

Thank you very much for purchasing
Panasonic Rice Cooker/Steamer

Operating Instructions Rice Cooker/Steamer

Model No. SR-TMB10



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Before operating this unit, please read these instructions completely.

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 hazards, do not immerse cord, plugs, and Rice Cooker, except 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 not in use and before cleaning. Allow to cool before putting on or taking off parts.
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 first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

14. SAVE THESE INSTRUCTIONS

This product is intended for household use.

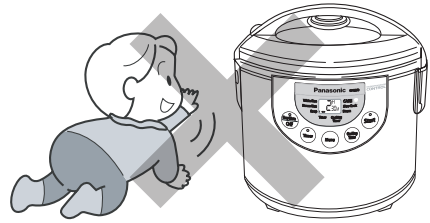
NOTE

- A. A short power-supply cord (or cord set) is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
- B. Longer cord set or extension cords are available and may be used if care is exercised in their use.
- C. If a long cord set or extension cord is used,
 - (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - (2) if the appliance is of the grounded type, the extension cord should be a grounding-type three-wire cord, and
 - (3) the 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 accidentally.

This appliance has a polarized plug: (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Cautions: To prevent the risk of fire, electric shock, or personal injury, observe the following instructions

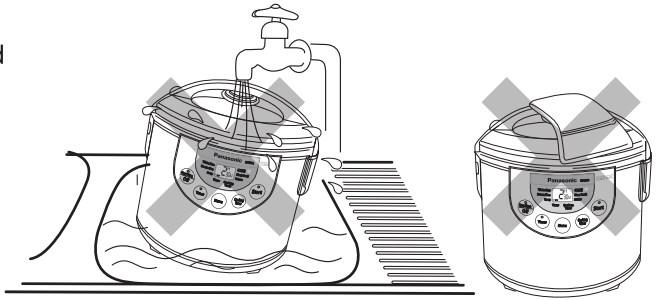
- The paper located between the pan and the cast heater must be removed before use.
- Be sure to keep the unit out of the reach of children, especially when cooking rice.



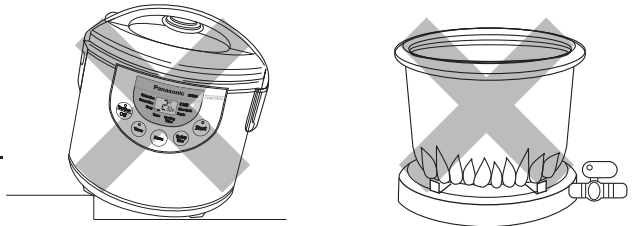
- Always keep the outside bottom of the pan and the cast heater clean and dry. Any foreign matter found will cause the unit to malfunction.



- DO NOT immerse the unit in water and avoid placing the unit near water supply.
- DO NOT cover the lid with a cloth. The lid may deform or change color.



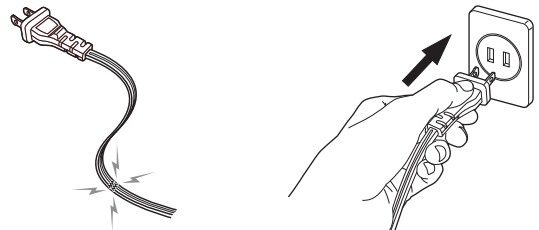
- Set the unit on a stable surface. DO NOT expose to water, high humidity, or heat sources.
- DO NOT use the pan directly on an open flame.



- The unit becomes hot when in use. DO NOT touch the lid with your hand, and do not place your face or hand directly over the steam coming from the steam cap.



- DO NOT damage the power cord and DO NOT attempt to repair it if it is damaged. Consult your nearest authorized service agent for repairing cord or plug.

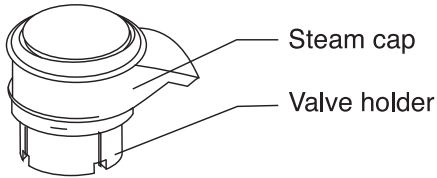


- Ensure that the plug fits all the way into the outlet. Partially plugged-in cords may cause electric hazards.

Parts Identifications

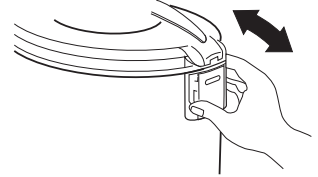
Steam cap

- Remove and clean after every use. See “How to Clean” (page 19).

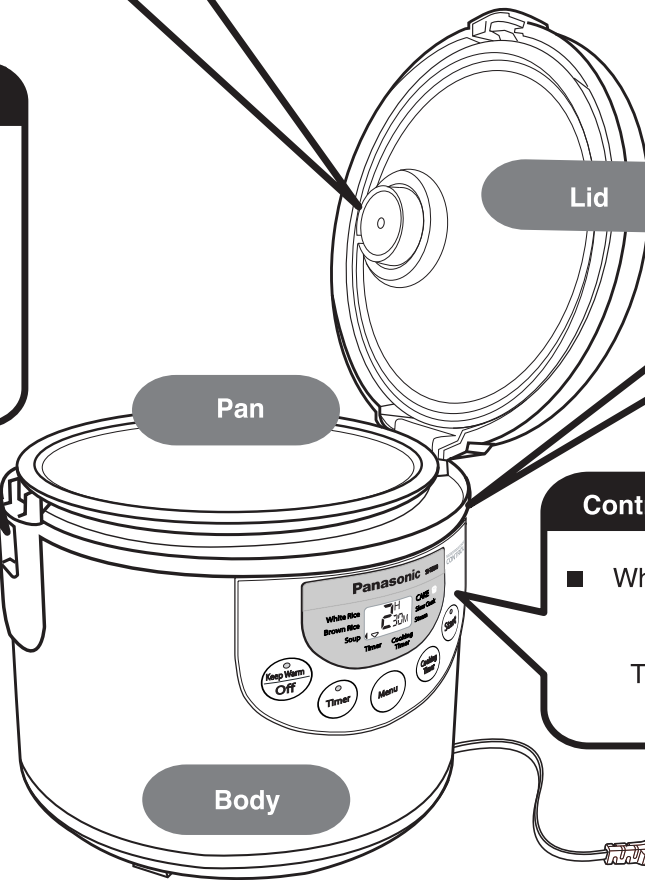
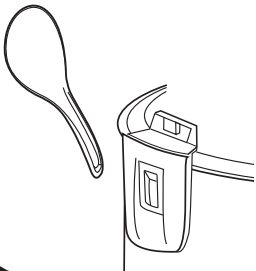


Dew collector

- Hold the sides and remove/install in the direction of the arrows.
- Remove and empty the dew collector after every use.



Scoop holder



Control panel display

- White Rice, Brown Rice, Soup, Cake, Slow Cook, Steam, Timer, Cooking Timer

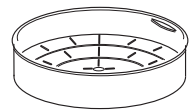
Accessories



Measuring Cup
(Approx. 180 ml)



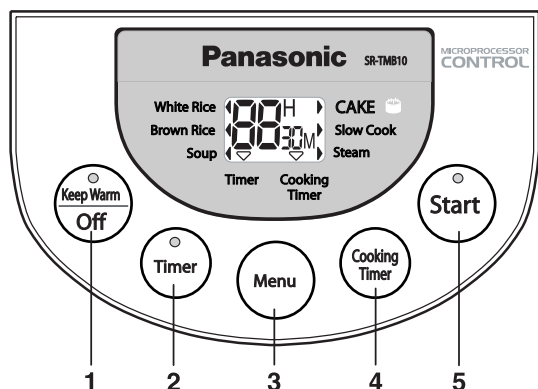
Rice Scoop



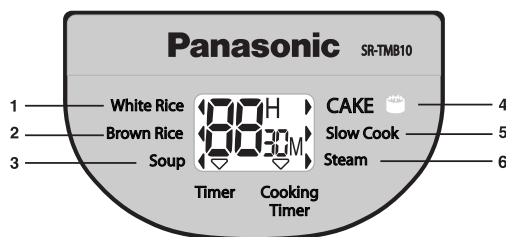
Steaming Basket

Control Panel Display

A Control Panel



B LCD/Menu



C LCD Menu "Timer"



D LCD Menu "Cooking Timer"



A Control Panel

1. Keep Warm/Off

- Turns the keep warm function On/Off, turns the timer function Off and abort setting operation.

2. Timer

- Sets timer for "White Rice", "Brown Rice", "Soup" menu.
- Allows the timer to be set.
- Set timer "White Rice" and "Soup" 1-13 hrs., "Brown Rice" 1.30-13.00 hrs.

3. Menu

- Selects cooking menu.

4. Cooking Timer

- Set cooking timer for "Cake", "Slow Cook" and "Steam".
- Time for setting Cooking timer
 "Cake" 20-65 minutes.
 "Slow Cook" 1-12 hrs.
 "Steam" 1-60 minutes.

5. Start

- Start cooking, timer cooking.

B LCD/Menu

1. White Rice, Mixed Rice, Glutinous Rice

- Time to cook : 30-40 minutes.

2. Brown Rice

- Time to cook : 1 hour.

3. Soup

- Time to cook : 1 hour.

4. Cake

- Time to cook : 20-65 minutes.

5. Slow Cook

- Time to cook : 1-12 hours.

6. Steam

- Time to cook : 1-60 minutes.

C LCD Menu "Timer"

1. Arrow point to selected menu.
2. Time setting (hours)
3. Time setting (minutes)
4. Arrow point to setting timer.

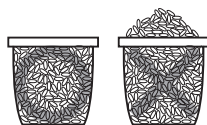
D LCD Menu "Cooking Timer"

1. Arrow point to selected menu.
2. Time setting (hours)
3. Time setting (minutes)
4. Arrow point to setting cooking timer.

How to Cook Rice

1

Measure rice with the measuring cup provided.
Rinse the rice in a separate bowl until the water becomes relatively clear.



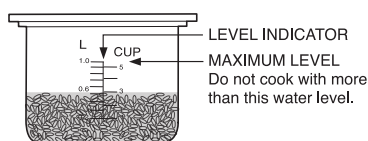
Function	Rice (cup)
White Rice	1~5.5 cups
Mixed Rice	1~4 cups
Glutinous Rice	1~3 cups

Volume of rice cooked at one time (Measuring cup)

- Do not rinse rice in the provided pan. Non-stick coating may be damaged.

2

Put the rinsed rice into the pan. Then add water.
e.g. For 3 cups of rice, add water to LEVEL INDICATOR 3.



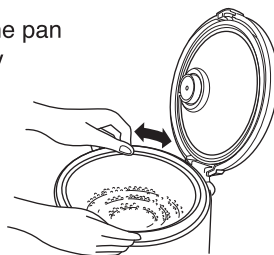
Quantity of water prescribed in the tabulated chart below.

Function	White Rice	Mixed Rice	Glutinous Rice
Rice (cup)	Water level (cup)	Water level (cup)	Water level (cup)
1	1	1 + 3/4	1
2	2	2 + 3/4	2
3	3	3 + 3/4	3
4	4	4 + 3/4	-
5	5	-	-

- Adjust the quantity of water to your personal taste.

3

Put the pan in the body. Be sure that the pan is directly in contact with cast heater by turning it slightly from right to left until it settles properly.



- Wipe the surface of the pan before use. If it is wet, it may cause noise while cooking. Any foreign matter between the pan and cast heater may damage the unit.

4

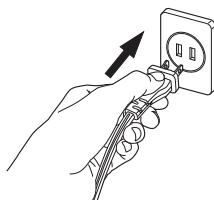
Close the lid.
The lid is locked properly when it clicks.



- If the lid is not securely closed, cooking will be affected.
- Do not open the lid when in use.

How to Cook Rice

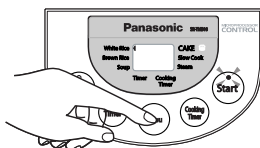
5 Plug in the unit.



■ Do not plug in unless preparation is complete, otherwise damage may occur.

6 Press the **[Menu]** key to select the “**White Rice**” function. (The **[Start]** light flashes.) Each pressing of the **[Menu]** key moves ◀(or ▶) from one menu to another as follows.

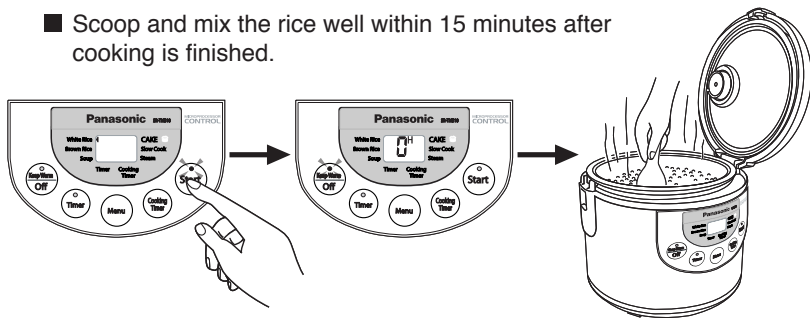
“White Rice” → “Brown Rice” → “Soup” → “Cake”
→ “Slow Cook” → “Steam” → “White Rice”



■ If you want to set the timer for cooking, please refer to “How to use timer” on page 17-18.

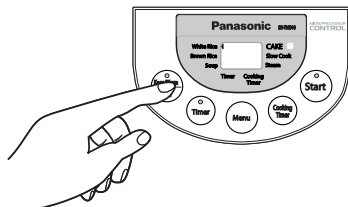
7 Press the **[Start]** key.

- The **[Start]** lamp lights up when cooking starts. The remaining time counter will appear on the LCD display when the remaining time reaches 9 minutes.
- When cooking is finished, the rice cooker beeps and automatically switches to the “**Keep Warm**” mode. (The **[Keep Warm/Off]** lamp lights up instead.)
- Scoop and mix the rice well within 15 minutes after cooking is finished.

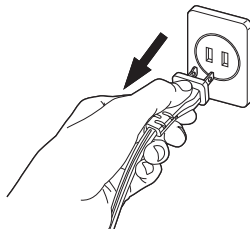


■ Frequent opening of the lid after cooking may result in excess water and cause the dew collector to overflow. User should always empty the dew collector.

8 If you want to exit the “**Keep Warm**” mode, press **[Keep Warm/Off]** key.



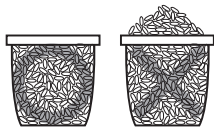
9 Unplug the unit when the unit is not in use.



Brown Rice

1

Measure rice with the measuring cup provided.
Rinse the rice in a separate bowl until the water becomes relatively clear.

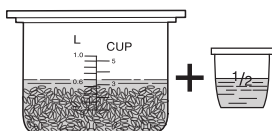


Function	Rice (cup)
Brown Rice	1 ~ 3 cups

- Do not rinse rice in the provided pan. Non-stick coating may be damaged.

2

Place the rinsed rice in the pan then add water.
e.g. For 3 cups of rice, add water to LEVEL INDICATOR 0.6 L and add 1/2 cups of water.

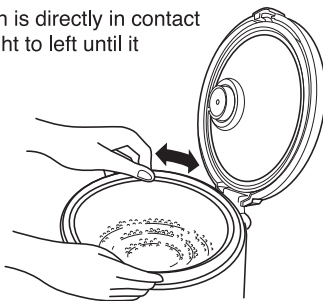


Rice (cup)	Water (L)
	Water level (cup)
1	0.2 + 1/2
2	0.4 + 1/2
3	0.6 + 1/2

- Adjust the quantity of water to your personal taste.

3

Put the pan in the body. Be sure that the pan is directly in contact with cast heater by turning it slightly from right to left until it settles properly.



- Wipe the surface of the pan before use. If it is wet, it may cause noise while cooking. Any foreign matter between the pan and cast heater may damage the unit.

4

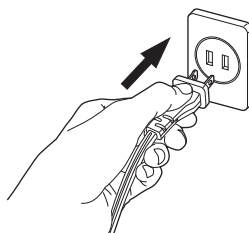
Close the lid.
The lid is locked properly when it clicks.



- If the lid is not securely closed, cooking will be affected.
- Do not open the lid when in use.

5

Plug in the unit.



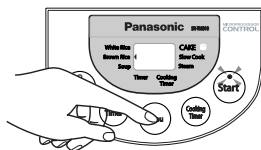
- Do not plug in unless preparation is complete, otherwise damage may occur.

Brown Rice

6

Press the **[Menu]** key to select the “**Brown Rice**” function.
(The **[Start]** light flashes.)

“White Rice” → “Brown Rice” → “Soup” → “Cake”
→ “Slow Cook” → “Steam” → “White Rice” → “Brown Rice”

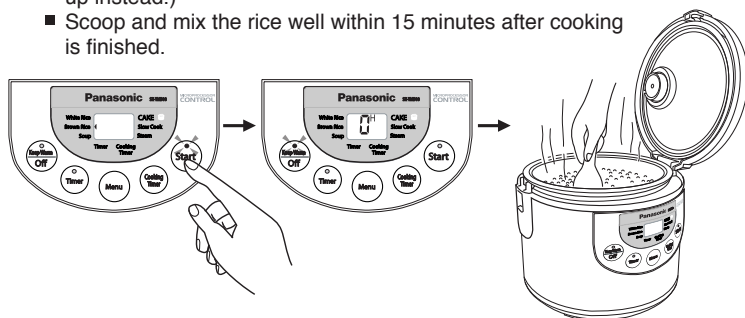


- If you want to set the timer for cooking, please refer to “How to use timer” on page 17-18.

7

Press the **[Start]** key.

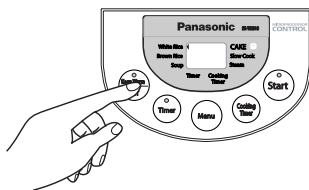
- The **[Start]** lamp lights up when cooking starts.
The remaining time counter will appear on the LCD display when the remaining time reaches 8 minutes.
- When cooking is finished, the rice cooker beeps and automatically switches to the “**Keep Warm**” mode. (The **[Keep Warm/Off]** lamp lights up instead.)
- Scoop and mix the rice well within 15 minutes after cooking is finished.



- Frequent opening of the lid after cooking may result in excess water and cause the dew collector to overflow. User should always empty the dew collector.

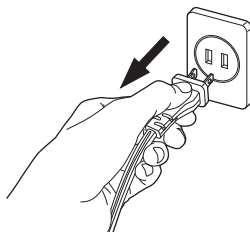
8

If you want to exit the “**Keep Warm**” mode, press **[Keep Warm/Off]** key.



9

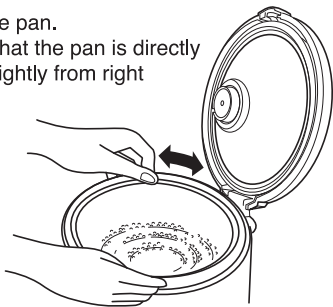
Unplug the unit when the unit is not in use.



Soup

1

Put in ingredients and seasonings into the pan. Then put the pan into the body. Be sure that the pan is directly in contact with cast heater by turning it slightly from right to left until it settles properly. Suggested menu is provided for your reference on page 23.



- Wipe the surface of the pan before use. If it is wet, it may cause noise while cooking. Any foreign matter between the pan and cast heater may damage the unit.

- Do not cook beyond maximum water level.

2

Close the lid. The lid is locked properly when it clicks.

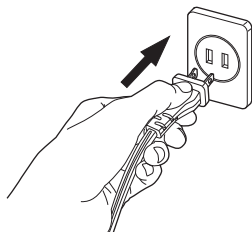


- If the lid is not securely closed, cooking will be affected.

- Do not open the lid when in use.

3

Plug in the unit.

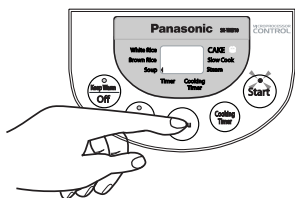


- Do not plug in unless preparation is complete, otherwise damage may occur.

4

Press the **[Menu]** key to select the “**Soup**” function. (The **[Start]** light flashes.)

“White Rice” → “Brown Rice” → “Soup” → “Cake” → “Slow Cook”
→ “Steam” → “White Rice” → “Brown Rice” → “Soup”

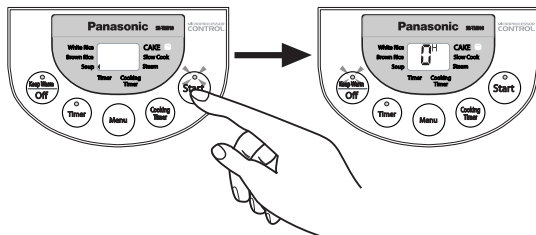


- If you want to set the timer for cooking, please refer to “How to use timer” on page 17-18.

5

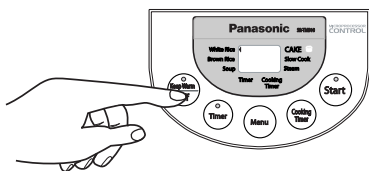
Press the **[Start]** key.

- The **[Start]** lamp lights up when cooking starts.
- When cooking is finished, the rice cooker beeps and automatically switches to the “**Keep Warm**” mode. (The **[Keep Warm/Off]** lamp lights up instead.)



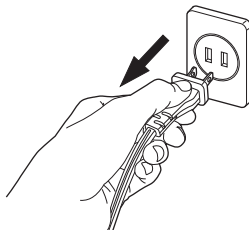
6

If you want to exit the “**Keep Warm**” mode, press **[Keep Warm/Off]** key.



7

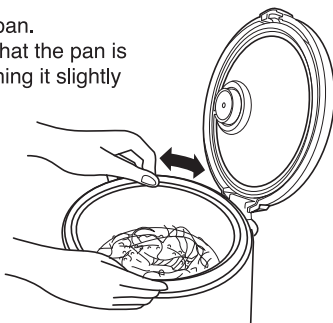
Unplug the unit when the unit is not in use.



Slow Cook

1

Put ingredients and seasonings into the pan. Then put the pan into the body. Be sure that the pan is directly in contact with cast heater by turning it slightly from right to left until it settles properly. Suggested menu is provided for your reference on page 21.



- Wipe the surface of the pan before use. If it is wet, it may cause noise while cooking. Any foreign matter between the pan and cast heater may damage the unit.

- Quantity of ingredients and seasonings put into the pan shall not exceed water level otherwise uncooked may occur.

2

Close the lid. The lid is locked properly when it clicks.

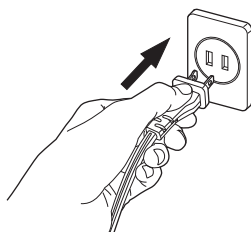


- If the lid is not securely closed, cooking will be affected.

- Do not open the lid when in use.

3

Plug in the unit.

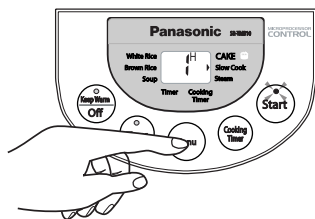


- Do not plug in unless preparation is complete, otherwise damage may occur.

4

Press the **[Menu]** key to select the “**Slow Cook**” function. (The **[Start]** light flashes.)

“**1H**” (1 hour 0 minute) is displayed on the LCD as the default cooking time for the “**Slow Cook**” function.

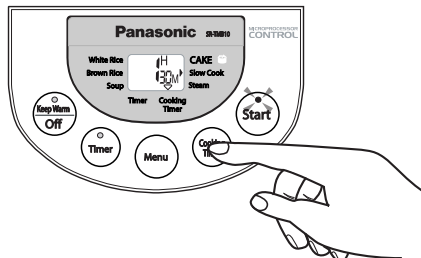


Slow Cook

5

Press the **[Cooking Timer]** key to set the cooking time. You can select the cooking time from 1 to 12 hours. The timer will advance 30 minutes each time the **[Cooking Timer]** key is pressed. You can keep the key pressed so that the time changes continuously.

"1H" → "1H 30M" →
"2H" → ... → "12H" → "1H"

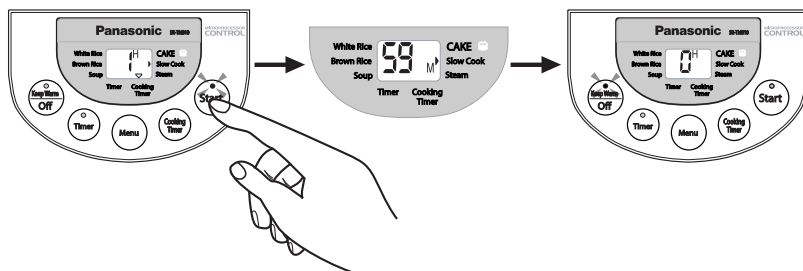


- Time to cook according to ingredients and quantity.

6

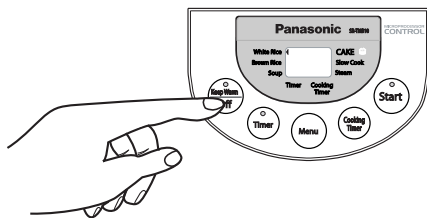
Press the **[Start]** key when the desired cooking time is displayed.

- The **[Start]** lamp lights up when cooking starts.
- The LCD will change every thirty minutes to show the remaining cooking time. The display will count down by one-minute increments when the remaining time reaches 1 hour.
- When the desired cooking time is complete, the rice cooker beeps and automatically switches to the "Keep Warm" mode. (The **[Keep Warm/Off]** lamp lights up instead.)



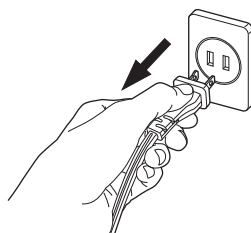
7

If you want to exit the "Keep Warm" mode, press **[Keep Warm/Off]** key.




8

Unplug the unit when the unit is not in use.

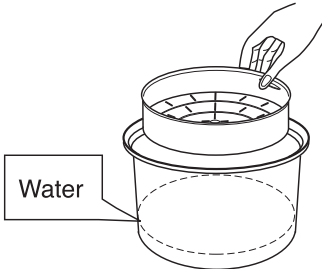


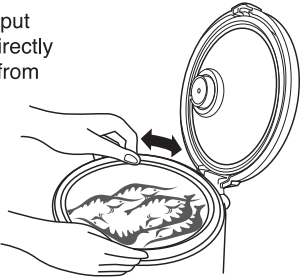
How to Steam Food

- 1** Using the measuring cup provided, place the desired amount of water into the pan. Suggested menu is provided for your reference on page 21.




- In case of steaming food during cooking rice at bottom, maximum cooking capacity should be 3 cups.
- 2** Put the steaming basket in the pan.

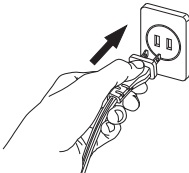

- 3** Place ingredients on the steaming basket, and put the pan into the body. Be sure that the pan is directly in contact with cast heater by turning it slightly from right to left until it settles properly.



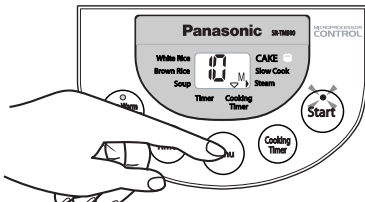
- Wipe the surface of the pan before use. If it is wet, it may cause noise while cooking. Any foreign matter between the pan and cast heater may damage the unit.
- 4** Close the lid.
The lid is locked properly when it clicks.



- If the lid is not securely closed, cooking will be affected.
- 5** Plug in the unit.



- Do not plug in unless preparation is complete, otherwise damage may occur.
- 6** Press the [Menu] key to select the “**Steam**” function. “**10M**” (10 minutes) is displayed on the LCD as the default cooking time for the “**Steam**” menu.

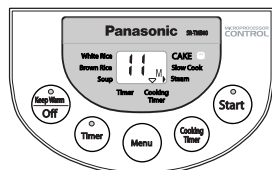


How to Steam Food

7

Press the **[Cooking Timer]** key to set the cooking time. You can select the cooking time from 1 to 60 minutes. The timer will advance 1 minute each time the **[Cooking Timer]** key is pressed. You can keep the key pressed so that the time changes continuously.

"10M" → "11M" → "12M" → ...
 "60M" → "1M" → "2M" → ... "10M"

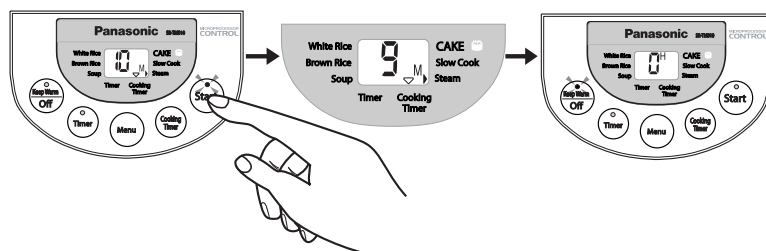


- Steaming period depends on the ingredients, mixture and amount.

8

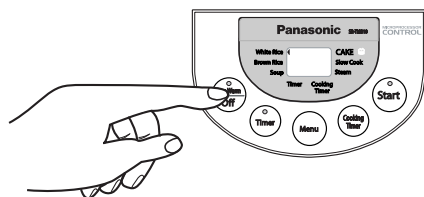
Press the **[Start]** key when the desired cooking time is displayed.

- The **[Start]** lamp lights when steaming starts.
- The remaining cooking time is displayed on LCD and it countdowns in 1 minute increment after the water is boiled.
- When the preset cooking time elapses or when water evaporates completely, the rice cooker beeps and automatically switches to the "Keep Warm" mode. (The **[Keep Warm/Off]** lamp lights up instead.)



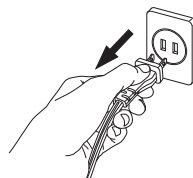
9

If you want to exit "Keep Warm" mode, press **[Keep Warm/Off]** key.



10

Unplug the unit when the unit is not in use.



- Watch out for hot water left in the pan.

How to use Rice Cooker for Baking Cakes

1

Prepare and mix cake ingredients. Suggested menu is provided for your reference on page 22.

2

Coat the pan with butter for non stick baking.

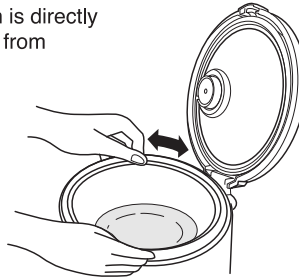
3

Pour the complete mixture into the pan.

- Do not cook beyond 24.7oz. (700 g)

4

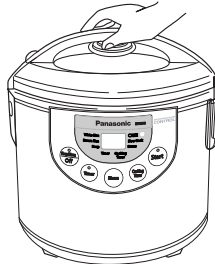
Put the pan into the body. Be sure that the pan is directly in contact with cast heater by turning it slightly from right to left until it settles properly.



- Wipe the surface of the pan before use. If it is wet, it may cause noise while cooking. Any foreign matter between the pan and cast heater may damage the unit.

5

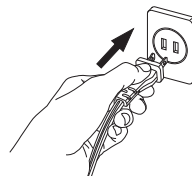
Close the lid.
The lid is locked properly when it clicks.



- If the lid is not securely closed, cooking will be affected.
- Do not open the lid when in use.

6

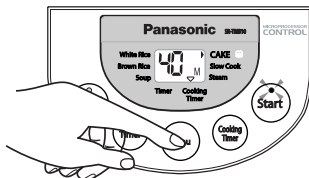
Plug in the unit.



- Do not plug in unless preparation is complete, otherwise damage may occur.

How to use Rice Cooker for Baking Cakes

- 7** Press the **[Menu]** key to select the “**Cake**” function. (The **[Start]** light flashes.)
“**40M**” (40 minutes) is displayed on the LCD as the default baking time for the “**Cake**” menu.

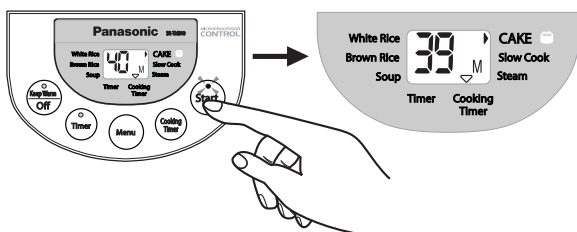


- 8** Press **[Cooking Timer]** key to set the baking time. You can select the baking time from 20 to 65 minutes. The timer will advance 5 minutes each time the **[Cooking Timer]** key is pressed. You can keep the key pressed so that the time changes continuously.

“20M” → “25M” → “30M” → ... → “65M” → “20M”

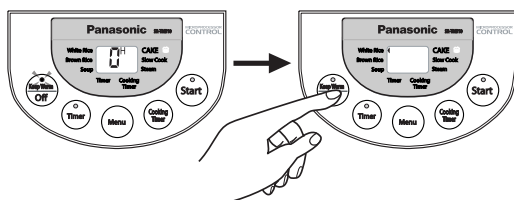
- Baking time depends on quantity and type of cake.

- 9** Press the **[Start]** key when the desired cooking time is displayed.
- The **[Start]** lamp lights when cooking starts.
 - The remaining cooking time is displayed on LCD and it countdowns in 1 minute increment.



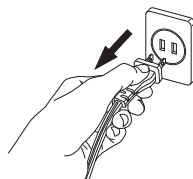
- Do not open the lid when in use.

- 10** When the desired baking time is complete, the rice cooker beeps and automatically switches to the “**Keep Warm**” mode. (The **[Keep Warm/Off]** lamp lights up instead.) Press the **[Keep Warm/Off]** key to exit the “**Keep Warm**” mode and immediately open the lid.

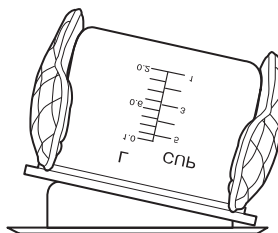


- It is recommended to stop the “**Keep Warm**” mode immediately by pressing the **[Keep Warm/Off]** key after baking is complete otherwise the cake will be wet.

- 11** Unplug the unit when the unit is not in use.



- 12** Bring the pan out and leave it cool for 2-3 minutes. Then put the pan upside down onto a tray or grill.



- Please wear the gloves while taking pan out.
- Leaving the cake inside the pan will cause the cake to be wet.
- After baking, some oil stains may remain in pan. This is normal.

How to use “Timer”

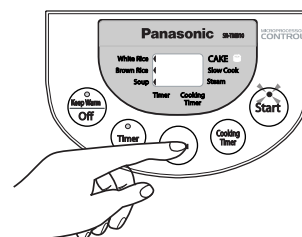
- 1** This is a countdown timer, not a clock timer. The rice cooker will complete cooking when the number of hours that was set has elapsed. The timer begins to countdown from the time that the **[Start]** key is pressed. For example, if the timer is set for 4H 30M, cooking will be completed in 4 hours and 30 minutes after the **[Start]** key is pressed. Applicable menus for timer cooking and recommended time setting range.

Menu	Timer (hrs.)
White Rice	1.00 - 13.00
Brown Rice	1.30 - 13.00
Soup	1.00 - 13.00

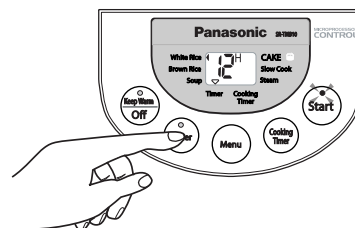
Prepare the rice to be cooked as the detail on page 5. (“How to Cook Rice”)



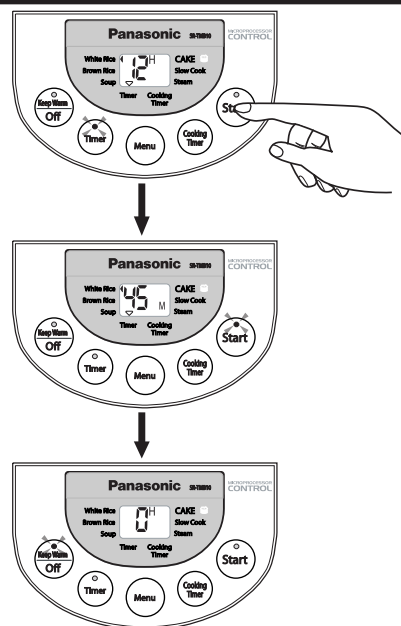
- 2** Press the **[Menu]** key to select the “**White Rice**” function. (The **[Start]** light flashes.) You can also select “**Brown Rice**” or “**Soup**” function.



- 3** Press the **[Timer]** key to select the timer setting. The first time the **[Timer]** key is pressed, the previous timer setting will be displayed. The timer will advance 30 minutes each time the **[Timer]** key is pressed. You can keep the key pressed so that the timer changes continuously.



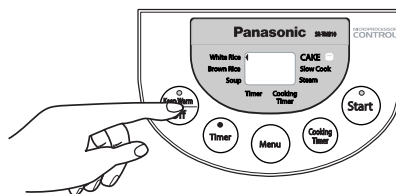
- 4** Press the **[Start]** key
- The **[Start]** lamp goes off and the **[Timer]** lamp lights instead.
 - As soon as cooking starts, the **[Timer]** lamp goes off and the **[Start]** lamp lights.
 - If the timer is set for 1 hour, the **[Start]** lamp will light and cooking will begin as soon as the **[Start]** key is pressed.
 - Timer setting cannot be used for “**Cake**”, “**Slow Cook**” and “**Steam**” function.
 - When cooking is finished, the rice cooker beeps and automatically switches to the “**Keep Warm**” mode. (The **[Keep warm/Off]** lamp lights up instead.)



How to use “ Timer ”

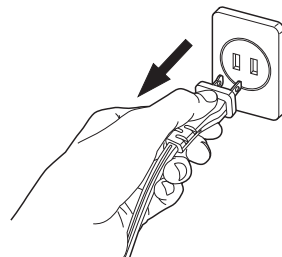
5

If you want to exit the “ **Keep Warm** ” mode, press [**Keep Warm/Off**] key.



6

Unplug the unit when the unit is not in use.



How to Clean

- Be sure to unplug and carry out these operations when the unit is cooled down.
- DO NOT use objects such as benzine, thinner, cleansing powder or metal scrubbers.

Body / Outer Lid / Upper Frame

Wipe with a damp cloth.

- DO NOT use a dishwashing detergent.

Pan

Wash with a dishwashing detergent and sponge and wipe off any moisture outside.

Dew Collector

Remove and clean after every use.

Pan Sensor

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

Accessories



Measuring Cup



Rice Scoop



Steaming Basket

Wash with a dishwashing detergent and sponge.

Steam Cap

How to remove and clean

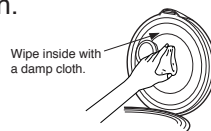
1. Pull off the steam cap to remove as shown in the figure.



2. Remove the valve holder from right to left. Wash and wipe with a damp cloth.



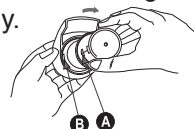
3. Wipe the inside of the hole with a damp cloth.



Please do not remove steam cap when using rice cooker.

How to fit steam cap.

1. Insert the valve holder into the steam cap by setting the tap of the holder **A** into the slot of the cap **B** and turn it from left to right until it seats properly.

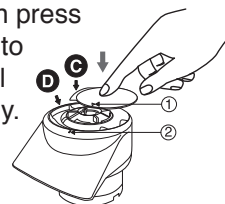


2. Put the steam cap into the hole of the lid.

How to fit steam dome

(In case it is accidentally taken off)

Place steam dome into its holder by inserting steam dome tap **C** into slot **D** (Steam dome mark **①** and steam cap mark **②** must be in the same line) then press steam dome into steam cap until it seats properly.



(You will hear the sound "Click")

Sushi Rice

White Rice

Ingredients

3 cups short-grain or sushi rice
1/2 cup rice wine vinegar
2 1/2 tbs. sugar
1 1/2 tsp. salt

In a colander, rinse rice under cold tap water until the water runs clear, about 1 minute. Add rinsed rice into the pan then add water to level indicator 3L. Press **"Menu"** key to select **"White Rice"** cooking program and press **"Start"** key.

In a small saucepan over low heat, combine vinegar, sugar and salt, stir until sugar and salt are dissolved; remove from heat and set aside.

When rice is cooked, place it in a large wooden or non-reactive ceramic bowl and using rice scoop, thoroughly mix vinegar mixture into rice to season and prevent it from becoming sticky. Place a cool, dampened towel over rice to cool. Makes 4-5 cups.

Imperial Rice

White Rice

Ingredients

2 cups long-grain rice
1 tbs. canola oil
4 oz. pork loin, diced
4 shallots
1 tbs. grated fresh ginger
4 oz. medium shrimp, peeled, deveined and diced into 1/2-inch pieces
1/4 tsp. salt
Pinch of freshly ground black pepper
2 tbs. soy sauce
2 tsp. fish sauce
1 tbs. rice wine vinegar
1 egg, fried and chopped
2 green onions, chopped
2 tbs. shredded coconut, lightly toasted
2 limes, cut into quarters

Place rice inside pan and add water to line "2" chart inside pan. Press **"Menu"** key to select **"White Rice"** cooking program and press **"Start"** key. When rice is cooked, remove pan from heat, fluff rice and set aside.

Meanwhile, in a wok or large skillet over medium-high heat, warm oil until nearly smoking. Add pork and pepper, stirring, until browned, 4-5 minutes. Add shallots, ginger, shrimp, salt and pepper, and sauté, stirring, until shrimp are pink and opaque throughout, 3-4 minutes more. Add soy sauce, fish sauce and vinegar, and stir to combine. Add rice, egg and green onions and stir until well mixed. Transfer to a platter, garnish with coconut and lime quarters and serve immediately. Serves 4-6 as a side dish.

Beef and Vegetable Soup

Slow Cook

Ingredients

1 lb. boneless beef, cut into 1 inch pieces
1 cup beef broth
1 cup vegetable juice
1/2 teaspoon salt
1/2 teaspoon coarsely ground pepper
1/2 teaspoon dried thyme
1 bay leaf
1 cup diced potatoes
1/2 cup chopped cabbage
1/2 cup sliced onions
1/2 cup rutabaga, 1/2 inch pieces
1 carrot, diced
1 stalk celery, sliced

Add broth, juice and beef to the pan. Select “ **Slow Cook** ” and set time to 6 hours.

Close the lid. Cook 3 hours.

Skim and discard any residue that rises to the surface.

Add all others ingredients and mix well. Cook 3 hours. Serves 3.

Steamed Pork and Shrimp Dumplings

Steam

Ingredients

2 cups lean ground pork
2 cups raw shrimp, peeled, deveined and chopped
1 cup minced green onion
1 Tbs. grated fresh ginger
3 Tbs. soy sauce
1 bunch watercress, coarsely chopped
1 1/2 teaspoons salt
Freshly ground pepper, to taste
1 Tbs. vegetable oil
30-40 wonton wrappers
2 Tbs. rice wine vinegar

To make dumplings, in a large non-reactive ceramic or glass bowl, combine pork, shrimp, green onion, ginger, 1 Tbs. soy sauce, watercress, salt and pepper. Add oil and blend well. Place 1 Tbs. filling in center of each wonton wrapper and wrap according to package instructions. Pinch edges together with fingers or use a potsticker mold to form dumplings.

Add 1 cup water to pan, place 6-8 dumplings on steaming basket and place steaming basket inside pan. Press “**Menu**” key to select “**Steam**” cooking program and set time for 10 minutes, and press “**Start**” key.

Meanwhile, to make the dipping sauce, in a small serving bowl, combine the remaining 2 Tbs. soy sauce and vinegar. Transfer steamed dumplings to a platter and serve dipping sauce alongside. Serves 6-8 as an appetizer. Repeat with remaining dumplings.

Brown Rice

Brown Rice

Ingredients

3 cups brown rice
Dark sesame oil, to taste

Note : It will take approximately 1 hours to properly cook the rice. We recommend that you start well in advance.

In a colander, rinse rice under cold tap water until the water runs clear, about 1 minute. Add rinsed rice into the pan then add water to level indicator 0.6L plus 1/2 cup of water. Press “**Menu**” key to select “**Brown Rice**” cooking program and press “**Start**” key.

When rice is cooked, fluff with rice scoop and season with sesame oil.

Steaming Vegetables

Cooking Timer

1. Pour water into the pan.
2. Place the steaming basket inside the pan.
3. Add vegetables (place in a dish if required.)
4. Close the lid and plug in the power cord.

5. Select “**Steam**” and set the “**Cooking Timer**” (refer to the table below).
6. Stir the vegetables occasionally and continue cooking until the “Cooking Timer” is complete.

Vegetable	Quantity	Time (minute)
Artichokes : Globe : Whole : Jerusalem : Peeled, Whole	2-4 2-4	30-40 15-20
Asparagus	8 oz. (227 g)	5-10
Beans : Green Waxed, whole	1 lb. (454 g)	10-12
Broccoli : spears	1 lb. (454 g)	5-10
Beets : whole	1 lb. (454 g)	30-35
Carrots : small, whole	1 lb. (454 g)	10-12
Cauliflower : flowerettes	1 lb. (454 g)	12-14
Corn on the Cob	3-6 ears	10-13
Peas : shelled	8 oz. (227 g)	6-8
Potatoes, Sweet Potatoes, quartered	5 oz. (142 g)	20-25
Summer Squash, Zucchini : cut-up	1 lb. (454 g)	5-10
Winter Squash : pieces	1 lb. (454 g)	20-30
Acorn Squash : half	1 lb. (454 g)	17-20
Spinach	5 oz. (142 g)	6-8
Frozen Mixed Vegetables	10 oz. (284 g)	6-8

Chocolate Cake

Cake

Ingredients

Chocolate cake mix	375 g
Eggs	2 units
Water	75 g
Butter	150 g

Beat butter until fluffy. Pour chocolate cake mix in a bowl and slowly add water and eggs. Whisk at low speed for 1 minute, increase speed to medium and continue to beat about 4 minutes, sweep bowl side with rubber paddle and then whisk the mixture quickly for one more minute.

Coat the pan with the butter then pour the mixture.

Press “**Menu**” key. Select the “**Cake**” cooking program, the arrow will indicate cake menu.

Press “**Cooking Timer**” key, set to 55 minutes and press “**Start**”. After cake is cooked, the system will switch to “**Keep Warm**” key. The “Keep Warm” light will be on. Press “**OFF**” key to turn this feature off.

Lift the pan out of the cooker, leave it to cool for about 2-3 minutes then turn upside down onto a tray or grill. When cool, it is ready to be served.

Shellfish Soup

Soup

Ingredients

1 tablespoon oil
1 onion, diced
1 green bell pepper, diced
1 large tomato, peeled, seeded and roughly chopped
1 clove garlic, minced
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon fennel seeds, crushed
4 ounces extra wide noodles
1/2 pound mussels
1/2 pound clams
1 quart boiling water
salt and pepper
lemon wedges

Select **"Steam"** and set time to 30 minutes. Start heating, put oil in the pan and add onion, pepper and garlic. Cook 15 minutes, or until onion and pepper are tender. Add tomatoes, basil, oregano and fennel, and saute 5 minutes longer. Add 1 Quart boiling water, mussels and clams, and cook 5 minutes. Turn off, select **"Soup"**, and start heating again. After 30 minutes, add noodles, close the lid and let stand until beep sounds. Serves 3.

Troubleshooting

Solutions at Rice Cooking

Details	Cooking Problems					Keep Warm Problems			No power	Strange sound occurs
	Hard rice	Undercooked rice	Too soft	Water overflow	Burnt rice at bottom of pan	Color change	Bad smell	Too dry		
Wrong rice and water proportion.	●	●	●	●	●			●	No current in. Pull out plug and check cutout.	Sound occurs because of water that has stuck to pan.
Inadequate rinsing of the rice.				●	●	●				
Something between pan and cast heater.	●	●	●		●	●	●			
Cooking with oil.	●	●				●				
Rice was not fluffed (mixed) after cooking	●		●							
Warm more than 12 hours.						●	●	●		
Something in pan.						●	●			
Warm rice at room temperature or warm cooled rice.						●	●			
Cover not tight enough.						●	●	●		
Pan not adequately clean.					●	●				
Did not push in plug or turn on switch.		●					●			

Solutions at Cake Cooking

	No power	Baking Cake Problems							Strange sound occurs
		Crumbly	Not fluffed	Bottom of the cake burnt	The cake sticks on the base of pan	Wet cake	Undercooked cake	Undone cake	
Details									
Too much mix in pan before baking.	No current in. Pull out plug and check cutout.								Sound occurs because of water that stick to pan.
Not enough mix in pan before baking.					●				
Use with incompatible cake mix.			●			●			
Use with cake mix that contains too much chocolate, sugar or fruit ingredients.					●		●		
Cake uncovered while baking.			●				●		
Something between pan and cast heater.						●	●		
Did not apply butter at the bottom of the pan.					●				
Cake left in the pan for too long.						●			
Inadequate mixing or mixed too long.			●						
Wrong ingredient quantity.			●						

Specifications

Model No.		SR-TMB10
Power supply		AC 120V 60Hz
Power consumed	at Rice Cooking	490 W
	at Keep Warm	97.3 W
Cooking capacity	White Rice	1-5.5 cups
	Glutinous Rice	1-3 cups
	Mixed Rice	1-4 cups
	Brown Rice	1-3 cups
	Soup / Slow Cook	1.7 L
	Cake	24.7 oz. (700 g)
Capacity		0.2-1.0 L
Dimension (H x W x D) (approx.)		245 x 248 x 247 mm
Weight (approx.)		2.4 kg
Keep Warm (White Rice)		12 hours

Power consumption is approximately 2 W when the rice cooker is turned off.

Memo

[illegible]

Customer Services Directory

Obtain Product Information and Operating Assistance; locate your nearest Dealer or Servicecenter; purchase Parts and Accessories; or make Customer Service and Literature requests by visiting our Web Site at:

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Panasonic Services Company

20421 84th Avenue South,

Kent, WA 98032

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Service in Puerto Rico

Panasonic Puerto Rico, Inc.

***Ave. 65 de Infantería, Km. 9.5, San Gabriel Industrial Park,
Carolina, Puerto Rico 00985***

Phone (787)750-4300, Fax (787)768-2910

Service in Canada

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www.panasonic.ca

Tel: 905-624-5505

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