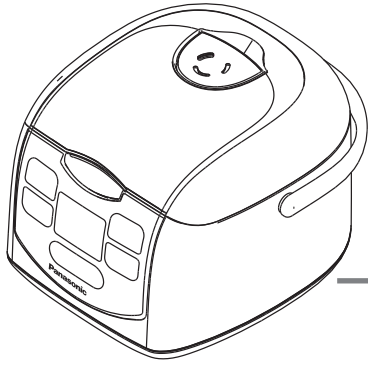


USA/CAN

Panasonic®



Operating Instructions

Multi Function Rice Cooker

Household Use Only

Manuel d'utilisation

Cuiseur de riz multifonctionnel

Utilisation domestique

使用説明書

微型電腦飯煲

家庭用

Model No./N° de modèle **SR-ZC075**

USA/CAN

Panasonic®

Operating Instructions

Multi Function Rice Cooker

Household Use Only

Manuel d'utilisation

Cuisiseur de riz multifonctionnel

Utilisation domestique

使用説明書

微型電腦飯煲 家庭用

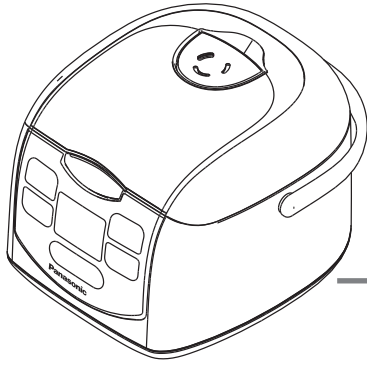
Model No./N° de modèle **SR-ZC075**

Table of Contents

IMPORTANT SAFEGUARDS 3**Safety Precautions** 4~5**Parts identification** 6

- Control panel 6
- Entire unit 6

Preparations 7**Functions** 8~11

- Yogurt 8
- White Rice 8
- Brown Rice 9
- Cake 9
- Quinoa 10
- Oatmeal 10
- Proofing Dough 11
- Quick Cook/Slow Cook 11

Cleaning and maintenance 12**Troubleshooting** 13**Specifications** 13**Warranty** 14

Table des matières

PRÉCAUTIONS À PRENDRE 3**Consignes de sécurité** 4~5**Identification des pièces** 6

- Panneau de commandes 6
- Vue d'ensemble de l'appareil 6

Préparatifs 7**Fonctions** 8~11

- Yogurt (Yogourt) 8
- White Rice (Riz blanc) 8
- Brown Rice (Riz brun) 9
- Cake (Gâteau) 9
- Quinoa 10
- Oatmeal (Gruau) 10
- Pour faire lever la pâte 11
- Quick Cook/Slow Cook (Cuisson rapide/Cuisson lente) 11

Nettoyage et entretien 12**Dépannage** 13**Spécifications** 13**Garantie** 14

目錄

重要安全措施 3**安全注意事項** 4~5**零件名稱** 6

- 操作面板 6
- 本體 6

準備工作 7**功能** 8~11

- 酸奶奶酪 8
- 白米 8
- 糙米 9
- 蛋糕 9
- 藜麥米 10
- 燕麥粥 10
- 醒面团 11
- 快煮/慢炖 11

清潔保養 12**故障排除** 13**規格** 13**保修** 14

Índice

PRECAUCIONES IMPORTANTES 3**Medidas de seguridad** 4~5**Identificación de las piezas** 6

- Panel de control 6
- Unidad completa 6

Preparaciones 7**Funciones** 8~11

- Yogur 8
- Arroz blanco 8
- Arroz Integral 9
- Pastel 9
- Quinoa 10
- Avena 10
- Fermentación de masas 11
- Cocción rápida/Cocción lenta 11

Limpieza y mantenimiento 12**Resolución de problemas** 13**Especificaciones** 13**Garantía** 14

목차

중요 안전장치 3**안전 주의사항** 4~5**장치 각 부분** 6

- 제어판 6
- 제품 전체 6

준비 7**기능** 8~11

- 요구르트 8
- 백미 8
- 현미 9
- 케이크 9
- 퀴노아 10
- �트밀 10
- 밀가루 반죽 가공 11
- 급속 조리/일반 조리 11

청소 및 유지 관리 12**문제 해결** 13**사양** 13**보증** 14

Thank you for purchasing this 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 pay special attention to “important safeguards” and “safety precautions”(Page 4~5)**
- Please make sure the date and name of store and date of purchase are stamped and keep it with this Operating Instructions.

Keep this manual for future use

Merci d'avoir acheté ce produit Panasonic.

- Ce produit est conçu uniquement pour une utilisation domestique.
- Veuillez lire ces instructions attentivement et suivre les consignes de sécurité lors de l'utilisation de ce produit.
- Avant d'utiliser ce produit, **veuillez porter une attention particulière aux « Consignes de sécurité » (Pages 4~5).**
- Assurez-vous que la date d'achat et le nom du magasin où vous avez acheté le produit sont indiqués et conservez ces informations avec ce manuel d'utilisation.

Conservez ce manuel d'utilisation pour un usage ultérieur

感謝您購買Panasonic產品。

- 本產品只適合家庭用。
- 使用本產品時，請仔細閱讀本使用說明書並遵循安全注意事項。
- 使用本產品前，請特別留意「安全注意事項」（第4~5頁）。
- 請確認保修證已蓋好購買日期和購買店名戳章，並與本使用說明書放在一起。

保留備用

Gracias por adquirir este producto Panasonic.

- Este producto está previsto solamente para uso doméstico.
- Lea estas instrucciones con atención y observe las medidas de seguridad al usar este producto.
- Antes de usar este producto, preste especial atención a las secciones “precauciones importantes” y “medidas de seguridad” (Páginas 4~5)
- Asegúrese de que el nombre de la tienda y la fecha de compra estén indicadas y guárdelas junto con estas instrucciones de operación.

Guarde este manual para su uso futuro.

본 파나소닉? 제품을 구입하신 것에 대해 감사드립니다.

- 본 제품은 가정 전용입니다.
- 본 사용 설명서를 주의 깊게 읽고 제품을 사용할 때 안전 주의사항을 준수?하십시오.
- 본 제품을 사용하기 전에 "중요 안전사항" 및 "안전 주의사항"(페이지 4~5)에 특별히 주의를 기울이십시오.
- 생산 날짜 및 상점 이름 그리고 구입 날짜가 스탬프로 찍혀 있으니 이것을 사용 설명서와 함께 보관하십시오.

향후 사용을 위해 본 사용 설명서를 보관하십시오.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or Rice Cooker (except the pan) in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before handling.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance before plugging cord into wall outlet.
To disconnect, turn the control to " off " , then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. This product is intended for household use only.

SAVE THESE INSTRUCTIONS



CAUTION:

- 1) A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- 2) The 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.
- 3) The use of extension cords is not recommended.

INTERFERENCE:

This Multi Function rice cooker uses digital circuitry and can radiate radio frequency energy, which could cause interference to radio communications such as TV and radio. Interference can be confirmed by turning the Multi Function Rice Cooker off and on.

If present, the user is encouraged to try to connect by taking one or more of the following countermeasures:



- Reorient or relocate the receiving antenna.
- Increase the separation between the Multi Function Rice Cooker and receiver.
- Connect the Multi Function Rice Cooker into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

Safety Precautions

Must be followed!

To prevent accidents or injuries to users, other people, or damage to property, follow the instructions below.

■ The Following charts indicate the degree of damage caused by incorrect operation.


 WARNING: Indicates serious injury or death.	 CAUTION: Indicates risk of injury or property damage.
--	--

■ These symbols are classified and explained as follows:


 These symbols indicate actions that are prohibited.	 This symbol indicates an action that must be followed.
---	--

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.)


■ **Do not insert any objects in the 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 (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 a power outlet rated at a minimum of 15 Amps, 120 Volts AC.**

 Do not plug multiple appliances in the same outlet.

■ **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 authorised 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 connector 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 is 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 heating plate is warped or the pan is deformed.

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

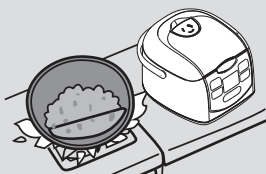
Safety Precautions

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, table cloths (ethylene plastic) or other object that cannot resist high temperature. (It may cause an injury, burn, or fire.)

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



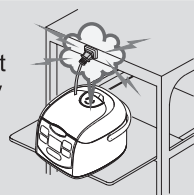
Especially the heating plate (It may cause a burn.)

■ Do not expose the power plug to steam.



- Do not expose the power plug to steam and do not let water spill on the connector of the power plug. (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, leak, and fire.)

■ Do not open the outer lid while cooking.



(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 a 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.



■ Do not use other pans than the one specified.



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

Before use

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 the pan.

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

Do not use the appliance on any heat labile object such as carpet, electric heating carpet and tablecloth (made of vinyl plastics), etc.

(So as to avoid poor cooking or fire.)

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.)

Avoid using the appliance under direct sunlight.

(So as to avoid color change.)

Do not serve 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 objects such as rice on the pan, cast heater and temperature sensor.



Pan
Cast heater
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.

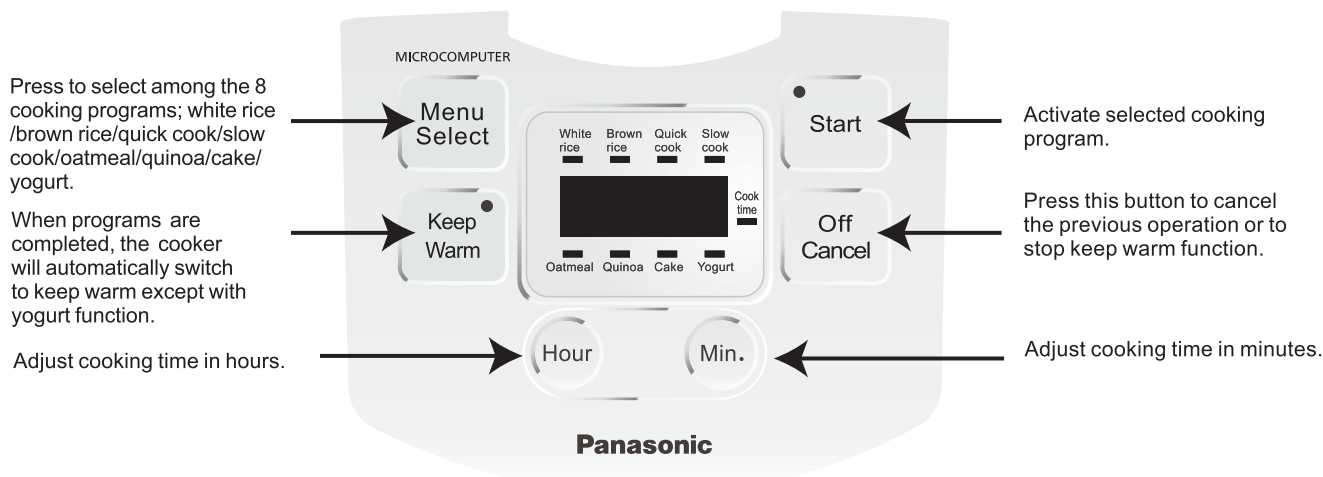
The appliance is for household use only. Do not use it for any commercial or industrial purposes or any purposes other than cooking.

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

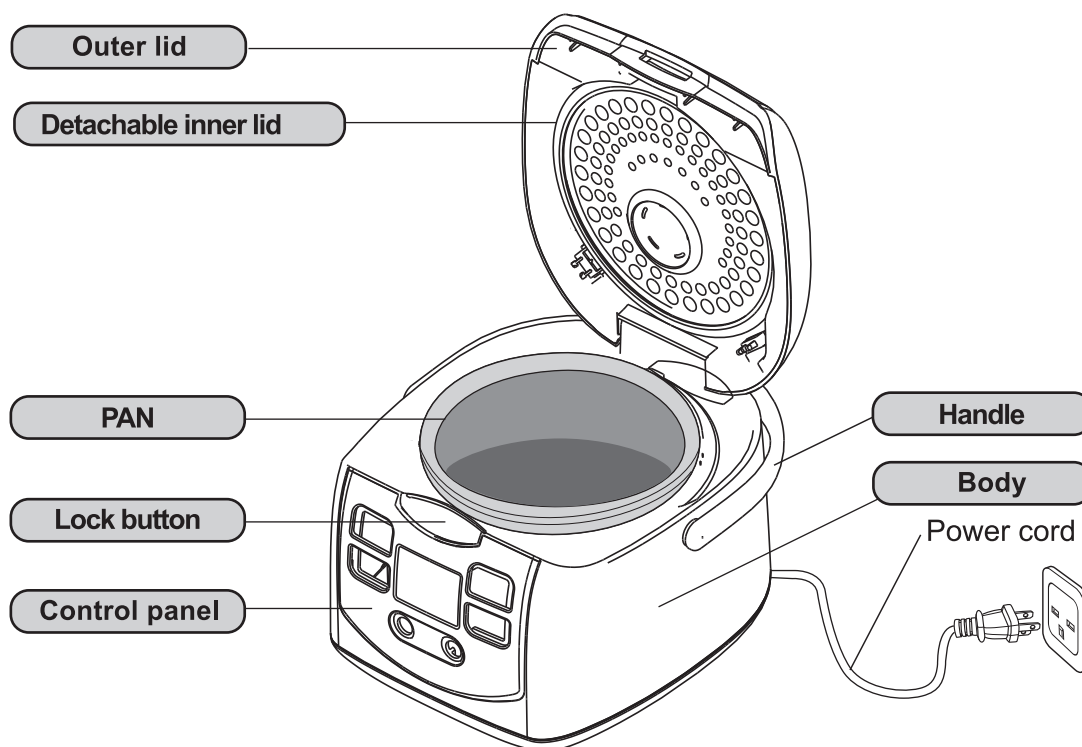
All removal parts should be washed prior to first time use (So as to rid the product of any debris, machine oil, etc)

Parts identification

Control panel

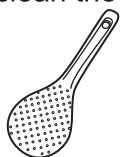


Entire unit



Accessories

※Please clean the accessories before using.



Rice scoop (1)

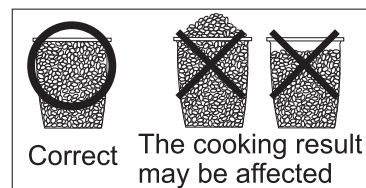


Measuring cup (about 180 mL) (1)

Preparations for rice cooking

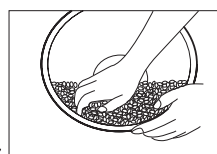
1 Measure rice with the measuring cup provided

- The volume of the measuring cup is about 180 mL (150 g).



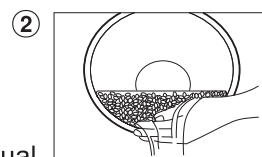
2 Wash the rice until the water turns relatively clear

- ① Wash the rice quickly with plenty of water while stirring the rice gently to wash it while changing water.
- ② Repeat for several times[wash the rice→pour out water], until the water relatively clear.



! CAUTION:

- 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.



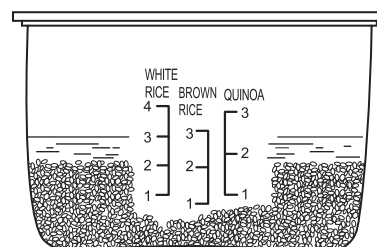
3 Place the washed rice into the pan

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

- When adding water, place pan on level surface, pay attention to the scales on both sides, and keep them at the same height.

※ The above water quantities can be increased or decreased according to personal preference.

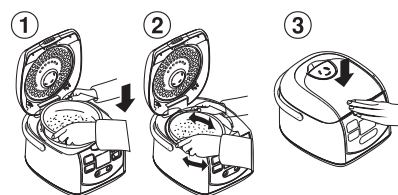
<Example> When the white rice quantity is 3 measuring cups, wash the rice and put into the pan, then add water into the pan until the water surface reaches level “3” at waterline of “WHITE RICE”.



Usage

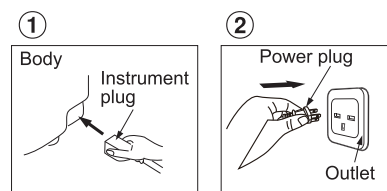
4 Put the pan into the body and close the outer lid

- To ensure proper contact between the pan and the cast heater, rotate the pan along the direction indicated by the arrow for 2 or 3 times.
- Check whether the steam vent is correctly positioned.
- When closing the outer lid, confirm that there is a “click” sound.



5 Connect the plugs

- Connect the plug to the body first, and then connect the power plug. Make sure that both plugs are firmly connected.



Functions

Function	Default Time	Time Range	Increment (Hour)	Increment (Min)	Countdown time appears on display:	Switch to keep warm after program completed?
White Rice	N/A	N/A	N/A	N/A	Will not show until last 12 minutes remaining.	Yes
Brown Rice	N/A	N/A	N/A	N/A	Will not show until last 12 minutes remaining.	Yes
Quick Cook	N/A	N/A	N/A	N/A	Will not show until last 6 minutes remaining.	Yes
Slow Cook	4 hours	2-8 hours	1	10	Countdown immediately when starts cooking.	Yes
Oatmeal	30 min	5 min-4 hours	1	5	Countdown immediately when starts cooking.	Yes
Quinoa	N/A	N/A	N/A	N/A	Will not show until last 6 minutes remaining.	Yes
Cake	1 hour	40min-2hours	1	5	Countdown immediately when starts cooking.	Yes
Yogurt	8 hours	6-12 hours	1	10	Countdown immediately when starts cooking.	No

Yogurt

- Heat milk to 190°F (88°C) or above (Do not boil).
- Stir while heating.
- Cool scalded milk to 100 - 105°F. (38°C -- 41°C)
- Measure 32 Oz of Milk (1 Quart max.)
- Ratio of Milk to Yogourt will be 16 to 1.
 - Example if you use 32 Oz of milk you will need 2 Oz of plain Yogurt (16:1 ratio).
 - Plain yogurt should contain the following phrase **CONTAINS LIVE ACTIVE CULTURES**
- Add 2 to 3 Oz of the cooled Milk to the yogurt and stir
- Pour the Yogurt / Milk mixture in the remaining Milk and stir.
- Add or pour the total Yogurt / Milk Mixture into the pan and insert pan into the Multicooker.
- Close the lid and press “MENU SELECT” button repeatedly to highlight “YOGURT” on the LED display.
 - 8 Hours (cook time) will flash and “START’ button will begin to flash as well.
- Press “START”.
- Immediately after the 8 hours, transfer yogurt into a clean and sanitized container, cover and refrigerate.
- Keep covered, refrigerate for up to 5 days.

White Rice

- **USE SUPPLIED MEASURING CUP ONLY.**
- Add rice to the pan using the supplied measuring cup.
- For each cup of rice added to the pan, add water to the corresponding number marked on the inside of the pan.

EX: After adding 2 cups of rice to the pan, fill with water level to the 2 CUP mark on the inside of the pan.

- Close lid and press “MENU SELECT” button to highlight “WHITE RICE” on the LED display.
- Press “START”.
 - Indicator lights will flash in a clockwise direction indicating cooking has begun.
- When cooking nears completion, the indicator will indicate 12 minutes and count down to “0” at which time the Multicooker will automatically switch to the keep warm mode.
 - The display will now indicate the amount of time the unit has been in the keep warm mode.
- Do not keep rice warm for more than 4 hours.

Brown Rice

- For Brown Rice, follow package directions.
 - Use supplied measuring cup to measure BOTH Rice and water.
 - Example, if package recommends a ratio of 1 : 3, measure 1 cup of brown rice to 3 cups of water.
- DO NOT FILL PAN ABOVE THE 4 CUP LEVEL.
- Close lid and press “MENU SELECT” button repeatedly to highlight “BROWN RICE” on the LED display.
- Press “Start”.
 - Indicator lights will flash in a clockwise direction indication cooking has begun.
- When cooking is completed, Multicooker will automatically switch to the keep warm mode.
 - The display will now indicate the amount of time the unit has been in the keep warm mode.
- Do not keep rice warm for more than 4 hours.

Cake

- When baking a cake in the Multicooker, please note that the **MAXIMUM** amount of dry ingredients that can be used is 9 oz or 250 Grams. This is approximately ½ a package of a standard box of cake mix. ***
- **Follow Package Directions.** This generally involves mixing wet and dry ingredients separately, then combining them.
- Spray or coat pan (if desired) as it will help prevent the cake from sticking.
- Add approximately 2 cups of batter to the pan and insert pan into the Multicooker.
- Close lid and press “MENU SELECT” button repeatedly to highlight “CAKE” on the LED display.
- The indicator LED will flash “1 HOUR”.

- Press “START”.
 - When baking is completed, Multicooker will go into the keep warm mode.
 - At this time you can remove the cake from the Multicooker and place it on a wire rack to cool.
- ***Most cake mix packages contain between 16 to 18 oz. or 450 to 550 Grams of dry ingredients. A suggestion here would be to mix the entire package of cake mix and use ½ of the batter, and bake two cakes which can be used to make a layer cake.

Quinoa

- For Quinoa, follow package directions.
 - Use supplied measuring cup to measure BOTH Quinoa and water.
 - Example, if package recommends a ratio of 1 : 2, measure 1 cup of Quinoa to 2 cups of water.
- DO NOT FILL PAN ABOVE THE 4 CUP LEVEL.
- Close lid and press “MENU SELECT” button repeatedly to highlight “Quinoa” on the LED display.
- Press “START”.
 - Indicator lights will flash in a clockwise direction indication cooking has begun.
- When cooking is completed, Multicooker will automatically switch to the keep warm mode.
 - The display will now indicate the amount of time the unit has been in the keep warm mode.
- Do not keep Quinoa warm for more than 2 hours.

Oatmeal

- For Oatmeal follow package directions.
 - Use supplied measuring cup to measure BOTH Oatmeal and water**.
 - Example, if package recommends a ratio of 1 : 2, measure 1 cup of Oatmeal to 2 cups of water.
 - Other ingredients, such as cinnamon, nutmeg, or raisins. Etc. can be added at this point in time.
- DO NOT FILL PAN ABOVE THE 4 CUP LEVEL.
- Close lid and press “MENU SELECT” button repeatedly to highlight “OATMEAL” on the LED display.
- Indicator will display 30 Minutes.
- Press “START”.

- When cooking is completed, Multicooker will automatically switch to the keep warm mode.
 - The display will now indicate the amount of time the unit has been in the keep warm mode.
- Do not keep warm for more than 2 hours.
 - ** Milk may be used instead of water.

Proofing Dough

- Spray or coat pan with oil.
- Place unproofed dough into pan and insert pan into Multicooker.
 - MAXIMUM DOUGH BALL SIZE SHOULD BE NO MORE THAN 1.5 POUNDS (680 Grams).
- Press “MENU SELECT” mode to the “YOGURT” indicator.
- Close lid and press “MENU SELECT” button repeatedly to highlight “YOGURT” on the LED display.
- Press “START”, 8 Hours (cook time) will flash and “START” button will begin to flash as well.
 - Dough is properly proofed when unproofed ball doubles in size.
 - The time for dough to double in size will depend on the starting temperature of the dough.
- Remove when Dough has doubled in size.
 - Refrigerated Dough will take approximately 3 to 4 hours.
 - Room temperature Dough will take approximately 1 ½ to 2 ½ hours.
 - Outcome will depend on quantity and quality of yeast used.

Quick Cook / Slow Cook

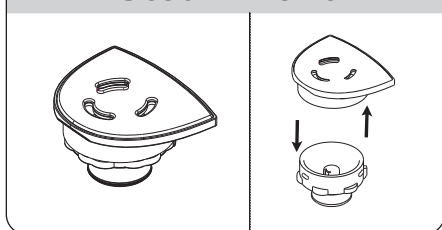
- The Quick Cook Mode is normally used to cook rice and shortens the amount of time needed to cook Rice.
- The Slow cook mode is used for slow cooking.
 - Both Quick Cook and Slow Cook modes will switch to the Keep Warm mode when cooking is completed.

Cleaning and maintenance

⚠ CAUTION:

- Before cleaning and maintenance, please remove the plug from the outlet first. Do not clean the appliance body until it cools down.
- When cleaning the appliance body, wipe down with a damp cloth. Do not immerse it into water, or clean it with lacquer thinner, alcohol, cleaning powder or hard brush, etc.
- Do not use dishwasher.

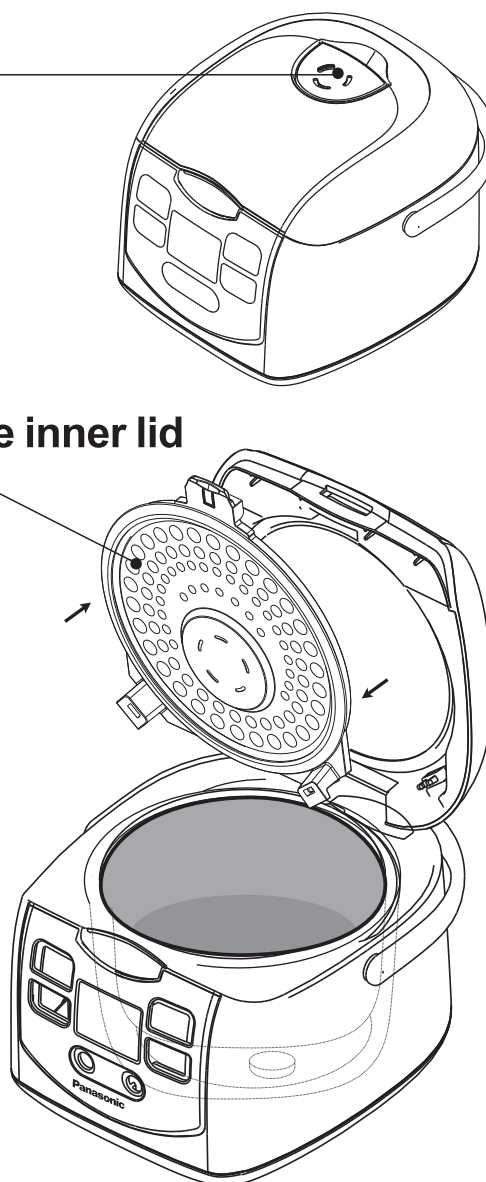
Steam vent



⚠ CAUTION

The steam vent and inner lid may be removed from the appliance. Clean it after every use. Do not place it in a dish washer. Otherwise the material may deform or crack. When installing it after cleaning, please make sure that the parts have been installed properly.

Detachable inner lid



Pan

- Clean with diluted detergent and soft sponge. Wipe off any water on the pan.
- Color changes or stripes may appear on the fluoridized coating surface, which will not affect human health or normal functions of the appliance.
- Depending on the frequency of use, rubbing traces may appear on the outside of the pan, which will not affect the performance of the appliance.

Temperature sensor • Cast heater

- If there is any debris adhering to such parts, gently scrub it away with a non-metallic scrubbing pad, or dry cloth.

Accessories

Clean with diluted detergent and soft sponge.



Rice scoop



Measuring cup

Troubleshooting

Please check the following items

Rice

Troubleshooting										
In the following events	Rice					Rice kept warm			Pressing buttons does not work	Strange sounds occurs
	Harder	Half-cooked	Softer	Water overflow	Rice crust scorched	Strange smell	Color change	Dry		
Items for checking										
Incorrect rice quantity or water quantity	●	●	●	●	●	●			The plug is pulled out or loosely connected to the power outlet	Sound occurs because of water that has stuck to pan
Rice is not fully washed				●	●	●				
The bottom of pan is uneven	●	●			●					
Foreign matter or debris in between the pan, cast heater or temperature sensor	●	●	●		●	●				
The outer lid is not correctly closed	●			●				●		
The detachable inner lid is not correctly installed	●			●		●	●	●		
Grease is added while cooking rice	●	●				●				
After cooking is finished, the rice is not fluffed	●		●							
The rice paddle is left in the pan while the rice is kept warm						●				
The cold rice is kept warm						●	●	●		
The outer lid is not firmly closed					●	●				
The pan is not cleaned										
While in cooking mode, the plug is pulled out or the off button is touched		●								
Wrong button is pressed	●	●	●	●	●					

Cake / Bread Baking

Details	Baking Cake / Bread problems							No power	Strange sounds occurs
	Underdone 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	Crumbly		
Too much dough amount	●	●						Pull out plug and check the socket	Sound occurs because of water that has stuck to pan
Not enough mixing before baking				●	●		●		
Used with incompatible cake mix	●	●	●			●			
Used with cake mix that contains too much chocolate, sugar or fruit ingredients	●	●		●	●				
Outer lid not closed while cooking	●	●				●			
Foreign matter or debris in between the pan, cast heater or temperature sensor	●	●	●		●	●			
Not enough 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		●			●	●	●		
Too much cake mix/batter			●						

Specifications

Model No		SR-ZC075
Power/rated frequency		120V AC, 60Hz, 400W
Rated power(rice cooking)		400W
Power cord length(approx.) (in)		39.5
Product weight(approx.) (lbs)		5.5
Dimensions (approx.)(in)	Width(in)	9.4
	Depth(in)	11.4
	Height(in)	7.9

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

Limited Warranty (ONLY FOR U.S.A.)

Panasonic Products Limited Warranty

Limited Warranty Coverage (For USA Only)

If your product does not work properly because of a defect in materials or workmanship, Panasonic Consumer Electronics Company (referred to as "the warrantor") will, for the length of the period indicated on the chart below, which starts with the date of original purchase ("warranty period"), at its option either (a) repair your product with new or refurbished parts, (b) replace it with a new or a refurbished equivalent value product, or (c) refund your purchase price. The decision to repair, replace or refund will be made by the warrantor.

Product or Part Name	Labor	Parts
Small Appliances	1 yr.	1 yr.
Large Capacity Rice Cookers (SR-42 series)	6 Months	6 Months

During the "Labor" warranty period there will be no charge for labor. During the "Parts" warranty period, there will be no charge for parts.

This warranty only applies to products purchased and serviced in the United States. This warranty is extended only to the original purchaser of a new product which was not sold "as is".

Mail-In Service – Online or Telephone Repair Request

Online Repair Request

To submit a new repair request, and for quick repair status visit our Web Site at: <http://shop.panasonic.com/support>

When shipping the unit, carefully pack and send it prepaid in the original (or supplied) carton. Include a letter detailing the complaint along with the bill of sales and provide a daytime phone number where you can be reached. A valid registered receipt is required under the Limited Warranty.

When shipping Lithium Ion batteries please visit our web site at <http://shop.panasonic.com/support> as Panasonic is committed to providing the most up to date information.

IF REPAIR IS NEEDED DURING THE WARRANTY PERIOD, THE PURCHASER WILL BE REQUIRED TO FURNISH A SALES RECEIPT/PROOF OF PURCHASE INDICATING DATE OF PURCHASE, AMOUNT PAID AND PLACE OF PURCHASE. CUSTOMER WILL BE CHARGED FOR THE REPAIR OF ANY UNIT RECEIVED WITHOUT SUCH PROOF OF PURCHASE.

Limited Warranty Limits And Exclusions

This warranty ONLY COVERS failures due to defects in materials or workmanship, and DOES NOT COVER glass, plastic parts, temperature probes (if included) and normal wear and tear or cosmetic damage. The warranty ALSO DOES NOT COVER damages which occurred in shipment, or failures which are caused by products not supplied by the warrantor, or failures which result from accidents, misuse, abuse, neglect, bug infestation, mishandling, misapplication, alteration, faulty installation, set-up adjustments, maladjustment of consumer controls, improper maintenance, power line surge, lightning damage, modification, or commercial use (such as in a hotel, office, restaurant, or other business), rental use of the product, service by anyone other than a factory service center or other authorized servicer, or damage that is attributable to acts of God.

THERE ARE NO EXPRESS WARRANTIES EXCEPT AS LISTED UNDER "LIMITED WARRANTY COVERAGE".

THE WARRANTOR IS NOT LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT, OR ARISING OUT OF ANY BREACH OF THIS WARRANTY.

(As examples, this excludes damages for lost time, travel to and from the servicer, loss of or damage to media or images, data or other memory or recorded content. The items listed are not exclusive, but for illustration only.)

ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, so the exclusions may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state. If a problem with this product develops during or after the warranty period, you may contact your dealer or Service Center. If the problem is not handled to your satisfaction, then write to:

Consumer Affairs Department
Panasonic Corporation of North America
661 Independence Pkwy
Chesapeake, VA 23320

PARTS AND SERVICE, WHICH ARE NOT COVERED BY THIS LIMITED WARRANTY, ARE YOUR RESPONSIBILITY.

Shop Accessories!

for all your Panasonic gear

Go to

<http://shop.panasonic.com/support>

Get everything you need to get the most out of
your Panasonic products
Accessories & Parts for your Camera, Phone, A/V
products, TV, Computers & Networking, Personal
Care, Home Appliances, Headphones, Batteries,
Backup Chargers & more...

Customer Services Directory

For Product Information, Operating Assistance,
Parts, Owner's Manuals, Dealer and Service info
go to <http://shop.panasonic.com/support>

For the hearing or speech impaired TTY: 1- 877-833-8855

Panasonic Canada Inc.
5770 Ambler Drive, Mississauga, Ontario L4W 2T3

PANASONIC PRODUCT – LIMITED WARRANTY

EXCHANGE PROGRAM

Panasonic Canada Inc. warrants this product to be free from defects in material and workmanship under normal use and for a period as stated below from the date of original purchase agrees to, at its option either (a) repair your product with new or refurbished parts, (b) replace it with a new or a refurbished equivalent value product, or (c) refund your purchase price. The decision to repair, replace or refund will be made by Panasonic Canada Inc.

Electric Rice Cooker

One (1) year

This warranty is given only to the original purchaser, or the person for whom it was purchased as a gift, of a Panasonic brand product mentioned above sold by an authorized Panasonic dealer in Canada and purchased and used in Canada, which product was not sold “as is”, and which product was delivered to you in new condition in the original packaging.

IN ORDER TO BE ELIGIBLE TO RECEIVE WARRANTY SERVICE HEREUNDER, A PURCHASE RECEIPT OR OTHER PROOF OF DATE OF ORIGINAL PURCHASE, SHOWING AMOUNT PAID AND PLACE OF PURCHASE IS REQUIRED

LIMITATIONS AND EXCLUSIONS

This warranty **ONLY COVERS** failures due to defects in materials or workmanship, and **DOES NOT COVER** normal wear and tear or cosmetic damage. The warranty **ALSO DOES NOT COVER** damages which occurred in shipment, or failures which are caused by products not supplied by Panasonic Canada Inc., or failures which result from accidents, misuse, abuse, neglect, mishandling, misapplication, alteration, faulty installation, set-up adjustments, misadjustment of consumer controls, improper maintenance, power line surge, lightning damage, modification, introduction of sand, humidity or liquids, commercial use such as hotel, office, restaurant, or other business or rental use of the product, or service by anyone other than a Authorized Servicer, or damage that is attributable to acts of God.

THIS EXPRESS, LIMITED WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. IN NO EVENT WILL PANASONIC CANADA INC. BE LIABLE FOR ANY SPECIAL, INDIRECT OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT OR ARISING OUT OF ANY BREACH OF ANY EXPRESS OR IMPLIED WARRANTY. (As examples, this warranty excludes damages for lost time, travel to and from the Authorized Servicer, loss of or damage to media or images, data or other memory or recorded content. This list of items is not exhaustive, but for illustration only.)

In certain instances, some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or the exclusion of implied warranties, so the above limitations and exclusions may not be applicable. This warranty gives you specific legal rights and you may have other rights which vary depending on your province or territory.

CONTACT INFORMATION

For product information and operation assistance, please visit our Support page:
www.panasonic.ca/english/support

For defective product exchange within the warranty period, please contact the original dealer.