ The symbols are classified and explained as follows.

 These symbols indicate prohibition.	 This symbol indicates requirement that must be followed.
---	--

WARNING

■ **Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the power outlet.**

 (It may cause an electric shock or fire caused by short circuit.)

■ **Do not insert any objects in the steam vent or gap.**

 Especially metal objects such as pins or wires. (It may cause an electric shock or malfunction.)

■ **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.**

 (It may cause burn or injury.)

■ **Clean the power plug regularly.**

 (A soiled power plug may cause insufficient insulation due to the moisture, and may cause a fire.)

- Unplug the power plug, and wipe with a dry cloth.

■ **Do not damage the power cord or power plug.**

 Following actions are strictly prohibited.

Modifying, placing near heating elements, bending, twisting, pulling, putting heavy objects on top, and bundling the cord. (It may cause an electric shock or fire caused by short circuit.)

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

■ **Do not immerse the appliance in water or splash it with water.**

 (It may cause a fire caused by short circuit or electric shock.)

- Please enquire with an authorized dealer if water gets inside the appliance.

■ **Use only a power outlet rated at a minimum of 10 amperes and alternating electric voltage at 120 volts.**

 (Plugging other devices into the same outlet may cause electric overheating, which may cause a fire.)

- Use only an extended cord rated at 10 amperes minimum.

■ **Do not plug or unplug the power plug with wet hands.**

 (It may cause an electric shock.)

■ **Do not get your face close to the steam vent or touch it with your hand. Keep the steam vent out of reach of small children.**

 Steam vent
(It may cause a burn.)



■ **Do not modify, disassemble, or repair this appliance.**

 (It may cause a fire, electric shock or injury.)

- Please make enquiries at the store or the repair department of an authorized dealer.

■ **Insert the instrument plug and the power plug firmly.**

 (Otherwise it may cause an electric shock and fire caused by the heat that may generate around the instrument plug or the power plug.)

- Do not use a broken power plug or a loose power outlet.

■ **Discontinue using the appliance immediately and unplug the power cord in cases of abnormal situations and breaking down.**

 (It may cause smoking, a fire, or electric shock.)

- The power plug and the power cord become abnormally hot.
- The power cord is damaged or power failure occurs when touched.
- The main body is deformed or abnormally hot.
- The unit gives out smoke or scorching smell.
- There are cracks, looseness or wobbles of the appliance.
- The cast heater is warped or the pan is deformed.

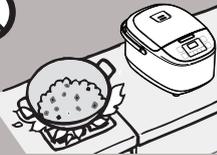
→ Please make enquiries at a Panasonic authorized service center for immediate inspection and repair.

Safety Precautions

Must be followed!

CAUTION

■ Do not use the appliance in the following places.



- In an area where it may be splashed with water or near a heat source. (It may cause a fire caused by short circuit or electric shock.)
- An unstable surface or carpet, electric carpet, table cloths (ethylene plastic) or other object that cannot resist high temperature. (It may cause an injury, burn or fire.)
- Near a wall or furniture. (It may cause a discoloration or deformation.)

■ Do not touch heating elements while the appliance is in use or after cooking.



Especially the cast heater. (It may cause a burn.)

■ Do not expose the power plug to steam and do not let water spill on the connector of the power plug.



- Do not expose the power plug to steam when it is plugged in. (It may cause a fire caused by short circuit.) When using a cabinet with sliding table, use the appliance where the power plug cannot be exposed to steam.

■ Do not touch the hook button while moving the appliance.



(It may cause the outer lid to open, resulting in a burn.)

■ Be sure to hold the instrument plug or the power plug when unplugging. Do not pull the power cord.



(Otherwise it may cause an electric shock or fire caused by short circuit.)

■ Do not use the cord set (for instrument plug and power plug) that is not specified for use with this appliance. Also do not transfer them.



(It may cause an electric shock, leak, and fire.)

■ Be careful when opening the outer lid while cooking.



(It may cause a burn.)

■ Unplug the power plug from the power outlet when the appliance is not in use.



(Otherwise it may cause an electric shock and fire caused by short circuit due to the insulation deterioration.)

■ Heating element is subjected to residual heat after use. Please allow the appliance to cool down before cleaning it.



(Touching hot elements may cause a burn.)

■ Do not use other pans than the one specified.



(It may cause a burn and injury due to overheat or malfunction.)

Precautions for Use

Please put in correct amount of rice and water and select functions correctly according to the operating instructions.

(So as to avoid overflow of rice water, half-cooked rice or scorched rice.)

Do not put ingredients to be cooked directly into the appliance in which no pan is placed. Do not cook without pan.

(So as to prevent any impurities from causing failure.)

Avoid using the appliance under direct sunlight.

(So as to avoid color change.)

Do not use scouring pad to clean the inner surface of the pan.

Use only with a sponge.

Before using the appliance, the anti-tarnish paper between the pan and the cast heater should be removed.

(So as to avoid poor cooking or fire.)

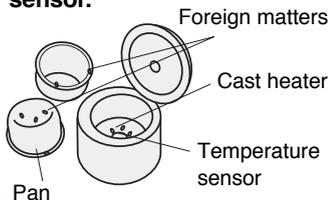
Do not cover the outer lid with cloth or other objects when the appliance is in use.

(So as to avoid deformation, color change of the outer lid or failure.)

Do not serve out rice with any metal object.

(So as to avoid scratching the pan coating and causing peeling of the coating.)

Please always clean the foreign matters such as rice on the pan, cast heater and temperature sensor.



- Do not tilt or overturn the appliance.
- Before cleaning, turn off the power switch and pull out the power plug.

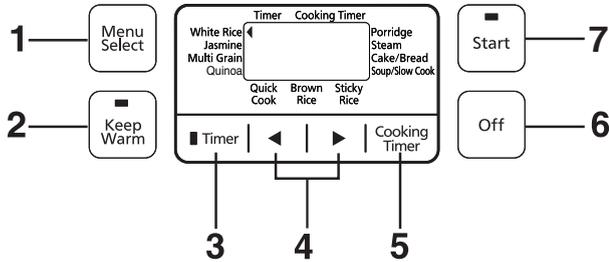
When there is any overflow of rice water from the steam vent, pull out the power plug immediately to disconnect the power supply. Do not resume the use until the rice water on the power plug and the instrument plug is cleaned with a dry cloth.

The appliance is for household use only. Do not use it for any commercial or industrial purposes or any purposes other than cooking.

When power failure occurs during the operation of the appliance, the cooking result may be affected.

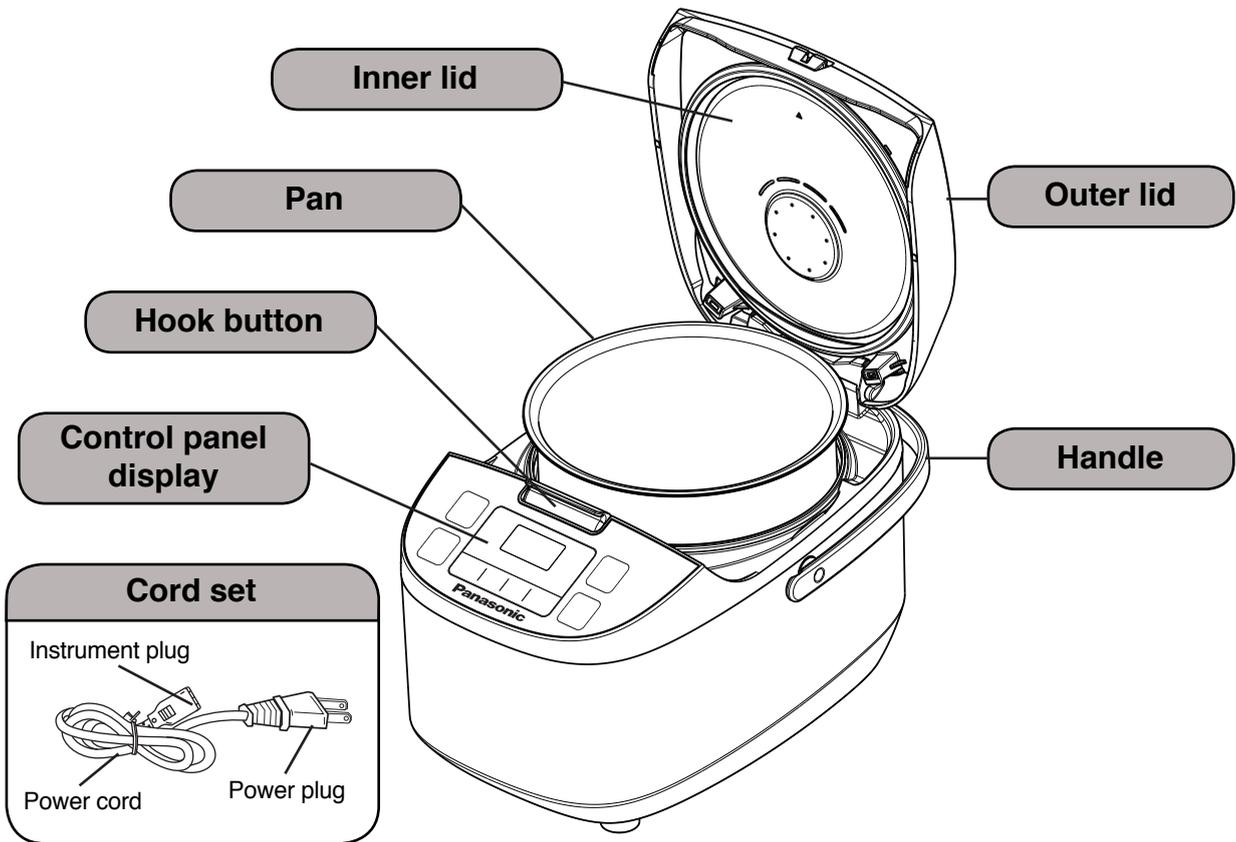
Parts identification

Display



1. Press this button to select a cooking function.
2. Press this button to enter Keep Warm mode.
3. Press this button to preset timer.
4. Press this button to set clock or cooking timer.
5. Press this button to start setting cooking timer.
6. Press this button to cancel the operation.
7. Press this button to start cooking.

Parts identification



Accessories



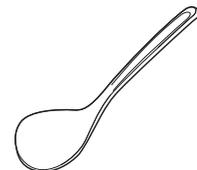
Measuring cup (1)
(Approx. 180 mL)



Adjustable steam basket (1)



Rice scoop (1)



Porridge scoop (1)

Time setup / Lithium battery

Time setup

- 1 Connect the power plug. Press ◀ or ▶ button for more than one second, then release the button after a beep sound. The time shows in the LCD starts to blink.



- 2 Press ◀ or ▶ button to set the time (1 minute increment). Keeping the button pressed will make setting faster.
 - 24:00 is replaced by 0:00.
 - Error may occur in the Timer function if the current time has not been set properly.
 - The time cannot be setup during operating state.

- 3 The time will be automatically set after leaving about 5 seconds. (LCD stops blinking.)

Lithium battery

Power source for the clock

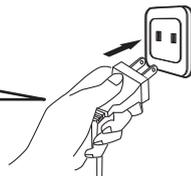
- When unplugged

The internal lithium battery is consumed.



- When plugged

The power supply source is consumed.



Battery Replacement

If lithium battery is consumed, please contact authorized service center for replacement.

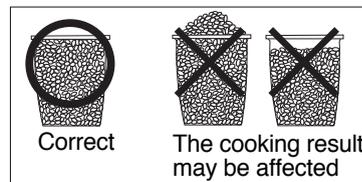
- The life time of battery is around 5 years (At 20°C room temperature and plugged in 12 hours each day.)
- When the battery is consumed, the following phenomenon will happen:
 - The clock becomes vague or disappears.
 - Memory of preset time is lost.
 - The clock can be used again when power plug is connected. (The clock resetting is required.)

Note: Do not put the lithium battery into the fire, or do not recharge, disassemble or heat the battery, etc.

Preparations

1 • Measure rice with the measuring cup provided.

- The volume of the measuring cup is about 180 mL.
- For the maximum quantity of rice to be cooked at once, refer to specifications in P.19.

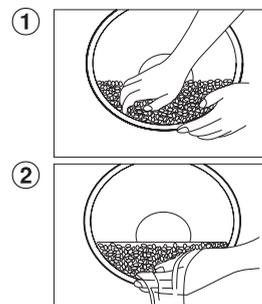


2 Wash the rice till the water turns relatively clear.

- ① Wash the rice quickly with plenty of water and stirring the rice lightly to wash it while changing water.
- ② Repeat it for several times (wash the rice → pour out water), till the water turns relatively clear.

Attention

- In order to avoid scratching the non-stick coating on the pan surface, do not wash rice in the pan.
- Wash the rice thoroughly. Otherwise, rice crust may appear and the residual rice bran may affect the taste of the rice.

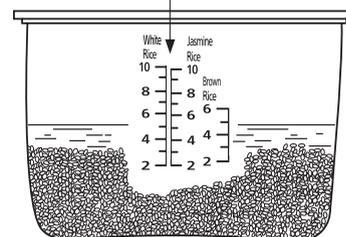


3 Add the washed rice or other ingredients into the pan.

- Use water line on the pan to measure water quantity as follows:

Function	Water line
White Rice	White Rice
Jasmine	Jasmine Rice
Multi Grain	Multi Grain
Quinoa	Refer to P.10
Quick Cook	White Rice
Brown Rice	Brown Rice
Sticky Rice	Sticky Rice
Porridge	Porridge
Soup/Slow Cook	White Rice

<Example>
When the rice quantity is 5 measuring cups, wash the rice and put into the pan, then add water into the pan till the water surface reaches scale "5" at water line of "White Rice".



SR-ZS185

- In the Soup/Slow Cook function, the total amount of ingredients and water shall not exceed the maximum water line for "White Rice".
- Dry the outside surface of the pan. If it is wet, it may cause noise while cooking. Any foreign matters between the pan and the cast heater may damage the unit.
- Please make sure that the pan is on leveled surface.
- Please measure water by aligning water line left side and right side.
- If rice is too hard or too soft, please adjust water quantity according to your personal taste.

Preparations

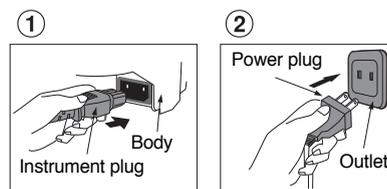
4 Put the pan into the body and close the outer lid.

- In order to closely attach the bottom of the pan to the cast heater, please rotate the pan along the direction indicated by the arrow 2 or 3 times.
- Please check whether the moisture retention cap is tightly positioned. (Refer to P.16)
- Close the outer lid until it clicks.



5 Connect the plugs.

- Please insert the instrument plug into the body first, and then connect the power plug. Make sure that both plugs are tightly connected.



CAUTION

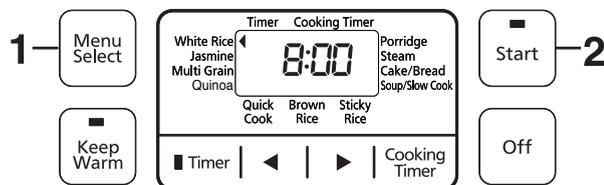
- * The table on the right shows the maximum allowable amount of rice that can be cooked while steaming food in the adjustable steam basket.

The maximum amount of rice (in measuring cups)

Height of the adjustable steam basket	Maximum amount of rice	
	SR-ZS185	SR-ZS105
Shallow	5	2
Deep	4	1

Functions

White Rice, Jasmine, Multi Grain, Quick Cook, Brown Rice or Sticky Rice



■ Important Information

- The amount of rice is specified in specifications. (P.19)
- In the Quick function, the rice may be harder or there may be rice crust.
- For brown rice, it takes about 2 hours to complete cooking.
- For sticky rice, please soak the rice in water for 30 minutes before start cooking.

Operations (Cooking with the White Rice, Jasmine, Multi Grain, Quick Cook, Brown Rice or Sticky Rice function.)

1 Press button to point to White Rice, Jasmine, Multi Grain, Quick Cook, Brown Rice or Sticky Rice function.

- The indicator blinks.

2 Press button.

- The indicator lights up and the cooking starts.
- Before cooking is completed, the LCD display will show the remaining time in 1 minute decrement.

- If you want to preset the timer for White Rice, Jasmine, Multi Grain, Brown Rice and Sticky Rice, please refer to "Using the Timer" (on Page 15).

The cooking is over

Stir and loosen the rice.

- When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function (The indicator turns off and the indicator lights up automatically).

Keep Warm

- When the cooking is over, all functions will turn to **Keep Warm** functions automatically. But some functions are not recommended to use with **Keep Warm** function.

Please press button to exit **Keep Warm** function.

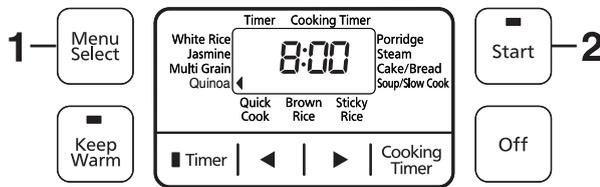
- You can keep the rice warm for up to 12 hours, so as not to affect the taste or cause strange smell.
- When in **Keep Warm** function, there may be some droplets at the edge of the pan.
- The rice taste may be affected if rice scoop is left in the electric rice cooker during **Keep Warm** function.



Menu	Keep warm	The result after kept warm
White Rice	○	
Jasmine	○	
Multi Grain	○	
Quick Cook	○	
Quinoa	×	Affects the taste or causes a strange smell. Flavor can be adversely affected.
Brown Rice	×	
Sticky Rice	×	
Porridge	×	It may become too thick.
Cake/Bread	×	Affects the taste or causes a strange smell.
Soup/Slow Cook	×	
Steam	×	

○ : Can be used, × : Not recommend for use

Functions Quinoa



■ Important Information

- The amount of quinoa is specified in specifications. (P.19)
- The amount of water for cooking is indicated below:

Quinoa (Measuring cup)	Water (Measuring cup)	
	ZS185	ZS105
1 cup	2 cups	2 cups
2 cups	4 cups	-

Operations (Cooking with the Quinoa function.)

- 1 Press button to point to Quinoa function.
 - The indicator blinks.

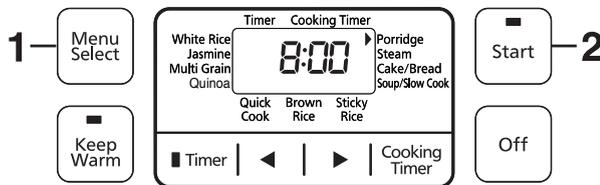
- 2 Press button.
 - The indicator lights up and the cooking starts.
 - Before cooking is completed, the LCD display will show the remaining time in 1 minute decrement.

The cooking is over

Press button.

- When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function (The indicator turns off and the indicator lights up automatically). However, we do not recommend using the **Keep Warm** function as it may affect the taste. Press the button to exit the **Keep Warm** function and unplug the power plug.

Functions Porridge



■ Important Information

- The amount of rice is specified in specifications. (P.19)
- If using too much water, it may cause water overflow.
- It's not recommended to use Keep Warm function since porridge may become thick.
- When the outer lid is opened during cooking, the amount of moisture condensation may be increased.
- Take off and clean the moisture retention cap after every use to prevent any strange smells.
- This function is designed for cooking with white rice. Cooking with other kind of rice may result in undercooking.

Operations (Cooking with the Porridge function.)

1 Press  button to point  to Porridge function.

- The  indicator blinks.

2 Press  button.

- The  indicator lights up and the cooking starts.
- Before cooking is completed, the LCD display will show the remaining time in 1 minute decrement.

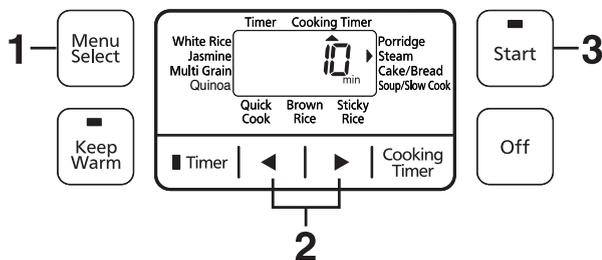
- If you want to preset the timer for Porridge, please refer to “Using the Timer” (on  Page 15).

The cooking is over

Press  button.

- When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function (The  indicator turns off and the  indicator lights up automatically). However, we do not recommend using the **Keep Warm** function as it may become too thick. Press the  button to exit the **Keep Warm** function and unplug the power plug.

Functions Steam



■ Important Information

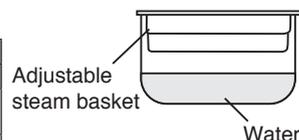
- After boiling and complete evaporation of water, the electric rice cooker automatically switches off.
- If you want to abort steaming during cooking, press button.
- When steaming food while cooking rice, it's recommended to use Jasmine, Multi Grain or White Rice function with maximum quantity as described on P.8.
- Please do not block the hole of the inner lid with food.

Preparations

- Add the required amount of water.
- Place the adjustable steam basket into the pan as shown.
- Place foods to be steamed into the adjustable steam basket.
- Close the outer lid.

- Correspondence between the amount of water and time of steaming

Cooking time	Amount of water	
	SR-ZS185	SR-ZS105
Less than 10 minutes	1 measuring cup	1 measuring cup
10 ~ 30 minutes	2 measuring cups	2 measuring cups
30 ~ 60 minutes	4 measuring cups	3 measuring cups



Operations (Cooking with the Steam function.)

- 1 Press button to point to Steam function.**
- The indicator and blink (as the default cooking time for Steam function).

- 2 Press button to set the cooking time as your desire.**
- You can set the cooking time from 1 to 60 minutes (1 minute increment).
 - Keeping the button pressed will make setting faster.

- 3 Press button.**
- The indicator lights up and the cooking starts.
 - After water is boiled, the LCD display will show remaining time in 1 minute decrement.

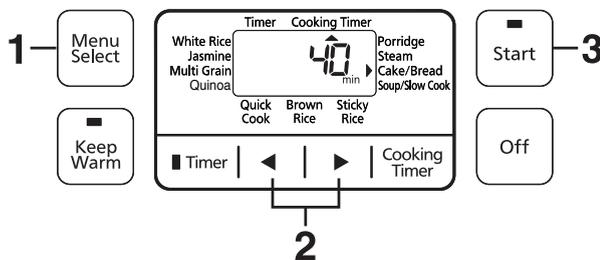


The cooking is over

Press button.

- When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function (The indicator turns off and the indicator lights up automatically). However, we do not recommend using the **Keep Warm** function as it may affect the taste. Press the button to exit the **Keep Warm** function and unplug the power plug.

Functions Cake/Bread



■ Important Information

- The maximum allowable weight (total weight of the ingredients) for Cake/Bread is 500 g. If the maximum allowable weight is exceeded, baking will not get baked thoroughly.
- Bread function performs only bake function. Please make a leavened dough with reference to recipe book.

Preparations

- Prepare Cake/Bread mix.
- For cake : Beat all the mixture as instructed in the recipe book.
- For bread : Knead all the mixture as instructed in the recipe book.
- Coat the inner surface area (bottom and sides) of the pan with butter (or cooking oil), place the prepared ingredients in the pan and close the outer lid.

Operations (Cooking with the Cake/Bread function.)

1 Press button to point to **Cake/Bread** function.

- The indicator and **40_{min}** blink (as the default cooking time for Cake/Bread function).

2 Press button to set the cooking time as your desire.

- You can set the cooking time from 20 to 65 minutes (5 minutes increment).
- Keeping the button pressed will make setting faster.

3 Press button.

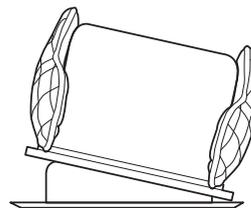
- The indicator lights up and the cooking starts.
- The LCD display will show the remaining time in 1 minute decrement.



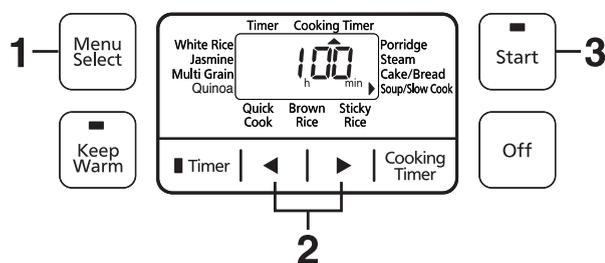
The cooking is over

Press button.

- When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function. (The indicator turns off and the indicator lights up automatically). However, we do not recommend using the **Keep Warm** function as it may affect the taste. Press the button to exit the **Keep Warm** function and unplug the power plug.
- Bring out the pan and leave it cool for 2-3 minutes. Then put the pan upside down onto a tray or grill.
- Decorate the cake surface as your desire.



Functions Soup/Slow Cook



■ Important Information

- The maximum amount of ingredients and liquid for Soup/Slow Cook cannot exceed the maximum water line for "White Rice".

Preparations

- Place all ingredients into the pan.
- Close the outer lid.

Operations (Cooking with the Soup/Slow Cook function.)

- 1 Press  button to point  to Soup/Slow Cook function.**

 - The  indicator and  blink (as the default cooking time for Soup/Slow Cook function).
- 2 Press   button to set the cooking time as your desire.**

 - You can set the cooking time from 1 to 12 hours (30 minutes increment).
 - Keeping the button pressed will make setting faster.
- 3 Press  button.**

 - The  indicator lights up and the cooking starts.
 - The LCD display will show remaining time in 1 minute decrement.

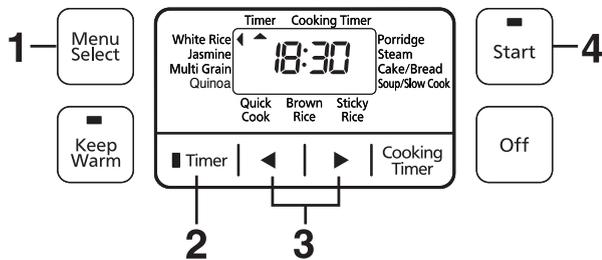


The cooking is over

Press  button.

- When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function (The  indicator turns off and the  indicator lights up automatically). However, we do not recommend using the **Keep Warm** function as it may affect the taste. Press the  button to exit the **Keep Warm** function and unplug the power plug.

Using the Timer



The presetting time is desired time for eating.
 • Time can be preset 24 hours in advance.

Example

If the timer is set for 18:30, cooking will be completed at 18:30.

* When the preset timing is less than the required timing for cooking, the electric rice cooker will start cooking as soon as button is pressed.

※Memory of preset time will be lost if battery is consumed. Please contact authorized service center for replacement.

Operations

1 Press button to select function.

- Applicable functions for timer setting:

Function	Function
White Rice	Brown Rice
Jasmine	Sticky Rice
Multi Grain	Porridge

2 Press button to select the timer setting.

- The first time button is pressed, the previous timer setting will be displayed. The time and the indicator blink.

3 Press button to set desired time.

- The timer will advance 10 minutes each time.
- Keeping the button pressed will make setting faster.

4 Press button.

- The indicator turns off and the indicator lights up.
- When cooking starts, the indicator turns off and the indicator lights up.
- Timer setting can't be used with the following functions:

Function
Quinoa
Quick Cook
Steam
Cake/Bread
Soup/Slow Cook

Cleaning and maintenance

- Be sure to unplug and carry out these operations when the appliance is cooled down.
- Do not use objects such as benzine, thinners, cleansing powder or metal scrubbers.

Inner lid

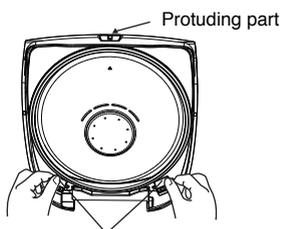
■ Remove the inner lid

Hold the two tabs, then pull them towards you.

- Wash with a diluted dishwashing detergent and sponge.

■ Attach the inner lid

- ① Insert the protruding part into the locker on the outer lid in a tilted way.
- ② Press the tabs (both sides) inwards the outer lid sides until the click sound is heard.



Load and Unload tabs of inner lid

Pan

Wash with a diluted dishwashing detergent and sponge and wipe off the external surface of the pan.

Temperature sensor / Cast heater

If an object has become stuck to the temperature sensor / cast heater, slightly polish it off using fine sandpaper (of about # 600). Then wipe with a well-wrung cloth.

Moisture retention cap

■ **Remove the moisture retention cap**
Hold the moisture retention cap firmly and pull it out from the outer lid.

■ **Attach the moisture retention cap**
Hold the moisture keeping cap firmly and push it inside the hole of the outer lid until it seats properly.

- Wash with a diluted dishwashing detergent and sponge.

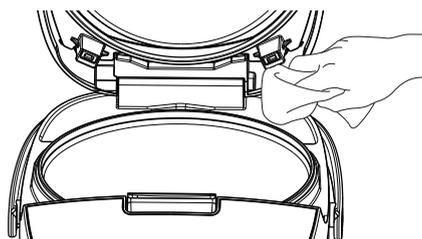
Body / Outer lid

Wipe with a well-wrung cloth.

- Do not use a dishwashing detergent.

Upper frame

Wipe with well-wrung cloth.

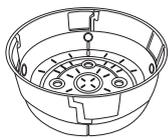


Do not pour water directly on the upper frame.

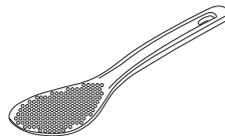
Accessories



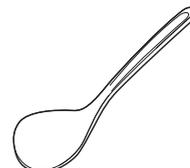
Measuring cup



Adjustable steam basket



Rice scoop



Porridge scoop

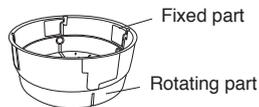
- Wash with a diluted dishwashing detergent and sponge.

How to use adjustable steam basket / When the display shows as follows

How to use adjustable steam basket

■ Height adjustment

Put your thumb on the ring on the inner wall of the rotating part, lift and slightly turn it counterclockwise, and then release your finger. The height of the adjustable steam basket will increase. To restore the previous size, hold the bottom of the rotating part with your palm, slightly turn it clockwise, and lift it up to clip.



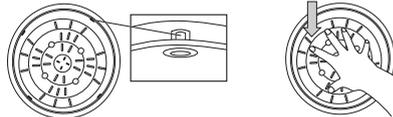
■ Disassembly

Firstly, restore the adjustable steam basket to the initial state (shallow), turn it over on the table, and then press down firmly on the rotating part up to clip. Fixed part and rotating part will separate.



■ Assembly

Direct the protrusion on the edge of the rotating part towards the groove on the inner wall of the fixed part, and then press with force on the bottom of the rotating part up to clip.



When the display shows as follows

Display	Problems and troubleshooting
U14	Following continuous 96 hours Keep Warm function, the power supply will automatically cut off. Please press <input type="button" value="Off"/> button first.
H01 H02 H05	Contact the authorized service center for repair.

Troubleshooting

Please check the following items

Rice Cooking

Details	Cooking problems					Keep Warm problems			No power	Strange sound occurs
	Too hard	Undercooked	Too soft	Water overflow	Burnt rice at bottom of pan	Color change	Bad smell	Too dry		
Wrong rice and water proportion.	●	●	●	●	●			●	Pull out plug and check the socket.	Sound occurs because of water that has stuck to pan.
Inadequate washing of the rice.				●	●	●	●			
Foreign matters between pan and cast heater.	●	●	●		●					
Cooking with a lot of oil.	●	●			●	●	●			
The rice has been warmed more than 12 hours.						●	●	●		
The outer lid is not securely closed.	●			●		●	●	●		
The pan is not adequately washed.					●		●			
The power cord is not connected to the socket securely.		●					●			

Cake/Bread Baking

Details	Baking Cake/Bread problems							No power	Strange sound occurs
	Undone Cake/Bread	Undercooked Cake/Bread	Wet Cake/Bread	The Cake/Bread sticks to the base of pan	Bottom of the Cake/Bread burnt	Not fluffed	Crumbly		
Too much dough.	●	●						Pull out plug and check the socket.	Sound occurs because of water that has stuck to pan.
Not enough mixing before baking.				●	●		●		
Used with incompatible cake mix.	●	●	●			●			
Used with cake mix that contains too much chocolate, sugar or fruit ingredients.	●	●		●	●				
Outer lid not close while cooking.	●	●				●			
Foreign matters between pan and cast heater.	●	●	●		●	●			
Not enough butter or cooking oil applied to the bottom of the pan.				●					
Cake/Bread left in the pan too long.			●		●				
Inadequate mixing or mixed too long.						●	●		
Wrong ingredient quantity.		●			●	●	●		

Specifications

Model No.		SR-ZS185	SR-ZS105
Power Source		120 V ~ 60 Hz	
Power Consumption	In the Cooking function	775 W	
	In the Keep Warm function	86.9 W	81 W
Capacity	White Rice	2 - 10 cups	1 - 5.5 cups
	Jasmine	2 - 10 cups	1 - 5.5 cups
	Multi Grain	2 - 8 cups	1 - 4 cups
	Quinoa	2 - 4 cups	1 - 2 cups
	Quick Cook	2 - 10 cups	1 - 5.5 cups
	Brown Rice	2 - 6 cups	1 - 3 cups
	Sticky Rice	3 - 6 cups	1 - 3 cups
	Porridge	0.5 - 2 cups	0.5 - 1 cup
	Cake/Bread	500 g	500 g
	Soup/Slow Cook	3.2 L	1.8 L
Dimensions (Height x Length x Width) (approx.)		241 x 385 x 261 mm	201 x 385 x 261 mm
Weight (approx.)		3.4 kg	3.1 kg
Keep Warm		12 hours	

- For power cord replacement and product repair, please contact Panasonic authorized service center.
- The design and specifications are subjected to change without prior notice.

Function	Cooking time (approximate)*1
White Rice	40 min
Jasmine	35 min
Multi Grain	45 min
Quinoa	35 min
Quick Cook *2	15 min
Brown Rice	120 min
Sticky Rice	40 min
Porridge	60 min

*1 Cooking time may vary depending on supply voltage, room temperature, kind of rice, cooking quantity, water quantity and water temperature.

*2 Rice cooked (white rice at minimum cooking quantity) within 15 minutes. (Under Panasonic test method)