



A Quick Guide to Getting Started

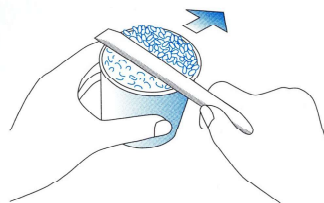
with Your Zojirushi Rice Cooker

Congratulations on your new Zojirushi rice cooker. Now it's time to see how easy and fun cooking rice can be. To get started, just follow these directions. Please also read the instruction manual thoroughly to make sure that using your rice cooker will be a safe, enjoyable and long-lasting experience.

STEP 1

Measure the rice

Measure your rice accurately using the measuring cup that came with the rice cooker. It's important to use this cup to get the proportions right because the water volume instructions are based on it. Fill the rice above the brim, then level off the cup. Now pour the rice in the empty inner cooking pan. **You may need to rinse the rice**—check the charts on the back and follow the directions in your instruction manual.

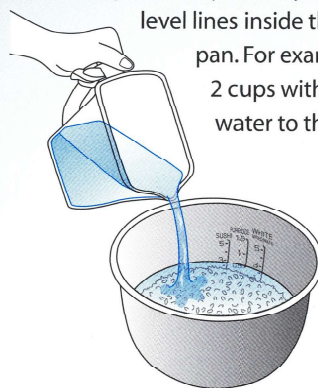


Fill to overflowing, then level off

STEP 2

Measure the water

As you pour in the water, measure it according to the charts on the back, where the numbers refer to the enclosed measuring cup. For short or medium grain rice, you can just use the water-level lines inside the inner cooking pan. For example, if you filled 2 cups with dry rice, fill the water to the number 2 line.

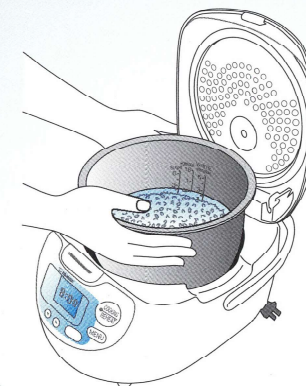


Fill to the water-level line that matches the number of cups of rice

STEP 3

Start cooking

Place the inner cooking pan, with the rice and water, in the rice cooker. Select the appropriate menu setting by pressing the Menu button, then press the Cooking button. It's that easy.



Make sure to choose the right menu setting

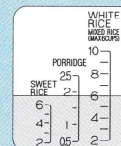
TIP 1

Before you set the inner cooking pan in the rice cooker, wipe the outside of the pan.



TIP 2

Use the water lines printed inside the inner cooking pan whenever you're cooking short or medium grain rice.



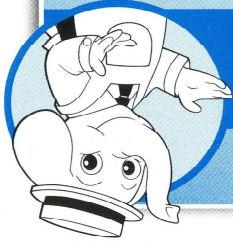
TIP 3

When the rice cooker completes its cycle, use the nonstick rice spatula that came with your rice cooker to fluff and serve the rice.



Know Your Rice...and the Right Way to Cook It!

Follow these guidelines when cooking various kinds of rice and other grains.



You Can Cook in a Rice Cooker

Short Grain White Rice

This rice has grains that are almost round. When cooked, the grains are moist and stick together. This makes them ideal for sushi, rice cakes and the rice that accompanies most Japanese meals.

Medium Grain White Rice

A bit longer and more oblong than short grain rice, medium grain rice is often used in paella, risotto and rice pudding.

Long Grain White Rice

Three to four times as long as it is wide, long grain rice looks thinner. Even after they're cooked, the grains stay a bit dry and separate. Long grain rice is often found in pilafs, salads and stir-fried rice.

Brown Rice

All rice is brown rice before it's hulled. Because the bran layer is intact, brown (unhulled) rice has a tan coloring, a nutty flavor and a chewy consistency. The grains take longer to cook, but retain all the nutrients of the bran.

Sweet Rice

Generally an opaque rice with sweet notes and gluey texture, sweet rice is also known as glutinous rice. It is often used to make Asian-style desserts. It's also good by itself, or cooked with Asian red (adzuki) beans.

Wild Rice

Wild rice isn't actually rice at all. It is a seed of an aquatic grass that grows in lakes and rivers, but is also cultivated. It has a distinctive savory, nutty flavor and a crunchiness that complements poultry and game.

Rolled Oats

Rolled oats are the main ingredient in oatmeal. The oats are rolled into flat flakes that are steamed and lightly toasted.



Rice (Water Lines)

Fill water to the water-level line that matches the type of rice and number of dry cups of rice being cooked. Refer to your instruction manual for details on how to rinse the rice.

Type of Rice	Rice Cooker Size	Minimum Amount	Maximum Amount	Setting	Rinse	Keep Warm
Short / Medium Grain / White Rice	3 cups	0.5	3	White	O	O
	5.5 cups	1	10			
	10 cups	2	10			
Short / Medium Grain / Brown Rice	3 cups	0.5	2	Brown	O	O
	5.5 cups	1	4			
	10 cups	2	8			
Sweet Rice*	3 cups	-*	-*	Sweet	O	O
	5.5 cups	1	4			
	10 cups	2	6			

*The Sweet Rice setting is not available on the NS-LAC05.

Long-Grain Rice and Other Grains (Cups)

Please use the same measuring cup when measuring rice/grain and water.

Type of Rice/Grain	Rice Cooker Size	Minimum Amount	Maximum Amount	Rice/Grain in Rice Measuring Cup	Water in Same Rice Measuring Cup	Setting	Rinse	Keep Warm
Long Grain White Rice	3 cups	1	2	1	1 1/4	Mixed	O	O
	5.5 cups	1	3					
	10 cups	1	4					
Wild Rice	3 cups	1	2	1	1 1/2	Brown	X	O
	5.5 cups	1	3					
	10 cups	1	4					
Rolled Oats	3 cups	1	2	1	1 1/2	White	X	X
	5.5 cups	2	3					
	10 cups	3	4					

*Rinse long grain rice under cold water, then use a colander to drain the rice before adding the water.