

MULTIPURPOSE ELECTRONIC RICE COOKER TECHNICAL DESCRIPTION

MODEL SRMM10NS

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INTRODUCTION

The multipurpose electronic rice cooker is a kitchen appliance that cooks, warm, and boils rice. This device can also stew, and steam vegetables, and meat. (*Panasonic SRMM10NS Operation Manual*) See **Error! Reference source not found.**

COMPONENTS

The multipurpose rice cooker includes:

- An electric heating element
- A lid with a moist retaining cap (*Panasonic SRMM10NS Operation Manual*)
- A control panel with buttons and an LCD display
- A thermostat
- A pan
- A steaming rack (*Panasonic SRMM10NS Operation Manual*)



Figure 1: Unit and accessories

SPECIFICATION

- Dimension: 8 by 12-4/5 by 9-8/9 inches (*Panasonic SRMM10NS Operation Manual*).
- Weight: 3.2 kg (*Panasonic SRMM10NS Operation Manual*).
- Power Supply: 120v– 60 Hz
- Power consumption:
 - 620 W when cooking (*Panasonic SRMM10NS Operation Manual*)
 - 65 W in Keep Warm mode (*Panasonic SRMM10NS Operation Manual*)

COMPONENT DESCRIPTION

HEATING ELEMENT

The heating element heats up the pan when it receives commands from the control panel. The heating element can need as much as 625 watts of power from the power supply. The heating element is the cylindrical metal part attached at the bottom of the main unit. See [Figure 2](#).

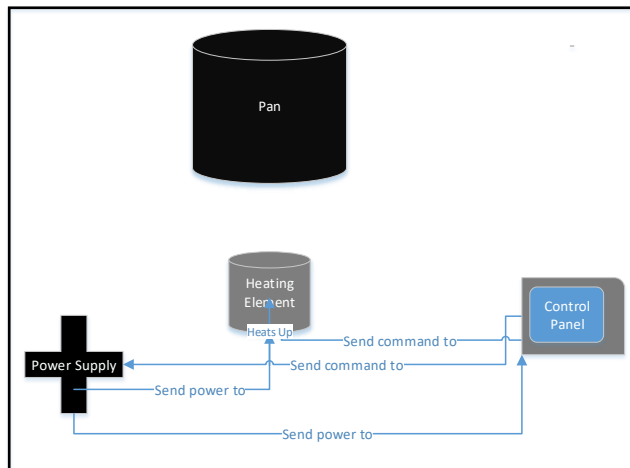


Figure 2: Heating element

THERMOSTAT

The thermostat is a spring-loader thermometer that assesses the temperature of the content of the pan and prevent it from burning or overheating.

LID

The lid is comprised of the inner lid and the outer lid. The user can release the lid by pressing the eject button on the front of the device.

- The inner lid is made of aluminum
- The rim of inner lid is covered with a rubber ring that seals the pan. [See Figure 1](#).
- The outer is made of white ABS Plastic and includes a moisture-retaining cap.
- The moisture-retaining cap prevents mist from escaping the unit.

PAN

The pan is made of highly resistant black anodized aluminum and can sustain very high temperatures. It is marked with a measuring scale. It sits on the top of the heating element when it is inside the main unit. See [Figure 1](#).

T STEAMING RACK

The steaming rack is the metal plate with holes made to steam vegetables. The steaming rack that is placed between the top of the pan and the inner lid. See **Error! Reference source not found.**

CONTROL PANEL

The control panel on the top front of the device allows you to control and program the device according to your cooking needs. A multi-function LCD display shows the time and settings information. There are 6 soft-touch control buttons from left to right on the control panel. See Figure 3 and [Table 1](#):

CONTROL PANEL SOFT-TOUCH BUTTONS

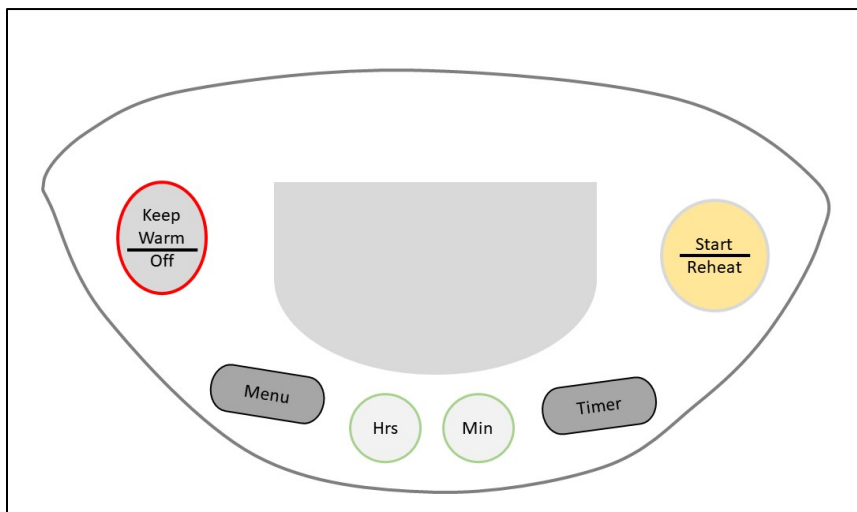


Figure 3: Control panel buttons

Soft-touch buttons	Function (Panasonic SRMM10NS Operation Manual)
Keep Warm/Off	<ul style="list-style-type: none">• Activate the Keep Warm Mode• Power off the device
Menu	Select a cooking menu.
Minutes	Set the cooking time for the slow or reheat menu.
Timer	Set the timer
Start/Reheat	Start cooking, or reheating.

Table 1

RESISTIVE BUTTONS

There are eight resistive buttons for selecting the cooking menu on the LCD display. See Figure 4 and Table 2:



Figure 4 : LCD Resistive buttons

Resistive Button	Function (Panasonic SRMM10NS Operation Manual).
Steam (1)	Steam meat and vegetables
Slow Cook (2)	Stew meat, and vegetable.
Brown Rice (3)	Cooks brown rice
Soup (4)	Cooks soup.
Quick (5)	Cooks rice quicker
Soft (6)	Cooks rice softer
Regular (7)	Cooks rice at regular intensity
Shushi	Cooks rice that can be served with sushi

Table 2: Resistive buttons functions

PROCESS INSTRUCTIONS

INSERTING RICE, VEGETABLE, OR MEAT

1. Press the eject button on the front of the unit and take out the pan.
2. Use the cup to measure the amount of rice, vegetable, or meat you need, and transfer the rice into the pan.
3. Use the cup to measure the amount of water you need and transfer the water into the pan.
4. Put the pan back into the main unit.
5. Insert the steaming rack if you want to steam vegetables.
6. Close the lid.

PROGRAMMING THE UNIT FOR COOKING

1. Press the menu button to select a cooking menu:
Or:
Press the minute button to set a custom time and go to step 6.
2. Choose one of the Menu Option.
3. Press the Start/Reheat button
4. Wait until the cooking is complete.
Or:
Press the stop button if you want to stop the cooking before the timer runs out.

SERVING RICE, VEGETABLE, OR MEAT

1. Open the lid and take the pan out.
2. Serve the rice, vegetable or meat you cooked.

CONCLUSION

The unit will work properly if:

- You put the appropriate amount of rice in the pan
- You chose the right setting for the rice, meat, or vegetable you intend to cook.
- There is no broken connection between the control panel, the power supply, and the heating element.
- The power supply provides the right amount of power to the heating element.
- The thermostat is working properly
- The lid seals the pan properly to prevent heat, moist and vapor from escaping.

BIBLIOGRAPHY

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