

WARNING - THIS APPLIANCE MUST BE EARTHED

IMPORTANT

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

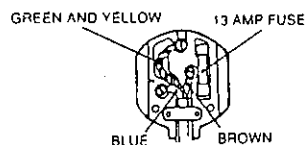
Green-and-yellow:Earth Brown:Live Blue:Neutral

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

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

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

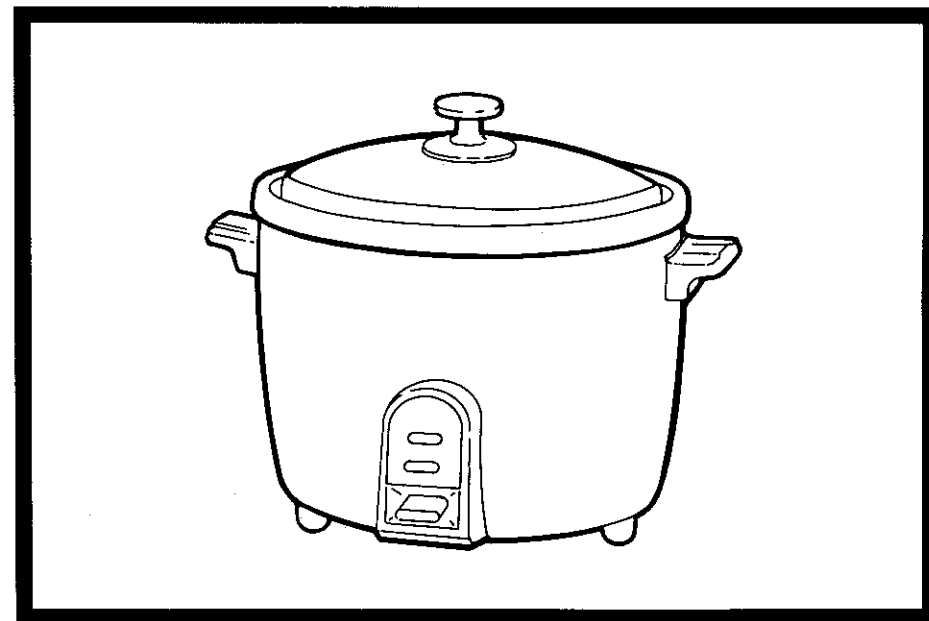
This appliance must be protected by a 13A fuse if a 13A (BS1363) plug is used or, if any other type of plug is used, by a 10A fuse either in the plug or adaptor or at the distribution board.



ZOJIRUSHI CORPORATION (B)
OSAKA JAPAN



OPERATING INSTRUCTIONS FOR AUTOMATIC RICE COOKER/STEAMER



MODELS
NH-SQ06, NH-SQ10, NH-SQ18

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 knob.
3. To protect against electrical shock, do not immerse cord, plug or body in water or other liquid.
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 to cool before putting on or taking off parts.
6. Do not operate the 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 ZOJIRUSHI may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of tables or counters, or touch hot surfaces.
10. Do not place the appliance on or near heat sources such as a gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
12. Always connect the plug to the appliance first, then plug cord into the wall outlet (for detachable power cord). To disconnect, move the WARM/COOK lever to the WARM position, then unplug unit from wall outlet. To disconnect, turn unit "OFF", then remove plug from wall outlet (for non-detachable power cord).
13. Do not use appliance for other than intended use.
14. Do not use metallic scrubbing brushes or pads to clean the electrical terminal pins on either the appliance or cord set. Metal residual resulting from scrubbing the terminal pins can reduce the electrical insulation and cause electrical shock hazards.
15. To reduce the risk of electrical shock, cook only in removable inner pan. Do not pour liquid into outer pan.

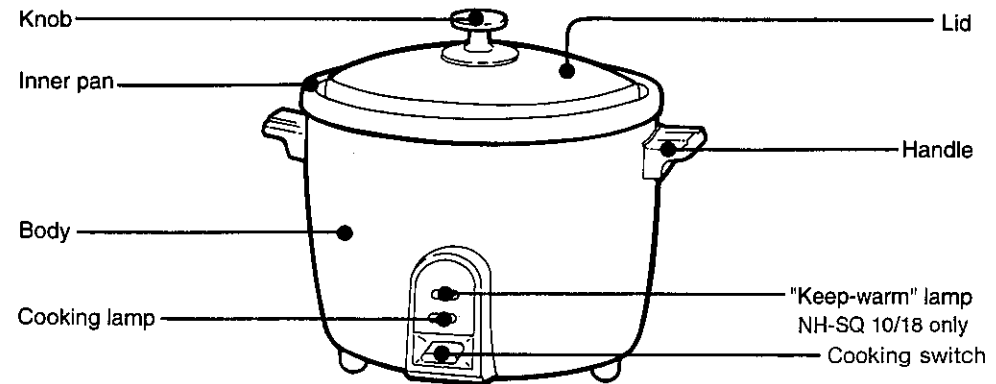
SAVE THESE INSTRUCTIONS

Note: The ZOJIRUSHI Rice Cooker is intended for household use only.

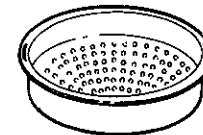
- A. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a long cord.
- B. Longer detachable power supply cords or extension cords are available and may be used if care is exercised in their use.

- C. If a long 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, (2) if the appliance is of the grounded type, the extension cord should be a grounded 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 unintentionally.
- D. If the supply cord of NH-SQ10 or NH-SQ18 is damaged, it must be replaced by the special cord (part no. NH-SQPC-A). If the supply cord of NH-SQ06 is damaged, it must be replaced by a repair shop appointed by manufacturer and special cord (part no. NH-SQPC-B) is required

PARTS DIAGRAM



ACCESSORIES:



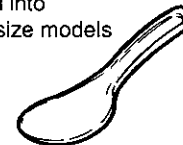
Steaming tray
Not included into
NH-SQ06 size models



Measuring cup



Cord set
Directly mounted on
NH-SQ06 size models



Spatula

SPECIFICATIONS

MODEL NO.	NH-SQ06	NH-SQ10	NH-SQ18
COOKING CAPACITY:	180cc-600cc (3 cups)	180cc-1100cc (6 cups)	360cc-1800cc (10 cups)
POWER CONSUMPTION:	300-330 W	485-530W	600-655W
ELECTRIC RATING:	220-230V	220-230V	220-230V

HOW TO COOK RICE

1. MEASURE RICE ACCURATELY.

Measure rice using the measuring cup included. Wash rice thoroughly in a bowl with cold water until the water becomes clear.

One level cup of rice is 180cc (Approx. 6 oz.)

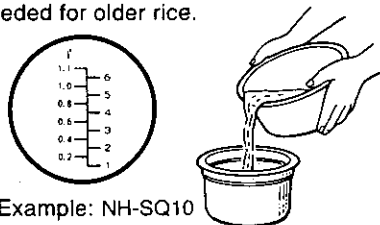
DO NOT USE THE INNER PAN TO WASH RICE as it may damage the pan.

2. PLACE THE WASHED RICE IN THE INNER PAN.

Place the washed rice in the inner pan and add cold water. The amount of water is determined by the volume of rice.

For example, if 3 cups of rice are used, the water level should reach the number "3" line embossed on the inside of the pan.

The water level may need adjustment depending on the freshness or quality of the rice. Less water is needed for a new crop of rice (fall season); more water is needed for older rice.



Example: NH-SQ10

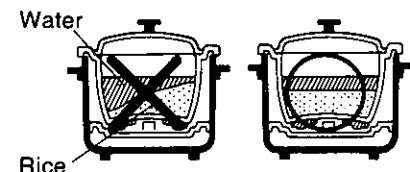
3. PLACE THE INNER PAN IN THE COOKER.

Place the inner pan containing the washed rice in the cooker. Make sure there are no foreign objects on the bottom surface of the pan or on the heating plate of the cooker.

Rotate the inner pan so that it is sitting evenly on the heating plate.

4. MAKE SURE THE RICE IS DISTRIBUTED EVENLY IN THE INNER PAN.

Cover with lid.



5. PLUG THE POWER SUPPLY CORD.

Connect the cord set to the rice cooker. Then plug it securely into a household electrical outlet.

Press the cooking switch down. The cooking lamp will light, indicating that the rice is being cooked.

Do not open the lid during the cooking process.

6. WHEN THE COOKING HAS COMPLETED.

KEEP WARM TYPE: NH-SQ10, NH-SQ18

When the cooking has completed, the switch will pop up. The cooking lamp will turn off and keep warm lamp will light to indicate the "KEEP WARM" function is operating.

Leave the lid closed for about 15 more minutes for steaming to make a fluffier, tastier rice. This also helps to prevent rice from sticking to the bottom of the pan. Do not keep the cooked rice in the cooker on the "Keep Warm" setting for more than five hours, otherwise the rice may become hard and dry.

When the steaming process ends, open the lid and loosen the cooked rice with a spatula. This must be done whether the cooked rice is to be serviced at once or to be kept warm.

NON-KEEP WARM TYPE: NH-SQ06

When the cooking has completed, the switch will pop up, and unit shuts off automatically.

Leave the lid closed for about 15 more minutes for steaming to make a fluffier, tastier rice. This also helps to prevent rice from sticking to the bottom of the pan.

When the steaming process ends, open the lid and loosen the cooked rice with a spatula.

7. Unplug the cooker after use, by first disconnecting the cord from the wall outlet, and then removing the cord from the rice cooker.

HOW TO COOK BROWN RICE

Brown rice is the entire grain of rice with only the inedible outer husk removed. The nutritious, high-fiber bran coating gives the rice a light brown color. Brown rice has a nutlike flavor and chewy texture and retains all its natural vitamins and minerals. It takes longer to cook than white rice. One cup of uncooked brown rice makes about 3 cups cooked rice.

1. Measuring the Rice

Use the provided measuring cup to measure the desired amount of brown rice.

The maximum amount of cooked brown rice is less than the maximum amount of cooked white rice. Use the chart below to determine the brown rice cooking capacity of each model.

Model No.	Cooking Capacity
NH-SQ06	1-2 CUPS
NH-SQ10	1-3 CUPS
NH-SQ18	2-6 CUPS

For dry and fluffy rice, rinse rice before cooking, for stickier rice, do not rinse before cooking.

2. Water Amount

Use the chart below determine the amount of water needed for each cup of uncooked brown rice. The amount of water is embossed on the inside of the pan.

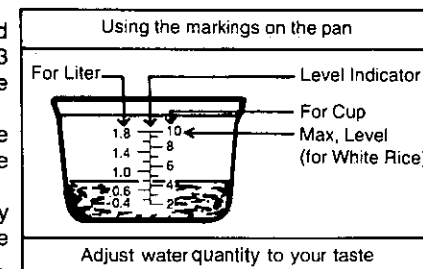
Model No.	Uncooked Brown Rice					
	1 CUP	2 CUPS	3 CUPS	4 CUPS	5 CUPS	6 CUPS
NH-SQ06	0.2L	0.4L	—	—	—	—
NH-SQ10	0.2L	0.4L	*0.7L	—	—	—
NH-SQ18	—	0.6L	0.8L	1.0L	1.2L	1.4L

Note: *0.7 L is not embossed on the pan, to measure, add water to the level between 0.6 L and 0.8 L.

For example: If 3 cups of brown rice are used, add the amount of water listed under 3 cups that corresponds to your rice cooker.

For NH-SQ18 model, add water up to the number "0.8" line embossed on the inside of the pan.

Precaution: adding too much rice and/or water may cause the rice to overflow while cooking, be sure to measure properly.



3. Place INNER PAN into the rice cooker, ensuring that it is seated correctly.

Cover the pan with the lid. Do not insert the steaming tray. Plug in the power supply cord, and push the cooking switch. Cook for about 40 minutes.

When the cooking has completed, the switch will pop up automatically. Let stand about 10 minutes before serving.

4. Unplug the rice cooker when steaming is finished.

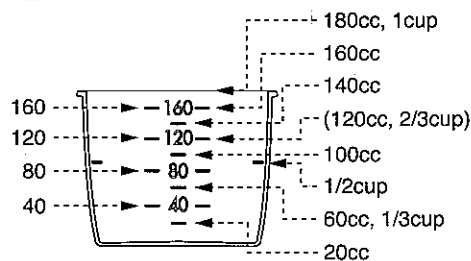
*Do not use the keep warm function as brown rice may become dry or spoil in few hours.

STEAMING VEGETABLES, EGGS AND SEAFOOD

- Put water into the inner pan. The amount of water varies according to the food and quantity. Follow the chart given below for steaming different foods.
- Put the steaming tray into the inner pan and place foods on top of the steaming tray.
- Cover properly with lid. Plug in the cord. Press cooking switch.
- When the cooking is completed, the rice cooker/steamer will turn off and automatically switch to the "Keep-warm" cycle.

FOOD	Model	Amount (Lbs.)	Preparation	Water (cc)	Cooking Time (min.)
Asparagus	NH-SQ10	1/2	in 3-inch pieces	40	10
	NH-SQ18	1		60	15
Broccoli	NH-SQ10	1/2	flowerets with 2 1/2" stems	40-60	7-12
	NH-SQ18	1		60-80	10-15
Cabbage	NH-SQ10	1/4	in 2" Cored wedge	40	10
	NH-SQ18	1/2		60	12
Carrots	NH-SQ10	1/2	Sliced 1/4" thick	80	15
	NH-SQ18	1		120	20
Cauliflower	NH-SQ10	1/2	flowerets with 2" stems	80	14
	NH-SQ18	1		120	17
Corn on the Cob	NH-SQ10	1-1/2 ears	halved 3 to 3 1/2" length	40	10
	NH-SQ18	3 ears		60	13
Green Beans	NH-SQ10	1/3	whole beans, ends trimmed	40-60	7-12
	NH-SQ18	3/4		60-80	10-15
Potatoes (Round Red Skin)	NH-SQ10	1	3 medium, halved	180-200	26-31
	NH-SQ18	1-1/2	5 medium, halved	220-240	28-33
Potatoes (Yellow skin & Flesh)	NH-SQ10	1	2 medium, halved	180-200	26-31
	NH-SQ18	1-1/2	3 medium, halved	220-240	28-33
Zucchini	NH-SQ10	1/2	sliced 1/4" thick	40	9
	NH-SQ18	1		60	11
Yams (Orange Skin & Flesh)	NH-SQ10	1	2 medium, halved	200	28
	NH-SQ18	1-1/2	3 medium, halved	240	30
Sweet Potatoes	NH-SQ10	1	2 medium, halved	200	28
	NH-SQ18	1-1/2	3 medium, halved	240	30
Large Eggs (Soft-Cooked)	NH-SQ10	4-6 pcs.		60	15
	NH-SQ18	4-6 pcs.		90	15
Large Eggs (Hard-Cooked)	NH-SQ10	4-6 pcs.		120	19-21
	NH-SQ18	4-6 pcs.		120	17-19
Fish	NH-SQ10	1/2		60	13
	NH-SQ18	1		100	20

How to Measure the Water Amount



For example: To measure 240 cc:
Fill the cup to the top (180 cc)
and then measure 60cc.
(180 cc+60 cc=240cc)

1cup (180cc) =approx. 6 fl. oz.

DESSERTS

RICE PUDDING

A not too sweet dessert that takes only minutes to prepare with leftover rice and a short time to cook. To keep rice from sinking to the bottom, stir gently after 9 minutes of cooking, before the top sets completely.

Ingredients	NH-SQ10	NH-SQ18
Large eggs	1	2
Sugar	2 Tbsp.	3 Tbsp.
Vanilla	1/2 tsp.	3/4 tsp.
Salt	a pinch	a pinch
Warm Milk	120 cc	240 cc
Cold Cooked Rice	40 cc	80 cc
Raisins	1 Tbsp.	2 Tbsp.
Cinnamon and Sugar Garnish		
Water	180 cc	240 cc
Cooking Time	25 min.	28 min.

In a small bowl, whisk together eggs, sugar, vanilla and salt until blended. Stir in milk, rice and raisins. Pour into 3 oven-proof glass custard cups. (for NH-SQ10: 3 ounce size, for NH-SQ18: 6 ounce size). Place steaming tray in cooking pan; add cold water. Place filled custard cups on top of steaming tray. Cover rice cooker with glass lid. Push switch to COOKING. To test doneness, insert a table knife halfway between center and edge of pudding. If knife comes out clean it is ready. Remove custard cups with tongs. Sprinkle pudding with cinnamon-sugar mixture to taste. Serve warm or cold.

CARAMEL CUSTARD

Delicious caramel custards cook quickly and easily in your rice cooker.

Ingredients	NH-SQ10	NH-SQ18
Large Eggs	1	2
Egg Yolk	1	1
Vanilla	1/2 tsp.	3/4 tsp.
Salt	a pinch	s pinch
Sugar (to be divided)	4 Tbsp.	7 Tbsp.
Scalded Milk	160 cc	300 cc
Ground Nutmeg		
Water	180 cc	240 cc
Cooking Time	25 min.	28 min.

In small bowl, whisk together eggs, egg yolk, vanilla, salt and half amount of sugar (for NH-SQ10: 2 Tbsp., for NH-SQ18: 3 1/2 Tbsp.) until blended; set aside. Place remaining amount of sugar in a 2-quart saucepan. Heat over medium heat, stirring constantly with a wooden spoon until the sugar melts and is golden brown. Pour the hot milk carefully into the saucepan (it will sizzle, foam up and the sugar will become brittle) and heat and stir until the caramel dissolves, about 3 minutes. Allow milk mixture to cool to 80°c. Gradually whisk milk mixture into egg mixture. Pour into 3 oven-proof glass custard cups. (for NH-SQ10: 3 ounce size, for NH-SQ18: 6 ounce size) Sprinkle lightly with ground nutmeg. Place steaming tray in cooking pan; add cold water. Place filled custard cups on top of steaming tray. Cover rice cooker with glass lid. Push switch to COOKING. To test doneness, insert a table knife halfway between center and edge of custard; if knife comes out clean it is ready. Remove custard cups with tongs. Serve warm or cold.

GENERAL PRECAUTIONS

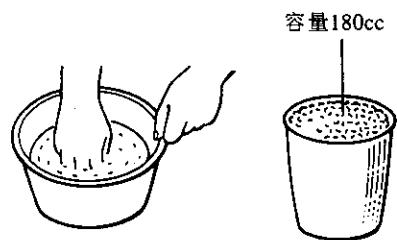
- Do not immerse the main body in water or any other liquids.
- Wash the inner pan and lid with hot, soapy water. Do not use abrasives or metal polish as it may scratch the nonstick surface of the pan.
- Remove foreign objects from the surface of the cooking heater and the bottom of the inner pan.

使用前请务必仔细阅读。

1. 准确计量米量

利用附属的计量杯准确计量米量。然后用其他容器洗米。

计量杯一杯所装米量为180cc(约6盎司)。若用内锅洗米,则可损伤内锅。须避之。

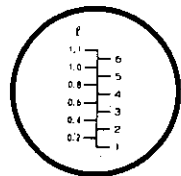


2. 将洗好的米放入内锅

将洗好的米放入内锅,然后加水。水量随米量不同而异。

例如,煮三杯计量杯的米时,加水至内锅内侧的刻度线3为止。

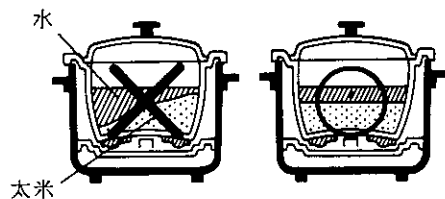
水量根据米的新陈度和质量的不同而有增减的必要。若为新米,则少加水;若为陈米,则多加水。



例如: NH-SQ10



4. 铺平内锅中的米,使米面保持水平状态,然后关闭外盖。



5. 接通电源

将连接器确切插入在主锅上,将插销确切插入在插座上。按下煮饭开关,煮饭表示灯点亮,开始煮饭。米饭煮好前不可打开锅盖。



6. 煮熟谐音鸣响,同时开关断开

米饭煮熟后,煮熟谐音鸣响,同时开关断开,自动转为保温状态,保温表示灯点亮。

(NH-SQ06无“保温”模式)

7. 不要打开锅盖

为使煮好的米饭松软、喷香,需要焖一段时间,因此米饭煮熟后十五分钟内不要打开锅盖。焖饭尚可防止米饭沾锅底。

内锅中的米饭保温时间不可超过五个小时,否则,将因水分蒸发使米饭变硬。

(NH-SQ06不能保温,煮好后请不要将米饭放在锅里)

清洗

1. 主锅内不可放入水或清洗液清洗。

3. 一定要清除加热板和锅表面上附着的米粒和异物。

2. 内锅、外盖可用厨房洗剂清洗。不可使用专话粉、尼龙金属制擦洗布,否则将损坏锅表面。

사용하시기 전에 꼭 읽어 주시기 바랍니다.

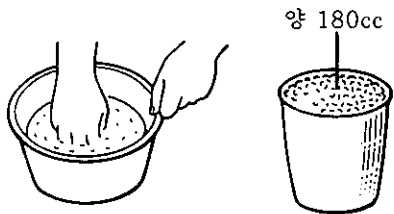
1. 쌀의 분량을 정확히 측정합니다.

쌀의 분량은 부속품의 계량용컵을 사용하여 정확히 측정합니다.

쌀은 다른 그릇에서 깨끗이 씻어서 쌀겨가 없게 합니다.

계량용컵 한 컵의 쌀은 180cc (약 6온스) 입니다.

안 솥에서 쌀을 직접 씻으면 솥이 상할 염려가 있으니 직접 씻지 않도록 합니다.

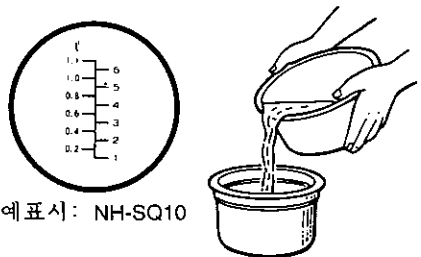


2. 씻은 쌀을 안 솥에 옮겨 줍니다.

씻은 쌀을 안 솥에 옮겨서 물을 가합니다. 물의 양은 쌀의 양에 따라 가감합니다.

예를 들면 계량용컵으로 세컵의 밥을 짓는다면 안 솥의 측면에 표시되어 있는 눈금의 3까지 물을 넣어 줍니다.

물의 양은 햅쌀과 묵은 쌀, 품질에 따라 증감을 합니다. 햅쌀은 약간 적게 하고 묵은 쌀은 약간 많은 물이 필요합니다.

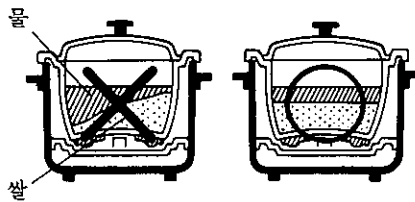


3. 안 솥을 본체에 넣어 줍니다.

씻은 쌀이 들어 있는 안의 솥을 본체에 넣어 줍니다. 안 솥의 바깥과 가열판에 쌀알과 이질물이 붙어있지 않는가를 살펴봅니다.

안의 솥을 좌우로 돌려서 가열판에 정확히 놓여 있나를 확인합니다.

4. 쌀은 수면과 같이 편편하게 하여 바깥 뚜껑을 닫아 줍니다.



5. 전기를 넣어 줍니다.

전기에의 연결은 본체의 플러그를 콘센트에 끼워 주고 쿠킹·스위치를 눌러 주면 쿠킹·램프가 정화되어서 밥짓기가 시작됩니다. 밥이 완전히 될 때까지 뚜껑을 열지 않도록 합니다.



6. 밥이 되면 차임 소리와 동시에 스위치가 끊어 집니다.

밥이 되면 밥짓기 완료차임과 함께 스위치가 끊어져서 자동적으로 보온으로 바뀌지면서 "보온" 램프가 켜집니다.

(NH-SQ06은 "보온" 모드 없음)

7. 뚜껑을 열지 않도록 합니다.

말랑말랑한 맛있는 밥을 짓기 위해서는 뜸들이기가 필요하며 밥이 되어도 15분간은 뚜껑을 열지 않도록 하여 줍니다. 이것은 밥알이 밥솥 뚜껑에 붙지 않도록 방지하는 것입니다.

안 솥의 밥은 5시간 이상 보온하지 않도록 합니다. 수분이 증발하여 밥이 굳고 건조합니다.

(NH-SQ06은 保温이 되지 않으므로 밥을 넣어 둔 채 놓아두지 마십시오.)

손질하는 방법

1. 본체는 물 혹은 액체유를 사용하여 닦지 않습니다. 3. 가열판 및 솥 표면에 붙어 있는 밥알은 꼭 제거해야 합니다.

2. 안 솥 및 바깥 뚜껑을 부엌용 세제 또는 물을 사용하여 깨끗이 닦아 줍니다. 닦는 데 쓰는 가루, 나일론, 쇠솔 등은 솥의 표면이 상하게 되니 사용하지 않도록 합니다.