



Panasonic®

Operating Instructions

Electric Rice Cooker Household Use

Model No.: SR-ZE185 / SR-ZE105

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Thank you for purchasing this 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 2-3).

Keep this manual for future use

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 seriou injury or death. Indicates serious



CAUTION

Indicates risk of injury or property damage.

I 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

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).

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 240 volts.



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

· 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.

Clean the power plug regularly.



(A soiled power plug may cause insufficient insulation due to the moisture, and may cause

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

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



(e.g. for abnormal

situations or 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
- 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.

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 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.
- 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).

■ 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).

■ 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, leakage, and fire).

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 touch heating elements while the appliance is in use or after cooking.



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

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



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

■ Be careful when opening the outer lid while cooking.



(It 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).

Precaution 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).

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 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).

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).

Avoid using the appliance under direct sunlight.

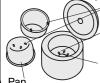
(So as to avoid color change).

Do not let water spill on the power plug of the power cord set. (This may result in electric shock).

Do not scoop out rice with any metal object.

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

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



Cast heater

Temperature sensor

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

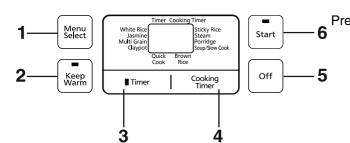
When there is any overflow of rice water from the steam vent, pull out the power plug immediately to disconnect the power supply. Do not resume the use until the rice water on the power plug and the instrument plug is cleaned with a dry cloth.

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.

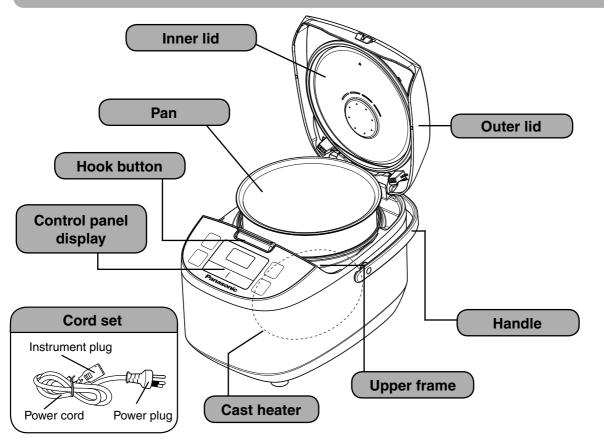
Parts Identification

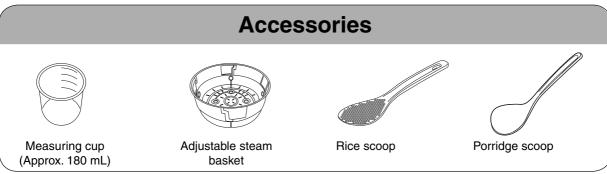
Display



- Press this button to: 1. Select a cooking function.
 - 2. Enter Keep Warm mode.
 - 3. Preset timer.
 - 4. Start setting cooking timer.
 - 5. Cancel the operation.
 - 6. Start cooking.

Parts Identification

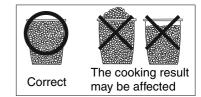




Preparations

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 Page 16.



(1)

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.

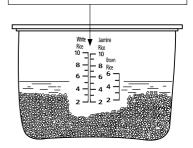
• Use water line on the pan to measure cooking quantity as follows :

Function	Water Line
White Rice	White Rice
Jasmine	Jasmine Rice
Multi Grain	Multi Grain
Claypot	White Rice
Quick Cook	White Rice
Brown Rice	Brown Rice
Sticky Rice	Sticky Rice
Porridge	Porridge
Soup / Slow Cook	White Rice

- 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 amount according to your personal taste.

<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-ZE185

Preparations

4

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

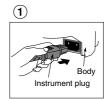
- ① In order to closely attach the bottom of pan to the cast heater, please rotate the pan along the direction indicated by the arrow 2 or 3 times.
- ② Please check whether the inner lid is properly attached. (Refer to Page 13)
- (3) Close the outer lid until it clicks.



5

Connect the plugs.

- 1 Please insert the instrument plug into the body first.
- ② Connect the power plug. Make sure that both plugs are tightly connected.





ATTENTION

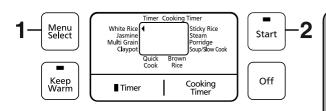
- The table on the right shows the maximum allowable amount of white rice that can be cooked while steaming food in the adjustable steam basket.
- Reasonable time interval is recommended between subsequent cooking to ensure cooking result is normal.
- There is possibility of starch, spill over through steam vent if cooking is done using hard water (ie: untreated water).

The maximum amount of rice (in measuring cups)

Height of the	Maximum amount of white rice				
adjustable steam basket	SR-ZE185	SR-ZE105			
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. (Page 16)
- In the Quick Cook function, the rice may be harder or there may be rice crust (Quick Cook function can be used for white rice).
 - → For better performance, please add some more water.
 - → For better performance, please stir and loosen the rice immediately and keep the rice warm for a few minutes after the beep sound.
- *For brown rice, it takes about 2 hours to complete cooking.

Operations

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

- Press button to point to White Rice, Jasmine, Multi Grain, Quick Cook, Brown Rice or Sticky Rice function.
 - The (start) indicator blinks.
- Press start button.
 - The start 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 or Sticky Rice, please refer to "Using the Timer" (Page 12).

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 start indicator turns off and the indicator lights up automatically).

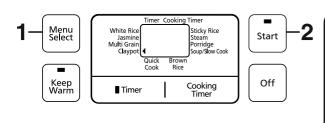
Keep Warm

- When the cooking is over, all functions will turn to Keep Warm function 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 5 hours, so as not to affect the taste or cause unpleasant 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	0	
Jasmine	0	Nie washiewe
Multi Grain	0	No problem.
Quick Cook	0	
Claypot	×	Affects the taste or causes
Brown Rice	×	a strange smell.
Sticky Rice	×	Flavor can be adversely affected.
Porridge	×	It may become too thick.
Soup / Slow Cook	×	Affects the taste or causes
Steam	×	a strange smell.

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

Functions Claypot



■ Important Information

- The amount of rice is specified in specifications. (Page 16)
- Ingredients are evenly placed on the surface of the rice, it is not mixed.
- When placing ingredients, they cannot go above the maximum water line for "White Rice".
- Do not open the outer lid while cooking. (Cooking result may not be satisfactory.)

Operations (Cooking with the Claypot function).

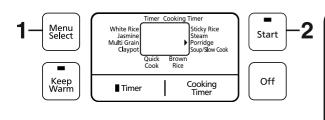
- - The start indicator blinks.
- Press start button.
 - The (start) indicator lights up and cooking starts.
 - Before cooking is completed, the LCD display will show the remaining time in 1 minute decrement.

The cooking is over

Press of button.

• When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function (The start 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 off button to exit the **Keep Warm** function and unplug the power plug.

Functions Porridge



■ Important Information

- The amount of rice is specified in specifications. (Page 16)
- If using too much water, it may cause spill over through steam vent.
- In order to have thicker porridge you may reduce the water amount according to your personal taste.
- When the outer lid is opened during cooking, the amount of moisture condensation may be increased.

Operations (Cooking with the Porridge function).

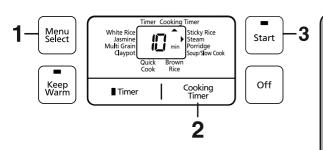
- Press button to point to Porridge function.
 - The start indicator blinks.
- Press start button.
 - The start indicator lights up and cooking starts.
 - Before cooking is completed, the LCD display will show the remaining time in 1 minute decrement.
 - If you want to preset the timer for Porridge, please refer to "Using the Timer" (Page 12).

The cooking is over

Press of button.

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

off button.

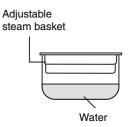
- When steaming food while cooking rice, it's recommended to use Jasmine, Multi Grain or White Rice function with maximum quantity as described on Page 6.
 - → Do not open the outer lid while cooking. (Cooking result may not be satisfactory).
- Please do not block the hole of the inner lid with food.

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

	Amount of water				
Cooking time	SR-ZE185	SR-ZE105			
Less than 10 minutes	s than 10 minutes 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 select button to point ▶ to Steam function.
 - The (start) indicator and [start] blink (as the default cooking time for Steam function).
- Press Cooking Timer 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 start button.
 - The start indicator lights up and cooking starts.
 - After water is boiled, the LCD display will show remaining time in 1 minute decrement.

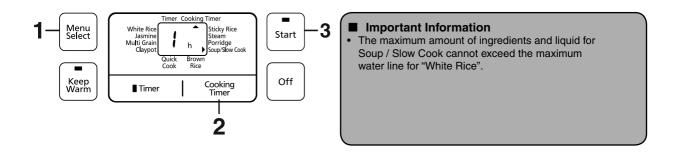


The cooking is over

Press of button.

• When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function (The start 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 off button to exit the **Keep Warm** function and unplug the power plug.

Functions Soup / Slow Cook



Preparations

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

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

- Press button to point to Soup / Slow Cook function.
 - The start indicator and h blink (as the default cooking time for Soup / Slow Cook function).
- Press Cooking Timer 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 start button.
 - The start indicator lights up and cooking starts.
 - The LCD display will show remaining time in 30 minutes decrement and reduce to 1 minute decrement when cooking time is less than 1 hour.

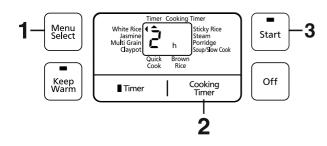


The cooking is over

Press of button.

• When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function (The start 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 off button to exit the **Keep Warm** function and unplug the power plug.

Using the Timer



The presetting time is a countdown timer.

• Time can be preset 13 hours in advance.

Example

If the timer is set for 2h, cooking will be completed in

- 2 hours after start button is pressed.
- * 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.

Operations

Press Select button to select function.

• Applicable functions for timer setting:

Function					
White Rice	Brown Rice				
Jasmine	Sticky Rice				
Multi Grain	Porridge				

2 Press button to set the timer as your desire.

- The first time button is pressed, the previous timer setting will be displayed. The time and the indicator blink.
- The timer will advance 30 minutes each time.
- · Keeping the button pressed will make setting faster.

? Press start button.

- The start indicator turns off and the indicator lights up.
- When cooking starts, the $^{\text{In Timer}}$ indicator turns off and the $^{\text{Start}}$ indicator lights up.
- Timer setting can't be used in the following functions :

Function			
Claypot			
Quick Cook			
Steam			
Soup / Slow Cook			

Cleaning and maintenance

- Be sure to unplug and carry out these operations when the appliance is cooled down.
- Parts need to be cleaned after every use.
- Do not use cleaning 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.

■ Attach the inner lid

- 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 side until the click sound is heard.

Protruding part



Load and unload tabs of inner lid

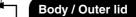
 Wash with a diluted dishwashing detergent and sponge.

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 damp cloth.

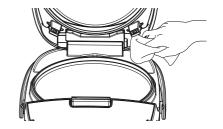


Wipe with a damp cloth.

Do not use a dishwashing detergent.

Upper frame

Wipe with damp cloth.



Do not pour water directly on the upper frame.

Accessories



Measuring cup



Adjustable steam basket



Rice scoop



Porridge scoop

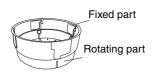
• Wash with a diluted dishwashing detergent and sponge.

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.





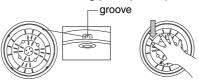
■ Disassembly

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 detach.



■ 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		
Following continuous 96 hours Keep Warm function, the power supply will automate Press of button to resolve the error.			
H01 H02	Contact the authorized service center for repair.		

Troubleshooting Please check the following items

Rice Cooking

		Cooking problems				Keep Warm problems				Stra
Details	Too hard	Undercooked	Too soft	Water overflow	Burnt rice at bottom of pan	Color change	Bad smell	Too dry	No power	Strange sound occurs
Wrong rice and water proportion.	•	•	•	•	•			•	Pull	Sound occurs stuck to pan.
Inadequate washing of rice.				•	•	•	•		Pull out plug	nd occ
Foreign matters between pan and cast heater.	•	•	•		•					urs be
Cooking with a lot of oil.	•	•			•	•	•		and check the	because
The rice has been warmed more than 5 hours.						•	•	•		e of w
The outer lid is not securely closed.	•			•		•	•	•	socket	ater th
The pan is not adequately washed.					•		•] -	of water that has
The power cord is not connected to the socket securely.		•					•			o l

Specifications

Model No.		SR-ZE185	SR-ZE105		
Power Source		240 V ~ 50 Hz			
Power	In the Cooking Function	750	0 W		
Consumption	In the Keep Warm Function	66.6 W	54.5 W		
	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		
	Claypot	2 - 4 cups	1 - 2 cups		
Capacity	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		
	Soup / Slow Cook	3.2 L	1.8 L		
Dimensions (Width x Length x Height) (approx.)		261 x 385 x 241 mm	261 x 385 x 201 mm		
Weight (approx.)		3.4 kg	3.1 kg		
Keep Warm		5 h	ours		

- 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
Claypot	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 minumum cooking quantity) within 15 minutes. (Under Panasonic test method)

Panasonic Manufacturing Malaysia Berhad

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