



USA

MULTICOOKER OPERATING INSTRUCTIONS

EL-CAC60

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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 are provided for your safety and protection.
- 3** To prevent hazardous operation or electric shock, do not immerse power cord, power plug, or Multicooker (except pot and lid) 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 START/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 pot.
- 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 Multicooker. 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 the store you purchased the Multicooker from or 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 immerse the Multicooker in liquid or splash liquids on it. Do not pour liquids directly into the Main Body.**
Doing so may cause short circuit or electric shock.

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

 **Do not use the Multicooker for deep frying.**
Doing so may cause fire.

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 move the Main Body while it is in operation.

Doing so may result in burns.

Never open the Lid or move the Multicooker during rice/quinoa cooking.

Doing so may result in burns.

Do not use the Multicooker if the Power Plug or Power Cord 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 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.

Do not damage the Power Cord.

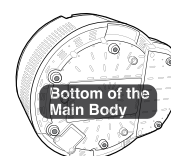
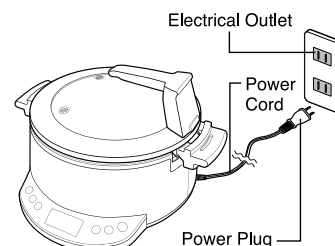
Do not bend, pull, twist, bundle or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects. A damaged Power Cord can cause fire or electric shock.

Do not allow children to use the Multicooker unsupervised. Keep it out of the reach of infants.

Children are at risk of burns, electric shock or injury. Be especially careful not to burn yourself on the edge of the Pot.

Do not put any metal objects such as pins or wires into the Air Vent or crevices on the bottom of the Main Body.

Doing so may cause electric shock or malfunction, resulting in injury.



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

IMPORTANT SAFEGUARDS **Be sure to follow these instructions. (cont.)**

WARNING



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 Multicooker under these circumstances may cause smoke, fire, electric shock or injury.

<Examples of abnormalities/malfunctions>

- 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 Main Body is deformed or unusually hot.
- Smoke is arising from the Main Body or there is a burning smell.
- Some part of the Main Body is cracked, loose or unstable. etc.

If any of the above occurs, unplug the Multicooker immediately and contact the store where you purchased it from 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.

CAUTION



Do not touch hot surfaces during or for a while after use (the Lid Handle, Pot Handles, and Control Panel may be touched). Be careful of steam when opening the Lid. Be careful not to touch the Pot during cooking or when loosening rice/quinoa.

Doing so may cause burns.



Do not use the appliance for purposes other than cooking.

Do not place or use the product on unstable surfaces, surfaces that are vulnerable to heat, near flames, near items that burn easily, or in slippery locations.

Doing so may cause injury or fire.

Do not use the Multicooker near walls or furniture.

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

Do not use the Multicooker where it may come into contact with liquids or near heat sources.

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

Do not use the Multicooker on a surface where the Air Vent on the bottom of the Main Body 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 directly heat canned or bottled items.

The cans or bottles may become hot and rupture, possibly causing burns or injury.

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 use the Lid with other products.

Doing so may result in the glass being broken.

Do not use cookware other than the provided Pot, Lid, and Steam Basket.

Doing so may cause the Pot, Lid, or Steam Basket to overheat or the Multicooker to malfunction.



Unplug the Power Plug from the outlet when the Multicooker 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.

IMPORTANT SAFEGUARDS

Be sure to follow these instructions. (cont.)

⚠ CAUTION



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

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

Please allow the Multicooker to cool down before cleaning.

Hot parts such as the Lid, Pot, Steam Basket, and Heating Plate may cause burns. (Refer to pg. 23 - pg. 24 for information about cleaning and maintaining the Pot.)

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

Do not turn on with the Pot removed.

Doing so may cause fire.

The Steam Basket should always be used inside the Pot.

Not doing so may cause fire.

Please handle carefully.

Not doing so may cause malfunction or damage.

Do not press down on the food with a spatula or other utensil while cooking, or use while empty.

Doing so may cause deformation and/or discoloration of the Pot or staining from the food being cooked, etc.

Do not place the product over direct flame (such as a gas stove top), or on top of electric or induction heating (IH) cookers.

Doing so may cause fire or the product to malfunction.

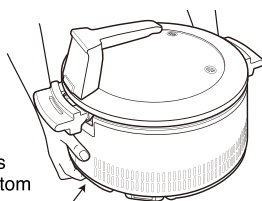
Do not leave the Pot with food or residue on the exterior or interior surfaces.

Doing so may cause discoloration due to acids (vinegar) or salts (sauces, soy sauce, salt), etc. Any such residue may cause uneven browning of food and may cause flavors to be lost. Be sure to always clean and maintain the product.

Always hold the Main Body Handles when carrying it. Do not tilt the Main Body.

Doing so may cause the contents to spill.

Main Body Handles
(Located at the bottom
edge of both sides)



Do not reheat foods in your Multicooker.

Do not set the heated Pot on a finished wood table or any other type of surface that may burn or melt.

Do not use the Lid, Pot or Steam Basket in the microwave.

Always use protective pads when moving your heated Multicooker.

Do not subject the Pot to direct flame.

Doing so may cause deformation and/or discoloration of the Pot.



After use, always press the START/CANCEL button.

The power will not turn off just by removing the Pot.

Do not operate the Multicooker if the outside of the Pot, inside of the Main Body, Center Sensor, or Heating Plate are dirty or other foreign materials are adhered.

Doing so may result in food being cooked poorly.

Clean the Main Body and the surrounding area before using it.

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

Do not damage or deform the Pot.

Doing so may result in food being cooked poorly.

Do not overfill the Pot with ingredients, water, or broth (soup).

Doing so may result in food boiling over and causing burns or injuries.

Do not cook foods packaged in plastic bags, etc.

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.

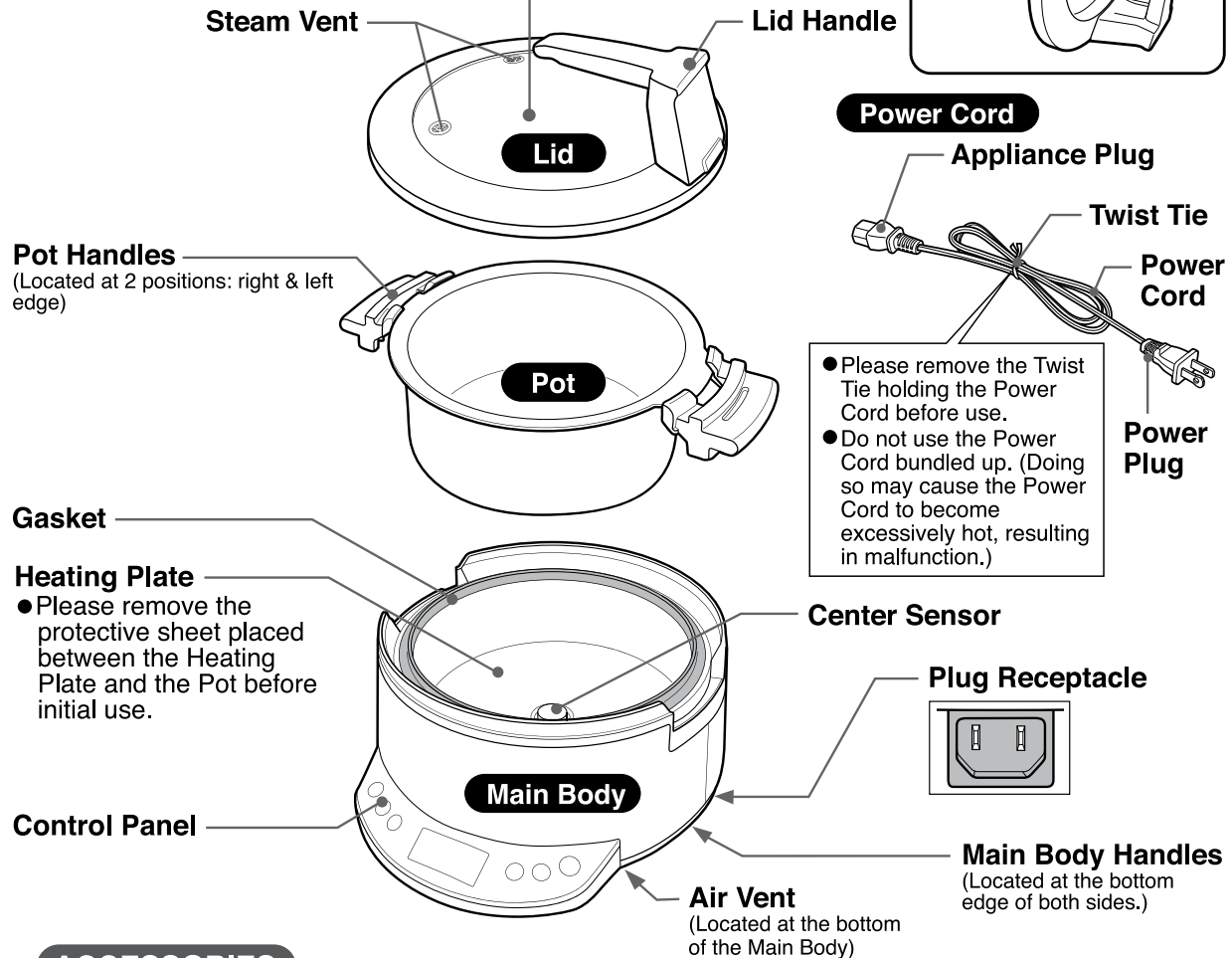
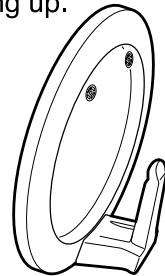
PARTS NAMES AND FUNCTIONS

Lid Glass Type: Tempered Glass

CAUTION

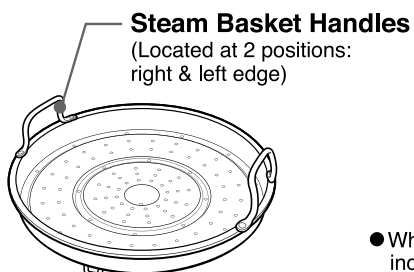
- Do not hit or drop.
- Do not heat up or cool down too quickly.
- Handle carefully.
- The glass lid is tempered and likely to shatter into small fragments if broken.
- Do not subject to direct flame.

The Lid can be placed standing up.

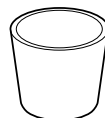


ACCESSORIES

Steam Basket



Measuring Cup (For "WHITE RICE / BROWN RICE / QUINOA" menus)



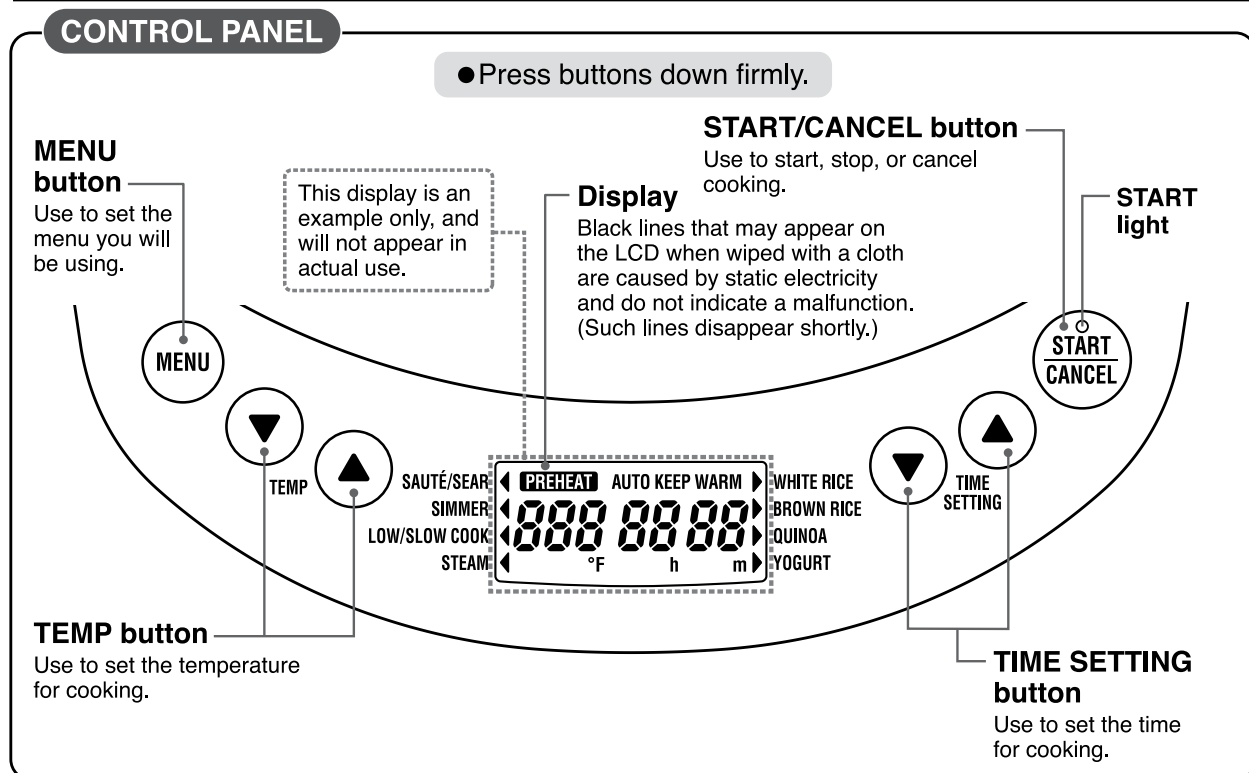
1 cup = approx. 6.1 oz. / approx. 180 mL

- When cooking white rice, brown rice, or quinoa, use the included Measuring Cup. When preparing other food, please use a commercially available measuring cup for cooking (approx. 8 oz. / approx. 240 mL).

Recipe Book



PARTS NAMES AND FUNCTIONS (cont.)



TYPES OF BEEPS

Beep Timing	Types of Beeps
When cooking (rice/quinoa cooking) or Keep Warm mode starts.	1 short beep sounds once
When cooking (rice/quinoa cooking) or Keep Warm mode is canceled.	Beeps once
When preheating has completed (only for "SAUTÉ/SEAR" or "YOGURT" menus).	2 short beeps sound 10 times
When cooking (rice/quinoa cooking) has completed.	Beeps 5 times
When the START/CANCEL button is not pressed after cooking has completed ("End" display; Food Removal Notification Beep).	2 short beeps sound twice

REPLACEMENT PARTS

- If a part becomes damaged, please replace it with a new one (a fee will be charged).
- When replacing parts, please check the model number and the parts name beforehand, then contact the store where you purchased the Multicooker or Zojirushi Customer Service.

Zojirushi Customer Service

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

Parts Names	Parts Number
Lid	BX169K01A-00
Pot	BX169802A-00
Steam Basket	BX169804A-00
Measuring Cup	BG491186L-00
Power Cord	BX169K04A-00

BASICS ON HOW TO USE

● Please wash the Pot, Lid, Steam Basket, and Measuring Cup before initial use. → pg. 23 – pg. 24

Always wash the Pot, Lid, and Steam Basket thoroughly before use.

● Use mild kitchen detergent and rinse thoroughly with water.

IMPORTANT:

When cooking with “LOW/SLOW COOK” or “YOGURT” menu settings, use boiling water to disinfect the Pot and Lid.

<How to Disinfect Using Boiling Water>

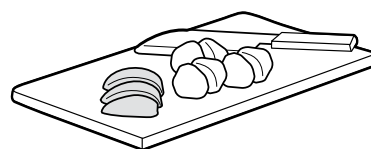
- ① Wash the Pot and Lid well using mild kitchen detergent, then rinse thoroughly with water.
 - ② Thoroughly pour boiling water over the Pot and Lid.
- After pouring boiling water, lightly remove any moisture and wipe the exterior of the Pot with a soft dry cloth. Do not wipe the interior of the Pot or the Lid.
 - The Pot and Lid will be hot after pouring boiling water. Please be careful when handling these parts.

1

Prepare ingredients.

Prepare the ingredients according to the included Recipe Book.

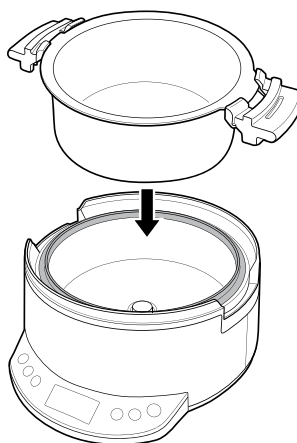
- When cooking white rice, brown rice, or quinoa, use the included Measuring Cup. When preparing other food, please use a commercially available measuring cup for cooking (approx. 8 oz. / approx. 240 mL).



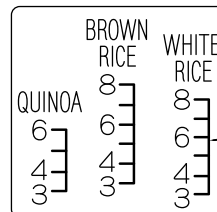
2

Place the Pot inside the Main Body.

- Check to make sure there is no moisture or foreign materials on the outside of the Pot, the inside of the Main Body, the Heating Plate, or the Center Sensor.
- Do not move the Pot once it is placed inside the Main Body. Doing so may cause the Heating Plate or bottom of the Pot to be damaged.
- Place the Pot so that it lays flat.
- Be careful as the Pot may boil over if overfilled with ingredients, water, or broth (soup).



Pot Markings



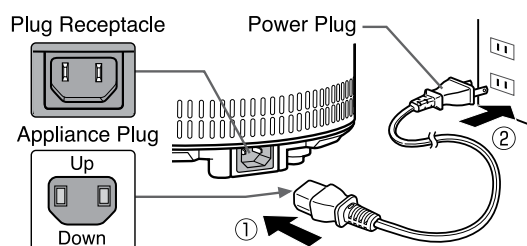
If cooking rice/quinoa, measure and place rice/quinoa, then fill to the water level that matches the number of cups of rice/quinoa you are cooking.

- Pour water to the water level shown in two locations on the sides of the Pot. If the Pot is tilted, rice/quinoa may be cooked poorly.

3

Insert plugs.

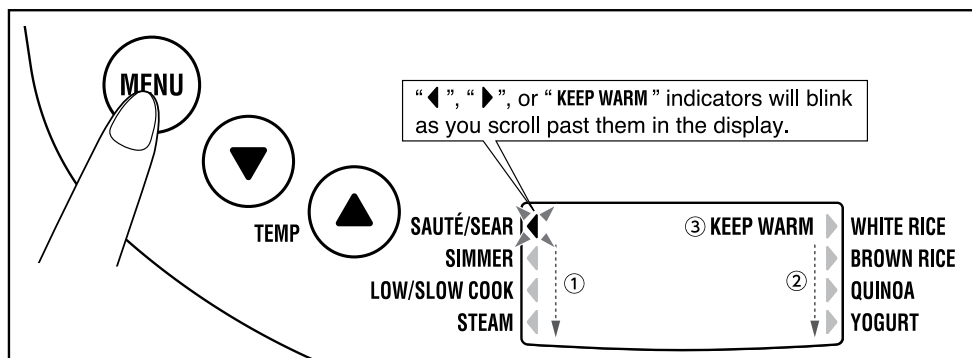
- ① Insert the Appliance Plug into the Plug Receptacle securely.
- ② Insert the Power Plug into an electrical outlet.



BASICS ON HOW TO USE (cont.)

4 Select the desired Menu setting by pressing the button.

Each press of the button moves the indicator around the LCD in the order listed below.



- Press and hold the button to quickly cycle through the selections. It will stop when it reaches the “SAUTÉ/SEAR” menu setting.

● For details on settings and cooking methods for each menu selection, refer to pg. 10 – pg. 22.

5 Press the button to start cooking.

6 When cooking is finished, press the button to end cooking.

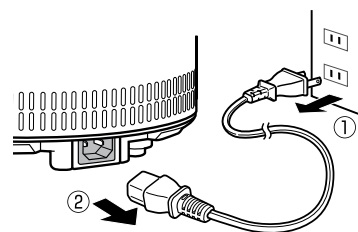
The menu will return to the Display from before cooking started.

7 Unplug the Multicooker.

- ① Unplug the Power Plug from the electrical outlet.
- ② Unplug the Appliance Plug.

- Please consume the food as soon as possible after unplugging the Power Plug from the electrical outlet. Flavors will be lost as time passes.
- Clean the product after every use.

● Refer to pg. 23 – pg. 24 for information on how to clean.



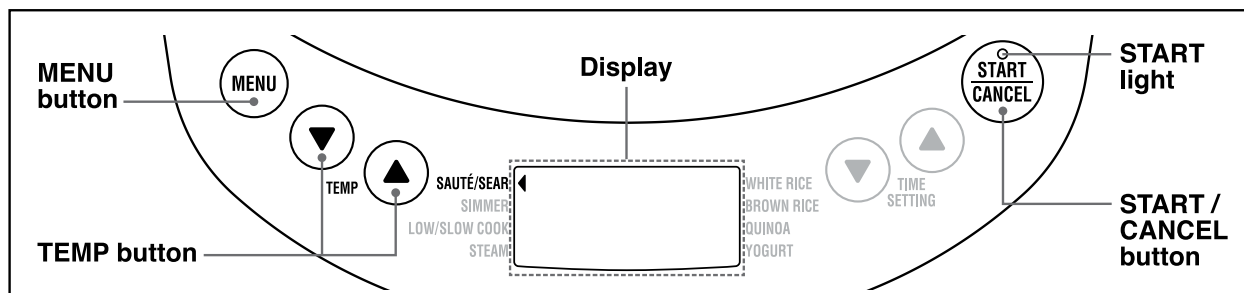
Notes

- If cooked insufficiently, reset the time and temperature and cook again while watching the progress.
- Be careful when removing food from the Multicooker after cooking is complete, as the inside of the Main Body will be hot. Particular care is required when plates have been placed directly in the Steam Basket during steam cooking.
- After use, press the START/CANCEL button.
- To stop cooking midway, press the START/CANCEL button.
The START light turns off and all menu selections return to the Display from before cooking started.
- Defrost frozen ingredients before use.
- Add dairy products (milk, cream, cheese, etc.) in the final stages of cooking to prevent separation.

HOW TO USE

SAUTÉ/SEAR

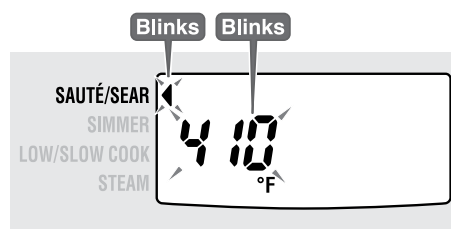
The “Sauté/Sear” menu setting can be set to either 410°F or 350°F. Set the cooking temperature as desired. (The cooking time cannot be set.)



1 Press the **MENU** button and select the “SAUTÉ/SEAR” menu.

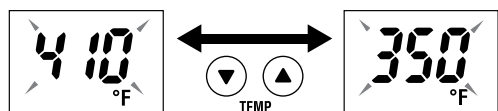
The default “410°F” will blink in the Display.

- Because the “SAUTÉ/SEAR” menu is the default menu when the Multicooker is plugged in, there is no need to press the MENU button.

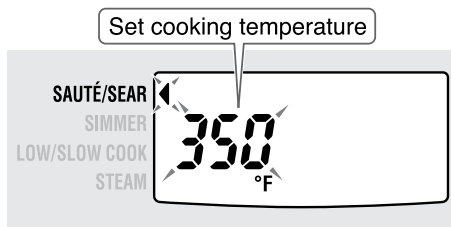


2 Press the **TEMP** button (,) to set the cooking temperature.

It will change each time  or  is pressed.



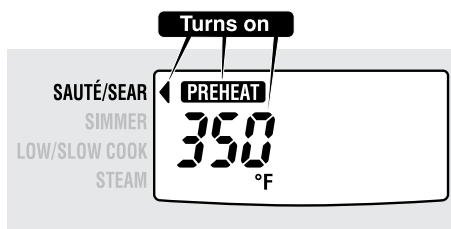
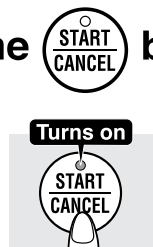
- Cooking temperature can be set to either 410°F or 350°F.
 - 410°F: Use when sautéing or searing meat or fish (to prevent sticking).
 - 350°F: Use when sautéing or searing vegetables (to prevent scorching).
- The cooking temperature setting can be changed during preheating and cooking.



3 Cover with Lid and press the **START / CANCEL** button.

A beep sounds and preheating begins. The **START** light turns on, the blinking “” and the temperature setting in the Display will stay on, and **PREHEAT** will turn on.

Preheat Time: approx. 15 min.



- The preheat time varies depending on factors such as the room temperature and voltage.
- **PREHEAT** will turn off quickly if “SAUTÉ/SEAR” is reselected for continuous cooking.

HOW TO USE

SAUTÉ/SEAR (cont.)

4

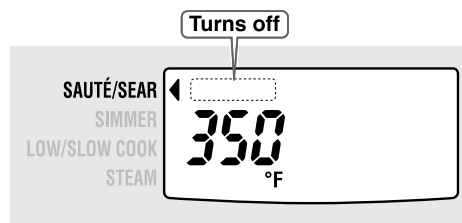
Remove the Lid and begin cooking once preheat completes. Preheat is complete when a beep sounds (2 short beeps sound 10 times) and **PREHEAT** turns off in the Display.

- Wait until **PREHEAT** disappears from the display before adding ingredients. Ingredients may stick if they are added before the display turns off.

Tips to Prevent Sticking

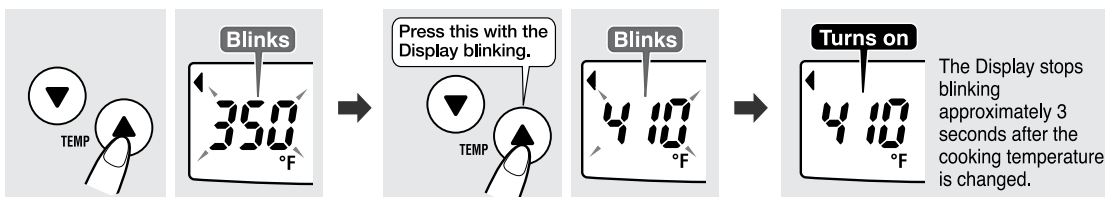
Once preheat completes, oil well and wait 2 to 3 minutes before adding ingredients.

- When cooking meat or fish, do not move the pieces quickly, but wait until they come free naturally using a spatula before turning them.



Changing the cooking temperature during preheating and cooking

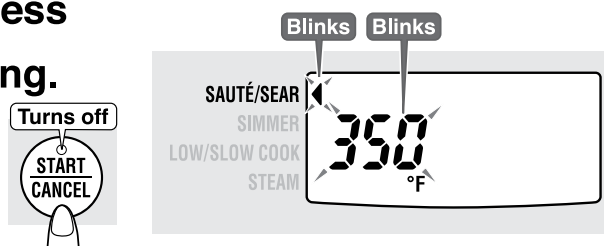
- 1 Press the TEMP button (▼, ▲). (The Display blinks.)
- 2 While the Display is blinking, press the TEMP button (▼, ▲) to change the cooking temperature.
- 3 The change is complete when the Display stops blinking.



5

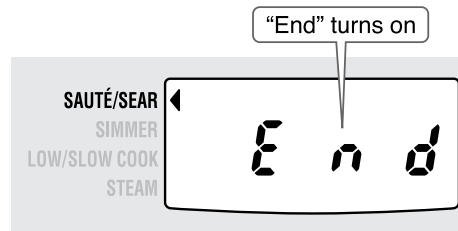
When cooking is finished, press the **START/CANCEL** button to end cooking.

A beep sounds, the START light turns off, and the "SAUTÉ/SEAR" menu returns to the Display from before cooking started.



- For safety reasons, a beep will sound approximately 2 hours after preheating has completed, and cooking will automatically be terminated. (The START light turns off and "End" will turn on in the Display.) After that, press the START/CANCEL button. If the START/CANCEL button is not pressed, "End" will continue to be shown in the Display and the Food Removal Notification Beep will sound (2 short beeps sound twice) approximately 10 minutes later, after which it will sound in approximately 30-minute intervals.

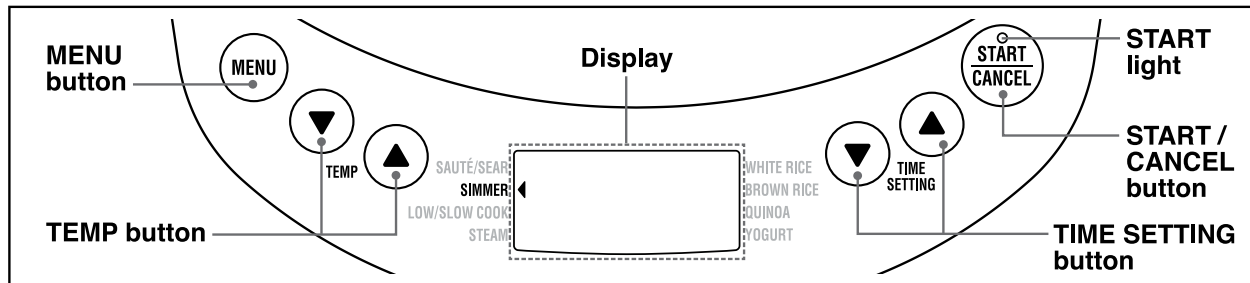
- If the START/CANCEL button is pressed, the "SAUTÉ/SEAR" menu returns to the Display from before cooking started.



HOW TO USE

SIMMER

The “SIMMER” menu setting can be set to either LOW or HIGH (shown in the Display as LO and HI). Set the cooking temperature and time as desired. (The cooking time cannot be set when using HIGH.)

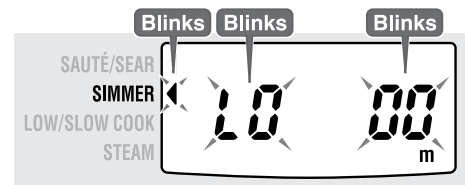


Using SIMMER by setting the cooking time

● The cooking time can be set only when using LOW.

1 Press the **MENU** button and select the “SIMMER” menu.

The default “LO” and “00m” will blink in the Display.



2 Press the **TIME SETTING** button (▼, ▲) to set the cooking time.

▼ : Each press reverses the time in 1-minute increments.

▲ : Each press advances the time in 1-minute increments.

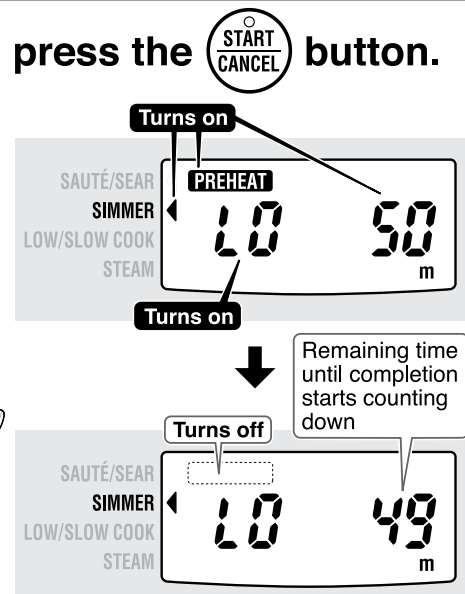
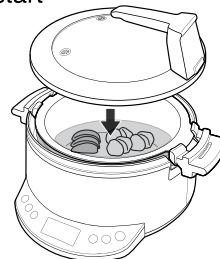
- Cooking time can be set from 1 minute to 24 hours.
- Press and hold either button to quickly adjust in 10-minute increments.
- The cooking time can be changed during preheating and cooking. (The time that can be set will depend on the elapsed time.)
- You can also begin cooking without setting the time. → pg. 13



3 Add ingredients, cover with Lid, and press the **START/CANCEL** button.

A beep sounds and preheating begins. The START light turns on, the blinking “◀” and the temperature/time setting in the Display will stay on, and **PREHEAT** will turn on. Cooking will start once **PREHEAT** turns off. The remaining time until completion will start counting down in 1-minute increments.

- The time setting will not change during preheating.
- If using a recipe other than those in the included Recipe Book, check the progress and adjust cooking time accordingly.
- Be careful of steam and dripping moisture when removing the Lid during cooking.
- Be careful as the Pot may boil over if overfilled with ingredients, water, or broth (soup).



Changing the cooking time during preheating and cooking

When you press the TIME SETTING button (▼, ▲) during preheating or cooking, the Display blinks. Change the setting while the Display is blinking. The change is complete when the Display stops blinking. (The Display stops blinking approximately 3 seconds after the cooking time is changed.)

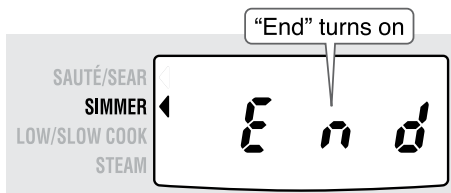
HOW TO USE

SIMMER (cont.)

4

A beep sounds to signal cooking is complete.

The START light turns off and “End” will turn on in the Display. After that, press the START/CANCEL button.



If the START/CANCEL button is not pressed, “End” will continue to be shown in the Display and the Food Removal Notification Beep will sound (2 short beeps sound twice) approximately 10 minutes later, after which it will sound in approximately 30-minute intervals.

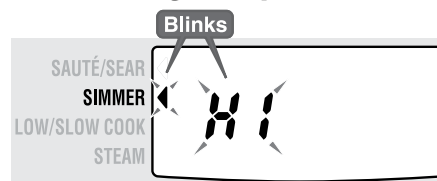
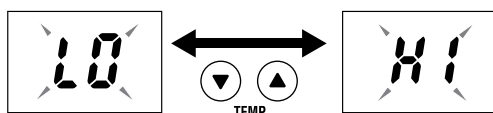
- Be careful of steam and dripping moisture when removing the Lid.

Using SIMMER without setting the cooking time

1 Press the **MENU** button and select the “SIMMER” menu.

2 Press the **TEMP** button (,) to set the cooking temperature.

It will change each time or is pressed.



- Cooking temperature can be set to either LOW or HIGH. (LOW: Low heat, HIGH: High heat)
- The cooking temperature setting can be changed during preheating and cooking. (If the cooking time was set with LOW and cooking was started, the cooking temperature cannot be changed to HIGH.)

3 Add ingredients and press the **START/CANCEL** button.

A beep sounds and preheating begins. The START light turns on, the blinking “” and the temperature setting in the Display will stay on, and **PREHEAT** will turn on. Cooking will start once **PREHEAT** turns off.

- Be careful as the Pot may boil over if overfilled with ingredients, water, or broth (soup).
- Be careful as cooking on “SIMMER” at “HI” with the Lid closed may cause condensation to collect on the Pot Handles.

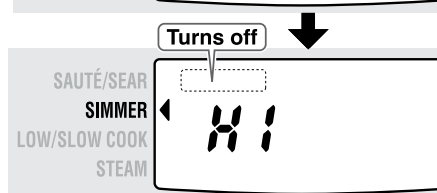
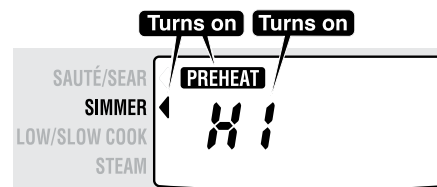
Changing the cooking temperature during preheating and cooking

When you press the TEMP button (,) during preheating or cooking, the Display blinks. Change the setting while the Display is blinking. The change is complete when the Display stops blinking. (The Display stops blinking approximately 3 seconds after the cooking temperature is changed.)

4 When cooking is finished, press the **START/CANCEL** button to end cooking.

A beep sounds, the START light turns off, and the “SIMMER” menu returns to the Display from before cooking started.

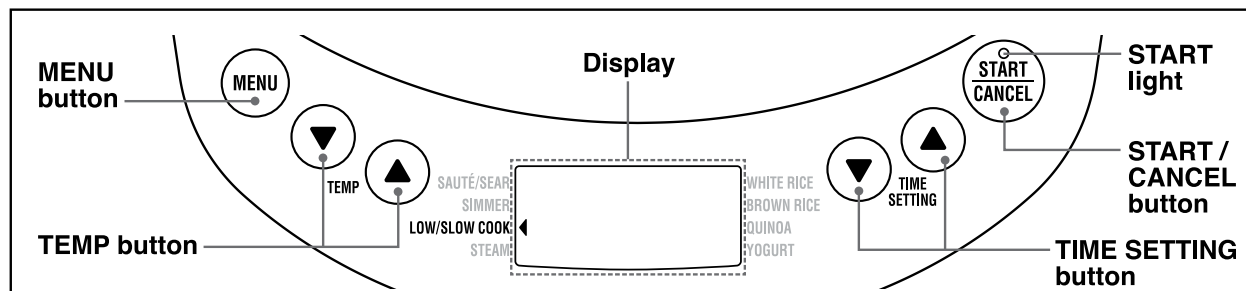
- For safety reasons, a beep will sound and cooking will automatically finish when approximately 24 hours have elapsed or when approximately 2 hours of accumulated cooking time on HIGH have elapsed after preheating has completed. (The START light turns off and “End” will turn on in the Display.)



HOW TO USE

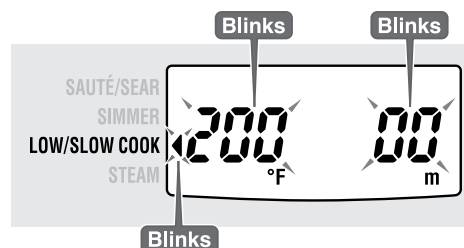
LOW/SLOW COOK

The "LOW/SLOW COOK" menu setting can be set to 200°F, 180°F, 160°F, or 140°F. Set the cooking temperature and time as desired.



1 Press the **MENU** button and select the "LOW/SLOW COOK" menu.

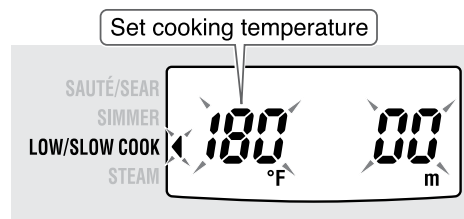
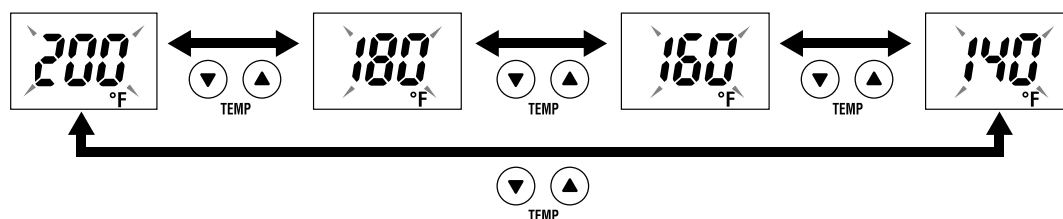
The default "200°F" and "00m" will blink in the Display.



2 Press the **TEMP** button (▼, ▲) to set the cooking temperature.

● Cooking temperature can be set to 200°F, 180°F, 160°F, or 140°F.

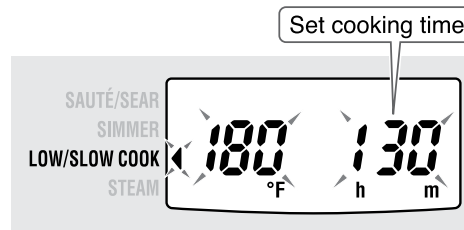
The cooking temperature will change each time ▼ or ▲ is pressed.



3 Press the **TIME SETTING** button (▼, ▲) to set the cooking time.

▼ : Each press reverses the time in 1-minute increments. ▲ : Each press advances the time in 1-minute increments.

- Cooking time can be set from 1 minute to 24 hours.
- Press and hold either button to quickly adjust in 10-minute increments.
- The cooking time can be changed during preheating and cooking. (The time that can be set will depend on the elapsed time.)
- You can also begin cooking without setting the time.



HOW TO USE

LOW/SLOW COOK (cont.)

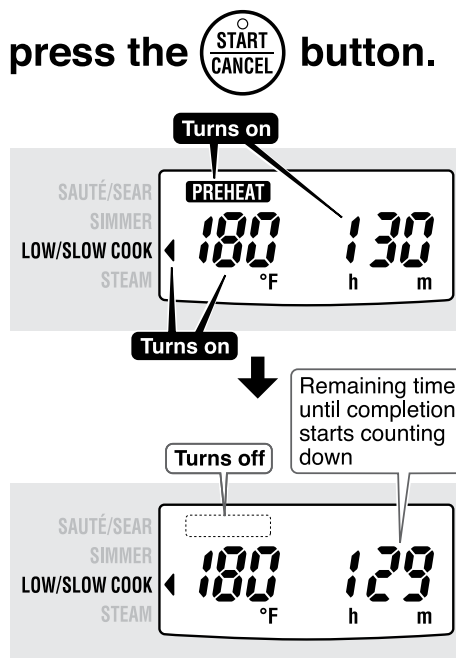
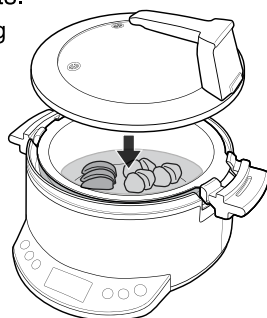
4

Add ingredients, cover with Lid, and press the  button.

A beep sounds and preheating begins. The START light turns on, the blinking “▲” and the temperature and time setting in the Display will stay on, and **PREHEAT** will turn on.

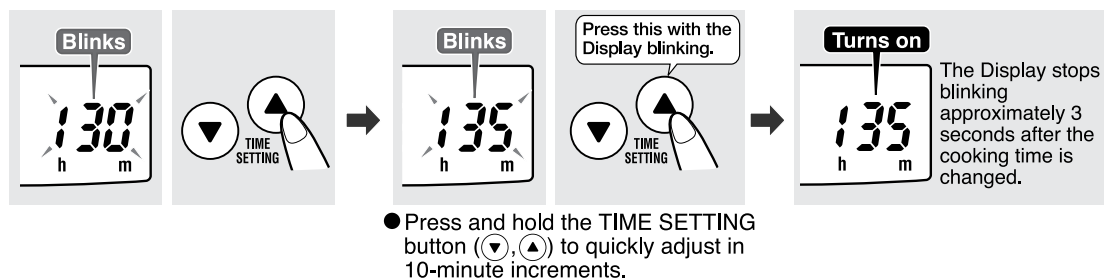
Cooking will start once **PREHEAT** turns off. The remaining time until completion will start counting down in 1-minute increments.

- The time setting will not change during preheating.
- If using a recipe other than those in the included Recipe Book, check the progress and adjust cooking time accordingly.
- Be careful of steam and dripping moisture when removing the Lid during cooking.
- Be careful as the Pot may boil over if overfilled with ingredients, water, or broth (soup).



Changing the cooking time during preheating and cooking

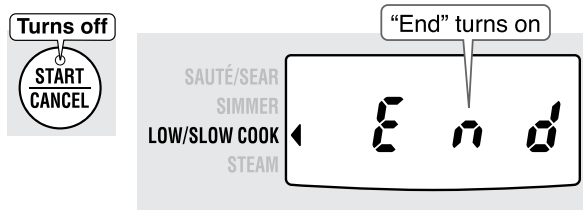
- 1 Press the TIME SETTING button (▼, ▲). (The Display blinks.)
- 2 While the Display is blinking, press the TIME SETTING button (▼, ▲) to change the cooking time.
- 3 The change is complete when the Display stops blinking.



5

A beep sounds to signal cooking is complete.

The START light turns off and “End” will turn on in the Display. After that, press the START/CANCEL button.



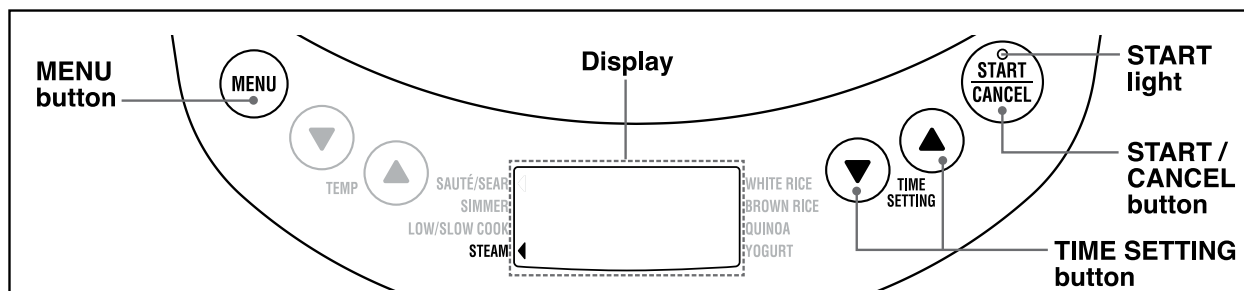
If the START/CANCEL button is not pressed, “End” will continue to be shown in the Display and the Food Removal Notification Beep will sound (2 short beeps sound twice) approximately 10 minutes later, after which it will sound in approximately 30-minute intervals.

- For safety reasons, if the cooking time was not set, a beep will sound when approximately 24 hours has elapsed after preheating has completed, and cooking will automatically finish. (The START light turns off and “End” will turn on in the Display.)
- Be careful of steam and dripping moisture when removing the Lid.

HOW TO USE

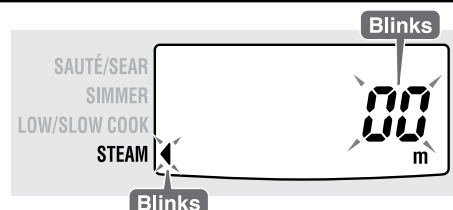
STEAM

The “STEAM” menu setting can be used to steam food.
Set the cooking time as desired. (The cooking temperature cannot be set.)



1 Press the **MENU** button and select the “STEAM” menu.

The default “00m” will blink in the Display.

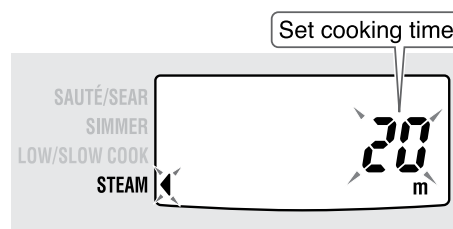


2 Press the **TIME SETTING** button (,) to set the cooking time.

: Each press reverses the time in 1-minute increments.

: Each press advances the time in 1-minute increments.

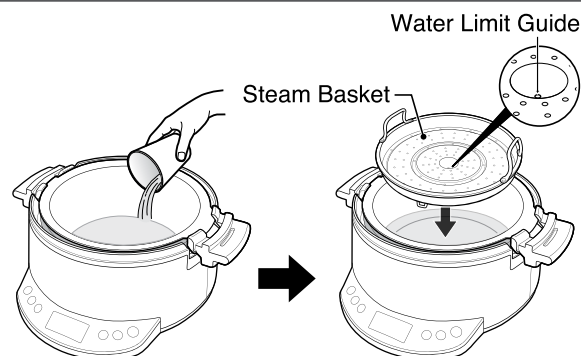
- Cooking time can be set from 1 minute to 2 hours.
- Press and hold either button to quickly adjust in 10-minute increments.
- The cooking time can be changed during preheating and cooking. (The time that can be set will depend on the elapsed time.)
- You can also begin cooking without setting the time.



3 Add water to the Pot and place the Steam Basket.

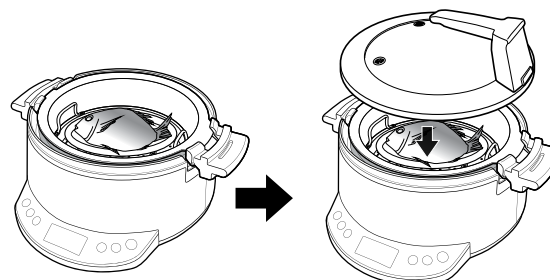
- If water comes out of the Water Limit Guide, do not fill the Pot with any more water. Too much water may result in poorly cooked food.

Estimated Water Level	approx. 25 fl. oz. (approx. 750 mL)
-----------------------	--



4 Place ingredients (and heat-resistant dish, if applicable) in the Steam Basket and cover with Lid.

- Place ingredients in the Steam Basket evenly.
Failure to do so may cause the Steam Basket to tilt.



HOW TO USE

STEAM (cont.)

5

Press the button.

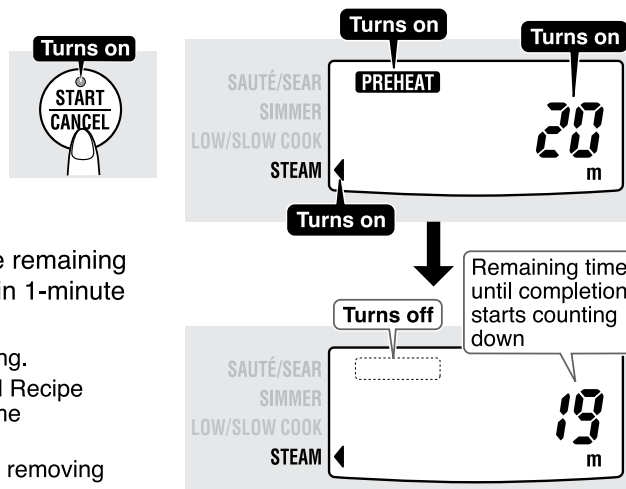
A beep sounds and preheating begins. The START light turns on, the blinking “◀” and the time setting in the Display will stay on, and **PREHEAT** will turn on.

Cooking will start once **PREHEAT** turns off. The remaining time until completion will start counting down in 1-minute increments.

- The time setting will not change during preheating.
- If using a recipe other than those in the included Recipe Book, check the progress and adjust cooking time accordingly.
- Be careful of steam and dripping moisture when removing the Lid during cooking.

Changing the cooking time during preheating and cooking

When you press the TIME SETTING button (▼, ▲) during preheating or cooking, the Display blinks. Change the setting while the Display is blinking. The change is complete when the Display stops blinking. (The Display stops blinking approximately 3 seconds after the cooking time is changed.)



6

A beep sounds to signal cooking is complete.

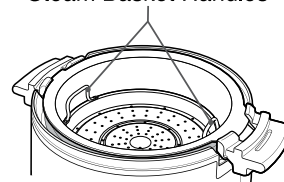
The START light turns off and “End” will turn on in the Display. After that, press the START/CANCEL button.

If the START/CANCEL button is not pressed, “End” will continue to be shown in the Display and the Food Removal Notification Beep will sound (2 short beeps sound twice) approximately 10 minutes later, after which it will sound in approximately 30-minute intervals.

- If all the water evaporates and the Pot becomes empty during cooking, cooking may be ended as a safety measure even if cooking time still remains.
- For safety purposes, if the cooking time was not set, a beep will sound when approximately 2 hours has elapsed after preheating has completed, and cooking will automatically finish. (The START light turns off and “End” will turn on in the Display.)
- Be careful of steam and dripping moisture when removing the Lid.
- Be careful when removing cooked food as the inside of the Main Body will be hot.
- Remove the cooked food immediately after the completion of cooking. If not removed quickly, the food may become soggy.



Steam Basket Handles



- When removing the Steam Basket, do so by holding the Steam Basket Handles only after it has cooled.

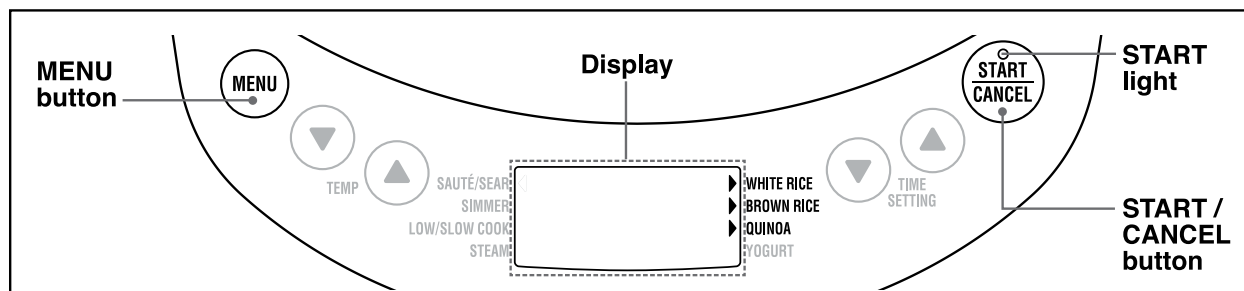
Notes

- Do not use paper towels or other lids to cover the food.
- When using aluminum foil or parchment paper, do not completely cover the holes on the Steam Basket, or allow it to extend outside the Steam Basket. Doing so may cause breakdown, boiling over.
- Water will evaporate if steaming continuously. Monitor the Multicooker and add water when necessary to prevent it from becoming empty.
- Large cuts of meat or fish may take a long time to cook and harden if steamed too long. To avoid this, please cut the meat or fish into smaller pieces for reduced cooking time.
- Adding herbs, garlic, salt, pepper, etc., to the meat or fish before steaming will reduce odors.
- If all the water evaporate and the Pot becomes empty while cooking, white or light brown colored specks may adhere to the Pot. This is caused by the mineral content (calcium, iron, etc.) of the water used and the color of the Pot itself will not be affected. Although it presents no sanitation risk, they should be removed as soon as possible upon completion of cooking. → pg. 24

HOW TO USE

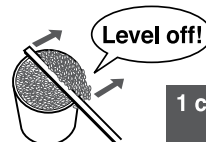
WHITE RICE / BROWN RICE / QUINOA

Cook white rice, brown rice, and quinoa using the Multicooker.



1 Measure the rice/quinoa with the included Measuring Cup.

Overfill the Measuring Cup with rice/quinoa, then level off.



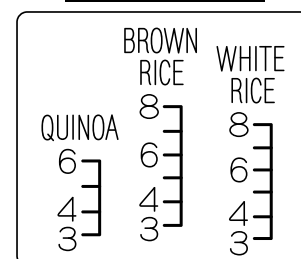
1 cup = approx. 6.1 oz. /
approx. 180 mL

2 Clean the rice/quinoa and adjust the amount of water.

- ① Clean the rice/quinoa before putting it into the Pot.
- ② On a flat surface, pour water over the rice/quinoa in the Pot, filling to the water level that matches the number of cups of rice/quinoa for the menu setting.
- ③ For an accurate measurement, level the surface of the rice/quinoa.
- ④ Cover with Lid.

- Pour water to the water level shown in two locations on the sides of the Pot. If the Pot is tilted, rice/quinoa may be cooked poorly.
- The water level serves as a standard guideline and the amount of water should be adjusted according to preference. (Adjust 1-2mm above or below the appropriate water level.)
- The rice/quinoa may be cooked immediately after cleaning rice/quinoa, as soaking is not required. Soaking the rice/quinoa will soften the texture of the rice/quinoa.
- The Pot can also be used as a container for cleaning the rice/quinoa.

Pot Markings



Add water up to the correct level for the desired menu. Using a water level for a different menu selection may result in boiling over during cooking.

TIPS FOR COOKING DELICIOUS RICE/QUINOA

● Clean rice/quinoa quickly

In order to clean rice/quinoa quickly, prepare a bowl to pool water.

- ① **Rinse rice/quinoa**.....First, pour plenty of water into the Pot from the bowl and stir the rice/quinoa loosely 2 to 3 times (within about 10 seconds) by hand. Drain the water immediately afterwards. Repeat twice.
- ② **Wash rice/quinoa**.....Wash by stirring the rice/quinoa by hand 30 times (about 15 seconds), pour plenty of water from the bowl and stir the rice/quinoa loosely again. Drain the water immediately. Repeat this washing process 2 to 4 times.
- ③ **Rinse rice/quinoa**.....Lastly, pour plenty of water from the bowl and rinse the rice/quinoa. Repeat twice.

(Complete steps ①-③ within 10 minutes.)

Warning!

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



● Adjust the amount of water accordingly

Be sure to adjust the amount of water on a flat surface.

- Pour water to the water level shown in two locations on the sides of the Pot. If the Pot is tilted, rice/quinoa may be cooked poorly.
- The water level is a guideline. The water level serves as a standard guideline and the amount of water should be adjusted according to preference.

Type of rice/quinoa	New crop	Old crop
Water Adjustment	Reduce water slightly from the normal level	Increase water slightly above the normal level

- Using too much water will cause boil-over.

● Do not use strongly alkalinized ionic water

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

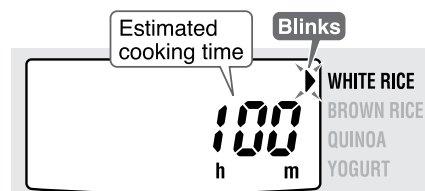
HOW TO USE

WHITE RICE / BROWN RICE / QUINOA (cont.)

- 3** Press the  button and select the “WHITE RICE”, “BROWN RICE”, or “QUINOA” menu.

The time remaining until completion will be shown in the Display.

- The initial display is the approximate time when cooking the maximum amount.



- The above is for when “WHITE RICE” menu is selected.
- The actual time of cooking completion varies depending on factors such as the room or water temperature, voltage, or water adjustment.

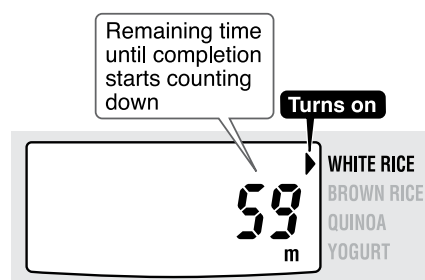
- 4** Press the  button.

A beep sounds and cooking begins.

The START light turns on,

“▶” in the display will switch from blinking to illuminated, and the amount of time remaining until completion will start counting down in 1-minute increments.

- The Multicooker 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.
- Do not open the Lid while cooking.

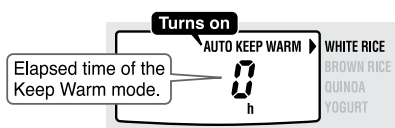


- The above is for when “WHITE RICE” menu is selected.

- 5** A beep sounds to signal cooking is complete.

For white rice

The “WHITE RICE” menu selection will automatically be switched to Keep Warm mode. The elapsed time of the Keep Warm mode will be shown in the display.



- The Keep Warm mode can be used for approximately 6 hours. After approximately 6 hours have passed, the elapsed time of the Keep Warm mode will start blinking. The flavors of the rice will degrade the longer it is left in Keep Warm. To avoid this, consume rice as soon as possible.

- Be careful of steam and dripping moisture when removing the Lid.
- Depending on cooking conditions, the bottom portion of the rice/quinoa may become slightly browned.
- Depending on the heat convection while cooking, the surface of the finished rice/quinoa may look uneven.

For brown rice and quinoa

Do not use the Keep Warm mode for “BROWN RICE” and “QUINOA” menu selections. The elapsed time of the Keep Warm mode will start blinking in the display. Please consume the rice or quinoa as soon as possible.



- The above is for when “BROWN RICE” menu is selected.

When cooking is complete, immediately stir and loosen the rice/quinoa.

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



- When keeping the rice warm for a long time, minimize moisture by wiping off any condensation that may have formed on the inside of the Lid, and stirring and loosening the rice to allow steam to escape (approx. 1 minute or longer).
- Be careful not to burn yourself when stirring and loosening rice/quinoa.

- 6** Press the  button.

The START light turns off, and the “WHITE RICE”, “BROWN RICE”, and “QUINOA” menu returns to the Display from before cooking started.

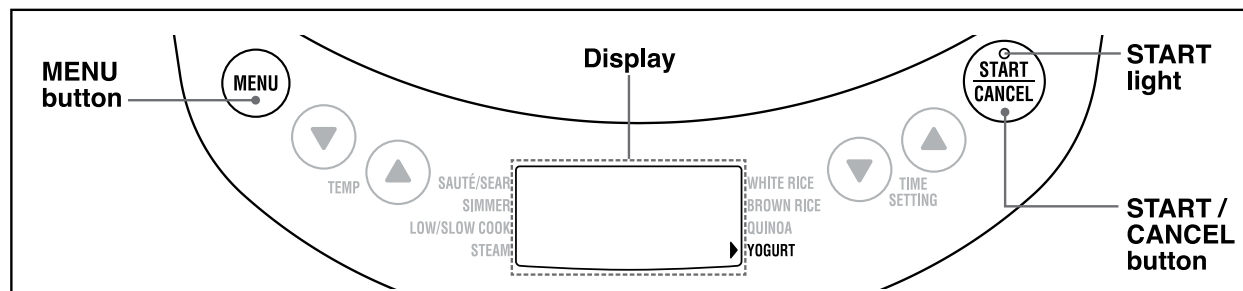


- The above is for when “WHITE RICE” menu is selected.

HOW TO USE

YOGURT

Make yogurt using the Multicooker. For detailed instructions, refer to the included Recipe Book. (The cooking temperature and time cannot be set.)

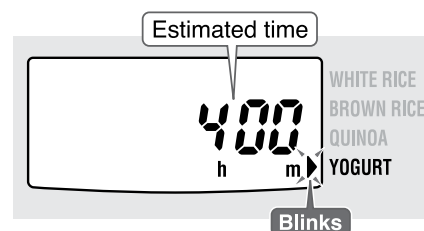


Ingredients ● Please use a commercially available Measuring Cup for cooking (approx. 8 oz. / approx. 240 mL).
 Whole milk (non-homogenized) 2 qt. Plain yogurt with active cultures 1.5 cups (12 fl. oz.)

1 Press the **MENU** button and select the “YOGURT” menu.

“4h00m” will be shown in the Display.
 (This does not include PREHEAT.)

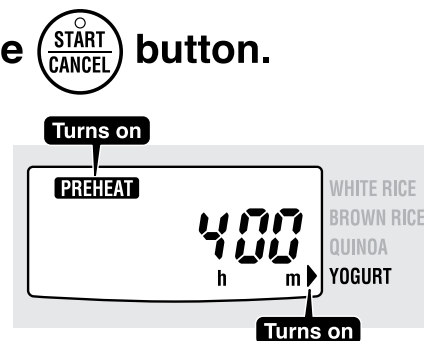
- Do not cook any other types of food using the “YOGURT” menu.



2 Add milk, cover with Lid, and press the **START / CANCEL** button.

A beep sounds and preheating begins. The **START** light turns on, the “▶” in the display will switch from blinking to illuminated, and **PREHEAT** will turn on.

- The time setting will not change during preheating.
- Do not fill the Pot with more than 2 qts. of milk. Doing so may cause boiling over.



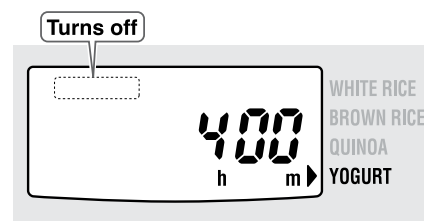
3 When a beep sounds (2 short beeps sound 10 times) to signal that preheating is complete and **PREHEAT** turns off in the Display, remove the Lid and add yogurt.

The **START** light will start blinking.

Preheat Time: approx. 4 hours

The preheat time varies depending on factors such as the room temperature and voltage.

- Thoroughly mix the yogurt and milk together when you add the yogurt. The yogurt may not solidify if insufficiently mixed.
- Always wait until the **PREHEAT** display has turned off before adding the yogurt. The yogurt may not solidify properly if the yogurt is added while **PREHEAT** is displayed.



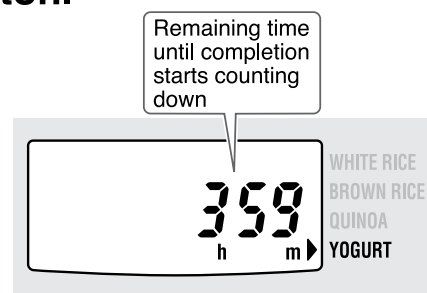
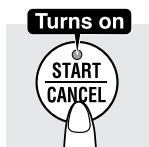
- If the **START/CANCEL** button is not pressed within approximately 30 minutes of the Preheat Completion Beep sounding, the “YOGURT” menu returns to the Display from before cooking started. If this happens, replace with new ingredients and restart from the beginning.
- The beep will sound in approximately 5-minute intervals until the yogurt is added and the **START/CANCEL** button is pressed.

HOW TO USE

YOGURT (cont.)

4 Cover with Lid and press the button.

A beep sounds and cooking begins.
The START light switches from blinking to illuminated.
The remaining time until completion will start counting down in 1-minute increments.

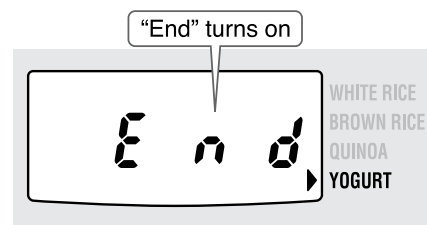


5 A beep sounds to signal cooking is complete.

The START light turns off and “End” will turn on in the Display. After that, press the START/CANCEL button.

If the START/CANCEL button is not pressed, “End” will continue to be shown in the Display and the Food Removal Notification Beep will sound (2 short beeps sound twice) approximately 10 minutes later, after which it will sound in approximately 30-minute intervals.

- Be careful of dripping moisture when removing the Lid.

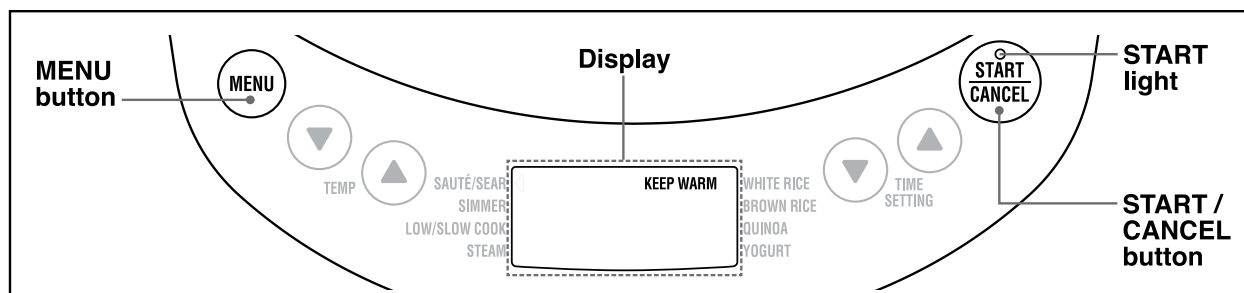


Notes on Making Yogurt

Yogurts that serve as starters	● Use plain, unflavored yogurt (containing live and active yogurt cultures) to make yogurt. The yogurt may not solidify if a different type of yogurt is used. ● Use the yogurt immediately after the package is opened. The number of live bacteria in the yogurt will fall after it has been opened, and the yogurt may not solidify well. ● This product cannot be used to make yogurts that require low-temperature fermentation. ● Do not use the finished yogurt as a starter to make additional yogurt. ● The yogurt may not solidify well if a yogurt is used in which the number of live bacteria has decreased, such as due to heating.
Milk	● Use whole milk. The yogurt may not solidify if other types of milk are used, such as 2% milk, 1% milk, or skim milk.

HOW TO USE

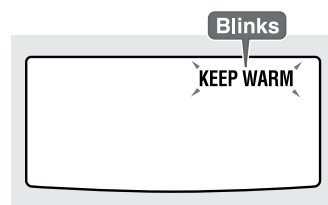
KEEP WARM



1 Press the **MENU** button and select the “KEEP WARM” menu.

“KEEP WARM” starts blinking in the Display.

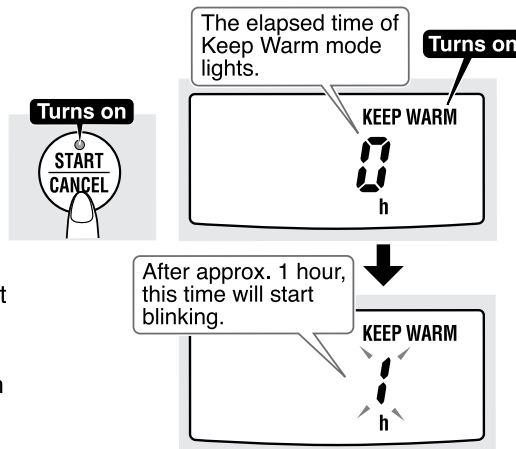
- The cooking temperature and time cannot be set.



2 Cover with Lid and press the **START/CANCEL** button.

A beep sounds and the Keep Warm mode begins. The START light turns on, and “KEEP WARM” will switch from blinking to illuminated in the Display.

- “0h”, the elapsed time of the Keep Warm mode, will light immediately after the Keep Warm mode starts. After approximately 1 hour, this time will start blinking.
- The flavors of the food will degrade the longer it is left in Keep Warm. To avoid this, consume food as soon as possible.

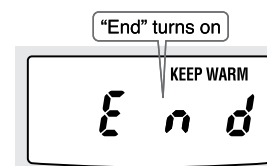


3 Press the **START/CANCEL** button to cancel Keep Warm mode.

The START light turns off, and the “KEEP WARM” menu returns to the Display from before cooking started.



- For safety reasons, a beep will sound approximately 24 hours after Keep Warm mode has completed, and Keep Warm mode will automatically be terminated. (The START light turns off and “End” will turn on in the Display.) After that, press the START/CANCEL button. If the START/CANCEL button is not pressed, “End” will continue to be shown in the Display and the Food Removal Notification Beep will sound (2 short beeps sound twice) approximately 10 minutes later, after which it will sound in approximately 30-minute intervals.
- If the START/CANCEL button is pressed, the “KEEP WARM” menu returns to the Display from before cooking started.



Notes

- Do not attempt to cook using the “KEEP WARM” menu selection.
- Do not leave in Keep Warm mode with a ladle, spoon, etc., left inside.
- Do not use the Keep Warm mode to reheat food or rice/quinoa.
- Do not use the Keep Warm mode for dishes that contain seafood.
- Do not use the Keep Warm mode for long periods of time. Eat the food as soon as possible.

CLEANING AND MAINTENANCE

- Clean the product after every use.
- Leaving residue as-is may make it difficult to remove.

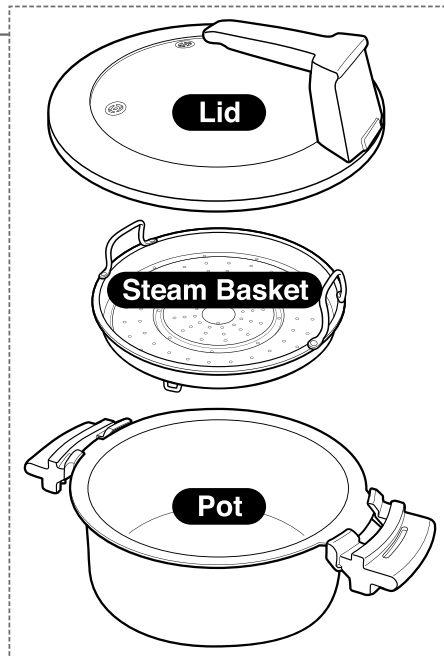
● **Unplug the Multicooker and allow it to cool down before cleaning.**

● **Do not use the following:**

- Detergents other than mild kitchen detergent, such as thinner and bleach. (Using these may cause discoloration, cracks, or degradation.)
- Nylon brushes, scrubbing brushes, anything made with metal, melamine sponges, and sponges with a nylon surface. (Using these may damage the surface.)
- **Do not use polishing powder on anything other than the Pot (stainless steel portion).** (Doing so may damage the surfaces.)
- **If using a cloth that is chemically treated, do not scrub forcefully or leave it on the Multicooker for a long time.** (Doing so may damage the surface or cause chemical changes.)
- **Do not use a dishwasher or dish-dryer.** (Doing so may cause discoloration.)
- **After cleaning, wipe away any moisture using a dry, soft cloth.**

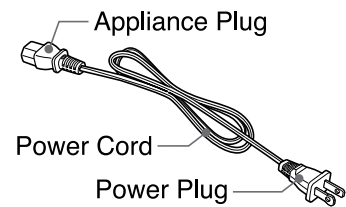
Lid / Steam Basket / Pot

- ① **Wash using a mild kitchen detergent and soft sponge or similar item.**
 - ② **After rinsing thoroughly with water, wipe with a dry soft cloth.**
- Do not begin cleaning the Lid, Steam Basket and Pot until they have cooled.
 - Do not use the rough, scrubbing side of the sponge.
 - When washing the Lid, thoroughly rinse with water to prevent detergent from remaining. (Alkaline components in the detergent that remain may cause the finish of the Lid to become dull.)
 - After cleaning the Steam Basket, dry it well and carefully wipe off any moisture on the Steam Basket Handles and Leg Mounts.



Power Cord

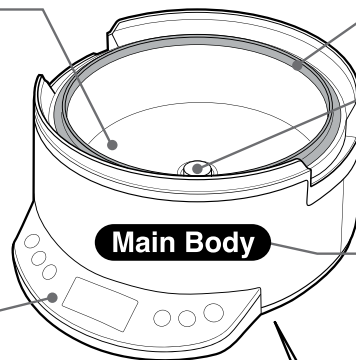
Wipe with a dry soft cloth.



Heating Plate

Wipe away any residue with a warm, well-wrung soft cloth.

- When residue is firmly adhered, polish using sandpaper of about 400 grit.
- Do not splash the product with water or immerse it in water. (Doing so may cause malfunction.)



Gasket

Wipe with a well-wrung soft cloth.

Center Sensor

Wipe with a well-wrung soft cloth. When foreign matter such as food has become stuck, remove with a bamboo stick.

Main Body

- ① Wipe with a soft cloth immersed in diluted mild kitchen detergent and wrung well.
- ② Wipe with a well-wrung soft damp cloth.
- ③ Wipe dry with a soft dry cloth.

Control Panel

Wipe with a dry soft cloth.

Air Vent

(Bottom of the Main Body)

Measuring Cup

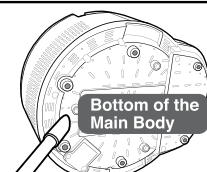
Wash using a soft sponge.



To wash thoroughly, use a mild kitchen detergent.

Clean the Air Vent on the bottom of the Main Body using a vacuum cleaner. (Once a month.)

Using the Multicooker with a clogged Air Vent may cause the internal temperature to become abnormally high, resulting in breakdown.



CLEANING AND MAINTENANCE (cont.)

Cleaning and Maintenance of the Pot

- **Clean the Pot immediately after completion of cooking using mild kitchen detergent, then rinse thoroughly with water. If difficult to clean, refer to “If the Pot is Difficult to Clean” below.**
 - Do not clean the Pot until it has cooled. Doing so may cause burns, deformation of the Pot, or breakage of the Pot Handles.
 - Cooked food left in the Pot for a long period of time can cause rusting or discoloration.
 - Do not leave metallic items such as those made of iron, in the Pot. Rust from the metal could transfer to the stainless steel surface, causing the stainless steel itself to rust.
- **When foreign matter such as food become stuck in the Pot Handles, remove with a bamboo skewer or something similar.**
- **If rice/quinoa or cooked foods become difficult to remove, fill with hot water and allow to soak.**
- **Wipe off any moisture after cleaning.**
 - If the Pot is left unwiped after being washed, trace amounts of minerals (iron, copper, calcium, magnesium, etc.) contained in tap water can become adhered, causing stains (such as white spots or iridescent discoloring) to remain.

If the Pot is Difficult to Clean

Scorching / extreme residue	● Scrub using a soft sponge and a stainless steel cleanser. Repeat the process if residue is difficult to remove. (Do not scrub the water level markings rigorously.)
White spots on the inner surface of the Pot	● Trace amounts of minerals (iron, copper, calcium, magnesium, etc.) contained in tap water have adhered to the inner surface of the Pot. Because these are components included in water, they are not harmful to your health. Use the same cleaning method mentioned above under “Scorching / extreme residue”.
Iridescent discoloring	● Fill the Pot with warm water (or cool water) and vinegar (approx. 10% of water) and leave it to sit for a while before pouring out the water and washing again.
The Pot has turned yellow	● Clean with baking soda. Do not add baking soda to hot water. It may cause the water to boil over the Pot. Add the baking soda when the water is room temperature. Required Cleaning Time Preheating time + 30 minutes ● The preheating time will depend on the amount of water. <How to Clean> ① Fill the Pot with water and baking soda (approx. 5% of water). ② Press the MENU button and select “SIMMER” at “LO”. ③ Set 30 minutes with the TIME SETTING button. ④ Cover with Lid and press the START/CANCEL button. ⑤ A beep sounds and “End” will turn on in the Display. ⑥ Press the START/CANCEL button. ⑦ Dispose of the hot water, wash the Pot with mild kitchen detergent, and then rinse with water. Be careful of hot water and steam when disposing of the hot water. (Not doing so may result in burns.)

- The Pot Handles may become loose over use. To prevent the Pot from falling, or to prevent burns, use a Phillips head screwdriver to tighten the screws. If the Pot Handles are still loose after tightening, inquire at the store you purchased the product or Zojirushi Customer Service. Do not attempt to disassemble the product yourself.

TROUBLESHOOTING GUIDE

Please check the following points before calling for service.

Problems		Cause (Points to check)	
The buttons do not operate: The Pot does not heat up (does not turn on):		● Is the Multicooker unplugged? ● Does the display show “E02”? → pg. 27 ● Does the display show “End”? → Press the START/CANCEL button.	
Food was put directly into the Main Body:		● Putting food and liquids directly into the Main Body may cause malfunction. Contact the store where you purchased the product or Zojirushi Customer Service.	
There's a resinous odor, such as that of plastic:		● When you use this product for the first time, there will be a resinous smell, such as that of plastic, but the odor will lessen as you use the product.	
The product makes noise during operation:		● The microprocessor (MICOM) makes a sound while adjusting the heat power of the Multicooker. This does not indicate a problem. ● There is a spark-like noise when there is water left on the outside of the Pot. → Please put the Pot inside the Main Body only after wiping away any water droplets or other foreign materials on the outside of the Pot. ● During and after use, squeaking sounds can be heard from the Main Body, Pot, and Lid.	
When power failure occurs:		● 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 Multicooker, unplug it before resetting the breaker.	
The Power Cord gets hot:		● Although the Power Cord may get hot when cooking, this is not abnormal.	
SAUTÉ/SEAR	The preheat time is long:	● Did you use the Lid? → Using the Lid will result in a shorter preheat time than if the Lid is not used.	
	Food doesn't sauté/sear well:	● Is the preheating time long enough? → Once preheating is complete, a beep will sound (2 short beeps sound 10 times) and the PREHEAT display turns off. At this time, add ingredients and start cooking. ● Make sure the Pot has not deformed. ● Are moisture or foreign materials adhered to the Heating Plate, the Center Sensor, the outside of the Pot, or the inside of the Main Body? → Please clean the product.	
	Food is burned very badly:	● Has the Pot become soiled? → Please clean the product.	
	It shuts off in the middle of cooking:	● For safety reasons, a beep will sound approximately 2 hours after preheating has completed, and cooking will automatically be terminated.	
SIMMER / LOW/SLOW COOK	Does not cook well: Underdone/ overdone/soggy/ scorched: Heat power is low:	● Make sure the Pot has not deformed. ● Are moisture or foreign materials adhered to the Heating Plate, the Center Sensor, the outside of the Pot, or the inside of the Main Body? → Please clean the product. ● Are settings for time and temperature, as well as water and ingredient amounts correct? ● Is the Pot tilted inside the Main Body? ● Are the seasonings clumped together and not mixed thoroughly?	
	Time display does not change:	● Did you press the START/CANCEL button after setting the cooking time? ● The time setting will not change during preheating (when PREHEAT is on in the Display). It will start counting down once preheating is complete.	
	Boils over while cooking:	● Make sure the Pot has not deformed. ● Are settings for time and temperature, as well as water and ingredient amounts correct? ● Was the Pot filled with too many ingredients? Or too much water or broth (soup)? ● Is the Main Body tilted?	
	Takes time to boil or does not boil:	● Did you use the Lid? → Using the Lid will help it boil faster than if the Lid is not used. ● Is the Pot or Heating Plate soiled? → Please clean the product.	
	It shuts off in the middle of cooking:	● For safety reasons, if the cooking time was not set, a beep will sound when approximately 24 hours has elapsed after preheating has completed, and cooking will automatically finish. When HIGH is selected for the “SIMMER” menu, a beep will sound and cooking will automatically finish after preheating has completed and approximately 2 hours of accumulated cooking time has elapsed.	
	Cooking time cannot be set:	● The cooking time cannot be set when HIGH is selected for the “SIMMER” menu. Select LOW.	

TROUBLESHOOTING GUIDE (cont.)

	Problems	Cause (Points to check)
STEAM	Food is not steamed:	● Did you use the Lid? ● Is the cooking time long enough? ● Has the Pot become soiled? → Please clean the product. ● Did all the water evaporate? → If all the water evaporates during cooking, a safety measure may end cooking even with cooking time remaining. If you will be cooking for a long period of time, add more water partway through cooking.
	Time display does not change:	● Did you press the START/CANCEL button after setting the cooking time? ● The time setting will not change during preheating (when PREHEAT is on in the Display). It will start counting down once preheating is complete.
	It shuts off in the middle of cooking:	● For safety purposes, if the cooking time was not set, a beep will sound when approximately 2 hours has elapsed after preheating has completed, and cooking will automatically finish. ● Did all the water evaporate? → If all the water evaporates during cooking, a safety measure may end cooking even with cooking time remaining. If you will be cooking for a long periods of time, add more water partway through cooking.
WHITE RICE / BROWN RICE / QUINOA	Does not cook well: White rice, brown rice, and quinoa are either too hard or too soft:	● Did you use the Lid? ● Increase or reduce water by 1-2mm from the water level according to your preference. ● If the Multicooker is positioned on an uneven or tilted surface, the texture of the cooked rice/quinoa may be too hard or too soft as the amount of water becomes inconsistent. ● The texture of rice/quinoa varies depending on the brand of the rice/quinoa, where it was harvested, and how long it was stored (new crop or old crop). ● The texture of rice/quinoa varies depending on the room and water temperatures. ● Make sure the Pot has not deformed. ● Rice/quinoa may not have been cleaned sufficiently and too much bran may be left. ● Did you loosen the rice/quinoa after cooking was completed? → Loosen the rice/quinoa immediately after cooking is completed. ● Are moisture or foreign materials adhered to the Heating Plate, the outside of the Pot, or the inside of the Main Body? → Please clean the product. ● Did you use the correct amount of water? ● Did you measure using the included Measuring Cup?
	White rice, brown rice, and quinoa is scorched:	● Is foreign materials adhered to the bottom of the Pot or the Center Sensor? → Please clean the product. ● Rice may not have been cleaned sufficiently and too much bran may be left. ● Did you use the correct amount of water? ● Make sure the Pot has not deformed. ● If you soak the rice for a long time, the bran may collect at the bottom, and the rice/quinoa will be more easily scorched.
	Boils over while cooking:	● Rice may not have been cleaned sufficiently and too much bran may be left. ● Did you use the correct amount of water? Quinoa is particularly likely to boil over, be sure not to use the wrong amount of water. ● Make sure the Pot has not deformed. ● Is the Main Body tilted?
	White rice, brown rice, and quinoa stick to the Pot:	● Rice/quinoa may stick to the Pot in some cases. If rice/quinoa is hard to remove, add hot water to the Pot and leave for approximately 30 minutes before cleaning.
	The Keep Warm elapsed time display is blinking:	● In the case of the "WHITE RICE" menu selection, the elapsed time of the Keep Warm mode will start blinking after approximately 6 hours have passed. Please consume the rice as soon as possible. ● In the case of the "BROWN RICE" and "QUINOA" menu selections, the elapsed time of the Keep Warm mode will start blinking immediately after cooking is completed.
	The surface of the cooked rice/quinoa is uneven:	● Depending on the heat convection while cooking, the surface of the finished rice/quinoa may look uneven. ● Make sure the Pot has not deformed.
YOGURT	Does not cook well:	● Did you add in the yogurt after preheating was completed (PREHEAT turns off in the Display)? ● Did you press the START/CANCEL button after preheating was completed (PREHEAT turns off in the Display)? ● Did you use the Lid? ● Use plain, unflavored yogurt (containing live and active yogurt cultures) to make yogurt. The yogurt may not solidify if a different type of yogurt is used. ● Use the yogurt immediately after the package is opened. The number of live bacteria in the yogurt will fall after it has been opened, and the yogurt may not solidify well. ● This product cannot be used to make yogurts that require low-temperature fermentation. ● Do not use the finished yogurt as a starter to make additional yogurt. ● The yogurt may not solidify well if a yogurt is used in which the number of live bacteria has decreased, such as due to heating. ● Use whole milk. The yogurt may not solidify if other types of milk are used, such as 2% milk, 1% milk, or skim milk. ● Thoroughly mix the yogurt and milk together when you add the yogurt. The yogurt may not solidify if insufficiently mixed.

ERROR DISPLAYS AND THEIR MEANINGS

Panel Display		Cause (Points to check)
ERROR DISPLAY	 Blank Display:	● If power failure occurs during operation (cooking, Keep Warm) or if the plug is removed, the Display will turn off. → When this happens, plug it back in, replace with new ingredients and restart from the beginning.
	Odd Display:	● Unplug the Power Cord from the electrical outlet and plug it in again.
		● Indicates malfunction. → Please contact the store where you purchased the Multicooker or Zojirushi Customer Service.

Default Display and Temperature/Time Setting Range for Each Menu

Menu	Default Display		Setting Range	
	Temperature	Time	Temperature	Time
SAUTÉ/SEAR	410°F	No Display	410°F	—
			350°F	—
SIMMER	LO	00m	LO	1 minute - 24 hours
			HI	—
LOW/SLOW COOK	200°F	00m	200°F	1 minute - 24 hours
			180°F	
			160°F	
			140°F	
STEAM	No Display	00m	—	1 minute - 2 hours
WHITE RICE	No Display	1h00m	—	—
BROWN RICE	No Display	1h40m	—	—
QUINOA	No Display	50m	—	—
YOGURT	No Display	4h00m	—	—
KEEP WARM	No Display	No Display	—	—

SPECIFICATIONS

Model No.		EL-CAC60
Rating		AC 120 V 60 Hz
Electric Consumption		1350 W
Power Cord Length		2' 11" (0.9 m)
External Dimensions	<approx. inch>	16-7/8 (W) × 14-7/8 (D) × 10-7/8 (H)
	<approx. cm>	43 (W) × 38 (D) × 27.5 (H)
Weight		approx. 17 lbs. (approx. 7.5 kg)
Temperature Adjustment Range		140-410°F (60-210°C)
Heating Method		Direct Heating
Cooking Capacity of Each Menu Setting (approx. L) [cup]		White rice: 0.54–1.44 [3–8] Brown rice: 0.54–1.44 [3–8] Quinoa: 0.54–1.08 [3–6]

- 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.



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