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### Panasonic SR-FE101-K

# Panasonic SR-FE101-K Rice Cooker Instruction Manual

Model: SR-FE101-K

## 1. Introduction

Thank you for purchasing the Panasonic SR-FE101-K Rice Cooker. This appliance is designed to cook delicious rice with ease and efficiency. Featuring a 5.5-cup capacity, 2-tier Induction Heating (IH) system, and a Binchotan-coated inner pot, it ensures evenly cooked, fluffy rice every time. This manual provides essential information for safe operation, maintenance, and troubleshooting.




Image 1: Panasonic SR-FE101-K Rice Cooker, showcasing its compact and simple design.

### Key Features:

- Compact 2-tier Induction Heating (IH) system for efficient cooking.
- Binchotan-coated inner pot for enhanced heat distribution and taste.
- 5.5-cup capacity, suitable for small to medium-sized households.
- Simple and stylish design for easy placement in any kitchen.
- Dedicated cooking courses, including a new sushi and curry course.

## 2. Important Safety Precautions

To ensure safe operation and prevent damage to the appliance or injury to yourself and others, please read and follow all safety instructions carefully before use. Keep this manual for future reference.

- Always connect the rice cooker to a grounded electrical outlet.
- Do not immerse the main unit, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.

- Do not operate the appliance if the power cord or plug is damaged.
- Avoid touching hot surfaces during and immediately after cooking. Use oven mitts if necessary.
- Ensure the steam vent is clear and unobstructed during operation.
- Unplug the rice cooker from the outlet when not in use and before cleaning.
- Use only accessories recommended by the manufacturer.

## 3. Parts Identification

Familiarize yourself with the components of your rice cooker:

- **Main Unit:** Houses the heating elements and control panel.
- **Inner Pot (Binchotan Pot):** Removable pot where rice is cooked. Features a Binchotan coating.
- **Inner Lid:** Detachable lid inside the main lid for easy cleaning.
- **Outer Lid:** The main lid of the rice cooker.
- **Steam Vent:** Located on the top lid, releases steam during cooking.
- **Control Panel:** Buttons and display for selecting cooking modes and settings.
- **Power Cord:** Retractable power cord for convenient storage.
- **Measuring Cup:** For accurate rice measurement.
- **Rice Spatula:** For serving cooked rice.

## 4. Setup and Initial Use

### 4.1 Unpacking

1. Carefully remove the rice cooker and all accessories from the packaging.
2. Retain the packaging materials for future transport or storage.

### 4.2 Placement

- Place the rice cooker on a stable, flat, and heat-resistant surface.
- Ensure there is adequate ventilation around the appliance, especially near the steam vent.
- Keep away from direct sunlight and heat sources.

### 4.3 Initial Cleaning

1. Before first use, wash the inner pot, inner lid, measuring cup, and rice spatula with warm soapy water. Rinse thoroughly and dry.
2. Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners.

## 5. Operating Instructions

### 5.1 Preparing Rice

1. Measure the desired amount of rice using the provided measuring cup. One cup typically yields about 2-3 servings of cooked rice.
2. Rinse the rice thoroughly in a separate bowl until the water runs clear.
3. Place the rinsed rice into the inner pot.
4. Add water according to the markings inside the inner pot, corresponding to the number of rice cups. For example, if cooking 3 cups of rice, fill water to the "3" mark for white rice. Adjust water level to personal preference.

5. Ensure the exterior of the inner pot is dry before placing it into the main unit.
6. Close the outer lid securely.

## 5.2 Cooking Process

1. Plug the power cord into a wall outlet.
2. Select the desired cooking course using the control panel buttons. Available courses include:
    - White Rice
    - Brown Rice (Genmai)
    - Mixed Rice
    - Sushi/Curry (New dedicated course for optimal texture)
    - Quick Cook
    - Porridge
3. Press the "Start" button to begin cooking. The display will show the remaining cooking time or a cooking indicator.
4. The 2-tier IH system and Binchotan pot will heat the rice evenly for fluffy results.




Image 2: Illustration of the 2-tier Induction Heating (IH) and Binchotan pot mechanism, showing how heat is distributed for optimal

cooking.

5. Once cooking is complete, the rice cooker will automatically switch to "Keep Warm" mode.
6. Fluff the rice with the provided spatula and serve.

### 5.3 Keep Warm Function

The "Keep Warm" function maintains the rice at an optimal serving temperature. For best quality, it is recommended to consume white rice within 12 hours. Brown rice can be kept warm for longer periods without significant degradation.




Image 3: Examples of dishes, such as sushi and curry, that can be prepared using the dedicated cooking courses of the rice cooker.




Image 4: A visual representation of the diverse rice menus achievable with the Panasonic SR-FE101-K, including mixed rice, sticky rice, multi-grain rice, and brown rice.

## 6. Care and Maintenance

Regular cleaning ensures optimal performance and extends the lifespan of your rice cooker.

### 6.1 Cleaning the Inner Pot

- After each use, remove the inner pot and wash it with warm water and a soft sponge.
- Do not use abrasive cleaners, metal scouring pads, or metal utensils, as these can damage the Binchotan coating.
- Rinse thoroughly and dry completely before storing or next use.

### 6.2 Cleaning the Inner Lid and Steam Vent

- The inner lid is detachable for easy cleaning. Wash it with warm soapy water, rinse, and dry.
- Clean the steam vent regularly to prevent blockages.

### 6.3 Cleaning the Exterior

- Wipe the exterior of the main unit with a soft, damp cloth.
- Never immerse the main unit in water.

## 7. Troubleshooting

If you encounter any issues with your rice cooker, please refer to the following common problems and solutions:

| Problem | Possible Cause | Solution |
|---|---|---|
| Rice is too hard or undercooked. | Insufficient water; incorrect cooking mode; lid not closed properly. | Add more water next time; select appropriate cooking mode; ensure lid is sealed. |
| Rice is too soft or mushy. | Too much water; incorrect cooking mode. | Reduce water next time; select appropriate cooking mode. |
| Rice cooker does not start. | Not plugged in; power outage; inner pot not correctly placed. | Check power connection; ensure inner pot is seated properly. |
| Steam leaks from the lid. | Lid not closed properly; inner lid not installed correctly; steam vent blocked. | Close lid firmly; re-install inner lid; clean steam vent. |

If the problem persists after trying these solutions, please contact customer support.

## 8. Specifications

| Feature | Detail |
|---|---|
| Model Number | SR-FE101-K |
| Brand | Panasonic |
| Capacity | 5.5 Cups (1 Liter) |
| Product Dimensions (D x W x H) | 10.12" x 12.72" x 7.87" (257 x 323 x 200 mm) |
| Item Weight | 4 Kilograms |
| Power Source | Corded Electric |
| Material | Stainless Steel (Inner Pot: Binchotan coated) |
| Special Features | Induction Heating (2-tier IH) |




Image 5: Dimensions of the Panasonic SR-FE101-K Rice Cooker, showing width, depth, and height.

## 9. Warranty and Support

### 9.1 Warranty Information

This product comes with a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including warranty period and coverage details. Keep your proof of purchase for warranty claims.

### 9.2 Customer Support

For technical assistance, service, or questions regarding your Panasonic SR-FE101-K Rice Cooker, please contact Panasonic customer support. Contact details can typically be found on the Panasonic official website or in the warranty documentation.

You can visit the official Panasonic store for more information:Panasonic Store

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