

AST/NZ

Panasonic®

Operating Instructions

Household Use

IH

Electronic Rice Cooker

Model No. **SR-HL151**



Thank you very much for purchasing the Panasonic product.

- This appliance is intended to be used in household and similar applications.
- Please read this Operating Instructions carefully for safe before use, and proper use of this product.
- **Pay special attention to [Safety Precautions] (page 2-3)**
- Make sure that the information such as date of purchase and dealer's name is stated on the warranty card.
- Keep warranty card together with the Operating Instructions with care.

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Reserve it for later use


The Warranty is attached separately

Safety Precautions

Be sure to observe the following precautions


To prevent personal injury, injury to others and property damage, the following instructions must be followed.

■ The following symbols show the damage or harm level caused by incorrect operation.

 **WARNING** Indicate a potential hazard which could result in death or serious injury.

 **CAUTION** Indicate a potential hazard which could result in injury or damage to property.


■ Classification and description of symbols are as follows.

 This symbol indicates an action that is prohibited.

 This symbol indicates an action that is must be followed.

WARNING

■ Power supply • Power cord • Power plug

 ● **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.**
(So as not to cause an electric shock, or a fire due to a short circuit.)


→ If the power cord is damaged, it must be replaced with a dedicated cord set purchased from the Panasonic authorized service center.

● **Do not damage the power cord or power plug.**
• Following actions are strictly prohibited.
Damaging, processing, making it contact with or near high-temperature section, forcibly bending, twisting, pulling, hanging on the corner, placing heavy objects on it, tying into bundles, sandwiching, pulling the power cord to move.
(So as to avoid electric shock due to damaged power cord and plug or avoid fire due to short circuit.)

● **Do not connect or disconnect the power plug with wet hands.**
• Make sure your hands are dry before touching the power plug or the product.
(So as not to cause an electric shock or injury.)

● **Do not let anyone lick the instrument plug.**
(So as not to cause an electric shock or injury.)
• Pay an extra attention to infants.

● **Do not spill water or other liquid on the connector such as the instrument plug.**
(So as not to cause an electric shock, or fire caused by short circuit.)

 ● **Please use an alternating current power socket with the voltage of 10 A, 230 V-240 V.**
(Using the unit together with other equipment on the same outlet can cause overheating and fire.)
• Use only a power strip rated at least 10 amperes.

● **Make sure that the power plug and the instrument plug are fully inserted in place.**
(So as not to cause smok, fire or electric shock.)


● **Single-phase bipolar grounded power outlet should be used for this appliance to ensure reliable grounding. If grounding device is not installed, it may cause electrostatic induction of other metal parts such as housing.**
(So as not to cause the risk of electric shock due to failure or electric leakage.)

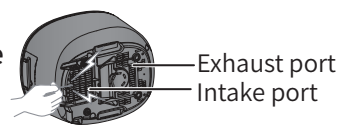
● **Clean the power plug regularly.**

(So as not to cause a fire due to poor insulation of the power plug arisen from accumulation of moisture and foreign matter.)

→ Disconnect the power plug and wipe it with a dry cloth.

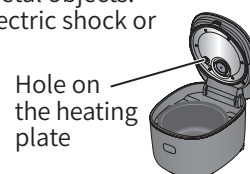
■ Main body

 ● **Do not insert anything into intake port, exhaust port or gap.**



• Especially pin or other metal objects.
(So as not to cause an electric shock or abnormal operation.)

● **Do not place the item which may clog the heating plate into the pan.**



(So as to avoid burns or injuries caused by steam leak or cooked food blowing out.)
<Cooking cases prohibited>

• Cooking method in which ingredients and seasonings are placed into a plastic bag to heat.

● **Do not modify, disassemble, or repair this appliance.**
(So as not to cause a fire, electric shock or injury.)
→ For repair, please contact the Panasonic authorized service center.

● **Do not use this appliance for any purpose other than those described in the Operating Instructions.**
(So as not to cause a fire, burn, injury or electric shock.)
• Panasonic shall not assume any responsibility for improper use or failure to follow the operating instructions.

● **Do not immerse the appliance in water or splash it with water.**
(So as not to cause an electric shock, or a fire due to a short circuit.)

→ Please make enquiries to the Panasonic authorized service center if water gets inside the appliance.



! WARNING

■ Usage



- When in use or after cooking, do not put your face or hands near the steam vent, special attention must be paid to the infant.
(So as not to cause a burn.)



- Do not open the lid or move the main body during cooking.

(So as to avoid burns or injuries caused by steam leak or cooked food blowing out.)



- 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.
(So as not to cause burn, injury or electric shock.)

- Keep the appliance out of reach of small children.
(So as not to cause a burn, injury or electric shock.)

- If an exception or malfunction occurs, stop using the appliance immediately and unplug the power plug.
(So as not to cause smoke, fire or electric shock.)

Abnormalities • Malfunction Cases

- The power plug and cord become abnormally hot.
- The power cord is damaged or intermittent power outages when being touched.
- The main body is deformed or abnormally hot.
- The main body emits smoke or burning smell.
- The main body is broken, loose or makes abnormal noise.
- The fan at the bottom does not rotate during cooking.
→ Immediately contact the Panasonic authorized service center for inspection or repair.

! CAUTION



- Do not use a non-dedicated pan or a deformed pan.

(So as not to cause burns or injury due to overheating or malfunction.)

- Do not use the appliance in the following places.

- Near heat or in the high humidity environments.
(So as not to cause electric shock, electric leakage or fire.)
- On uneven surface or a mat which is not heat-resistant.
(So as not to cause injury, burns or fire.)
- In the places close to the wall or furniture, etc.
(So as not to bump into them when opening the outer lid, or cause discoloration, deformation and breakage of the furniture.)
- On an aluminum plate or an electronic mat.
(Aluminum material may generate heat and cause smoke or fire.)

- Do not touch the hook button when moving the product.

(So as not to cause injury due to the opening of the outer lid.)

- Do not touch the hot surface while the appliance is in use or after cooking.

- The main body has a high temperature. In particular, the metal parts such as the heating plate and the pan.
(So as not to cause a burn.)



- Do not use the power cord not specified for use with this appliance or using the power cord provided with this appliance for any other device.

(So as to avoid malfunctions or electric shock, electric leakage or fire.)

- Do not expose the power plug into the steam.

(So as not to cause an electric shock, or a fire due to a short circuit.)

→ When using a cabinet with sliding table, use the appliance where the power plug cannot be exposed to steam.



- This appliance is intended to be used in house-hold and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

- Do not let the appliance operate in an empty state.
(So as not to cause burn.)

- Do not connect the appliance with an external timing device or operate the appliance in the mode of a separate remote control system.
(So as to avoid fire.)



- When you unplug the power plug or instrument plug, be sure to hold the plug itself, and never pull the power cord.

(So as not to cause an electric shock, or a fire due to a short circuit.)

- When taking out the pan or when the pan is not in use, remember to turn off the power and unplug the power plug.

(So as not to cause burns, injury, or an electric shock, leakage, fire due to insulation aging.)

- Wait for the main body to cool down sufficiently before cleaning.

(So as not to cause burns.)

- When used within a cupboard or other enclosed spaces, make sure that the steam can emit outward.

(So as not to cause discoloration or deformation of the cupboard.)

- If you have an implantable cardiac pacemaker in your body, please consult a physician before using this appliance.

(This appliance may have an impact on a pacemaker when it is operated.)

When a power outage occurs during use

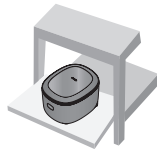
Including unplug of the power plug, trip, etc.

- Return to standby mode.

Instructions for Use

About the main body

- If the product is on the cabinet with sliding table, make sure that the load of the table is greater than 12.5 kg. (So as not to drop the product.)



- Do not cover the outer lid with cloth or other objects when the product is in use.

(So as not to cause the steam from being blocked, resulting in deformation, discoloration of the outer lid and malfunction of the product.)



- Periodically check the intake port and the exhaust port at the bottom of the rice cooker, and remove dust.

(Refer to "Cleaning and Maintenance" on P10)

- Please clean rice and other foreign objects stick on the main body (bottom sensor, lid sensor, bottom of the pan, support rubber of pan).

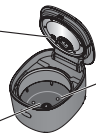
(So as to avoid error display, or scorched rice, half-cooked rice, etc.)

Edge or bottom

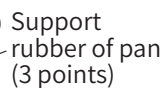


(Pan)

Lid sensor



Bottom sensor



Support rubber of pan (3 points)

- Do not place the product near a device susceptible to electromagnetic interference.

- Radio, television and hearing aids, etc. (So as to avoid noise or reduce the volume.)
- IC cards, bank cards (So as not to damage the magnetic.)

- Do not place the magnet near the product. (So as to avoid abnormal operation.)

- Do not use the product on an induction cooker. (So as not to damage the induction cooker or cause abnormal operation of the product.)

- Do not use the product outdoors. (Unstable power supply may result in a product failure.)

- Avoid using the product under direct sunlight. (So as to avoid color change.)

- Do not use the rice cooker where the bottom of the product (the intake port and the exhaust port) may be clogged.

For example: on carpet, plastic bag, aluminum foil or fabric, etc.

(So as not to damage the product.)

- Please make sure to use this product in areas under 2000 meters above sea level so as not to affect cooking performance.

About the Inner pan

- Do not use the pan in a place other than the rice cooker.



- Do not use it in a gas stove or induction cooker or microwave.



- Do not impact the pan with a hard object.



(So as not to cause scratches or dents of the outer surface.)



- Pay attention to the following in order to avoid slash or scratch of the coating of the pan.

Before cooking



- Do not let objects like metal sieve contact with the coating of the pan.



After cooking



- Do not put vinegar into the rice in the pan. (While cooking Sushi and other food)
- Do not use a metal spoon. (While cooking congee and other food)
- Do not touch or strike the pan. (While filling a bowl with rice)

During cleaning and maintenance (P11)



- Do not use the pan as a washing container.
- Do not place a spoon or other utensils into the pan.
- After cooking with seasoning, do not leave food inside the pan. → After cooking mixed rice, please clear the food in the pan as soon as possible and then clean the pan.
- Do not use bowl dryer or dish washer/dryer for cleaning.
- Do not put the pan in other utensil to dry after washing.
- Do not use abrasive powder or metal brush, nylon brush (with the grind), scouring pad to clean or scrub the pan. → To clean the pan, wash it with a soft sponge.



Notes

The following will not affect the product performance or personal health.

[Outer surface] superficial scratches, small dents or collision.

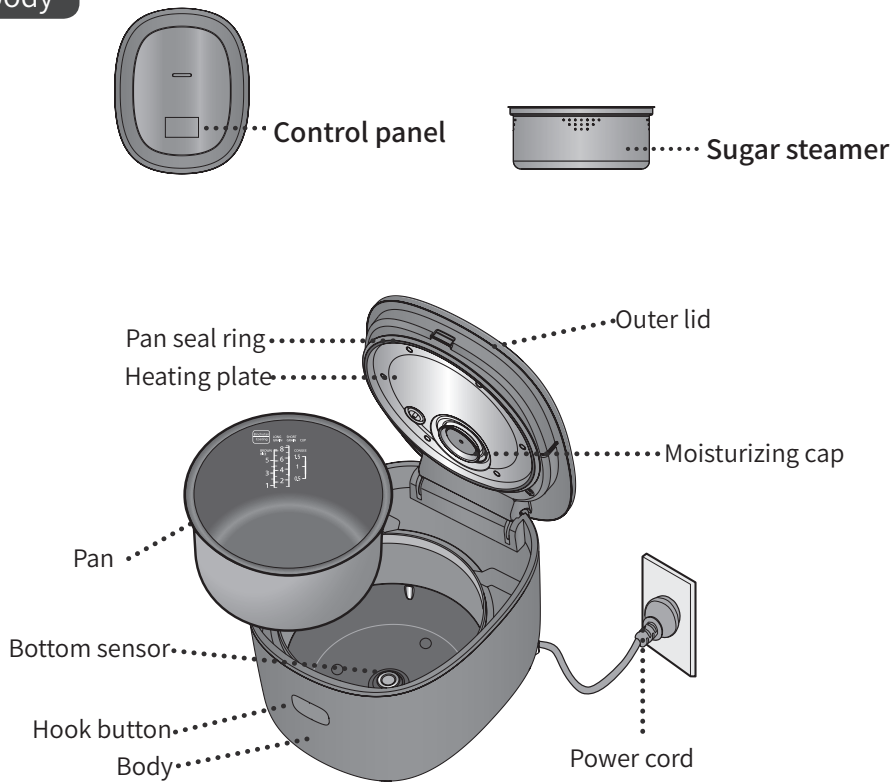
[Inner surface] flaking of the coating of the pan.

→ If the pan is deformed or you are worried about its condition, please purchase a new pan.

Parts Identification

- For the first use, clean the pan, moisturizing cap, sugar steamer and accessories. (P11)
- The control panel is covered with protective film. Please remove it before use.

Main body



Accessories



Rice scoop (1)



Congee [Soup] scoop (1)



Measuring cup (1)
(Approx. 180 mL)

Before use

Control panel



- ① [Start]
 - Press this key to start cooking or end the setting of the preset time.
- ② [Off/Cancel]
 - Cancel incorrect operation, or turn off keep warm.
- ③ [Timer]
 - Press this key to timer.
- ④ [Keep Warm]
 - Press this key to keep food warm.
- ⑤ [Time]
 - To set the cooking time, you must first press this key.
- ⑥ [<] / [>]
 - It is used to select the function.
 - It is used to set preset time and cooking time.
 - Press and hold the key to quickly add or subtract time.

- Notes**
- When the product is working, it is normal to take longer to operate on the [Off/Cancel] key.
 - If there is no operation for 30 seconds, the product will enter sleep mode, and you can wake up it by pressing any key. In this case, the key operation may take longer time.

Preparation Wash rice and add water


Before use for the first time

Boil a pan of water, then drained it.

- ① Add water to the waterline 6 of "SHORT GRAIN", and close the outer lid.
- ② Select "Steam" function, and set the cooking time to 15 minutes.
- ③ When you hear the buzzer, remove the pan, and pour away the water inside it.

CAUTION: The pan is very hot at this moment, so remove the pan wrapped with a towel to avoid being burnt.

1 Measure rice with the measuring cup provided.

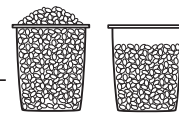
- Maximum quantity of rice to be cooked at once,  "Specifications" on P17.

○ Correct

× Incorrect



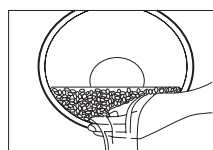
About 180 mL
(About 150 g)



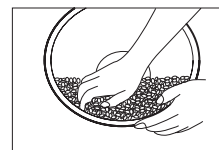
2 Wash the rice till the water turns relatively clear

- ① Wash the rice quickly with plenty of water and stirring the rice lightly to wash it while changing water.
 - ② Repeat several time of rice washing → rinse with water, till the water turns relatively clear.
- 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.


①



②



3 Place the washed rice into the pan

Add water until the corresponding waterline ( P7) and dry the outside of the pan.

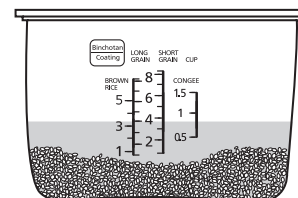
- Add water on a flat surface, and flatten the surface of the rice. (Confirm the scale and add water to the same height)
- When cooking glutinous rice, please add water according to the following table 1.

Table 1

Rice quantity (measuring cups)	Water quantity (measuring cups)
1	1
2	2
3	3
4	4
5	5
6	6

- ※ The above water quantities can be increased or decreased according to personal preference.
(When too much water is added, it may overflow when cooking.)

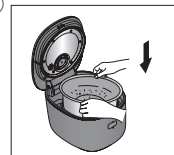
Example: when cooking 4 cups of short grain rice, add water to the "4" waterline of the "SHORT GRAIN".



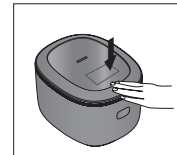
4 Put the pan into the body and close the outer lid

- When doing this, make sure to put in the diagonal direction of the product, as shown on the right.
- Make sure that the "Moisturizing cap" is mounted in place.
- When closing the outer lid, please confirm that there is a "click" sound.

①



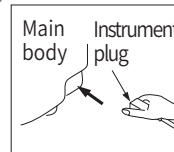
②



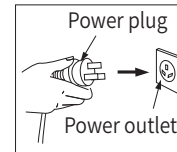
5 Connect the plugs

- Please plug in the instrument plug, then plug the power plug, and make sure both are connected securely.

①



②



Notes

When cooking with the steamer, the maximum cooking capacity is below 2 cups.

Preparation

Function selecting/Setting cooking time/ Tips to cook delicious rice

■ Function selecting

Table 2

Categories of food to cook	Menu select	Waterline	*1 Cooking time (Approx.)	*2 Keep warm (auto)	*3 Time range to preset
Short Grain	Healthy Low Sugar	waterline of the Sugar steamer	30, 40, 43 minutes	○	60 minutes - 13 hours
	Enhanced Taste	SHORT GRAIN	52 minutes	○	70 minutes or more
	White Rice		42 minutes	○	60 minutes or more
	Quick/Quinoa		30 minutes	○	40 minutes or more
Long Grain	Long Grain	LONG GRAIN	32 minutes	○	40 minutes or more
Brown Rice	Brown Rice	BROWN RICE	2 hours	×	2 hours 20 minutes or more
Glutinous Rice	Enhanced Taste	Refer to Table 1 on P6	*1	×	*3
Mixed Rice		SHORT GRAIN or LONG GRAIN			
Congee	Congee/Soup	CONGEE	Table 3	×	Cooking time +10 minutes or more
Soup					
Grain Congee					
Steam	Steam	Water for a steam of more than 40 minutes: 3 measuring cups	Table 3	○	Cooking time +20 minutes- 12 hours
Cake	Cake	-	Table 3	×	-
Rice Reheat	Reheat	Refer to Table 4 on P9	15 minutes	○	-

- *1 • The time needed to cook the intermediate amount of rice at a voltage of 230 V-240 V, a room temperature of 20 °C and a water temperature of 20 °C for reference.
 • The actual cooking time will vary according to the amount of rice, water, voltage, temperature, water temperature and rice quality.
 • The cooking time for mixed rice, glutinous rice will vary according to the ingredients used.
- *2 • All functions at the end of the cooking will be automatically converted to keep warm. Items marked with "×" are not recommended to keep warm, and please press the [Off/Cancel] key as soon as possible after the end of the cooking.
- *3 • The functions of cake, rice reheat do not have timer.
 • When cooking glutinous rice, mixed rice, do not use the function of timer to performance influence.
 • When the preset time is less than the cooking time, cook will start directly.
 • In summer when temperature is high, the preset time should not be greater than 8 hours to avoid rice deterioration.

■ Setting cooking time

Table 3

Categories of food to cook	Menu select	Setting cooking time range	Setting increments	Initial value	Time display	Time memory
Congee	Congee/Soup	40 minutes ~ 2 hours	10 minutes	1 hour	Back to 40 minutes after 2 hours	○
	Multigrain	1 hour ~ 3 hours	30 minutes	2 hours	Back to 1 hour after 3 hours	○
Steam	Steam	1 minute ~ 60 minutes	1 minute	5 minutes	Back to 1 minute after 60 minutes	○
Soup	Congee/Soup	40 minutes ~ 2 hours	10 minutes	1 hour	Back to 40 minutes after 2 hours	○
Cake	Cake	40 minutes ~ 1 hour	1 minute	1 hour	Back to 40 minutes after 1 hour	○

- *1 • After power is turned off, the cooking time will be reset and the last set cooking time is no longer saved.

★ Tips to cook delicious rice

- ① ● Measure water and rice correctly.



- ② ● Wash rice gently and quickly.
 ● Do not place rice in a sieve.
 (To avoid rice fragmentation or rice sticking to the pan.)



- ③ ● Add water to the pan on a flat countertop.
 ● Do not use hot water or alkaline water of more than pH9.
 (So as to avoid rice from sticking the pan or becoming burned.)

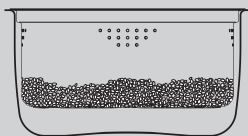


Menu functions Cook Rice · Brown Rice/Keep Warm

※ When cooking with the "Healthy Low Sugar" function

Preparation

- Wash rice (👉 Steps 1-2 on page 6), put the washed rice in the sugar steamer, flatten the surface, and put the sugar steamer into the pan.
- Fill water to the appropriate scale according to the waterline of the sugar steamer, and dry the outer surface of the pan.



- Complete the preparation work according to the step 4 - 5 in the preparation (👉 P6).

1 Press [<] or [>] to select Healthy Low Sugar.

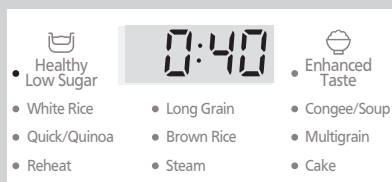
- The selected function indicator lights up.
- The [Start] indicator flashes.

2 Press the TIME, then press [<] or [>], to set the cooking time.

- Optional cooking time: 37 minutes, 40 minutes, 43 minutes.

3 Press [Start] key to start cooking.

- The [Start] indicator lights up.
- Remaining time is shown in 1 minute decrements.



4 When cooking is over, loosen the rice.

- After the buzzer rings, cooking finishes. The function will automatically turn to keep warm status. To prevent the rice from sticking together, please loosen the rice after cooking.

■ Kind reminder

- For different varieties of white rice, please adjust the amount of water or cooking time appropriately if the cooked rice is dry and hard, half-cooked, too sticky or watery.

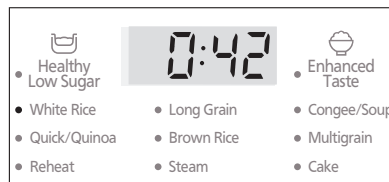
※ When cooking with the "White Rice" function

1 Press [<] or [>], to select the White Rice.

- The selected function indicator lights up.
- The [Start] indicator flashes.

2 Press [Start] key to start cooking.

- The [Start] indicator flashes.
- The remaining time decreases in unit of 1 minute. Under the "Quick/Quinoa" function and "Brown Rice" function, it starts displaying the remaining time approximately 7 minutes and 12 minutes before the end of cooking.
- After entering the cooking stage, the remaining cooking time displayed will be automatically adjusted depending on the rice volume. For example, it may sometimes drop from "After 15 minutes" to "After 13 minutes", rather than decreasing in unit of 1 minute.



3 When cooking is over, loosen the rice.

- After the buzzer rings, cooking finishes. The function will automatically turn to keep warm status. To prevent the rice from sticking together, please loosen the rice after cooking.
- For Brown Rice, mixed rice, glutinous rice, press the [Off/Cancel] key as soon as possible so as not to affect the taste.

■ Kind reminder

- Do not choose the function of "Quick/Quinoa" to cook glutinous rice, mixed rice. (Water volume Table 2 on P7)
- "Quick/Quinoa" can be used for cooking rice. As the cooking time is shortened, the rice may be harder or there may be rice crust.
→ Soak the rice in water in advance, and you can make the cooked rice become soft.
- With "Enhanced Taste" function, you can make rice softer and more delicious.
- Do not mix brown rice with white rice (short grain and long grain), so as not to affect the cooking result.

Keep warm

- Keep warm time displays from 00:00 to 23:59 of total 24 hours. After more than 24 hours, display " - - - " but still keep warm.
- If the function of "Keep Warm" is longer than 96 hours, it will automatically stop, and the display shows "U14". To continue using, press the [Off/Cancel] button first.
- Cooked rice should be consumed within 5 hours of keeping warm to avoid discoloration or becoming stale.
- When in keep warm function, there may be some droplets at the edge of the pan.
- The rice taste may be affected if the rice scoop is left in the pan when the rice is in keep warm function.

Menu functions Reheat/Cooking

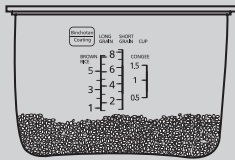
※ When reheating the cooled rice Preparation

- Stir the cooled rice in the pan to make it even.
- When reheating the cooled rice, please refer to the following table of the amount of water to be added.

Table 4

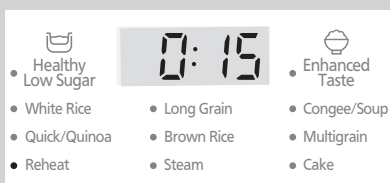
Cooled rice quantity (Waterline*)	Water volume (Measuring cup)
1	-
2	1/2
3	1/2
4	1/2

- The maximum amount of cooled rice to reheat: SHORT GRAIN or LONG GRAIN 4 Cups.



- 1 Press [<] or [>] to select Reheat.
 - The selected function indicator lights up.
 - The [Start] indicator flashes.

- 2 Press **Start** key to start reheating.
 - No matter how much cooled rice to reheat, the heating time is about 15 minutes.

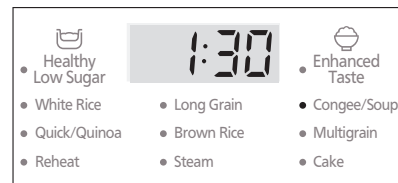


- 3 After the buzzer rings, cooking finishes, the function will automatically turn to keep warm status.
 - Please loosen the rice as soon as possible, as it will be more delicious.

- Kind reminder
 - When adding cooled rice, do not exceed the maximum amount of cooled rice (as shown in Table 4).
 - It is recommended to reheat cooled rice for only once so as not to affect the taste of rice.
 - Do not reheat mixed rice and glutinous rice, so as not to affect the taste.

※ When cooking congee for 1.5 hours

- 1 Press [<] or [>] key to select "Congee/Soup".
 - The selected function indicator lights up.
 - The [Start] indicator flashes.
- 2 Press the TIME, then press [<] or [>], to set the cooking time.
 - Press and hold the [<] or [>] key to quickly add or subtract time.
 - ※ For the cooking time which can be set, Table 3 on P7.
- 3 Press **Start** key to start cooking.
 - Remaining time is shown in 1 minute decrements.



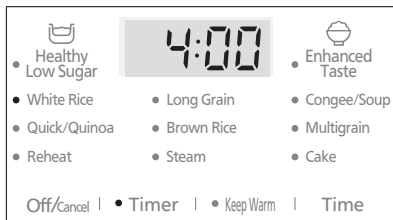
- 4 After the buzzer rings, cooking finishes, the function will automatically turn to keep warm status.
 - Keep warm function will affect taste, press [Off/Cancel] key as soon as possible.

- Kind reminder
 - Open the lid while cooking will increase the amount of dew condensation.
 - Incorrect water quantity or rice quantity may lead to overflow of rice water from steam vent.
 - When the congee is kept in keep warm function for an excessively long time, it will get thicker.
 - If the soup is stewed above the maximum waterline of "CONGEE", it may cause spillage. (P6)
 - Remove the moisturizing cap and rinse it out after each use, so as to avoid unfavorable smell.
 - If you select a longer steam time (for example, steam for more than 40 minutes), add 3 measuring cups of water to prevent the water from drying.
 - When the steam function is performing, the time shown on the display is the remaining time after the water in the pan boils.
 - The maximum weight of cake batter must not exceed 700 g (total weight of cake powder, milk, eggs, etc.). Otherwise, it may lead to the cake being under-baked.
 - When baking the cake batter with maximum weight, set the cooking time to 1 hour to avoid the cake being half-cooked.

Timer/Cleaning and Maintenance

※When you want to use the "Timer" function to complete the "White Rice" after 4 hours

- 1 Select a function according to the methods on P8 ~ P9.
 - The selected function indicator lights up.
 - The [Start] indicator flashes.
- 2 Press [Timer].
 - When presetting congee, first follow the Step 2 on P9 to set the cooking time, then press the [Timer] key.
- 3 Press [<] or [>] key to set the preset time.
 - Press and hold the [<] or [>] key to quickly add or subtract time.
 - When the preset time is less than the cooking time, cook will start directly.
 ※For the functions and time range which apply to timer, Table 2 on P7.
- 4 Press **Start** key. Timer cooking starts.
 - The [Start] indicator turns off, the [Timer] indicator lights up, then the preset is finished.



Kind reminder

- When cooking glutinous rice or mixed rice, do not use the function of timer to avoid food deterioration or performance influence.
- In summer when temperature is high, the preset time should not be greater than 8 hours to avoid rice deterioration.

Attentions

- Before cleaning, please pull out the power plug first. Do not clean the main body until it cools down.
- When cleaning, do not immerse the main body in water, and do not use thinner, gasoline, alcohol, cleaning powder, hard brush, etc.
- Do not use the dish washer or dish dryer.

Heating plate/Pan seal ring

Wipe with a wet towel wrung.

- Please wash in time after using seasonings (Mixed rice, etc.). (Otherwise odor, deterioration or corrosion may be caused.)
- Please do not pull the pan seal ring.

Moisturizing cap

Wipe with a wet towel wrung.

- Remove the moisturizing cap and rinse it out after each use, so as to avoid unfavorable smell.

Upper frame/Support rubber of pan (3 places)

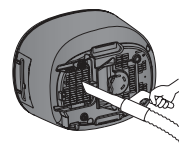
Wipe with a wet towel wrung.

Notes

- Do not pour water in to wash.

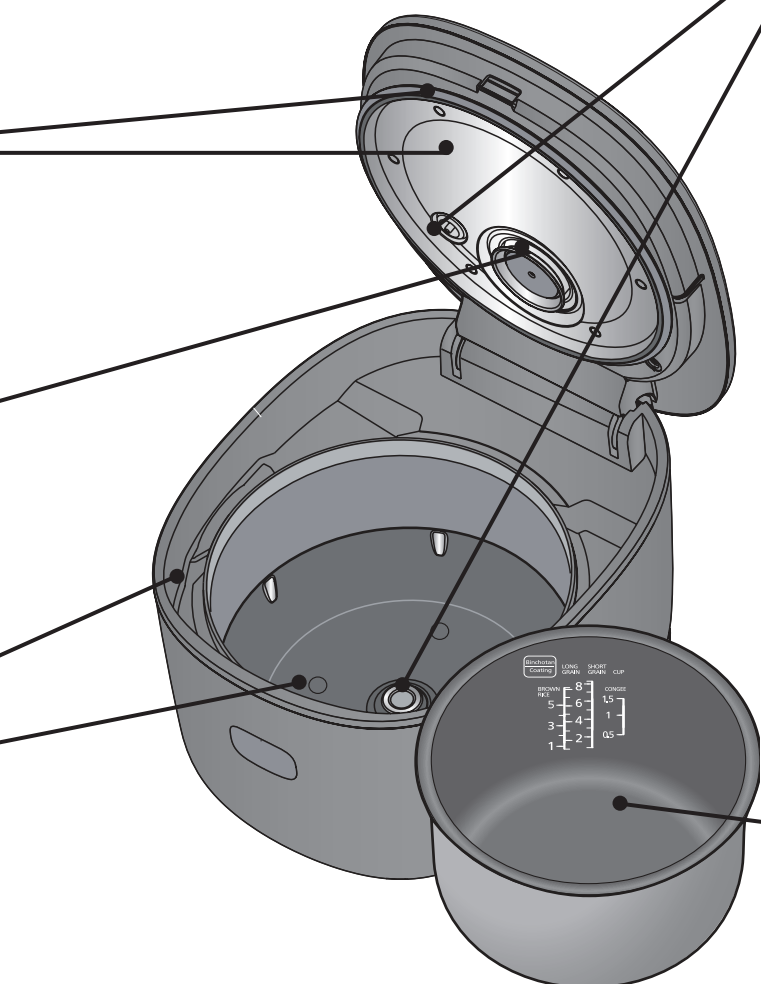
Periodic inspection

- Inspect about once a month, and wash immediately if there is dirt.



The bottom of the rice cooker (Intake port/exhaust port)

Suck garbage and other foreign objects with a vacuum cleaner.



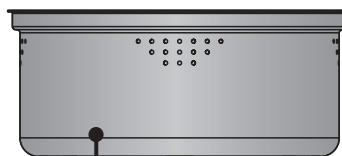
Bottom sensor/Lid sensor

Wipe with a wet towel wrung.

- If the dirt is difficult to remove, clean with a little kitchen dedicated neutral detergent, and then gently wipe a nylon brush.

Notes

- If you do not clean the bottom sensor and lid sensor, the rice may get burnt or cooked badly.



Sugar steamer

- Wash with diluted dish cleaner, sponge and water.
- Do not use the sugar steamer as a cleaning container.

Pan

- Clean with diluted detergent, soft sponge and water. Wipe off any water on the outside of the pan.
- Please do not use the pan as a container for cleaning.
- Color change or stripes may appear on the fluoridized coating surface, which will not affect human health or normal functions of the main body.
- Hand wash pan only.

Accessories

Clean with diluted detergent and soft sponge.



Rice scoop (1)



Congee [Soup] scoop (1)



Measuring cup (1)

Recipes

Attentions: • Because of the different ingredients added into the rice, there may be scorched rice at the bottom.
• While cooking white fungus soup which may become thick, please use the "Congee/Soup" function, and the maximum cooking volume should not exceed the "CONGEE" maximum waterline so as not to overflow.
※1 cup (measuring cup): about 150 g.

Tomato Chicken Wings

Ingredients:	Chicken wings	8	Seasonings:	Tomato ketchup	10 mL	Rice wine	10 mL
	Shiitake mushrooms	100 g		Soy sauce	15 mL	Sugar	5 g
	Tomato	2		Oyster sauce	10 mL	Salt	2.5 g
				Water	50 mL		

Steps: 1) Score both sides of the wings twice with a knife, peel and dice the tomatoes, and wash the shiitake mushrooms.
2) Put all ingredients and seasoning in the pan and close the outer lid.
3) Press the [<] or [>] key to select "Steam", set the cooking time to 25 minutes, and then press the [Start] key.

Red Bean and Purple Rice Congee with Coconut Milk

Ingredients:	Red beans	100 g	Crystal sugar	30 g
	Purple rice	100 g	Coconut milk	300 mL

Steps: 1) Wash the red beans and purple rice, and soak them in water all night.
2) Put the soaked red beans, purple rice, and crystal sugar in the pan, add water to the maximum waterline of CONGEE, and close the outer lid.
3) Press the [<] or [>] key to select "Multigrain", set the cooking time to 1 hour and 30 minutes, and then press the [Start] key.
4) At the end of cooking, press the [Off/Cancel] key, and add the coconut milk.
• If you do not soak red beans and purple rice in advance, please increase the cooking time.

Simple and Easy Braised Rice

Ingredients:	Corn kernels and peas	20 g	Seasonings:	Soy sauce	10 mL
	Chinese sausages	Several slices		Salt	2 g
	Potatoes	200 g		Oyster sauce	10 mL
	Shiitake mushrooms	100 g		Chicken essence	2 g
	Tomatoes	1		Oil	A few drops
	White rice	2 cups			

Steps: 1) Wash and dice the shiitake mushrooms, cut the potatoes into chunks and wash the starch off the potatoes.
2) After washing the rice, add water to the 1.5 scale of the "SHORT GRAIN" waterline, drip a few drops of oil, put all the ingredients in turn. After cutting a cross on the tomatoes, put them on the top.
3) Put all ingredients and seasoning in the pan and close the outer lid.
4) Press the [<] or [>] key to select "White Rice", and then press the [Start] key.

Mushroom soup

Ingredients:	White beech mushroom	70 g	Seasonings:	Cooking wine	10 mL
	Mushroom with crab taste	70 g		Salt	5 g
	King oyster mushroom	60 g		White pepper	A little
	Ribs	300 g			
	Ginger	Several pieces			
	Chopped scallion	The right amount			

Steps: 1) Soak the three kinds of mushrooms in appropriate salted water for 10 minutes. After rinsing the ribs with water, blanch them with boiling water.
2) Wash the three kinds of mushrooms, cut off the roots. Cut the king oyster mushroom into small section.
3) Put the ribs, mushrooms and ginger slices into the pan. Add the right amount of cooking wine, add water to the max. Waterline for "CONGEE", and close the outer lid.
4) Press [<] or [>] key, select "Congee/Soup", set the cooking time to 1 hour 30 minutes, and then press the [Start] key.
5) After cooking, open the outer lid, and then only season it with the right amount of salt, white pepper and chopped scallion.
Note: You can choose your favorite mushrooms.

Trouble Shooting

Please check before requesting a repair.

Scenarios	Please check	Ref. page
Start cooking as soon as a timer is set	● Is the preset time not within "Time range to preset"?	7
Do not cook during preset time	● Is the [Start] key pressed?	10
Cooking time is long	<ul style="list-style-type: none"> ● If cooking is made continuously, the cooking time will be longer. (May be extended up to 30 minutes) ● Due to the different amounts of rice and water, the remaining time display may be stopped for adjustment in the middle of cooking. ● Is "U12" displayed? 	— — 15
Cooking time is short	● Due to the different amounts of rice and water, the remaining time display may be adjusted in the middle of cooking.	8
Make noise	<ul style="list-style-type: none"> ● The "pu" sound is the sound given by fan to dissipate the heat during rotation. ● The "grumble" sound is the sound given by IH (induction heating) during energizing. Sometimes you may hear these sounds during keep warm. ● "xiu" sound is the sound of the steam ejection. 	— — —
Steam vapor leaks from a place other than the steam vent	● Is foreign object attached to the pan seal ring of the inner lid and along the pan, or is the pan deformed?	—
Key operation can not be performed	<ul style="list-style-type: none"> ● Are the indicator of the keys on? → Key operation can not be performed during cooking, timer or keep warm. Press the [Off/Cancel] key before operation. 	—
When a power outage occurs during cooking	● Return to standby mode.	—
Sparks occur from the power plug	● When plugging or pulling the power plug, small sparks may sometimes emerge. This is the inherent characteristics of IH (induction heating) mode, and is not a malfunction.	—
There is plastic smell	● There may be plastic smell at the beginning of use. It will be eliminated after several more uses. It is not abnormal.	—

To be known

- If you are careless to put water and rice into the main body without the pan, please consult the Panasonic authorized service center.





Trouble Shooting

Please check before requesting a repair if it is not a failure.

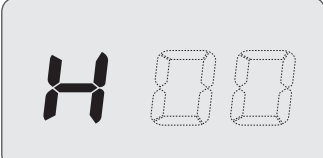
Scenarios	Causes
Glutinous (soft)	<ul style="list-style-type: none"> ● Is the rice quantity and water volume correct? ● Is much broken rice mixed in? ● Is the rice immersed in water for a long time? (Preset time is too long, etc.) → When using the timer function to cook, you need to put less water. ● Is hot water used to wash rice? ● Is rice loosened immediately after cooked? ● Is too much water added into new rice to cook?
Dry (hard)	<ul style="list-style-type: none"> ● Is the rice quantity and water volume correct? ● Is "Quick/Quinoa" function used to cook?
Congee is mushy	<ul style="list-style-type: none"> ● Is rice soaked in water for a long time when timer cooking is set? ● Is congee kept warm? ● Whether there is too much broken rice?
Rice is scorched	<ul style="list-style-type: none"> ● Is rice washed adequately? ● Is there any foreign object at the bottom of the pan, on the bottom sensor and inside the main body? ● Is timer cooking set? ● Is much broken rice mixed in? ● Are spices added for cooking? (Mixed rice, etc.) ● Yellowish paste formed on the bottom of the pan is not a malfunction. → If it is not improved after the above has been confirmed, refer to "To improve scorched rice". (👉 P16)
Condensation Odor Rice is yellow	<ul style="list-style-type: none"> ● Is rice loosened immediately after cooked? ● Has rice been keep warm for a time longer than 5 hours? ● Is cooled rice added into the pan and keep warm? ● Is rice washed adequately? ● Is the rice scoop placed during keep warm? ● Due to the different types of rice or water quality, cooked rice might be yellowish. ● It may smell when you cook, mixed rice with seasonings. → Carefully clean the pan, heating plate, moisturizing cap.
Rice is dry	<ul style="list-style-type: none"> ● Has rice been keep warm for a time longer than 5 hours? ● Is reheating repeated many times? ● Is moisturizing cap mounted correctly? ● Is rice attached to the pan seal ring of the inner lid and along the pan, or is the pan deformed?
Rice sticks onto the pan	<ul style="list-style-type: none"> ● Due to the different varieties of rice, soft rice and glutinous rice might easily stick the pan.
A thin film is formed	<ul style="list-style-type: none"> ● Is bran remained? Rice paper-like film is a result of the dry starch dissolution, and it is harmless; the rice which is not washed cleanly is likely to generate such a thin film.
Cooked rice has bumpy surface	<ul style="list-style-type: none"> ● Did you make the surface of rice smooth before cooking? ● The powerful firepower of IH (induction heating) caused this. This is not an anomaly. Under the following circumstances, rice tends to have uneven surface. <ul style="list-style-type: none"> • When rice has not been sufficiently washed. • When a lot of broken rice is mixed in. • When rice has been broken due to excessive force used to wash it.

Error Codes Indication

Please check before requesting a repair.

Error display	Please check	Ref. page
	<ul style="list-style-type: none"> ● Has the pan being set? → Press the [Off/Cancel] key until the error display disappears. Put the dedicated pan in, and perform the operation Again. (If you don't press the [Off/Cancel] key, the error display will disappear automatically after a moment.) 	—
	<ul style="list-style-type: none"> ● Is any foreign object attached to the bottom of the pan or the bottom sensor? → Please remove foreign objects and dirt, and then press the [Off/Cancel] key. ● Is water too much? → Press the [Off/Cancel] key. (For continuous cooking, you can slightly reduce the amount of water) 	4 7
	<ul style="list-style-type: none"> ● Keep warm duration over 96 hours? → Please press [Off/Cancel] key. 	8
	<ul style="list-style-type: none"> ● Has any dust or other foreign object clogged the intake port and the exhaust port at the bottom of the rice cooker? → Remove dust according to the following steps. <ol style="list-style-type: none"> ① Press the [Off/Cancel] key, and then unplug the power plug. ② Remove the pan until the rice cooker cools down. ③ Clear the dust in the intake port/exhaust port at the bottom of the rice cooker. (▶ P10) ● Is the rice cooker used on the carpet? → Do not use the rice cooker where the bottom of the rice cooker may be clogged. 	— 4

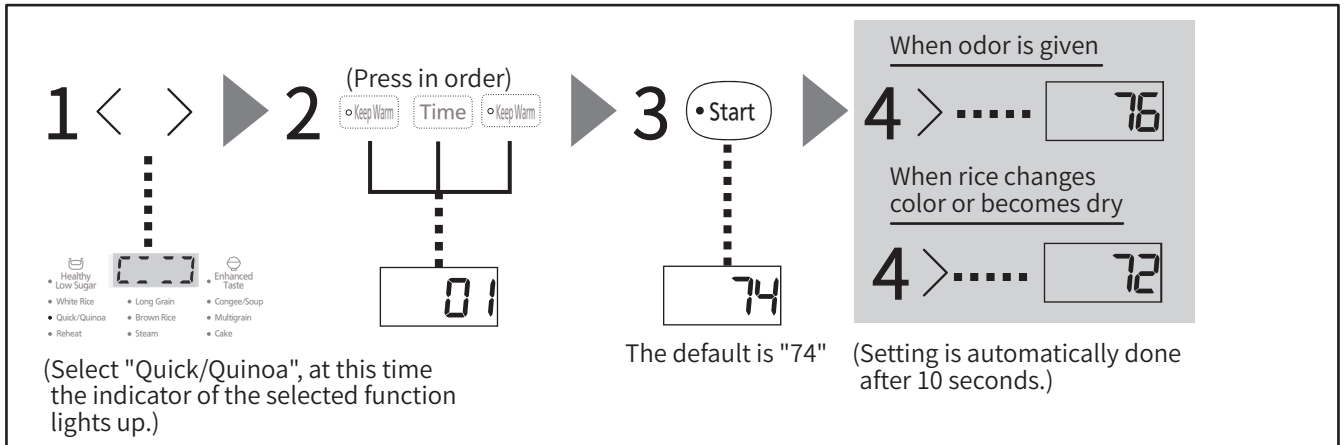
If the rice cooker is still not back to normal after the above is confirmed, go to the Panasonic authorized service center for repair.

	<ul style="list-style-type: none"> ● Try to unplug the power plug and plug it in again. If "H※※" still appears, then there is a fault. → Please consult the Panasonic authorized service center, and inform the error code (two digits after "H"). 	—
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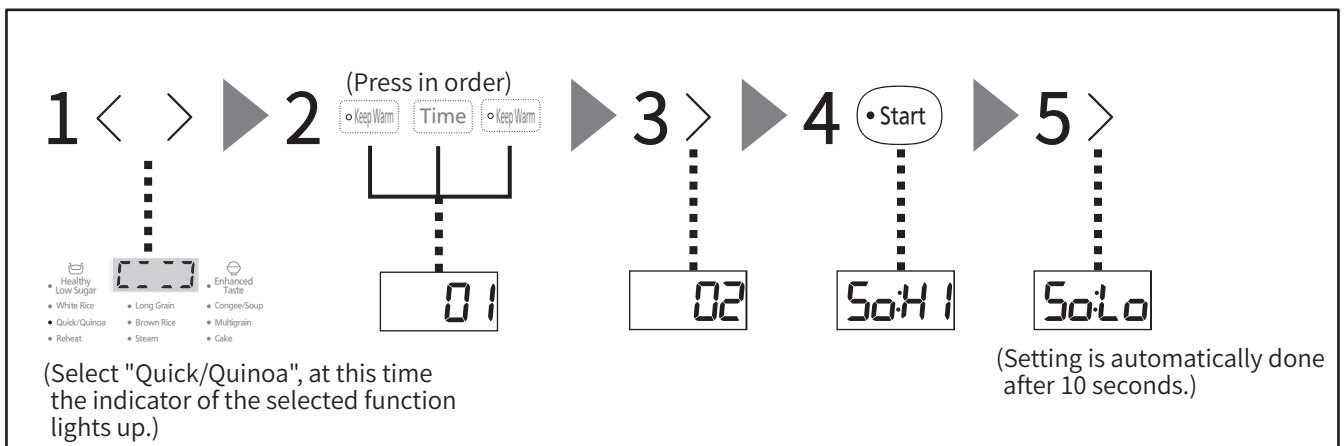
When you want to improve (optimize)

Change the temperature of keep warm (default temperature is 74)

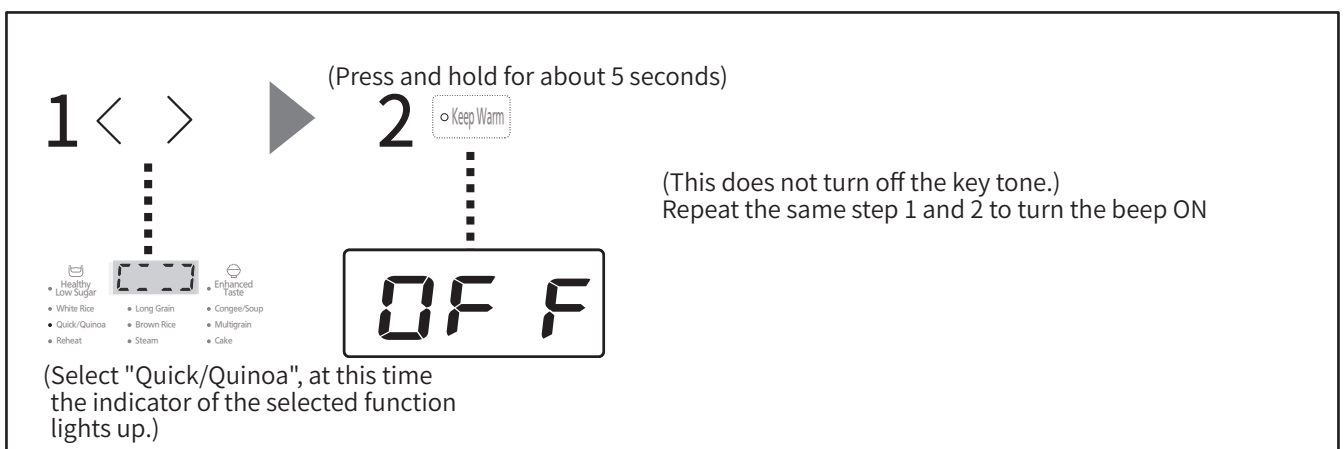
When the rice keeping warm has odor, please change to "76"; when it changes color or is drying, change to "72".
(74 → 76 → 72)



To improve scorched rice



To eliminate the beep during cooking, reheat (end the beep)



Specifications

Model No.		SR-HL151
Power supply/Rated frequency		230 V - 240 V ~ 50 Hz
Rated power input		1200 W
Nominal volume of the pan		4.2 L
Cooking quantity (Rice)	Healthy Low Sugar	0.18 - 0.54 L [1 - 3 cups]
	Enhanced Taste	0.18 - 1.5 L [1 - 8.3 cups]
	White Rice	
	Quick/Quinoa	
	Brown Rice	0.18 - 0.9 L [1 - 5 cups]
	Long Grain	0.18 - 1.5 L [1 - 8.3 cups]
	Mixed Rice/Glutinous Rice	0.18 - 1.08 L [1 - 6 cups]
Congee cooking volume (rice quantity)	Congee/Multigrain	0.09 - 0.27 L [0.5 - 1.5 cups]
Maximum cooking volume (ingredients + water) for soup		2.2 L ¹
The maximum weight of cake batter (Approx.)		700 g
Power cord length (Approx.)		0.9 m
Weight (Approx.)		4.7 kg
Size (Approx.)	Width	27.2 cm
	Depth	33.4 cm
	Height	22.8 cm (49.5 ²)

- (※1) Indicates the cooking capacity at the Maximum waterline of "CONGEE".
- (※2) Indicates the product height when opening the outer lid.

Panasonic Warranty

Small Kitchen Appliances 12 Month Warranty from Date of Purchase ("Warranty Period") Microwave Oven, Rice Cooker, Bread Maker, Benchtop Oven and Stick Blenders

1. This warranty does not exclude, restrict or modify in any way other rights and remedies under the law which relates to the product, including any non-excludable statutory guarantees in Australia.
2. Subject to the conditions of this warranty and during the Warranty Period, Panasonic or its Authorised Service Centre will perform the necessary service on the product without charge for parts or labour, if in the opinion of Panasonic, the product is found to be faulty within the Warranty Period.
3. This warranty only applies to Panasonic products purchased in Australia and sold by Panasonic Australia or its Authorised Distributors or Dealers and only where the products are used and serviced within Australia or its territories. Warranty cover only applies to service carried out by a Panasonic Authorised Service Centre and only if valid proof of purchase is presented when warranty service is requested.
4. This warranty only applies if the product has been used in accordance with the manufacturer's recommendations (as noted in the Operating Instructions) under normal use and reasonable care (in the opinion of Panasonic). The warranty covers normal domestic use only and does not cover damage, malfunction or failure resulting from:
 - (a) misuse, abuse, neglect, accidental damage or modifications;
 - (b) infestation by insects or vermin;
 - (c) incorrect installation, assembly, improper voltage, or mains supply problems;
 - (d) natural disaster or acts of God (e.g. lightning, flood, fire, earthquakes etc);
 - (e) rust or damage caused by exposure to abnormally corrosive conditions;
 - (f) an accessory, component or other equipment not supplied by Panasonic Australia;
 - (g) improper maintenance by the customer (refer to the maintenance section of the Operating Instructions) which includes but is not limited to the failure to undertake the following actions:
 - (i) regular cleaning; and
 - (ii) where filters are included, regular cleaning and replacement of filters where necessary.
 - (h) incorrect operation of the product; and
 - (i) where no actual fault of the product is determined to have occurred, during a customer-initiated service call, and where the perceived problem is explained within the Operating Instructions (including the troubleshooting section) warranty service is not applicable
5. This warranty does not cover the following items unless the fault or defect existed at the time of purchase:
 - (a) Cabinet or Casing Parts
 - (b) Noise or vibration that is considered normal
 - (c) User replaceable Batteries
 - (d) Kneader mounting shaft unit and heads, blades and other accessories
 - (e) Microwave Oven cook plates
6. You will be responsible for costs associated with making the warranty claim where there are costs associated with shipping or handling or travelling outside of the area normally serviced by Panasonic or any repair agent authorised by Panasonic.
7. To the extent permitted by law and subject to your non-excludable statutory rights and guarantees, Panasonic excludes all warranties and liabilities (other than those contained in this warranty) including any liability for loss or damage whether direct or indirect arising from your purchase, use or non-use of the product.
8. In addition to your rights under this warranty, Panasonic products come with consumer guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any reasonably foreseeable loss or damage. You are also entitled to have the product repaired or replaced if the product fails to be of an acceptable quality and the failure does not amount to a major failure.
9. To claim warranty service, when required, you should:
 - Contact Panasonic's Customer Care Centre on 132 600 for Authorised Service Centre information
 - Send or take the product to a Panasonic Authorised Service Centre together with your purchase receipt as a proof of purchase date.

**THIS WARRANTY CARD AND THE PURCHASE DOCKET (OR SIMILAR PROOF OF PURCHASE)
SHOULD BE RETAINED BY THE CUSTOMER AT ALL TIMES**

If you require assistance regarding warranty conditions or any other enquiries, please visit the **Panasonic Australia** website www.panasonic.com.au or contact by phone on **132 600**
If phoning in, please ensure you have your operating instructions available.

Panasonic Australia Pty. Limited

ACN 001 592 187 ABN 83 001 592 187

1 Innovation Road, Macquarie Park NSW 2113
www.panasonic.com.au

PRO-031-F01a Issue: 2.0

09-12-2021

Panasonic Warranty

Home Appliance 12 Month Warranty from Date of Purchase

1. Subject to the conditions of this warranty Panasonic or its Authorised Service Centre will perform necessary service on the product without charge for parts or labour, if in the opinion of Panasonic, the product is found to be faulty within the warranty period. For Line Communications products (i.e. Cordless Phones, etc) the genuine battery(s) has a 3 month warranty.
2. This warranty only applies to Panasonic products purchased in New Zealand and sold by Panasonic New Zealand or its Authorised Distributors or Dealers and only where the products are used and serviced within New Zealand or its territories. Warranty cover only applies to service carried out by a Panasonic Authorised Service Centre and only if valid proof of purchase is presented when warranty service is requested.
3. This warranty only applies if the product has been installed and used in accordance with the manufacturer's recommendations (as noted in the operating instructions) under normal use and reasonable care (in the opinion of Panasonic). The warranty covers normal domestic use only (also Clip & Trim Professional use) and does not cover damage, malfunction or failure resulting from use of incorrect voltages, incorrect installation, accident, misuse, neglect, build-up of dirt or dust, abuse, maladjustment of customer controls, mains supply problems, thunderstorm activity, infestation by insects or vermin, tampering or repair by unauthorised persons (including unauthorised alterations), exposure to abnormally corrosive conditions or any foreign object or matter having entered the product.
4. This warranty does not cover the following items unless the fault or defect existed at the time of purchase:
 - (a) Cabinet Parts
 - (b) Microwave Oven cook plates
 - (c) User replaceable Batteries from wear and tear in normal use
 - (d) Kneader mounting shaft unit and Heads, Cutters, Foils, Blades and other accessories
 - (e) Noise or vibration that is considered normal
5. To claim warranty service, when required, you should:
 - Telephone Panasonic's Customer Care Centre on 09 2720178 or visit our website referred to below and use the Service Centre Locator for the name/address of the nearest Authorised Service Centre.
 - Send or take the product to a Panasonic Authorised Service Centre together with your proof of purchase receipt as a proof of purchase date. Please note that freight and insurance to and / or from your nearest Authorised Service Centre must be arranged by you.
6. The warranties hereby conferred do not extend to, and exclude, any costs associated with the installation, de-installation or re-installation of a product, including costs related to the mounting, de-mounting or remounting of any screen, (and any other ancillary activities), delivery, handling, freighting, transportation or insurance of the product or any part thereof or replacement of and do not extend to, and exclude, any damage or loss occurring by reason of, during, associated with, or related to such installation, de-installation, re-installation or transit.

Panasonic Authorised Service Centres are located in major metropolitan areas and most regional centres of New Zealand, however, coverage will vary dependant on product. For advice on exact Authorised Service Centre locations for your product, please telephone our Customer Care Centre on 09 2720178 or visit our website and use the Service Centre Locator.

Unless otherwise specified to the consumer the benefits conferred by this express warranty are additional to all other conditions, warranties, guarantees, rights and remedies expressed or implied by the Consumer Guarantees Act of New Zealand and all other obligations and liabilities on the part of the manufacturer or supplier and nothing contained herein shall restrict or modify such rights, remedies, obligations and liabilities.

THIS WARRANTY CARD AND THE PURCHASE DOCKET (OR SIMILAR PROOF OF PURCHASE) SHOULD BE RETAINED BY THE CUSTOMER AT ALL TIMES

If you require assistance regarding warranty conditions or any other enquiries, please visit the **Panasonic New Zealand** website www.panasonic.co.nz or contact by phone on **09 2720178**
If phoning in, please ensure you have your operating instructions available.

Panasonic New Zealand Customer Care Centre

Phone: 09 2720178

Fax: 09 2720129

Email: customerservice@nz.panasonic.com

Website: www.panasonic.co.nz/support

