**Microcomputer (Fuzzy) Rice Cooker**

**RZ-DMD**

**Auto Recipe Mode**
The Auto Recipe Mode lets you choose from 40 recipes in the cookbook. Cooking your favorite dishes is easier than ever!

**Cookbook**
* The cookbook also contains six recipes for dishes made using conventional modes instead of the Auto Recipe Mode.

**Simple Operation**
Simply put in the ingredients indicated in the cookbook and press the necessary buttons. It’s that easy! Dishes are cooked automatically at the set temperature for each recipe.

**Auto Recipe List**
A simple, water-resistant recipe list is also provided. You can leave it next to the rice cooker for easy checking of recipe numbers.

**Various Rice Modes**
Different modes and water level indications ensure the best results with the type of rice you’re cooking.

**Various Cooking Modes**
The range of modes also includes the healthy Steam and Slow Cook modes. Now you have an even bigger choice of ways to cook.

**Bright Water Level Indicator**

**Big Aluminum Steam Basket**
Made of tough, highly conductive aluminum.

**Thai Food**

**Vietnamese / Malay-Chinese Food**

**Japanese Food**

**Bakery**

**40 Recipes**

*Auto Recipe Mode Cookbook*
High-Power Cooking

Powerful Heating to Bring Out the Flavor

A maximum power of 1000W provides powerful convection heating for delicious, evenly cooked rice.

Hitachi's Extra Big Super Steam Cap helps prevent boiling over due to the high heat.

Heating from 3 Directions for Even Cooking

The bottom heating plate and upper / side heaters help distribute heat evenly for uniformly cooked rice. The upper heater also helps reduce steam condensing on the lid.

Microcomputer Controlled Heating

Thorough Soaking and Steaming for Delicious Results

Hitachi's Microcomputer (Fuzzy) Control rice cookers ensure the exact temperature at different stages of rice cooking. Rice is first allowed to absorb water at a moderate temperature before the water is fully heated to boiling point. And once the rice is cooked, excess water is purged from it and the cooker switches to a special steaming process. The final result is deliciously cooked rice, kept warm until you're ready to serve it.

Thick Black Pot with Convection Ridges

The bottom of the pot features convection ridges that increase heat convection. The result is delicious, evenly cooked rice every time.

Optimum Temperature Control with Top and Bottom Sensors

Thanks to a sensor on the bottom of the rice cooker and another at the top, rice is kept warm at just the right temperature.

Comparison of Temperature Curve Inside of the Pot During Cooking

- Conventional Type
  - Temperature: 98°C
  - Time: 40 min

- Hitachi's Microcomputer (Fuzzy) Type
  - Temperature: 98°C
  - Time: 40 min

Clean, Safe Non-Stick Material Coating

A non-stick coating prevents rice sticking to the inner pot. This makes it easy to clean. The coating has been verified to be harmless when used in normal cooking environments.

5-Layer Construction with Improved Durability and Conductivity

1. Non-stick Material Coating
   - Made strong enough to let you wash rice in the inner pot. And rice doesn’t easily stick, so it’s easy to clean.

2. Reinforced Aluminum Layers
   - The aluminum has been strengthened for improved durability.

3. Aluminum Alloy
   - Efficiently conducts heat.

4. Metallic Black Coating
   - Readily absorbs radiation heat from the heater.

* All types of inner pots (RZ-JHE, GHE, DMD, XMC, VMC, PMA, ZMA) have been tested. It has been verified that they are compliant with the standards concerning food additives specified by the Japanese Ministry of Health, Labour and Welfare in the Food Hygiene Law, and FDA 177.1550 as specified by the U.S. Food and Drug Administration.
Microcomputer (Fuzzy) Rice Cooker
RZ-VMC

Multiple Cooking Modes
Various Rice Modes
Different modes and water level indications ensure the best results with the type of rice you’re cooking.

Bright Water Level Indicator

Various Cooking Modes
Also features various cooking modes including healthy modes such as Steam and Slow Cook.

Big Steam Basket
This lets you easily cook steamed glutinous rice and healthy dishes such as steamed vegetables.

Easy-to-Use Features
Direct Mode Select Buttons
These buttons make it easier to select the Jasmine/Japanese, Steam/Sticky Rice Steam and Slow Cook High/Low modes.

Super Rapid Mode
Cooks 2 to 5 cups of rice in only about 22 to 30 minutes.

Timer
Makes sure your rice will be ready exactly when you want it.

Melody
A melody is played at the end of cooking to let you know that the rice is cooked and ready to be served.

Cleaning
The inner pot lid and the steam cap can be easily removed and washed with water.

Microcomputer Controlled Heating
Thorough Soaking and Steaming for Delicious Results
Hitachi’s Microcomputer (Fuzzy) Control rice cookers ensure the exact temperature at different stages of rice cooking. Rice is first allowed to absorb water at a moderate temperature before the water is fully heated to boiling point. And once the rice is cooked, excess water is purged from it and the cooker switches to a special steaming process. The final result is deliciously cooked rice, kept warm until you’re ready to serve it.

Thick Black Pot with Convection Ridges
A non-stick coating prevents rice sticking to the inner pot. This makes it easy to clean. The coating has been verfied to be harmless when used in normal cooking environments.

* Please refer to P.10 for explanatory notes.
## SPECIFICATIONS

<table>
<thead>
<tr>
<th>Model</th>
<th>RZ-DMD18Y</th>
<th>RZ-DMD10Y</th>
<th>RZ-VMC18Y</th>
<th>RZ-VMC10Y</th>
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<tbody>
<tr>
<td><strong>Image</strong></td>
<td><img src="RZ-DMD18Y" alt="Image" /></td>
<td><img src="RZ-DMD10Y" alt="Image" /></td>
<td><img src="RZ-VMC18Y" alt="Image" /></td>
<td><img src="RZ-VMC10Y" alt="Image" /></td>
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<tr>
<td><strong>Color</strong></td>
<td>Dark Red / Off Black</td>
<td>Dark Red</td>
<td>Gray White</td>
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<tr>
<td><strong>Capacity (L)</strong></td>
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<tr>
<td><strong>Maximum Amount of Rice (Measurement Cups)</strong></td>
<td>10 cups</td>
<td>5.5 cups</td>
<td>10 cups</td>
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<td><strong>Mode</strong></td>
<td>Auto Recipe</td>
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<td></td>
<td>Jasmine Rice</td>
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<td>Japanese Rice</td>
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<td>White Rice</td>
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<td></td>
<td>Brown Rice</td>
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<td></td>
<td>Sticky Rice</td>
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<td>Mixed Rice</td>
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<td></td>
<td>Porridge (Thick / Thin)</td>
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<td>Brown Rice Porridge</td>
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<td><strong>Handle</strong></td>
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<td><strong>Non-stick Material Coating</strong></td>
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<td><strong>Outer Side</strong></td>
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<tr>
<td><strong>Bottom</strong></td>
<td>Convection Ridges</td>
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<td><strong>Rapid Rice Cooking Program</strong></td>
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<td><strong>Dimensions (W×H×D, cm) (approx.)</strong></td>
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<td>26×23×34</td>
<td>30×26×38</td>
<td>26×23×34</td>
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</table>

* Rapid cooking applies to (1) Jasmine rice, (2) Japanese rice, and (3) White rice.