

Zojirushi Rice Cooker Comparison Chart

All Zojirushi rice cookers come with a rice measuring cup and rice spatula.

			Pressure IH + AI	Pressure IH	com II	
						7
		Product Image				
		Model No.	NP-NVC10/18	NP-HTC10/18	NP-HBC10/18	NP-GBC05
Capacity*			Up to 5.5 or 10 cups	Up to 5.5 or 10 cups	Up to 5.5 or 10 cups Up to 3 cup	
		Color	Stainless Brown	Stainless Brown	Stainless Steel	Stainless Brown
_	Nonstick Interior		•	•	•	•
ner sking	Platinum Infused Nonstick Coating		•			
Inner Cooking Pan	Spherical Pan & Heating System		•	•	•	•
	Stay Cool Side Handles					
	Detachable Inner Lid		•	•	•	•
bu		Automatic Keep Warm	•	•	•	•
Warming Function		Extended Keep Warm	•	•	•	
≥∟		Reheating Cycle	•			
		LCD Display	Color LCD	Color LCD	Color LCD	Color LCD
lse	Clock		•	•	•	•
of U	Timer		•	•		•
Ease of Use	Retractable Cord					
Еа	Detachable Cord					•
	Melody Signal		•	•	•	•
ĺ	θ	Regular	•	•	•	•
	White Rice	Softer	•	•	•	
	> -	Harder	•	•	•	
L	Umami		•			
	Quick Cooking		•	•	•	•
	Mixed Rice		•	•	•	•**
s	Sushi Rice		•***	•	•	•
ting	Porridge			•	•	•
Menu Settings	Sweet Rice		•***			
nu	Semibrown Rice					
Me	Brown Rice					
		GABA Brown	•	•	•	•
		Steam-Reduce				
Ļ		Scorch	•			
_		Cake				
_		Steam Cook				
		Rinse-Free Rice Slow Cook		•		

Types of Rice Cookers

Pressure + IH + Micom

A pressurized system elevates cooking temperatures to higher levels, which alters the structure of starch within each grain of rice. This change makes the rice softer and easier to digest, and even fluffier to the taste. Rice cooked with pressure has also been found to stay soft for longer periods of time when compared to regularly cooked rice.

IH + Micom

Our Induction Heating (IH) system rice cookers are the cutting edge in heating technology. Rather than the traditional heating element at the bottom of the rice cooker, these cookers utilize induction heating principles to heat the entire inner cooking pan, in effect making the cooking pan itself the heating element. This enables the rice cooker to make finer temperature adjustments. IH rice cookers are also micom (micro computerized) rice cookers.

Micom

Micom or micro computerized rice cookers are easily recognizable by their digital face. Equipped with a computer chip, the rice cooker can "think" and adjust cooking length and temperature according to the thermal sensor's calculations. Micom rice cookers not only make perfect white rice, but also flawless brown rice, sushi rice, and porridge. Unlike with conventional rice cookers, soaking and steaming time before and after cooking rice is automatically programmed.

Conventional

Conventional electric rice cookers, first invented in 1955, are inexpensive and ideal for beginners. To cook white rice, all you do is add rice, water, and push a button. Though conventional rice cookers were designed to make perfect white rice, they also excel in making brown and sushi rice with just a few adjustments. Also, because these conventional rice cookers are designed to simply heat, boil, and turn themselves off, they double as convenient steamers.

*Capacity of raw short grain white rice in rice measuring cup, other grains may vary **Combined with white rice setting ***Combined sushi/sweet setting Copyright © 2013 by Zojirushi America Corporation. All rights reserved.



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						Mi	icom			
			Fuzzy Logic Neuro Fuzzy® Fuzzy Logic							
Product Image										
Model No.			NS-YAC10/18	NS-ZCC10/18	NL-AAC10/18	NS-TSC10/18	NS-WAC10/18	NS-WXC10/18	NS-LAC05	NS-VGC05
	Capacity*		Up to 5.5 or 10 cups	Up to 5.5 or 10 cups	Up to 3 cups	Up to 3 cups				
Color		Pearl White	Premium White	Beige	Stainless Brown	White	White	Stainless Steel, Stainless Black	Beige	
_	Nonstick Interior		•	•	•	•	•	•		•
ier king	Platinum Infused Nonstick Coating									
Inner Cooking Pan	Spherical Pan & Heating System		•	•						•
		Stay Cool Side Handles		•						
	D	etachable Inner Lid	•	•	•	•	•	•	•	•
D u		Automatic Keep Warm	•	•	•	•	•	•	•	•
Warming Function		Extended Keep Warm	•	•	•	•	•			
		Reheating Cycle	•	•	•	•				
		LCD Display	•	Color LCD	•	•	•		Color LCD	•
se	Clock		•	•	•	•	•		•	•
Ease of Use	Timer		•	•	•	•	•	•	•	•
se	Retractable Cord			•		•			•	
Еа	Detachable Cord		•		•		•			•
		Melody Signal	•	•	•	•	•		•	•
	0 0	Regular	•	•	•	•	•	•	•	•
	White Rice	Softer		•						
	5 "	Harder		•						
	Umami		•							
	Quick Cooking		•	•	•	•	•		•	•
	Mixed Rice		•	•	•	•	**		**	•**
(0	Sushi Rice		•	•**	•**	•**	•	•	•	•**
ing	Porridge		•	•	•	•	•	•	•	•
Menu Settings	Sweet Rice		•	•	•	•	•			
	Semibrown Rice			•						
	Brown Rice		•		•					
	GABA Brown		•							
	Steam-Reduce									
	Scorch									
	Cake					•				
	Steam Cook				•	•				
-		Rinse-Free Rice	•							•
		Slow Cook	•							

*Capacity of raw short grain white rice in rice measuring cup, other grains may vary **Combined with white rice setting Copyright © 2013 by Zojirushi America Corporation. All rights reserved.

			Electric (Conventional)		
	Product Image)() === 			
	Model No.	NS-PC10/18	NS-RNC10/18A	NHS-06/10/18	
	Capacity*	Up to 5 or 10 cups	Up to 5.5 or 10 cups	Up to 3, 6 or 10 cups	
	Color	Herb White	Champagne Gold, Spring Bouquet	White	
	Nonstick Interior	•	•	•	
De	etachable Inner Lid		•		
Aut	tomatic Keep Warm	•	•	**	
F	Retractable Cord		•		
Detachable Cord				•	
S	White Rice	•	•	•	
Menu Settings	Steam Cook			•**	
	Rinse-Free Setting				

The Story About Zojirushi:

Zojirushi (pronounced 'zoh-jee-ROO-shee') began in Japan in 1918 as a manufacturer of hand-blown glass vacuum bottles. Today, Zojirushi's product line extends to high-end small appliances such as rice cookers, breadmakers and coffee makers, high quality vacuum insulated products like vacuum bottles, lunch jars and carafes, and commercial restaurant and coffee equipment. In the past few years, Zojirushi has enhanced the focus on design and how appliances fit into everyday lives with the introduction of a variety of new products. The name Zojirushi means "Elephant brand" in Japanese.



*Capacity of raw short grain white rice in rice measuring cup, other grains may vary **6 cup and 10 cup models only

~Rice Cooker Glossary~

- **Capacity:** Capacity is measured in cups of raw rice in the measuring cup that comes with the rice cooker (about 6 oz.). They yield about double that amount of cooked rice. A 5 cup rice cooker would be enough for a meal for a family of 4.
- **Nonstick** All Zojirushi rice cookers come with a nonstick coated inner cooking pan. The nonstick coating makes serving and cleaning easy and falls within the safety standard set by the FDA.
- AutomaticOnce the rice is cooked, the rice cooker goes into keep warmKeepmode to keep the rice tasting fresh until served or up to 8Warm:hours.
- NeuroNeuro Fuzzy® is a Zojirushi trademark designating the mostFuzzy®:advanced Micom (micro computerized) rice cookers.
- **Timer:** The delay timer feature allows you to set the rice cooker to complete cooking at a specific time. Set the rice cooker to complete cooking when you wake up in the morning or when you come home in the evening.

- **Pressure IH:** Pressure cooking is a method of cooking in a sealed vessel that does not permit air or liquids to escape below a preset pressure. Cooking rice with pressure helps turn beta starch into alpha starch. Raw rice is hard because beta starch is rigid. Beta starch resists digestion by any enzyme, to protect the seed from germinating with conditions are unfavorable. When rice is cooked, the starch loses its rigidity, and turns into a soft pasty alpha starch.
- **IH (Induction Heating):** Instead of having a heating element at the bottom of the rice cooker to heat the inner cooking pan, the rice cooker uses induction heating (IH) principles to generate heat within the inner cooking pan.
- Accessories: All Zojirushi rice cookers come with a rice measuring cup and rice spatula.

