Zojirushi Rice Cooker Comparison Chart

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

### 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.

<table>
<thead>
<tr>
<th>Model No.</th>
<th>NP-HTC10/18</th>
<th>NP-HBC10/18</th>
<th>NP-KAC10/18</th>
<th>NP-GBC05</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity</td>
<td>5.5 or 10 cups</td>
<td>5.5 or 10 cups</td>
<td>5.5 or 10 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>Color</td>
<td>Stainless Brown</td>
<td>Stainless Steel</td>
<td>White</td>
<td>Stainless Brown</td>
</tr>
</tbody>
</table>

#### 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.

<table>
<thead>
<tr>
<th>Feature</th>
<th>NP-HTC10/18</th>
<th>NP-HBC10/18</th>
<th>NP-KAC10/18</th>
<th>NP-GBC05</th>
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</thead>
<tbody>
<tr>
<td>Inner Cooking Pan</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Spherical Pan &amp; Heating System</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Stay Cool Side Handles</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Detachable Inner Lid</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Automatic Keep Warm</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Extended Keep Warm</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Reheating Cycle</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>LCD Display</td>
<td>Color LCD</td>
<td>Color LCD</td>
<td>●</td>
<td>Color LCD</td>
</tr>
<tr>
<td>Clock</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Timer</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Retractable Cord</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Detachable Cord</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Melody Signal</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>White Rice</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Regular</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
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<tr>
<td>Softer</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Harder</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Umami</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Quick Cooking</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Mixed Rice</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Sushi Rice</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Porridge</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Sweet Rice</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Semibrown Rice</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Brown Rice</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>GABA Brown</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Risotto</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Cake</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Steam Cook</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Rinse-Free Rice</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>Slow Cook</td>
<td>●</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
</tbody>
</table>

*Combined with white rice setting

#### 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.
# Zojirushi Rice Cooker Comparison Chart

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

<table>
<thead>
<tr>
<th>Product Image</th>
<th>Fuzzy Logic</th>
<th>Neuro Fuzzy®</th>
<th>Micom</th>
<th>Fuzzy Logic</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Model No.
- NS-YAC10/18
- NS-ZCC10/18
- NS-DAC10
- NS-XAC05/XBC05
- NS-TGC10/18
- NS-WAC10/18
- NS-WXC10/18
- NS-LAC05
- NS-VGC05

## Capacity
- 5.5 or 10 cups
- 5.5 or 10 cups
- 5.5 cups
- 3 cups
- 5.5 or 10 cups
- 5.5 or 10 cups
- 5.5 or 10 cups
- 3 cups
- 3 cups

## Color
- Pearl White
- Premium White
- Silver
- Stainless, White & Yellow
- Stainless Steel
- White
- White
- Stainless Steel, Stainless Black
- Beige

## Nonstick Interior
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●

## Spherical Pan & Heating System
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●

## Stay Cool Side Handles
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●

## Automatic Keep Warm
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●

## Extended Keep Warm
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●

## Reheating Cycle
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●

## LCD Display
- ●
- ●
- Color LCD
- ●
- ●
- ●
- ●
- ●
- ●

## Clock
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●

## Timer
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●

## Retractable Cord
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●

## Detachable Cord
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●

## Melody Signal
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●
- ●

## White Rice
- Regular
- Softer
- Harder

## Menu Settings
- Umami
- Quick Cooking
- Mixed Rice
- Sushi Rice
- Porridge
- Sweet Rice
- Semibrown Rice
- Brown Rice
- GABA Brown
- Risotto
- Cake
- Steam Cook
- Rinse-Free Rice
- Slow Cook

*Combined with white rice setting

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Updated 11/11
### The Story About Zojirushi:
Zojirushi (pronounced ‘zoh-jee-ROO-shee’) began in Japan in 1918 as a manufacturer of hand-blown 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. Recently, Zojirushi has enhanced the focus on design and how appliances fit into everyday lives with the introduction of their ZUTTO® Collection and RIZO®. The name Zojirushi means “Elephant brand” in Japanese.

### Rice Cooker Glossary

<table>
<thead>
<tr>
<th>Feature</th>
<th>NS-PC10/18</th>
<th>NS-RNC10/18A</th>
<th>NHS-06/10/18</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Capacity</strong></td>
<td>5 or 10 cups</td>
<td>5.5 or 10 cups</td>
<td>3, 6 or 10 cups</td>
</tr>
<tr>
<td><strong>Color</strong></td>
<td>Herb White</td>
<td>White Ballerina</td>
<td>White</td>
</tr>
<tr>
<td><strong>Nonstick Interior</strong></td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td><strong>Detachable Inner Lid</strong></td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td><strong>Automatic Keep Warm</strong></td>
<td>●</td>
<td>●</td>
<td>●**</td>
</tr>
<tr>
<td><strong>Retractable Cord</strong></td>
<td>●</td>
<td>●</td>
<td></td>
</tr>
<tr>
<td><strong>Detachable Cord</strong></td>
<td>●</td>
<td>●</td>
<td></td>
</tr>
<tr>
<td><strong>Menu Settings</strong></td>
<td>White Rice</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td></td>
<td>Steam Cook</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td></td>
<td>Rinse-Free Setting</td>
<td>●**</td>
<td></td>
</tr>
</tbody>
</table>

**6 cup and 10 cup models only**

- **Nonstick Coating:** 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.

- **Automatic Keep Warm:** Once the rice is cooked, the rice cooker goes into keep warm mode to keep the rice tasting fresh until served or up to 8 hours.

- **Neuro Fuzzy®:** Neuro Fuzzy® is a Zojirushi trademark designating the most 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.