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› [Panasonic SR-N210D-W 5.5-Cup IH Rice Cooker Instruction Manual](#)

Panasonic SR-N210D

Panasonic SR-N210D-W 5.5-Cup IH Rice Cooker Instruction Manual

Model: SR-N210D-W

1. INTRODUCTION

Thank you for purchasing the Panasonic SR-N210D-W IH Rice Cooker. This appliance is designed to provide delicious, perfectly cooked rice with advanced heating technology and convenient features. Please read this instruction manual thoroughly before use to ensure safe and optimal operation. Keep this manual for future reference.



Image: Angled view of the Panasonic SR-N210D-W IH Rice Cooker in white.

2. IMPORTANT SAFETY INFORMATION

To prevent injury, electric shock, fire, and damage to the appliance, always observe the following safety precautions:

- Do not immerse the main unit in water or other liquids.
- Ensure the power cord is not damaged, pinched, or placed near hot surfaces.
- Do not operate the appliance if it is damaged or malfunctioning. Contact customer support for repairs.
- Keep out of reach of children. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities unless supervised.
- Always unplug the appliance from the power outlet when not in use, before cleaning, or during maintenance.
- Use only the accessories provided or recommended by Panasonic.
- Do not block the steam vent during operation.

3. PARTS AND FEATURES

3.1 Main Components



Image: Front view of the rice cooker, showing the control panel and lid.

- **Main Unit:** Houses the heating elements and control panel.
- **Inner Pot (Binchotan Pot):** The cooking vessel with a special Binchotan charcoal coating for enhanced heat transfer.
- **Lid Heating Plate:** Detachable plate inside the lid for even heating and easy cleaning.
- **Control Panel:** Digital display and buttons for various cooking functions and settings.
- **Steam Vent:** Releases steam during cooking.

3.2 Key Features

- **High Power IH Heating:** Utilizes induction heating to evenly distribute heat throughout the inner pot, ensuring each grain of rice is cooked thoroughly and fluffy.

大火力包み加熱

釜全体を包み込むように熱源を搭載。
まんべんなく加熱し、
お米の芯まで熱を伝えて旨みを引き出します。

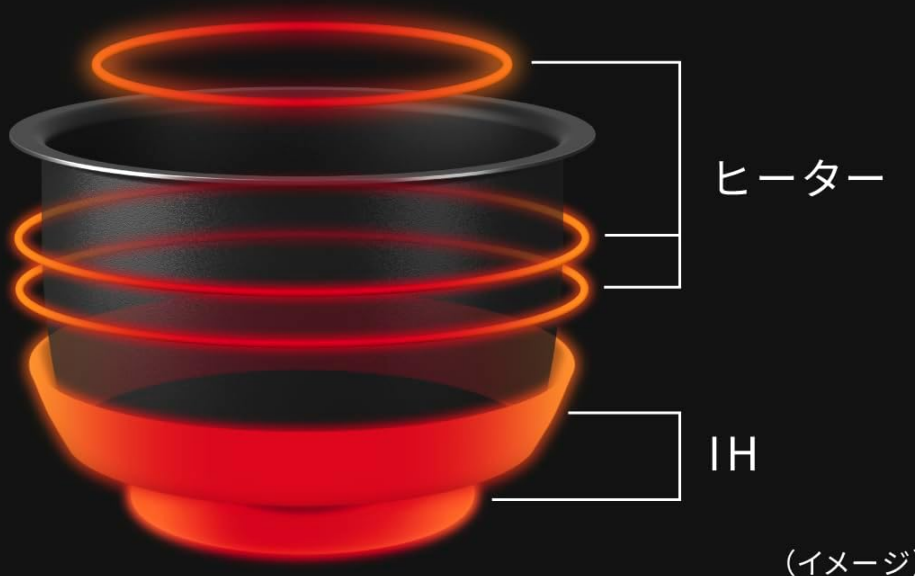


Image: Diagram showing how IH heating coils and a heater element surround the inner pot for comprehensive heating.

- **Binchotan Pot:** The inner pot features a Binchotan charcoal coating, known for its far-infrared properties, which helps to transfer heat efficiently to the core of each rice grain, enhancing flavor.

ごはんをふっくら炊き上げる

備長炭釜

備長炭入りのコーティングを採用。

遠赤放射率が高く、お米の芯までしっかりと熱を伝えます。



Image: A close-up view of the black inner pot, highlighting its Binchotan coating.

- **Moist Keep (24-Hour Warmth Retention):** Maintains an optimal temperature to keep rice moist and delicious for up to 24 hours after cooking.

うるおい保温 (24時間)

最適な温度コントロールで、ごはんのうるおいを保ち、
時間が経ってもおいしい。



Image: A rice scoop lifting fluffy, moist rice from the inner pot, illustrating the Moist Keep feature.

- **Simple Design:** A sleek and minimalist design that blends seamlessly into any kitchen environment.

キッチン空間にも馴染みやすい シンプルデザイン

シンプルで洗練されたデザインで、
どんなキッチンにも合わせやすい。



Image: The rice cooker positioned in a clean, modern kitchen, showcasing its simple and adaptable design.

4. SETUP

4.1 Unpacking

1. Carefully remove the rice cooker and all accessories from the packaging.
2. Check that all included items are present: main unit, inner pot, lid heating plate, measuring cup, and rice scoop.
3. Remove any protective films or packaging materials from the appliance.

4.2 Initial Cleaning

Before first use, clean the removable parts:

- Wash the inner pot, lid heating plate, measuring cup, and rice scoop with mild dish soap and warm water. Rinse thoroughly and dry completely.
- Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners.

4.3 Placement

- Place the rice cooker on a stable, level, and heat-resistant surface.
- Ensure there is adequate ventilation around the appliance, especially around the steam vent. Avoid placing it directly under cabinets that may be damaged by steam.
- Plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

5.1 Basic Rice Cooking

1. **Measure Rice:** Use the provided measuring cup to measure the desired amount of rice. (One cup is approximately 180ml).
2. **Wash Rice:** Rinse the rice thoroughly until the water runs clear.
3. **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.
4. **Place Inner Pot:** Insert the inner pot into the main unit, ensuring it sits correctly.
5. **Close Lid:** Close the lid securely until it clicks.
6. **Select Course:** The default setting is usually for white rice. If you need a different course (e.g., brown rice, porridge), use the menu buttons to select it.



Image: A finger pressing the 'Cook' button on the control panel to start the cooking process.

7. **Start Cooking:** Press the "Cook" button. The cooking indicator will light up, and the display will show the remaining cooking time or a cooking progress animation.
8. **Completion:** Once cooking is complete, the appliance will beep, and automatically switch to the "Keep Warm" function.
9. **Serve:** Open the lid, fluff the rice with the rice scoop, and serve.

5.2 Special Cooking Courses

The SR-N210D-W offers various courses for different needs:

- **Small Quantity Course:** Designed for cooking smaller portions of rice without compromising quality.
- **High-Speed Course:** For busy days, this course reduces cooking time while still delivering delicious results. It involves extended soaking and pressure application.

毎日に便利なコース

少量コース

少量のごはんでも、
粒が硬くならず、
ふっくらハリのあるごはんに。



高速コース

忙しい日にも便利な高速コース。
高速で浸水し、圧力を長めにかける
ことで甘みと粘りを引き出し、
最短27分でおいしく炊き上げ。



Image: Two bowls of rice, one labeled 'Small Quantity Course' showing fluffy rice, and another labeled 'High-Speed Course' showing well-cooked rice.

- Other courses may include Brown Rice, Stew, Porridge, and Eco Cooking. Refer to the control panel for available options.

5.3 Texture Selection

Adjust the rice texture to your preference or for specific dishes:

- **Normal** (): Standard texture for everyday rice.
- **Hard** (): For a firmer texture, suitable for dishes like Gapao Rice.
- **Soft** (): For a softer texture, ideal for dishes like Risotto.

食感炊き分け

お好みの食感やその日のメニューに合わせて
3通りの食感に炊き分けられます。



Image: Three example dishes: a bowl of regular rice (Normal), Gapao Rice (Hard), and Risotto (Soft), illustrating the texture cooking options.

5.4 Keep Warm Function

The rice cooker automatically switches to the "Keep Warm" mode after cooking. This function maintains the rice at an optimal temperature for up to 24 hours, preserving its moisture and flavor. To cancel, press the "Cancel/Off" button.

6. MAINTENANCE AND CLEANING

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

6.1 Daily Cleaning (Removable Parts)

1. Ensure the rice cooker is unplugged and cooled down.
2. Remove the inner pot and the lid heating plate.
3. Wash these parts with mild dish soap and warm water. The lid heating plate is dishwasher-safe.

お手入れもカンタン

使用後のお手入れは2つだけ

- 内釜
- ワンタッチふた加熱板



ワンタッチふた加熱板

ふた加熱板は
食洗機でそのまま洗えます

Image: The inner pot and lid heating plate, with an inset demonstrating the lid heating plate being placed into a dishwasher.

4. Rinse thoroughly and dry completely before reassembling.

6.2 Exterior and Stainless Clear Frame

- Wipe the exterior of the main unit with a soft, damp cloth.
- The stainless clear frame is designed to be flat and easy to wipe clean, and its stainless material helps prevent stains.

ステンレスクリアフレームで お手入れしやすい

フラットなので拭きやすく、
ステンレス素材なので汚れもサッと落としやすい



Image: A hand wiping the stainless clear frame around the inner pot with a cloth, demonstrating ease of cleaning.

- Do not use harsh chemicals, abrasive pads, or metal brushes.

7. TROUBLESHOOTING

If you encounter any issues, please refer to the following table before contacting customer support.

Problem	Possible Cause	Solution
Rice is undercooked or hard.	Insufficient water; incorrect rice-to-water ratio; inner pot not seated correctly.	Ensure correct water level; check inner pot placement; try adding a little more water next time.
Rice is overcooked or mushy.	Too much water; incorrect rice-to-water ratio.	Ensure correct water level; try reducing water slightly next time.

Problem	Possible Cause	Solution
Rice cooker does not start.	Power cord not plugged in; power outage; lid not closed properly.	Check power connection; ensure lid is securely closed.
Steam leaks from the lid.	Lid not closed properly; foreign object on sealing gasket.	Close lid firmly; clean the sealing gasket and lid heating plate.
Rice has an unusual odor.	Residue from previous cooking; appliance needs cleaning.	Thoroughly clean the inner pot, lid heating plate, and main unit interior.

8. SPECIFICATIONS

■ 寸法・質量



■ 付属品



取扱説明書



計量カップ



立つしゃもじ

Image: A diagram illustrating the dimensions (height 22.4cm, width 24.0cm, depth 37.7cm) and weight (5.0kg) of the rice cooker, along with

included accessories: instruction manual, measuring cup, and rice scoop.

Feature	Detail
Model Number	SR-N210D-W
Brand	Panasonic
Capacity	5.5 Cups (1.0 Liter)
Heating Method	IH (Induction Heating)
Inner Pot	Binchotan Pot
Keep Warm Function	Moist Keep (up to 24 hours)
Product Dimensions (W x D x H)	24.0 cm x 37.7 cm x 22.4 cm (Approximately 9.4 in x 14.8 in x 8.8 in)
Product Weight	5.0 kg (Approximately 11 lbs)
Color	White
Power Source	AC Power Cord
Care Instructions	Hand wash (Inner Pot), Dishwasher safe (Lid Heating Plate)
Included Accessories	Instruction Manual, Measuring Cup, Rice Scoop

9. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your product or visit the official Panasonic website for your region. For technical support, service, or replacement parts, please contact Panasonic customer service.


Please have your model number (SR-N210D-W) and purchase date ready when contacting support.



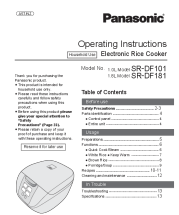


Panasonic Official Website: www.panasonic.com



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Related Documents - SR-N210D

	<p>Panasonic Electronic Rice Cooker & Warmer Operating Instructions - Models SR-CX108, SR-CN108, SR-CX188, SR-CP188, SR-CN188</p> <p>Comprehensive operating instructions for Panasonic Electronic Rice Cooker and Warmer models SR-CX108, SR-CN108, SR-CX188, SR-CP188, and SR-CN188, covering safety precautions, usage, cleaning, troubleshooting, and specifications.</p>
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	<p>Panasonic Automatic Rice Cooker/Steamer Operating Instructions</p> <p>Comprehensive operating instructions for Panasonic Automatic Rice Cooker/Steamer models SR-G10SG, SR-G10FG, SR-G18SG, and SR-G18FG. Covers safety precautions, usage guidelines, cooking and steaming procedures, cleaning, troubleshooting, and technical specifications.</p>
	<p>Panasonic Electronic Rice Cooker SR-DF101 SR-DF181 Operating Instructions</p> <p>Comprehensive operating instructions for Panasonic Electronic Rice Cooker models SR-DF101 (1.0L) and SR-DF181 (1.8L). Includes safety precautions, parts identification, cooking functions (Quick Cook, Steam, White Rice, Brown Rice, Porridge, Soup), recipes, cleaning, maintenance, troubleshooting, and specifications.</p>
	<p>Panasonic SR-DF101 SR-DF181 Electronic Rice Cooker Operating Instructions & User Manual</p> <p>Comprehensive operating instructions and safety precautions for Panasonic SR-DF101 and SR-DF181 Electronic Rice Cookers. Learn about functions, cooking recipes, cleaning, maintenance, and troubleshooting for optimal use.</p>
	<p>Panasonic Electronic Rice Cooker Operating Instructions - Models SR-DF101, SR-DF181</p> <p>Comprehensive operating instructions for Panasonic Electronic Rice Cooker models SR-DF101 and SR-DF181. This manual covers safety precautions, parts identification, preparation, cooking functions (white rice, brown rice, quick cook, steam, porridge, soup), and maintenance for household use.</p>
	<p>Panasonic SR-HL151 Electronic Rice Cooker: Operating Instructions</p> <p>Comprehensive operating instructions for the Panasonic SR-HL151 Electronic Rice Cooker, covering safety precautions, preparation, usage, menu functions, recipes, troubleshooting, specifications, and warranty information for household use.</p>