

# Panasonic®

## Operating Instructions

**Household Use** Auto Stirring Pressure Cooker

Model No. 5.0 L SR-SG501



Chinese please refer to page 35~ back cover.  
(中文請參考P35 ~ 尾頁)

Thank you very much for purchasing the Panasonic product.

- This product is intended for household use only.
- Please read this Operating Instructions carefully for safe and proper use of this product. Be sure to read the “**Safety Precautions**” (page 2 ~ 4) before use.
- Make sure that the information such as date of purchase and dealer’s name is stated on the guarantee certificate.
- Keep the guarantee certificate together with the Operating Instructions with care.

Reserve it for later use

The guarantee certificate is attached separately

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# Safety Precautions

Be sure to observe the following precautions


To prevent personal injury, injury to others and property damage, the following instructions must be followed.


- Incorrect operation due to failure to follow instructions will cause harm or damage, the seriousness of which is classified below.

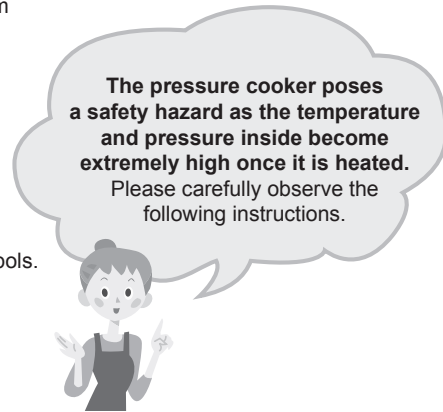
 **WARNING:** Indicate a potential hazard which could result in death or serious injury.

 **CAUTION:** Indicate a potential hazard which could result in injury or damage to property.

- The instructions to be followed are represented by the following symbols.

 This symbol indicates an action that is prohibited.

 This symbol indicates an action that is must be followed.



## WARNING

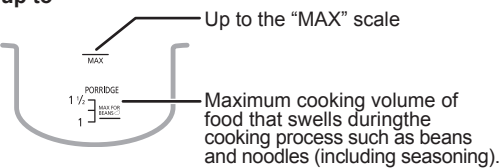



- **Do not place the product in a location accessible by children.**

(So as not to cause burn, injury or electric shock.)

- **Maximum cooking volume must not exceed the up to MAX scale on the pan.**

• Do not use any object that rapidly reacts to heat and generates foams such as a large amount of oil or baking soda.



- **Do not use if the main body is in one of the following states (  page 9).**

(So as not to release the pressure safely or steam leak.)


- There are foreign objects such as white rice stick inside the main body (around the pan packing, nozzle and pressure valve, etc.).
- The nozzle cap is clogged or not installed.
- The inner lid is deformed or not properly installed.

- **When in use or immediately after cooking, do not put your face or hands near the steam vent or touch high temperature parts (including the pressure indicator pin, bottom sensor).**

(So as not to bounce the outer lid, leading to food splatter and causing burns.)

- Pay extra attention to children.



- **If there is pressure remains in the pan, (when the pressure indicator pin has not dropped  page 7), please do not force to open the outer lid.**

(So as not to bounce the outer lid, leading to food splatter and causing burns.)

→ Do not open the outer lid before the pressure is completely released (the pressure indicator pin is dropped).

- **When cooking is done, be careful that the ingredients are hot. When stirring, please do not get your face close to the pan as hot steam will be coming out.**

(So as not to cause burn.)

- **Do not attempt to do the followings.**

(So as not to cause fire, electric shock or injury.)

- Immerse the main body in water or splash water on the main body.
- Insert foreign objects such as metal pins into the vent or gap.
- Attempt to modify, disassemble or repair the unit.



- **Do not use this pressure cooker for any purpose other than the Operating Instructions.**

(So as not to cause fire, burn, injury or electric shock.)

## **WARNING**



- **Do not spill water or other liquid on the connector such as the instrument plug.**  
(So as not to cause an electric shock, or fire caused by short circuit.)
- **Do not place the stirring blade near small metal objects.**  
(So as to avoid small metal objects from sticking onto the stirring blade and mixed into the dish, resulting in accidental ingestion or scratches of the pan.)
- **When cooking sticky food, do not use the manual exhaust steam function.**  
(So as not to cause food ejection, resulting in burns.)
- **Do not attempt to do the followings.**  
(So as not to cause electric shock, short-circuit or fire.)
  - Do not connect or disconnect the power plug with wet hands.
  - Do not use damaged power plug or loose power outlet.
  - Do not carry out any operation which may damage the power cord or the power plug. Do not damage the power cord or the power plug, or forcibly process, bend, twist, pull, or place them in a hot place, or place heavy objects on top of them or get them bunched.
  - Do not let anyone lick the instrument plug. Pay an extra attention to infants.



- **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.**  
(So as not to cause fire or injury.)
- **The stirring blade of this product contains magnet. If you are implanted with a pacemaker, please do not get close to the stirring blade.**  
(So as to avoid the magnet from affecting the pacemaker.)
- **Single-phase bipolar grounded power outlet should be used for this product to ensure reliable grounding! If grounding device is not installed, it may cause electrostatic induction of other metal parts such as housing.**  
(So as not to cause the risk of electric shock due to failure or electric leakage.)
- **Make sure that the power plug and the instrument plug are fully inserted in place.**  
(So as not to cause an electric shock or fire due to heat.)
- **Please use an independent power with the voltage of AC 220 V/10 A.**  
(Using the unit together with other equipment on the same outlet can cause overheating and fire.)
- **Remove dust on the power plug regularly.**  
(Dust accumulated on the power plug may cause insulation failure due to moisture, which could result in fire.)  
→ Disconnect the power plug and wipe it with a dry cloth.
- **Please check regularly the steam vent, nozzle and nozzle cap used to release steam, and make sure they are not clogged.**  
(So as not to cause the abnormal pressure rise.)
- **Be sure to mount the pressure valve.**  
(So as not to cause overflow burns or poor cooking effect due to abnormal pressure.)
- **If an exception or malfunction occurs, stop using the pressure cooker immediately and unplug the power plug.**  
(So as not to cause smoke, fire, electric shock, burns or injury.)  
Abnormalities • Malfunction Cases
  - The power plug and cord become abnormally hot.
  - The power cord is damaged or power failure occurs when being touched.
  - The main body is deformed or abnormally hot.
  - The main body emits smoke or burning smell.
  - The main body is broken, loose or makes abnormal noise.
  - A lot of steam is discharged out of the steam vent, but the pressure indicator pin is not elevated.
  - In the non-exhaust steam state, a lot of steam is discharged out from the steam vent suddenly.  
(The safety valve may be melted)  
→ Immediately contact service center for inspection or repair.

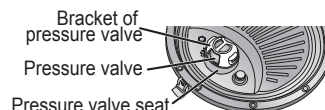
# Safety Precautions

## CAUTION



- **Do not use a non-dedicated pan or a deformed pan.**  
(So as not to cause burns or injury due to overheating or malfunction.)
- **Do not let the pressure cooker operate in an empty state.**  
(So as not to cause burn.)
- **Do not use the product in the following places.**
  - Near heat or in the high humidity environments.  
(So as not to cause electric shock, electric leakage or fire.)
  - On uneven surface or a mat which is not heat-resistant.  
(So as not to cause injury, burns or fire.)
  - In the places close to the wall or furniture, etc.  
(So as not to bump into them when opening the lid, or cause discoloration, deformation and breakage of the furniture.)
- **Do not move the main body in use.**  
(So as not to cause burn.)
- **Do not expose the power plug into the steam.**  
(So as not to cause an electric shock, or a fire due to a short circuit.)
- **Do not touch the high temperature area at the end of cooking, especially the glass panel near the steam vent on the outer lid and the metal parts such as the inner lid, the pressure valve and the pan.**  
(So as not to cause burn.)

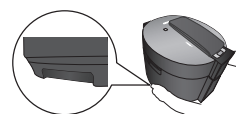
→ To remove and wash it, be sure to take it away with a towel wrapped.  
Never pull the pan packing to avoid leaks due to its distortion.



- **Do not rotate the pressure valve seat when removing and cleaning the pressure valve on the back side of the inner lid.**  
(So as to avoid the seal ring of the pressure valve from deformation, resulting in leakage.)  
→ If you want to remove and clean the pressure valve, be sure to hold the bracket of the pressure valve by hand to rotate.
- **Do not use the power cord not specified for use with this appliance or using the power cord provided with this pressure cooker for any other device. If the power cord damaged, please replace with the original parts obtained from either the manufacturer or the service department.**  
(So as to avoid malfunctions or electric shock, electric leakage or fire.)
- **Do not use a stirring blade that is not supplied with this product or use the stirring blade supplied with this product in other places. If the stirring blade is damaged, it must be replaced with a dedicated stirring blade or a special part purchased from the manufacturer or the maintenance department.**  
(So as to avoid damage to the product.)



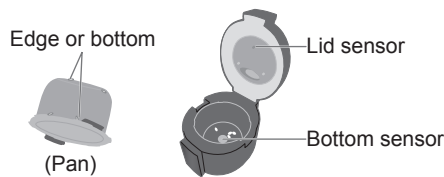
- **Be careful when taking out a container containing food from the pan.**  
(So as not to cause burn.)
- **Wait for the main body to cool before cleaning.**  
(So as not to cause burns or injury.)
- **When taking out the pan or when the pan is not in use, remember to turn off the power and unplug the power plug.**  
(So as not to cause burns, injury, or an electric shock, leakage, fire due to insulation aging.)
- **When you unplug the power plug or instrument plug, be sure to hold the plug itself, and never pull the power cord.**  
(So as not to cause an electric shock, or a fire due to a short circuit.)
- **When used within a cupboard or other enclosed spaces, make sure that the steam can emit outward.**  
(So as to avoid discoloration or deformation of the cupboard.)
- **When moving the product, make sure that both sides below the main body are held firmly; do not hold the pan handle.**  
(So as not to make the outer lid open, causing burns or damage to the product.)
- **If you have an implantable cardiac pacemaker in your body, please consult a physician before using this product.**  
(This product may have an impact on a pacemaker when it is operated.)



# Instructions for Use

## About the main body

- **Do not use on an extension table or other sliding tables.**  
(So as not to cause the product from driving the extension table to slide when closing or unlocking the lid lock, making the pressure cooker fail to operate.)
- **Do not place a cloth or other items on the outer lid in use.**  
(So as not to cause the steam from being blocked, resulting in deformation, discoloration or malfunction of the outer lid.)
- **Mix and dissolve the seasoning before adding it.**  
(So as not to cause unsuccessful cooking such as uncooked food properly.)
- **Do not place metal parts near the bottom sensor.**  
(So as to avoid metal parts from being stuck onto the bottom sensor, resulting in abnormal operation of the product.)
- **Please clean rice and other foreign objects stick on the main body (bottom sensor, bottom of the pan, etc.) while cleaning.**  
(So as to avoid error display, or scorched rice, half cooked rice, etc.)
- **Do not use products outdoors or under direct sunlight.**  
(So as not to cause malfunction or discoloration of the product.)
- **Do not place the main body and the stirring blade close to a device susceptible to electromagnetic interference.**
  - Radio, television, and hearing aids, etc.  
(So as to avoid noise or reduce the volume.)
  - IC cards, bank cards.  
(So as not to damage the magnetic.)
- **Do not place the magnet near the product.**  
(So as to avoid abnormal operation.)
- **Do not use the product on an induction cooker.**  
(So as not to damage the induction cooker or cause abnormal operation of the product.)
- **Do not stir ingredients weighing more than 1 kg.**  
(So as to avoid abnormal operation of the stirring blade.)
- **When using the stirring blade, do not pour out the ingredients from the pan when the stirring blade is not removed.**  
(So as to avoid falling of the stirring blade, causing an accident.)
- **After cooking is complete, be sure to wait for the inner lid and the main body to be completely cooled down before the next cooking.**  
(So as to avoid continuous heating from affecting cooking performance.)



## About the pan

### To extend the service life of the pan

- **Do not place the pan over fire or any other heat source.**
- **When using a stainless steel pan to cook rice, brown rice, etc., the rice is likely to stick to the pan, which is a normal phenomenon for the stainless steel pan.**
- **Do not use metal cooking utensils (such as a ladle and spatula).**
- **Do not rinse rice inside the pan.**
- **Do not allow any hard object to come into contact with the pan or hit the pan with a hard object.**  
(Do not place the nozzle cap or power cord in the pan.)
- **After use seasoning, until the main body is sufficiently cool, please clean the pan immediately.**
- **Do not use the pan as a washing-up bowl. Also do not put spoons or tableware into the pan.**
- **Do not wash or scrub the pan with cleanser, wire wool or metal brush, nylon brush.**  
→ To clean the pan, wash it with a soft sponge.
- **Rainbow color may appear on the stainless steel pan after use, which is the normal phenomenon when the stainless steel pan is heated. Wash the pan with white vinegar to remove the color.**


Do not wash the pan using the surface with abrasive particles.



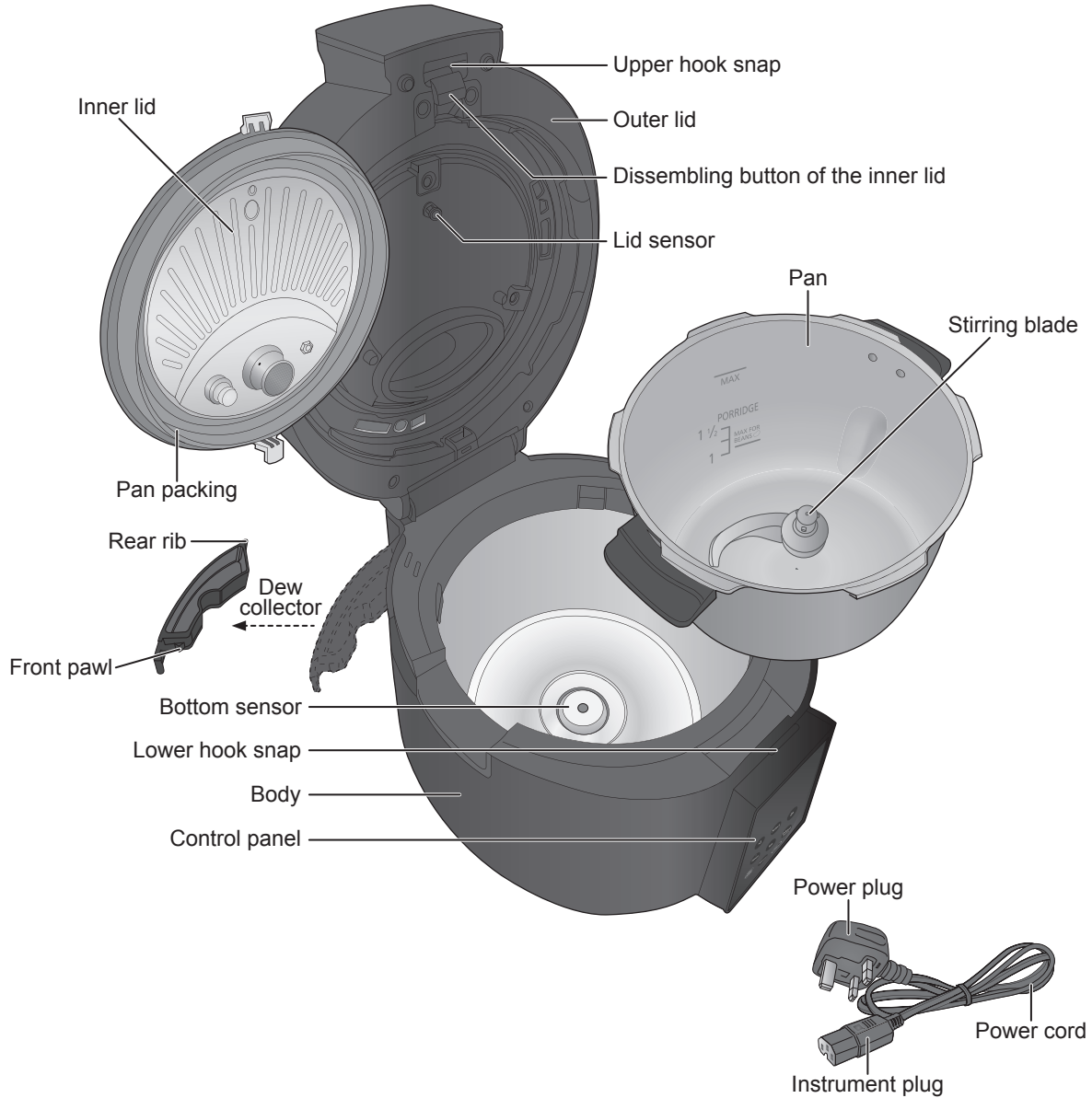
**Note** • This appliance is not intended to be operated by means of an external timer or separate remote-control system.




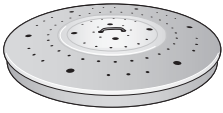
# Parts Identification

• Before use:

Please remove the rust-proof paper between the pan and the cast heater, also wash the accessories, inner lid, nozzle cap, pressure valve, stirring blade and pan. (  page 18 ~ 19)

Main body

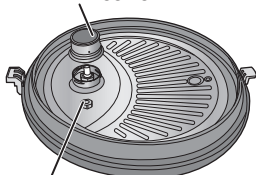


Accessories	Measuring cup (Approx. 180 mL) (1)	Grip of the stirring blade (1)	Porridge [Soup] scoop (1)	Steaming plate (1)
				

## Inner lid

### Nozzle cap [Anti-Block Cover]

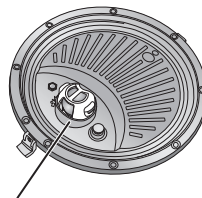
- Prevents clogging of the nozzle with ingredients



### Safety valve [Pressure Relief]

- When an exception occurs, the safety valve will melt and open to release the internal pressure.

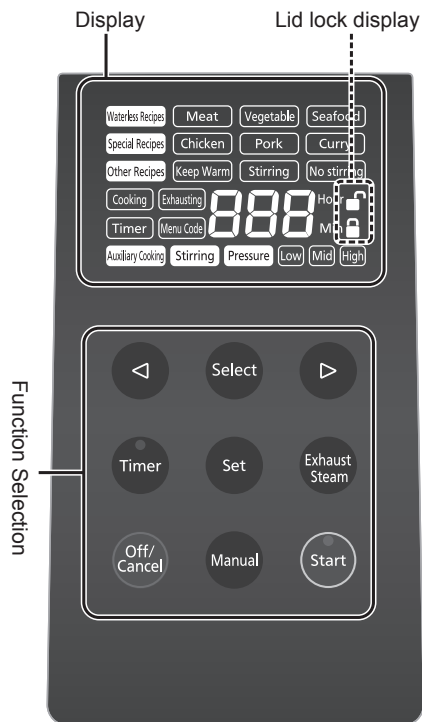
### [Inner lid (back side)]



### Pressure valve [Pressure Limit]

- Releases steam when the pressure inside the pan rises.

## Control panel



Select   Set   Button ( page 12)

◀   ▶   Button ( page 12)

Exhaust Steam   Button ( page 13)

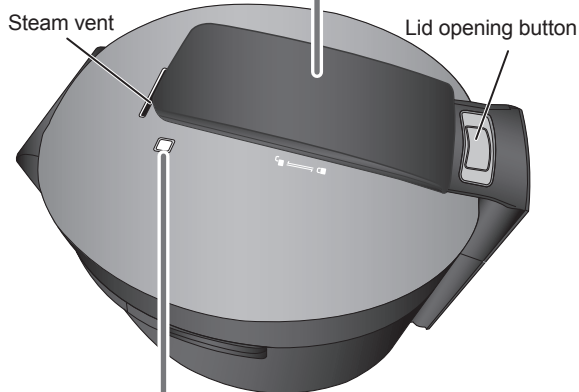
Manual   Button ( page 15)

Timer   Button ( page 17)

## Lid lock (lid handle)

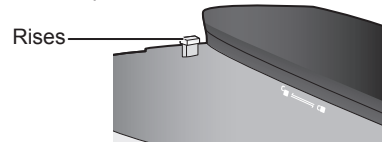
If you press the [Start] button when the lid lock is not closed, the sound “beep, beep” will be alarmed four times, “🔒” will flash in the display.

Pull back the lid handle, and the pressure cooker will normally operate when the display shows “🔒”.

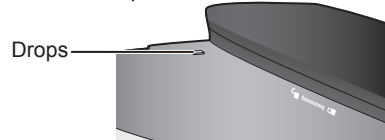


## Pressure indicator pin

- When the pan is under pressure.



- When the pan is not under pressure.



Before Use

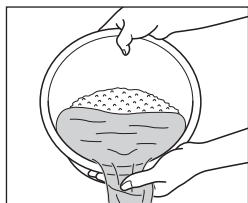
Parts Identification



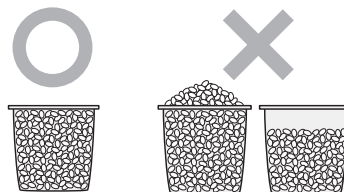
# Preparation

## Measuring and Washing Rice

**1** Measure rice, then use another container to wash the rice.



- Using the measuring cup provided (Approx. 180 mL), measure the rice amount on a levelcup basis.
- Amount of rice that can be cooked at a time. (See the table below)
- Soaking of rice is not required.



(Approx. 180 mL / 150 g)

**2** Put the rice into the pan and make preparations. (Procedures **1** ~ **4** page 9)

- Level the rice.
- Water amount (see the table below)

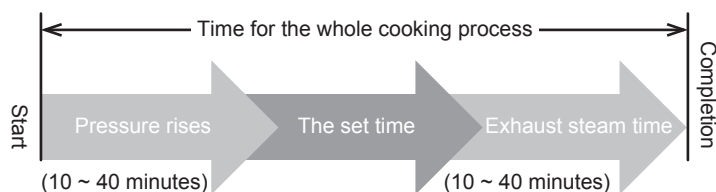
**3** Cooking porridge.

- When selecting Cooking in Other Recipes menu, procedure page 14.
- When cooking with "Manual", procedure page 15, Pressure Select, Time Setting and Auto exhaust steam time following table.

Menu	Rice (Measuring cups)	Water (waterline)	Pressure Select	Time Setting (min)	Auto exhaust steam time Approx. (min)	Key points of rice cooking
Porridge	1 ~ 1½	Porridge	Low	5 ~ 20	20	To adjust the firmness of the rice, you can shorten or extend the time period already set.

### Notes

- Do not touch the steam vent until the pressure indicator pin has dropped. (So as not to cause burn)  
 ※ Because of temperature, voltage or other reasons, "Exhausting" may still appear in the display when the pressure indicator pin is dropped, which is not a malfunction.
- Time required for the cooking is "The set time" + "20 ~ 80 minutes".



- The above "The set time" indicates the cooking time only after the pressure inside the pan has risen to the set level. The displayed time does not change until the pressure has risen to the level, but it is not a failure.
- The more the amount of ingredients, the longer time it takes until the pressure has risen and to let stand the cooked food.
- The food is cooked further during exhausting period by remaining heat.

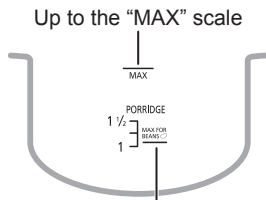


## Preparation before Operation

1

Place the pan in the main body and put the ingredients into the pan.

- For a dish which needs stirring, place the stirring blade in the center of the pan, and then place the ingredients in.
- Whenever cooking the maximum volume (ingredients + water), the MAX scale on the pan must not be exceeded.



Maximum cooking volume of food that swells during the cooking process such as beans and noodles (including seasoning).

- Before place the pan in the main body, wipe off the water or foreign object around the pan.
- When using the stirring blade, insert the pan into the main body, adjust the position of the stirring blade, and close the outer lid after hearing a "click" sound.

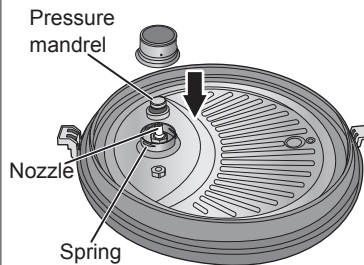


2

Confirm whether the nozzle cap, the pressure valve and the inner lid are installed.

- If the nozzle cap is not installed, nozzle clogging may be caused, and exhaust steam can not be done → Do not open the outer lid until it cools down.

Press down the nozzle cap properly until the spring clamp is into place.

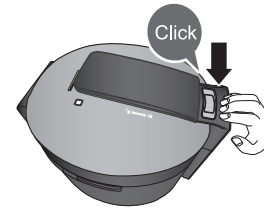


- Before installing the nozzle cap, make sure there is no oil or blocking on the nozzle cap, nozzle and pressure mandrel.
- Before installing the inner lid, make sure that the pressure valve is installed. If the pressure valve is not installed, the pressure cooker will have steam leakage, resulting in the failure of the pressure to reach the set value. ( page 18 pressure valve)
- If the inner lid is not properly installed, the outer lid can not be closed. ( page 18 inner lid)

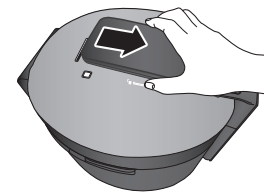
3

Close the outer lid and lock the lid lock.

- When closing the outer lid, make sure that the sound "click" is heard.



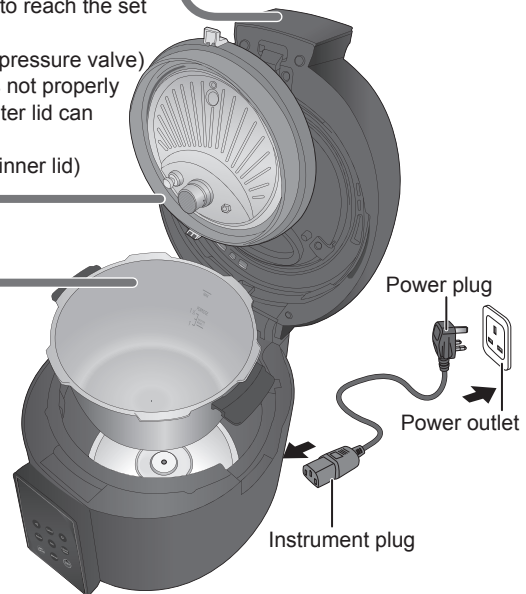
- Confirm that the lid lock is locked (pull back the lid handle); if not locked (" " in the display), you can not cook. ( page 7 lid lock)



4

Connect the instrument plug and power plug completely.

- Connect the instrument plug to the main body and then insert the power plug to the power outlet.
- Even if the instrument plug is disconnected (short beeps sound), plug in immediately and it will continue the process just before unplugged. If the instrument plug is disconnected for a long period of time, the cooking will be stopped.





# List of preset menus

Category	Menu	Menu Code	Preset cooking time	Time adjustment range	Stirring blade needed?
Meat	Chicken wings with Cola	1	5 minutes	5 minutes ~ 10 minutes	✓
	Duck with beer	2	10 minutes	5 minutes ~ 20 minutes	✓
	Braised pork short ribs	3	5 minutes	5 minutes ~ 10 minutes	✓
	Dongpo pork with honey	4	20 minutes	15 minutes ~ 30 minutes	✓
	Waterless sauced beef	5	20 minutes	20 minutes ~ 40 minutes	×
	Saliva chicken	6	5 minutes	5 minutes ~ 15 minutes	×
	Beef cubes with rice cake and black pepper	7	3 minutes	3 minutes ~ 10 minutes	✓
	Braised chicken wings	8	5 minutes	5 minutes ~ 10 minutes	×
	Chicken legs with chopped chili	9	8 minutes	5 minutes ~ 15 minutes	×
	Phoenix claws with tangerine peel	10	10 minutes	10 minutes ~ 30 minutes	✓
	Lamb and tomato soup	11	10 minutes	5 minutes ~ 20 minutes	✓
Vegetable	Shiitake mushrooms in oyster sauce	1	1 minute	1 minute ~ 10 minutes	✓
	Clam and sponge cucumber soup	2	1 minute	1 minute ~ 10 minutes	×
	Stewed mushrooms	3	1 minute	1 minute ~ 10 minutes	×
	Dry stirred king oyster mushroom	4	5 minutes	5 minutes ~ 10 minutes	✓
	Wood-ear with green onions	5	5 minutes	5 minutes ~ 10 minutes	✓
	Stewed eggplant	6	1 minute	1 minute ~ 10 minutes	✓
	Braised potatoes	7	5 minutes	5 minutes ~ 20 minutes	✓
	Stewed taro	8	5 minutes	5 minutes ~ 20 minutes	✓
	Fried celery and ham	9	1 minute	1 minute ~ 10 minutes	✓
	Fried white radish with sliced pork	10	5 minutes	5 minutes ~ 10 minutes	✓
	Braised marmoreal mushroom with tomato	11	10 minutes	5 minutes ~ 20 minutes	✓
	Braised cauliflower in oyster sauce	12	2 minutes	1 minute ~ 10 minutes	✓
	Lettuce with minced garlic	13	1 minute	1 minute ~ 5 minutes	✓
	Enokitake with minced garlic	14	2 minutes	1 minute ~ 10 minutes	×
Chinese yam in vinegar	15	1 minute	1 minute ~ 10 minutes	✓	
Seafood	Braised prawns	1	1 minute	1 minute ~ 10 minutes	✓
	Fried clams	2	1 minute	1 minute ~ 10 minutes	✓
	Waterless seafood pot	3	3 minutes	1 minute ~ 10 minutes	×
	Bass in green onion oil	4	5 minutes	1 minute ~ 10 minutes	×
	Fish head with chopped chili	5	5 minutes	1 minute ~ 10 minutes	×
	Fried shrimps with carrots and cucumbers	6	1 minute	1 minute ~ 10 minutes	✓
	Fried shrimp with celery	7	1 minute	1 minute ~ 10 minutes	✓
	Fried squid	8	1 minute	1 minute ~ 10 minutes	✓
Octopus with preserved potherb mustard	9	3 minutes	1 minute ~ 10 minutes	✓	
Special	Chicken	–	20 minutes	20 minutes ~ 30 minutes	×
	Pork	–	15 minutes	10 minutes ~ 30 minutes	✓
	Curry	–	20 minutes	15 minutes ~ 40 minutes	✓
Other Recipes	Apple jam	1	5 minutes	5 minutes ~ 20 minutes	✓
	lemon jam	2	2 minutes	1 minute ~ 10 minutes	✓
	Yogurt	3	6 hours	6 hours ~ 12 hours	×
	Porridge	4	10 minutes	5 minutes ~ 20 minutes	×
	Cake	5	50 minutes	40 minutes ~ 60 minutes	×
	Fermentation	6	30 minutes	30 minutes ~ 3 hours	×
	Blueberry jam	7	8 minutes	5 minutes ~ 20 minutes	✓
	Strawberry compote	8	5 minutes	5 minutes ~ 20 minutes	✓

# Tips on Cooking

When cooking with “Manual”, please refer to the following table for settings.

- Cut the same ingredient into the same size; when cooking different ingredients at the same time, cut the easily cooked ingredients into larger pieces and cut the difficult cooked ingredients into smaller pieces.
- Cooking time can be freely adjusted according to personal tastes and preferences.
- When using the same ingredients and size for cooking, no matter how much is cooked, the required time setting will always be the same.

		Ingredients	Size and amount of ingredients	Pressure Select	Time setting (min)	
Stew/Boil	 The amount of liquid, according to your preferences, adjust the amount of liquid	Meat	Beef or Lamb	Cut meat with tendons into pieces (Approx. 4 cm)	High	20 ~ 25
			Pork	Pork short ribs, Pork bones		20 ~ 35
				Diced pork belly (Approx. 4 cm)		12 ~ 15
			Chicken	Whole (Approx. 400 g)		15 ~ 20
				Leg with bone (Approx. 200 g)		7 ~ 10
			Duck	Half (Approx. 500 g)		30 ~ 35
		Vegetables	Potato	Whole (Approx. 150 g)	High	7 ~ 10
			Chestnuts	With shell		5 ~ 10
			Peanuts	With skin, soaked in water for 1 hour		30 ~ 35
			Purple Potato	Whole (Approx. 500 g)		3 ~ 5
			Pumpkin	Diced with skin		3 ~ 5
			Corn	Cut into sections (Approx. 5 cm)		7 ~ 10
			Lotus seeds	Stewed directly without soaking		15 ~ 18
			White wood-ear	Soaked in warm water for 3 ~ 4 hours		25 ~ 30
			Lotus root	1 root (Approx. 240 g)		30 ~ 35
			Tomato (paste)	Whole, Skinned, Seeds Removed, Chopped		Low
		Beans	Red beans, Soybeans	Stewed directly without soaking	High	25 ~ 30
			Mung beans	Stewed directly without soaking	Mid	15 ~ 18
		Fruits	Apple (jam)	Skinned, Chopped	Low	15
			Strawberry (jam)	Whole without stalk		6
			Grapefruit (jam)	Skinned, flesh broken into small pieces		10
Seafood	Trionychidae	Whole (Approx. 700 g)	High	18 ~ 20		
Fish or Meat	Beef	Diced (Approx. 4 cm)		35 ~ 40		
	Pork	Sliced or diced (Approx. 1 cm or 4 cm)	20 ~ 35			
	Pork short ribs	Cut into sections (Approx. 5 cm)	20 ~ 25			
	Chicken	Leg with bone (Approx. 200 g)	15 ~ 20			
	Crucian	Whole (Approx. 500 g)	Mid	5		
Vegetables	Taro	Whole (Approx. 80 g)	High	10 ~ 15		
	Jujube	Whole		3 ~ 5		
	Potato	Skinned and diced		15 ~ 20		
	Purple Potato	Whole (Approx. 500 g)		10 ~ 15		
	Pumpkin	Big diced with skin		10 ~ 15		
	Chestnuts	With shell		8 ~ 10		
Corn	Cut into sections (Approx. 5 cm)	10 ~ 12				
Steam	 1 measuring cup of water	Fish or Meat	Beef	Diced (Approx. 4 cm)	High	35 ~ 40
			Pork	Sliced or diced (Approx. 1 cm or 4 cm)		20 ~ 35
			Pork short ribs	Cut into sections (Approx. 5 cm)		20 ~ 25
			Chicken	Leg with bone (Approx. 200 g)		15 ~ 20
			Crucian	Whole (Approx. 500 g)		Mid
		Vegetables	Taro	Whole (Approx. 80 g)	High	10 ~ 15
			Jujube	Whole		3 ~ 5
			Potato	Skinned and diced		15 ~ 20
			Purple Potato	Whole (Approx. 500 g)		10 ~ 15
			Pumpkin	Big diced with skin		10 ~ 15

# Preset menu selection

## Waterless Recipes/Special Recipes/Other Recipes

### Preparation

(☞ Step ① ~ ④ on page 9)



- To cancel operation  
To stop cooking

※ Available in **Waterless Recipes**: Meat, Vegetable, Seafood.

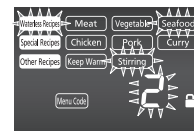
Available in **Special Recipes**: Chicken, Pork, Curry.  
**Other Recipes** can be selected by Menu Code.

#### Notes

- Please confirm to lock the lid lock before cooking ("🔒" is displayed) to avoid cooking failure (except the keep warm).  
If the lid lock is unlocked, pressing [Start] will sound "beep, beep" for 4 times.
- Please check if stirring blade is needed according to the light indicator of "Stirring" or "No Stirring" when selecting a menu so as not to affect the cooking effect due to misplacement or missing of the stirring blade.
- Do not move the pressure cooker or touch the steam vent and the pressure indicator pin while cooking.  
(Steam or food may be ejected.)
- Three beeps will be heard when cooking ends, and the pressure cooker will start exhaust steam three seconds later. Do not get close to the steam vent so as to avoid being burned by the steam.  
※ The sound is big when the exhaust steam starts, do not panic.

Example: Fried clams with "Waterless Recipes-Seafood" function

- 1 Press **Select** to select "Waterless Recipes-Seafood", select Menu Code 2 by **<** or **>** and then press **Set** to confirm the menu.



- The currently selected menu and menu code are flashing.
- Other Menu Code ☞ page 10.

- 2 Press **<** or **>** set the cook time.

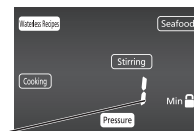
- Time is decreased or increased at 1 minute intervals.
- Press and hold the **<** or **>** button to quickly subtract or add time.



- 3 Press **Start**.

- The [Start] indicator lights up.

Remaining time is shown in 1 minute decrements. (Once the pressure has reached the setting level)

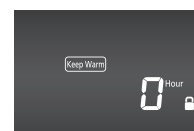


- 4 After cooking, it will enter the exhaust steam state.

- The "Exhausting" and "Pressure" icons are displayed on the display screen.
- When the exhaust steam is finished (the pressure indicator pin is dropped), the buzzer will sound, the display will be displayed as "0 Hour", and the "Keep Warm" icon will light. (Other Recipes 6 – fermentation without keeping warm).
- If you need to open the outer lid during cooking, ☞ page 13 "Exhaust Steam".

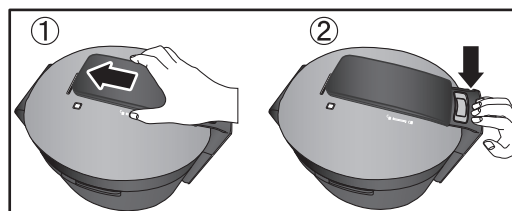


(Exhausting)



(Exhaust steam ends)

- 5 Unlock the lid lock (open the lid handle), and press the lid opening button to open the outer lid.



- 6 Press **Off/Cancel**.

- Each press can switch cooking program according to the following order:  
 “Meat” → “Vegetable” → “Seafood” → “Chicken”  
 → “Pork” → “Curry” → “Other Recipes”  
 → “Keep Warm” → “Meat”...  
 (When switch from “Keep Warm” back to “Meat” two tones will sound to signal the beginning of the cycle.)

- The setting range of cook time for each menu is different (👉 page 10)
- Press and hold the button to quickly add or subtract time.  
 (When you hear two beeps, it indicates that the time has been set from the very beginning)

- Remaining time starts to reduce only after the pressure inside the pan has reached a certain level.


- The pressure indicator pin will be dropped within about 10 ~ 40 minutes after the exhaust steam.
- Before the pressure indicator pin is dropped, do not approach or touch the steam vent, so as not to cause burns.

- Before lifting the lid lock, make sure that the pressure in the pan has been completely released, and do not forcibly open the lid handle.
- If it is difficult to open the outer lid, open the outer lid according to the method in the “Quickly open the outer lid” on the right.

## Exhaust Steam

You can use the [Exhaust Steam] button under the following circumstances:

- When you open the outer lid while cooking.  
 ※ You need to press [Off/Cancel] before the [Exhaust Steam] button.
- When you open the outer lid and then immediately close it, and the pressure indicator pin rises again when you just finish cooking.  
 ※ You need to press [Off/Cancel] before the [Exhaust Steam] button.

1 Press .

2 Press .

- Please judge the pressure in the pan according to the state of the pressure indicator pin (👉 page 7).
- Do not open the outer lid until the pressure in the pan is completely released (the pressure indicator pin is dropped).

## Quickly open the outer lid

If you want to quickly open the outer lid

- ① Please press and hold the [Exhaust Steam] button to manually exhaust steam.
- ② When the pressure indicator pin is dropped, and then you can open the lid handle, and press the lid opening button to open the outer lid.

- Manual exhaust steam can release the pressure in the pan faster than Auto exhaust steam, but it is not recommended to use this function if you cook sticky foods (such as porridge, beans, white wood-ear and curry). Food maybe ejected and cause burn.
- When using manual exhaust steam, press and hold the [Exhaust Steam] button to continuously exhaust steam, and release the finger to stop exhaust steam.

# Preset menu selection

## Porridge

### Preparation

(☞ Step ① ~ ④ on page 9)

### Example: Cooking porridge



- 1 Press **Select** to select “Other Recipes”, select Menu Code 4 by **<** or **>** and then press **Set** to confirm the menu.



- The currently selected menu and menu code are flashing.
- The [Start] indicator flashes.

- 2 Press **<** or **>** set the cook time.

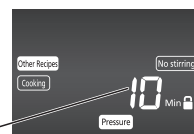
- Time is decreased or increased at 1 minute intervals.
- Press and hold the [**<**] or [**>**] button to quickly subtract or add time.



- 3 Press **Start**.

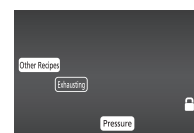
- The [Start] indicator lights up.

Remaining time is shown in 1 minute decrements. (Once the pressure has reached the setting level)

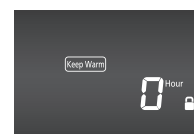


- 4 After cooking, enter the exhaust steam state.

- The “Exhausting” and “Pressure” icons are displayed on the display screen.
- When the exhaust steam is finished (the pressure indicator pin is dropped), the buzzer will sound, the display will be displayed as “0 Hour”, and the “Keep Warm” icon will light.
- If you need to open the outer lid when cooking halfway, ☞ page 13 “Exhaust Steam”.



(Exhausting)



(Exhaust steam ends)

- 5 Press **Off/Cancel**.

### Notes

- Please confirm to lock the lid lock before cooking (“” is displayed) to avoid cooking failure (except the keep warm). If the lid lock is unlocked, pressing [Start] will sound “beep, beep” for 4 times.
- Please check if stirring blade is needed according to the light indicator of “Stirring” or “No Stirring” when selecting a menu so as not to affect the cooking effect due to misplacement or missing of the stirring blade.
- Remaining time starts to reduce only after the pressure inside the pan has reached the setting pressure.
- Three beeps will be heard when cooking ends, and the pressure cooker will start exhaust steam three seconds later. Do not get close to the steam vent so as to avoid being burned by the steam.
  - ※ The sound is big when the exhaust steam starts, do not panic.

# Manual Setting

## Stirring • Pressure

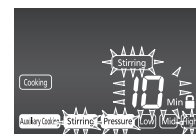
### Preparation

(☞ Step 1 ~ 4 on page 9)



### Example: Cooking with “Pressure-High-Stirring” function

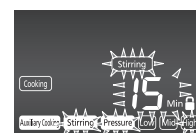
**1** Press **Manual** to select “Pressure-High-Stirring”.



- The currently selected function flashes.
- Each press can switch cooking program according to the following order:  
“Auxiliary Cooking-Stirring” → “Auxiliary Cooking-No Stirring” → “Pressure Low/Mid/High-Stirring” → “Pressure Low/Mid/High-No Stirring” → “Auxiliary Cooking-Stirring”...

**2** Press **<** or **>** set the cook time.

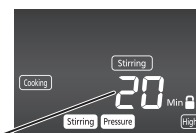
- Every time the [**<**] or [**>**] button is pressed, time will decreased or increased in 1 minute increments.
- Press and hold the [**<**] or [**>**] button to quickly subtract or add time.



**3** Press **Start**.

- The [Start] indicator lights up.

Remaining time is shown in 1 minute decrements.



(Once the pressure has reached the setting level)

### Notes

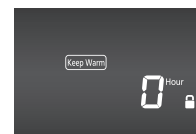
- Please confirm to lock the lid lock before cooking (“**🔒**” is displayed) to avoid cooking failure (except the keep warm).  
If the lid lock is unlocked, pressing [Start] will sound “beep, beep” for 4 times.
- Please check if stirring blade is needed according to the light indicator of “Stirring” or “No Stirring” when selecting a menu so as not to affect the cooking effect due to misplacement or missing of the stirring blade.
- Remaining time starts to reduce only after the pressure inside the pan has reached the setting pressure.
- Three beeps will be heard when cooking ends, and the pressure cooker will start exhaust steam three seconds later. Do not get close to the steam vent so as to avoid being burned by the steam.  
※ The sound is big when the exhaust steam starts, do not panic.

**4** After cooking, enter the exhaust steam state.

- The “Exhausting” icons are displayed on the display screen.
- When the exhaust steam is finished (the pressure indicator pin is dropped), the buzzer will sound, the display will be displayed as “0 Hour”, and the “Keep Warm” icon will light.
- Method for opening the outer lid ☞ step 4 ~ 5 on page 12.



(Exhausting)



(Exhaust steam ends)

**5** Press **Off/Cancel**.



# Manual Setting / Keep Warm

## Auxiliary Cooking

### Preparation

(☞ Step 4 ~ 5 on page 12 open the outer lid, and add vegetables or spices)



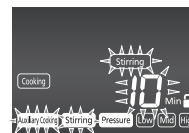
#### Notes

- When using the auxiliary cooking, be sure to:
  - Open the outer lid.
  - (So as not to affect the cooking performance due to the pressure in the pan.)
  - Lock the lid lock, and the display shows "🔒". (So as to avoid cooking failure.)
- Please check if stirring blade is needed according to the light indicator of "Stirring" or "No Stirring" when selecting a menu so as not to affect the cooking performance due to misplacement or missing of the stirring blade.
- Do not cook the food which is hard to cook using "Auxiliary Cooking". (So as not to affect the cooking effect.)

### Example: Seasoning or simmering with "Auxiliary Cooking-Stirring" function

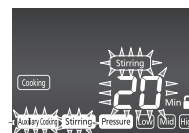
**1** Press **Manual** to select "Auxiliary Cooking-Stirring".

- The currently selected function flashes.
- Each press can switch cooking program according to the following order:  
 "Auxiliary Cooking-Stirring" → "Auxiliary Cooking-No Stirring" → "Pressure Low/Mid/High-Stirring" → "Pressure Low/Mid/High-No Stirring" → "Auxiliary Cooking-Stirring"...



**2** Press **◀** or **▶** set the cook time.

- Every time the [◀] or [▶] button is pressed, time will decreased or increased in 1 minute increments.
- Press and hold the [◀] or [▶] button to quickly subtract or add time.
- The cooking time setting range is 1 ~ 59 minutes, and the start time is 10 minutes.



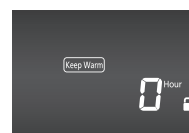
**3** Press **Start**.

- The [Start] indicator lights up, the remaining time is decreased at 1 minute intervals.
- To stop the cooking in the middle, press the [Off/Cancel] button.



Remaining time

**4** After cooking, the buzzer sounds, "0 Hour" is shown in the display, and it is automatically converted to "Keep Warm".



■ To cancel keep warm.

**5** Press **Off/Cancel**.

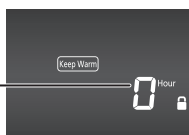
## Keep Warm

#### Notes

- When using the "Keep Warm" function, you may only close the outer lid without locking the lid lock.
- Do not use the "Keep Warm" function on green vegetables. (So as not to cause condensation, any unusual odor or discoloration.)
- It is recommended that the time for the "Keep Warm" function shall not exceed 1 hour. (So as not to cause an abnormal smell or deterioration of food.)
- Once the time for the "Keep Warm" function exceeds 24 hours, the display will disappear, but the "Keep Warm" function will continue. (The "Keep Warm" icon still lights up.)
- If the time for the "Keep Warm" function exceeds 96 hours, "U14" will appear in the display, and the function will stop.

**1** Close the outer lid, press **Select** to select [Keep Warm], then press **Start**.

- The [Keep Warm] icon lights up
- The temperature inside the pan can be maintained at around 70 degrees Celsius.



The keep warm time (up to 24 hours)

■ To cancel keep warm

**2** Press **Off/Cancel**.

# Timer

## Timer (Porridge)

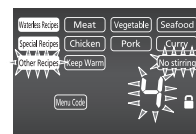
### Preparation

(☞ Step ① ~ ④ on page 9)



### Example: Timed porridge cooking

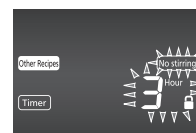
- 1 Press **Select** to select “Other Recipes”, select Menu Code 4 by **<** or **>** and then press **Set** to confirm the menu.



- The currently selected menu and menu code are flashing.

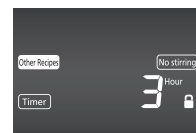
- 2 Press **<** or **>** to set cook time, then press **<** or **>** to set preset time after pressing **Timer**.

- The preset time setting range: 2 ~ 13 hours.



- Then press the [**<**] or [**>**] button, When setting cooking time, time will decreased or increased in 1 minute increments. When setting the preset time, time will decreased or increased in 1 hour increments.
- Press and hold the [**<**] or [**>**] button to quickly subtract or add time.

- 3 Press **Start**.



- The [Start] indicator turns off. The [Timer] indicator lights up.
- When the cooking is completed, the buzzer sounds and “0 Hour” is indicated on the display, the “Keep Warm” icon lights up.

- 4 Press **Off/Cancel**.
- The “Keep Warm” icon turns off.
  - Steps before pressing the [Off/Cancel] button, ☞ step ④ ~ ⑤ on page 12.

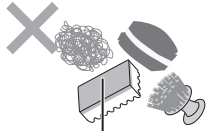
### Notes

- Other than “Other Recipes-4 (porridge)”, other menu cannot be timed.
- Time indicated by the timer is the time when cooking finish.
- The preset time for the last time can be memorized, and the initial value of the preset time (2 hours) will be returned to if the power has been off for more than 1 minute.
- Time will decrease in 1 hour increments when remaining time is more than 1 hour, and 1 minute increments when remaining time is less than 1 hour.

# Cleaning and Maintenance

- Please wait until the main body is sufficiently cool before unplugging the power plug cleaning.
  - When cleaning, never immerse the main body in water.
  - Do not use the dish washer or dish dryer.
- Do not use the following items:

- Wire wool or nylon brush
- Benzine / Thinner
- Dish washer and dish dryer
- Cleanser / Alcohol
- Disinfectant / Bleach



Tool with abrasive particles on the surface.



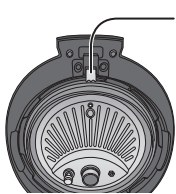
## Inner lid · Pressure valve

Please remove it after every use, and clean it with a kitchen dedicated neutral detergent.  
(Also remove the pressure valve for cleaning.)

- Clean both sides of the inner lid removed, and dry water before loading it into the outer lid.

### Inner lid

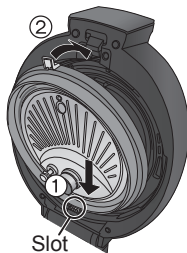
#### ■ During disassembly



- ① Pull up the disassembling button of the inner lid. (The inner lid will topple over toward the front direction.)
- ② Take out.

#### ■ During installation

- ① Insert the lower end of the inner lid into the slot.
- ② Push the upper end of the inner lid to the button.



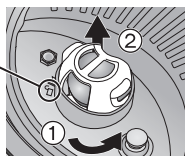
### Precautions

- Please wash the pressure cooker immediately after using seasonings. (So as to avoid odor, deterioration or rust.)  
If the nozzle cap is clogged with foreign objects such as rice and dirt, clear them using a thin bamboo stick or toothpick. (So as not to cause steam leak and ejection of cooking food.)

### Pressure valve

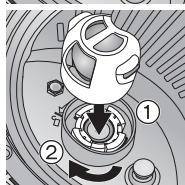
#### ■ During disassembly

- ① Rotate according to the direction of the arrow.
- ② Align the triangle on the pressure valve to the unlock mark, and you can remove it.

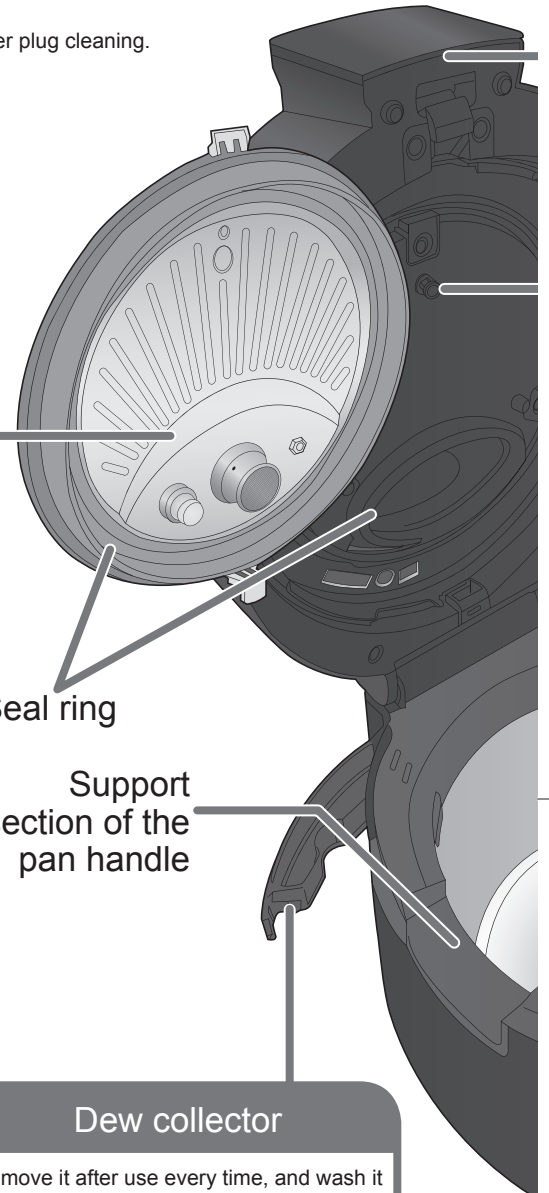


#### ■ During installation

- ① Place the pressure valve on the inner lid, making the triangle align to the unlock mark.
- ② Rotate to the triangle according to the direction of the arrow till the lock mark is aligned, and the installation is complete when hearing a "click" sound.



※ Rinse it with water after removal.

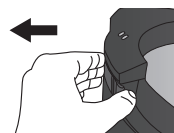


## Dew collector

Remove it after use every time, and wash it using detergent and then rinse it with water.

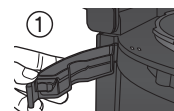
#### ■ During disassembly

Take it out from the support section of the pan handle.

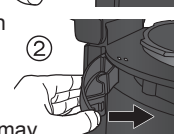


#### ■ During installation

- ① Insert the rib at the rear end of the dew collector into the positioning groove.



- ② Press it into the main body in according to the direction of the arrow, so that the jaw at the front end of the dew collector may be fitted into the main body.



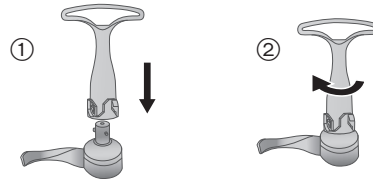
### Main body · Outer lid (Sealed part)

- Wipe with a well-wrung cloth.
- Do not use detergent.
  - Do not pull the pan packing.

### Stirring blade

Remove the stirring blade from the pan with the supplied grip of stirring blade and wash the blade with a detergent.

- Do not remove the stirring blade directly by hand to avoid burns.
- ① Insert the grip of stirring blade into the stirring blade.
  - ② Rotate the grip clockwise, and lift it up after hearing a "click" sound (at this time the suction becomes small) to remove the stirring blade.



Note: The stirring blade will wear and tear slightly after long-term use, which is normal. It will not cause damage to human body and the product. You can use it at ease.

### Pan

- Wash with detergent. (☞ page 4)
- Do not use the pan as a wash basin. So as not to cause wear and tear of the pan.

### Pressure indicator pin

Wipe with a well-wrung cloth.  
(Until the indicator pin can move up and down smoothly)

### Lid sensor · Cast heater · Bottom sensor

To remove stubborn foreign objects, gently rub with a little neutral cleaning agent using a nylon brush, and then wipe with a well-wrung cloth.

### Accessories

Wash with dedicated kitchen detergent after diluted.

Measuring cup



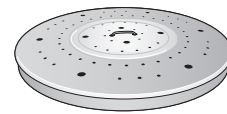
Grip of the stirring blade



Porridge [Soup] scoop



Steaming plate



# Recipes

## Chicken wings with Cola (With stirring blade)

Meat -1

Ingredients:		Seasoning:			
Chicken wings	6	Cola	100 mL	Honey	10 g
Garlic cloves	To taste	Soy sauce	20 mL		

### Steps:

1. Wash chicken wings and drain water, and peel and shred garlic.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
3. Select "Meat-1" and set the cook time to 5 minutes.

## Duck with beer (With stirring blade)

Meat-2

Ingredients:		Seasoning:			
Duck legs	2	Beer	100 mL	Sugar	10 g
Ginger	To taste	Dried chili	1	Light soy sauce	25 mL
Minced garlic	To taste	Star anise	2	Dark soy sauce	10 mL
Chopped green onion	To taste	Salt	1 g	Oil	5 mL

### Steps:

1. Prepare the ingredients. Cut duck legs into small pieces, and drain water.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
3. Select "Meat-2" and set the cook time to 10 minutes.

## Braised pork short ribs (With stirring blade)

Meat-3

Ingredients:		Seasoning:			
Pork ribs	350 g	Cooking wine	20 mL*	Soy sauce	15 mL
Ginger slices	3	Salt	5 g	Crystal sugar	10 g
		Sugar	5 g		

### Steps:

1. Rinse pork short ribs with water, and drain water. Add salt, sugar, cooking wine, and pickle for more than 20 minutes.
2. Boil a pan of boiling water, and place the marinated ribs into the boiled water and then take them out when they become tight.
3. First put the pan into the body, install the stirring blade in the middle of the pan, then add pork short ribs, ginger slices, soy sauce, crystal sugar and cooking wine, and close the outer lid.
4. Select "Meat-3" and set the cook time to 5 minutes.

\*10 mL for pickling, and 10 mL in the pan

## Dongpo pork with honey (With stirring blade)

Meat-4

Ingredients:		Seasoning:			
Streaky pork	600 g	Shaoxing wine	30 mL	Dark soy sauce	25 mL
Green onions	Half	Honey	20 mL	Soy sauce	30 mL
Ginger slices	2 ~ 3	Crystal sugar	20 g		

### Steps:

1. Prepare the ingredients, cut 4 cm cubes of streaky pork and boil them in water, and cut green onions into sections.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
3. Select "Meat-4" and set the cook time to 20 minutes.

# Recipes

## Waterless sauced beef (Without stirring blade)

Meat-5

Ingredients:		Seasoning:			
Beef	1000 g	Sugar	10 g	Cooking wine	25 mL
Ginger	To taste	Light soy sauce	50 mL	Oyster sauce	20 g
Minced garlic	To taste	Dark soy sauce	50 mL	Thirteen spices	5 g

### Steps:

1. Prepare the ingredients. Cut beef into chunks, and cut ginger and garlic into minces. Prick the beef with toothpick, add all the seasonings and bruised ginger and minced garlic, and pickle for 4 hours.
2. First put the pan into the body, and then add beef and marinade, then close the lid.
3. Select "Meat-5" and set the cook time to 20 minutes. After cooking, wait for them to be cool and slice them.

## Saliva chicken (Without stirring blade)

Meat-6

Ingredients:		Seasoning:			
Peeled chicken leg meat	2	Rice wine	10 mL	Sugar	2.5 g
Scallion	To taste	Pepper oil	40 mL	Light soy sauce	10 mL
Ginger	To taste	Vinegar	15 mL		
Minced garlic	To taste				

### Steps:

1. Prepare ingredients, peel chicken leg, and mince green onions, ginger and garlic.
2. First put the pan into the body, and then put in chicken legs, sprinkle with bruised ginger, pour rice wine, and close the lid.
3. Select "Meat-6" and set the cook time to 5 minutes. Then mix the rest of the seasonings into sauce.
4. After cooking, take out the chicken legs, wait for them to be cool and cut them into small pieces, and then pour the sauce.

## Beef cubes with rice cake and black pepper (With stirring blade)

Meat-7

Ingredients:		Seasoning:			
Beef tenderloin	250 g	Oyster sauce	5 mL	Cooking wine	25 mL
Rice cake for hot pot	200 g	Black pepper sauce	20 mL	Oil	10 mL
Onion	80 g	Starch	A little	Salt	2 g
		Soy sauce	5 mL		

### Steps:

1. Prepare ingredients. Cut beef tenderloin and rice cakes into small cubes, and cut onion into small pieces.
2. Pickle the chopped beef tenderloin with salt, cooking wine, soy sauce and starch for 30 minutes.
3. First put the pan into the body, and install the stirring blade in the middle of the pan, and then put all the ingredients and salad oil, black pepper jam and oyster sauce in with the beef tenderloin on the bottom and the rice cakes on the top, and then close the lid.
4. Select "Meat-7" and set the cook time to 3 minutes.

## Braised chicken wings (Without stirring blade)

Meat-8

Ingredients:		Seasoning:			
Chicken wings	8	Cooking wine	20 mL	Pepper oil	10 mL
Onion	1/2, washed and sliced	Light soy sauce	20 mL	Pepper	To taste
Shiitake mushrooms	9	Dark soy sauce	15 mL	Sugar	To taste
Ginger	To taste	Sesame oil	10 mL		

### Steps:

1. Wash chicken wings, onion, shiitake mushrooms, slice onion and ginger, and cut chicken wings twice in the front and back to make them tasty.
2. After mixing all the seasonings, put chicken wings in, mix well and preserve for more than one hour.
3. Put the pan into the body, put a layer of ginger slices on the bottom of the pan, and then lay a layer of onions, and then cover with a layer of Shiitake mushrooms. Put the chicken wings of 2) on the top, and also evenly spread the marinated seasonings on the top, then close the lid.
4. Select "Meat-8" and set the cook time to 5 minutes.



# Recipes

## Chicken legs with chopped chili (Without stirring blade)

Meat-9

Ingredients:		Seasoning:			
Chicken legs	2	Chopped chili	80 g	Cooking wine	20 mL
Ginger	To taste	Seafood sauce	10 g	Pepper	To taste
Minced garlic	To taste	Salt	1 g	Light soy sauce	20 mL

### Steps:

1. Clean the chicken legs and cut them obliquely to make them easier to absorb the flavour; add all the seasonings except chopped chili and mix with bruised ginger and minced garlic. Then put them into the refrigerator for 2 hours or more.
2. First put the pan into the body, and put the marinated chicken legs with marinade into the pan, cover them with a layer of chopped chili, and then close the lid.
3. Select "Meat-9" and set the cook time to 8 minutes.

## Phoenix claws with tangerine peel (With stirring blade)

Meat-10

Ingredients:		Seasoning:	
Phoenix claws	10	Pork sauce	60 g
Tangerine peel	To taste	Light soy sauce	25 mL
		Sugar	5 g
		Cooking wine	20 mL

### Steps:

1. Soak tangerine peel (strip) with water for 30 minutes. Put the phoenix claws into the boil water to get rid of the blood. Take them out and drain.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
3. Select "Meat-10" and set the cook time to 10 minutes.

## Lamb and tomato soup (With stirring blade)

Meat-11

Ingredients:				Seasoning:	
Lamb	400 g	Scallion	To taste	Black pepper jam	10 g
Tomato	125 g	Ginger slices	2 ~ 3	Light soy sauce	15 mL*
Carrot	200 g			Salt	2 g
				Tomato jam	25 g

### Steps:

1. Prepare ingredients. Peel tomato and carrot and cut them into cubes, and cut green onions into sections, and ginger into slices.
2. Put the lamb chops into the boil water, and marinate with black pepper jam, soy sauce and salt for 20 minutes.
3. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and tomato jam and 5 mL soy sauce, and close the outer lid.
4. Select "Meat-11" and set the cook time to 10 minutes.

\*10 mL for pickling, and 5 mL for cooking

## Shiitake mushrooms in oyster sauce (With stirring blade)

Vegetable-1

Ingredients:		Seasoning:	
Shiitake mushrooms	300 g	Oyster sauce	15 mL
		Oil	5 mL

### Steps:

1. Prepare the ingredients and wash the shiitake mushrooms and remove their stalks.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
3. Select "Vegetable-1" and set the cook time to 1 minute.



# Recipes

## Clam and sponge cucumber soup (Without stirring blade)

Vegetable-2

Ingredients:				Seasoning:		
Sponge cucumber	1	Chopped		Oil		10 mL
Clams	12 ~ 20	green onion	To taste	Salt		2 g
Dried small shrimps	A little			Rice wine		30 mL

### Steps:

1. Peel the sponge cucumber and cut it into cubes and clean clams.
2. First put the pan into the body, then add all the ingredients and seasonings with clams on the bottom and sponge cucumber on the top, and close the outer lid.
3. Select "Vegetable-2" and set the cook time to 1 minute.

## Stewed mushrooms (Without stirring blade)

Vegetable-3

Ingredients:		Seasoning:		
Mushrooms	300 g	Salt		1 g
		Oil		5 mL
		Black pepper		A little

### Steps:

1. Wash mushrooms and remove their stalks.
2. First put the pan into the body, then add all the ingredients and seasonings, and close the outer lid.
3. Select "Vegetable-3" and set the cook time to 1 minute.

## Dry stirred king oyster mushroom (With stirring blade)

Vegetable-4

Ingredients:			Seasoning:			
King oyster mushroom	350 g		Light soy sauce	10 mL	Oil	10 mL
White sesame	A small amount		Dark soy sauce	5 mL		
Ginger	A small amount		Oyster sauce	5 mL		

### Steps:

1. Prepare ingredients and slice king oyster mushroom.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
3. Select "Vegetable-4" and set the cook time to 5 minutes.

## Wood-ear with green onions (With stirring blade)

Vegetable-5

Ingredients:			Seasoning:		
Wood-ear	250 g (after soaking)		Oil		15 mL
Chopped green onion	To taste		Salt		2 g
			Light soy sauce		15 mL

### Steps:

1. Soak wood-ear.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add wood-ear and all the seasonings, and close the outer lid.
3. Select "Vegetable-5" and set the cook time to 5 minutes. After cooking, sprinkle with chopped green onion.

# Recipes

## Stewed eggplant (With stirring blade)

Vegetable-6

### Ingredients:

Eggplant 450 g  
Minced garlic To taste

### Seasoning:

Sugar 5 g  
Soy sauce 15 mL  
Salt 2 g  
Oil 10 mL

### Steps:

- 1.Prepare the ingredients and cut the eggplant into cubes.
- 2.First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
- 3.Select "Vegetable-6" and set the cook time to 1 minute.

## Braised potatoes (With stirring blade)

Vegetable-7

### Ingredients:

Potato 400 g  
Chopped green onion To taste

### Seasoning:

Soy sauce 15 mL Oil 15 mL  
Sugar 5 g

### Steps:

- 1.Prepare the ingredients and wash and cut the potatoes into cubes.
- 2.First put the pan into the body, install the stirring blade in the middle of the pan, then add potatoes and all the seasonings, and close the outer lid.
- 3.Select "Vegetable-7" and set the cook time to 5 minutes. After cooking, sprinkle with chopped green onion.

## Stewed taro (With stirring blade)

Vegetable-8

### Ingredients:

Taro 500 g

### Seasoning:

Soy sauce 15 mL Sugar 5 g  
Cooking wine 15 mL

### Steps:

- 1.Peel and wash taro, and cut big taro into half.
- 2.First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
- 3.Select "Vegetable-8" and set the cook time to 5 minutes.

## Fried celery and ham (With stirring blade)

Vegetable-9

### Ingredients:

Celery 250 g  
Ham 80 g

### Seasoning:

Salt 2 g  
Oil 15 mL

### Steps:

- 1.Wash and cut celery into sections, and slice hams.
- 2.First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
- 3.Select "Vegetable-9" and set the cook time to 1 minute.

# Recipes

## Fried white radish with sliced pork (With stirring blade)

Vegetable-10

### Ingredients:

White radish	250 g
Sliced pork	100 g

### Seasoning:

Light soy sauce	10 mL	Sesame oil	5 mL
Rice wine	6 mL	Sugar	5 g

### Steps:

1. Wash and slice radish, and wash and slice pork.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
3. Select "Vegetable-10" and set the cook time to 5 minutes.

## Braised marmoreal mushroom with tomato (With stirring blade)

Vegetable-11

### Ingredients:

Tomato	200 g
Marmoreal mushrooms	200 g

### Seasoning:

Tomato jam	50 g	Sugar	2 g
Salt	3 g	Light soy sauce	A little

### Steps:

1. Wash, peel and cut tomatoes into small pieces. Wash marmoreal mushrooms, boil them in water and tear them into small pieces.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add tomato and marmoreal mushrooms and tomato jam, sugar, salt, and close the outer lid.
3. Select "Vegetable-11" and set the cook time to 10 minutes. Add a little soy sauce to improve taste before removing from the pan.

## Braised cauliflower in oyster sauce (With stirring blade)

Vegetable-12

### Ingredients:

Cauliflower	300 g
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### Seasoning:

Oyster sauce	15 mL	Oil	10 mL
Light soy sauce	10 mL	Starch with water	A little

### Steps:

1. Prepare ingredients, wash the cauliflowers, and break them into small pieces.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
3. Select "Vegetable-12" and set the cook time to 2 minutes.

## Lettuce with minced garlic (With stirring blade)

Vegetable-13

### Ingredients:

Lettuce	250 g
Minced garlic	To taste

### Seasoning:

Oil	10 mL
Salt	2 g

### Steps:

1. Wash the lettuce.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
3. Select "Vegetable-13" and set the cook time to 1 minute.

# Recipes

## Enokitake with minced garlic (Without stirring blade)

Vegetable-14

Ingredients:		Seasoning:	
Enokitake	350 g	Oyster sauce	20 mL
Minced garlic	To taste	Soy sauce	10 mL
Chopped green onion	To taste	Oil	30 mL

### Steps:

1. Wash enokitake and remove stalks.
2. First put the pan into the body, lay enokitake in the pan, and then lay minced garlic; add oyster sauce and soy sauce, and then close the outer lid.
3. Select "Vegetable-14" and set the cook time to 2 minutes.
4. Add oil in another pan and make it hot. After cooking, put them in a plate, sprinkle with chopped green onion, and pour the hot oil.

## Chinese yam in vinegar (With stirring blade)

Vegetable-15

Ingredients:		Seasoning:	
Chinese yam	300 g (Thick)	Minced garlic	To taste
Chopped green onion	To taste	Dried chili	2 ~ 3
		Old vinegar	5 mL
		Light soy sauce	10 mL
		Salt	2 g
		Cooking wine	10 mL

### Steps:

1. Wash and slice chinese yams.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients except green onion, and put the seasonings, and close the outer lid.
3. Select "Vegetable-15" and set the cook time to 1 minute. After cooking, sprinkle with chopped green onion.

## Braised prawns (With stirring blade)

Seafood-1

Ingredients:		Seasoning:	
Prawns	300 g	Oil	10 mL
Ginger slices	3 ~ 5	Soy sauce	15 mL
Chopped green onion	To taste	Cooking wine	10 mL
		Vinegar	5 mL
		Sugar	15 g
		Starch	2 g

### Steps:

1. Wash the prawns, and remove their feelers and intestines.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
3. Select "Seafood-1" and set the cook time to 1 minute.

## Fried clams (With stirring blade)

Seafood-2

Ingredients:		Seasoning:	
Clams	500 g	Oil	3 mL
Ginger	To taste	Light soy sauce	10 mL
Chopped green onion	To taste		

### Steps:

1. Wash clams after they spit sand.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients except green onion, and put the seasonings, and close the outer lid.
3. Select "Seafood-2" and set the cook time to 1 minute. After cooking, sprinkle with chopped green onion.

# Recipes

## Waterless seafood pot (Without stirring blade)

Seafood-3

### Ingredients:

Clams	150 g	Winter melon	250 g
Shrimp	150 g	White radish	150 g
Baby cabbage	150 g	Vermicelli	To taste
Ginger	To taste		

### Seasoning:

Oil	15 mL
Salt	2 g

### Steps:

1. Wash all the ingredients, and slice the melon and white radish. Break baby cabbage apart, wash clams, and soak vermicelli in water.
2. Put the pan into the body, put the salad oil in the pan, and then put white radish slices, melon slices, baby cabbages, vermicelli, shrimps, clams and ginger slice from the bottom up in turn; sprinkle with salt, and closed the outer lid.
3. Select "Seafood-3" and set the cook time to 3 minutes.

## Bass in green onion oil (Without stirring blade)

Seafood-4

### Ingredients:

Bass	1
Chopped green onion	To taste
Ginger	To taste

### Seasoning:

Salt	3 g
Cooking wine	15 mL
Steam fish soy sauce	30mL
Oil	30mL

### Steps:

1. After cleaning the bass, cut 3 times on both sides of the bass respectively with a knife.
2. First put the pan into the body, then layer ginger slice in the pan, next put salt on the bass and put the bass into the pan; add cooking wine, and close the outer lid.
3. Select "Seafood-4" and set the cook time to 5 minutes.
4. Pour salad oil in another pan to make it slightly smoke. After cooking, put the bass in the dish, and sprinkle with chopped green onion and diced green onion; pour steam fish soy sauce, and then pour hot salad oil.

## Fish head with chopped chili (Without stirring blade)

Seafood-5

### Ingredients:

Fish head	1 (shall not be too large)
Chopped chili	200 g
Ginger	To taste
Chopped green onion	To taste

### Seasoning:

Steam fish soy sauce	30 mL
Oil	30 mL
Cooking wine	20 mL

### Steps:

1. Remove the scales and gills of the fish head, and then cut it into two pieces connected with their back using a knife.
2. First put the pan into the body, brush a layer of salad oil in the bottom of the pan, and layer the ginger slice in the bottom of the pan. And then put the head into the pan, layer the chopped chili on the fish head, and finally sprinkle the cooking wine on the fish head, and close the outer lid.
3. Select "Seafood-5" and set the cook time to 5 minutes.
4. After cooking, sprinkle with green onions, and spread steam fish soy sauce. Pour salad oil in another pan, wait it to slight smoke, and then pour the hot salad oil on the fish head.

## Fried shrimps with carrots and cucumbers (With stirring blade)

Seafood-6

### Ingredients:

Shrimps	350 g	Oil	15 mL	Cooking wine	5 mL
Cucumber	30 g	Salt	2 g	Starch	5 g
Carrot	30 g				

### Seasoning:

### Steps:

1. Wash and dice carrots and cucumbers. Wash shrimps, remove intestines, add salt and cooking wine; mix well and pickle for 15 minutes; add starch and mix well.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
3. Select "Seafood-6" and set the cook time to 1 minute.

# Recipes

## Fried shrimp with celery (With stirring blade)

Seafood-7

Ingredients:				Seasoning:			
Celery	250 g	Chopped		Salt	2 g	Oil	10 mL
Shrimps	150 g	green onion	To taste	Sugar	2 g		
		Ginger	To taste				

### Steps:

1. Wash celery and cut into pieces.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
3. Select "Seafood-7" and set the cook time to 1 minute.

## Fried squid (With stirring blade)

Seafood-8

Ingredients:				Seasoning:		
Squid	350 g	Chopped		Rice wine		10 mL
Ginger	To taste	green onion	To taste	Steam fish		
		Minced garlic	To taste	soy sauce		10 mL
				Salt		2 g

### Steps:

1. Wash squid, cut onion into chopped green onion, slice ginger, and mince garlic.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients except green onion, and put the seasonings, and close the outer lid.
3. Select "Seafood-8" and set the cook time to 1 minute. After cooking, sprinkle with chopped green onion.

## Octopus with preserved potherb mustard (With stirring blade)

Seafood-9

Ingredients:				Seasoning:		
Octopus	400 g	Shredded ginger	To taste	Cooking wine		10 mL
Preserved		Dry red pepper	2 ~ 3	Salt		1 g (optional)
potherb mustard	50 g			Oil		10 mL

### Steps:

1. Prepare ingredients. Wash octopus.
2. Put shredded ginger in water in another pan and boil the water; put the octopus fish in the boiled water; remove from the pan, peel and wash the fish. Cut the fish feelers into sections and cut the fish head into pieces.
3. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
4. Select "Seafood-9" and set the cook time to 3 minutes.

## Apple jam (With stirring blade)

Other-1

Ingredients:		Seasoning:	
Apple	2 (Approx. 600 g)	Sugar	150-200 g
Lemon	Half, juiced		

### Steps:

1. Peel and cut apple into slices (about 5 mm × 5 mm × 15 mm), and make lemon juice.
2. First put the pan into the body, and place the stirring blade in the middle of the pan; add the apple into the pan, and add lemon juice and sugar; close the outer lid.
3. Select "Other-1" and set the cook time to 5 minutes.
4. After cooking, open the outer lid, slide the lid handle, select "Auxiliary Cooking-Stirring", and set the cook time to 15 minutes.

# Recipes

## Lemon jam (With stirring blade)

Other-2

Ingredients:		Seasoning:	
Lemon juice	80 mL	Sugar	110 g
Lemon peel	Half		
Egg	2 (small)		

### Steps:

1. Beat up the eggs, add sugar and stir evenly. Make lemon juice, and chop thin lemon peel into small pieces with a knife.
2. Pour the lemon juice into the egg and stir well; remove the floating foam, and add the chopped lemon peel. First put the pan into the body, install the stirring blade in the middle of the pan, then pour the liquid into the pan, next add sugar, and finally close the outer lid.
3. Select "Other-2" and set the cook time to 2 minutes.

## Yogurt (Without stirring blade)

Other-3

Ingredients:		Seasoning:	
Yogurt	25 mL	Sugar	10 g
Milk	125 mL		

### Steps:

1. Disinfect the glass and spoon in hot water\* (\*: Soak them in hot water of more than 95 °C for 5 minutes).
  2. Put yogurt, milk and sugar into the cooled glass and stir well with a spoon. Seal the opening of the glass with plastic wrap.
  3. Add 500 mL of water in the pan, put the glass in step 2) in the water, and close the outer lid.
  4. Select "Other-3" and set the cook time to 6 hours.
- ※ • The proportion of yogurt and milk is 1: 5, and it can be adjusted according to the thickness of yogurt. And, the amount of sugar can be adjusted according to your preferences.
- After it cools down, store it in the refrigerator.

## Cake (Without stirring blade)

Other-5

Ingredients:		Seasoning:	
Low-gluten flour	100 g	Butter	30 g
Egg	3	Milk	25 mL
		Sugar	100 g

### Steps:

1. Separate the egg yolk from the egg white and put them respectively in a bowl (without water and oil); add 20 g of sugar in the egg yolk, and stir the sugar and egg yolk until they are smooth without particles.
2. Add 80 g sugar into the egg white, Stir with a whisk until the whisk can stand upright in the egg white, add the egg yolk in the egg white, and stir well.
3. Gradually add the cake batter in sifted low-gluten flour, stir until it is smooth without particles. Add the butter, milk into the cake batter and stir until it is smooth without particles.
4. Pour the cake batter into the pan, and close the outer lid, Select "Other-5" and set the cook time to 50 minutes.

## Blueberry jam (With stirring blade)

Other-7

Ingredients:		Seasoning:	
Blueberry	300 g	Sugar	120 g
Lemon	Half		

### Steps:

1. Wash blueberries and squeeze lemon to get juice.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
3. Select "Other-7" and set the cook time to 8 minutes.
4. After cooking, open the outer lid, slide the lid handle, select "Auxiliary Cooking-Stirring", and set the cook time to 15 minutes.



# Recipes

## Strawberry compote (With stirring blade)

Other-8

Ingredients: (4 ~ 6 servings)

Strawberries 500 g, wash and remove stalks  
Lemon Half, juiced

Seasoning:

Sugar 130 g

Steps:

1. Wash the strawberries, remove their stalks, and cut them in half; get lemon juice.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
3. Select "Other-8" and set the cook time to 5 minutes. After cooking, ice them to get better flavor.

## Pork (With stirring blade)

Special

Ingredients:

Streaky pork 600 g, diced  
Mushrooms 150 g, Cut in half  
Green onions Half, washed and cut into long sections  
Ginger 1, cut into big pieces after clean  
Cinnamon stick 1

Seasoning:

Salt 8 g  
Sugar 20 g  
Cooking wine 15 mL  
Dark soy sauce 15 mL

Steps:

1. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
2. Select "Special Recipes-Pork" and set the cook time to 15 minutes.

## Curry (With stirring blade)

Special

Ingredients:

Beef brisket 320 g  
Potato 260 g  
Carrot 120 g  
Onion 100 g

Seasoning:

Curry blocks 2  
Curry powder To taste  
Coconut milk 200 mL

Steps:

1. Cut the sirloin into small pieces and boil in boiling water. Peel potatoes and carrots, and cut them into large pieces; cut onions into small pieces.
2. First put the pan into the body, install the stirring blade in the middle of the pan, then add all the ingredients and seasonings, and close the outer lid.
3. Select "Special Recipes-Curry" and set the cook time to 20 minutes.

## Chicken (Without stirring blade)

Special

Ingredients:

Chicken 1, about 1000 g  
Ginger Several pieces  
Scallion Several

Seasoning:

Dark soy sauce 15 mL  
Light soy sauce 15 mL  
Salt 13 g  
(10 g coated on the chicken, 3 g added to the marinade)

Cooking wine 10 mL  
Sugar 15 g  
Oil 10 mL

Dipping sauce:

Ginger To taste  
Minced garlic To taste  
Light soy sauce 15 mL  
Sesame oil 5 mL  
Sugar 3 g

Steps:

1. Wash and drain the chicken. Put a thin layer of salt on the chicken, and stuff two ginger slices into the chicken stomach; put the chicken aside for 5 minutes.
2. Prepare a container and stir the marinade other than salad oil in the container.
3. Evenly wipe the seasoning of 2) on the chicken, lay the green onion and ginger slice in the bottom of the pan, and place the chicken and the marinade into the pan for 20 minutes.
4. Spread salad oil on the chicken and close the lid.
5. Select "Special Recipes-Chicken" and set the cook time to 20 minutes. After cooking, tear the chicken into small pieces, and dip in a little dipping sauce (dipping sauce needs to be mixed thoroughly in advance).

# Troubleshooting




Please check the followings before requesting service.

Trouble description	Possible causes	Ref. page
Unable to cook (Press the [Start] button, and "beep, beep ....." is heard)	<ul style="list-style-type: none"> <li>The lid lock is not locked (the lid handle is not pulled back).</li> </ul>	9
Time display does not change	<ul style="list-style-type: none"> <li>The [Start] button is not pressed after the time is set.</li> <li>Steam leak. (See below the "Steam leak" description.)</li> <li>Even if the pressure cooking has started, the pressure inside the pan has not reached the set pressure.</li> <li>There are foreign objects at the bottom of the cast heater, lid sensor or the pan.</li> </ul>	12,14~15 — 12,14~15 19
The remaining time displays when the pressure indicator pin has not been raised	<ul style="list-style-type: none"> <li>The bottom sensor can not work properly because the seasoning are not completely dissolved.</li> </ul>	5
Steam leak (From the pan, outer lid, steam vent or pressure indicator pin)	<ul style="list-style-type: none"> <li>There is a foreign object on the pan, inner lid, pan packing or pressure indicator pin.</li> <li>The pan, inner lid or pan packing is dented or damaged.</li> <li>The pressure valve is not installed or the internal ball dents.</li> <li>The safety valve (molten alloy) melts.</li> </ul>	— — 18 —
Broth and steam spurt out (Discharged from the steam vent or the slit of the lid)	<ul style="list-style-type: none"> <li>The outer lid is not closed properly.</li> <li>Too much ingredients or water is put in the pan.</li> <li>During Auxiliary Cooking, the outer lid is closed.</li> <li>The pressure valve is not installed.</li> <li>The safety valve (molten alloy) melts.</li> </ul>	9 9 16 18 —
Cooking is unsuccessful (Uncooked / heat is too low / overdone / watery / burnt)	<ul style="list-style-type: none"> <li>Pressure Select, Time Setting or water amount is not correct.</li> <li>There is a foreign object on the cast heater or bottom sensor.</li> <li>The pan placed in the main body is tilted.</li> <li>The pressure valve is not installed.</li> <li>Seasoning is not completely dissolved.</li> </ul>	8, 11 19 9 18 5
The outer lid is difficult to open The outer lid is difficult to close	<ul style="list-style-type: none"> <li>Has the pressure in the pan been completely released (the pressure indicator pin is dropped)?</li> <li>Is the inner lid installed?</li> <li>Is the inner lid or the lid handle deformed?</li> <li>Because there is pressure in the pan, so you find it difficult to close. Especially when loosening the white rice immediately after cooking, you will find it difficult to close.</li> <li>Is there any rice grain at the upper hook snap, lower hook snap or the upper body?</li> </ul>	12,14~15 18 — — —
The pressure cooker sounds	<ul style="list-style-type: none"> <li>The "rip ..." sound indicates that the pressure is released.</li> <li>The "grunt" sound heard when closing the inner lid indicates that the pressure valve is rolling in the outer lid.</li> <li>The "pata" sound heard when you release the pressure indicates that the solenoid valve beats.</li> <li>The "beep, beep ..." sound indicates that the lid lock is not locked, or is mistakenly opened before exhaust steam or during cooking.</li> <li>The "buzzing" sound indicates that the solenoid valve is operating.</li> <li>The "pop" sound indicates that the water drops at the bottom (outer) of the pan crack due to thermal expansion.</li> <li>The "clank" sound ... the sound given by the magnet in the stirring blade when it moves up and down to adjust the position.</li> </ul>	— — — 9 — — —

Contact service center for inspection or repair if:

- The bottom of the pan has dents.
- The inner lid or pan packing is dented or damaged.
- Problems are still not solved after the examination according to the above.

## If this Code is Displayed...

Display	Possible causes	Ref. page
	<ul style="list-style-type: none"><li>The "Keep Warm" function is on more than 96 hours. → Press the [Off/Cancel] button.</li></ul>	—
	<p>→ Contact service center.</p>	—
	<ul style="list-style-type: none"><li>The stirring blade cannot stir due to motor damage. → Contact service center. (Press the [Off/Cancel] button, and you can use the function without stirring blade.)</li></ul>	—

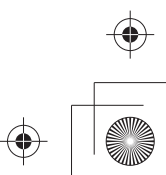
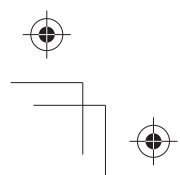
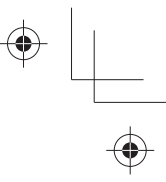
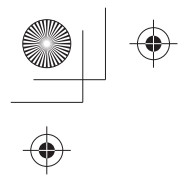
# Specifications

Model No.		SR-SG501
Power supply / Rated frequency		220 V ~ 50 Hz
Rated power (during cooking)		1100 W
Nominal volume of the pan L		5.0 (cooking capacity 3.3)
Porridge cooking volume L (cup)		0.18 ~ 0.27 (1 ~ 1½)
Maximum cooking volume for menu (ingredients + water) (Approx.) L	Meat	3.3 <sup>*1</sup>
	Tendon	
	Vegetable	
	Bone soup	water: 1 measuring cup
	Fish/Steam	
	Beans	1.5 <sup>*2</sup>
Power cord length (Approx.) m		1.0
Weight (Approx.) kg		8.4
Stirring blade speed (Approx.) RPM		20
Size (Approx.) cm	Width	28.8
	Depth	36.1
	Height	30.0 (56.6 <sup>*3</sup> )

- (\*1) It indicates the cooking capacity at the "MAX" waterline in the pan.
- (\*2) It indicates the cooking capacity at the "MAX FOR BEANS" waterline in the pan.
- (\*3) It indicates the product height when opening the outer lid.
- Working pressure of the pressure regulator is 98 kPa gauge pressure.
- Standby consumption is approx. 1.0 W.

Specifications  
If this Code is Displayed

When Necessary



# Panasonic®

## 使用說明書

家庭用 智能原汁煲

型號 5.0 L SR-SG501



非常感謝您購買 Panasonic 產品。

- 此產品僅供家庭使用。
- 請仔細閱讀本使用說明書，以確保正確安全使用本產品。使用前請務必閱讀【安全注意事項】（第36~38頁）。
- 請確保保用證上註明有購買日期和經銷商號等信息。
- 將保用證和使用說明書一同小心收妥。

保留備用

保用證另附

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使用前

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必要時


# 安全注意事項

請確保遵循以下注意事項

為防止造成人身傷害、財產損失，請務必遵守以下安全注意事項。


■ 因錯誤操作所產生的危害及損害程度，如下區分說明。

 **警告** 表示如不避免，則可能導致死亡或嚴重傷害的某種潛在危害情況。

 **注意** 表示如不避免，則可能導致輕微或中度傷害的某種潛在危害情況。

■ 希望遵守的內容分類，用如下圖標來區分說明。

 此圖標表示不能進行，“禁止”的內容。

 此圖標表示務必執行，“強制”的內容。

由於本體在加熱後內部會產生極高的溫度及壓力，因此為了確保安全請務必遵守以下事項。




## 警告




- 請勿將智能原汁煲（以下簡稱：原汁煲）放在孩童能觸碰到的地方。（以免導致燙傷、受傷或觸電。）

- 每次烹調的最大量，請勿超過內鍋的最大刻度線。
  - 請勿使用任何遇熱後會產生泡沫的食材，如大量的油或梳打粉。

- 若本體處於以下狀態，請勿使用（ P43）。（以免壓力無法安全釋放，或導致蒸氣洩漏。）
  - 產品內部（鍋墊圈、噴嘴及壓力閥周圍等處）黏有米飯等異物。
  - 噴嘴帽堵塞或未安裝。
  - 內蓋變形或未妥善安裝。

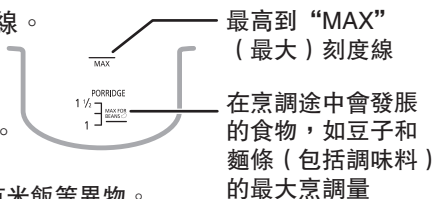
- 使用中或烹調剛結束時，請勿將臉或手靠近蒸氣口或觸摸高溫部位（包括壓力顯示竿、底感應器）。（以免導致燙傷或被排出的蒸氣灼傷。）
  - 特別要注意小孩。

- 內鍋中仍有壓力時（壓力顯示竿未落下時  P41），請勿強行打開外蓋。（以免外蓋彈開，導致食物飛濺，從而引起燙傷。）  
→ 請在壓力完全釋放後（壓力顯示竿落下）再打開外蓋。

- 烹調剛完成進行攪拌時，可能有熱的食物濺出，請勿將臉靠近內鍋。（以免導致燙傷。）

- 請勿進行以下操作。（以免導致火災、觸電或受傷。）
  - 將本體浸入水中或將水濺到本體上。
  - 將金屬針等異物插入散熱孔或間隙中。
  - 自行改裝、拆解或修理本產品。

- 請勿將本產品用於使用說明書記載以外的任何用途。（以免導致火災、燒傷、受傷或觸電。）



## 警告



- 請勿將水或其他液體濺到本體插頭上。  
(以免導致觸電或因短路導致火災。)
- 請勿將攪拌葉放在金屬小物件附近。  
(以免金屬小物件吸附在攪拌葉上，混入料理中，從而導致誤食或對內鍋造成劃傷。)
- 烹調黏稠狀食物時，請勿使用手動排氣功能。  
(以免食物噴出，導致燙傷。)
- 請勿進行以下操作。  
(以免導致觸電、短路或引起火災。)
  - 請勿用濕手觸碰電源插頭。
  - 請勿使用損壞的電源插頭或鬆脫的插座。
  - 請勿進行任何可能會損壞電源線或電源插頭的操作。不要破壞電源線或電源插頭，不要自行強行加工、彎曲、扭曲、拉伸或置於高溫處，將重物放在上面或把電線捆成一束。
  - 請勿讓任何人舔本體插頭，特別要注意嬰幼兒。



- 本產品不適合以下人士（包括兒童）使用，如：身體感官或心智能力退化者，或缺乏經驗及知識的人，除非負責其安全的人到場監督或指導。應監督孩童，以確保他們不會把產品當作玩具。  
(以免造成火災或導致受傷。)
- 本產品的攪拌葉中含有磁石，若您裝有心臟起搏器，請勿靠近攪拌葉。  
(以免磁石對心臟起搏器造成影響。)
- 本產品應使用單相兩極帶接地的電源插座，並保證其可靠接地！未安裝接地裝置，可能會引起箱體等其他金屬部件帶有感應靜電。  
(以免發生故障或漏電時有觸電的危險。)
- 請務必將電源插頭和本體插頭妥善連接。  
(以免因發熱導致觸電或火災。)
- 請務必單獨使用額定值為 AC 220 V/10 A 的電源。  
(以免因與其他電器並用而發熱，從而引起火災。)
- 請務必定期清除電源插頭上的灰塵。  
(以免電源插頭上積聚灰塵，因濕氣導致絕緣故障，從而引起火災。)  
→ 拔下電源插頭，用乾布擦拭。
- 請定期檢查用於釋放蒸氣的蒸氣口、噴嘴和噴嘴帽，確保其沒有堵塞。  
(以免壓力異常上升。)
- 請務必裝入壓力閥。  
(以免因溢出發生燙傷或因壓力異常影響烹調效果。)
- 發生異常或故障時，請立即停止使用，並拔下電源插頭。  
(以免導致冒煙、火災、觸電、燒傷或受傷。)  
異常·故障例
  - 電源插頭及電源線異常發熱。
  - 電源線已損壞或碰到電源線後發生間歇性斷電。
  - 本體變形或異常發熱。
  - 本體冒煙或發出焦味。
  - 本體破裂、鬆動或發出異響。
  - 蒸氣口有大量蒸氣冒出，但壓力顯示竿仍未升高。
  - 在非排氣狀態，蒸氣口突然有大量蒸氣排出。(可能是安全閥熔化了)→ 請立即與服務中心聯絡，諮詢檢查及修理事宜。

使用前

安全注意事項

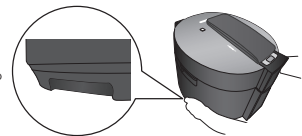
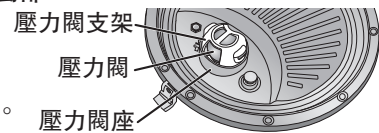


# 安全注意事項

## ⚠ 注意




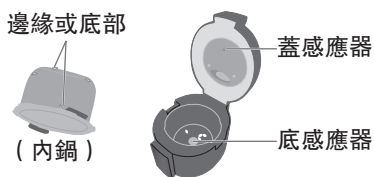
- 請勿使用非專用內鍋或變形後的內鍋。  
(以免因過熱或故障導致燙傷或受傷。)
- 請勿空燒。  
(以免導致燙傷。)
- 請勿在以下地方使用產品。
  - 靠近熱源或高濕環境中。  
(以免導致觸電、漏電或火災。)
  - 不平穩的檯面或不耐熱的墊子上。  
(以免導致受傷、燙傷或火災。)
  - 靠近牆壁或家具等處。  
(以免開蓋時碰到，或導致家具等變色、變形及破損。)
- 使用中請勿移動本體。  
(以免導致燙傷。)
- 請勿將電源插頭暴露在蒸氣中。  
(以免導致觸電或因短路導致火災。)
- 烹調剛結束時，請勿觸摸高溫部。特別是外蓋上蒸氣口附近的玻璃面板及內蓋、壓力閥、內鍋等金屬部。  
(以免導致燙傷。)
  - 如要拆洗內蓋，請務必用毛巾等包裹後拿取內蓋。  
切勿拉扯鍋墊圈，以免墊圈變形，導致漏氣。
- 拆洗內蓋背面的壓力閥時，請勿旋轉壓力閥座拆卸。  
(以免壓力閥墊圈變形，導致漏氣。)
  - 如要拆洗壓力閥，請務必手握壓力閥支架進行旋轉。
- 禁止使用非本產品隨附的電源線，並禁止把本電源線轉用到其他地方。  
如有損壞，必須用專用電源線或從製造廠或維修部買到的專用元件來更換。  
(以免發生故障或導致觸電、漏電或火災。)
- 請勿使用非本產品隨附的攪拌葉，並禁止把本攪拌葉轉用到其他地方。  
如有損壞，必須用專用攪拌葉或從製造廠或維修部買到的專用元件來更換。  
(以免對產品造成損傷。)
- 從內鍋中取出裝有食物的容器時，請務必小心。  
(以免導致燙傷。)
- 請等到本體冷卻後再進行清洗。  
(以免導致燙傷或受傷。)
- 取出內鍋或不使用時，切記關閉電源並拔下電源插頭。  
(以免導致燙傷、受傷，及因絕緣老化而引起觸電、漏電、火災。)
- 拔下電源插頭或本體插頭時，請確保握住插頭本身，切勿拉拽電源線。  
(以免導致觸電，或因短路引起火災。)
- 在櫥櫃等封閉空間內使用時，請確保蒸氣能向外散發。  
(以免櫥櫃等變色或變形。)
- 搬運產品時，請務必捧住本體下方的兩側，切勿端鍋把手。  
(以免外蓋打開，引起燙傷或產品損壞。)
- 如您裝有植入式心臟起搏器，使用本產品前請向醫生諮詢。  
(本產品在工作時可能會對心臟起搏器有影響。)



# 使用注意事項

## 關於本體

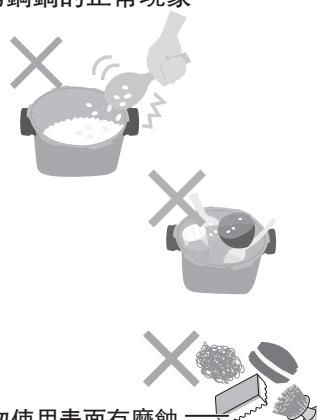
- 請勿在拉桌等滑動式檯面上使用。  
(以免在合上或解除蓋鎖時，產品帶動拉桌滑動，不能順利操作。)
- 使用中請勿將布或其他物品蓋在外蓋上。  
(以免蒸氣無法釋放，導致外蓋變形、變色或發生故障。)
- 請將調味料混合並溶解後再加入內鍋。  
(以免導致烹調失敗，如：不能正常烹調食物。)
- 請勿將金屬部品放在底感應器附近。  
(以免金屬部品吸附到底感應器上，導致產品工作異常。)
- 請及時清理黏在本體上(底感應器、內鍋底部等)的飯粒等異物。  
(以免出現錯誤顯示，或有飯焦、飯燒不熟等情況。)
- 請勿在戶外或陽光直射下使用產品。  
(以免導致產品發生故障或變色。)
- 請勿將本體和攪拌葉放在容易受電磁干擾的裝置附近。
  - 無線電、電視、助聽器等。  
(以免產生噪音或減低音量。)
  - IC卡、銀行卡。  
(以免損壞磁性。)
- 請勿將磁石放在產品附近。  
(以免導致動作異常。)
- 請勿在電磁爐上使用產品。  
(以免損壞電磁爐或導致本產品發生故障。)
- 請勿攪拌重1公斤以上的食材。  
(以免攪拌葉無法正常工作。)
- 使用攪拌葉時，請勿在攪拌葉未取出的情況下，倒出內鍋中的食材。  
(以免攪拌葉掉落導致意外。)
- 烹調完成後，請務必等內蓋與本體完全冷卻後再進行下一次的烹調。  
(以免連續加熱影響烹調性能。)



## 關於內鍋

### 為延長內鍋使用壽命

- 請勿將內鍋置於明火及任何其他加熱源上。
- 使用不銹鋼內鍋烹調米飯、糙米等時，會有黏鍋情況，此為不銹鋼鍋的正常現象。
- 請勿使用金屬物品(如：勺子或鏟刀)。
- 請勿用內鍋洗米。
- 請勿讓任何鋒利物體接近內鍋或用堅硬物體擊打內鍋。  
(不要將噴嘴帽或電源線放入內鍋。)
- 使用調味料烹調後，待本體充分冷卻，請立即清洗內鍋。
- 請勿將內鍋當作洗碗盆使用，也不要將湯匙或餐具放入內鍋中。
- 請勿用去污劑、百潔布或金屬刷、尼龍刷等清洗或擦洗內鍋。  
→ 用軟海綿清洗內鍋。
- 不銹鋼鍋使用後會出現彩虹色，此為不銹鋼鍋遇熱的正常現象。  
用白醋清洗即可去除。



請勿使用表面有磨蝕顆粒的工具清洗內鍋。

**提示** ● 本產品不可通過外部計時器或獨立遙控系統進行操作。

使用前

安全注意事項 / 使用注意事項

# 零件名稱

● 使用前：

務必取出內鍋與電熱板之間的防鏽紙，並清洗附件、內蓋、噴嘴帽、壓力閥、攪拌葉和內鍋。( P52 ~ 53 )

**本體**



附件

量杯 (約180 毫升) (1 個)



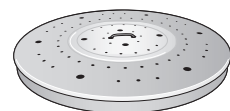
攪拌葉手柄 (1 個)



粥[湯]勺 (1 個)

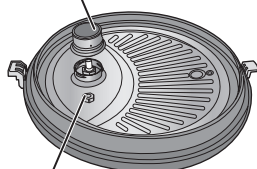


蒸盤 (1 個)



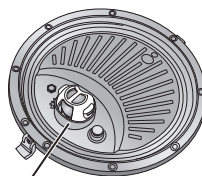
## 內蓋

噴嘴帽 [防堵塞設計]  
 · 防止食物堵塞噴嘴



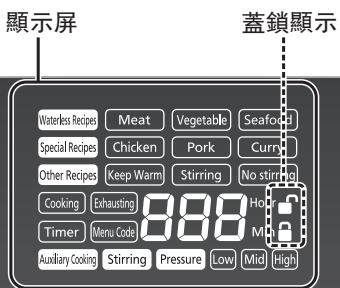
安全閥 [泄壓裝置保護]  
 · 出現異常時，安全閥會熔化、開口，  
 用來釋放內部的壓力，

(內蓋背面)



壓力閥 [限壓安全保護]  
 · 內鍋中有壓力時，可用來釋放壓力。

## 操作面板

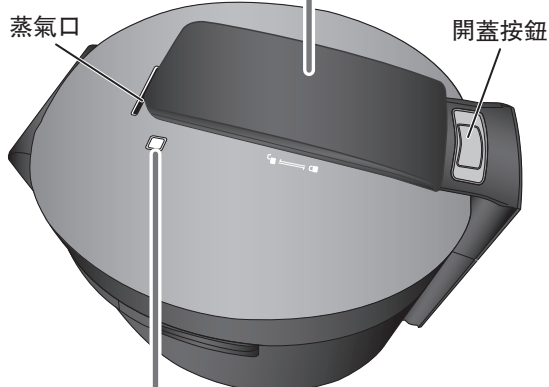


功能選擇

- Select 按鈕 (☞ P46)
- Set 按鈕 (☞ P46)
- ◀ ▶ 按鈕 (☞ P46)
- Exhaust Steam 按鈕 (☞ P47)
- Manual 按鈕 (☞ P49)
- Timer 按鈕 (☞ P51)

## 蓋鎖 (蓋把手)

在蓋鎖打開的情況下按 [Start] (開) 按鈕，  
 則會發出4聲“嗶、嗶”的提示音，且顯示屏內  
 “🔒”閃爍。請拉回蓋把手，顯示屏顯示“🔒”  
 即可正常使用。



## 壓力顯示竿

- 鍋內有壓力時。  
 升高
- 鍋內無壓力時。  
 落下

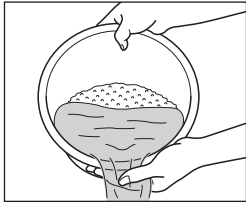
使用前

零件名稱

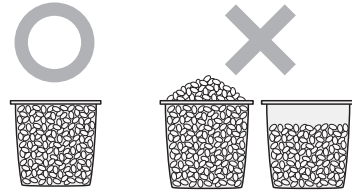
# 準備

## 量米與洗米

### 1 量米，然後用另一個容器洗米。



- 用附屬的量杯（約180 毫升）量米，注意米裝滿時要抹平。
- 1 次可烹調的米量。（請參閱下表）
- 無需浸泡米。



（約180 毫升/150 克）

### 2 將米放入內鍋中，然後做好準備。（請參閱 P43 的步驟 1 ~ 4）

- 把米撫平。
- 水量（請參閱下表）。

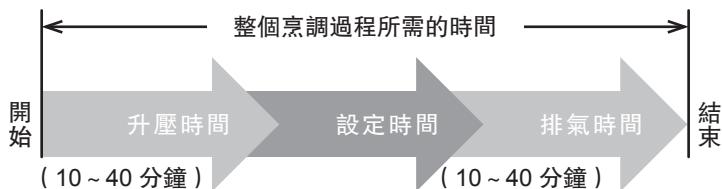
### 3 關於稀飯的烹調。

- 在其他料理食譜中選擇進行烹調時，步驟請參閱 P48。
- 用“Manual”（手動食譜）烹調時，步驟請參閱 P49，壓力選擇、時間設定和自動排氣時間請參閱下表。

食譜	米量 （量杯）	水量 （水位線）	壓力選擇	時間設定 （分鐘）	自動排氣時間 約（分鐘）	烹調時的注意事項
稀飯	1 ~ 1½	Porridge （稀飯）	Low （低壓）	5 ~ 20	20	若要調整軟硬度，可適當縮短或延長設定的時間

#### 提示

- 在壓力顯示竿落下之前，請勿觸摸蒸氣口。（以免導致燙傷）  
※ 由於室溫、電壓等原因，壓力顯示竿落下時，顯示屏可能仍顯示“Exhausting”（排氣中），此種情況並非故障。
- 所需烹調時間等於“設定時間” + “20 ~ 80 分鐘”。



- 以上“設定時間”僅指內鍋中的壓力升高到設定壓力後的烹調時間。在達到設定壓力之前，顯示時間不會變化，這並非本體故障。
- 食材的量越多，升至設定壓力值以及排氣所需的時間就越長。
- 排氣期間，食材仍在利用餘熱進一步烹調。

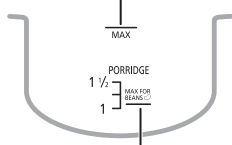


## 操作前的準備

### 1 先將內鍋放入本體內，然後將食物放入內鍋。

- 需要攪拌的料理，先將攪拌葉放入內鍋中央，再放入食材。
- 每次烹調的最大量（食材+水），不能超過內鍋的最大刻度線。

最高到“MAX”（最大）刻度線



在烹調途中會發脹的食物，如：豆子和麵條（包括調味料）的最大烹調量。

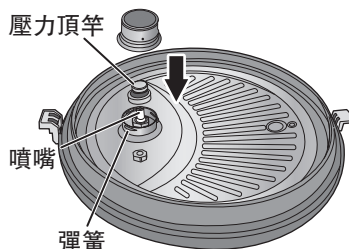
- 放入本體前，擦掉內鍋表面的水或異物。
- 使用攪拌葉的情況下，將內鍋放入本體後，請調整攪拌葉位置，聽到“喀嗒”聲後再合上外蓋。



### 2 確認噴嘴帽、壓力閥及內蓋是否已安裝。

- 若未安裝噴嘴帽，可能會導致噴嘴堵塞，無法進行排氣 → 需等自然冷卻後才能打開外蓋。

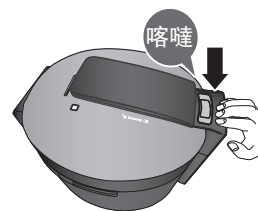
將噴嘴帽正確向下按，直至與彈簧卡緊到位。



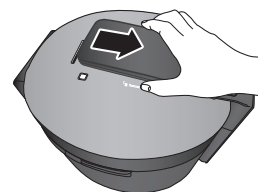
- 安裝噴嘴帽之前，請先確認噴嘴帽、噴嘴、壓力頂竿上沒有油污或出現堵塞。
- 安裝內蓋之前，請先確認是否安裝了壓力閥。若漏裝壓力閥則會漏氣，從而導致壓力無法到達設定值。（☞ P52 壓力閥）
- 若未正確安裝內蓋，則外蓋無法合上。（☞ P52 內蓋）

### 3 合上外蓋，鎖好蓋鎖。

- 合上外蓋時，請確認發出“喀嗒”的合上音。



- 確認蓋鎖是否鎖好（拉回蓋把手），若未拉回（顯示屏顯示“🔒”），則無法進行烹調。（☞ P41 蓋鎖）



### 4 妥善完全連接好本體插頭和電源插頭。

- 將本體插頭連接到本體，然後將電源插頭插入插座。
- 即使脫離本體插頭（發出短促“嗶嗶”聲），只要立即插上插頭，則能繼續進行烹調。若本體插頭長時間脫離，則會停止烹調。



使用方法

準備

# 預設食譜一覽表

類別	食譜	食譜編號	預設烹調時間	時間調整範圍	需要攪拌葉?
Meat (肉類)	可樂雞翼	1	5分	5分~10分	✓
	啤酒鴨	2	10分	5分~20分	✓
	紅燒排骨	3	5分	5分~10分	✓
	蜜汁東坡肉	4	20分	15分~30分	✓
	無水醬牛肉	5	20分	20分~40分	×
	口水雞	6	5分	5分~15分	×
	黑椒牛柳炒年糕	7	3分	3分~10分	✓
	炆雞翼	8	5分	5分~10分	×
	剝椒雞腿	9	8分	5分~15分	×
	陳皮鳳爪	10	10分	10分~30分	✓
	蕃茄羊肉湯	11	10分	5分~20分	✓
Vegetable (鮮蔬)	蠔油炆冬菇	1	1分	1分~10分	✓
	蜆肉勝瓜湯	2	1分	1分~10分	×
	炆蘑菇	3	1分	1分~10分	×
	乾煸雞脾菇	4	5分	5分~10分	✓
	炒木耳	5	5分	5分~10分	✓
	炆茄子	6	1分	1分~10分	✓
	紅燒薯仔	7	5分	5分~20分	✓
	炆芋頭	8	5分	5分~20分	✓
	西芹炒火腿	9	1分	1分~10分	✓
	白蘿蔔炒肉片	10	5分	5分~10分	✓
	蕃茄燴靈芝菇	11	10分	5分~20分	✓
	蠔油炆椰菜花	12	2分	1分~10分	✓
	蒜蓉炒生菜	13	1分	1分~5分	✓
	蒜蓉金菇	14	2分	1分~10分	×
	醋溜淮山	15	1分	1分~10分	✓
Seafood (海鮮)	炆大蝦	1	1分	1分~10分	✓
	炒蜆	2	1分	1分~10分	✓
	無水海鮮鍋	3	3分	1分~10分	×
	煮鱸魚	4	5分	1分~10分	×
	剝椒魚頭	5	5分	1分~10分	×
	三色炒蝦仁	6	1分	1分~10分	✓
	西芹炒蝦仁	7	1分	1分~10分	✓
	炒鮮魷	8	1分	1分~10分	✓
	雪菜煮八爪魚	9	3分	1分~10分	✓
Special (特別)	手撕雞	-	20分	20分~30分	×
	紅燒肉	-	15分	10分~30分	✓
	咖喱牛腩	-	20分	15分~40分	✓
Other Recipes (其他料理)	蘋果醬	1	5分	5分~20分	✓
	檸檬醬	2	2分	1分~10分	✓
	乳酪	3	6小時	6小時~12小時	×
	稀飯	4	10分	5分~20分	×
	蛋糕	5	50分	40分~60分	×
	發酵	6	30分	30分~3小時	×
	藍莓醬	7	8分	5分~20分	✓
	糖漬草莓	8	5分	5分~20分	✓



# 烹調的訣竅

使用“Manual”（手動食譜）功能進行烹調時，請參照下表進行設定。

- 將相同食材切成同一大小；不同食材的情況時，將容易煮熟的食材切成較大塊，不易煮熟的食材切成較小塊。
- 烹調時間可根據個人的口味和喜好自由調節。
- 如每次所用的食材及大小都一樣，則不管烹調量有多少，所需的設定時間都相同。

	食材	食材大小及份量	壓力選擇	時間設定 (分鐘)	
<b>燉煮</b>  湯汁的量，可根據個人喜好酌量增減。	肉	牛肉、羊肉	筋肉切塊 (約4 厘米)	High (高壓)	20 ~ 25
		豬肉	排骨、豬骨		20 ~ 35
			五花肉切塊 (約4 厘米)		12 ~ 15
		雞肉	整隻 (約400 克)		15 ~ 20
			雞腿 (約200 克/個)		7 ~ 10
		鴨肉	老鴨半隻 (約500 克)	30 ~ 35	
	童子雞	切塊 (約4 厘米)	Mid (中壓)	15 ~ 20	
	蔬菜等	薯仔	整個 (約150 克)	High (高壓)	7 ~ 10
		栗子	連殼		5 ~ 10
		花生	連皮，在水中浸1 個小時		30 ~ 35
		紫薯	整個 (約500 克)		3 ~ 5
		南瓜	連皮切塊		3 ~ 5
		粟米	切段 (約5 厘米)		7 ~ 10
		蓮子	不浸泡，直接燉煮		15 ~ 18
		雪耳	用溫水泡3 ~ 4 小時		25 ~ 30
		蓮藕	1 節 (約240 克)	30 ~ 35	
		蕃茄 (醬)	去皮、去籽，切小塊	Low (低壓)	10
	豆類	紅豆、大豆	不浸泡，直接燉煮	High (高壓)	25 ~ 30
		綠豆	不浸泡，直接燉煮	Mid (中壓)	15 ~ 18
	水果	蘋果 (醬)	去皮，切碎	Low (低壓)	15
		草莓 (醬)	去蒂，整個		6
柚子 (醬)		去皮，果肉掰成小塊	10		
水產	水魚	整隻 (約700 克)	High (高壓)	18 ~ 20	
魚、肉	牛肉	切塊 (約4 厘米)		35 ~ 40	
	豬肉	切片或切塊 (約1 厘米或4 厘米)		20 ~ 35	
	排骨	切段 (約5 厘米)		20 ~ 25	
	雞肉	雞腿 (約200 克/個)		15 ~ 20	
	鯽魚	整條 (約500 克)		5	
蔬菜等	芋頭	整個 (約80 克)	Mid (中壓)	10 ~ 15	
	紅棗	帶核	3 ~ 5		
	薯仔	去皮，切塊	15 ~ 20		
	紫薯	整個 (約500 克)	High (高壓)	10 ~ 15	
	南瓜	連皮切大塊		10 ~ 15	
	栗子	連殼		8 ~ 10	
	粟米	切段 (約5 厘米)		10 ~ 12	

使用方法

預設食譜一覽表 / 烹調的訣竅

# 預設食譜選擇

Waterless Recipes/Special Recipes/Other Recipes (無水料理/特色料理/其他料理)

## 準備

(☞ P43 的步驟 ① ~ ④)




● 要取消操作或停止烹調時

※無水料理可選擇：肉類、鮮蔬、海鮮。





特色料理可選擇：手撕雞、紅燒肉、咖喱牛腩。

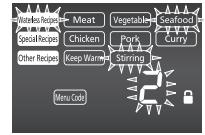
其他料理可通過食譜編號☞P44。

### 提示



- 烹調前請確認鎖好蓋鎖 (顯示屏顯示“”)，以免無法烹調 (保溫除外)。  
如蓋鎖未鎖，按 [Start] (開) 則會響4聲“嗶、嗶……”的提示音。
- 請根據食譜選擇時“Stirring” (有攪拌葉)、 “No Stirring” (無攪拌葉) 的亮燈提示，確認是否要放入攪拌葉，以免誤放或漏放攪拌葉，從而影響烹調效果。
- 烹調途中，請勿移動原汁煲或觸摸蒸氣口和壓力顯示竿。  
(蒸氣或食物可能會噴射出來。)
- 烹調結束，會發出“嗶嗶、嗶嗶、嗶嗶”的3聲提示音，再3秒後開始排氣。此時切勿靠近蒸氣口，以免被蒸氣燙傷。  
※ 剛開始排氣時，聲音較大，請勿驚慌。

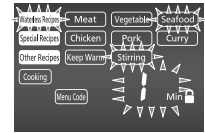
例：用“Waterless Recipes-Seafood” (無水料理-海鮮) 功能烹調炒蜆時

- 按  選擇 “Waterless Recipes-Seafood” (無水料理-海鮮)，通過  或  選擇食譜編號 “2”，再按  確定食譜。  
● 選擇的食譜及編號會閃爍。  
● 其他食譜編號☞P44。



- 按  或  設定烹調時間。

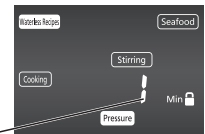
- 時間以1分鐘為單位遞減或遞增。
- 長按 [] 或 [] 按鈕，時間可快速後退或前進。



- 按 。

- [Start] (開) 指示燈亮起。

剩餘時間以1分鐘為單位遞減



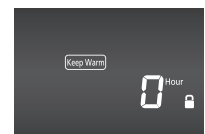
(達到設定壓力後)

- 烹調結束後，進入排氣狀態。

- 顯示屏內的“Exhausting” (排氣中)、“Pressure” (壓力) 圖標亮起。
- 等到排氣結束 (即壓力顯示竿落下)，蜂鳴器響，顯示屏中“Keep Warm” (保溫) 圖標亮起，顯示為“0 Hour” (零小時) (其他料理6-發酵不保溫)。
- 烹調中途需打開外蓋時☞P47 “排氣”。

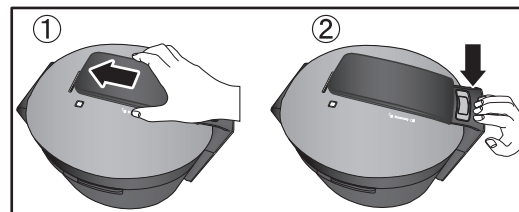


(排氣中)




(排氣結束)

- 解開蓋鎖 (推開蓋把手)，按下開蓋按鈕，打開外蓋。



- 按 。

- 每按一次此按鈕即可按以下順序切換壓力：  
“Meat”（肉類）→ “Vegetable”（鮮蔬）  
→ “Seafood”（海鮮）→ “Chicken”  
（手撕雞）→ “Pork”（紅燒肉）→  
“Curry”（咖喱牛腩）→ “Other recipes”  
（其他料理）→ “Keep Warm”（保溫）→  
“Meat”（肉類）……  
（從“Keep Warm”（保溫）再回到“Meat”  
（肉類）時，會有兩聲“嗶、嗶”音，表示  
又從頭開始選擇了）

- 各食譜烹調時間的設置範圍均不同  P44
- 長按按鈕，時間可快速前進或後退。  
（當聽到兩聲“嗶、嗶”音，表示時間又從頭  
開始設定了）

- 剩餘時間在內鍋中的壓力達到一定程度後  
才開始減少。

- 壓力顯示竿會在排氣約10~40分鐘後落下。
- 在壓力顯示竿落下之前，請勿靠近或觸摸  
蒸氣口，以免導致燙傷。

- 解除蓋鎖前，務必確保鍋內壓力已完全釋  
放，切勿強行推開蓋把手。
- 如難以打開外蓋，請按右邊的“快速打開  
外蓋”中的方法打開外蓋。


## Exhaust Steam（排氣）

下列情況可使用 [Exhaust Steam]（排氣）  
按鈕：

- 烹調途中要打開外蓋時。  
※ 需先按 [Off/Cancel]（關/取消），  
再按 [Exhaust Steam]（排氣）按鈕。
- 烹調剛結束，打開外蓋後又立即合上外蓋，  
且壓力顯示竿再次升高時。  
※ 需先按 [Off/Cancel]（關/取消），  
再按 [Exhaust Steam]（排氣）按鈕。

1 按 。

2 按 。

- 請根據壓力顯示竿的狀態進行判斷鍋內有沒有  
壓力（ P41）
- 務必等鍋內的壓力完全釋放（壓力顯示竿落下）  
後，再打開外蓋。

## 快速打開外蓋

想要快速打開外蓋時

- ① 請長按 [Exhaust Steam]（排氣）按鈕進行手動  
排氣。
- ② 待壓力顯示竿落下，即可推開蓋把手，按下開  
蓋按鈕，打開外蓋。

- 手動排氣可比自動排氣更快地完成鍋內壓力  
的釋放，但烹調黏稠狀食物（如：各類稀飯、  
豆類、雪耳、咖喱等）時，不建議使用此功能。  
以免食物噴出，造成燙傷等。
- 手動排氣時，長按 [Exhaust Steam]（排氣）  
按鈕，將連續排氣，放開手指則停止排氣。

# 預設食譜選擇

## Porridge ( 稀飯 )

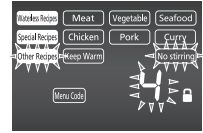
### 準備

( P43 的步驟 ① ~ ④ )



例：要烹調稀飯

- 1 按 **Select** 選擇 “Other Recipes” ( 其他料理 )，按 **<** 或 **>** 選擇食譜編號：4，再按 **Set** 確定食譜。



- 當前選中的食譜及食譜編號閃爍。
- [Start] ( 開 ) 指示燈閃爍。

- 2 按 **<** 或 **>** 設定烹調時間。

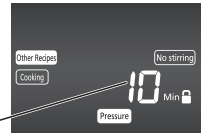
- 時間以 1 分鐘為單位遞減或遞增。
- 長按 [**<**] 或 [**>**] 按鈕，時間可快速後退或前進。



- 3 按 **Start**。

- [Start] ( 開 ) 指示燈亮起。

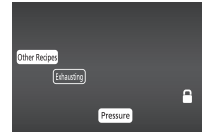
剩餘時間以 1 分鐘為單位遞減



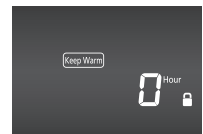
( 達到設定壓力後 )

- 4 烹調結束後，進入排氣狀態。

- 顯示屏內的 “Exhausting” ( 排氣中 )、 “Pressure” ( 壓力 ) 圖標亮起。
- 等到排氣結束 ( 即壓力顯示竿落下 )，蜂鳴器響，顯示屏中 “Keep Warm” ( 保溫 ) 圖標亮起，顯示為 “0 Hour” ( 零小時 )
- 烹調中途需打開外蓋時 P47 “排氣”。



( 排氣中 )



( 排氣結束 )

### 提示

- 烹調前請確認鎖好蓋鎖 ( 顯示屏顯示 “**🔒**” )，以免無法烹調 ( 保溫除外 )。如蓋鎖未鎖，按 [Start] ( 開 ) 則會響 4 聲 “嗶、嗶……” 的提示音。
- 請根據食譜選擇時 “Stirring” ( 有攪拌葉 )、 “No Stirring” ( 無攪拌葉 ) 的亮燈提示，確認是否要放入攪拌葉，以免誤放或漏放攪拌葉，從而影響烹調效果。
- 剩餘時間僅會在內鍋中的壓力達到設定壓力後才開始減少。
- 烹調結束，會發出 “嗶嗶、嗶嗶、嗶嗶” 的 3 聲提示音，再 3 秒後開始排氣。此時切勿靠近蒸氣口，以免被蒸氣燙傷。  
※ 剛開始排氣時，聲音較大，請勿驚慌。

- 5 按 **Off/Cancel**。

# 手動食譜功能

## Stirring · Pressure (攪拌 · 壓力)

### 準備

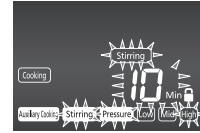
(☞ P43 的步驟 ① ~ ④)



例：用“Pressure-High-Stirring”（壓力-高-有攪拌葉）功能烹調時

1

按 **Manual** 選擇“Pressure-High-Stirring”（壓力-高-有攪拌葉）。

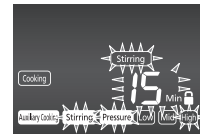


- 當前選中的功能閃爍。
- 每按一次此按鈕即可按以下順序切換：  
“Auxiliary Cooking-Stirring”（輔助烹飪-有攪拌葉）  
→ “Auxiliary Cooking-No Stirring”（輔助烹飪-無攪拌葉）  
→ “Pressure Low/Mid/High-Stirring”（壓力低/中/高-有攪拌葉）  
→ “Pressure Low/Mid/High-No Stirring”（壓力低/中/高-無攪拌葉）  
→ “Auxiliary Cooking-Stirring”（輔助烹飪-有攪拌葉）  
.....

2

按 **<** 或 **>** 設定烹調時間。

- 每按一次 [**<**] 或 [**>**] 按鈕，時間以1分鐘為單位減少或增加。
- 長按 [**<**] 或 [**>**] 按鈕，時間可快速後退或前進。

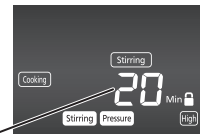


3

按 **Start**。

- [Start] (開) 指示燈亮起。

剩餘時間以1分鐘為單位遞減



(達到設定壓力後)

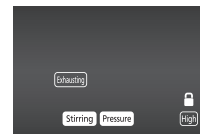
### 提示

- 烹調前請確認鎖好蓋鎖（顯示屏顯示“**☑**”），以免無法烹調（保溫除外）。如蓋鎖未鎖，按 [Start] (開) 則會響4聲“嗶、嗶……”的提示音。
- 請根據食譜選擇時“Stirring”（有攪拌葉）、“No Stirring”（無攪拌葉）的亮燈提示，確認是否要放入攪拌葉，以免誤放或漏放攪拌葉，從而影響烹調效果。
- 剩餘時間僅會在內鍋中的壓力達到設定壓力後才開始減少。
- 烹調結束，會發出“嗶嗶、嗶嗶、嗶嗶”的3聲提示音，再3秒後開始排氣。此時切勿靠近蒸氣口，以免被蒸氣燙傷。  
※ 剛開始排氣時，聲音較大，請勿驚慌。

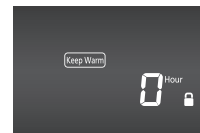
4

烹調結束後，進入排氣狀態。

- 顯示屏內的“Exhausting”（排氣中）圖標亮起。
- 等到排氣結束（即壓力顯示竿落下），蜂鳴器響，顯示屏中“Keep Warm”（保溫）圖標亮起，顯示為“0 Hour”（零小時）
- 如何打開外蓋 ☞ P46 的步驟 ④ ~ ⑤



(排氣中)



(排氣結束)

5

按 **Off/Cancel**。

使用方法

手動食譜選擇

# 手動食譜功能 / 保溫

## Auxiliary Cooking (輔助烹飪)

### 準備

(參閱 P46 的步驟 4 ~ 5 打開外蓋，加入蔬菜或調味品)



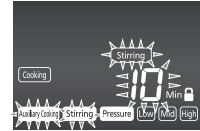
### 提示

- 進行輔助烹飪時，請務必要：
  - 打開外蓋。
  - ( 以免鍋內有壓力而影響烹調效果。 )
  - 鎖好蓋鎖，顯示屏顯示 “L”。
  - ( 以免無法烹調。 )
- 請根據食譜選擇時 “Stirring” ( 有攪拌葉 )、 “No Stirring” ( 無攪拌葉 ) 的亮燈提示，確認是否要放入攪拌葉，以免誤放或漏放攪拌葉，從而影響烹調效果。
- 請勿用 “Auxiliary Cooking” ( 輔助烹飪 ) 烹調難以煮熟的食材。( 以免影響烹調效果。 )

例：用 “Auxiliary Cooking-Stirring” ( 輔助烹飪-有攪拌葉 ) 功能調味或收汁時

1

按 **Manual** 選擇 “Auxiliary Cooking-Stirring” ( 輔助烹飪-有攪拌葉 )。



- 當前選中的功能閃爍。
- 每按一次此按鈕即可按以下順序切換：  
“Auxiliary Cooking-Stirring” ( 輔助烹飪-有攪拌葉 )  
→ “Auxiliary Cooking-No Stirring” ( 輔助烹飪-無攪拌葉 )  
→ “Pressure Low/Mid/High-Stirring” ( 壓力低/中/高-有攪拌葉 )  
→ “Pressure Low/Mid/High-No Stirring” ( 壓力低/中/高-無攪拌葉 )  
→ “Auxiliary Cooking-Stirring” ( 輔助烹飪-有攪拌葉 )  
.....

2

按 **<** 或 **>** 設定烹調時間。

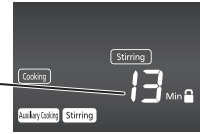
- 每按一次 [**<**] 或 [**>**] 按鈕，時間以 1 分鐘為單位減少或增加。
- 長按 [**<**] 或 [**>**] 按鈕，時間可快速後退或前進。
- 烹調時間設定範圍：  
1 ~ 59 分鐘，起始時間為 10 分。



3

按 **Start**。

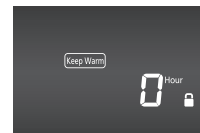
剩餘時間



- [Start] ( 開 ) 指示燈亮起，剩餘時間以 1 分鐘為單位遞減。
- 若要在中途停止烹調，請按 [Off/Cancel] ( 關/取消 ) 按鈕。

4

烹調結束後，蜂鳴器響起，顯示屏顯示為 “0 Hour” ( 零小時 )，並自動轉為保溫。



■ 若要取消保溫。

5

按 **Off/Cancel**。

## 保溫

### 提示

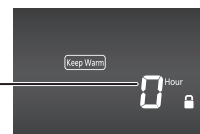
- 使用保溫功能時，可不鎖蓋鎖，僅合上外蓋即可。
- 請勿對綠色蔬菜等進行保溫。  
( 以免導致冷凝、散發異味或變色。 )
- 建議保溫最長不超過 1 小時。  
( 以免導致食物散發異味或變質。 )
- 一旦保溫時間超過 24 小時，顯示畫面就會消失，但保溫工作仍將繼續。  
( “Keep Warm” ( 保溫 ) 圖標仍會亮起。 )
- 如果保溫時間超過 96 小時，則顯示屏中會出現 “U14”，並停止保溫工作。

1

合上外蓋，按 **Select** 選擇 “Keep Warm” ( 保溫 )，再按 **Start**。

- “Keep Warm” ( 保溫 ) 圖標亮起。
- 可使內鍋中的溫度保持在攝氏 70 度左右。

經過的保溫時間  
( 最長 24 小時 )



■ 若要取消保溫操作。

2

按 **Off/Cancel**。



# 預約功能

## Timer ( Porridge ) 「預約 ( 稀飯 ) 」

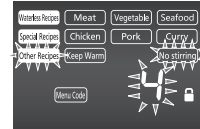
### 準備

( P43 的步驟 1 ~ 4 )



例：預約煮稀飯時

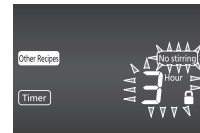
- 1 按 **Select** 選擇 “Other Recipes”  
( 其他料理 )，按 **<** 或 **>**  
選擇食譜編號 “4”，  
按 **Set** 確定食譜。



- 當前選中的食譜及食譜編號閃爍。

- 2 先按 **<** 或 **>** 設定烹調時間，再按 **Timer** 後，  
按 **<** 或 **>** 設定預約時間。

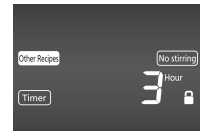
- 預約時間的可設定範圍：  
2小時 ~ 13小時



- 每按一次 [**<**] 或 [**>**] 按鈕，設定烹調時間時，  
時間以1分鐘為單位遞減或遞增。  
設定預約時間時，時間以1小時為單位遞減或  
遞增。
- 長按 [**<**] 或 [**>**] 按鈕，時間可快速後退或前進。

- 3 按 **Start**。

- [Start] ( 開 ) 指示燈熄滅，  
[Timer] ( 預約 ) 指示燈  
亮起。
- 烹調結束後，蜂鳴器響起，顯示屏會顯示  
“0 Hour” ( 零小時 ) 字樣，“Keep Warm”  
( 保溫 ) 圖標亮起。



- 4 按 **Off/Cancel**。

- “Keep Warm” ( 保溫 ) 圖標熄滅。
- 按 [Off/Cancel] ( 關/取消 ) 按鈕之前的步驟，  
P46 的步驟 4 ~ 5

### 提示

- 除了 “Other Recipes-4 ( Porridge ) ”  
「其他料理-4 ( 稀飯 ) 」，其他功能均  
不可預約。
- 預約時間指的是烹調結束的時間。
- 能記憶上一次的預約時間，斷電1分鐘以上  
則會回到預約時間的初期值 ( 2 小時 )。
- 剩餘時間在1小時以上時，以1小時為單位  
遞減，1小時以下時，以1分鐘為單位遞減。

使用方法

預約功能  
手動食譜功能 / 保溫



# 清潔與保養

- 請等到本體充分冷卻後，再拔下電源插頭進行清潔。
- 清潔時，切勿將本體放入水中。
- 請勿使用洗碗機或烘乾機。

請勿使用以下物品：

- 百潔絲或尼龍刷
  - 汽油/稀釋劑
  - 洗碗機和烘碗機
  - 去污劑/酒精
  - 消毒劑/漂白劑
- 表面有磨蝕顆粒的工具。

## 內蓋 · 壓力閥

每次使用後均請拆下，並用廚房專用中性洗滌劑清洗。  
(壓力閥也拆下清洗。)

- 拆下，清洗內蓋的兩面，並擦乾水分後再裝入外蓋。

### 內蓋

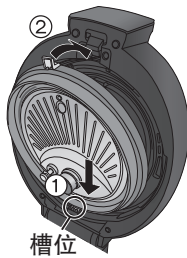
#### ■ 拆卸時

- ① 向上撥起內蓋拆裝按鈕。  
(內蓋會向面方向傾倒。)
- ② 拿出。



#### ■ 安裝時

- ① 將內蓋下端插入槽內。
- ② 將內蓋上端壓入按鈕處。



槽位

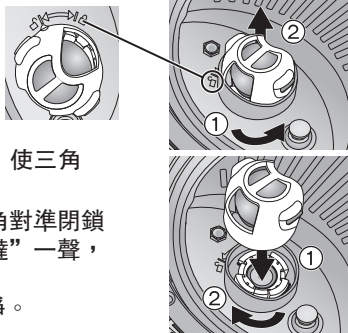
### 預防措施

- 使用調味料後，請立即清洗。  
(以免產生異味、變質或生鏽。)
- 噴嘴帽堵塞了飯粒等異物和污垢時，  
請用竹籤、牙籤等清除。  
(以免導致蒸氣泄漏，烹調物噴出。)

### 壓力閥

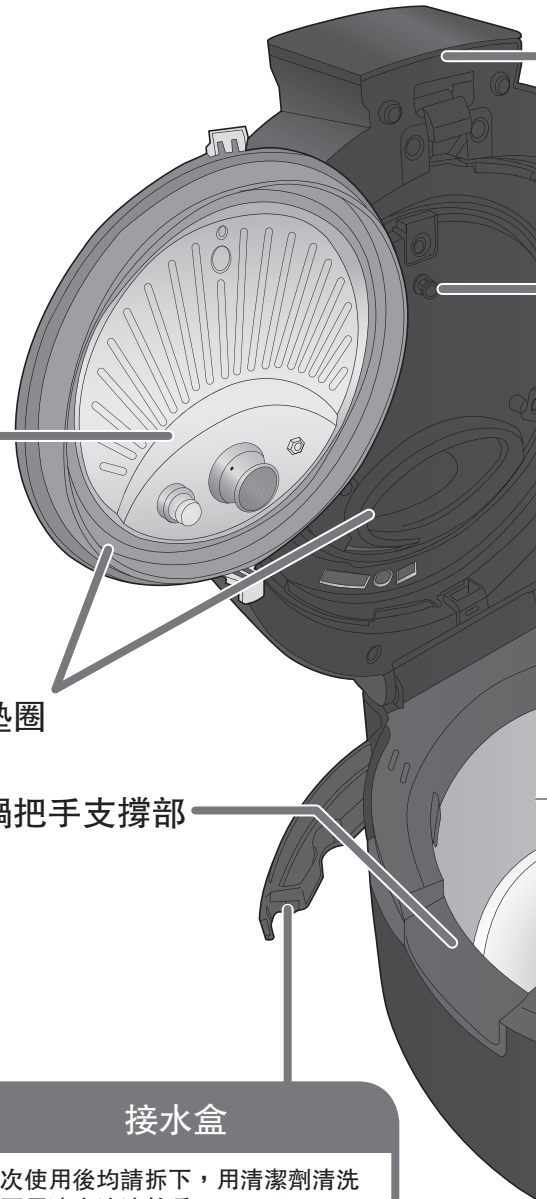
#### ■ 拆卸時

- ① 按箭頭方向旋轉。
- ② 使壓力閥上的三角對準開鎖標記，即可取下。



#### ■ 安裝時

- ① 將壓力閥放到內蓋上，使三角對準開鎖標記。
  - ② 按箭頭方向旋轉至三角對準閉鎖標記線，並聽到“喀嗒”一聲，即為安裝完成。
- ※ 拆下後用流水沖洗乾淨。



墊圈

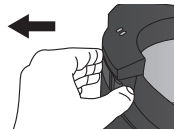
鍋把手支撐部

## 接水盒

每次使用後均請拆下，用清潔劑清洗後再用清水沖洗乾淨。

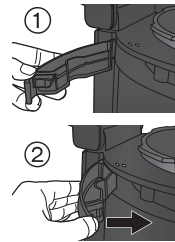
#### ■ 拆卸時

從鍋把手支撐部處向外取出。



#### ■ 安裝時

- ① 將接水盒的後端的筋插入定位槽。
- ② 再按箭頭方向按入本體，使接水盒的前端卡爪與本體相嵌合。



### 本體·外蓋(密封部)

用完全擰乾的廚房用抹布擦拭。

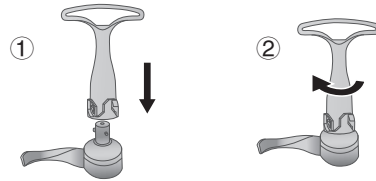
- 請勿使用清潔劑。
- 請勿拉扯墊圈。

### 攪拌葉

用隨附的攪拌葉手柄將攪拌葉從內鍋中取出，用清潔劑清洗。

- 請勿直接用手取出攪拌葉，以免燙傷。

- ① 將攪拌葉手柄套入攪拌葉。
- ② 順時針方向旋轉，聽到“喀”一聲後（此時吸力變小），向上提起，即可取出攪拌葉。



提示：攪拌葉長期使用時，會出現輕微磨損，屬於正常現象。不會對人體和產品造成損害，可安心使用。

### 內鍋

用清潔劑清洗。(P38)

- 請勿將內鍋當做洗碗盆使用。以免導致內鍋磨損。

### 壓力顯示竿

用完全擰乾的廚房用抹布擦拭。

- (直至顯示竿可順暢地上下移動)

### 蓋感應器·電熱板·底感應器

要去除頑固異物，用尼龍刷蘸點中性廚房用清潔劑輕輕磨擦，然後用完全擰乾的廚房用抹布擦拭。

用稀釋後的廚房專用洗滌劑清洗。

附件

量杯



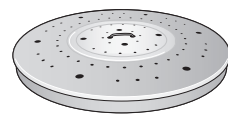
攪拌葉手柄



粥[湯]勺



蒸盤



# 食譜

## 可樂雞翼 (有攪拌葉)

肉類-1

### 食材：

雞中翼 6個  
蒜瓣 適量

### 調味料：

可樂 100毫升  
生抽 20毫升  
蜂蜜 10克

### 做法：

1. 雞翼洗淨瀝乾水分，蒜瓣去皮切末。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
3. 選擇“Meat 1”（肉類1），設定烹調時間為5分鐘。

## 啤酒鴨 (有攪拌葉)

肉類-2

### 食材：

鴨腿 2隻  
薑末 適量  
蒜末 適量  
蔥花 適量

### 調味料：

啤酒 100毫升  
乾辣椒 1個  
八角 2個  
鹽 1克  
白糖 10克  
生抽 25毫升  
老抽 10毫升  
油 5毫升

### 做法：

1. 準備食材。鴨腿斬成小塊，瀝乾水分備用。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
3. 選擇“Meat 2”（肉類2），設定烹調時間為10分鐘。

## 紅燒排骨 (有攪拌葉)

肉類-3

### 食材：

排骨 350克  
薑片 3片

### 調味料：

紹酒 20毫升\*  
鹽 5克  
白糖 5克  
生抽 15毫升  
冰糖 10克

### 做法：

1. 排骨用清水沖洗乾淨，瀝乾水份。加入鹽、白糖、紹酒，醃制20分鐘以上。
2. 煮一鍋開水，水開後放入醃好的排骨汆燙後撈出。
3. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入排骨、薑片、生抽、冰糖、紹酒，合上外蓋。
4. 選擇“Meat 3”（肉類3），設定烹調時間為5分鐘。

\*10 毫升用於醃制，10 毫升放入鍋內

## 蜜汁東坡肉 (有攪拌葉)

肉類-4

### 食材：

五花肉 600克  
大蔥 半根  
薑片 2、3片

### 調味料：

紹興酒 30毫升  
蜂蜜 20毫升  
冰糖 20克  
老抽 25毫升  
生抽 30毫升

### 做法：

1. 準備材料，五花肉切成4立方厘米左右焯水備用，大蔥切段。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
3. 選擇“Meat 4”（肉類4），設定烹調時間為20分鐘。

# 食譜

## 無水醬牛肉（無攪拌葉）

肉類-5

食材：		調味料：			
牛肉	1000 克	白糖	10 克	紹酒	25 毫升
薑末	適量	生抽	50 毫升	蠔油	20 克
蒜末	適量	老抽	50 毫升	十三香	5 克

做法：

1. 準備食材。牛肉切大塊、薑和蒜切末。牛肉上用竹簽紮小孔，加入所有調味料及薑末、蒜末醃制4小時。
2. 先將內鍋放入本體，再放入牛肉及醃料，合上外蓋。
3. 選擇“Meat 5”（肉類5），設定烹調時間20分鐘。烹調結束後，待涼切片。

## 口水雞（無攪拌葉）

肉類-6

食材：		調味料：			
去皮雞腿肉	2 個	米酒	10 毫升	白糖	2.5 克
蔥	適量	辣椒油	40 毫升	生抽	10 毫升
薑末	適量	醋	15 毫升		
蒜末	適量				

做法：

1. 準備食材，雞腿去皮，蔥、薑和蒜切末。
2. 先將內鍋放入本體，再放入雞腿，撒上薑末，淋上米酒，合上外蓋。
3. 選擇“Meat 6”（肉類6），設定烹調時間為5分鐘。然後將剩下的調味料調成醬汁。
4. 烹調結束後，取出雞腿，待稍涼後切成小塊，再淋上醬汁即可。

## 黑椒牛柳炒年糕（有攪拌葉）

肉類-7

食材：		調味料：			
牛脊肉	250 克	蠔油	5 毫升	紹酒	25 毫升
火鍋年糕	200 克	黑椒醬	20 毫升	油	10 毫升
洋蔥	80 克	粟粉	少許	鹽	2 克
		生抽	5 毫升		

做法：

1. 準備材料。牛脊肉、年糕切小丁，洋蔥切小塊。
2. 將切好的牛脊肉用鹽、紹酒、生抽、粟粉醃制30分鐘。
3. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再按牛脊肉在下，年糕在上的順序放入所有食材和油、黑胡椒醬、蠔油，合上外蓋。
4. 選擇“Meat 7”（肉類7）設定烹調時間為3分鐘。

## 爇雞翼（無攪拌葉）

肉類-8

食材：		調味料：			
雞中翼	8 個	紹酒	20 毫升	花椒油	10 毫升
洋蔥	1/2 個，洗淨後切片	生抽	20 毫升	胡椒粉	適量
冬菇	9 個	老抽	15 毫升	白糖	適量
薑片	適量	芝麻油	10 毫升		

做法：

1. 將雞翼、洋蔥、冬菇洗淨，洋蔥和薑切片，雞翼的正反面各劃兩刀，便於入味。
2. 將所有調味料混合後，倒入雞翼，拌勻醃制1小時以上。
3. 將內鍋放入本體，在鍋底鋪上一層薑片，再鋪上一層洋蔥，再鋪上一層冬菇，把2)的雞翼平鋪在上面，把醃制的調味料也均勻的撒在上面，合上外蓋。
4. 選擇“Meat 8”（肉類8），設定烹調時間為5分鐘。

食譜

必要時

# 食譜

## 剁椒雞腿（無攪拌葉）

肉類-9

食材：		調味料：			
雞腿	2 個	剁椒	80 克	紹酒	20 毫升
薑末	適量	海鮮醬	10 克	胡椒粉	適量
蒜末	適量	鹽	1 克	生抽	20 毫升

### 做法：

- 1.雞腿清洗後，斜切幾刀方便醃制入味；加入除剁椒之外的所有調味料和薑末、蒜末攪拌均勻，放入冰箱中冷藏2小時以上。
- 2.先將內鍋放入本體，將醃好的雞腿帶醃料放入內鍋，上面鋪上一層剁椒，合上外蓋。
- 3.選擇“Meat 9”（肉類 9），設定烹調時間為8分鐘。

## 陳皮鳳爪（有攪拌葉）

肉類-10

食材：		調味料：		
雞腳	10 個	叉燒醬	60 克	
陳皮	適量	生抽	25 毫升	
		白糖	5 克	
		紹酒	20 毫升	

### 做法：

- 1.將陳皮（條狀）用水泡30分鐘。雞腳放入沸水中焯一下，去除血水，撈起瀝乾。
- 2.先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
- 3.選擇“Meat 10”（肉類 10），設定烹調時間為10分鐘。

## 蕃茄羊肉湯（有攪拌葉）

肉類-11

食材：				調味料：	
羊肉	400 克	大蔥	適量	黑胡椒醬	10 克
蕃茄	125 克	薑片	2, 3片	生抽	15 毫升*
紅蘿蔔	200 克			鹽	2 克
				蕃茄醬	25 克

### 做法：

- 1.準備材料。蕃茄、紅蘿蔔去皮切塊，大蔥切斜段、生薑切片。
- 2.將羊肉焯水去血水後，用黑胡椒醬、生抽及鹽醃制20分鐘。
- 3.先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材和蕃茄醬及5毫升生抽，合上外蓋。
- 4.選擇“Meat 11”（肉類 11），設定烹調時間為10分鐘。

\*10 毫升用來醃制，5 毫升用來烹調

## 蠔油炆冬菇（有攪拌葉）

鮮蔬-1

食材：		調味料：	
冬菇	300 克	蠔油	15 毫升
		油	5 毫升

### 做法：

- 1.準備食材，將冬菇洗淨去蒂。
- 2.先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
- 3.選擇“Vegetable 1”（鮮蔬 1），設定烹調時間為1分鐘。

# 食譜

## 蜆肉勝瓜湯 (無攪拌葉)

鮮蔬-2

食材：		調味料：			
勝瓜	1 根	蔥花	適量	油	10 毫升
蜆	12-20 隻			鹽	2 克
蝦皮	少許			米酒	30 毫升

做法：

1. 勝瓜去皮切滾刀塊，蜆吐沙備用。
2. 先將內鍋放入本體，以蜆在下，勝瓜在上的順序放入所有食材和調味料，合上外蓋。
3. 選擇“Vegetable 2”（鮮蔬 2），設定烹調時間為 1 分鐘。

## 炆蘑菇 (無攪拌葉)

鮮蔬-3

食材：		調味料：	
蘑菇	300 克	鹽	1 克
		油	5 毫升
		黑胡椒粉	少許

做法：

1. 將蘑菇洗淨去蒂。
2. 先將內鍋放入本體，再放入所有食材及調味料，合上外蓋。
3. 選擇“Vegetable 3”（鮮蔬 3），設定烹調時間為 1 分鐘。

## 乾煸雞脾菇 (有攪拌葉)

鮮蔬-4

食材：		調味料：			
雞脾菇	350 克	生抽	10 毫升	油	10 毫升
白芝麻	少量	老抽	5 毫升		
薑末	少量	蠔油	5 毫升		

做法：

1. 準備食材，將雞脾菇切片。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
3. 選擇“Vegetable 4”（鮮蔬 4），設定烹調時間為 5 分鐘。

## 炒木耳 (有攪拌葉)

鮮蔬-5

食材：		調味料：	
木耳	250 克 (浸發後)	油	15 毫升
蔥花	適量	鹽	2 克
		生抽	15 毫升

做法：

1. 將木耳浸發。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入木耳及所有調味料，合上外蓋。
3. 選擇“Vegetable 5”（鮮蔬 5），設定烹調時間為 5 分鐘。烹調結束後，撒上蔥花即可。

食譜

必要時



# 食譜

## 炆茄子 (有攪拌葉)

鮮蔬-6

### 食材：

茄子 450 克  
蒜末 適量

### 調味料：

白糖 5 克  
生抽 15 毫升  
鹽 2 克  
油 10 毫升

### 做法：

1. 準備食材，將茄子切塊。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
3. 選擇“Vegetable 6”（鮮蔬 6），設定烹調時間為 1 分鐘。

## 紅燒薯仔 (有攪拌葉)

鮮蔬-7

### 食材：

薯仔 400 克  
蔥花 適量

### 調味料：

生抽 15 毫升  
白糖 5 克  
油 15 毫升

### 做法：

1. 準備食材，將薯仔洗淨切塊。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入薯仔和所有調味料，合上外蓋。
3. 選擇“Vegetable 7”（鮮蔬 7），設定烹調時間為 5 分鐘。烹調結束，撒上蔥花即可。

## 炆芋頭 (有攪拌葉)

鮮蔬-8

### 食材：

芋頭 500 克

### 調味料：

生抽 15 毫升  
紹酒 15 毫升  
白糖 5 克

### 做法：

1. 將芋頭去皮洗淨，大塊的可對切。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
3. 選擇“Vegetable 8”（鮮蔬 8），設定烹調時間為 5 分鐘。

## 西芹炒火腿 (有攪拌葉)

鮮蔬-9

### 食材：

西芹 250 克  
火腿 80 克

### 調味料：

鹽 2 克  
油 15 毫升

### 做法：

1. 西芹洗淨，斜切成段，火腿切片。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
3. 選擇“Vegetable 9”（鮮蔬 9），設定烹調時間為 1 分鐘。



# 食譜

## 白蘿蔔炒肉片（有攪拌葉）

鮮蔬-10

食材：

白蘿蔔 250 克  
肉片 100 克

調味料：

生抽 10 毫升  
米酒 6 毫升  
芝麻油 5 毫升  
白糖 5 克

做法：

1. 將蘿蔔洗淨切片，肉洗淨切薄片。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
3. 選擇“Vegetable 10”（鮮蔬 10），設定烹調時間為 5 分鐘。

## 蕃茄燴靈芝菇（有攪拌葉）

鮮蔬-11

食材：

蕃茄 200 克  
靈芝菇 200 克

調味料：

蕃茄醬 50 克  
鹽 3 克  
白糖 2 克  
生抽 少許

做法：

1. 蕃茄洗淨，剝皮切小塊備用。靈芝菇洗淨，焯水後撕成小條備用。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入蕃茄和靈芝菇，加入蕃茄醬、白糖、鹽，合上外蓋。
3. 選擇“Vegetable 11”（鮮蔬 11），設定烹調時間為 10 分鐘。出鍋前加一點生抽提味。

## 蠔油炆椰菜花（有攪拌葉）

鮮蔬-12

食材：

椰菜花 300 克

調味料：

蠔油 15 毫升  
生抽 10 毫升  
油 10 毫升  
粟粉水 少許

做法：

1. 準備食材，將椰菜花洗淨後掰成小朵。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
3. 選擇“Vegetable 12”（鮮蔬 12），定烹調時間為 2 分鐘。

## 蒜蓉炒生菜（有攪拌葉）

鮮蔬-13

食材：

生菜 250 克  
蒜末 適量

調味料：

油 10 毫升  
鹽 2 克

做法：

1. 將生菜洗淨。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
3. 選擇“Vegetable 13”（鮮蔬 13），設定烹調時間為 1 分鐘。

食譜

必要時

# 食譜

## 蒜蓉金菇 (無攪拌葉)

鮮蔬-14

### 食材：

金菇	350 克
蒜末	適量
蔥花	適量

### 調味料：

蠔油	20 毫升
生抽	10 毫升
油	30 毫升

### 做法：

1. 金菇洗淨，去蒂。
2. 先將內鍋放入本體，在內鍋裏鋪上金菇，再鋪上蒜蓉，加入蠔油及生抽，合上外蓋。
3. 選擇“Vegetable 14”（鮮蔬 14），設定烹調時間為2分鐘。
4. 另起一鍋燒熱油。烹調結束後裝盤，撒上蔥花，澆上熱油。

## 醋溜淮山 (有攪拌葉)

鮮蔬-15

### 食材：

淮山	300 克 (粗的)	蔥花	適量
蒜末	適量	乾辣椒	2, 3 個

### 調味料：

老陳醋	5 毫升	鹽	2 克
生抽	10 毫升	紹酒	10 毫升

### 做法：

1. 淮山洗淨切片。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入除蔥花以外的所有食材及調味料，合上外蓋。
3. 選擇“Vegetable 15”（鮮蔬 15），設定烹調時間為1分鐘。烹調結束後撒上蔥花即可。

## 炆大蝦 (有攪拌葉)

海鮮-1

### 食材：

蝦	300 克
薑片	3-5 片
蔥花	適量

### 調味料：

油	10 毫升	醋	5 毫升
生抽	15 毫升	白糖	15 克
紹酒	10 毫升	粟粉	2 克

### 做法：

1. 將蝦洗淨，去蝦鬚和蝦線。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
3. 選擇“Seafood 1”（海鮮 1），設定烹調時間為1分鐘。

## 炒蜆 (有攪拌葉)

海鮮-2

### 食材：

蜆	500 克
薑末	適量
蔥花	適量

### 調味料：

油	3 毫升
生抽	10 毫升

### 做法：

1. 蜆吐沙後洗淨。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入除蔥花之外的所有食材及調味料，合上外蓋。
3. 選擇“Seafood 2”（海鮮 2），設定烹調時間為1分鐘。烹調結束後撒上蔥花即可。

# 食譜

## 無水海鮮鍋（無攪拌葉）

海鮮-3

食材：		調味料：	
蜆	150 克	油	15 毫升
蝦	150 克	鹽	2 克
娃娃菜	150 克		
薑片	適量		
冬瓜	250 克		
白蘿蔔	150 克		
粉絲	適量		

做法：

1. 將所有食材洗淨，將冬瓜、白蘿蔔切片，娃娃菜掰開，蜆吐沙，粉絲泡開。
2. 先將內鍋放入本體，在內鍋中放油，再由下往上依次放白蘿蔔片，冬瓜片，娃娃菜，粉絲，蝦，蜆，薑片，撒上鹽，合上外蓋。
3. 選擇“Seafood 3”（海鮮 3），設定烹調時間為 3 分鐘。

## 煮鱸魚（無攪拌葉）

海鮮-4

食材：		調味料：	
鱸魚	一條	鹽	3 克
蔥花	適量	紹酒	15 毫升
薑片	適量	蒸魚豉油	30 毫升
		油	30 毫升

做法：

1. 鱸魚清洗乾淨後，在魚身兩面各劃 3 刀。
2. 先將內鍋放入本體，在鍋內鋪上薑片，將魚身上抹上鹽放入內鍋，加入紹酒，合上外蓋。
3. 選擇“Seafood 4”（海鮮 4），設定烹調時間為 5 分鐘。
4. 另起一鍋，倒油燒至微微冒煙。烹調結束後，裝盤撒上蔥花，撒上蔥末，倒入蒸魚豉油，再澆上燒熱的油即可。

## 剁椒魚頭（無攪拌葉）

海鮮-5

食材：		調味料：	
魚頭	一個（不宜過大）	蒸魚豉油	30 毫升
剁椒	200 克	油	30 毫升
薑片	適量	紹酒	20 毫升
蔥花	適量		

做法：

1. 魚頭去鱗去腮，然後用刀剁成背部相連的兩片。
2. 先將內鍋放入本體，在鍋底刷一層油，將薑片鋪在鍋底。然後將魚頭放入鍋內，將剁椒鋪在魚頭上面，最後將紹酒淋在魚頭上，合上外蓋。
3. 選擇“Seafood 5”（海鮮 5），設定烹調時間為 5 分鐘。
4. 烹調結束後，撒上蔥、淋上蒸魚豉油。另起一鍋，倒油燒至微微冒煙，然後將熱油潑在魚頭上即可。

## 三色炒蝦仁（有攪拌葉）

海鮮-6

食材：		調味料：			
蝦仁	350 克	油	15 毫升	紹酒	5 毫升
黃瓜	30 克	鹽	2 克	粟粉	5 克
紅蘿蔔	30 克				

做法：

1. 紅蘿蔔，黃瓜洗淨切丁。蝦仁洗淨，去掉蝦線，加入鹽和紹酒拌勻，醃制 15 分鐘，加入粟粉拌勻。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
3. 選擇“Seafood 6”（海鮮 6），設定烹調時間為 1 分鐘。

食譜

必要時

# 食譜

## 西芹炒蝦仁（有攪拌葉）

海鮮-7

食材：

西芹 250 克  
蝦仁 150 克

蔥花 適量  
薑片 適量

調味料：

鹽 2 克  
白糖 2 克  
油 10 毫升

做法：

1. 西芹洗淨切段。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
3. 選擇“Seafood 7”（海鮮 7），設定烹調時間為 1 分鐘。

## 炒鮮魷（有攪拌葉）

海鮮-8

食材：

魷魚 350 克  
薑片 適量

蔥花 適量  
蒜末 適量

調味料：

黃酒 10 毫升  
蒸魚豉油 10 毫升  
鹽 2 克

做法：

1. 魷魚切花洗淨，蔥切成蔥花，薑切片，蒜切成末。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入除蔥花外的所有食材及調味料，合上外蓋。
3. 選擇“Seafood 8”（海鮮 8），設定烹調時間為 1 分鐘。烹調結束，撒上蔥花即可。

## 雪菜煮八爪魚（有攪拌葉）

海鮮-9

食材：

八爪魚 400 克  
雪菜 50 克

薑絲 適量  
乾紅辣椒 2, 3 個

調味料：

紹酒 10 毫升  
鹽 1 克（可不放）  
油 10 毫升

做法：

1. 準備材料。八爪魚洗淨。
2. 另起一鍋用薑絲煮沸水，將八爪魚焯水去腥，撈出後去皮洗淨，魚鬚切成段，魚頭切成片。
3. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
4. 選擇“Seafood 9”（海鮮 9）設定烹調時間為 3 分鐘。

## 蘋果醬（有攪拌葉）

其他-1

食材：

蘋果 2 個（約 600 克）  
檸檬 半個，榨汁

調味料：

白糖 150-200 克

做法：

1. 將蘋果去皮切成細碎的丁（約 5 毫米 × 5 毫米 × 15 毫米），檸檬榨汁。
2. 先將內鍋放入本體，將攪拌葉放入內鍋中央，鍋中倒入蘋果，並加入檸檬汁、白糖，合上外蓋。
3. 選擇“Other Recipes 1”（其他料理 1），設定烹調時間為 5 分鐘。
4. 烹調結束後，打開外蓋，滑上蓋把手，選擇“Auxiliary Cooking-Stirring”（輔助烹飪-有攪拌葉），設定烹調時間為 15 分鐘。

# 食譜

## 檸檬醬 (有攪拌葉)

其他-2

食材：

檸檬汁	80 毫升
檸檬皮	半個
雞蛋	2 個 (略小)

調味料：

白糖	110 克
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做法：

1. 雞蛋打散，加入白糖攪拌均勻。檸檬榨汁，薄薄的檸檬皮用刀切碎，越碎越好。
2. 調好的檸檬汁倒入雞蛋液中攪拌均勻，去除浮沫後，加入切碎的檸檬皮。先將內鍋放入本體，攪拌葉裝入內鍋中央，將液體倒入內鍋，加入白糖，合上外蓋。
3. 選擇“Other Recipes 2”（其他料理 2），設定烹調時間為 2 分鐘。

## 乳酪 (無攪拌葉)

其他-3

食材：

乳酪	25 毫升
牛奶	125 毫升

調味料：

白糖	10 克
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做法：

1. 將玻璃杯、勺子用熱水消毒\* (\*：用 95℃ 以上的熱水泡 5 分鐘)。
  2. 將乳酪、牛奶、白糖放入冷卻後的玻璃杯，並用勺子充分攪拌。用保鮮膜將玻璃杯口密封。
  3. 向內鍋放入 500 毫升水，再放入 2) 的杯子，並合上外蓋。
  4. 選擇“Other Recipes 3”（其他料理 3），設定烹調時間為 6 小時。
- ※·上述乳酪和牛奶的比例為 1：5，此比例可根據乳酪的濃稠度適當調整。  
另，白糖的量也可根據各人喜好調整。  
·冷卻後，請放入冰箱進行保存。

## 蛋糕 (無攪拌葉)

其他-5

食材：

低筋麵粉	100 克
雞蛋	3 個

調味料：

牛油	30 克
牛奶	25 毫升
白糖	100 克

做法：

1. 將雞蛋的蛋清和蛋黃分開到兩個盆中（無水無油），在蛋黃中加入 20 克白糖，把白糖和蛋黃攪拌至順滑無顆粒。
2. 在蛋清中加入白糖 80 克，用打蛋器打發至打蛋器可以直立在蛋清上不倒，將蛋黃加入到蛋清中，左右攪拌均勻。
3. 分次在蛋黃糊中加入過篩的低筋麵粉，攪拌至順滑無顆粒。再向蛋糕糊中加入融化的牛油、牛奶，攪拌至順滑無顆粒。
4. 將蛋糕糊倒入內鍋，合上外蓋，選擇“Other Recipes 5”（其他料理 5），設定烹調時間為 50 分鐘。

## 藍莓醬 (有攪拌葉)

其他-7

食材：

藍莓	300 克
檸檬	半個

調味料：

白糖	120 克
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做法：

1. 藍莓洗淨，檸檬擠汁。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
3. 選擇“Other Recipes 7”（其他料理 7），設定烹調時間為 8 分鐘。
4. 烹調結束後，打開外蓋，劃上蓋把手，選擇“Auxiliary Cooking-Stirring”（輔助烹飪-有攪拌葉），設定烹調時間為 15 分鐘。

食譜

必要時

# 食譜

## 糖漬草莓（有攪拌葉）

其他-8

食材：（4~6人份）

草莓 500 克，洗淨，去蒂  
檸檬 1/2 個，榨汁

調味料：

白糖 130 克

做法：

1. 將草莓洗淨去蒂，對切開，檸檬榨汁。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
3. 選擇“Other Recipes 8”（其他料理 8），設定烹調時間為5分鐘。烹調結束後，冰鎮風味更佳。

## 紅燒肉（有攪拌葉）

特色

食材：

五花肉 600 克，切塊  
蘑菇 150 克，對半切  
大蔥 半根，洗淨後切長段  
老薑 1塊，洗淨後切大片  
桂皮 1條

調味料：

鹽 8 克  
白糖 20 克  
紹酒 15 毫升  
老抽 15 毫升

做法：

1. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
2. 選擇“Special Recipes-Pork”（特色料理-紅燒肉），設定烹調時間為15分鐘。

## 咖喱牛腩（有攪拌葉）

特色

食材：

牛腩 320 克  
薯仔 260 克  
紅蘿蔔 120 克  
洋蔥 100 克

調味料：

咖喱塊 2 個  
咖喱粉 適量  
椰汁 200 毫升

做法：

1. 將牛腩切成小塊，在沸水中焯一下。薯仔、紅蘿蔔削皮切成大塊，洋蔥切成小塊。
2. 先將內鍋放入本體，內鍋中央裝上攪拌葉，再放入所有食材及調味料，合上外蓋。
3. 選擇“Special Recipes-Curry”（特色料理-咖喱牛腩），設定烹調時間為20分鐘。

## 手撕雞（無攪拌葉）

特色

食材：

雞 1隻，約1000 克  
生薑 數片  
蔥 數根

調味料：

老抽 15 毫升  
生抽 15 毫升  
鹽 13 克  
紹酒 10 毫升  
白糖 15 克  
油 10 毫升  
(10 克塗雞身，3 克加入  
醃料中)

蘸料：

薑末 適量  
蒜末 適量  
生抽 15 毫升  
麻油 5 毫升  
白糖 3 克

做法：

1. 雞洗淨瀝乾。用鹽薄薄地在雞身上抹一層，雞肚裡塞兩片薑片，靜置5分鐘。
2. 準備一個容器，將除油以外的蘸料在容器中攪拌均勻。
3. 把 2) 均勻抹到雞身上，將蔥和薑片平鋪在鍋底，將雞和蘸料放入內鍋靜置20分鐘。
4. 在雞身上淋油，合上外蓋。
5. 選擇“Special Recipes-Chicken”（特色料理-手撕雞），設定烹調時間為20分鐘。烹調結束後，撕成小塊，蘸少許蘸料即可食用（蘸料需提前攪拌均勻）。

# 故障排除

委託維修服務前，請根據以下各項內容進行檢查。

問題說明	可能的原因	參考頁碼
無法烹調 (按 [Start] (開) 後，發出“嗶、嗶……”的提示音)	<ul style="list-style-type: none"> <li>● 蓋鎖未鎖好 (蓋把手未拉回)。</li> </ul>	43
時間顯示沒有變動	<ul style="list-style-type: none"> <li>● 設定時間後，未按下 [Start] (開) 按鈕。</li> <li>● 蒸氣泄漏。(請參閱下述“蒸氣泄漏”的問題說明。)</li> <li>● 即使壓力烹調已開始，但內鍋中的壓力仍未達到設定壓力。</li> <li>● 電熱板、蓋感應器或內鍋底部有異物。</li> </ul>	46, 48~49 — 46, 48~49 53
壓力顯示竿尚未升高，就已顯示剩餘時間	<ul style="list-style-type: none"> <li>● 由於調味料沒有完全溶解，因此底感應器無法正確工作。</li> </ul>	39
蒸氣泄漏 (從內鍋、外蓋、蒸氣口或壓力顯示竿處漏氣)	<ul style="list-style-type: none"> <li>● 內鍋、內蓋、鍋墊圈或壓力顯示竿上有異物。</li> <li>● 內鍋、內蓋或鍋墊圈上有凹痕或已損壞。</li> <li>● 壓力閥漏裝或內部的球有凹痕。</li> <li>● 安全閥 (熔融合金) 熔化了。</li> </ul>	— — 52 —
湯汁和蒸氣噴出 (從蒸氣口或外蓋的縫隙中噴出)	<ul style="list-style-type: none"> <li>● 外蓋未蓋好。</li> <li>● 內鍋中的食物或水太多。</li> <li>● 輔助烹飪過程中，合上了外蓋。</li> <li>● 壓力閥漏裝。</li> <li>● 安全閥 (熔融合金) 熔化了。</li> </ul>	43 43 50 52 —
烹調失敗 (未煮熟/過熟/水分過多/燒焦/熱度過低)	<ul style="list-style-type: none"> <li>● 壓力或時間設定或水量不正確。</li> <li>● 電熱板或蓋感應器、底感應器上有異物。</li> <li>● 內鍋未放好。</li> <li>● 壓力閥漏裝。</li> <li>● 調味料沒有完全溶解。</li> </ul>	48, 45 53 43 52 39
外蓋難以打開 外蓋難以合上	<ul style="list-style-type: none"> <li>● 鍋內的壓力是否已完全釋放 (壓力顯示竿落下) ?</li> <li>● 是否安裝了內蓋 ?</li> <li>● 內蓋或蓋把手是否變形 ?</li> <li>● 因為鍋內有壓力，所以增強了密封強度，令人感到難以合上。特別是在煮飯後立即翻鬆米飯等時，會感到難以合上。</li> <li>● 上鉤卡部，下鉤卡部，機體上部等處是否有米粒等 ?</li> </ul>	46, 48~49 52 — — —
原汁煲發出聲響	<ul style="list-style-type: none"> <li>● “哧……” 聲…釋放壓力的聲音。</li> <li>● 關閉外蓋時，“咕嚕” 聲…內蓋中的壓力閥滾動的聲音。</li> <li>● 釋放壓力時，“啪嗒” 聲…電磁閥跳動的聲音。</li> <li>● “嗶、嗶……” 的提示音…蓋鎖未鎖好、排氣前或烹調中誤開蓋鎖等。</li> <li>● “嗡嗡” 聲…電磁閥動作音。</li> <li>● “撲” 聲…內鍋底部 (外側) 的水滴受熱膨脹後產生的破裂聲。</li> <li>● “嘎達” 聲…攪拌葉內部磁石上下移動來調整位置的聲音。</li> </ul>	— — — 43 — — —

若出現以下情況，請聯絡服務中心進行檢查或維修：

- 內鍋底部有凹痕。
- 內蓋或鍋墊圈有凹痕或已損壞。
- 按上述內容檢查後，問題仍未解決。

食譜  
故障排除

必要時



## 如顯示此代碼...

顯示屏	可能的原因	參考頁碼
U 14	<ul style="list-style-type: none"> <li>● 保溫模式已超過96小時。</li> <li>→按 [Off/Cancel] (關/取消) 按鈕。</li> </ul>	—
H0 1·H02· H05	<ul style="list-style-type: none"> <li>→請聯絡服務中心。</li> </ul>	—
H37	<ul style="list-style-type: none"> <li>● 攪拌葉因馬達損壞無法攪拌。</li> <li>→請聯絡服務中心。</li> <li>(按 [Off/Cancel] (關/取消) 按鈕後，可正常使用無需攪拌葉的功能。)</li> </ul>	—

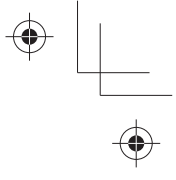
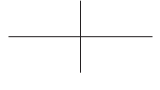
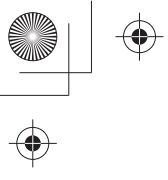
# 規格

型號		SR-SG501
電源/額定頻率		220 V ~ 50 Hz
額定功率 (烹調時)		1100 W
內鍋的額定容積 升		5.0 (烹調容量3.3)
稀飯的烹調量 升 (杯)		0.18 ~ 0.27 (1 ~ 1½)
食材類的最大烹調量 (食材+水) (約) 升	肉類	3.3 <sup>*1</sup>
	蹄筋	
	鮮蔬	
	骨頭湯	水量：1 量杯
	魚/蒸餃	1.5 <sup>*2</sup>
豆		
電源線長度 (約) 米		1.0
產品重量 (約) 公斤		8.4
攪拌葉轉速 (約) 轉/分鐘		20
產品尺寸 (約) 厘米	寬度	28.8
	深度	36.1
	高度	30.0 (56.6 <sup>*3</sup> )

- (\*1) 表示內鍋“MAX”(最大)水位線的烹調容量。
- (\*2) 表示內鍋“MAX FOR BEANS”(豆類最大)水位線的烹調容量。
- (\*3) 表示打開外蓋時的產品高度。
- 最大工作壓力約為98 kPa 標準壓。
- 待機功率約為1.0 瓦。

規格  
如顯示此代碼：

必要時



Panasonic Appliances Rice Cooker (Hangzhou) Co.,Ltd.  
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