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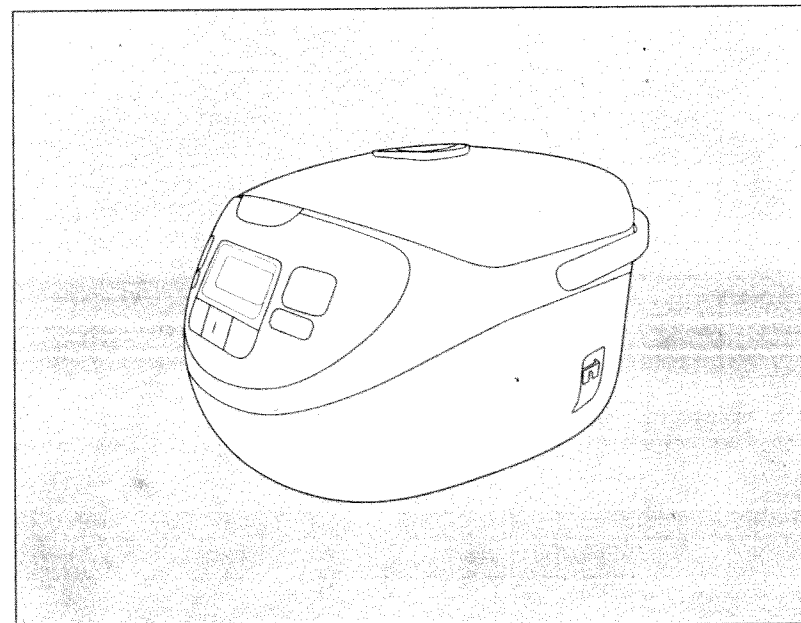
Panasonic[®]

使用說明書
Operating Instructions
微型電腦飯煲
Electronic Warm Jar

感謝您購買微型電腦飯煲。為能正確使用及確保您的安全，請在使用之前先詳細閱讀本說明書。並請小心收藏，以備日後查閱。

Thanks for your purchase of Electronic Warm Jar with microcomputer. In order to correctly use the cooker and ensure your safety, please carefully read this instructions before use, and also carefully keep this instructions for future use.

型號	Model No.
1.0L型 SR-ND10	1.0L model SR-ND10
1.8L型 SR-ND18	1.8L model SR-ND18



在使用本機前，請詳細閱讀此使用說明書。
Before Operating this unit, please read these instructions completely.

Matsushita Electric Industrial Co., Ltd.
Web Site: <http://www.panasonic.co.jp/global/>

RZ19HB171
SH0612-1

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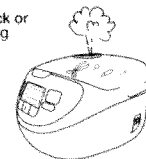
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注意事項

■不要放金屬品如大頭針、縫衣針以及其他東西等在排氣道或是在產品的其他部份。會引起觸電或操作不尋常，可導致受傷。

Do not insert metal objects such as pins and needles, or any other foreign objects in the exhaust outlets, or any other portion of the unit.
It can cause electrical shock or abnormal operation, leading to injury.



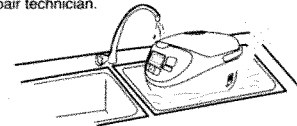
■手濕時，不要插入、拔除插頭。(會引起觸電)

Do not plug or unplug the rice cooker with wet hands.
(It can cause electrical shock)



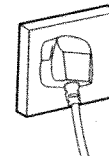
■不要將電飯煲本體泡在水裏或於上面灑水。會引起短路或觸電。

Do not immerse unit in water. It cause shorting or electrical shock.
●If water enters into the base unit, do not use it. Consult with a qualified repair technician.



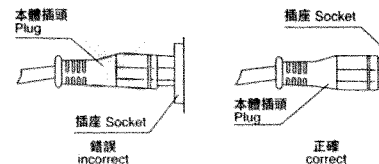
■電源插頭一定要完全插進插座內。否則會造成觸電或因過熱引起火災。

●不要有有殘缺的、鬆動的插座。
Ensure that the plug fits fully into the electrical outlet. Do not leave prongs exposed.
●Do not use a warped plug or electrical outlet.



■請將本體插頭插入電飯煲插座之最盡處，否則可能會引致危險。

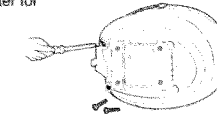
●只可使用隨機附設之電源線。
Uncompleted plug-in may cause electric hazard.
●Please use only attached cord set.



Cautions

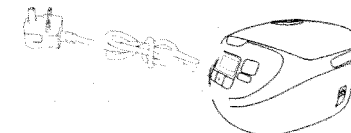
■切勿改造、拆卸、修理。會導致火災、觸電、受傷。

●如需修理請找銷售店或修理部門商量。
Do not alter, take apart or attempt to repair this unit.
It can cause fire, electrical shock or injuries.
●Consult your nearest sales dealer or repair center for repairs.



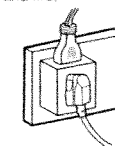
■不要損毀電線和電源插頭(不要損毀、加工、不要接近電熱器具，不要強行彎曲、擰、拉或打成捆)，用受損的電源線，插頭會引起觸電、短路、火災。

●如需修理電源線或插頭請找銷售店。
Do not damage the power cord and do not attempt to repair it if it is damaged.
Avoid damage to the power cord. Never attempt to customize the cord. Keep the cord away from high temperatures. Avoid unnecessary bending, twisting and pulling on the cord. Never place heavy objects on the cord or attempt to tie it up. Using a damaged power cord can lead to electrical shock, shorting or fire.
●Consult your nearest sales dealer for repair of the electrical cord or power plug.



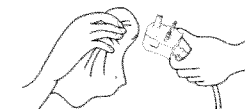
■使用時不要超過插座、配線器具的額定值。使用多條配電線路而超過額定值時，會造成過熱引起火災。

Do not attach other appliances to the same electrical outlet. Using the rice cooker together with other equipment on the same outlet can cause overheating and fire.



■須定期擦去插頭上的灰塵。過多的灰塵、濕氣等會導致絕緣不良，容易引起火災。請拔下插頭用乾布擦淨。

Excessive dust on the power plug regularly. Excessive dust on the power plug could cause poor insulation due to humidity, etc., which in turn can cause fires. Remove the power plug and wipe it with a dry cloth.



注意事項

●將插頭完全插入牆上的插座，在接通電源之前，請確認當地的電壓和電源是否符合本電飯煲之標準。

●Plug into wired wall outlet properly. Before you plug in, make sure the voltage of the unit is the same as your local supply.

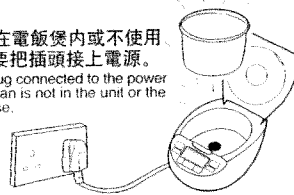


●取出內鍋前或不使用時，應從電源插座上拔下插頭。

●Extract the socket from the AC cord when the pan is taken out.

●當內鍋沒有放在電飯煲內或不使用電飯煲時，不要把插頭接上電源。

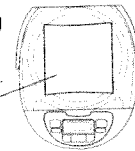
●Never leave the plug connected to the power source while the pan is not in the unit or the cooker is not in use.



●在使用電飯煲之前，必須把放在內鍋和電熱板之間的防銹紙取掉。

●Paper located between the pan and the cast heater should be removed before use.

防銹紙
Paper



●內鍋的底部，溫度傳感器和電熱板表面必須保持乾淨清潔，任何雜物將導致本電飯煲發生故障。

●Always keep the outside bottom of the pan, the temperature sensor and the cast heater clean and dry. Any foreign matters between them will cause malfunction.



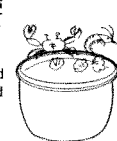
內鍋
Pan

電熱板
Cast heater

溫度傳感器
Temperature sensor

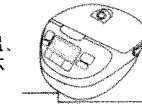
●為了避免損傷內鍋之表面，請勿使用此電飯煲烹調螃蟹及蚌殼之類的材料。

●To avoid scratches, it is not recommended to cook with ingredients such as crabs and cockles.

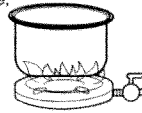


Cautions

●將電飯煲安放於穩定的平面。不要將電飯煲放置於水中、高溫、陽光下及接近其它熱源之處。不要將內鍋直接放於爐具上加熱。



●Place the unit on a stable surface. Do not expose to water, high temperature, sunlight and heat sources. Do not use the pan directly on open flame.



●切勿使用專用鍋以外之內鍋。●Never try to use any pans other than the specific pan.



●確保本電飯煲安放於小孩觸摸不到之處，尤其在烹調期間，不小心觸摸按鈕可能會導致本電飯煲停止運作。●Be sure to keep the cooker away from children during cooking. Pressing the key accidentally may stop the cooker.



●本電飯煲在使用時溫度會上升，請勿將手或臉靠近冒出之蒸氣。

●The cooker becomes hot when in use. Do not cover the lid with your hand or place your face directly over the steam coming from the cooker.



●使用中或使用後請勿接觸高溫部分。特別是外蓋內側、內蓋、內鍋等金屬部分。●During and after cooking, never touch the hot parts, especially the metal parts such as inside of the outer lid, the inner lid and the pan etc.



●只可使用所配備之飯勺子，一切銳利器具不可使用。●Use only the rice scoop provided. Avoid using sharp utensil.

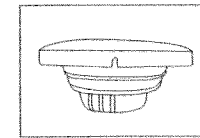


零件名稱

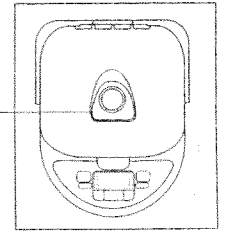
Parts Identification

本體

Body



保濕裝置
Keep Moisture Cap



外蓋
Outer Lid

內蓋
Inner Lid

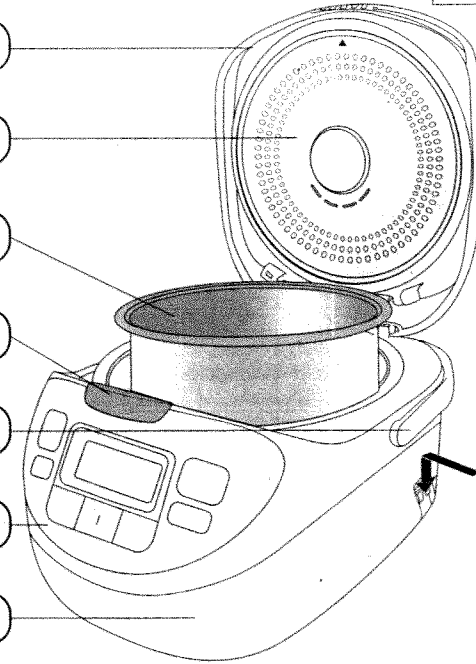
內鍋
Pan

開蓋按鈕
Hook Button

手柄
Handle

操作面板
Control Panel

本體
Body



飯勺子
Rice Scoop

飯勺筒
Rice Scoop Holder

附件

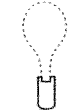
Accessories



湯勺
Soup Spoon



飯勺子
Rice Scoop



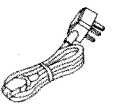
飯勺筒
Rice Scoop Holder



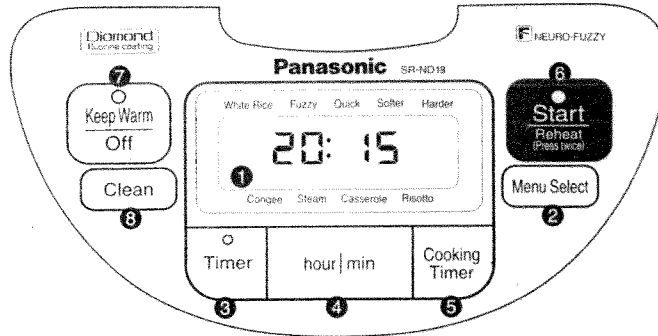
量杯(約180ml)
Measuring Cup(Approx. 180ml)



蒸籠
Steaming Basket



電源線
Power Cord



1 顯示屏 Display

- 煮白米飯、煲仔飯、意大利飯時，會顯示三角箭頭(▲)，啟動後顯示完成所需要的時間(快速除外)。
- 煮粥、蒸燉時，會顯示三角箭頭(▲)及設定的烹調時間，啟動後顯示完成所需要的時間。
- 預約時，顯示定時器設定的時間。
- 選擇功能時，會顯示三角箭頭(▲)和操作提示。
- When white rice, casserole rice or risotto is being cooked, the menu select symbol (▲) will appear. Required completion time will be displayed after the operation starts. (except "Quick" status)
- During the congee cooking and steaming, the menu select symbol (▲) and the preset time for cooking will appear. Required completion time will be displayed after the operation starts.
- When the **Timer** is pressed, the preset time will be displayed.
- When the **Menu Select** is pressed, the menu select symbol (▲) and operation prompt will appear.

2 Menu Select 按鈕 Menu Select key

- 用於選擇白米(標準、精煮、快速、稍軟、稍硬)、粥、蒸燉、煲仔飯、意大利飯功能。
- To select rice (White Rice, Fuzzy, Quick, Softer, Harder), Congee, Steam, Casserole, Risotto cooking function.

3 Timer 按鈕 Timer key

- 炊煮白米飯、粥及煲仔飯時，預約定時設定範圍1小時10分~23小時50分。按 **[hour][min]** 按鈕調節預約時間，**[hour]** 按鈕以1小時為設定單位，**[min]** 按鈕以10分鐘為設定單位。
- ※快速、蒸燉、意大利飯不能使用此設定。
- ※為防止米變質，請將預約時間設定在13小時內。
- When the Rice, Congee, Casserole is cooked, the time can be set between 1 hour and 10 minutes and 23 hours 50 minutes.
- Press **[hour]** or **[min]** key to adjust the time. **[hour]** for 1 hour adjustment and **[min]** for 10 min adjustment.
- ※ This setting cannot be used under "Quick", "Steam", "Risotto" function.
- ※ Please set the time within 13 hours in preventions of deterioration.

4 hour min 按鈕 hour min key

- 可設定現在的時間和預約時間。
- To set current time and to preset the timer.

5 Cooking Timer 按鈕 Cooking Timer key

- 可以設定煮粥、蒸燉的烹調時間。
- 煮粥時，烹調時間設定範圍為1~3小時。(以30分鐘為設定單位。)
- 蒸燉時，烹調時間設定範圍為1~60分鐘。(以1分鐘為設定單位。)正常起始時間為5分鐘。
- To set cooking time for congee cooking and steaming.
- For congee cooking the cooking time can be set between 1 and 3 hours. (30 min for each adjustment)
- For steaming, the steaming time can be set between 1 and 60 minutes. (1 min for each adjustment.) Cooking time begins with 5 minutes.

6 Start 按鈕 Start key

- 按此按鈕一次即開始炊煮，**Start** 按鈕指示燈亮。
- 按此按鈕兩次即開始冷飯加熱，**Start** 按鈕指示燈亮。
- ※關於冷飯加熱功能，請看第13頁。
- Press this key once to start cooking. **Start** indicator will be on.
- Press this key twice to start reheating function. **Start** indicator will be on.
- ※ Please refer to Page 13 for reheating function.

7 Off / Keep Warm 按鈕 Off / Keep Warm key

- 在各功能設定中，按此按鈕可以取消不正確的操作或不需要的設定。
- 每按一次，在(Off)和(Keep Warm)間互相切換，保溫時燈亮。
- During each set up, this key can cancel incorrect operation or unnecessary setting.
- Once the key is pressed, the mode can be switched between (Off) and (Keep Warm). The indicator will be on during Keep Warm.

8 Clean 按鈕 Clean key

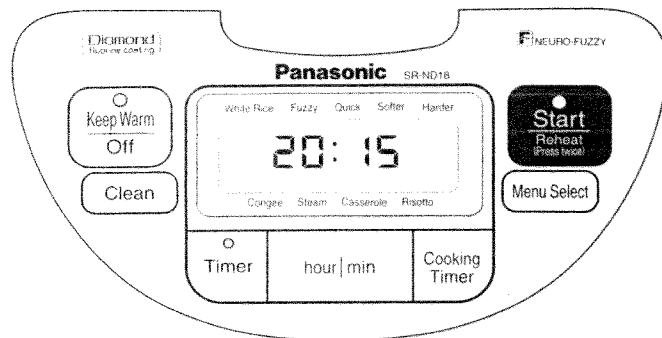
- 可以去除內鍋裏、內蓋上殘留的異味、污垢。
- 有關保養功能請參照第17頁。
- For removing strange smells and dirt inside the pan and inner lid.
- Please refer to Page 17 for clean function in details.

時間的調整方法/鋰電池

Time Adjustment/Lithium Battery

時間的調整方法

Time Adjustment



時間的調整方法

Time Adjustment

1 插上插頭，按住 [hour] 或 [min] 按鈕約1秒鐘後，顯示屏的時間開始閃爍。

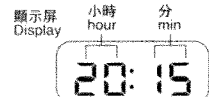
2 連續按 [hour] 或 [min] 按鈕，可對時鐘進行調整。若一直按住 [hour] 或 [min] 按鈕，可以快速調整時間。

Press [hour] or [min] key to adjust the time. Holding the [hour] key down advances hours continuously. Similarly, adjust minutes by pressing the [min] key.

- 工作狀態下無法調整時間。
The time cannot be adjusted during operating state.



例：現在時間為[晚上8:15]
e.g. Current time is 8:15pm.



- 如顯示器內的數字閃爍5秒以上，而沒有進行任何調整將自動退出調整狀態。
When the number in the display flashes over 5 seconds, without any adjustment it will stop automatically.
- 24:00以0:00表示。
24:00 is represented by 0:00.
- 若時鐘顯示之時間有所誤差，預約煮飯的結束時間亦同樣會出現誤差。敬請調準時間。
Error may occur in the cooking timer, if the current time has not been set properly. Please make adjustment accordingly.

鋰電池

Lithium Battery

時鐘啟動

Start the clock

拔掉插頭時

When unplugged

靠本體內藏的電池提供電源
The power is supplied by the battery inside the body



插上插頭時

When plugged

交流電提供電源
The power is supplied by the AC cord



電池更換(電池耗盡而需要換時，請委託特約維修店進行)

Battery Replacement (When the battery needs changing after completion, please resort to the special maintenance store to change the battery.)

- 壽命約5年。Battery life span is around 5 years (室溫20°C，每天12小時接過電源的狀態下)
(Room temperature 20°C. Plug into the socket for 12 hours a day.)
- 拔掉插頭後，若電池快要消耗完畢時，會出現以下情況：
After unplugged and when the battery is consumed the following phenomenon will happen:
 - 時鐘表示數字模糊或消失。
Numbers shown in the clock become vague or disappear.
 - 預約時間的記憶喪失。
Memory of preset time is lost.
- 插頭插上時，仍然可以照常使用。
When plugged, it can be used again.
注意：請勿將鋰電池投入火中或進行充電、分解、加熱等。
Note: Do not put the lithium battery into the fire, or do not recharge, disassemble or heat the battery, etc.

煮飯之前

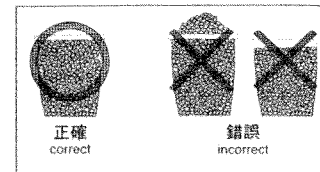
Before Cooking Rice

量米和洗米的方法

Rice Measurement and Rinsing

用附屬的量杯量米

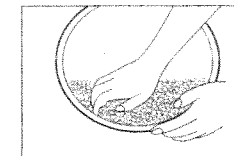
Measure the rice with measuring cup provided.



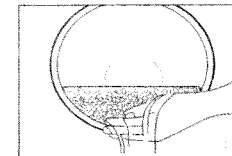
一量杯大約180ml。
1 cup about 180 ml.

每次可煮的米量(量杯)
Rice volume for cooking (measuring cup)

功能	Function	1.0L	1.8L
白米粥	Rice, Casserole	1~5 1/2	2~10
什錦飯	Mixed Rice	1~3	2~6
糯米飯	Glutinous Rice	1~3	2~6
粥	Congee	1/2~3/4	1/2~1 1/4



洗米時充分用手搓洗。
Rinse the rice completely by rubbing.



重復數次(淘米→用水衝洗)，將米淘洗至水清為止。
Rinse the rice several times(rub the rice→rinse by water)until the water becomes clean.

注意事項

- 可以用內鍋直接洗米。
- 請把米充分淘洗乾淨，淘得不乾淨，會產生鍋巴，可能會有米糠味。
- 請勿用攪拌器等器具洗米。

Cautions

- Directly use the pan to rinse the rice.
- Completely rinse and clean the rice. If unclean, the rice crust will appear and the smell of rice bran may be found.
- Do not use tools, such as mixer to rinse the rice.

水量調整方法

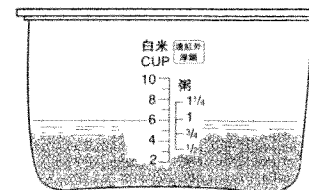
Water Volume Adjustment

炊煮白米飯、煲粥

加水時請看兩邊的水位線，使其保持在同一高度。
When the rice or congee is cooked, Pay attention to water levels indicator on both sides and ensure the water level reaches the same level, when the water is added.

〈例1〉煮6量杯的白米時，放入米後加水至標有“白米”側的水位刻度“6”處。
e.g. When the rice of 6 measuring cups is cooked and after those rice is put in, add the water up to the water level “6” on the side marked with “白米”.

〈例2〉煮1量杯白米的粥時，放入米後加水至標有“粥”側的水位刻度“1”處。
e.g. When the rice of 1 measuring cup is cooked and after the rice is put in, add the water up to the water level “1” on the side marked with “粥”.



(例如：1.8升型)
(e.g. 1.8L type)

煮什錦飯、糯米飯時，用量杯量好米的份量。

按照下表適當加水。
When the mixed or glutinous rice is cooked, use the measuring cup to measure the volume of rice. Add the water with proper volume in accordance with the following table.

米量(量杯) Rice Volume (cup)	水量(量杯) Water Volume (Cup)			
	什錦飯 Mixed rice	糯米飯 Glutinous Rice	1.0L	1.8L
1	1 1/2	---	1	---
2	2 3/4	2 3/4	2	2
3	4	4	3	3
4	---	5	---	4
5	---	6 1/4	---	5
6	---	7 1/2	---	5 3/4

注意事項

- 在煮白米飯的同時使用蒸籠蒸食物時，最大煮飯容量如右表。
When the rice is cooked with food steaming in the steaming basket, the maximum rice volume is as follows.

	煮飯容量(量杯) Rice Volume(Measuring Cup)
1.0L	3
1.8L	5

Cautions

準備 / 保温 Preparation / Keep Warm

準備

1 確認

保濕裝置是否安裝妥當。

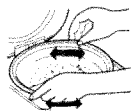
按下開蓋按鈕

2 打開外蓋。

將淘洗好的米放入內鍋後，加入適量的水，然後將內鍋

3 裝入本體內。

使用前，請先擦乾內鍋外表面。為使鍋底和電熱板能緊密貼附，請將內鍋按箭頭指示方向旋轉2-3次。



4 關閉外蓋

並確認咔嚓一聲。

5 插上電源插頭。

注意事項

請確認本體插頭、電源插頭是否已經插到位。

1 Make sure

Keep Moisture Cap is well installed.

Press the hook button to

2 Open the outer lid.

After putting the rinsed rice into the pan, add proper volume of water, then put the pan.

3 Into the body.

Before use, clean and dry the surface outside the pan. Move around the pan by two to three times according to the shown arrow in order to make the pan bottom closely attached to the cast heater.

4 Close the outer lid

and make sure the "click" sound is heard.

5 Plug in.

Cautions

Please make sure the body plug and power plug are well positioned.

Preparation

保温

- 米飯的保温以在12小時以內為佳，否則將影響口感。
- 保温時間顯示從0到23共24小時，超過24小時後又顯示當前時間，但仍然繼續保温。

顯示保温時間
Display the warming time (1小時以內的顯示樣例)
(Display sample within 1 hour)

- 保温時，內鍋的邊緣部可能會出現少量水珠。
- 保温時內鍋中如有其它盛飯用具則會影響米飯的味道。

- Do not keep warm beyond 12 hours, or else the taste of the rice will be affected.
- The keep warm time is from 0 to 23, which is 24 hours altogether. It will return to the current time after 24 hours, but it can still keep warm.

- During keep warm, water drops may appear at the edge of the pan sometimes.
- During keep warm, any rice scoops inside the pan will affect the taste of rice.

Keep Warm

■ 炊飯時間 (參考) Cooking time (reference)

快速 Quick	約30分鐘 About 30min
稍硬 Harder	約35分鐘 About 35min
標準 White Rice	約37分鐘 About 37min
稍軟 Softer	約41分鐘 About 41min
稍軟 Fuzzy	約50分鐘 About 50min

- 左表時間為電壓220V，室溫20°C，水溫18°C時米量為中間量的參考時間。
(1.0L型...3杯，1.8L型...5杯)
The table on the left refer to the required cooking time with 220V voltage, 20°C room temperature, 18°C water temperature and middle volume. (1.0L...3cups, 1.8L...5cups.)
- 煮飯時實際時間會根據米量、水量、電壓、室溫、水溫、米質的不同而變化。
The actual time for cooking varies according to different rice volume, water volume, voltage, room temperature, rice quality.
- 什錦飯、糯米飯的炊飯時間根據使用的材料而變化。
The time for mixed or glutinous rice varies according to different materials used.

關於各炊煮功能

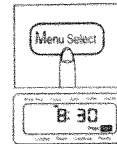
Menu function

白米飯(粳·糙·糙·糙)·什錦飯·糯米飯 Rice (White Rice, Fuzzy, Quick, Softer, Harder), Mixed Rice, Glutinous Rice

按 [Menu Select] 按鈕

Press [Menu Select] key to

1 選擇炊煮



- 三角箭頭所指處為所選擇的功能，此時顯示屏顯示當前時間和操作提示。

1 Select menu

- The triangle indicator points to the selected function. The display shows the current time and operation prompt.

按 [Start] 按鈕一次

Press [Start] key once to

2 開始煮飯



- [Start] 指示燈亮起煮飯開始
- 顯示屏顯示此功能煮飯所需要的時間。煮飯時間以1分鐘為單位遞減，直至煮飯結束。快速功能煮飯時，只顯示當前時間，只是在進入燜飯狀態時，根據米量不同，顯示剩餘4分鐘或7分鐘。

2 Start cooking

- When [Start] indicator is on, cooking begins.
- The display shows the required time for cooking in this function. The time for cooking goes down every one minute until cooking finished. When the rice is cooked in Quick function, only the current time is shown. When the rice is stewed, the display will show remaining time of 4 or 7 minutes based on different rice volume.

蜂鳴器鳴響後，煮飯結束

After the beeper rings, the cooking finishes.

3 自動轉為保温狀態

The cooker will automatically turn to keep warm status

在蜂鳴器鳴響後，為防止米飯粘在一起，請盡快將米飯翻鬆。

After the beeper rings, please fluff and loosen the rice as soon as possible in order to prevent the rice sticks together.

4 翻鬆米飯

- 此時燜飯過程已完成，即米飯可以食用。

Fluff the rice

- At this time, the process is finished and the rice can be eaten.

注意事項

- 糯米飯或什錦飯最好不要保温，以免產生異味或變質。

Cautions

- It is better not to warm the mixed or glutinous rice in case of foreign smell or deterioration.

※快速煮飯

- 因為時間縮短，飯稍微有點硬，或有鍋巴。
- 煮什錦飯、糯米小豆飯時請勿使用此功能。

※Quick cooking

- The rice is slightly hard or with crust due to shorter time cooking.
- Do not use this function for mixed rice or glutinous rice with small beans.

※精煮

- 與標準煮飯相比，煮出的飯更鬆軟、美味。

※Fuzzy cooking

- The cooked rice is softer and more delicious compared with white rice cooking function.

※稍軟

- 如果想要較軟的飯，請比標準水量多加約50ml的水。

※Softer

- For softer cooked rice, please pour 50ml more water to the stated water volume.

※稍硬

- 煮什錦飯、糯米小豆飯時請勿使用此功能。
- 如果想要更硬的飯，請比標準少加約50ml的水。

※Harder

- Do not use this function for mixed rice or glutinous rice with small beans.
- For harder cooked rice, please pour 50ml less water of the stated water volume.

粥 Congee

■ 關於烹調時間的設定 Select cooking time

菜單 Menu	烹調時間 Cooking time	設定單位 Time for Setting	烹調時間顯示 Display of Cooking time
粥 Congee	1小時 - 3小時 1 hour - 3 hours	30分鐘 30 minutes	到3小時後又回到1小時 Back to 1 hour after 3 hours

- 1 把材料放入內鍋 Put materials into the pan
- 2 選擇粥功能 Choose Congee
 - 按 [Menu Select] 按鈕, [Start] 指示燈開始閃爍 Press [Menu Select] key, then [Start] indicator begins to flash.
 - 三角箭頭所指處為所選擇的功能 The triangle indicator points to the selected function.
- 3 設定烹調時間 set the cooking time
 - 按 [Cooking Timer] 按鈕 Press [Cooking Timer] key to
 - 此時顯示的是烹調時間。 During congee cooking
 - 例: 煮粥時 此時間顯示的是烹調時間。 The cooking time is displayed.
 - 按下 [Cooking Timer] 按鈕, 設定時間會以30分鐘為調較單位。 Press [Cooking Timer] key to set the time by 30 min increments.
 - 例如: 用一個半小時煮粥時 e.g. cook the congee for one and half hours
- 4 開始煮粥 begin congee cooking
 - 按 [Start] 按鈕 Press [Start] key to
 - [Start] 指示燈常亮, 煮粥開始。 [Start] indicator is on and congee cooking begins.
 - 剩餘時間以1分為單位遞減。 The remaining indicator will go down by every 1 min.
- 5 烹調完畢 自動轉為保溫 the cooking is finished.
 - 蜂鳴器鳴響後, 烹調結束。 After the beeper rings, the cooking finishes.
 - 自動轉為保溫。 The mode will automatically turn to keep warm.

注意事項 Cautions

- 若在烹調中打開外蓋, 結露量會增加。 When the outer lid is opened during cooking, the moisture condensation will increase.
- 米的種類或米量將決定液體狀澱粉是否從保濕裝置裏溢出。 The type of rice or rice volume will determine whether the liquid starch will overflow from the keep moisture cap or not.
- 如保溫時間過長, 粥將會變得過稠。 If the warming is too long, the congee will become too sticky.
- 超過煮粥容量時, 可能會造成溢出。 When the volume is exceeded for congee cooking, it may lead to overflow.
- 每次使用完畢後, 應取下保濕裝置進行清洗。 After every use, the keep moisture cap should be taken out for cleaning.

煲仔飯 Casserole Rice

- 1 將米淘洗乾淨後, 倒入內鍋, 加入適量的水, 再將煲仔飯所需材料平鋪在表面上。
Rinse the rice, then put it into the pan, add water, and place the ingredients onto the surface.
- 2 選擇煲仔飯功能 Choose Casserole Rice Cooking
 - 按 [Menu Select] 按鈕 Press [Menu Select] key to
 - 三角箭頭所指處為所選擇的功能。此時顯示屏顯示當前時間和操作提示。 The triangle indicator points to the selected function. The display shows the current time and operation prompt.
- 3 開始烹調 start cooking
 - 按 [Start] 按鈕一次 Press [Start] key to
 - [Start] 指示燈亮起煮煲仔飯開始。 When [Start] indicator is on, cooking begins.
 - 顯示屏顯示煮煲仔飯所需要的時間, 時間以1分鐘為單位遞減, 直到烹調結束。 The display shows the cooking time of Casserole Rice. The time goes down every 1 minute until the cooking finishes.
- 4 自動轉為保溫狀態 The cooker automatically turns to keep warm status.
 - 蜂鳴器鳴響後, 烹調結束。 After the beeper rings, the cooking finishes.
- 5 加入調味料, 攪拌均勻後, 即可食用。 After flavors are added and the rice is evenly mixed, it can be eaten.

意大利飯 Risotto

- 1 將米淘洗乾淨後, 倒入內鍋, 加入適量的水, 再將意大利飯所需材料加入, 攪拌均勻。
Rinse the rice, then put it into the pan, add water, place the ingredients for risotto and mix them together.
- 2 選擇意大利飯功能 Choose Risotto
 - 按 [Menu Select] 按鈕 Press [Menu Select] key to
 - 三角箭頭所指處為所選擇的功能。此時顯示屏顯示當前時間和操作提示。 The triangle indicator points to the selected function. The display shows the current time and operation prompt.
- 3 開始烹調 start cooking
 - 按 [Start] 按鈕一次 Press [Start] key to
 - [Start] 指示燈亮起煮意大利飯開始。 When [Start] indicator is on, cooking begins.
 - 顯示屏顯示煮意大利飯所需要的時間, 時間以1分鐘為單位遞減, 直到烹調結束。 The display shows the cooking time of Risotto. The time goes down every 1 minute until the cooking finishes.
- 4 自動轉為保溫狀態 The cooker automatically turns to keep warm status.
 - 蜂鳴器鳴響後, 烹調結束。 After the beeper rings, the cooking finishes.
- 5 加入調味料, 攪拌均勻後, 即可食用。 After flavors are added and the rice is evenly mixed, it can be eaten.

關於各炊煮功能

Menu function

冷飯加熱

Reheating

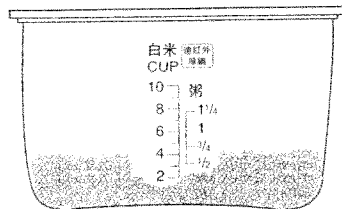
■ 烹調時間……不管冷飯量多少，時間都約20分鐘。

Cooking time……In any circumstances, cooking time should about 20 min, regardless of the rice volume to be cooked.

1 準備

Preparation

- 請將鍋內的冷飯攪拌均勻，使之平整。
Evenly mix the cooled rice inside the pan and make it flat.
- 冷飯加熱時，請參照下記水量表的標準加水。
When the cooled rice is reheated, the water volume can be added according to the following table.



(例如：1.8升型)
(e.g. 1.8L type)

冷飯量(水位刻度線) Cold Rice Volume (water level mark)	水量(量杯) Water Volume (Cup)	水量(量杯) Water Volume (Cup)
1	1/4	---
2	1/2	1/2
3	1/2	1/2
4	---	1/2
5	---	1

最大冷飯量(水位刻度線) Maximum Cold Rice Volume (water level mark)	3	5

注意事項 加入冷飯時，請不要超過最大冷飯量。

Cautions Please do not exceed the maximum cold rice volume when adding in the cooled rice.

2 冷飯加熱

Reheating



- 連續按2次 [Start] 按鈕。
Press the [Start] key twice continuously.
- [Start] 指示燈亮時，冷飯加熱程序起動。
When [Start] indicator is on, the reheating procedure starts.
顯示時間以1分鐘為單位逐步遞減。20分鐘後，蜂鳴器響起，冷飯加熱結束，進入保溫。
Time on the display goes down every one minute. After 20 minutes, the beeper rings and the reheating is over, then the mode switches to keep warm.

3 翻鬆米飯

Fluff Rice

- 蜂鳴器響後，為使米飯更美味可口，請立刻將米飯翻鬆。
After the beeper rings, please fluff and loosen the rice immediately in order to make the rice more delicious.

注意事項

- 冷飯加熱的次數只可為一次。
- 請不要加熱什錦飯、糯米飯、煲仔飯。

Cautions

- The cooled rice can only be reheated once.
- Please do not reheat mixed rice, glutinous rice and casserole rice.

蒸餛

Steaming

■ 關於烹調時間的設定 (※時間為內鍋中的水沸騰後的剩餘時間。)
Cooking Timer (※The time refers to the remaining time after the water is boiled inside the pan.)

菜單 Menu	烹調時間 Cooking Time	時間設定單位 Time Setup	烹調時間設定顯示 Cooking Time Display
蒸餛 Steam	1分鐘-60分鐘(起始時間為5分鐘) 1 minute-60 minutes (starting time is 5 minutes)	1分鐘 Every 1 minute	到60分鐘後又回到1分鐘 Back to 1 minute after 60 minutes

1 準備



- 放入3量杯的水 (請根據所蒸食物適當調整水量)
- 放入蒸籠
- 放入需蒸食物
- 蓋上外蓋

注意事項

一邊用內鍋煮白米飯一邊蒸菜時，請務必選擇煮白米飯功能。

1 Preparation

- Add 3 cups of water (Please act according to the steamed food appropriate readjustment water volume)
- Add steaming basket
- Add food for steaming
- Cover the outer lid

Cautions

Make sure the rice cooking function is chosen while both rice cooking and dishes steaming are operated in the pan.

按 [Menu Select] 按鈕，[Start] 指示燈開始閃爍

Press [Menu Select] key and [Start] indicator starts to flash.

2 選擇蒸餛功能

- 三角箭頭所指處為所選擇的功能

2 Choose Steam

- The triangle indicator points to the selected function.



3 設定蒸餛時間

例：要蒸餛15分



3 set the cooking time.

- 按下 [Cooking Timer] 按鈕，設定時間會以1分鐘為調較單位。
- 持續按住，可以快速調整。

Press [Cooking Timer] key to set the time. The timer can be adjusted by unit of one minute. Holding [Cooking Timer] key advances minutes continuously.

e.g. 35 minutes to cook



按 [Start] 按鈕

Press [Start] key to

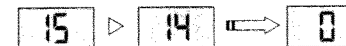
4 開始蒸餛



- [Start] 指示燈常亮，蒸餛開始。
- 水沸騰後，剩餘時間將以1分鐘為單位遞減。

4 begin steaming

- [Start] indicator is on and steaming begins.
- After the water is boiled, the remaining time will go down every one minute.



在蜂鳴器響後

After the beeper rings,

5 蒸煮完畢

- 取出蒸籠。

5 the steaming finishes

- Take out the steaming basket.

注意事項

- 蒸籠變得非常熱，取出時請務必當心燙手。
- 到時間或鍋內的水蒸發完時，[Steam] 功能將停止，自動進入 [Keep Warm] 狀態。
- 使用後，請按下 [Off/Keep Warm] 按鈕，拔掉插頭。

Cautions

- The steaming basket is very hot, so be careful when taking out the basket.
- When time is up or the water inside the pan is evaporated, steaming stops and turns to keep warm.
- After use, press [Off/Keep Warm] key and unplug it.

關於各炊煮功能

Menu function

使用預約功能

Timer

預約功能設定的時間為烹調結束的時間。 The time preset refers to the time that cooking is ready.

● 可以使用預約功能的烹調功能和時間範圍 Functions can be preset and timing. ※快速、蒸饅、保養不能使用此設定 Not applicable for Quick steaming and clean.

菜單 Menu	可設定的時間範圍 Timing
標準、精煮、精軟、精硬 White rice, Fuzzy, Soften, Harder	1小時10分~23小時50分 1 hour and 10 min ~ 23 hours and 50 min
粥·煲仔飯 Congee + Casserole rice	當設定的預約時間少於烹調所需要的時間時，將直接進行烹調(粥)。 When the preset timing is less than the required timing for cooking, the cooker will start cooking (congee).

炊煮白米飯時 When the rice is cooked

按 [Menu Select] 按鈕, [Start] 指示燈開始閃爍
Press [Menu Select] key and [Start] indicator begins flashing.

1 選擇炊煮 Select menu

● 三角箭頭所指處為所選擇的功能。此時顯示屏顯示操作提示
The triangle indicator points to the selected function. The display shows the operation prompt.



煮粥時 When the congee is cooked

按 [Menu Select] 按鈕, [Start] 指示燈開始閃爍
Press [Menu Select] key and [Start] indicator begins flashing.

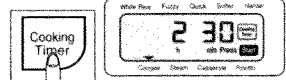
1 選擇炊煮 Select menu

● 三角箭頭所指處為所選擇的功能
The triangle indicator points to the selected function.



設定烹調時間 Set cooking time

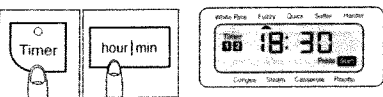
例如: 用兩個半小時煮粥時 e.g. cook the congee for two and half hours



按 [Timer] 按鈕 Press [Timer] key to

2 預約吃飯時間 preset the time for eating

例如: 想在18點30分吃飯時
e.g. plan to eat the rice at 18:30



按 [Timer] 按鈕 Press [Timer] key to

2 預約吃粥時間 preset the ready time of congee

例如: 想在18點30分吃粥時 e.g. plan to eat the congee at 18:30



● 預約開始後，粥的烹調時間的顯示將會消失，而顯示出預約時間。烹調時間會被存儲。
After the preset is used, the congee cooking time will disappear. Instead, the preset time is shown. The cooking time will be stored.

方便功能 想要確認煮粥時間時，可在定時狀態下按 [Cooking Timer] 按鈕。
Convenience Function When the congee cooking time is to be confirmed, press [Cooking Timer] key under time status.

本機可以設定兩個不同的預約時間，並有記憶功能。按 [Timer] 按鈕時在這兩個時間之間相互切換。若需調整則按 [hour|min] 按鈕，再按 [Start] 按鈕，預約開始。按 [hour] 以1小時為調整單位，[min] 按鈕以10分為調整單位。
The cooker can preset two different time and also have memory function. Press [Timer] key to switch between two time. Press [hour] or [min] key for adjustment, press [Start] key again to begin the preset. Press [hour] key for adjustment by one hour and press [min] key for adjustment by ten minutes.

3 按 [Start] 按鈕 Press [Start] key



● [Timer] 指示燈亮起，[Start] 指示燈熄滅，預約設定完畢。此時顯示出可以吃飯的時間，等時間一到，即可吃飯。
● [Timer] indicator is on, [Start] indicator is off, then the preset is finished. Now it shows the time for eating.

烹飪法(粥·蒸饅·煲仔飯)

Recipes (Congee + Steamed food + Casserole Rice)

注意: 烹調中需要加入材料，打開蓋子時，請注意從鍋內冒出的灼熱蒸氣。根據加入米飯內不同材料，飯的底部可能有鍋巴的現象。
Caution: When open the lid for adding materials during cooking, beware of the hot steam coming out from the pan. Depending on the material mixed with the rice, there are cases where the material is scorched at the bottom of the pan.

※杯: 量杯

※Cup: Measuring cup

皮蛋瘦肉粥

Congee with salted meal and preserved egg

材料:
米 1杯
肉湯 10杯
皮蛋 2只
熟瘦肉 250g

調味料:
鹽 2杯匙
胡椒粉 少許
麻油 少許

Ingredients:
Rice 1 cup
Meat stock 10 cup
Well-done eggs 2 pcs
Well-done lean meat 250g
Seasonings:
Salt 2 tsp
Pepper a little
Sesame oil a little

做法:

- 1) 將米洗淨，放入內鍋中注入肉湯，選擇“Congee”，設定3小時烹調時間。
- 2) 按下 [Start] 按鈕。
- 3) 先將熟瘦肉用鹽醃約1小時，再撕成絲，將皮蛋切粒，待用。
- 4) 在烹調後30分鐘前將瘦肉及皮蛋放入，拌入調味料即可食用。

Method:

- 1) Rinse 1 cupful of rice, put it into the pan, pour meat stock, and select "Congee". Set cooking time at 3 hours.
- 2) Press the [Start] key.
- 3) Salt the lean meat and leave for approximately an hour, and then cut it into slender pieces. Cut the preserved egg into small pieces.
- 4) 30 minutes before the end of cooking, put the prepared meat and preserved egg in the pan and add the seasonings. That is all to be done for the preparation.

點心(速凍)

Dim Sum (Quick-frozen)

材料:

(A) 小點類
蝦餃
燒賣
(B) 大點類
叉燒包
小籠包
糯米鍋

Ingredients:

(A) Small Dim Sum
Shrimp dumpling
Shiumy
(B) Dim Sum
Roasted Pork Bun
Steamed Bun
Glutinous Rice with Chicken

做法:

- 1) 無須解冻，點心表面灑少許水份，用器皿盛放。
- 2) 加水入鍋。(3杯)
- 3) 放入蒸籠，上置點心，蓋上外蓋。
- 4) 選擇“Steam”，設定蒸籠時間5分鐘。
- 5) 按下 [Start] 按鈕。

Method:

- 1) Humidify the surface of Dim Sum by spraying water on it and put them on a plate. There is no need of defreezing them.
- 2) Pour 3 cupfuls of water in the pan.
- 3) Set the attached Steaming Basket, put Dim Sum on it, and close the lid.
- 4) Select "Steam". Set cooking time at 5 minutes.
- 5) Press the [Start] key.

香芋雞煲仔飯

Chicken and taro Casserole Rice

材料:

白米 3杯
雞肉(切粒) 200g
冬菇(浸軟切粒) 5只
芋頭(切幼粒) 200g
蝦米(浸軟) 40g
雲耳(浸軟切小塊) 數塊

Ingredients:

Rice 3 cups
Chicken meat(diced) 200 g
Dried mushrooms(soaked & diced) 5 pcs
Chinese black fungus(soaked & chopped) Few pcs
Taro root(diced) 200 g
Dried shrimps(soaked) 40 g

醃料:

生抽 5ml
老抽 3ml
糖 5g
鹽 3g
生粉 7g

調味料:

生油 15ml
老抽 15ml
糖 7g
熟油 7g

Marinate:

Light soy 5ml
Dark soy 3ml
Sugar 5g
Salt 3g
Starch 7g
Sauce:
Light soy 15ml
Dark soy 15ml
Sugar 7g
Cooking oil 7g

做法:

- 1) 雞肉粒以醃料醃片刻。
- 2) 芋頭粒以油炸至金黃色，備用。
- 3) 將米洗淨，放入內鍋，注入清水到白米刻度3，然後將雞肉粒、芋頭粒及其他材料平鋪在米上，蓋上外蓋。
- 4) 選擇“Casserole Rice”功能，再按下 [Start] 按鈕。
- 5) 完成烹煮，聽到“嗶嗶”聲後，加入調味料，即可享用。

Method:

- 1) Season diced chicken meat with marinade.
- 2) Deep fry diced taro root until golden brown, drain and set aside.
- 3) Wash rice and place in pan with water filled to level mark "3" cups level. Then place chicken meat, taro root and other ingredients on rice, and close the lid.
- 4) Select Casserole Rice function and press [Start] key to cook.
- 5) Finish cook and sound "pi-pi", serve the hot with sauce.

※芋頭、雞肉的量以每杯米在70g以內為佳。

※Taro, chicken of the best 70 grams per cup within.

烹飪法(意大利飯)

Recipes (Risotto)

蕃茄味

Tomato taste

材料:	1.8升型	1.0升型
米	1.5杯	1杯
洋葱或芹菜(切成小片)	約150g(mid.3/4)	約100g(mid.1/2)
瘦肉(切成小片)	9片(約180g)	6片(約120g)
蕃茄汁	450ml	300ml
A 水	1100ml	800ml
湯	2.5匙(10c)	1.5匙(6c)

調味料:	1.8升型	1.0升型
鹽 - 辣椒	少許	少許
芝士粉 - 芫荽	根據個人口味	根據個人口味

做法:

- 淘洗米之後，瀝乾水。
- 將米與“A”放入內鍋，然後攪拌。
- 關閉外蓋，選擇菜單“Risotto”。
- 按下[Start]按鈕。
- 完成烹飪，聽到“嗶嗶”聲，加鹽、辣椒，然後進行調味。
- 盛到碗中，撒入芝士粉、芫荽。

Ingredients:	1.8L type	1.0L type
Rice	1.5cup	1cup
Onion or Celery (cut to small size)	approx.150g (mid.3/4)	approx.100g (mid.1/2)
Bacon (cut to small size)	9 pieces (approx.180g)	6 pieces (approx.120g)
Tomato juice	450ml	300ml
Water	1100ml	800ml
Soup stock	2.5pieces (10g)	1.5pieces (6g)

Sauce:	1.8L type	1.0L type
Salt - Pepper	a little	a little
Powder cheese - Parsley	depend on taste	depend on taste

Method:

- Wash rice and take away water from washed rice.
- Put rice and 'A' in the pan and mix them.
- Close outer lid and select menu 'Risotto'.
- Press the [Start] key.
- Finish cook and sound 'pi-pi', add salt, pepper and adjust taste.
- Serve to bowl and sprinkle powder cheese and parsley over it.

粟米味

Corn taste

材料:	1.8升型	1.0升型
米	1.5杯	1杯
洋葱(切成小片)	約150g(mid.3/4)	約100g(mid.1/2)
紅蘿蔔(切成小片)	75g	50g
雞肉(切成小片)	9片(約180g)	6片(約120g)
粟米(整個)	150g	100g
A 蘑菇(切片)	75g	50g
牛油	15g	10g
水	1500ml	900ml
湯	2.5匙(10c)	1.5匙(6c)

調味料:	1.8升型	1.0升型
鹽 - 辣椒	少許	少許
芝士粉 - 芫荽	根據個人口味	根據個人口味

做法:

- 淘洗米之後，瀝乾水。
- 將米與“A”放入內鍋，然後攪拌。
- 關閉外蓋，選擇菜單“Risotto”。
- 按下[Start]按鈕。
- 完成烹飪，聽到“嗶嗶”聲，加鹽、辣椒，然後進行調味。
- 盛到碗中，撒入芝士粉、芫荽。

Ingredients:	1.8L type	1.0L type
Rice	1.5cup	1cup
Onion (cut to small size)	app.150g (mid.3/4)	app.100g (mid.1/2)
Carrot (cut to small size)	75g	50g
Bacon (cut to small size)	9pieces (approx.180g)	6pieces (approx.120g)
corn (whole)	150g	100g
Mushroom (slice)	75g	50g
Butter	15g	10g
Water	1500ml	900ml
Soup stock	2.5pieces (10g)	1.5pieces (6g)

Sauce:	1.8L type	1.0L type
Salt - Pepper	a little	a little
Powder cheese - Parsley	depend on taste	depend on taste

Method:

- Wash rice and take away water from washed rice.
- Put rice and 'A' in the pan and mix them.
- Close outer lid and select menu 'Risotto'.
- Press the [Start] key.
- Finish cook and sound 'pi-pi', add salt, pepper and adjust taste.
- Serve to bowl and sprinkle powder cheese and parsley over it.

清潔保養

Clean

- 請勿將電飯煲浸入水中。
Do not put the entire electric rice Warm Jar into the water.
- 不要使用香蕉水、汽油、酒精、去污粉、硬質刷等擦拭。
Do not clean the Warm Jar by amyl acetate, petrol, alcohol, detergent powder, hard brush.

本體、外蓋 Body and Outer Lid

用擰乾的抹布擦拭。

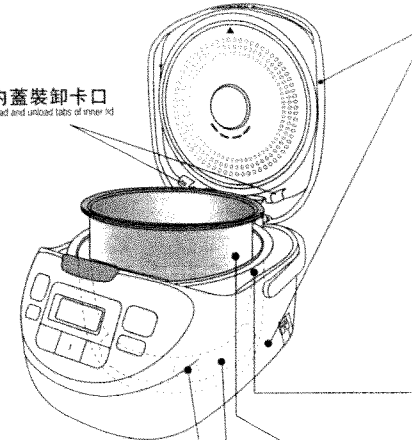
Use dry cloth to clean.

- 請使用稀釋後的餐具洗滌劑。
Please use the diluted detergent for dishes.

- 外蓋內側金屬面的髒污如不及時洗淨，髒污將粘附到金屬面，將難以洗掉。每次使用後要及時擦乾淨。

If the dirt inside the metal surface of the lid is not cleaned in time, the dirt will be attached onto the metal surface, which will become difficult to remove. After use every time, clean the dirt in time.

內蓋裝卸卡口
Load and unload tabs of inner lid



上框 Upper Frame

- 用擰乾的抹布擦拭。
Use dry cloth to clean.

注意
Note

- 請不要用水直接衝洗。
Do not wash with running water directly.

內鍋 Pan

- 用稀釋後的餐具洗滌劑，海綿及水沖洗。擦乾內鍋外側表面的水份。

Use the dish diluted detergent, sponge and water to clean it. Dry the external surface of the pan.

- 塗氟面可能會出現變色或斑紋現象，但不影響健康和使用的。

Color change or stripe may occur on fluorine coating, but it is not harmful to health and usage of this pan.

- 根據使用頻率，內鍋底部或外側表面和電熱板，保護框磨擦，會出現塗層脫落現象，但這種情況並不影響使用性能。

Based on the frequency of use, the friction between the bottom or external surface of the pan and the cast heater, protective frame will result in the fall of coating, but such change won't influence the performance.

溫度傳感器、電熱板 Temperature Sensor and Cast Heater

- 如有粘附物時，請用纖維砂紙(約600號)輕拭或用乾布擦拭。

Please use fine sand paper (around No.600) or dry cloth to gently clean the attachment if any.

清潔保養

Clean

附件 Accessories

用稀釋後的餐具洗滌劑和海绵清洗。 Please use the diluted detergent for dishes and sponges to wash out.

湯勺 Soup Scoop 飯勺子 Rice Scoop 飯勺筒 Rice Scoop Holder 蒸籠 Steaming Basket 量杯 Measuring Cup

內蓋 Inner Lid

■ 拆卸方法 Load and Unload
握住兩個卡口，向自己方向拉。 Get hold of two tabs, then pull it to your direction.

■ 安裝方法 Loading method
① 將有▲標記的凸部，傾斜插入外蓋上方的卡口。
Insert the protruding part marked with ▲ into the locker on the lid in a tilted way.
② 將內蓋裝卸卡口(兩側)往下按，直到發出[咔嚓]的聲音為止。
Press the tabs (both sides) toward the lid sides until the click sound is heard.

注意 清洗後請勿使用乾燥機等烘烤，這樣會導致變形和出現裂紋。
Notice After washing, do not use the dryer, which will lead to deformation and cracks.

內蓋裝卸卡口 Load and Unload tabs of inner lid

保濕裝置 Keep Moisture Cap

■ 拆卸方法 Unload
① 從外蓋上拔出
Pull it out from the outer lid

② 按箭頭方向旋轉，朝自己的方向拔出，即可拆出。
Turn around according to the direction of arrow, pull it out towards yourself, then it can be taken out.

■ 安裝方法 Load
① 對好▲和▼的位置
Place ▲ and ▼ in the correct position.
② 按箭頭方向旋轉，直到發出“叭”的響聲。
Turn around according to the direction of arrow until "pa" is heard.

③ 取出時方位一樣，壓入外蓋。(注意要壓到位和不要傾斜)
Press it into the outer lid as when it is taken out. (Note: press it to the proper position and do not tilt it.)

注意 清洗後請勿使用乾燥機等烘烤，這樣會導致變形和出現裂紋。
Cautions Do not use the dryer after washing, which will lead to deformation and cracks.

保養功能 Clean function

- 1 請根據內鍋容量，將水加至內鍋容量的一半。
1 Add the water to half of the pan volume according to the capacity.
- 2 按 [Clean] 按鈕。
2 Press [Clean] key.
- 3 按 [Start] 按鈕，保養功能開始。
3 Press [Start] key and the function begins.
- 4 保養程序結束後，自動轉為保溫狀態。
4 After the clean procedure ends, it will automatically turn to "keep warm".
- 5 按 [Off/Keep Warm] 按鈕，關掉電源，等內鍋冷卻以後，將水倒掉。
5 Press [Off/Keep Warm] key to turn off the power, then pour out the water after the pan becomes cool.

- 可以去除內鍋裏，內蓋上殘留的異味、污垢。
- 有些頑固的污垢或臭味可能清除不掉。
- 在剛煮好飯後，不能立即執行“Clean”功能。一響一響一信號將鳴響4次，需等到完全冷下來約需30分鐘。
- 在操作中不要取出內鍋。
- For removing strange smells and dirt inside the pan.
- Some tough dirt or odors may be impossible to eliminate.
- The "clean" function cannot be operated right after cooking rice. →A beep signal will sound 4 times. Wait for approx. 30 minutes to cool down the warm jar.
- Do not remove the cooking pan during operation.

是否真正出現故障? Does it really go wrong? 請檢查下列項目 check according to the following items:

發生下列情況時 circumstances	米飯 rice		米湯 粥 Viscous porridge	飯在保溫中 keep warm	關聯操作無反應 No reaction to any switch operation	使用中出現下列聲音 Following sounds are heard in use
	太硬 Too hard	太軟 Too soft				
● 米量、水量不正確 Are the volume of rice and the volume of water correct?	●	●	●			● 煮飯中發出「咕嘟、咕嘟」的聲音。是調整火力的聲音。 ● 煮飯中發出「叭」的響聲。是內鍋底部外圍的水滴沸騰時產生的聲音。 ● 保溫時發出「叭」的響聲。是保溫時內鍋底部外圍的水滴沸騰時產生的聲音。
● 米未淘洗乾淨 Is the rice rinsed adequately?			●	●		
● 內鍋底凹凸不平 No ups and downs in the bottom of the pan?	●			●		
● 內鍋外側、溫度傳感器上粘有異物 Is there no foreign matter sticking to the outside of the pan or to the temperature sensor?	●	●	●	●		
● 外蓋未蓋妥 Is outer lid closed rightly?	●		●		●	
● 用預約功能炊煮什錦飯 Is the timer not selected when cooking Mixed Rice?				●	●	
● 放入油脂炊飯 Is the rice not cooked with oil?	●	●				
● 炊飯完畢後，沒有翻鬆米飯 Has the rice been well fluffed after cooking?	●		●			
● 保溫12小時以上 Is the keep warm continuing for more than 12 hours? Is the volume of rice not too small during a Keep Warm?	●			●	●	
● 保溫的飯量過少				●	●	
● 飯勺子插於飯中保溫 Is the Keep Warm not being made with the scoop in it?				●	●	
● 冷飯保溫 Is cooked rice not submitted to Keep Warm?				●	●	
● 內鍋沒有洗乾淨 The pan is clean or not?				●	●	
● 煮飯中按掉插頭或碰觸了 [Off/Keep Warm] 按鈕 Is the power cord unplugged or is the [Off/Keep Warm] key not touched by hand during cooking?			●			
● 錯按了 [Menu Select] 按鈕 Pressing a wrong [Menu Select] key?	●	●	●	●	●	

顯示屏出現下列現象時 When the display shows as follows

顯示部分 Display	確認事項 Items for Confirmation
U14	連續保溫了96小時，電源將自動切斷。使用時，請先按 [Off/Keep Warm] 按鈕。 Following continuous 96 hours under "keep warm" status, the power supply will automatically cut off. Please press [Off/Keep Warm] key first.
H01 H02 H05 H06	請委託當地特約維修店修理。 Resort to local maintenance centers for repair.

