

AUS/NZ

Panasonic®



Operating Instructions

Electric Rice Cooker Household Use

Model No. : SR-ZX105

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Thank you for purchasing the Panasonic product.

- This product is intended for household use only.
- Please read these instructions carefully and follow safety precautions when using this product.
- Before using this product **please give your special attention to “Safety Precautions” (Page 2-3).**



Keep this manual for future use.

Safety Precautions

Must be followed!

In order to prevent accidents or injuries to the users, other people and damage to property, please follow the instructions below.

■ The following charts indicate the degree of damage caused by wrong operation.

 WARNING Indicates serious injury or death.	 CAUTION Indicates risk of injury or property
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■ The symbols are classified and explained as follows.

   These symbols indicate prohibition.	 This symbol indicates requirement that must be followed.
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WARNING

■ Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the power outlet.



(It may cause an electric shock or fire caused by short circuit).

■ Do not insert any objects in the steam vent or gap.



Especially metal objects such as pins or wires.
(It may cause an electric shock or malfunction).

■ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.



(It may cause burn or injury).

■ Clean the power plug regularly.



(A soiled power plug may cause insufficient insulation due to the moisture, and may cause a fire).

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

■ Do not damage the power cord or power plug.



Following actions are strictly prohibited.

Modifying, placing near heating elements, bending, twisting, pulling, putting heavy objects on top, and bundling the cord. (It may cause an electric shock or fire caused by short circuit).

- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

■ Do not immerse the appliance in water or splash it with water.



(It may cause a fire caused by short circuit or electric shock).

- Please enquire with an authorized dealer if water gets inside the appliance.

■ Use only a power outlet rated at 10 amperes and alternating electric voltage at 240 volts.



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

- Use only an extended cord rated at 10 amperes minimum.

■ Do not plug or unplug the power plug with wet hands.



(It may cause an electric shock).

■ Do not get your face close to the steam vent or touch it with your hand. Keep the steam vent out of reach of small children.



Steam vent

(It may cause a burn).



■ Do not modify, disassemble, or repair this appliance.



(It may cause a fire, electric shock or injury).

- Please make enquiries at the store or the repair department of an authorized dealer.

■ Insert the instrument plug and the power plug firmly.



(Otherwise it may cause an electric shock and fire caused by the heat that may generate around the instrument plug or the power plug).

- Do not use a broken power plug or a loose power outlet.

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



(e.g. for abnormal situations or breaking down)

(It may cause smoking, a fire or electric shock).

- The power plug and the power cord become abnormally hot.
- The power cord is damaged or power failure occurs when touched.
- The main body is deformed or abnormally hot.
- The unit gives out smoke or scorching smell.
- There are cracks, looseness or wobbles of the appliance.
- The cast heater is warped or the pan is deformed.

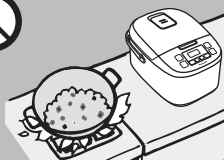
→ Please make enquiries at Panasonic authorized service center for inspection and repair immediately.

Safety Precautions

Must be followed!

⚠ CAUTION

■ Do not use the appliance on following places.



- The place where it may be splashed with water or near a heat source. (It may cause a fire caused by short circuit or electric shock).
- An unstable surface or carpet, electric carpet, table cloths (ethylene plastic) or other object that cannot resist high temperature. (It may cause an injury, burn or fire).
- Near a wall or furniture. (It may cause a discoloration or deformation).

■ Do not touch heating elements while the appliance is in use or after cooking.



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

■ Do not expose the power plug to steam and do not let water spill on the connector of the power plug.



- Do not expose the power plug to steam when it is plugged in. (It may cause a fire caused by short circuit). When using a cabinet with sliding table, use the appliance where the power plug cannot be exposed to steam.

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



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

■ Be sure to hold the instrument plug or the power plug when unplugging.



(Otherwise it may cause an electric shock or fire caused by short circuit).

■ Do not use the cord set (for instrument plug and power plug) that is not specified for use with this appliance. Also do not transfer them.



(It may cause an electric shock, leakage, and fire).

■ Be careful hot surface of clear frame.



(It may cause a burn).

■ Unplug the power plug from the power outlet when the appliance is not in use.



(Otherwise it may cause an electric shock and fire caused by short circuit due to the insulation deterioration).

■ Heating element is subjected to residual heat after use. Please allow the appliance to cool down before cleaning it.



(Touching hot elements may cause a burn).

■ Do not use other pan than the one specified.



(It may cause a burn and injury due to overheat or malfunction).

Precautions for Use

Please put in correct amount of rice and water and select functions correctly according to the operating instructions.

(So as to avoid overflow of rice water, half-cooked rice or scorched rice).

Do not put ingredients to be cooked directly into the appliance in which no pan is placed. Do not cook without pan.

(So as to prevent any impurities from causing failure).

Avoid using the appliance under direct sunlight.

(So as to avoid color change).

Do not let water spill on the power plug of the power cord set.

(This may result in electric shock).

Before using the appliance, the anti-tarnish paper between the pan and the cast heater should be removed.

(So as to avoid poor cooking or fire).

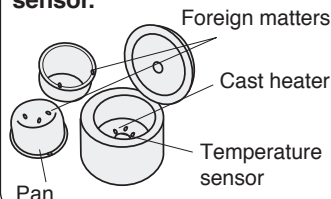
Do not cover the outer lid with cloth or other objects when the appliance is in use.

(So as to avoid deformation, color change of the outer lid or failure).

Do not scoop out rice with any metal object.

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

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



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

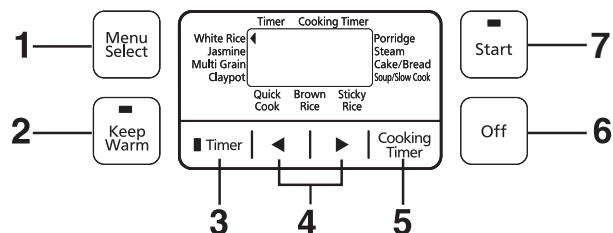
When there is any overflow of rice water from the steam vent, pull out the power plug immediately to disconnect the power supply. Do not resume the use until the rice water on the power plug and the instrument plug is cleaned with a dry cloth.

The appliance is for household use only. Do not use it for any commercial or industrial purposes or any purposes other than cooking.

When power failure occurs during the operation of the appliance, the cooking result may be affected.

Parts identification

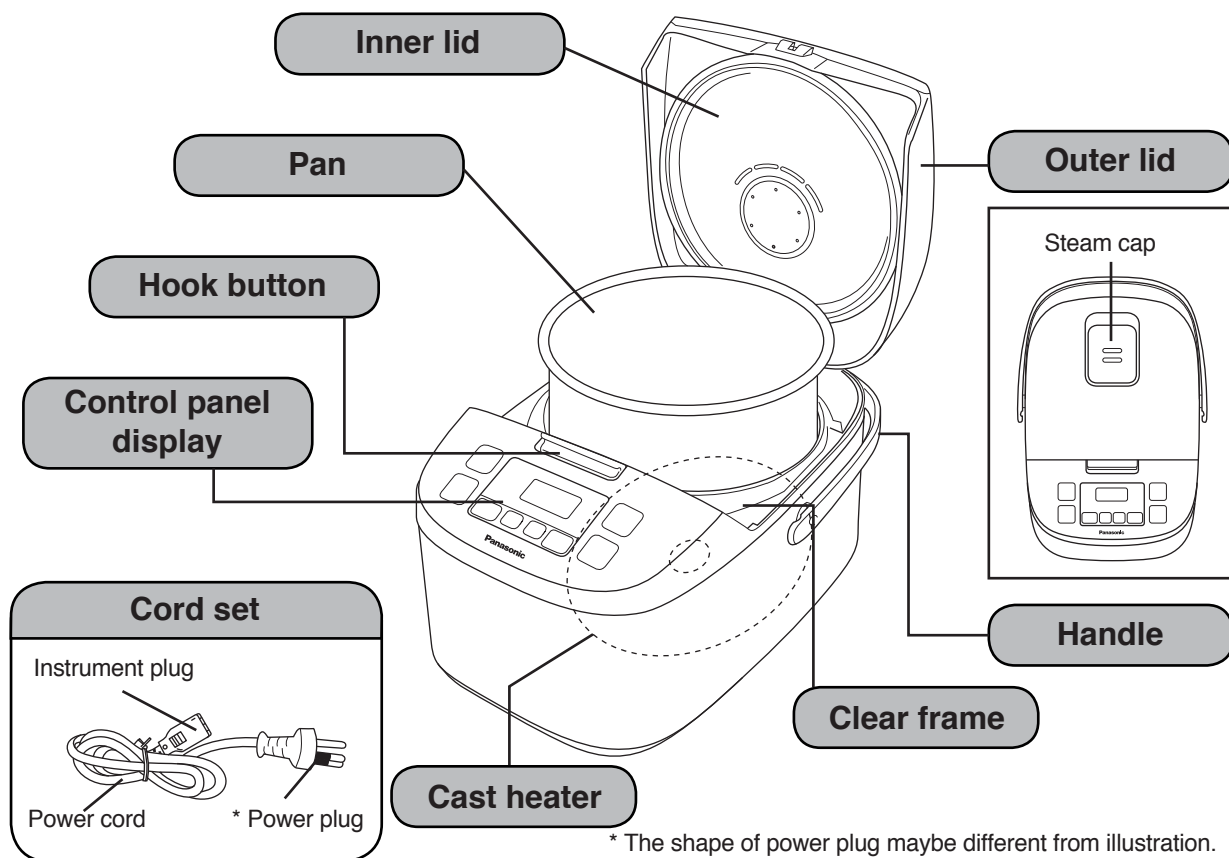
Display



Press this button to:

1. Select a cooking function.
2. Enter Keep Warm mode.
3. Preset timer.
4. Set clock or cooking timer.
5. Start setting cooking timer.
6. Cancel the operation.
7. Start cooking.

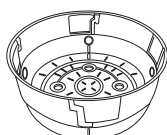
Parts identification



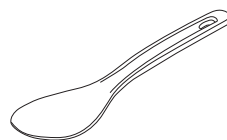
Accessories



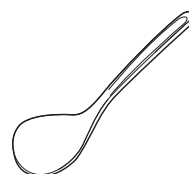
Measuring cup
(Approx. 180 mL)



Adjustable steam
basket





Rice scoop





Porridge scoop

Time setup / Lithium battery

Time setup

- 1** Connect the power plug. Press  or  button for more than one second, then release the button after a beep sound. The time shows in the LCD starts to blink.



- 2** Press  or  button to set the time (1 minute increment). Keeping the button pressed will make setting faster.
- 24:00 is replaced by 0:00.
 - Error may occur in the Timer function if the current time has not been set properly.
 - The time cannot be setup during operating state.

- 3** The time will be automatically set after leaving about 5 seconds (LCD stops blinking).

Lithium battery

Power source for the clock

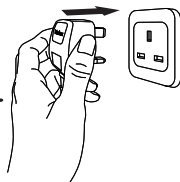
■ When unplugged

The internal lithium battery is fully utilized.



■ When plugged

The power supply source is fully utilized.



Battery Replacement

If lithium battery is fully utilized, please contact authorized service center for replacement.

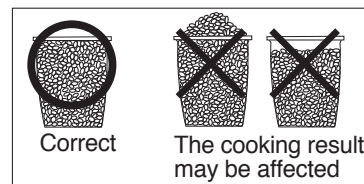
- The life time of battery is around 5 years (At 20°C room temperature and plugged in 12 hours each day).
- When the battery is consumed, the following phenomenon will happen:
 - The clock becomes vague or disappear.
 - Memory of preset time is lost.
 - The clock can be used again when power plug is connected.
(The clock resetting is required).

Note: Do not put the lithium battery into the fire, do not recharge, disassemble or heat the battery, etc.

Preparations

1 Measure rice with the measuring cup provided.

- The volume of the measuring cup is about 180 mL.
- For the maximum quantity of the rice to be cooked at once, refer to specifications in Page 18.

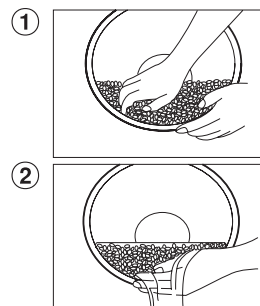


2 Wash the rice till the water turns relatively clear.

- ① Wash the rice quickly with plenty of water and stirring the rice lightly to wash it while changing water.
- ② Repeat it for several times (wash the rice → pour out water), till the water turns relatively clear.

ATTENTION

- In order to avoid scratching the non-stick coating on the pan surface, do not wash rice in the pan.
- Wash the rice thoroughly. Otherwise, rice crust may appear and the residual rice bran may affect the taste of the rice.

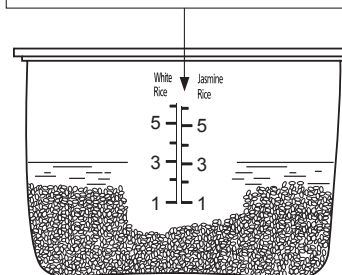


3 Add the washed rice or other ingredients into the pan.

- Use water line on the pan to measure water quantity as follow

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

<Example>
When the rice quantity is 3 measuring cups, wash the rice and put into the pan, then add water into the pan till the water surface reaches scale "3" at waterline of "White Rice".

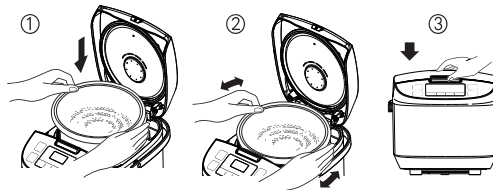


- In the Soup / Slow Cook function, the total amount of ingredients and water shall not exceed the maximum water line for "White Rice".
- Dry the outside surface of the pan. If it is wet, it may cause noise while cooking. Any foreign matters between the pan and the cast heater may damage the unit.
- Please make sure that the pan is on leveled surface.
- Please measure water by aligning water line left side and right side.
- If rice is too hard or too soft, please adjust water amount according to your personal taste.

Preparations

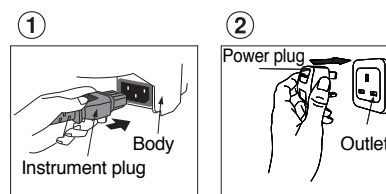
4 Put the pan into the body and close the outer lid.

- ① In order for the bottom of pan can be closely attached to the cast heater, please rotate the pan along the direction indicated by the arrow for 2 or 3 times.
- ② Please check whether the inner lid and steam cap are properly attached. (Refer to Page 15)
- ③ Close the outer lid until it clicks.



5 Connect the plugs.

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



ATTENTION

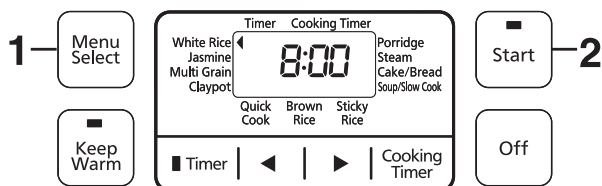
- * The right table shows the maximum allowable amount of white rice that can be cooked at a same time steaming with the adjustable steam basket.
- Reasonable time interval is recommended between subsequent cooking to ensure cooking result is normal.
- There is possibility of starch, spill over through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

The maximum amount of rice (in measuring cups)

Height of the adjustable steam basket	Maximum amount of white rice
Shallow	2
Deep	1

Functions

White Rice, Jasmine, Multi Grain, Quick Cook, Brown Rice or Sticky Rice



■ Important Information

- The amount of rice is specified in specifications. (Page 18)
- In the Quick Cook function, the rice may be harder or there may be rice crust (Quick Cook function can be use for white rice).
 - For better performance, please add some more water.
 - For better performance, please stir and loosen the rice immediately and keep the rice warm for a few minutes after the beep sound.
- * For brown rice, it takes about 2 hours to complete cooking.

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

1 Press button to point to White Rice, Jasmine, Multi Grain, Quick Cook, Brown Rice or Sticky Rice function.

- The indicator blinks.

2 Press button.

- The indicator lights up and the cooking starts.
- Before cooking complete, the LCD display will show the remaining time in 1 minute decrement.

- If you want to preset the timer for White Rice, Jasmine, Multi Grain, Brown Rice or Sticky Rice, please refer to "Using the Timer" (Page 14).

The cooking is over

Stir and loosen the rice.

- When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function (The indicator turns off and the indicator lights up automatically).

Keep Warm

- When the cooking is over, all function will turn to **Keep Warm** function automatically. But some functions are not recommended to use with **Keep Warm** function.

Please press button to exit **Keep Warm** function.

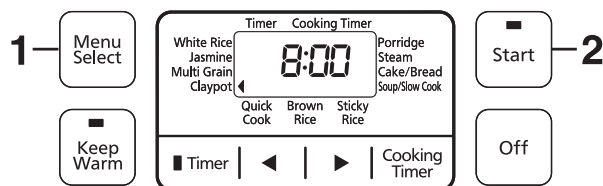
- You can keep the rice warm for up to 12 hours, so as not to affect the taste or cause unpleasant smell.
- When in **Keep Warm** function, there may be some droplets at the edge of the pan.
- The rice taste may be affected if rice scoop is left in the electric rice cooker during **Keep Warm** function.



Menu	Keep warm	The result after kept warm
White Rice	○	
Jasmine	○	
Multi Grain	○	
Quick Cook	○	
Claypot	×	Affects the taste or causes a strange smell. Flavor can be adversely affected.
Brown Rice	×	
Sticky Rice	×	
Porridge	×	It may become too thick.
Cake / Bread	×	Affects the taste or causes a strange smell.
Soup / Slow Cook	×	
Steam	×	

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

Functions Claypot



■ Important Information


- The amount of rice is specified in specifications. (Page 18)
- Ingredients are evenly placed on the surface of the rice, it is not to mix.
- When placing ingredients, it cannot go above the maximum water line for "White Rice".
- Do not open the outer lid while cooking. (Cooking result may not be satisfactory).

Operations (Cooking with the Claypot function).

1 Press  button to point  to Claypot function.




- The  indicator blinks.

2 Press  button.

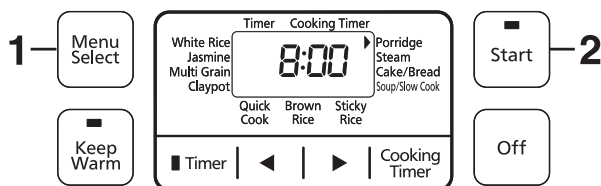
- The  indicator lights up and the cooking starts.
- Before cooking is completed, the LCD display will show the remaining time in 1 minute decrement.

The cooking is over

Press  button.

- When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function (The  indicator turns off and the  indicator lights up automatically). However, we do not recommend using the **Keep Warm** function as it may affect the taste. Press the  button to exit the **Keep Warm** function and unplug the power plug.

Functions Porridge



■ Important Information


- The amount of rice is specified in specifications. (Page 18)
- If using too much water, it may cause spill over through steam vent.
- In order to have thicker porridge you may reduce the water amount according to your personal taste.
- When the outer lid is opened during cooking, the amount of moisture condensation maybe increased.
- Take off and clean the steam cap after every use to prevent any odor.

Operations (Cooking with the Porridge function).

1 Press  button to point  to Porridge function.

- The  indicator blinks.




2 Press  button.

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

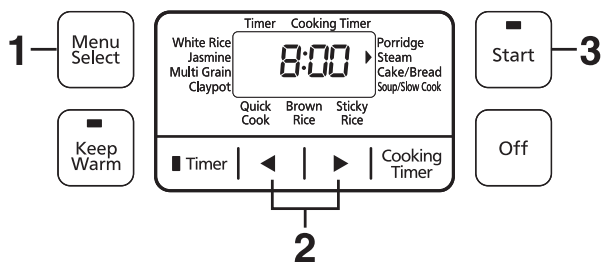
- If you want to preset the timer for Porridge, please refer to “Using the Timer” (Page 14).

The cooking is over

Press  button.

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

Functions Steam



■ Important Information

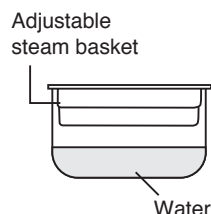
- After boiling and complete evaporation of water, the electric rice cooker automatically switches off.
- If you want to abort steaming during cooking, press button.
- When steaming while cooking rice at the same time, it's recommended to use Jasmine, Multi Grain, White Rice function with maximum quantity as described in Page 7.
→ Do not open the outer lid while cooking. (Cooking result may not be satisfactory).
- Please do not block the hole of the inner lid with food.

Preparations

- Add the required amount of water.
- Place the adjustable steam basket into the pan as shown.
- Place foods to be steamed into the adjustable steam basket.
- Close the outer lid.

- Correspondence between the amount of water and time of steaming

Cooking time	Amount of water
Less than 10 minutes	1 measuring cup
10 ~ 30 minutes	2 measuring cups
30 ~ 60 minutes	3 measuring cups



Operations (Cooking with the Steam function).

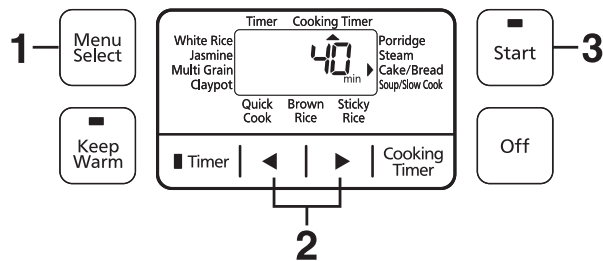
- Press button to point to Steam function.**
 - The indicator and blink (as the default cooking time for Steam function).
- Press button to set the cooking time as your desire.**
 - You can set the cooking time from 1 to 60 minutes (1 minute increment).
 - Keeping the button pressed will make setting faster.
- Press button.**
 - The indicator lights up and the cooking starts.
 - After water is boiled, the LCD display will show remaining time in 1 minute decrement.



The cooking is over

- The electric rice cooker beeps and automatically switches to **Keep Warm** function.
Press the button to exit the **Keep Warm** function and unplug the power plug.

Functions Cake / Bread



■ Important Information

- The maximum allowable weight (total weight of the ingredients) for Cake / Bread is 500 g. If the maximum allowable weight is exceeded, baking will not get baked thoroughly.
- Bread function performs only bake function. Please make a leavened dough with reference to recipe book.

Preparations

- Prepare Cake / Bread mix.
- For cake : Beat all the mixture as instructed in the recipe book.
For bread : Knead all the mixture as instructed in the recipe book.
- Coat with butter (or cooking oil) the inner surface area (bottom and sides) of the pan, place the prepared ingredients there and close the outer lid.

Operations (Cooking with the Cake / Bread function.)

1 Press button to point to Cake / Bread function.

- The indicator and blink (as the default cooking time for Cake / Bread function).

2 Press button to set the cooking time as your desire.

- You can set the cooking time from 20 to 65 minutes (5 minutes increment).
- Keeping the button pressed will make setting faster.

3 Press button.

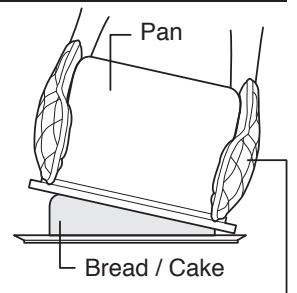
- The indicator lights up and the cooking starts.
- The LCD display will show the remaining time in 1 minute decrement.



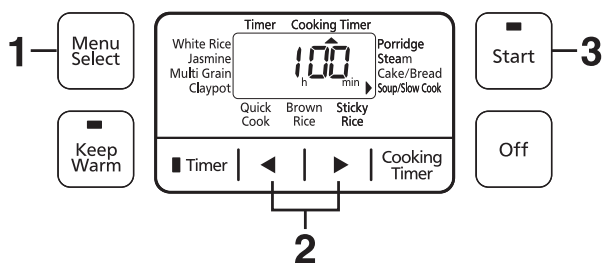
The cooking is over

Press button.

- When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function. (The indicator turns off and the indicator lights up automatically). However, we do not recommend using the **Keep Warm** function as it may affect the taste. Press the button to exit the **Keep Warm** function and unplug the power plug.
- Bring out the pan and leave it cool for 2-3 minutes. Then put the pan upside down onto a tray or grill.
- Decorate the cake surface as your desire.



Functions Soup / Slow Cook



■ Important Information

- The maximum amount of ingredients and liquid for Soup / Slow Cook cannot exceed the maximum water line for "White Rice".

Preparations

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

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

1 Press button to point to Soup / Slow Cook function.

- The indicator and blink (as the default cooking time for Soup/Slow Cook function).

2 Press button to set the cooking time as your desire.

- You can set the cooking time from 1 to 12 hours (30 minutes increment).
- Keeping the button pressed will make setting faster.

3 Press button.

- The indicator lights up and the cooking starts.
- The LCD display will show remaining time in 1 minute decrement.

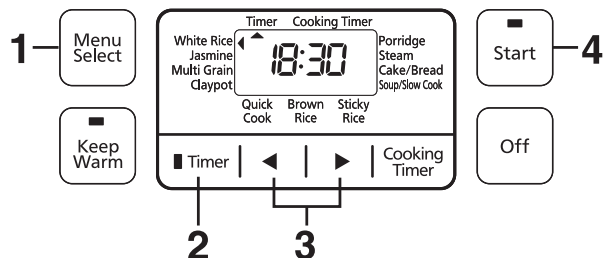


The cooking is over

Press button.

- When cooking is over, the electric rice cooker beeps and automatically switches to the **Keep Warm** function (The indicator turns off and the indicator lights up automatically). However, we do not recommend using the **Keep Warm** function as it may affect the taste. Press the button to exit the **Keep Warm** function and unplug the power plug.

Using the Timer



The presetting time is desired time for eating.
• Time can be preset as 24 hours in advance.

Example

If the timer is set for 18:30, cooking will be completed at 18:30.

* When the preset timing is less than the required timing for cooking, the electric rice cooker will start cooking as soon as button is pressed.

※Memory of preset time will be lost if battery power is fully utilized . Please contact authorized service center for replacement.

Operations

1 Press button to select function.

- Applicable function for timer setting:

Function	
White Rice	Brown Rice
Jasmine	Sticky Rice
Multi Grain	Porridge

2 Press button to select the timer setting.

- The first time button is pressed, the previous timer setting will be displayed. The time and the indicator blink.

3 Press button to set desired time.

- The timer will advance 10 minutes each time.
- Keeping the button pressed will make setting faster.

4 Press button.

- The indicator turns off and the indicator lights up.
- When cooking starts, the indicator turns off and the indicator lights up.
- Timer setting can't be used in the following function.

Function
Claypot
Quick Cook
Steam
Cake / Bread
Soup / Slow Cook

Cleaning and maintenance

- Be sure to unplug and carry out these operations when the appliance is cooled down.
- Parts need to be cleaned after every use.
- Do not use cleaning objects such as benzine, thinners, cleansing powder or metal scrubbers.

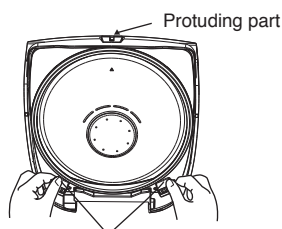
Inner lid

■ Remove the inner lid

Get hold of two tabs, then pull it to your direction.

■ Attach the inner lid

- ① Insert the protruding part into the locker on the outer lid in a tilted way.
- ② Press the tabs (both sides) inwards the outer lid sides until the click sound is heard.



Load and Unload tabs of inner lid

- Wash with a diluted dishwashing detergent and sponge.

Pan

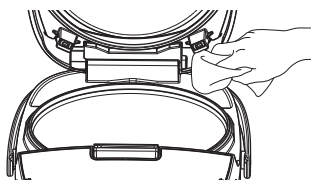
Wash with a diluted dishwashing detergent and sponge and wipe off the external surface of the pan.

Temperature sensor / Cast heater

If an object has become stuck to the temperature sensor / cast heater, slightly polish it off using fine sandpaper (of about # 600). Then wipe with a damp cloth.

Clear frame

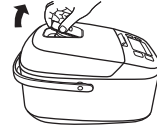
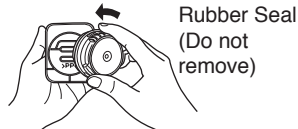
Wipe with damp cloth.



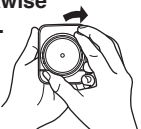
Do not pour water directly on the upper frame / clear frame.

Steam cap

Removing the steam cap

- 1 Lift it up. 
- 2 Turn it counterclockwise and pull it out. 

Attaching the steam cap

- 1 Match the positions of ▼ and ▲. 
- 2 Turn it clockwise until it locks.
- 3 By turning the steam vent on the top of steam cap to the front of the rice cooker, fit the steam cap into the hole of outer lid. (Make sure that there is no gap between the steam cap and the outer lid).

Important Information

- Residue that may remain in the steam cap could cause malfunctions. Please keep the area clean.
- Setting the steam cap incorrectly does not prevent the rice cooker from cooking rice, but may result in the rice being unevenly cooked.

Body / Outer lid

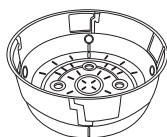
Wipe with a damp cloth.

- Do not use a dishwashing detergent.

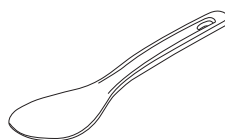
Accessories



Measuring cup



Adjustable steam basket



Rice scoop



Porridge scoop

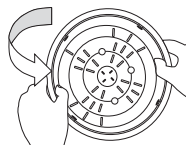
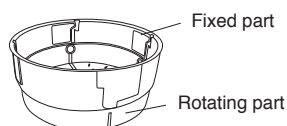
- Wash with a diluted dishwashing detergent and sponge.

How to use adjustable steam basket / When the display shows as follows

How to use adjustable steam basket

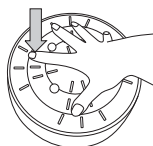
■ Height adjustment

Put your thumb on the ring on the inner wall of the rotating part, lift and slightly turn it counterclockwise, and then release your finger. The height of the adjustable steam basket will increase. To restore the previous size, hold the bottom of the rotating part with your palm, slightly turn it clockwise, and lift it up.



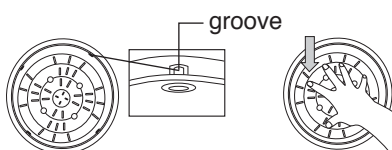
■ Disassembly

Firstly, restore the adjustable steam basket to the initial state (shallow), turn it over on the table, and then press down firmly on the rotating part up. Fixed part and rotating part will detach.



■ Assembly

Direct the protrusion on the edge of the rotating part towards the groove on the inner wall of the fixed part, and then press with force on the bottom of the rotating part up to clap.



When the display shows as follows

Display	Problems and troubleshooting
U14	Following continuous 96 hours Keep Warm function, the power supply will automatically cut off. Press <input type="button" value="off"/> button to resolve the error.
H01 H02 H05	Contact the authorized service center for repair.

Troubleshooting

Please check the following items

Rice Cooking

Details	Cooking problems					Keep Warm problems			No power	Strange sound occurs
	Too hard	Undercooked	Too soft	Water overflow	Burnt rice at bottom of pan	Color change	Bad smell	Too dry		
Wrong rice and water proportion.	●	●	●	●	●			●	Pull out plug and check the socket.	Sound occurs because of water that has stuck to pan.
Inadequate washing of the rice.				●	●	●	●			
Foreign matters between pan and cast heater.	●	●	●		●					
Cooking with a lot of oil.	●	●			●	●	●			
The rice has been warmed more than 12 hours.						●	●	●		
The outer lid is not securely closed.	●			●		●	●	●		
The pan is not adequately washed.					●		●			
The power cord is not connected to the socket securely.		●					●			

Cake / Bread Baking

Details	Baking Cake/Bread problems						No power	Strange sound occurs
	Undone Cake / Bread	Undercooked Cake / Bread	Wet Cake / Bread	The Cake / Bread sticks to the base of pan	Bottom of the Cake / Bread burnt	Not fluffed		
Too much dough amount.	●	●					Pull out plug and check the socket.	Sound occurs because of water that has stuck to pan.
Not enough mix before baking.				●	●	●		
Used with incompatible cake mix.	●	●	●			●		
Used with cake mix that contains too much chocolate, sugar or fruit ingredients.	●	●		●	●			
Outer lid not close while cooking.	●	●				●		
Foreign matters between pan and cast heater.	●	●	●		●	●		
Not enough apply butter or cooking oil at the bottom of the pan.				●				
Cake / Bread left in the pan too long.			●		●			
Inadequate mixing or mixed too long.						●		
Wrong ingredient quantity.		●			●	●		

Specifications

Model No.		SR-ZX105
Power Source		240 V ~ 50 Hz
Power Consumption	In the Cooking function	775 W
	In the Keep Warm function	79.4 W
Capacity	White Rice	1 - 5.5 cups
	Jasmine	1 - 5.5 cups
	Multi Grain	1 - 4 cups
	Claypot	1 - 3 cups
	Quick Cook	1 - 5.5 cups
	Brown Rice	1 - 3 cups
	Sticky Rice	1 - 3 cups
	Porridge	0.5 - 1 cups
	Cake / Bread	500 g
	Soup / Slow Cook	1.8 L
Dimensions (W x L x H)		209 x 386 x 261 mm
Weight (approx.)		4.1 kg
Keep Warm		12 hours

- For power cord replacement and product repairing, please contact Panasonic authorized service center.
- The design and specifications are subjected to change without prior notice.

Function	Cooking time (approximate)*1
White Rice	40 min.
Jasmine	35 min.
Multi Grain	45 min.
Claypot	35 min.
Quick Cook*2	15 min.
Brown Rice	120 min.
Sticky Rice	40 min.
Porridge	60 min.

*1 Cooking time may vary depending on supply voltage, room temperature, kind of rice, cooking quantity, water quantity and water temperature.

*2 Rice cooked (white rice at minimum cooking amount) within 15 minutes. (Under Panasonic test method)



Panasonic Manufacturing Malaysia Berhad.

No. 3, Jalan Sesiku 15/2, Section 15, Shah Alam Industrial Site,
40200 Shah Alam, Selangor Darul Ehsan, Malaysia.
<http://www.panasonic.com>

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