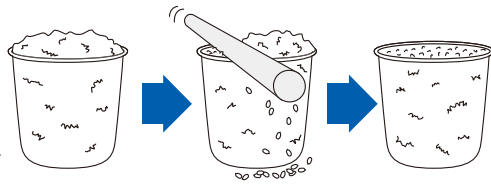


## Let's Start Cooking

### 1 How to measure rice

First, **put a heap** of rice in the provided Measuring Cup.



**Level off!**

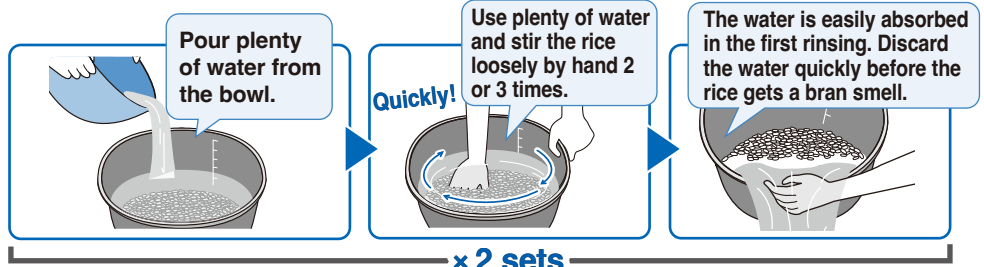
Rice can be **accurately measured** using a rolling pin or similar tool to **level off**.

### 2 How to clean rice

**Warning!** Do not clean the rice or adjust the amount of water using hot water (35°C or above). Doing so will cause the rice to be cooked improperly.

#### ① Rinse rice.

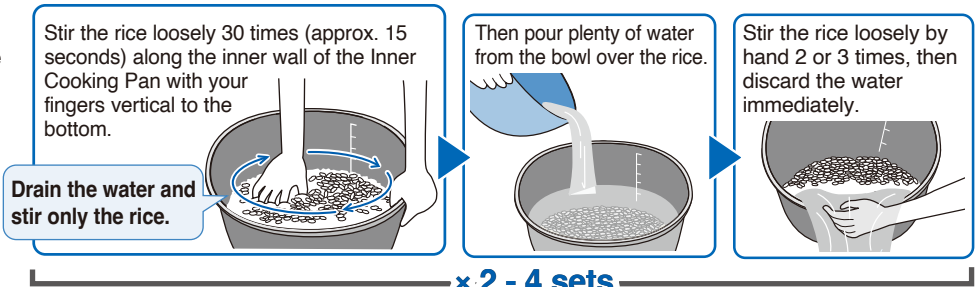
Pour plenty of water into the Inner Cooking Pan from the bowl and stir the rice loosely by hand 2 or 3 times (for 10 seconds or less). Drain the water immediately afterwards. Repeat twice.



**× 2 sets**

#### ② Wash rice.

Repeat the procedure specified on the right-hand side for 2-4 sets.



**× 2 - 4 sets**

**Guideline for repetition** Less than 4 cups...2 sets    4 cups or more - less than 8 cups...3 sets    8 cups or more...4 sets

③ Rinse once again. Repeat the rinsing done in step ① for 2 more sets. **(Complete steps ①-③ within 10 minutes.)**

### 3 How to measure water



**Horizontal**

Be sure to place the Inner Cooking Pan on a flat surface. Fill the Inner Cooking Pan with water while checking the Water Level Lines on both sides to adjust the amount of water.

Check that the water matches the scale level when viewed from above.



**Level the surface of the rice!**

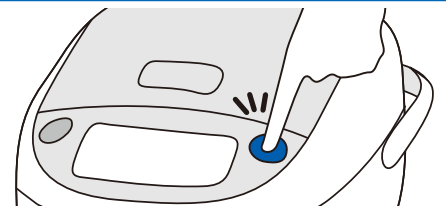
Gather the rice in the center of the Inner Cooking Pan as you rotate the water in the Inner Cooking Pan. Then gently shake the Inner Cooking Pan to flatten the rice surface.

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

• If you add too much water, it may boil over through the Steam Vent.

### 4 Start cooking rice

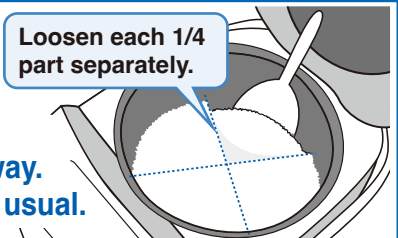
Set the Inner Cooking Pan with the rice in the Rice Cooker and press the START button.



### 5 How to loosen the rice

Scoop and loosen each 1/4 part of the rice along the inner wall of the Inner Cooking Pan with a Spatula. Break the rice into chunks with the Spatula vertical to the bottom of the Inner Cooking Pan.

**The Rice Cooker shows its real efficiency by using it in a precise way. It cooks rice more deliciously than usual.**



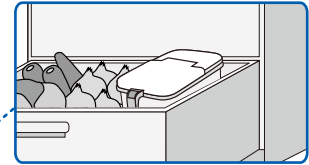
**Loosen each 1/4 part separately.**

## ~Nine Articles for Cooking Rice Ideally at Home~

### Article 1 Rice is a perishable food.

#### Rice should be stored in the refrigerator after polishing.

Select a brand of your choice with a newer polishing date. The quality of rice declines over time. Zojirushi recommends purchasing rice in small quantities, storing it in an airtight container, and keeping the container in the refrigerator. The normal shelf life of polished rice is two weeks in summer and two months in winter. Polishing rice before cooking in a rice polisher allows you to always have rice that looks fresh.



### Article 2 Rice should be cleaned quickly.

Clean the rice quickly.

If the rice is cleaned slowly, it will absorb a bran smell, and the aroma of the cooked rice will not be as good. Rinse the rice with plenty of water, and it will be ready to be cooked when the water in the Inner Cooking Pan is no longer cloudy.

(See "2. How to clean rice" on the reverse side for more details.)



### Article 3 Adjust the amount of water accordingly.

Place the Inner Cooking Pan on a flat surface and pour water while checking the Water Level Lines on both sides of the inner wall of the Inner Cooking Pan.

When cooking new rice, or if you prefer firmer cooked rice, reduce water slightly from the normal level.

Add a little water to the normal level when cooking old rice, or if you prefer softer rice cooked.

(See "3. How to measure water" on the reverse side for more details.)

### Article 4 Current rice cookers automatically add just the right amount of water to the rice in the course of cooking. There is no need to soak the rice manually.

Conventionally, it was necessary to soak rice for 30 minutes in summer and two hours in winter. However, current rice cookers include a preheating process, soaking is unnecessary, and rice can be cooked immediately after cleaning.

### Article 5 People who knew well used an extremely low flame at the beginning and turned the flame quite high in the middle. It always has been the secret of manually cooking rice nicely.

① Preheating at a moderate temperature lets all of the rice slowly absorb water.

② Heating in the middle at a high temperature at once makes the water boil.

③ When the rice starts to make a bubbling sound, the heat level should be adjusted, but the boiling temperature should be maintained to finish cooking.

④ Further cooks the rice to remove excess water.

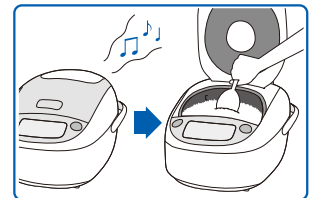
⑤ Steaming the rice without removing the lid is essential for maintaining as high a temperature in the Inner Cooking Pan as possible after turning off the heat.

### Article 6 Leave the steaming process to the Rice Cooker.

#### Rice should be loosened as soon as it is cooked.

Steaming is done automatically by the Rice Cooker. As soon as the rice is done cooking, loosen the rice and remove excess moisture so that the rice will not become glutinous.

(See "5. How to loosen the rice" on the reverse side for more details.)



### Article 7 A collection of don'ts when keeping rice warm—Say "no" to avoid dryness, odor, or discoloration!

① Adding additional rice while keeping rice warm and reheating cold rice.

② Keeping non-white rice, e.g., mixed rice and sweet rice, warm. ③ Keeping side dishes, miso soup, etc., warm.

④ Retaining heat longer than necessary. ⑤ Keeping rice warm with the Spatula left inside the Rice Cooker.

⑥ Leaving the Rice Cooker unplugged.

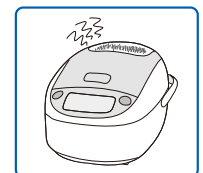
### Article 8 Like people's skin, early care of the Rice Cooker is the secret to cleanliness.

Rice may not cook well if the Inner Lid Set or the Steam Vent is covered with sticky water. Be sure to clean them frequently. The Inner Cooking Pan has a Nonstick Coating.

① Do not use the Inner Cooking Pan as a dish-washing tub. ② Do not apply vinegar.

③ Take care of the Inner Cooking Pan as soon as possible after using seasonings.

④ Scrubbing brushes and polishing powder are not acceptable for cleaning.



### Article 9 A collection of don'ts for timer settings

① Do not set the Timer for 13 hours or more. Furthermore, do not set the Timer for 8 hours or more when the water temperature is high, such as during summer. (This will prevent spoilage caused by rice being soaked for longer than required.)

② Timer setting is not allowed for mixed rice to prevent the spoilage of ingredients.

