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## Zojirushi NL-DS10-WA

# Zojirushi NL-DS10-WA 5.5-Cup Microcomputer Rice Cooker Instruction Manual

## PRODUCT OVERVIEW

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This manual provides detailed instructions for the safe and efficient use of your Zojirushi NL-DS10-WA 5.5-cup microcomputer rice cooker. Please read this manual thoroughly before operating the appliance and keep it for future reference.

The Zojirushi NL-DS10-WA rice cooker features high-power 660W "Gourmet Boiling" for continuous high heat cooking, ensuring rice is cooked thoroughly to the core. Its "4mm Thick Black Pot" contributes to fluffy rice, and the "White Rice Cooking Separation 3 Courses" allow you to select your preferred rice texture. A "A Large Steam Vent" is incorporated to prevent boiling over during the cooking process.



Figure 1: Zojirushi NL-DS10-WA 5.5-Cup Microcomputer Rice Cooker (Front View)

## SETUP AND INITIAL USE

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### 1. Unpacking and Checking Contents

Carefully remove all packaging materials. Ensure the following items are present:

- Rice Cooker Main Unit
- Inner Cooking Pot (Black Pot)
- Inner Lid
- Measuring Cup (for rice)
- Rice Spatula
- Power Cord
- Instruction Manual (this document)

### 2. Initial Cleaning

Before first use, clean all removable parts:

1. Wash the inner cooking pot, inner lid, measuring cup, and rice spatula with mild dish soap and warm water. Rinse thoroughly and dry completely.
2. Wipe the exterior of the main unit with a soft, damp cloth. Do not immerse the main unit in water.

### **3. Placement**

Place the rice cooker on a stable, level surface away from direct sunlight, heat sources, and moisture. Ensure adequate ventilation around the unit.

### **4. Power Connection**

Connect the power cord securely to the rice cooker and then plug it into a standard electrical outlet. Ensure the voltage matches your local power supply.

## **OPERATING INSTRUCTIONS**

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### **1. Measuring Rice and Water**

Use the provided measuring cup for accurate rice measurement. One cup of rice (approx. 180ml) typically yields about 2-3 servings of cooked rice.

1. Measure the desired amount of rice using the measuring cup.
2. Wash the rice thoroughly until the water runs clear.
3. Place the washed rice into the inner cooking pot.
4. Add water up to the corresponding water level mark inside the inner pot for the type and quantity of rice being cooked. For example, for 3 cups of white rice, fill water to the "White Rice 3" line.

### **2. Cooking Process and Features**

This rice cooker utilizes a microcomputer for precise temperature control and a "Gourmet Boiling" system with 660W high power for even cooking.

# ハイパワー660W(最大火力)で 芯までふっくら!

ここがポイント!

内釜を包み込む[全面加熱]



Figure 2: Illustration of the microcomputer heating mechanism, showing heat distribution from the lid heater, side heater, and heating plate for comprehensive cooking.

The **4mm Thick Black Pot** ensures superior heat retention and distribution, resulting in perfectly cooked, fluffy rice.

4mmの黒厚釜だから  
ふっくら炊き上がる!

熱が側面まで伝わりやすい  
広く浅めの形状



※イメージ

Figure 3: Cross-section of the 4mm thick black inner pot, highlighting its design for optimal heat transfer and fluffy rice.

### 3. Selecting Cooking Modes (White Rice)

The "White Rice Cooking Separation 3 Courses" allows you to customize the texture of your white rice:

- **Hard** ( ): For firmer rice.
- **Regular** ( ): Standard texture.
- **Soft** ( ): For softer rice.

Press the "Menu" button to cycle through the available cooking modes. Select your desired white rice texture before pressing "Start".

# ごはんを好みの食感に!

ここがポイント!

[白米炊き分け3コース]



お好みに炊き分け

かため

ふつう

やわらかめ

ボタンひとつでご家庭の好みに合わせた炊き方を選べます。

Figure 4: Control panel illustration showing the selection options for Hard, Regular, and Soft white rice textures.

## 4. Other Cooking Menus

This rice cooker also supports cooking other types of rice and dishes:

- **Mixed Rice Menu** ( ): For cooking various mixed grains.
- **Brown Rice Menu** ( ): For cooking brown rice.
- **Wash-Free Rice Menu** ( ): A convenient menu for pre-washed rice.

# 栄養価の高いお米もおいしく！



雑穀米メニュー



玄米メニュー

Figure 5: Examples of cooked mixed grain rice and brown rice, demonstrating the versatility of the rice cooker.

忙しい毎日にとっても **便利**



Figure 6: Visual representation of the 24-hour "Uru-tsuya Keep Warm" function and the dedicated menu for wash-free rice.

## 5. Starting and Keeping Warm

After selecting your desired menu, press the "Start" button to begin cooking. Once cooking is complete, the rice cooker will automatically switch to the "Keep Warm" function. The "Uru-tsuya Keep Warm" feature maintains optimal temperature and moisture for up to 24 hours, preventing rice from drying out or becoming discolored.

## CARE AND MAINTENANCE

Regular cleaning ensures optimal performance and longevity of your rice cooker. Always unplug the unit before cleaning.

### 1. Inner Cooking Pot and Inner Lid

- Wash with mild dish soap and a soft sponge. Do not use abrasive cleaners or metal scrubbers, as they can damage the non-stick coating.
- Rinse thoroughly and dry completely before reassembling.

### 2. Main Unit Exterior

- Wipe with a soft, damp cloth. For stubborn stains, use a small amount of mild detergent on the cloth, then wipe with a clean, damp cloth.
- Never immerse the main unit in water or spray water directly onto it.

### 3. Steam Vent

- Remove the steam vent cap and wash it with mild dish soap and water.
- Ensure the steam vent is clear of any rice residue or blockages.
- Reattach the steam vent cap securely after cleaning.

## TROUBLESHOOTING GUIDE

If you encounter issues with your rice cooker, please refer to the table below before contacting customer service.

Problem	Possible Cause	Solution
Rice is too hard or undercooked.	Insufficient water; incorrect rice-to-water ratio; "Hard" texture setting selected.	Ensure correct water level. Select "Regular" or "Soft" texture setting. Allow rice to soak longer before cooking.
Rice is too soft or mushy.	Too much water; "Soft" texture setting selected.	Reduce water slightly. Select "Regular" or "Hard" texture setting.
Rice cooker does not start.	Power cord not plugged in; power outage; inner pot not correctly seated.	Check power connection. Ensure inner pot is properly placed.
Unusual odor during cooking.	New unit odor (normal for first few uses); food residue on heating plate or inner lid.	Clean all parts thoroughly. The new unit odor will dissipate with use.

## SPECIFICATIONS

Feature	Detail
Model Number	NL-DS10-WA
Manufacturer	Zojirushi
Capacity	5.5 cups (1.0 Liter)
Power Consumption	660 W
Dimensions (W x D x H)	26.5 x 37 x 21.5 cm (10.4 x 14.6 x 8.5 inches)
Weight	4.0 kg (8.8 lbs)
Color	White
Material	Stainless Steel (exterior)
Special Features	Gourmet Boiling, 4mm Thick Black Pot, White Rice 3-Course Selection, Large Steam Vent, 24-hour Keep Warm



Figure 7: Dimensions and weight of the Zojirushi NL-DS10-WA rice cooker.

## WARRANTY INFORMATION

This Zojirushi product is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms, conditions, and duration. Keep your proof of purchase for warranty claims.

## CUSTOMER SUPPORT

For further assistance, technical support, or inquiries regarding your Zojirushi NL-DS10-WA rice cooker, please contact Zojirushi customer service. Contact details can typically be found on the official Zojirushi website or on the warranty card.

You can visit the official Zojirushi website for more information: [www.zojirushi.com](http://www.zojirushi.com)

