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› [Panasonic SR-V10BA-K 5.5 Cup Rice Cooker Instruction Manual](#)

Panasonic SR-V10BA-K

Panasonic SR-V10BA-K 5.5 Cup Rice Cooker

Instruction Manual

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Panasonic SR-V10BA-K 5.5 Cup Rice Cooker. Please read all instructions carefully before use and retain this manual for future reference.



Figure 1: Panasonic SR-V10BA-K 5.5 Cup Rice Cooker

This image shows the Panasonic SR-V10BA-K 5.5 Cup Rice Cooker, featuring its sleek black design and control panel.

2. SAFETY INSTRUCTIONS

To ensure safe operation and prevent damage, observe the following precautions:

- Always connect the rice cooker to a grounded power outlet with the correct voltage (AC100V).
- Do not immerse the main unit in water or other liquids.
- Keep out of reach of children.
- Do not block the steam vent during operation.
- Use only the provided inner pot and accessories.
- Unplug the appliance when not in use and before cleaning.
- Avoid touching hot surfaces during and immediately after cooking.

3. PRODUCT COMPONENTS

Your rice cooker package includes the following items:

- Main Rice Cooker Unit
- Inner Pot (Diamond Coating)
- Lid Heating Plate
- Measuring Cup
- Rice Paddle
- Instruction Manual

V シリーズ			
	Vシリーズ	Wシリーズ	Mシリーズ
お米に合わせて コントロール	たくみわざ ビストロ匠技 AI ※1	—	—
炊き技	おじり炊き [®] 急減圧バルブ 大火力IH	おじり炊き [®] 急減圧バルブ 大火力IH	おじり炊き [®] 急減圧バルブ
IH	全面発熱 6段IH	全面発熱 6段IH	全面発熱 5段IH
内釜	ダイヤモンド竈釜 内釜 5年 ^{※2} 保証	ダイヤモンド竈釜 内釜 3年 ^{※2} 保証	ダイヤモンド竈釜 内釜 3年 ^{※2} 保証
メニュー数	17メニュー	13メニュー	13メニュー
炊き分け	・銘柄炊き分け(73種類) ・食感自在炊き分け 12種類 ・ビストロ炊飯コース	・食感炊き分け(4種類)	・食感炊き分け(4種類)

※1 全てのコース・銘柄に対応しているわけではありません。※2 保証期間:本体お買い上げ日から●本体1年間●内釜内面フッ素加工(遠赤ダイヤモンドプレミアムコート)5年間／(遠赤ダイヤモンドハードコート)3年間 *ただし次の場合には保証期間内でも「有料」とさせていただきます。○一般家庭用以外に使用したとき。○取扱説明書に記載した用途以外に使用したとき。○取扱説明書の記載事項を守らなかったとき。

Figure 2: Inner Pot with Diamond Coating

The inner pot, featuring a durable diamond coating, is designed for efficient heat transfer and comes with a 5-year warranty for the inner pot's non-stick coating.

使用後のお手入れ部品 たった2点



Figure 3: Included Accessories

This image shows the standard accessories provided with the rice cooker: the instruction manual, a measuring cup for precise rice and water measurement, and a rice paddle.

4. SETUP

Before first use, ensure all packaging materials are removed. Wash the inner pot, measuring cup, and rice paddle with mild detergent and rinse thoroughly. Wipe the exterior of the main unit with a damp cloth.

Placement

- Place the rice cooker on a stable, flat, and heat-resistant surface.
- Ensure adequate ventilation around the unit. Do not place it near walls or under cabinets that could obstruct steam release.
- Keep away from direct sunlight and heat sources.

キッチンに溶け込むデザイン



5.5合 炊きモデル

幅28.5cm・奥行30.1cm・高さ23.0cm

1升 炊きモデル

幅29.0cm・奥行32.3cm・高さ26.0cm

Figure 4: Rice Cooker in Kitchen Setting

The rice cooker integrated into a modern kitchen environment, providing a visual reference for its size and aesthetic.

5. OPERATING INSTRUCTIONS

Basic Rice Cooking

- Measure Rice:** Use the provided measuring cup to measure the desired amount of rice.
- Wash Rice:** Wash the rice thoroughly until the water runs clear.
- Add Water:** Place the washed rice into the inner pot. Add water up to the corresponding water level mark inside the pot for the type and quantity of rice.
- Place Inner Pot:** Insert the inner pot into the main unit, ensuring it is seated correctly. Close the lid securely.
- Select Cooking Mode:** Plug in the rice cooker. Use the control panel to select your desired cooking mode (e.g., White Rice, Brown Rice, Quick Cook).
- Start Cooking:** Press the 'Start' button. The cooking process will begin, and the display will show the remaining cooking time or a progress indicator.
- Keep Warm:** Once cooking is complete, the rice cooker will automatically switch to 'Keep Warm' mode.

V シリーズ

そのおいしさ、一目瞭然。

匠の経験と技が、ビストロまかせ。

Bistro

可変圧力IHジャー炊飯器
Vシリーズ



Figure 5: Rice Cooking in Progress

The interior of the rice cooker with freshly cooked rice, demonstrating the advanced Bistro AI cooking process.

Bistro Craftsmanship AI Technology

The SR-V10BA-K features 'Bistro Craftsmanship AI' which intelligently adjusts the cooking process based on rice type, quantity, and even environmental factors. Sensors detect the rice's water content, absorption speed, and pot temperature to fine-tune heat and pressure for optimal results.

ビストロは、「お米の質や量によって炊き方を変える」という
まさに僕と同じ思想を持った炊飯器



匠の技



お米の状態を確認



火加減を調整



圧力加減を調整

Figure 6: Bistro AI Control Process

This diagram explains the 'Bistro Craftsmanship AI' system, detailing how sensors monitor rice conditions like water content and absorption speed to automatically adjust cooking parameters for optimal results.

匠を喰らせた ふつくら粒立つ「カニ穴」のあるごはん



カニ穴ができているというのは、
お米一粒一粒に熱が伝わって
おいしく炊けている証拠です。



ミシュラン三つ星 16年連続獲得
日本料理「かんだ」
神田 裕行氏

Figure 7: Perfectly Cooked Rice

A close-up view of cooked rice showing 'crab holes,' which signify optimal heat distribution and perfectly fluffed grains, as endorsed by a chef.

Cooking Modes and Textures

The rice cooker offers various cooking modes to achieve different rice textures, including fluffy, firm, sticky, and soft, catering to diverse preferences.

かまど
ダイヤモンド竈釜

熱しやすく、冷めにくい、IHに適した素材の釜で、
お米に熱をしっかり伝える。



※ 保証期間: 本体お買い上げ日から ● 本体1年間 ● 内釜内面フッ素加工(遠赤ダイヤモンドプレミアムコート)5年間 * ただし次の場合には保証期間内でも「有料」とさせていただきます。○一般家庭用以外に使用したとき。○取扱説明書に記載した用途以外に使用したとき。○取扱説明書の記載事項を守らなかったとき。

Figure 8: Various Rice Textures

This image demonstrates the different rice textures that can be achieved, such as fluffy, firm, sticky, and soft, by selecting specific cooking modes.

Advanced Cooking Technologies

The SR-V10BA-K incorporates advanced technologies for superior cooking performance:

- **Rapid Pressure Reduction Valve:** Optimizes pressure release for ideal rice texture.
- **Pressurized Hot Air Pump:** Ensures even and thorough cooking by circulating hot air.
- **6-Stage IH (Induction Heating):** Provides comprehensive and precise heating from all directions.

お米一粒一粒に熱を伝える こだわりの炊き技



Figure 9: Cooking Technology Diagram

This diagram explains the core cooking technologies: a rapid pressure reduction valve, a pressurized hot air pump, and 6-stage IH (Induction Heating) for comprehensive and even heating.

6. MAINTENANCE AND CLEANING

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

Removable Parts

The inner pot and the lid heating plate are designed for easy removal and cleaning.

- Inner Pot:** Wash with warm water and mild dish soap. Use a soft sponge to avoid scratching the non-stick coating. Rinse thoroughly and dry.
- Lid Heating Plate:** Detach the plate and wash it with warm water and mild dish soap. It is also dishwasher safe. Ensure it is completely dry before reattaching.
- Measuring Cup & Rice Paddle:** Wash with warm water and mild dish soap.

お米は産地・銘柄ごとに個性がある
さらに季節・保管状態によって、お米の状態は変化

匠の技

お米の状態に合わせて、
火加減・圧力加減を微細にコントロール

たくみわざ ビストロ匠技 AI

(イメージ)

センサーで
検知

米の
含水率

米の
吸水速度

米・水
量の誤差

釜内温度

etc

約9,600通り[※]のプログラムから、
ご家庭のお米に合わせた最適な炊き方に自動調整

※ビストロ炊飯コースで3合炊いた場合

Figure 10: Removable Parts for Cleaning

The image displays the two main removable parts for cleaning: the lid heating plate and the inner pot. The lid heating plate is dishwasher safe.

Main Unit Exterior

Wipe the exterior of the rice cooker with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Rice is undercooked/hard	Insufficient water; incorrect cooking mode; power interruption.	Add correct amount of water; select appropriate mode; ensure stable power supply.
Rice is overcooked/mushy	Too much water; incorrect cooking mode.	Reduce water amount; select appropriate mode.

Problem	Possible Cause	Solution
Rice cooker does not turn on	Not plugged in; power outage; faulty outlet.	Check power cord connection; verify power outlet with another appliance.
Steam leaks from lid	Lid not closed properly; seal damaged; foreign object on seal.	Ensure lid is securely closed; clean lid seal; inspect for damage.

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

8. SPECIFICATIONS

Feature	Detail
Model Number	SR-V10BA-K
Capacity	5.5 Cups
Power Supply	AC100V
Item Weight	16.13 pounds (approx. 7.32 kg)
Package Dimensions	13.78 x 12.95 x 11.97 inches (approx. 35 x 32.9 x 30.4 cm)
Heating Method	IH (Induction Heating) with Pressurized Hot Air Pump
Special Features	Bistro Craftsmanship AI, Diamond Coated Inner Pot

9. WARRANTY AND SUPPORT

Warranty Information

The main unit of the Panasonic SR-V10BA-K Rice Cooker is covered by a **1-year warranty** from the date of purchase. The inner pot's non-stick diamond coating is covered by a separate **5-year warranty**. This warranty covers defects in materials and workmanship under normal household use. It does not cover damage resulting from misuse, accidents, or failure to follow the instructions in this manual.

Customer Support

For technical assistance, warranty claims, or service inquiries, please contact Panasonic customer support through their official website or the contact information provided with your purchase documentation. Please have your model number (SR-V10BA-K) and proof of purchase ready when contacting support.