

Zojirushi Rice Cooker Comparison Chart

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

		Micom				
		Pressure IH	IH			
Product Image						
Model No.		NP-HTC10/18	NP-HBC10/18	NP-KAC10/18	NP-GBC05	
Capacity		5.5 or 10 cups	5.5 or 10 cups	5.5 or 10 cups	3 cups	
Color		Stainless Brown	Stainless Steel	White	Stainless Brown	
Inner Cooking Pan	Nonstick Interior	●	●	●	●	
	Spherical Pan & Heating System	●	●	●	●	
	Stay Cool Side Handles					
Detachable Inner Lid		●	●	●	●	
Warming Function	Automatic Keep Warm	●	●	●	●	
	Extended Keep Warm	●	●	●		
	Reheating Cycle					
Ease of Use	LCD Display	Color LCD	Color LCD	●	Color LCD	
	Clock	●	●	●	●	
	Timer	●	●	●	●	
	Retractable Cord					
	Detachable Cord			●	●	
Melody Signal		●	●	●	●	
Menu Settings	White Rice	Regular	●	●	●	●
		Softer	●	●		
		Harder	●	●		
	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

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.

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

		Micom								
		Fuzzy Logic	Neuro Fuzzy®		Fuzzy Logic					
Product Image										
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
Inner Cooking Pan	Nonstick Interior	●	●	●	●	●	●	●	●	●
	Spherical Pan & Heating System	●	●	●	●				●	●
	Stay Cool Side Handles		●							
Detachable Inner Lid		●	●	●	●	●	●	●	●	●
Warming Function	Automatic Keep Warm	●	●	●	●	●	●	●	●	●
	Extended Keep Warm	●	●			●	●			
	Reheating Cycle	●	●							
Ease of Use	LCD Display	●	Color LCD	●		●	●		Color LCD	●
	Clock	●	●	●		●	●		●	●
	Timer	●	●	●		●	●	●	●	●
	Retractable Cord		●	●		●			●	
	Detachable Cord	●			●		●			●
	Melody Signal	●	●			●	●		●	●
Menu Settings	White Rice	Regular	●	●	●	●	●	●	●	●
		Softer		●						
		Harder		●						
	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

		Electric (Conventional)		
Product Image				
Model No.		NS-PC10/18	NS-RNC10/18A	NHS-06/10/18
Capacity		5 or 10 cups	5.5 or 10 cups	3, 6 or 10 cups
Color		Herb White	White Ballerina	White
Nonstick Interior		●	●	●
Detachable Inner Lid			●	
Automatic Keep Warm		●	●	●**
Retractable Cord			●	
Detachable Cord				●
Menu Settings	White Rice	●	●	●
	Steam Cook			●**
	Rinse-Free Setting			

**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. It is ideal to cook rice to the rice cooker's capacity for better tasting rice.

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.

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.



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.

