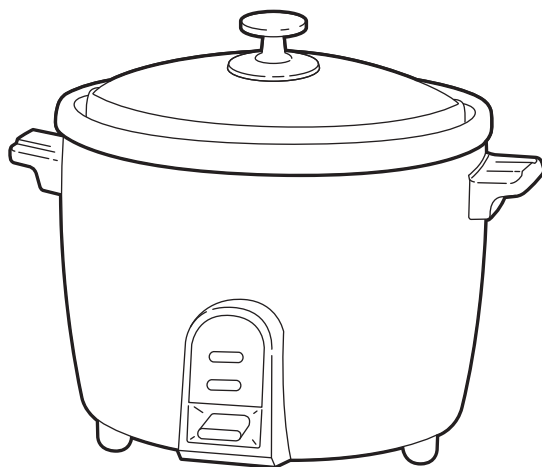




**OPERATING INSTRUCTIONS
FOR
AUTOMATIC RICE COOKER/STEAMER**



**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.

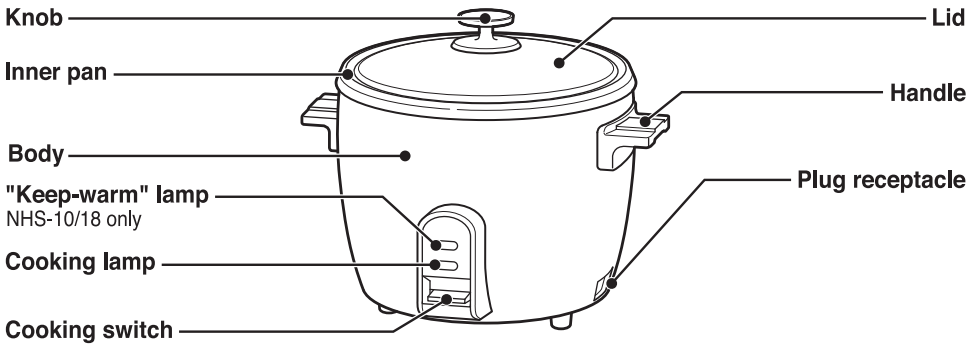
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug, if it still does not fit, contact a qualified electrician.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

WARNINGS

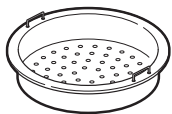
■ **Do not allow liquid to come in contact with the Plug receptacle or Cord set.**

Doing so may cause short circuit or electric shock.

PARTS DIAGRAM



ACCESSORIES:



Steaming tray
(Not included in NHS-06)



Spatula



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.



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.)

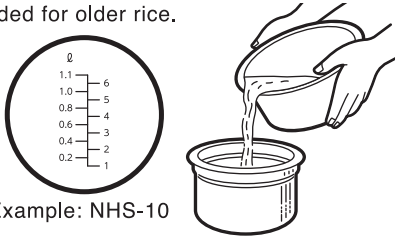
DO NOT USE THE INNER PAN TO WASH RICE as it may damage the pan.

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.



Example: NHS-10

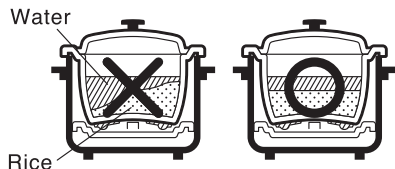
3. PLACE THE INNER PAN IN THE COOKER.

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.

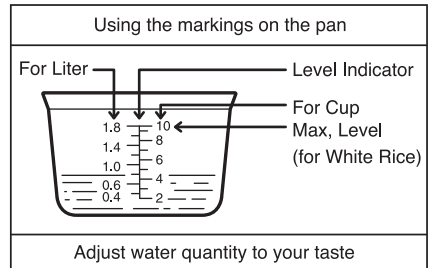
Model No.	Uncooked Brown Rice					
	1 CUP	2 CUPS	3 CUPS	4 CUPS	5 CUPS	6 CUPS
NHS-06	0.2 L	0.4 L	—	—	—	—
NHS-10	0.2 L	0.4 L	*0.7 L	—	—	—
NHS-18	—	0.6 L	0.8 L	1.0 L	1.2 L	1.4 L

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.

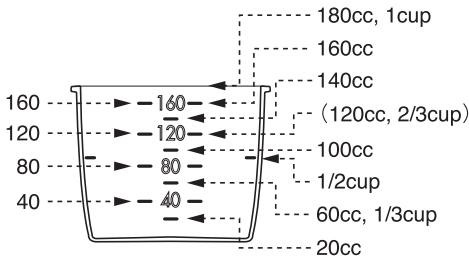
*Do not use the keep warm function as brown rice may become dry or spoil in few hours.

STEAMING VEGETABLES, EGGS AND SEAFOOD

- 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	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



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.

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	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.



ZOJIRUSHI AMERICA CORPORATION
TEL : 1-800-733-6270
www.zojirushi.com