



USA CAN

MICOM RICE COOKER & WARMER OPERATING INSTRUCTIONS

NL-BAC05

INDEX

IMPORTANT SAFEGUARDS.....	2
ABOUT THE INNER COOKING PAN.....	5
PARTS NAMES AND FUNCTIONS	6
TIPS FOR DELICIOUS RICE	8
HOW TO SET THE CLOCK	9
SOUND SIGNALS AND HOW TO CHANGE THEM.....	9
COOKING RICE:	
BASIC COOKING STEPS	10
ESTIMATED COOKING TIME	11
TIPS TO COOKING VARIOUS RICE MENUS	12
KEEPING RICE WARM:	
REGULAR KEEP WARM AND EXTENDED KEEP WARM....	14
REHEATING RICE	16
USING THE TIMER TO COOK RICE:	
USING THE TIMER	17
HOW TO BAKE CAKE	18
RECIPES:	
HAND-ROLLED SUSHI	19
EASTERN MEDITERRANEAN	
VEGETABLES AND BROWN RICE	19
SPONGE CAKE	20
CHEESE CAKE	20
CLEANING AND MAINTENANCE	21
REPLACEMENT PARTS	22
TROUBLESHOOTING GUIDE.....	23
ERROR DISPLAYS AND THEIR MEANINGS	26
IF THE FOLLOWING OCCUR	26
SPECIFICATIONS	27

ZOJIRUSHI CORPORATION

IMPORTANT SAFEGUARDS

BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED WHEN USING ELECTRICAL APPLIANCES, INCLUDING THE FOLLOWING:

- 1** Read all instructions thoroughly.
- 2** Avoid touching hot surfaces and do not close or clog the steam vent opening under any circumstances. The handles and knobs are provided for your safety and protection.
- 3** To prevent hazardous operation or electric shock, do not immerse power cord, power plug, or rice cooker (except inner cooking pan) in water or other liquids.
- 4** Close supervision is necessary when the appliance is used by or near children.
- 5** Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before adding or removing parts, and before cleaning the appliance.
- 6** Do not use or operate the appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, unplug the appliance and return it to the nearest authorized service facility or dealer for examination, repair or adjustment.
- 7** The use of accessories or attachments not recommended by the appliance manufacturer may be hazardous or may cause malfunction.
- 8** Do not use outdoors.
- 9** Keep the power cord away from hot surfaces and do not let the cord hang over the edge of tables or counters.
- 10** Do not place the appliance on or near a heated surface such as a gas or electric stove, or in a heated oven.
- 11** Always use extreme caution when moving appliances containing hot contents or liquids.
- 12** Plug the cord into a household electrical outlet. To disconnect, press the cancel button, then remove plug from wall outlet.
- 13** Do not use the appliance for other than intended or specified purposes.
- 14** To reduce the risk of electric shock, use only the supplied inner cooking pan.
- 15** The plug to the appliance should be attached first before plugging the cord into a wall outlet.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

This appliance is supplied with a short power cord to reduce the risk of becoming entangled in or tripping over it. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance, and a longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.


This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug was designed to fit into a polarized outlet in only one direction. If the plug does not fit fully into the outlet, do not attempt to force it or modify it in any way. Simply reverse the plug and insert. If it still does not fit, contact a qualified electrician.


IMPORTANT SAFEGUARDS

Be sure to follow these instructions.


These WARNINGS and CAUTIONS are intended to prevent property damage or personal injury to you and others.


■ The degree of danger or damage by the misuse of this product is indicated as follows:

 **WARNING** Indicates risk of serious injury or death.


 **CAUTION** Indicates risk of injury, household or property damage if mishandled.


■ Prohibited or required actions are indicated as follows:


 Indicates a prohibited operation.


 Indicates a requirement or instruction that must be followed.


WARNING

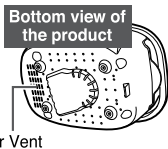
 **Do not modify the Rice Cooker. Only a repair technician should disassemble or repair this unit.** Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to Zojirushi Customer Service.

 **Do not place your hands or face near the Steam Vent.** Doing so may cause burns or scalding. Take special precautions with children and infants.

 **Do not plug or unplug the Power Cord if your hands are wet.** Doing so may cause electric shock or injury.

 **Do not immerse the Rice Cooker in water or splash it with water.**
Do not pour water directly into the Rice Cooker. Doing so may cause short circuit or electric shock.
Do not allow liquid to come in contact with the Plug Receptacle, Power Plug, Power Cord or Appliance Plug. Doing so may cause short circuit or electric shock.

 **Do not put any metal objects such as pins or wires into the Air Vent or crevices located at the bottom of the Rice Cooker.** Doing so may cause electric shock or malfunction, resulting in injury.
Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants. Children are at risk of burns, electric shock or injury.

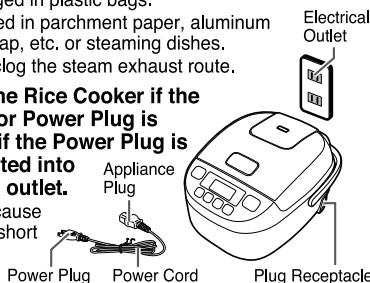



Do not open the Outer Lid or move the Rice Cooker during cooking. Doing so may cause burns.

This Rice Cooker is for cooking rice, keeping rice warm and baking cakes only.
Do not use for other than intended purposes. Always follow the Operating Instructions, and never cook the following:

- Foods packaged in plastic bags.
 - Foods wrapped in parchment paper, aluminum foil, plastic wrap, etc. or steaming dishes.
- Doing so may clog the steam exhaust route.

Do not use the Rice Cooker if the Power Cord or Power Plug is damaged or if the Power Plug is loosely inserted into the electrical outlet. Doing so may cause electric shock, short circuit or fire.




 **Do not damage the Power Cord. Do not bend, pull, twist, bundle or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects.**

A damaged Power Cord can cause fire or electric shock.
Do not use a power source other than 120V AC. Use of any other power supply voltage may cause fire or electric shock.

Do not allow the Power Plug to come into contact with steam.

Allowing the Power Plug to come into contact with steam after inserting it into the electrical outlet may cause short circuit or fire. When using on a slide-out table or shelf, place the Rice Cooker in a position where the Power Plug does not come into contact with steam.

 **Insert the Power Plug completely and securely into the electrical outlet.** A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.

Use only an electrical outlet rated at 15 amperes minimum, and do not plug other devices into the same outlet.

Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.

If the blades or surface of the Power Plug become soiled, wipe them clean. A dirty Power Plug may cause fire.

Stop using immediately if you notice any of the following symptoms indicating a malfunction or breakdown.

Continued use of the Rice Cooker under these circumstances may cause smoke, fire, electric shock or injury.

- The Power Plug, Power Cord or Appliance Plug has become very hot.
- The Power Cord is damaged or the electricity turns on and off when touched.
- The body of the Rice Cooker is deformed or unusually hot.
- Smoke is arising from the Rice Cooker or there is a burning smell.
- Some part of the Rice Cooker is cracked, loose or unstable. etc.

If any of the above occurs, unplug the Rice Cooker immediately and contact the store where you purchased it or Zojirushi Customer Service for check-ups and/or repair.

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.

● The illustrations used in these Operating Instructions may vary from the actual product you have purchased.

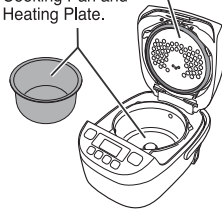
IMPORTANT SAFEGUARDS (cont.)

CAUTION



Do not touch hot surfaces during or immediately after use. Be careful of steam when opening the Outer Lid. Be careful not to touch the Inner Cooking Pan when loosening rice.
Touching hot surfaces may cause burns.

Be especially careful with metal parts such as the Inner Lid Set, Inner Cooking Pan and Heating Plate.



Do not use the Rice Cooker on a slide-out table or shelf with insufficient load capacity.

Doing so may damage the slide-out table or shelf, causing the Rice Cooker to fall, resulting in injury or burns. The slide-out table or shelf should at least have a load capacity of 26 lbs. / 12 kg.

Do not use the Rice Cooker on a surface where the Air Vent located at the bottom of the Rice Cooker can become blocked or covered (such as on paper, cloth, carpet, plastic bag or aluminum sheet).

Doing so may cause breakdown or malfunction.

Do not use other Power Cords than the one provided. Do not use the Power Cord for other appliances.

Doing so may cause malfunction or fire.



Do not touch the Open Button when moving the Rice Cooker.

Doing so may cause the Outer Lid to open, resulting in injury or burns.

Open Button



Do not use the Rice Cooker where it may come into contact with water or near heat sources.

Doing so may cause electric shock, short circuit, or can deform the Rice Cooker.

Do not use cookware other than the provided Inner Cooking Pan.

Doing so may cause the cookware to overheat or the Rice Cooker to malfunction.

Do not use the Rice Cooker near walls or furniture. Allow enough room for steam to escape if using beneath shelving.

Steam or heat may damage, discolor or deform walls, furniture or shelving.

Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.

Doing so may cause injury or fire.



Unplug the Power Plug from the outlet when the Rice Cooker is not in use.

Leaving the Power Plug in an outlet may cause the insulation to become damaged, resulting in burns, injury, electric shock, short circuit or fire.



Please allow the Rice Cooker to cool down before cleaning.

Hot parts such as the Inner Lid, Inner Cooking Pan and heating element may cause burns.

Always unplug the Rice Cooker by holding the Power Plug, not by pulling the Power Cord.

Pulling the Power Cord to unplug the Rice Cooker may cause electric shock, short circuit or fire.

Insert the Appliance Plug into the Main Body securely.

Otherwise it may cause electric shock, short circuit, smoke or fire.

If the Power Plug, Power Cord or Appliance Plug is damaged, it must be replaced by an appropriate cord or assembly made available by the manufacturer or its service agent.

IMPORTANT

When you are finished, be sure to press the KEEP WARM / CANCEL button to cancel the Keep Warm mode.
Removing the Inner Cooking Pan only will not cancel the Keep Warm mode.

Do not cover the Main Body, especially the Steam Vent, with a cloth or other objects.

Doing so may cause deformation and/or discoloration of the Main Body or Outer Lid.

Do not damage, drop or deform the Inner Cooking Pan.
A damaged Inner Cooking Pan may not cook properly.

Do not operate the Rice Cooker if rice or other matter is stuck on the inside of the Main Body, the outside surface of the Inner Cooking Pan, the Center Sensor or the Heating Plate.

Doing so may burn the rice or otherwise cause imperfect cooking.

Do not cook when the Inner Cooking Pan is empty.
Doing so may cause breakdown of the Rice Cooker.

Do not splash the Rice Cooker with water or place it on top of something wet.

Doing so may cause electric shock or breakdown.

Do not use the Rice Cooker in direct sunlight.
Doing so may cause discoloration of the Rice Cooker.

Do not use the Rice Cooker where its steam may come into contact with other electrical appliances.

The steam may cause fire, malfunction, discoloration or deformation to other electrical appliances.

Always hold the Rice Cooker by the Handle when carrying it. Do not tilt the Main Body.

Doing so may cause the contents to spill.

Clean the Rice Cooker and the surrounding area before using it.

This Rice Cooker is equipped with an Air Vent to improve function and performance, but if dust or insects enter the Air Vent, the Rice Cooker may malfunction. If the Rice Cooker malfunctions due to insects, etc. entering the Air Vent, there will be a charge for repairs.

Do not use the Rice Cooker on top of an induction heating cooker.

Doing so may cause breakdown.

This appliance is intended for household use and similar applications listed below:

- Staff (employee) kitchen area in shops, offices and other working environments.

* This appliance is not intended for use by many unspecified people for a long period of time.

This appliance must not be used in the following areas:

- Farm houses.
- By clients in hotels, motels and other residential type environments.
- Bed and breakfast type environments.

IMPORTANT SAFEGUARDS (cont.)

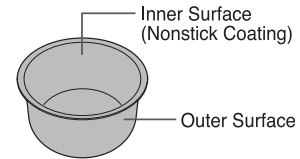
ABOUT THE INNER COOKING PAN

In order to use the Inner Cooking Pan for many years to come, please obey the following.

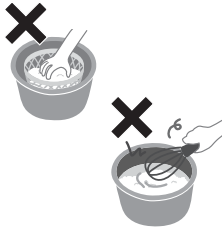
Inner Surface (Nonstick Coating)

The Nonstick Coating can peel off if damaged.

Please take special care to prevent damage and follow these precautions:



<During Preparation>



- Remove foreign matter (such as stones) from the rice before cleaning.
- Do not use utensils such as whisks to clean the rice.
- Do not place a metal strainer in the Inner Cooking Pan when cleaning rice.
- Use the Inner Cooking Pan only for this Rice Cooker.

<When Cooking Completes>



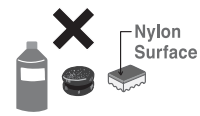
- Do not pour vinegar into the Inner Cooking Pan (when making sushi rice).
- Do not use a metal ladle (when serving quinoa or steel cut oatmeal, etc.).
- Do not hit with the Spatula or other utensils (when serving, etc.).

<When Cleaning> → pg. 21

- Do not place utensils or dishes inside the Inner Cooking Pan.
- Do not place in a dishwasher or dish dryer.
- Clean the Inner Cooking Pan immediately after using any seasonings.
- Only use soft cleaning implements such as a sponge when cleaning.



- Do not use such items as thinner, abrasive cleaners, bleach, scrubbing brushes (nylon, metal, etc.), melamine sponges or sponges with a nylon surface.



The Nonstick Coating may wear out with use.

- The Nonstick Coating may eventually discolor or peel off. This will not affect the cooking / Keep Warm performances or its sanitary properties, and is harmless to your health.
- If concerned with the peeling of the Nonstick Coating or if the Inner Cooking Pan deforms, please replace it by purchasing a new one. → pg. 22

Outer Surface

- Heat may cause some discoloration, but this does not affect the cooking results.
- The outer surface touches important sensitive sensors. Be careful not to allow it to get dirty or damaged.

PARTS NAMES AND FUNCTIONS

Steam Vent Cap

- Be sure to firmly insert the Steam Vent Cap.
- The Steam Vent Cap will be very hot while cooking and immediately afterward. Be very careful.

Steam Vent

- Steam arising from the vent is very hot while cooking. Please exercise caution.

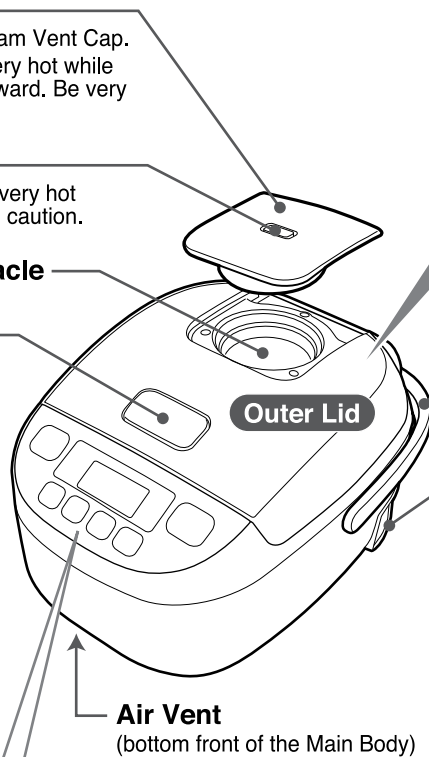
Steam Vent Cap Receptacle

Open Button

Press the Open Button to open the Outer Lid.

About the Lithium Battery

A lithium battery is installed internally so that even if the Power Cord is unplugged, information such as the current time and Menu settings are saved. The lithium battery will wear out with use. → **pg. 26**



HOW TO CLOSE THE OUTER LID

Push down on the Outer Lid until you hear it click shut.

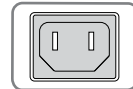
Press down on the center front edge of the Outer Lid.



- The Outer Lid may open during cooking or Keep Warm mode if it is not closed securely.

Handle

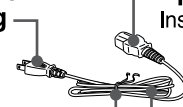
Use the Handle for carrying.



Plug Receptacle

Appliance Plug inserts here.

Power Plug



Appliance Plug

Insert it into the Main Body.

Twist Tie

Power Cord

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

CONTROL PANEL

- Press buttons down firmly.
- The raised dot and dash (●, —) in the center of the START / REHEAT and KEEP WARM / CANCEL buttons and the Sound Signals are provided for individuals with visual impairment.

Display

- Black lines that may appear on the LCD when wiped with a cloth are caused by static electricity and do not indicate a malfunction. Such lines disappear shortly.

This Display is an example only, and will not appear in actual use.

KEEP WARM / CANCEL button

- Use to restart the Keep Warm mode. → **pg. 15**
- Use to cancel the selected setting or function in operation.

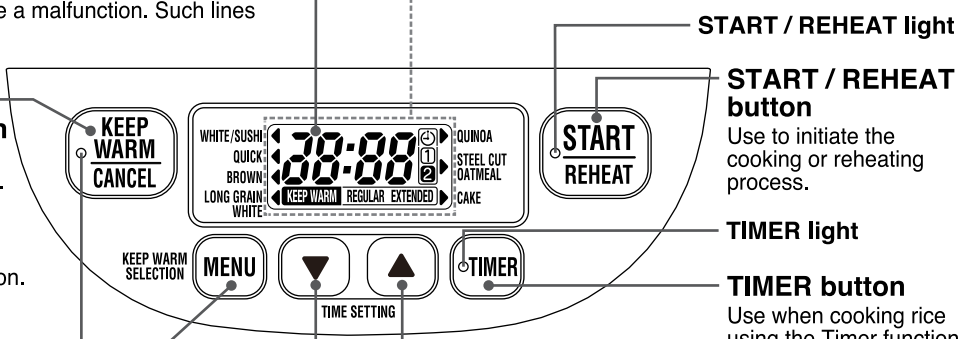
KEEP WARM light

MENU button

- Use to set the menu you will be using. → **pg. 10**
- Use when switching to REGULAR KEEP WARM or EXTENDED KEEP WARM during KEEP WARM mode. → **pg. 14**

TIME SETTING button

- Use when adjusting the current time. → **pg. 9**
- Use when setting the scheduled time for TIMER cooking. → **pg. 17**



PARTS NAMES AND FUNCTIONS (cont.)

Inner Lid Set Holder

Use this holder for detaching and attaching the Inner Lid Set.

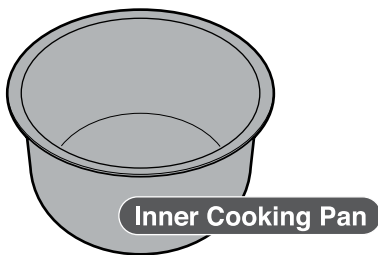
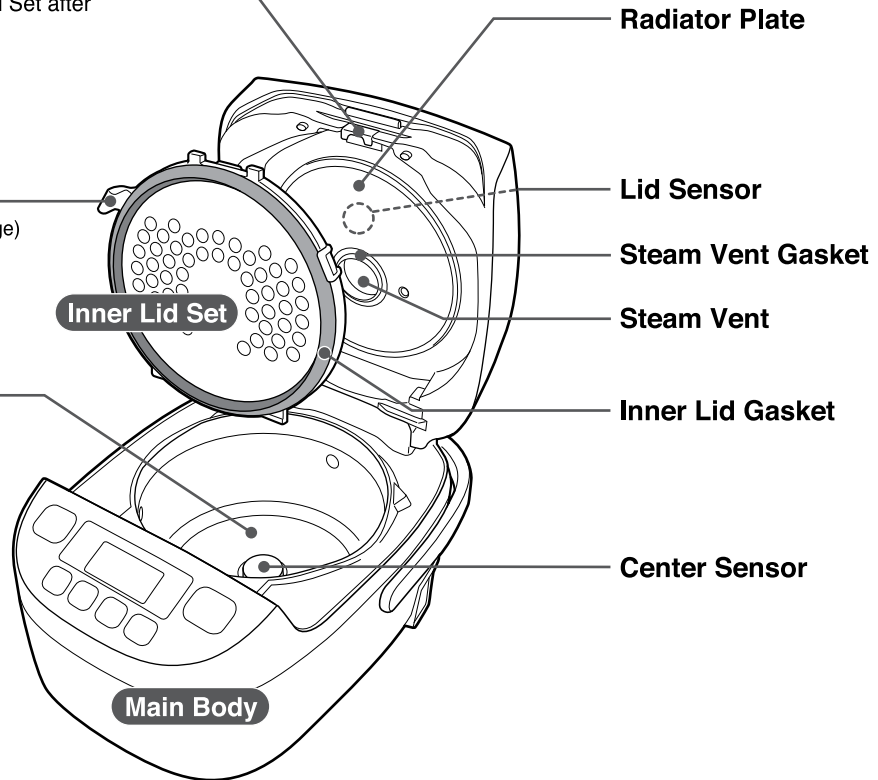
- Be sure to reattach the Inner Lid Set after every cleaning. → pg. 22

Inner Lid Knobs

(Located at 2 positions: right & left edge)
Use to hold the Inner Lid Set when detaching or cleaning.

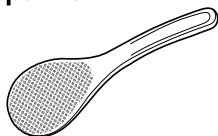
Heating Plate

- Please remove the protective sheet placed between the Heating Plate and the Inner Cooking Pan before initial use.



ACCESSORIES

Spatula



Measuring Cup



(1 Cup = approx. 6.1 oz. / approx. 180 mL)

TIPS FOR DELICIOUS RICE

TIPS FOR COOKING DELICIOUS RICE

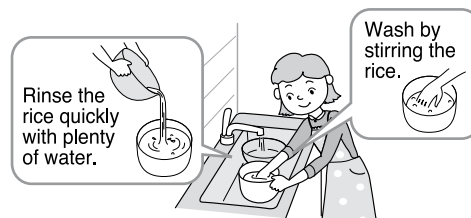
● Measure rice accurately

Be sure to use the Measuring Cup provided, as other measuring cups may differ. Level the rice off at the top of the cup to maintain accuracy.

● Clean rice quickly Prepare a bowl to pool water

- ① **Rinse rice...**First, pour plenty of water into the Inner Cooking Pan from the bowl and stir the rice loosely 2-3 times (within 10 seconds) by hand. Drain the water immediately afterwards. Repeat twice.
- ② **Wash rice...**Wash by stirring the rice by hand 30 times (about 15 seconds), pour plenty of water from the bowl and stir the rice loosely again. Drain the water immediately. Repeat this washing process 2 times.
- ③ **Rinse rice...**Lastly, pour plenty of water from the bowl and rinse the rice. Repeat twice.

(Complete steps ①-③ within 10 minutes.)



Warning!

Do not clean the rice or adjust the amount of water using hot water (95°F / 35°C or above). Doing so will cause the rice to be cooked improperly.

● Adjust the amount of water accordingly

Type of Rice	White rice with germ	New crop	Old crop
Water Adjustment	Normal scale level	Reduce water slightly from the normal level	Add a little water to the normal level

- If you add too much water, it may boil over through the Steam Vent.

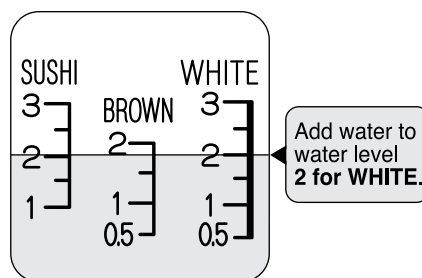
● Do not use strongly alkalinized ionic water

Do not use alkalinized ionic water that is over pH 9. Rice cooked with strongly alkalinized ionic water may appear yellow or become too glutinous.

● Stir and loosen rice immediately after cooking has completed

Doing so releases excess moisture, resulting in rice that is perfectly cooked with a fluffy texture. Loosen the rice within 10 minutes after cooking completes. Not loosening the rice may cause it to clump, become too glutinous or burn.

e.g.: When Cooking 2 Cups of White Rice



TIPS FOR USING THE KEEP WARM MODE

● When keeping rice in the Inner Cooking Pan for later consumption, use the Keep Warm mode.

- The rice may develop a foul odor or condensed moisture may fall on the rice, making it sticky, if the Keep Warm mode is cancelled or if left in an unplugged Rice Cooker.

● To prevent the rice from becoming dry or wet, developing an odor or turning yellow, do not use the Keep Warm mode for the following:

- Keeping a small amount of rice warm for long hours.
- Keeping rice warm for more than 12 hours.
- Adding additional rice while keeping rice warm.
- Keeping quinoa and steel cut oatmeal warm.
- Reheating cold rice.
- Keeping foods other than rice warm such as croquettes or miso soup.
- Keeping rice warm with the Spatula left inside the Rice Cooker.
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice, etc.).

● When keeping a small amount of rice warm, gather the rice toward the center of the Inner Cooking Pan.

- As the amount of rice kept warm decreases, the rice may dry or become wet. To minimize this, gather the rice toward the center of the Inner Cooking Pan while keeping warm.



HOW TO SET THE CLOCK

If the clock is inaccurate, set the correct time as shown below.

- The clock is displayed in 24 hours (military time).

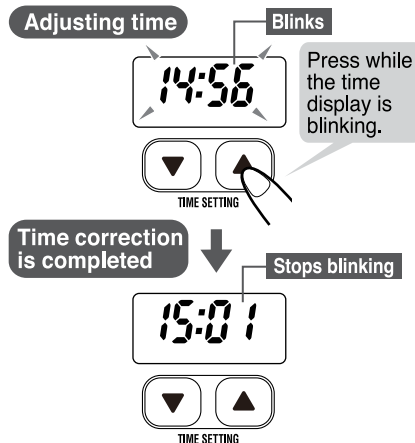
e.g.: If the current time is 15:01 but displays 14:56.

- 1 Press the or button to initiate the Time Setting and adjust the clock to the current time while the time display is blinking.

- : Each press advances the time in 1-minute increments.
- : Each press reverses the time in 1-minute increments.
- Press and hold either button to quickly adjust in 10-minute increments.

- 2 The time display will stop blinking after 3 seconds, indicating the Time Setting is completed.

If the time display still does not show the current time, repeat Step 1 to readjust the time.



- Although the clock display turns off when the Power Cord is unplugged, the current time will reappear when the Power Cord is plugged back in. → See step 4 under "BASIC COOKING STEPS" on pg.10
- Although the clock is set before shipment from the factory, certain conditions such as room temperature may cause it to display an inaccurate time.
- If the clock is inaccurate, the cooking will not be completed at the time you set for the Timer.
- The clock cannot be changed during Cooking, Reheating, Regular Keep Warm, Extended Keep Warm or Timer Cooking.

SOUND SIGNALS AND HOW TO CHANGE THEM

This product includes a melody function that allows you to set a melody to inform you when certain actions occur, such as when cooking starts, when Timer operation is finished, and when cooking completes. You can also switch the melody to a beep or to silent.

Types of Sound Signals: You can choose the Sound Signals from the following:

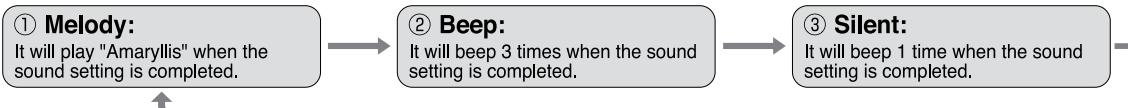
Types of Sound Signals and their meanings Indication	Melody:	Beep:	Silent:
	The default setting at the time of shipment from the factory.	Choose this setting to change from a Melody.	Choose this setting to disable the Sound Signal.
Cooking has begun:	"Twinkle, Twinkle, Little Star"	a beep	
Timer is set:	"Twinkle, Twinkle, Little Star"	a beep	
Cooking / Reheating has completed:	"Amaryllis"	beeps 5 times	no sound

How to change the Sound Signal:

- 1 Set the Inner Cooking Pan and plug in the Power Cord.
→ See step 4 under "BASIC COOKING STEPS" on pg. 10

- 2 Hold the button for more than 3 seconds.

Each time the TIMER button is held for more than 3 seconds, the Sound Signal will change.



- You cannot change the Melody Signal for the initiation of Reheating.
- You cannot change the Sound Signal during Cooking, Reheating, Regular Keep Warm, Extended Keep Warm or Timer Cooking.
- If you find it difficult to change / select the Sound Signal, please start over from Step 1.

- 3 The setting is completed when the desired Sound Signal is heard.

- The selected Sound Signal is stored even if the Rice Cooker is unplugged.

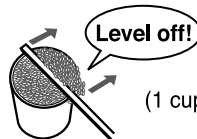
COOKING RICE

BASIC COOKING STEPS

- The initial Menu setting at the time of shipment from the factory is **WHITE / SUSHI**.
- Please wash the Inner Cooking Pan, Inner Lid Set, Steam Vent Cap and accessories before initial use. → pg. 21–22

1 Measure the rice with the provided Measuring Cup.

Overfill the Measuring Cup with rice, then level off.



(1 cup = approx. 6.1 oz. /
approx. 180 mL)

2 Clean the rice and adjust the amount of water.

- ① Clean the rice. → See "**TIPS FOR COOKING DELICIOUS RICE**" on pg. 8
- ② On a flat surface, pour water over the rice in the Inner Cooking Pan, filling to the water measure line that matches the number of cups of rice you are cooking and the Menu setting. → pg. 12
- ③ For an accurate measurement, level the surface of the rice.
 - The rice may be cooked immediately after cleaning rice, as soaking is not required. Soaking the rice will soften the texture of the rice.

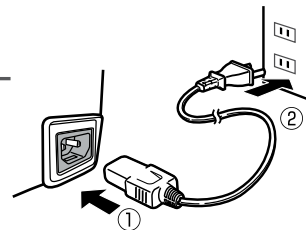
3 Place the Inner Cooking Pan into the Main Body, and attach the Inner Lid Set and Steam Vent Cap. Close the Outer Lid.

Be sure to wipe moisture and foreign matter off the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set, and the Steam Vent Cap.

- Make sure that the Inner Cooking Pan is inserted all the way in.
- Close the Outer Lid slowly and firmly until you hear a clicking sound.

4 Insert plugs.

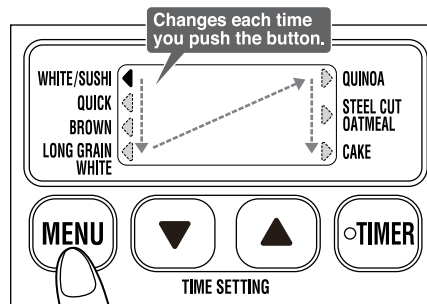
- ① Insert the Appliance Plug into the Main Body securely.
 - ② Insert the Power Plug into an electrical outlet.
- The clock will appear when you connect the Plugs.



5 Select the desired Menu setting by pressing the **MENU** button.

Each press of the button changes the position of the "◀" on the Display.

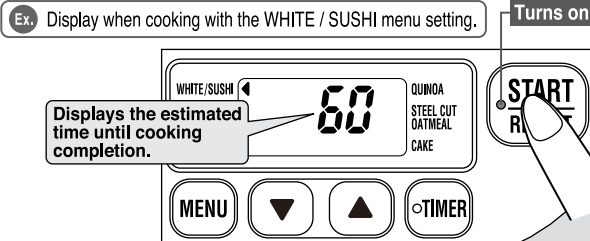
- Press and hold the button to quickly cycle through the selections. It will stop when it reaches **WHITE / SUSHI** menu setting.
- Menu settings such as **WHITE / SUSHI**, **BROWN** and **LONG GRAIN WHITE** menu settings will remain selected until you change the setting.



6 Press the **START REHEAT** button.

The melody (beep) sounds, and cooking begins. The **START / REHEAT** light turns on, and the Display shows the estimated time (in minutes) until cooking completes.

- Make sure the Rice Cooker is not in Keep Warm mode, then press the **START / REHEAT** button. If the Keep Warm light is on, the reheating process will start. → pg. 16
- If you want to know the current time during the cooking process, press the **▲** or **▼** button and the Display will switch.



- The estimated time until completion is for reference only. Actual time of cooking completion may vary depending on room or water temperature, voltage or water measurement.
- The Rice Cooker will make adjustments to the remaining time until cooking completion when it reaches the steaming process. The time until cooking completion may increase or decrease suddenly during this process.

COOKING RICE **BASIC COOKING STEPS** (cont.)

7 When the melody or beep to indicate cooking completion sounds, stir and loosen the rice immediately to give the rice a deliciously fluffy texture.

When cooking completes, it will automatically switch to Keep Warm mode. → See "KEEPING RICE WARM" on pg. 14

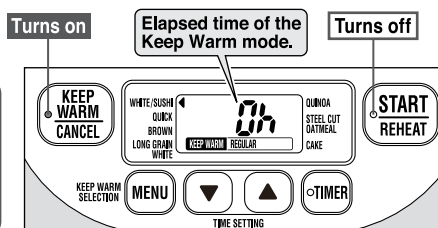
The START / REHEAT light turns off, the KEEP WARM light turns on, and the length of time that the rice has been kept warm is displayed in hour(s).

When it switches to Keep Warm mode, immediately stir and loosen the rice.

By stirring and loosening the rice and removing excess moisture, you prevent the rice from hardening, becoming sticky, or becoming burnt.

- Be careful not to burn yourself when stirring and loosening rice.

- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan with oven-mitts or a soft cloth will keep it from spinning while reducing damages to the outside bottom of the pan.
- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.
- Depending on the heat convection while cooking, the surface of the finished rice may look uneven.



8 After use, press the button, then unplug the Power Cord.

- Do not begin cleaning the Rice Cooker until the Main Body has cooled.
- Please do not handle the Power Plug or Appliance Plug while your hands are wet. (Doing so may cause short circuit or electric shock.)
- **Removing the Inner Cooking Pan only will not cancel the Keep Warm mode. Make sure to press the KEEP WARM / CANCEL button.**

Be careful that the contents do not boil over.

When adding water to the QUINOA or STEEL CUT OATMEAL Water Level, do not cook using Menu settings other than QUINOA or STEEL CUT OATMEAL. Using any other Menu setting may cause contents to boil over.

- The QUINOA and STEEL CUT OATMEAL menu setting selection will not be saved. When cooking quinoa or steel cut oatmeal, please select it each time.

REQUEST

When cooking more than one pot of rice consecutively, or cooking right after cancelling the Keep Warm mode, allow the Rice Cooker to cool for 30 minutes or longer.

If the Main Body and the Outer Lid are hot, the rice may not cook well.



REMARKS

- To cool the Main Body and Outer Lid quickly, please try the following:
- Fill the Inner Cooking Pan with cold water and place it in the Main Body.
 - Open the Outer Lid, remove the Inner Lid Set and allow the Radiator Plate to cool.

NOTE:

- You can switch Sound Signals (melody, beep, silent) that alert you when certain actions occur. → See "SOUND SIGNALS AND HOW TO CHANGE THEM" on pg. 9

ESTIMATED COOKING TIME

WHITE	approx. 51 minutes – 1 hour
SUSHI	approx. 53 minutes – 1 hour
QUICK	approx. 25 minutes – 40 minutes
BROWN	approx. 1 hour 24 minutes – 1 hour 30 minutes
LONG GRAIN WHITE	approx. 53 minutes – 1 hour 4 minutes
QUINOA	approx. 38 minutes – 44 minutes
STEEL CUT OATMEAL	approx. 53 minutes – 59 minutes

- The above table is based on the testing conditions of 120 volts, a room temperature of 68°F (20°C), and water at a starting temperature of 64.4°F (18°C).
- The above lengths of time are measured from Cooking until the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, and the amount of water used.

COOKING RICE

TIPS TO COOKING VARIOUS RICE MENUS

When cooking types of rice with assigned MENU settings:

*1 Capacity is measured in the supplied rice measuring cup, using raw rice.

Type of rice you want to cook	Type of rice to use	Menu Setting	Water Level	Cooking Capacity [cups] *1	Notes and Advice
White Rice *2	Short / Medium Grain White Rice	WHITE / SUSHI	WHITE	0.5–3	• Cooks white rice to a regular consistency.
Sushi Rice *2	Short / Medium Grain White Rice	WHITE / SUSHI	SUSHI	1–3	• Rice is firmer than rice cooked using the White Rice setting.
Quick Cooking *2	Short / Medium Grain White Rice	QUICK	WHITE	0.5–3	• Cooks white rice faster. Please note that the rice texture may be slightly harder.
Brown Rice	Short / Medium Grain Brown Rice	BROWN	BROWN	0.5–2	• If white rice is mixed with brown rice, it may boil over or cook unsatisfactorily, and is not recommended.
Long Grain White Rice	Long Grain White Rice	LONG GRAIN WHITE	LONG GRAIN WHITE	0.5–3	• Depending on the rice brand, it may be slightly harder than normal. → pg. 23
Quinoa	Quinoa	QUINOA	QUINOA	0.5–1.5	• Adjust the amount of water according to your preference. For firmer quinoa → Use less water. For softer quinoa → Use more water.
Steel Cut Oatmeal	Steel Cut Oatmeal	STEEL CUT OATMEAL	STEEL CUT OATMEAL	0.5–1.5	• Adjust the amount of water according to your preference. For firmer oats → Use less water. For a more moist porridge → Use more water.

*2 Do not use other than short/medium grain white rice when cooking White Rice, Sushi Rice or Quick Cooking. When you use long grain white rice, use LONG GRAIN WHITE menu setting.

COOKING RICE **TIPS TO COOKING VARIOUS RICE MENUS** (cont.)

When cooking other types of rice:

*1 Capacity is measured in the supplied rice measuring cup, using raw rice.

Type of rice you want to cook	Type of rice to use	Menu Setting	Water Level	Cooking Capacity [cups] *1	Notes and Advice
Mixed Rice with Barley	Barley mixed with Short / Medium Grain White Rice	WHITE / SUSHI	WHITE	0.5–3	<ul style="list-style-type: none"> The amount of barley mixed into the rice should be less than 20% of the total volume. e.g.: To cook 1 cup of rice mixed with barley, use 0.8 cup of white rice and 0.2 cup of barley.
White Rice with Germ	Short / Medium Grain White Rice with Germ	WHITE / SUSHI	WHITE	0.5–3	<ul style="list-style-type: none"> Clean the rice quickly and gently because the germ can easily be washed off.
Germinated Brown Rice	Germinated Brown Rice only or Germinated Brown Rice mixed with Short / Medium Grain White Rice	WHITE / SUSHI	WHITE	0.5–2	<ul style="list-style-type: none"> Do not use the Timer function or soak rice in water for more than 30 minutes. Your cooking results may vary and may not always be satisfactory. Certain types of germinated brown rice may cause the Rice Cooker to boil over. When cooking germinated brown rice made by a germinated brown rice maker, contact the manufacturer of the maker directly for ideal cooking methods.
Semi-Brown Rice	Semi-Brown Rice 30%	BROWN	BROWN (Use slightly below the water level for BROWN)	1–2	<ul style="list-style-type: none"> Depending on the rice brand and/or rice polishing level, it may cause the Rice Cooker to boil over or not cook well. → Make adjustments to the amount of water.
	Semi-Brown Rice 50% / 70%	WHITE / SUSHI	WHITE (Use slightly above the water level for WHITE)	1–2	

For instructions on how to cook other types of grains, please visit our website at www.zojirushi.com/grains.

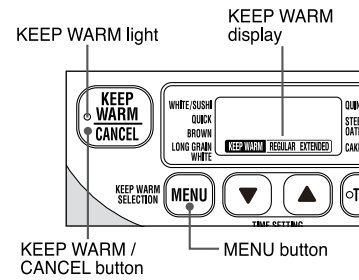
KEEPING RICE WARM

REGULAR KEEP WARM AND EXTENDED KEEP WARM

You can choose the Regular Keep Warm mode or Extended Keep Warm mode by pressing the MENU button while the KEEP WARM light is on.

● The Extended Keep Warm mode is not available during the following (the Rice Cooker will beep and automatically start the Regular Keep Warm mode):

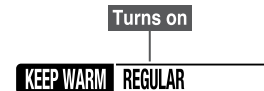
- BROWN, QUINOA and STEEL CUT OATMEAL menu settings.
- If 12 hours of Regular Keep Warm has already elapsed.
- If 4 hours of Extended Keep Warm has already elapsed.
- If the temperature of the Inner Cooking Pan is low because the Keep Warm mode has been cancelled, or power failure.



REGULAR KEEP WARM

This keeps the rice warm at a higher temperature, so the rice develops odors less easily.

When cooking completes, the Rice Cooker automatically switches to Regular Keep Warm mode, the KEEP WARM light and the REGULAR KEEP WARM display turn on.



EXTENDED KEEP WARM

Use this function when keeping rice warm for a longer period of time. Drying and yellowing of rice will be reduced by maintaining the temperature slightly lower.

This function can be activated during Regular Keep Warm mode.

1 Check to make sure the REGULAR KEEP WARM display is on.

2 Press the **MENU** button.

The EXTENDED KEEP WARM display will turn on.

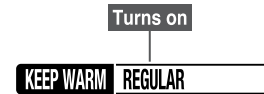
- After 8 hours of Extended Keep Warm mode, the Rice Cooker automatically switches to Regular Keep Warm mode.



How to change from Extended Keep Warm mode to Regular Keep Warm mode:

Press the **MENU** button.

The setting will return to Regular Keep Warm mode and the REGULAR KEEP WARM display will turn on.

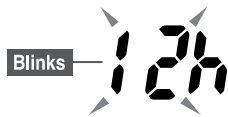


ABOUT KEEP WARM TIMES

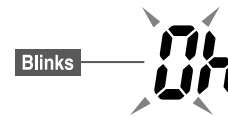
- Be sure to observe the length of time for which rice can be kept warm as shown in the table below.
- You cannot select EXTENDED KEEP WARM for menus marked with a "—". REGULAR KEEP WARM is automatically selected.
- After cooking, all menus default to Keep Warm mode. However, do not use Keep Warm mode for menus with an "X" below. Doing so can cause spoilage and foul odors.

Menu	WHITE · SUSHI · QUICK · LONG GRAIN WHITE	QUINOA · STEEL CUT OATMEAL	BROWN · Semi-Brown Rice 30%	Germinated Brown Rice · Semi-Brown Rice 50% / 70%
KEEP WARM				
REGULAR KEEP WARM	Up to 12 hours	X	Up to 12 hours	Up to 12 hours
EXTENDED KEEP WARM		—	—	X *

- When 12 hours have elapsed, the number will begin to blink as a warning. Please consume the rice as soon as possible.



- For the menu with an "X" above, the number will begin blinking at "0(h)". Do not keep them warm.



* Since Germinated Brown Rice and Semi-Brown Rice 50% / 70% are cooked using the WHITE / SUSHI menu setting (see pg. 13), the number on the display will not begin blinking at "0(h)" if EXTENDED KEEP WARM is selected. However, do not use the EXTENDED KEEP WARM function for these kinds of rice.

- The Keep Warm mode is not available for the CAKE menu setting.

KEEPING RICE WARM **REGULAR KEEP WARM AND EXTENDED KEEP WARM** (cont.)

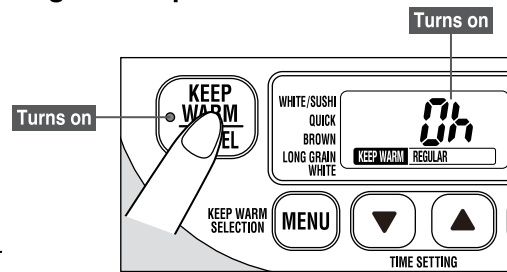
HOW TO KEEP RICE WARM AGAIN

- When you want to keep rice warm after canceling the Keep Warm mode.

Press the  button.

The KEEP WARM light turns on, and the time elapsed display returns to "0h".





- If the temperature of the rice and the Inner Cooking Pan are low, do not keep warm again.
Trying to keep contents warm again when the rice and Inner Cooking Pan temperatures are low will cause "0(h)" to blink.



When you are concerned about the odor:

- Foul odors or the growth of bacteria may occur depending on how well the unit is cleaned, the room temperature based on the season or usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned. If you are concerned about odors, cleaning the Rice Cooker according to "THE INTERIOR" on **pg. 22** and then using REGULAR KEEP WARM should be effective. It can be even more effective to increase the warming temperature, as described on **pg. 26**, "IF THE FOLLOWING OCCUR".

NOTE:

- If you want to know the current time during Keep Warm mode, press the  or  button and the Display will switch.
Press the  or  button again to return to the display for Keep Warm time elapsed.

If you do not return the display to the Keep Warm time elapsed, the next time you cook rice, the Keep Warm time elapsed will not be displayed. If the Keep Warm time elapsed display is blinking, you cannot switch.

REQUEST

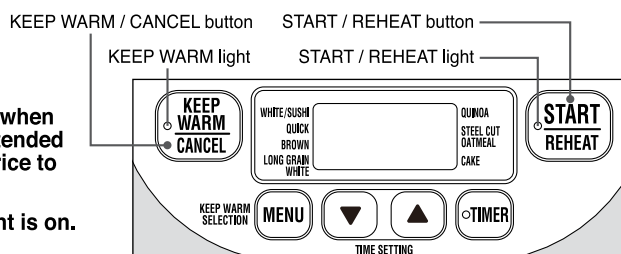
- When keeping rice warm inside the Inner Cooking Pan, be sure to select the Keep Warm mode.

REHEATING RICE

You can use this function during Regular Keep Warm mode or Extended Keep Warm mode.

- This Reheat function is for reheating the rice during Keep Warm mode to make the rice hotter. Particularly, when the rice is kept warm at a lower temperature by the Extended Keep Warm mode, the Reheat function will reheat the rice to the best serving temperature.

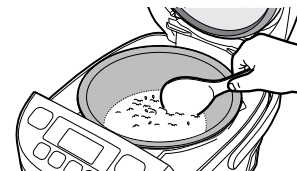
- You can reheat the rice only when the KEEP WARM light is on.



1

Loosen and level the surface of the kept warm rice.

- Be sure to loosen the rice to prevent scorching or the rice from becoming hard.
- To reheat a small amount of rice, add 1 tablespoon of water for each bowl of rice (approx. 5.5 oz. / approx. 160 g), mix well, and gather the rice toward the center of the Inner Cooking Pan. Doing so will minimize dryness.
- Be careful not to burn yourself when stirring and loosening rice.
- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan with oven mitts or a soft cloth will keep it from spinning while reducing damages to the outside bottom of the pan.



2

Make sure that the KEEP WARM light is on, and

Press the **START / REHEAT** button.

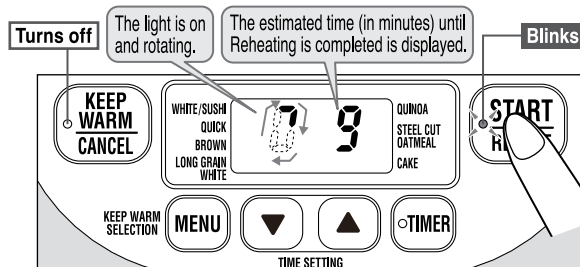
Turns on **KEEP WARM / CANCEL**

If you press the START / REHEAT button when the KEEP WARM light is off, the cooking process will start.

A melody will sound, and reheating will start.

The KEEP WARM light turns off, the START / REHEAT light blinks, and the display looks like the one in the illustration.

Standard times required for reheating: Approx. 7 min. – 9 min.



Approx. 7 min. – 9 min. later

The melody sounds and Reheating is finished.

The KEEP WARM light turns on, the START / REHEAT light turns off.

3

Loosen the rice.

- Loosen and level the surface of the rice, as the rice at the bottom may be harder.
- Be careful not to burn yourself when stirring and loosening rice.
- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan with oven mitts or a soft cloth will keep it from spinning while reducing damages to the outside bottom of the pan.

To cancel the Reheat mode:

Press the **KEEP WARM / CANCEL** button.

The START / REHEAT light turns off, and the current time display returns.

To cancel the Reheat mode and return to Keep Warm mode:

Press the **START / REHEAT** button.

The START / REHEAT light turns off, the KEEP WARM light turns on.

Do not reheat for the following cases:

- Do not use the Reheat function to reheat food other than white rice, as reheating other types of rice may cause scorching or discoloring.
- Do not repeat the Reheat function as doing so may cause scorching or dryness.
- Do not use the Reheat function if the amount of rice left over is above water level 2 for WHITE as the rice may not be warmed adequately.
- Do not use the Reheat function if the rice is cold or the temperature of the Inner Cooking Pan is too low as doing so may cause scorching, foul odors or the rice may become hard.

USING THE TIMER TO COOK RICE

USING THE TIMER

- This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in ⏰1 (Timer 1) or ⏰2 (Timer 2).
- The initial settings are 6:00 for "Timer 1", 18:00 for "Timer 2".
- Set the clock to the current time before setting the Timer function. If the clock is inaccurate, the cooking will not be completed at the time you set for the Timer. → pg. 9
- For pre-cooking preparations, see steps 1 through 4 under "BASIC COOKING STEPS" on pg. 10

1 Press the **MENU** button to select the desired Menu setting.

- The Timer function is not available in the QUICK and CAKE menu settings.

2 Press the **TIMER** button to select ⏰1 (Timer 1) or ⏰2 (Timer 2).

The preset time for "Timer 1" and the START / REHEAT light will blink.

- Press the button again and the preset time for "Timer 2" will appear.

3 Press the **▲** or **▼** button to set a specific time to finish cooking.

- ▲ : Each press advances the time in 10-minute increments.
- ▼ : Each press reverses the time in 10-minute increments.

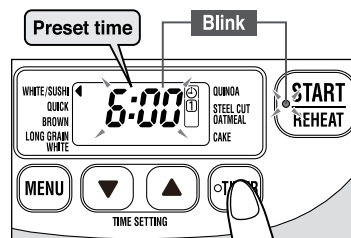
- Press and hold the button to quickly adjust the time in 10-minute increments.
- You do not need to set the time again when using the same settings.

4 Press the **START REHEAT** button. The melody sounds and the Timer setting is complete.

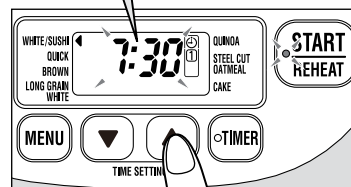
The START / REHEAT light turns off, and the time you wish to finish cooking and the TIMER light turn on.

- The START / REHEAT button must be pressed to set the TIMER.
- Cooking will be completed at the specified time. → See step 7 under "BASIC COOKING STEPS" on pg. 11
- To cancel the Timer setting, press the KEEP WARM / CANCEL button.

Ex. When setting Timer 1 to "7:30".
(WHITE / SUSHI menu setting)



The time you wish to complete cooking.



TIMER setting complete. Turn on Turns off



Suggested Lengths for the Timer Setting:

WHITE	1 hour 15 minutes – 13 hours
SUSHI	1 hour 15 minutes – 13 hours
BROWN	1 hour 45 minutes – 13 hours

LONG GRAIN WHITE	1 hour 25 minutes – 13 hours
QUINOA	55 minutes – 13 hours
STEEL CUT OATMEAL	1 hour 15 minutes – 13 hours

REQUEST

- Do not use the Timer function if you are adding ingredients and/or seasonings to the rice. Ingredients may spoil or seasonings may settle to the bottom of the Inner Cooking Pan and your results may not be satisfactory.
- Be sure to set the Timer for less than 13 hours (less than 8 hours for quinoa and steel cut oatmeal), especially during summer, to prevent the soaked rice from spoiling due to the higher room temperature.
- Do not use the Timer when cooking Germinated Brown Rice as it tends to absorb too much water and your results may not be satisfactory.

NOTE:

- The remaining time until cooking completion will not be displayed when the Timer is set.
- If the Timer is set for less than the suggested length above, a beep will sound, the Rice Cooker will start cooking immediately, and the remaining time until cooking completion will be displayed.
- Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.
- When cooking using the Timer function, the rice absorbs extra moisture, which can make the rice softer or cause the bran to collect at the bottom and burn.
- If you want to know the current time while using the Timer function, press the ▲ or ▼ button and the Display will switch.

HOW TO BAKE CAKE

● For recipes, please see pg. 20.

1 Grease the inside of the Inner Cooking Pan lightly and evenly with butter.

- The cake may become difficult to remove if the Inner Cooking Pan is not greased evenly.

2 Prepare the batter for cake.

Do not add baking powder or baking soda as it may cause the cake to rise too high and cause malfunction.
The maximum capacity of all-purpose flour is 2.1 oz. / 60 g.



3 Pour the cake batter into the Inner Cooking Pan from Step 1, level the surface and release excess air.

- Hit the bottom of the Inner Cooking Pan with the palm of your hand several times to release the air bubbles in the batter. Do not hit the Inner Cooking Pan with hard objects or drop it onto the kitchen counter, as this may deform the Inner Cooking Pan and cause uneven baking.

4 Place the Inner Cooking Pan into the Main Body, close the Outer Lid and choose the CAKE menu setting by pressing the MENU button.

- When the CAKE menu setting is selected by pressing the MENU button, the default cooking time will appear in the Display. The cooking time may be lengthened or shortened using the ▲ or ▼ button.

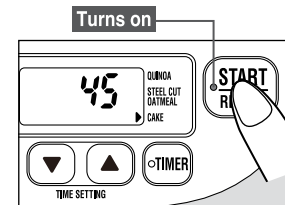
Default Cooking Time	Possible Cooking Time
45 minutes	1–80 minutes

5 Press the START / REHEAT button.

The START / REHEAT light turns on and the melody/beep to start cooking will sound.

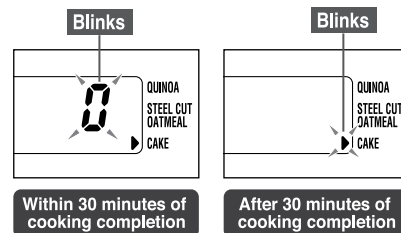
The Display shows the remaining time until cooking completion.

- Press the ▲ or ▼ button to check the current time during cooking.



6 When the melody or beep to indicate cooking completion sounds, press the KEEP WARM / CANCEL button and remove the cake from the Inner Cooking Pan.

- Remove the cake from the Inner Cooking Pan immediately after cooking completion. Otherwise the cake may become difficult to remove.
- Always press the KEEP WARM / CANCEL button when cooking completes. The Rice Cooker will beep every 30 minutes as a reminder to remove the cake if the KEEP WARM / CANCEL button is not pressed.
- If the cake needs more baking, restart the process from Step 4 to bake a little longer.
- If there is smell of cake left inside the Inner Cooking Pan, see pg. 21 "IF THERE IS AN ODOR" to remove the smell.
- Be careful when removing the cake as the interior of the Rice Cooker and the Inner Cooking Pan are hot upon cooking completion.



RECIPES

The measurements used in these Recipes:

- 1 Tablespoon = 0.5 oz. (15 mL)
- 1 teaspoon = 0.2 oz. (5 mL)

- Measure the rice with the provided Measuring Cup. (1 Cup = approx. 6.1 oz. / approx. 180 mL)

HAND-ROLLED SUSHI

Menu Setting: **WHITE / SUSHI**

Ingredients (2–3 servings)

2 cups Rice

Vinegar Mix

2-²/₃ Tbsp. Rice vinegar

2 tsp. Sugar

1 tsp. Salt

Suggested Toppings

Sashimi (tuna, squid, prawns, etc.)

Pickles (e.g. pickled radish)

Avocado and ham

Natto (fermented soy bean) and green onions

Bacon and asparagus

Salmon roe, sea eel and rolled egg

Carrots, cucumbers and celery

Seaweed, *Wasabi* (horse radish), soy sauce and pickled red ginger to taste



How to cook

- 1 Clean rice well and fill the Inner Cooking Pan with water to water level 2 for SUSHI.
- 2 Press the MENU button, select WHITE / SUSHI and press the START / REHEAT button to start cooking.
- 3 When cooking is completed, place the rice into a wooden container (wiped with a clean wet cloth). Pour the Vinegar Mix over the rice and mix thoroughly while cooling it with a fan.

- Hand-rolled sushi is simple and quick, wrapping your favorite sashimi, ingredients and sushi rice with *Nori* (seaweed). You can also use green leaf lettuce to wrap your hand-rolled sushi.

EASTERN MEDITERRANEAN VEGETABLES AND BROWN RICE

Menu Setting: **BROWN**

Ingredients (2–3 servings)

1.5 cups Short grain brown rice

1.5 cups (12 oz.) Vegetable broth

½ clove Garlic, minced

¼ tsp. Celery seed

¼ tsp. Salt

½ cup Cooked spinach, roughly chopped

½ cup Cooked artichoke hearts, quartered

⅛ cup Sun dried tomatoes, drained of oil and chopped

⅛ cup Pistachio nuts, shelled and toasted

½ Tbsp. Extra virgin olive oil

½ tsp. Red wine vinegar

⅛ cup Fresh parsley, coarsely chopped

¼ cup Ricotta salata cheese, crumbled



How to cook

- 1 Measure rice accurately using the measuring cup that came with your Rice Cooker. Rinse rice quickly once, drain and place in the Inner Cooking Pan.
- 2 Add vegetable broth, garlic, celery seed and salt to the Inner Cooking Pan. Add water to fill to the water level 1.5 for BROWN if necessary (do not add water if vegetable broth has reached or exceeded the water level).
- 3 Mix well using the spatula.
- 4 Press the MENU button, select BROWN and press the START / REHEAT button to start cooking.
- 5 While the rice cooks, combine spinach, artichokes, sun dried tomatoes and pistachios in a microwaveable bowl.
- 6 When cooking is completed, microwave the mixture from Step 5 for 1 minute.
- 7 While the mixture from Step 6 heats, combine olive oil, red wine vinegar, chopped parsley and crumbled ricotta salata cheese in a separate container.
- 8 Remove rice from the Rice Cooker to a warmed bowl. Fold in the ingredients from Step 6 using a fork. Then add the parsley and cheese mixture from Step 7 and toss gently.

RECIPES (cont.)

- The ingredients specified below are the maximum amounts with which the sponge cake and cheese cake can be appropriately made. If more than the amounts specified for the ingredients is used, the cake may cook insufficiently or the cake batter may become attached to the Inner Lid Set.

SPONGE CAKE

Menu Setting: **CAKE**

(Cooking Time Setting : 45 minutes.)

Ingredients

1/2 cup* (2.1 oz. / 60 g) All-purpose flour (sifted)

2 Eggs (separate egg yolk from white)

1/4 cup Sugar

Vanilla extract to taste

A | 1/2 Tbsp. Milk

0.4 oz. (10 g) Butter

Fresh cream, fruits (for decoration) as you like

Butter (for greasing the Inner Cooking Pan) to taste

*Please use a standard measuring cup, not the provided Measuring Cup.

How to cook

- 1 Grease the inside of the Inner Cooking Pan lightly and evenly with butter.
- 2 Add **A** in a small bowl and float the small bowl in a larger bowl containing hot water to melt the butter.
- 3 Beat egg whites until foamy. Gradually add sugar until whites begin to hold their shape.
- 4 Add yolks and vanilla extract to Step 3 and beat until thick.
- 5 Add sifted all-purpose flour to Step 4. Mix with rubber spatula until smooth and well blended. Gently fold in **A** from Step 2 without over-mixing.
- 6 Pour the batter from Step 5 into the Inner Cooking Pan and hit the bottom of the Inner Cooking Pan with the palm of your hand several times to release the air bubbles in the batter. Place the Inner Cooking Pan into the Main Body and close the Outer Lid.



- 7 Press the MENU button and choose the CAKE menu setting. Set the cooking time to 45 minutes and press the START / REHEAT button.
 - 8 When baking completes, remove the cake from the Inner Cooking Pan and allow to cool.
 - 9 Frost the cake with whipped cream and garnish with desired fruit.
- * Flavor variations: Sift cocoa powder with all-purpose flour to make a chocolate cake, or green tea powder to make green tea cake. (Add 2 tsp.)

CHEESE CAKE

Menu Setting: **CAKE**

(Cooking Time Setting : 75 minutes.)

Ingredients

5.3 oz. (150 g) Cream cheese

1/5 cup Sugar

2 Tbsp. Sugar (for beating egg whites)

2 Eggs (separate egg yolk from white)

3-1/3 Tbsp. All-purpose flour (sifted)

2-2/3 Tbsp. Fresh cream

3 tsp. Lemon juice

Vanilla extract to taste

0.5 oz. (15 g) Butter, melted

Fresh cream, fruits (for decoration) as you like

Butter (for greasing the Inner Cooking Pan) to taste

How to cook

- 1 Grease the inside of the Inner Cooking Pan lightly and evenly with butter.
- 2 Soften cream cheese at room temperature or put in microwave oven for 30 seconds at 500 W.
- 3 Place cream cheese from Step 2 in a bowl and mix with wooden spatula until it becomes smooth. Add sugar and blend.
- 4 Add yolks one at a time to Step 3. Blend in sifted all-purpose flour, fresh cream, lemon juice, vanilla extract and melted butter.
- 5 In a separate bowl, beat egg whites until foamy. Gradually add sugar until whites begin to hold their shape.
- 6 Gently fold in meringue from Step 5 to Step 4 with a rubber spatula without over-mixing.
- 7 Pour the batter from Step 6 into the Inner Cooking Pan and hit the

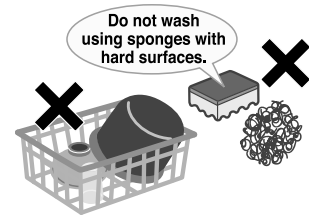


- bottom of the Inner Cooking Pan with the palm of your hand several times to release the air bubbles in the batter. Place the Inner Cooking Pan into the Main Body and close the Outer Lid.
 - 8 Press the MENU button and select the CAKE menu setting. Set the cooking time to 75 minutes and press the START / REHEAT button.
 - 9 When baking completes, remove the cake from the Inner Cooking Pan and allow to cool. (Be careful handling the cake as freshly baked cakes are fragile and can easily break.)
 - 10 Chill cake in refrigerator. Decorate with whipped cream and garnish with fruits.
- * Flavor variations: Soak raisins in rum to soften, lightly coat with flour and add after Step 6. (Add 2 Tbsp. of raisins.)

CLEANING AND MAINTENANCE

● Clean the Rice Cooker thoroughly after every use.

- Be sure to unplug the Power Cord and allow the Main Body and the Inner Cooking Pan to cool down.
- Do not use such items as thinner, abrasive cleaners, bleach, scrubbing brushes (nylon, metal, etc.), melamine sponges or sponges with a nylon surface. (Doing so may damage the surface, causing discoloration, scratches, degradation in quality, or corrosion.)
- Do not use a dishwasher or dish-dryer. Doing so may cause scratches, deformation or discoloration.
- Be sure to reattach the Inner Lid Set and Steam Vent Cap correctly.



THE EXTERIOR

Wipe clean with a well-wrung soft cloth.

- If using a cloth that is chemically treated, use sparingly to avoid transferring the chemical smell and do not scrub the Rice Cooker forcefully. (Doing so may damage the surface, causing discoloration, scratches, degradation in quality, or corrosion.)

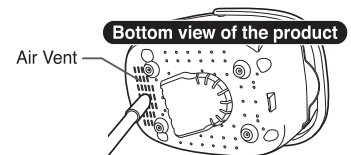
Open Button

If the Open Button becomes clogged with rice or other matter, remove with a bamboo stick.

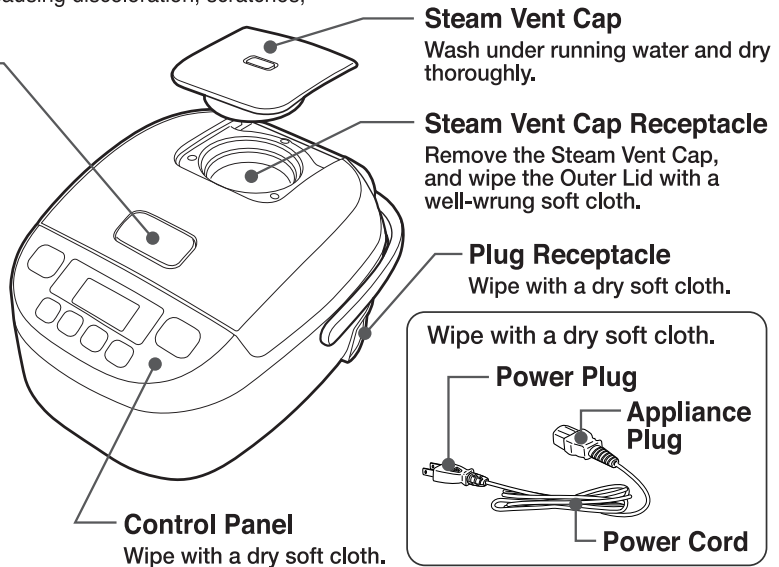
- The Outer Lid may not open.

Air Vent

Clean using a vacuum cleaner (once a month).

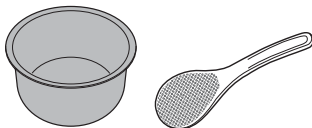


- Using the Rice Cooker with clogged Air Vent may cause the internal temperature to become abnormally high, resulting in breakdown.



INNER COOKING PAN (→ pg. 5) / SPATULA

Wash using a neutral kitchen detergent and a soft sponge.



- Do not use polishing powder, metal or nylon scrubbing brushes.
- Handle gently. Do not strike it or rub it too hard.

MEASURING CUP

Wash using a soft sponge.

To wash thoroughly, use a neutral kitchen detergent.



IF THERE IS AN ODOR

- 1** Fill the Inner Cooking Pan with water up to water level 1 for WHITE.
 - Do not put anything else, such as kitchen detergent, in the Inner Cooking Pan.
- 2** Close the Outer Lid and press the **MENU** button to select the QUICK menu setting.
- 3** Press the **START REHEAT** button.
- 4** When the melody (beep) sounds and switches to Keep Warm mode, press the **KEEP WARM CANCEL** button.
- 5** Wait until the Main Body cools down, discard the water and clean accordingly.
 - Open the Outer Lid and dry the Rice Cooker in a well ventilated place.

CLEANING AND MAINTENANCE (cont.)

THE INTERIOR

Inner Lid Set

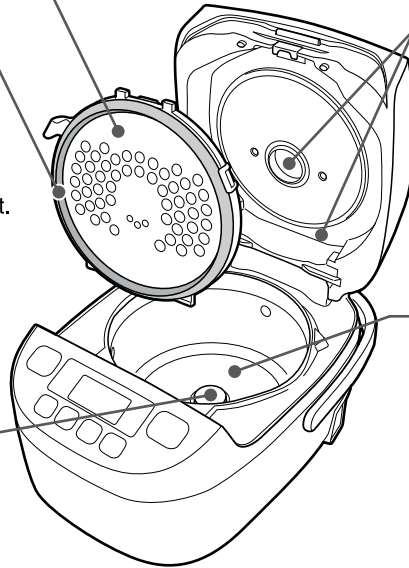
Inner Lid Gasket

Rinse in hot or cold water, wash using a soft sponge, and dry thoroughly.

- Remove rice or other matter. If not removed, steam may leak through, rice may dry, or cooking and Keep Warm may be imperfect.
- The Inner Lid Gasket cannot be removed.
- Be sure to clean the Inner Lid Set after every use; otherwise, it may rust or become discolored.

Center Sensor

Wipe with a well-wrung soft cloth. If it becomes clogged with rice or other matter, remove with a bamboo stick.



Outer Lid / Steam Vent

Hold the Outer Lid securely and wipe with a well-wrung soft cloth. Remove any rice or residue on the inside of the Outer Lid.

- Do not use kitchen detergents.
- Leaving rice, other matter or moisture on the surface may cause the Outer Lid to rust or discolor.

Heating Plate

Wipe the surface with a well-wrung soft cloth.

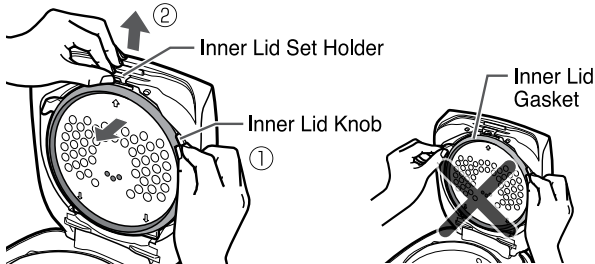
If rice or other matter become stuck to the Heating Plate, lightly polish them off with a sand paper of about No. 320 after dipping in water.

If it becomes clogged with rice or other matter, remove with a bamboo stick.

HOW TO DETACH AND ATTACH THE INNER LID SET

How to detach the Inner Lid Set:

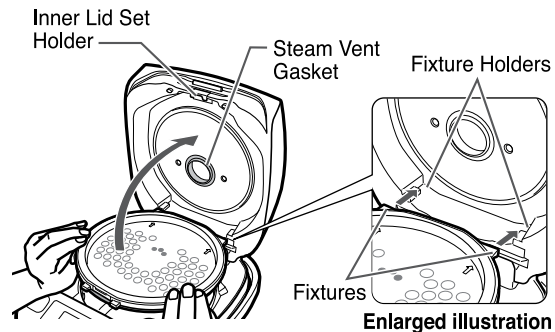
Hold the Inner Lid Knob (1) and push up on the Inner Lid Set Holder (2) to detach.



- Do not forcibly pull the Inner Lid Knobs or Inner Lid Gasket toward you without first pushing the Inner Lid Set Holder up. (This may cause the Inner Lid Set and Outer Lid to break.)

How to attach the Inner Lid Set:

Insert the fixtures found at the bottom sides of the Inner Lid Set into the Outer Lid and push it toward the Outer Lid until you hear it click into place.



Enlarged illustration

REPLACEMENT PARTS

- Please replace damaged parts for optimum performance.
- When replacing parts, please check the model number and the parts name beforehand, then contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.

Zojirushi Customer Service

1-800-733-6270
www.zojirushi.com

Parts Names	Parts Number
Inner Lid Set	C207-GR
Inner Cooking Pan	B506-6B
Spatula	BE243033L-00
Measuring Cup	615784-00

TROUBLESHOOTING GUIDE

● Please check the following points before calling for service.

Problems	Cause (Points to check)
COOKING RICE	<p>Rice cooks too hard or too soft:</p> <ul style="list-style-type: none"> ● Increase or reduce water by 1–2 mm from the Water Level Line according to your preference. ● If the Rice Cooker is positioned on an uneven or tilted surface, the texture of the cooked rice may be too hard or too soft as the amount of water becomes inconsistent. ● The texture of rice varies depending on the brand of the rice, where it was harvested, and how long it was stored (new crop or old crop). ● The texture of rice varies depending on the room and water temperatures. ● Using the Timer may result in softer rice. ● If you cook rice using the QUICK menu setting, the rice may turn out sticky or hard. → Try using the WHITE / SUSHI menu setting. ● Make sure the Inner Cooking Pan has not deformed. ● Rice may not have been cleaned sufficiently, allowing too much bran to be left on the rice grain. ● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. ● Is there moisture or foreign matter on the outer surface of the Inner Cooking Pan, the inside of the Main Body, the Inner Lid Set, or the Steam Vent Cap? → Wipe them off. ● LONG GRAIN WHITE may be slightly harder than normal. → To make it softer, fill the water slightly higher than the marked line on the Inner Cooking Pan (within 1/2 of scale) and cook. However, please note that adding too much water may cause it to boil over.
	<p>Rice is scorched:</p> <ul style="list-style-type: none"> ● Foreign matter such as rice may be stuck to the outside of the Inner Cooking Pan, the inside of the Main Body, on the Center Sensor or the Heating Plate. ● If you soak the rice for a long time or cook rice using the Timer, the bran may collect at the bottom, and the rice will be more easily scorched. ● Rice may not have been cleaned sufficiently, allowing too much bran to be left on the rice grain. ● Make sure the Inner Cooking Pan has not deformed.
	<p>The surface of the cooked rice is uneven:</p> <ul style="list-style-type: none"> ● Depending on the heat convection while cooking, the surface of the cooked rice may look uneven. ● Make sure the Inner Lid Set has not deformed. ● Make sure the Inner Cooking Pan has not deformed.
	<p>Boils over while cooking:</p> <ul style="list-style-type: none"> ● Did you use the wrong Menu setting or amount of water? → pg. 12 When cooking using the QUINOA or STEEL CUT OATMEAL menu setting, the contents are particularly likely to boil over, so be sure not to use the wrong amount of water. → See "Be careful that the contents do not boil over," on pg. 11 ● Make sure the Steam Vent Cap is attached. ● Rice may not have been cleaned sufficiently, allowing too much bran to be left on the rice grain. ● Make sure the Inner Cooking Pan has not deformed.
	<p>Unable to start cooking or the buttons do not respond:</p> <ul style="list-style-type: none"> ● Did you plug the Power Plug into the electrical outlet? ● Is the Appliance Plug disconnected from the Plug Receptacle? ● Does the Display show "E01" or "E02"? → pg. 26 ● Is the KEEP WARM light on? → Press the KEEP WARM / CANCEL button and press the START / REHEAT button.
	<p>Steam comes out from the gap between the Outer Lid and the Main Body:</p> <ul style="list-style-type: none"> ● Please check that the Inner Lid Set has not been dropped or deformed, and that the Inner Lid Gasket is not torn. ● Has the Inner Lid Gasket become soiled? → Clean the Inner Lid Gasket. ● Make sure the Inner Cooking Pan has not deformed.
COOKING RICE / KEEP WARM	<p>A noise is heard during Cooking / Keep Warm:</p> <ul style="list-style-type: none"> ● The microprocessor (MICOM) makes a sound while adjusting the heat power of the Rice Cooker. This does not indicate a problem. ● There is a spark-like noise when there is water left on the outside of the Inner Cooking Pan. → Always take precautions to wipe the outer surface of the Inner Cooking Pan and the inside of the Main Body clean, especially of moisture and foreign matters, before placing the Inner Cooking Pan into the Main Body.
	<p>The Reheat function does not work:</p> <ul style="list-style-type: none"> ● Make sure the KEEP WARM light is not off. → pg. 16

TROUBLESHOOTING GUIDE (cont.)

Problems	Cause (Points to check)
<p>KEEP WARM</p> <p>During Keep Warm, rice has an odor, or rice becomes watery:</p> <p>During Keep Warm, rice becomes yellow or dry:</p> <p>The Display does not show the elapsed Keep Warm time:</p> <p>Extended Keep Warm is not accepted:</p> <p>The Keep Warm elapsed time display is blinking:</p>	<ul style="list-style-type: none"> ● Was the rice kept warm with the spatula left in the Inner Cooking Pan? ● Was cold rice reheated? ● Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. ● Rice may not have been cleaned sufficiently and too much bran may be left. ● Some odor may remain after cooking mixed rice, etc. → Clean the Inner Cooking Pan thoroughly and perform "IF THERE IS AN ODOR" on pg. 21 ● The Keep Warm mode may not have been used for keeping rice warm. → Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor. → pg. 8 ● Did you clean the Rice Cooker thoroughly after every use? → Foul odors or the growth of bacteria may occur depending on how well the unit is cleaned, the room temperature based on the season or usage environment, frequent opening and closing of the Outer Lid, the type of rice used, or the way the rice was cleaned. If you are concerned about odors, cleaning the Rice Cooker according to "THE INTERIOR" on pg. 22 and then using REGULAR KEEP WARM on pg.14 should be effective. It can be even more effective to increase the warming temperature, as described on pg. 26, "IF THE FOLLOWING OCCUR".
	<ul style="list-style-type: none"> ● Are you keeping warm a small amount of rice in the Inner Cooking Pan? ● Was the Keep Warm mode used for more than 12 hours? ● The type of rice and water used may make the rice appear yellow. ● If you're worried because the rice changes color or is dry, see pg. 26 "IF THE FOLLOWING OCCUR". It may be effective to reduce the Keep Warm temperature.
	<ul style="list-style-type: none"> ● Does the Display show the current time? → Press the buttons for Time Setting to change the display. → See pg. 15 "NOTE".
	<ul style="list-style-type: none"> ● Did you select a Menu setting for which the Extended Keep Warm mode is not available? → pg. 14 ● Was the Keep Warm mode used for more than 12 hours? → If the Keep Warm mode is used for more than 12 hours, the Extended Keep Warm mode will not be accepted. ● Is the rice in the Inner Cooking Pan cold? → If the temperature of the Inner Cooking Pan is low, the Extended Keep Warm mode will not be accepted.
	<ul style="list-style-type: none"> ● If the temperature of the rice is low, or if the Keep Warm time has exceeded 12 hours, the Keep Warm elapsed time display will blink. (This may differ depending on the Menu setting.) → pg. 14
<p>CAKE</p> <p>Cake is not cooked through or does not rise:</p> <p>Cake rises too much:</p>	<ul style="list-style-type: none"> ● The cooking time may have been too short. → Be sure to follow the cooking times suggested in the RECIPES on pg. 20. If it still requires more baking, use the (▲) or (▼) button to adjust the time. → pg. 18 ● Be sure to beat the egg whites well until foamy. Otherwise, it may cause insufficient baking or rising. Beat the egg whites until stiff peaks can be formed. ● Be sure not to over-beat the egg whites. Beating the egg whites until they separate may cause insufficient baking or rising. The egg whites need only be beat until stiff peaks can be formed. ● Inaccurately measured ingredients may cause insufficient baking or rising. ● Over-mixing the batter when adding all-purpose flour may cause insufficient baking or rising. ● Adding too much additional ingredients such as raisins may cause insufficient baking. ● Make sure not to add too much ingredients. Follow the amount listed in the RECIPES on pg. 20. Too much batter may cause insufficient baking. ● Be sure to bake the cake immediately after preparing the batter. Allowing the batter to sit for an extended period of time may deflate the batter and cause it to bake flat. ● If you hit the bottom of Inner Cooking Pan too many times, it releases too much air and causes the batter to deflate. Hit the Inner Cooking Pan a few times only. ● Make sure the Inner Cooking Pan has not deformed. If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently.
	<ul style="list-style-type: none"> ● Did you add baking powder or baking soda? → Do not add baking powder or baking soda as it may cause the cake to rise too high and cause malfunction.

TROUBLESHOOTING GUIDE (cont.)

Problems		Cause (Points to check)
CAKE	Cake is difficult to release from the Inner Cooking Pan:	<ul style="list-style-type: none"> ● Be sure to grease the inside of the Inner Cooking Pan well. Otherwise, the cake may be difficult to remove. (Pouring the cake batter after greasing the inside of the Inner Cooking Pan will make cake removal easier when baking is finished.) ● Make sure the Inner Cooking Pan has not deformed. If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently.
	The cake breaks easily:	<ul style="list-style-type: none"> ● Freshly baked cake is fragile and breaks easily. Carefully remove the cake from the Inner Cooking Pan directly after baking.
	The cake is scorched:	<ul style="list-style-type: none"> ● Make sure the Inner Cooking Pan has not deformed. If the Inner Cooking Pan is deformed, the cake may turn out darker or bake insufficiently. ● The cooking time may have been too long. Be sure to follow the cooking times suggested in the RECIPES on pg. 20. If the cooking result is not satisfactory, reduce the cooking time by using the ▲ or ▼ button. → pg. 18
	<ul style="list-style-type: none"> ● Do not place other cake pans or wax paper into the Rice Cooker or Inner Cooking Pan. Doing so may deform the Inner Cooking Pan, cause the fluorine coating of the Inner Cooking Pan to peel, or result in unsatisfactory baking. 	
TIMER COOKING	The Rice Cooker starts cooking immediately after the Timer is set:	<ul style="list-style-type: none"> ● Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again. ● If the Timer is set at a shorter time than suggested, it will begin cooking immediately.
	The rice is not ready at the set time:	<ul style="list-style-type: none"> ● Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again. ● Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.
	The Timer cannot be set:	<ul style="list-style-type: none"> ● Did you press the START / REHEAT button after setting the time? → The START / REHEAT button must be pressed to complete setting the Timer. ● Is "7:00" blinking on the Display? → Unless the current time is set, the Timer function will not be accepted. → pg. 9 ● Have you selected a Menu setting that doesn't work with the Timer function? → The Timer function is not available in the QUICK and CAKE menu settings.
OTHER	The Outer Lid cannot be opened:	<ul style="list-style-type: none"> ● If you press the edge of the Open Button, the Outer Lid may be difficult to open. Be sure to press the center of the Open Button.
	The Outer Lid won't close:	<ul style="list-style-type: none"> ● Is the Inner Lid Set attached correctly?
	The Outer Lid opens during cooking:	<ul style="list-style-type: none"> ● Did you close the Outer Lid completely? → Be sure to close the Outer Lid until you hear a clicking sound.
	You mistakenly put the rice and water directly into the Main Body:	<ul style="list-style-type: none"> ● Putting rice and water directly into the Main Body may cause a malfunction. Contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.
	There's a resinous odor, such as that of plastic:	<ul style="list-style-type: none"> ● When you use this Rice Cooker for the first time, there will be a resinous smell, such as that of plastic, but the odor will lessen as you use the Rice Cooker. If you are concerned about the odor, please see pg. 21 "IF THERE IS AN ODOR".
	When power failure occurs:	<ul style="list-style-type: none"> ● If too many appliances are used simultaneously, overload may occur and the breaker will cut off the electricity. → If another appliance is plugged in the same outlet as the Rice Cooker, unplug it before resetting the breaker. If the electric supply recovers within 10 minutes, the Rice Cooker will resume cooking automatically.
	There is rust colored residue on the inside of the Outer Lid or the Inner Lid Set:	<ul style="list-style-type: none"> ● If rice residue is stuck on the Outer Lid or the Inner Lid Set and has discolored, clean it. → pg. 22

ERROR DISPLAYS AND THEIR MEANINGS

Panel Display	Cause (Points to check)
	<ul style="list-style-type: none"> Indicates malfunction. → Please contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.
	<ul style="list-style-type: none"> The temperature of the Lid Sensor or the Center Sensor is too high. → Press the KEEP WARM / CANCEL button and open the Outer Lid for more than 30 minutes and allow the interior to cool down. (Be careful not to burn yourself.) → To cool faster, see pg. 11 "REMARKS."
	<ul style="list-style-type: none"> Blank Display: ● Make sure the Power Plug and Appliance Plug are surely connected. → The Display disappears if the Power Cord is unplugged.
When the Power Cord is plugged in, is blinking:	<ul style="list-style-type: none"> The built-in Lithium Battery is out. The Display will turn off and stored memories (current time, menu selection and Keep Warm settings) will be erased when unplugged. However, once plugged in and the clock set, the Rice Cooker will function normally. If rice is cooked while the display shows a blinking , the current time will not be shown during the cooking process. Please contact Zojirushi Customer Service to have the Lithium Battery replaced (with additional charge).
Odd Display:	<ul style="list-style-type: none"> Unplug the Power Cord and plug it in again. (If the Display shows a blinking , please reset the time.) → pg. 9

When you are concerned about foul odors, color changes or dryness in the rice...

IF THE FOLLOWING OCCUR

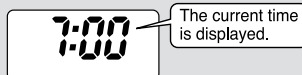
Change the Keep Warm temperature.

Depending on the region or environment, the Keep Warm temperature may lower, and this can cause foul odors in the rice. If the Keep Warm temperature rises, this can cause the rice to change color or become dry. If the rice smells, changes color or becomes dry, try changing the Keep Warm temperature settings as follows.

- REGULAR KEEP WARM and EXTENDED KEEP WARM will change at the same time.

How to Change the Keep Warm Temperature Settings

- Set the Inner Cooking Pan and plug in the Power Cord.



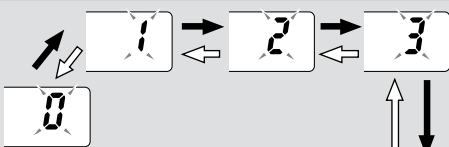
- Press and hold the KEEP WARM / CANCEL button for 3 seconds or longer.



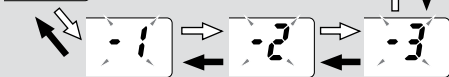
- Press the ▲ or ▼ to set the temperature.

If you press the ▲, the setting changes in the direction of the ➡. If you press the ▼, the setting changes in the direction of the ⇐.

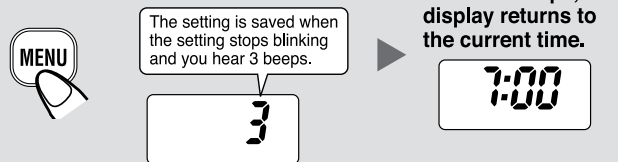
If you are worried about odors in the rice, select from [1]-[3] to increase the temperature.



If you are worried about changed in color or dryness in the rice, select from [-1]-[-3] to decrease the temperature.



- Press the MENU button.



NOTE:

- Settings cannot be changed during Cooking, Reheating, Regular Keep Warm, Extended Keep Warm or Timer Cooking.
- If you are unable to successfully complete the operation the first time, start again from Step 1.
- Once you change the setting, that setting will be saved even if you unplug the Power Plug from the electrical outlet.
- If 15 seconds or more elapse without any action while you are changing the setting, the display will revert to the current time and the setting will not be changed.

If there is no improvement after you change the Keep Warm temperature setting, return it to the original setting, as the changed setting may cause odors, color changes or dryness.

SPECIFICATIONS

Model No.		NL-BAC05	
Cooking Capacity of Each Menu Setting*1 (approx. L) [cups]	WHITE (short/medium grain white rice)	0.09–0.54	[0.5–3]
	SUSHI (short/medium grain white rice)	0.18–0.54	[1–3]
	QUICK (short/medium grain white rice)	0.09–0.54	[0.5–3]
	BROWN (short/medium grain brown rice)	0.09–0.36	[0.5–2]
	LONG GRAIN WHITE (long grain white rice)	0.09–0.54	[0.5–3]
	QUINOA	0.09–0.27	[0.5–1.5]
	STEEL CUT OATMEAL	0.09–0.27	[0.5–1.5]
	CAKE	All-purpose flour, 2.1 oz. / 60 g	
Rating		AC 120 V 60 Hz	
Electric Consumption		500 W	
Average Power Consumption during Keep Warm		24 W	
Rice Cooking System		Direct Heating	
Power Cord Length		3' 7" (1.1 m)	
External Dimensions	<approx. inch>	9- ³ / ₈ (W) x 12- ⁷ / ₈ (D) x 7- ⁷ / ₈ (H) (14- ³ / ₈ *2)	
	<approx. cm>	23.5 (W) x 32.5 (D) x 19.5 (H) (36.5 *2)	
Weight		approx. 6 lbs. (approx. 2.7 kg)	

● The average power consumption during Keep Warm is calculated with the Rice Cooker at maximum capacity and at a room temperature of 68°F (20°C).

● This product may not operate properly in certain environments or places with high altitudes or extreme weather conditions. Please avoid using this product in such areas.

● This product cannot be used in areas where power supply voltage or power supply frequency is different.

*1 Capacity is measured in the supplied rice measuring cup, using raw rice. Other grains may vary.

*2 Height with the Outer Lid open.



www.zojirushi.com

FOR CALIFORNIA USA ONLY

This product contains a CR Coin Lithium Battery which contains Perchlorate Material - special handling may apply. See www.dtsc.ca.gov/hazardouswaste/perchlorate

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