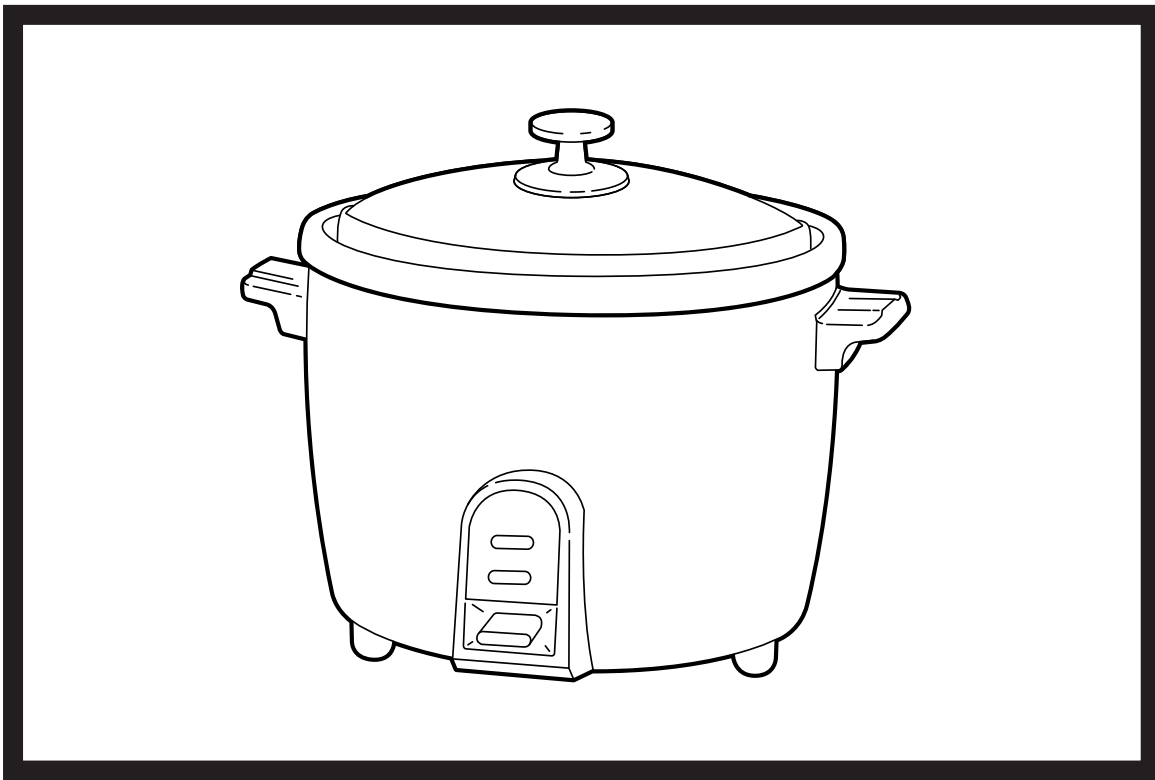




OPERATING INSTRUCTIONS FOR AUTOMATIC RICE COOKER/STEAMER



**MODELS
NHS-06,NHS-10,NHS-18**

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.

Following applies to Model No. NHS-06.

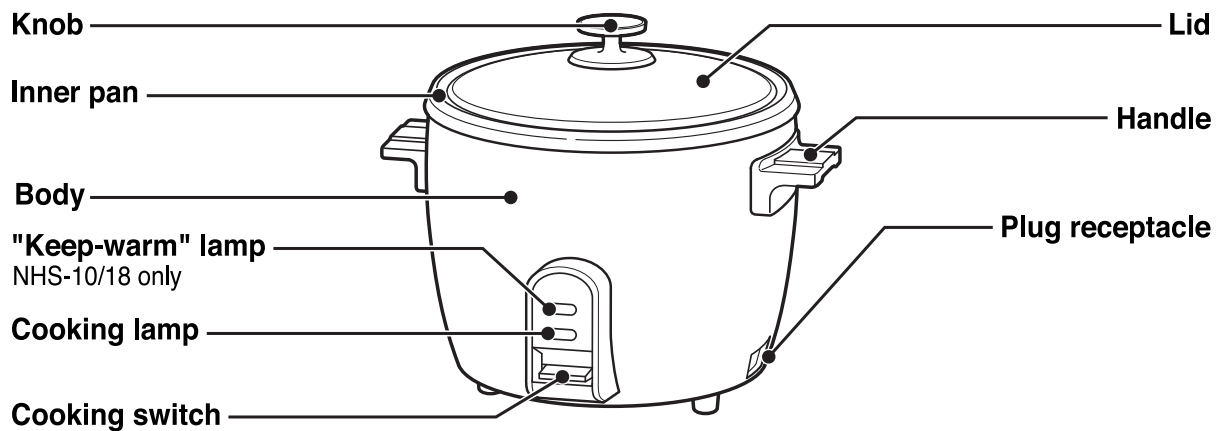
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug, if it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

WARNINGS

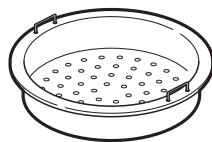
■ **Do not allow liquid to come in contact with the Plug receptacle or Cord set.**

Doing so may cause short circuit or electric shock.

PARTS DIAGRAM



ACCESSORIES:



Steaming tray
(Not included
in NHS-06)

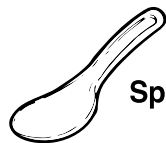


Cord set

Directly mounted on
NHS-06 size models.

Twist tie

- Please remove the twist tie holding the Cord set before use.
- Do not use the Cord set bundled up. Doing so may cause the Cord set to become excessively hot, resulting in malfunction.



Spatula



Measuring cup

SPECIFICATIONS

MODEL NO.	NHS-06	NHS-10	NHS-18
COOKING CAPACITY:	180cc-600cc (3 cups)	180cc-1100cc (6 cups)	360cc-1800cc (10 cups)
POWER CONSUMPTION:	300 W	500 W	600 W
ELECTRIC RATING:	AC 120V	AC 120V	AC 120V

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.)

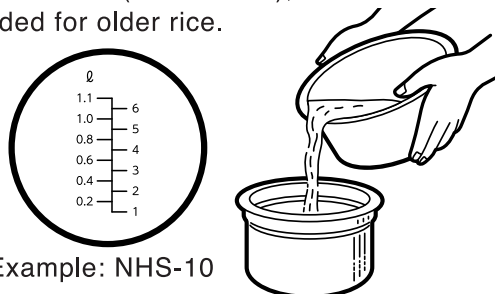
DO NOT USE THE INNER PAN TO WASH RICE as it may damage the pan.

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.



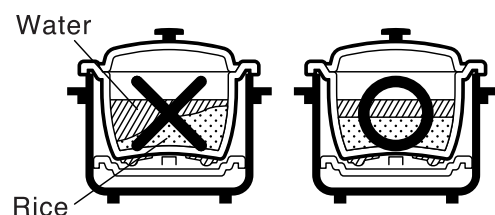
3. PLACE THE INNER PAN IN THE COOKER.

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: NHS-10, NHS-18

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: NHS-06

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
NHS-06	1-2 CUPS
NHS-10	1-3 CUPS
NHS-18	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.

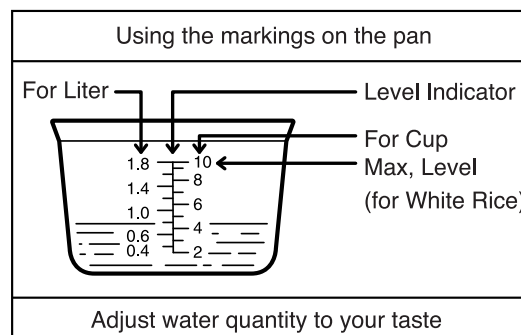
Model No.	Uncooked Brown Rice					
	1 CUP	2 CUPS	3 CUPS	4 CUPS	5 CUPS	6 CUPS
NHS-06	0.2 L	0.4 L	—	—	—	—
NHS-10	0.2 L	0.4 L	*0.7 L	—	—	—
NHS-18	—	0.6 L	0.8 L	1.0 L	1.2 L	1.4 L

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 NHS-18 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.

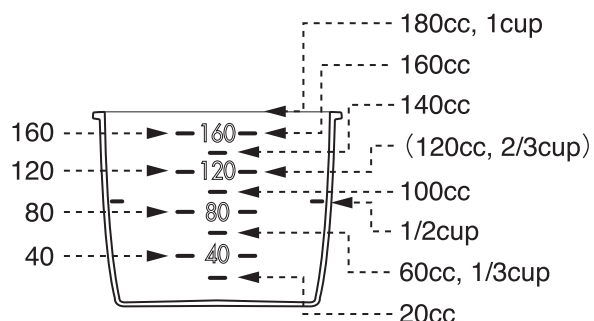
*Do not use the keep warm function as brown rice may become dry or spoil in few hours.

STEAMING VEGETABLES, EGGS AND SEAFOOD

1. 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.
2. Put the steaming tray into the inner pan and place foods on top of the steaming tray.
3. Cover properly with lid. Plug in the cord. Press cooking switch.
4. 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	NHS-10	1/2	in 3-inch pieces	40	10
	NHS-18	1		60	15
Broccoli	NHS-10	1/2	flowerets with 2 1/2" stems	40-60	7-12
	NHS-18	1		60-80	10-15
Cabbage	NHS-10	1/4	in 2" Cored wedge	40	10
	NHS-18	1/2		60	12
Carrots	NHS-10	1/2	Sliced 1/4" thick	80	15
	NHS-18	1		120	20
Cauliflower	NHS-10	1/2	flowerets with 2" stems	80	14
	NHS-18	1		120	17
Corn on the Cob	NHS-10	1-1/2 ears	halved 3 to 3 1/2" length	40	10
	NHS-18	3 ears		60	13
Green Beans	NHS-10	1/3	whole beans, ends trimmed	40-60	7-12
	NHS-18	3/4		60-80	10-15
Potatoes (Round Red Skin)	NHS-10	1	3 medium, halved	180-200	26-31
	NHS-18	1-1/2	5 medium, halved	220-240	28-33
Potatoes (Yellow skin & Flesh)	NHS-10	1	2 medium, halved	180-200	26-31
	NHS-18	1-1/2	3 medium, halved	220-240	28-33
Zucchini	NHS-10	1/2	sliced 1/4" thick	40	9
	NHS-18	1		60	11
Yams (Orange Skin & Flesh)	NHS-10	1	2 medium, halved	200	28
	NHS-18	1-1/2	3 medium, halved	240	30
Sweet Potatoes	NHS-10	1	2 medium, halved	200	28
	NHS-18	1-1/2	3 medium, halved	240	30
Large Eggs (Soft-Cooked)	NHS-10	4-6 pcs.		60	15
	NHS-18	4-6 pcs.		90	15
Large Eggs (Hard-Cooked)	NHS-10	4-6 pcs.		120	19-21
	NHS-18	4-6 pcs.		120	17-19
Fish	NHS-10	1/2		60	13
	NHS-18	1		100	20

How to Measure the Water Amount



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

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

Note: The provided measuring cup measures to only fluid ounces and differs from a standard U.S. measuring cup of fluid ounces.

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	NHS-10	NHS-18
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 NHS -10: 3 ounce size, for NHS-18: 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	NHS-10	NHS-18
Large Eggs	1	2
Egg Yolk	1	1
Vanilla	1/2 tsp.	3/4 tsp.
Salt	a pinch	a 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 NHS-10: 2 Tbsp., for NHS-18: 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 176°F. Gradually whisk milk mixture into egg mixture. Pour into 3 oven-proof glass custard cups. (for NHS-10: 3 ounce size, for NHS-18: 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

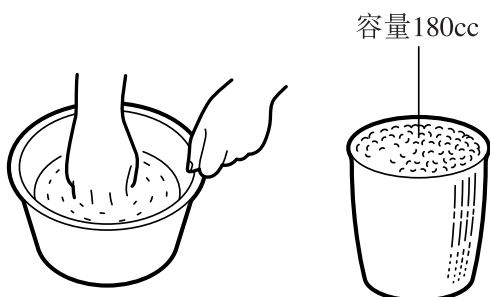
1. Do not immerse the main body in water or any other liquids.
2. Wash the inner pan and lid with hot, soapy water. Do not use abrasives or metal polish as it may scratch the nonstick surface of the pan.
3. Remove foreign objects from the surface of the cooking heater and the bottom of the inner pan.

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。

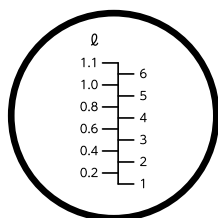


2. 将洗好的米放入内锅

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。

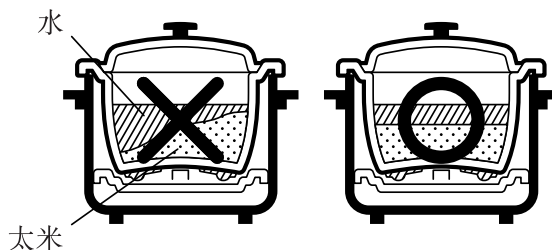


3. 将内锅放进主锅内

将放有洗好的米的内锅放入到主锅内。检查内锅外侧和加热板上有无附着米粒和异物。

左右转动内锅,稳定地放在加热板上。

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。

(NHS-06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。

(NHS-06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。
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。
3. 一定要清除加热板和锅表面上附着的米粒和异物。

사용하시기 전에 꼭 읽어 주시기 바랍니다.

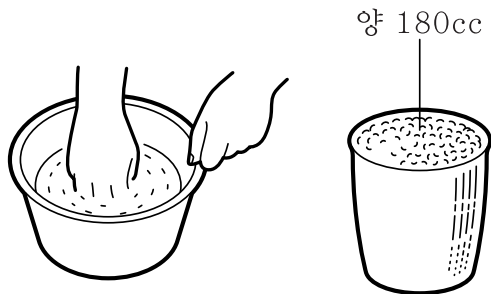
1. 쌀의 분량을 정확히 측정합니다.

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.

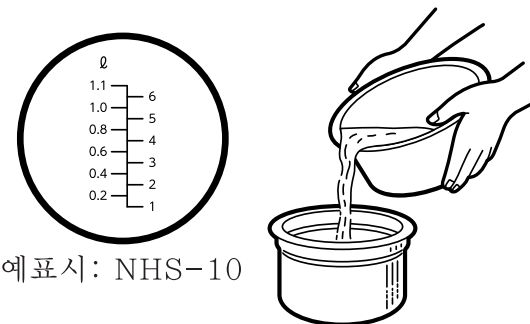


2. 씻은 쌀을 안 솥에 옮겨 줍니다.

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.

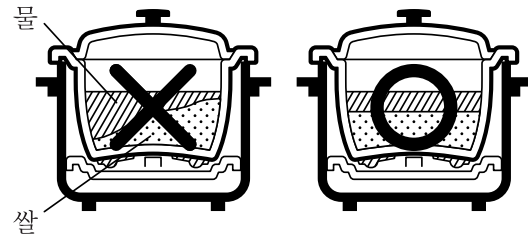


3. 안 솥을 본체에 넣어 줍니다.

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 점화되어서 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.

(NHS-06은 “보온” 모드 없음)

7. 뚜껑을 열지 않도록 합니다.

말랑말랑한 맛있는 밥을 짓기 위해서는 뜸들이가 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.

(NHS-06은 保溫이 되지 않으므로 밥을 넣어 둔 채 놓아두지 마십시오.)

손질하는 방법

1. 본체는 물 혹은 액체유를 사용하여 닦지 않도록 합니다.
2. 안 솔 및 바깥 뚜껑을 부엌용 세제 또는 물을 사용하여 깨끗이 닦아 줍니다.
닦는 데 쓰는 가루, 나일론, 쇠솔 등은 솔의 표면이 상하게 되니 사용하지 않도록 합니다.
3. 가열판 및 솔 표면에 붙어 있는 밥알은 꼭 제거해야 합니다.

COMMENT FAIRE CUIRE LE RIZ

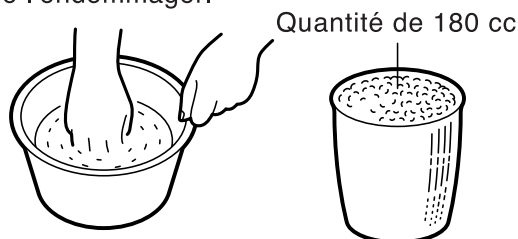
1. MESUREZ EXACTEMENT LA QUANTITE DE RIZ

Mesurez la riz en utilisant la tasse graduée jointe.

Lavez complètement le riz dans une bassine avec de l'eau froide, jusqu'à ce que l'eau devienne limpide.

Un niveau de tasse graduée de riz est égal à 180cc (approximativement 6 onces).

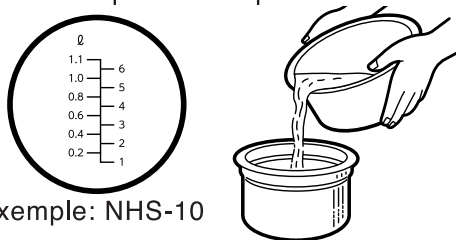
N'UTILISEZ PAS LA CUVETTE INTERNE POUR LAVER LE RIZ car cela risquerait de l'endommager.



2. PLACEZ LE RIZ LAVE DANS LA CUVETTE INTERNE.

Placez le riz lavé dans la cuvette interne et ajoutez de l'eau froide. La quantité d'eau est déterminée par celle du riz.

Par exemple, si 3 tasses de riz sont utilisées, le niveau de l'eau devra atteindre le chiffre "3" de la ligne gravée en relief sur la paroi interne de la cuvette. Le niveau de l'eau peut nécessiter un ajustement selon la fraîcheur ou la qualité du riz. On aura besoin de moins d'eau pour un riz nouvellement récolté (en automne); davantage d'eau sera nécessaire pour un riz plus vieux.



Exemple: NHS-10

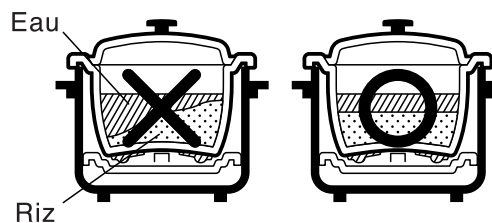
3. PLACEZ LA CUVETTE INTERNE DANS LE CUISEUR.

Installez la cuvette interne contenant le riz lavé dans le cuiseur. Assurez-vous que des matières étrangères ne se trouvent pas sur la surface du fond de la cuvette ou sur la plaque chauffante du cuiseur.

Tournez la cuvette interne de telle sorte qu'elle repose uniformément sur la plaque chauffante.

4. ASSUREZ-VOUS QUE LE RIZ SOIT DISTRIBUE EGALEMENT DANS LA CUVETTE INTERNE

Recouvrez avec le couvercle.



5. ENFICHEZ LE FIL D'ALIMENTATION EN COURANT.

Branchez le fil d'alimentation au cuiseur de riz. Puis, enfichez-le de façon sûre dans une prise de courant électrique domestique.

Abaissez le commutateur de cuisson. Le témoin de cuisson s'allumera, indiquant que le riz est en train de cuire. Ne soulevez pas le couvercle pendant le processus de cuisson.



6. MISE HORS CIRCUIT DU COMMUTATEUR

Lorsque la cuisson est terminée, le cuiseur s'arrête de fonctionner et commute automatiquement sur le système chauffant de conservation. Le témoin de "Maintien au chaud" s'allumera.

(NHS-06 ne possède pas le mode "Maintien au chaud")

7. LAISSEZ LE COUVERCILE FERME.

Laissez le couvercle fermé pendant environ 15 minutes pour que la cuisson à la vapeur permette d'obtenir un riz plus savoureux et léger. Cela évite en même temps que le riz n'adhère au fond de la cuvette.

Ne laissez pas le riz cuit dans le cuiseur sur "Maintien au chaud" pendant plus de cinq (5) heures. Sinon, le riz risque de devenir dur et sec.

(NHS-06 n'est pas conçu pour conserver au chaud. Aussi, veuillez ne pas laisser le riz cuit dedans.)

PRECAUTIONS GENERALES

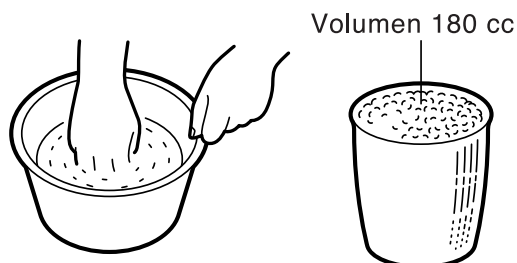
1. Ne plongez pas le corps principal de cet appareil dans de l'eau ou d'autres liquides.
2. Lavez la cuvette interne et le couvercle dans de l'eau savonneuse chaude. N'utilisez pas de matières abrasives ou de nettoie-métaux en pâte car cela risque de rayer la surface de la cuvette.
3. Retirez les matières étrangères se trouvant à la surface du cuiser et au fond de la cuvette interne.

COMO COCINAR ARROZ

1. MEDIR EL ARROZ CON PRECISION

Mida el arroz usando la taza graduada incluida. Lave el arroz bien en un recipiente con agua fría hasta que el agua se aclare. Una taza de nivel de arroz son 180 cc (Aprox. 6 onz.)

NO USE LA CAZUELA INTERNA PARA LAVAR EL ARROZ, ya que pueda dañarse la cazuela.

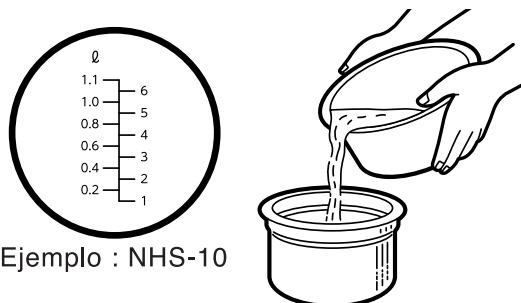


2. META EL ARROZ LAVADO EN LA CAZUELA INTERNA.

Meta el arroz lavado en la cazuela interna y añada agua fría. La cantidad de agua se determina mediante el volumen de arroz.

Por ejemplo, si se usan 3 tazas de arroz, el nivel de agua debe conformarse al número de la línea "3" grabado en relieve en la pared interna de la cazuela.

El nivel de agua puede precisar ajuste según la frescura y calidad del arroz. Se necesita menos agua para una nueva cosecha de arroz (plena estación): se necesita más agua para arroz más viejo.

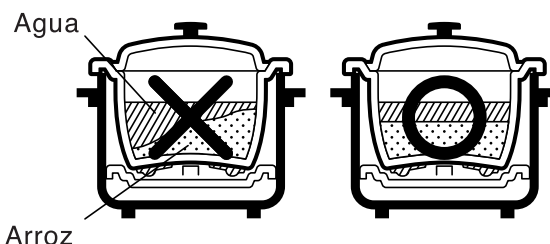


3. META EL ARROZ EN LA CAZUELA INTERNA DE LA OLLA.

Coloque la cazuela interna que contiene el arroz lavado en la olla. Asegúrese de que no hay objetos extraños en la superficie del fondo de la cazuela o en la placa calefactora de la olla.

Haga girar la cazuela interna para que quede uniformemente asentada sobre la placa calefactora.

4. ASEGURESE DE QUE EL ARROZ ESTA UNIFORMEMENTE DISTRIBUIDO EN LA CAZUELA INTERNA.



5. ENCHUFE EL CABLE DE SUMINISTRO DE ALIMENTACION

Conecte el juego de cable en la olla. Luego enchúfelo firmemente en un tomacorriente casero.

Presione hacia abajo el interruptor de cocinado. La lámpara de cocinado se encenderá, indicando que el arroz se está cocinando.

No abra la tapa mientras se está cocinando.



6. EL INTERRUPTOR SE DESCONECTA

Después de cocinarse el arroz, la olla se desconecta y automáticamente se activa el sistema de mantener caliente. La lámpara de "mantener caliente" se encenderá.

(NHS-06 es sin modo "Mantener caliente")

7. DEJE LA TAPA CERRADA

Deje la tapa cerrada por unos 15 minutos más para tratar al vapor y conseguir arroz más esponjoso y gustoso. Esto también ayuda a evitar que el arroz se enganche al fondo de la cazuela.

No guarde el arroz cocido en la olla en "Mantener caliente" por más de cinco (5) horas. El arroz puede endurecerse y resecarse.

(NHS-06 no está diseñada para mantener caliente y, por favor, no deje el arroz cocido en ella.)

PRECAUCIONES GENERALES

1. No sumerja el cuerpo principal en agua ni en ningún otro líquido.
2. Lave la cazuela interna y la tapa con jabón y agua caliente. No use abrasivos o pulidores metálicos, ya que podrían rayar la superficie de la cazuela.
3. Quite los objetos extraños de la superficie del calefactor de cocinar y del fondo de la cazuela interna.



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