

Panasonic SR-DC186WSH

Panasonic 1.8L Microcomputer Rice Cooker

MODEL: SR-DC186WSH INSTRUCTION MANUAL

1. Important Safety Information

Please read all instructions carefully before using your Panasonic SR-DC186WSH Microcomputer Rice Cooker. Retain this manual for future reference. Failure to follow these safety guidelines may result in electric shock, fire, or injury.

- Do not immerse the main unit in water or other liquids.
- Ensure the power cord is not damaged and is plugged into a grounded outlet.
- Keep out of reach of children.
- Do not operate if the appliance malfunctions or is damaged. Contact authorized service personnel.
- Always unplug the rice cooker when not in use, before cleaning, and before adding or removing parts.
- Avoid touching hot surfaces. Use oven mitts or handles. Steam released during cooking is hot.

2. Product Overview

The Panasonic SR-DC186WSH is a 1.8L microcomputer rice cooker designed for efficient and versatile cooking. It features a Binchotan Charcoal-Coated Inner Pot for even heat distribution and a user-friendly control panel with multiple cooking functions.



Figure 2.1: Front view of the Panasonic SR-DC186WSH Microcomputer Rice Cooker, showing the control panel and overall design.



Figure 2.2: The Panasonic SR-DC186WSH Rice Cooker positioned on a kitchen counter, illustrating its compact design.

Components:

- **Main Unit:** The primary housing of the rice cooker.
- **Inner Pot:** Non-stick coated pot with Binchotan Charcoal coating for superior heat transfer.
- **Lid:** Removable lid for easy cleaning.
- **Control Panel:** Features buttons for various cooking modes and functions.
- **Accessories:** Measuring Cup, Rice Scoop, Soup Scoop, Steamer Basket.

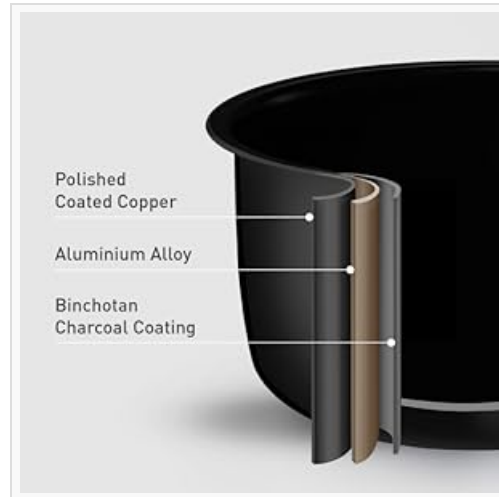


Figure 2.3: Cross-section diagram illustrating the multi-layer construction of the inner pot, featuring Polished Coated Copper, Aluminium Alloy, and Binchotan Charcoal Coating for optimal heat distribution.

3. Setup

Before first use, ensure all packaging materials are removed and components are cleaned.

1. **Unpacking:** Carefully remove the rice cooker and all accessories from the packaging.
2. **Initial Cleaning:** Wash the inner pot, rice scoop, soup scoop, measuring cup, and steamer basket with warm water and mild dish soap. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the rice cooker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the unit.
4. **Power Connection:** Plug the power cord into a suitable electrical outlet.

4. Operating Instructions

This section details how to use the various cooking functions of your rice cooker.

4.1 Cooking White Rice

1. **Measure Rice:** Use the provided measuring cup to measure the desired amount of rice. One cup of uncooked rice typically yields about 2-3 cups of cooked rice.
2. **Wash Rice:** Rinse the rice thoroughly under cold running water until the water runs clear. This removes excess starch.
3. **Add Water:** Place the washed rice into the inner pot. Add water according to the water level marks inside the inner pot, corresponding to the number of rice cups. For example, if you added 3 cups of rice, fill water to the '3' mark for white rice.
4. **Place Inner Pot:** Ensure the exterior of the inner pot is dry, then place it securely into the main unit.

5. **Close Lid:** Close the lid firmly until it clicks into place.
6. **Select Function:** Press the **White Rice** button.
7. **Start Cooking:** Press the **Start** button. The cooking indicator will illuminate.
8. **Completion:** Once cooking is complete, the rice cooker will automatically switch to 'Keep Warm' mode. Allow the rice to rest for 10-15 minutes before serving for best results.



Figure 4.1: A hand interacting with the control panel, demonstrating the selection of a cooking function.



Figure 4.2: A person scooping freshly cooked white rice from the inner pot, illustrating the non-stick surface and ease of serving.

4.2 Other Cooking Functions

- **Quick Cook / Steam:** For faster cooking of white rice or for steaming vegetables and other foods using the steamer basket. Follow water level guidelines for rice or add appropriate water for steaming.
- **Congee / Soup:** Ideal for preparing congee or various soups. Adjust water and ingredients according to your recipe.
- **Brown Rice:** Specifically designed for cooking brown rice, which requires a longer cooking time and different water absorption. Follow the brown rice water level marks.

4.3 Keep Warm and Reheat

- **Keep Warm:** After cooking, the rice cooker automatically enters 'Keep Warm' mode for up to 5 hours. Do not keep rice warm for excessively long periods to maintain quality.
- **Reheat:** Use the **Reheat** function to warm up previously cooked rice. Add a small amount of water if the rice appears dry before reheating.



Figure 4.3: A close-up of steaming white rice in a bowl, demonstrating the optimal texture and temperature achieved by the rice cooker.

5. Maintenance and Cleaning

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

- Unplug:** Always unplug the rice cooker from the power outlet and allow it to cool completely before cleaning.
- Inner Pot:** Clean the non-stick coated inner pot after each use with warm water and a soft sponge. Avoid using harsh chemicals, abrasive materials, or metal scrubbers, as these can damage the non-stick coating.
- Lid:** The lid can be removed for thorough cleaning. Wash with warm, soapy water, rinse, and dry completely before reattaching.
- Main Unit Exterior:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- Steam Vent:** Ensure the steam vent is clear of any food debris to prevent blockages.
- Accessories:** Wash the measuring cup, rice scoop, soup scoop, and steamer basket with warm, soapy water and dry thoroughly.

6. Troubleshooting

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

Problem	Possible Cause	Solution
Rice is too hard/dry	Insufficient water; rice not soaked (for brown rice); lid not closed properly.	Ensure correct water-to-rice ratio; soak brown rice as recommended; close lid firmly.
Rice is too soft/mushy	Too much water; rice not rinsed properly.	Reduce water slightly next time; rinse rice thoroughly to remove excess starch.
Rice cooker does not start	Not plugged in; power outage; inner pot not correctly placed.	Check power connection; verify power supply; ensure inner pot is seated properly.
'Keep Warm' function not working	Power issue; unit malfunction.	Check power; if problem persists, contact customer support.
Steam leaks from lid	Lid not closed properly; lid gasket dirty or damaged.	Ensure lid is closed firmly; clean or inspect lid gasket for damage.

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

7. Specifications

Detailed technical specifications for the Panasonic SR-DC186WSH Microcomputer Rice Cooker.


Feature	Specification
Brand	Panasonic
Model Name	SR-DC186WSH
Capacity	1.8 Liters
Product Dimensions	24.6D x 26W x 35.1H centimetres
Power Source	Corded Electric
Colour	White
Lid Material	Stainless Steel
Inner Pot Coating	Binchotan Charcoal-Coated, Non-Stick
Included Components	Measuring Cup, Rice Scoop, Soup Scoop, Steamer Basket
Special Features	Smart Cooking, Precise Temperature Control, 6 Auto Menus, Keep Warm (up to 5 hours)

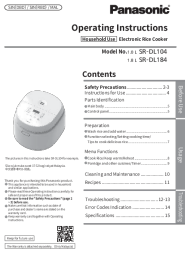



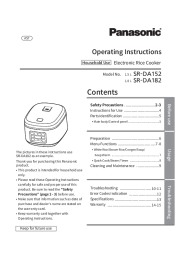
8. Warranty and Support

This Panasonic product is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms, conditions, and duration. For technical support, service, or warranty claims, please contact Panasonic customer service in your region. Keep your proof of purchase for warranty validation.

For further assistance, visit the official Panasonic website or contact their authorized service centers.

Related Documents - SR-DC186WSH

	<p>Panasonic Rice Cooker SR-DM104/SR-DM184 Operating Instructions</p> <p>Comprehensive operating instructions for Panasonic household electronic rice cookers, models SR-DM104 and SR-DM184. Learn about safety precautions, preparation, cooking functions, cleaning, and maintenance for optimal use.</p>
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	<p>Panasonic SR-DL104/SR-DL184 Rice Cooker Operating Instructions</p> <p>Comprehensive operating instructions for the Panasonic SR-DL104 and SR-DL184 electronic rice cookers, covering safety precautions, preparation, menu functions, cleaning, maintenance, troubleshooting, and recipes.</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-ANG151 / SR-ANG181 IH Rice Cooker User Manual</p> <p>Comprehensive user manual for Panasonic IH rice cookers, models SR-ANG151 and SR-ANG181. Learn about safety precautions, parts, operation, cooking functions, cleaning, maintenance, troubleshooting, and specifications.</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>
	<p>Panasonic SR-DA152/SR-DA182 Rice Cooker Operating Instructions</p> <p>Comprehensive operating instructions for the Panasonic SR-DA152 and SR-DA182 electronic rice cookers, covering safety precautions, preparation, menu functions, cleaning, maintenance, troubleshooting, and specifications.</p>