



Panasonic®

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

家庭用
Household Use

感謝您購買Panasonic產品。為能正確使用及確保您的安全，使用產品前請仔細閱讀本使用說明書，特別要留意【注意事項】(第2~3頁)，並請妥善保管，以備日後查詢。本產品只適合家庭用。

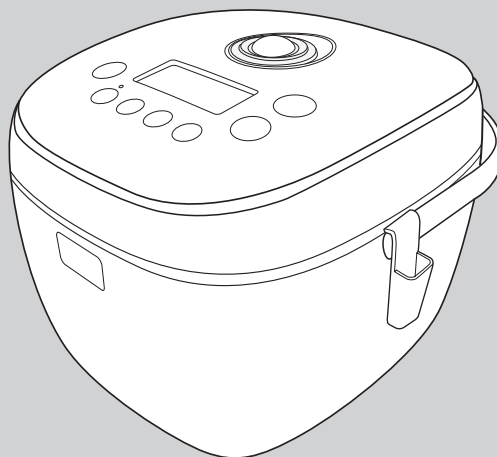
Thank you for purchasing the Panasonic product. In order to correctly use the product and ensure your safety, please carefully read the instructions before use, especially pay attention to Cautions (Page 2 ~ 3) and keep the instructions for future use. This product is intended for household use only.

型號 Model No.

1.0L SR-MHS101

1.8L SR-MHS181

保留備用
Reserve it for later use



另附保用證
Warranty card attached separately

說明書的最終解釋權歸本公司所有
Our company reserves the sole right of the interpretation of the instructions.

目次

注意事項	2-3
零件名稱	
• 本體	4
• 操作面板	5-6
時間的調整方法／關於鋰電池	7
煮飯之前	
• 量米和洗米的方法	8
• 水量調整方法	8
準備／保溫	9
關於各炊煮功能	
• 白米飯(標準、精煮、快速、稍軟、稍硬)・什錦飯・糯米飯	10
• 粥／湯	11
• 蒸饅	12
• 煲仔飯／蛋糕	13
• 冷飯加熱	14
• 預約功能	15
烹飪法	16-18
清潔保養	18-20
是否真正出現故障?	21
顯示屏出現下列現象時	21
規格	22

Content

Cautions	2~3
Parts identification	
• Entire unit	4
• Control panel	5~6
Time Adjustment/About Lithium Battery	7
Before Cooking Rice	
• Rice Measurement and Rinsing	8
• Water Volume Adjustment	8
Preparation/Keep Warm	9
Menu function	
• Rice (White Rice, Fuzzy, Quick, Softer,Harder), Mixed Rice, Glutinous Rice	10
• Congee / Soup	11
• Steam	12
• Casserole Rice / Cake	13
• Reheating	14
• Timer	15
Recipes	16~18
Clean	18~20
Does it really go wrong?	21
When the display shows as follows	21
Specifications	22

注意事項

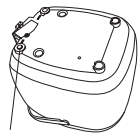
Cautions

- 本電器產品並非設計給身體、感官或心智功能不足者（包括孩童）、或缺乏經驗及知識者使用，除非有負責他們安全的人員給予監督或指導，才能使用本產品。請注意避免讓孩童戲玩本產品。（以免造成火災或導致受傷。）

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. (for fear of causing fire hazard or personal injury).

- 請勿將金屬針等異物插入散熱孔或間隙，及排氣口中。（以免導致觸電和操作異常，引致受傷。）

Do not insert pins or any other foreign objects in the heat dissipation holes or gaps, or exhaust outlets (It can cause electrical shock or abnormal operation, leading to injury).



散熱孔 heat dissipation holes

- 請勿損毀電源線或電源插頭（切勿強行加工、彎曲、扭曲、拉伸或置于高溫處、將重物放在上面或捆成一束）。（以免電源線破損，導致火災、觸電。）

Avoid damage to the power cord or plug. (Avoid forcibly customizing bending, twisting, pulling them and keep them away from high temperatures. Never place heavy objects on them or attempt to tie the cord up.) (Using a damaged power cord can lead to electrical shock or fire.)

- 禁止濕手插或拔除插頭。（以免導致觸電。）必須手持插頭部分，禁止拉拽電源線。

Do not plug or unplug the unit with wet hands. (It may cause electrical shock) Remember to hold the plug portion with hands and do not drag the power cord.



- 必須將電源插頭、本體插頭完全插到底。插頭破損、插座鬆動時，請勿使用。

Ensure that the plugs for both the power supply and the entire unit fit fully into the electrical outlet. Do not use a damaged plug or unstable electrical outlet.

- 使用中請勿靠近蒸氣口。（以免燙傷。特別是兒童，要格外注意。）

Keep away from the steam vent during cooking (for fear of being scalded. Pay more attention to children particularly).

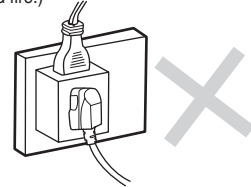


- 本機應使用單相兩極帶接地的電源插座，並保證其可靠接地。未安裝接地裝置，可能會引起殼體等其它金屬部件帶有感應靜電。（以免發生故障或漏電時有觸電的危險。）

The unit shall use single-phase bipolar electrical outlet with grounding and be properly grounded. The body and other metal parts may be provided with electrostatic induction in case that no grounding device is mounted. (for fear of a fault or electrical shock due to electric leakage).

- 請使用電壓為220V的獨立插座。（若與其它電器並用，可能會因發熱而引起火災。）

Please use an independent outlet with the voltage of 220V. (Using the unit together with other equipment on the same outlet can cause overheating and fire.)

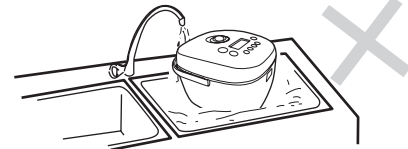


- 定期除去電源插頭上的灰塵等。（拔下電源插頭、本體插頭，並用乾布擦掉插頭上的灰塵。）

Wipe off any dust that has gathered on the power plug regularly. (Remove the power plug and the plug of the entire unit and wipe off the dust with a dry cloth.)

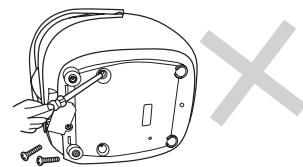
- 禁止淋水、直接用水清洗本體或將電飯煲浸在水中。（以免短路或觸電。）

Do not splash water on the unit or clean the entire unit direct by water or immerse unit in water. (It may cause shorting or electrical shock.)



- 切勿試圖自行改裝、分解或修理本電飯煲。如需修理請到授權服務中心。

Do not alter, take apart or attempt to repair this unit without authorization. Resort the authorized service centers for repair.



- 請勿將電飯煲放在兒童能觸及到的地方。Be sure to keep the warm jar out of reach of children.



注意事項

Cautions

■發生下列異常情況或故障時，請立即停止使用。
(以免造成冒煙・起火・觸電。)

- 電源線・插頭異常發熱。
- 電源線損毀或間歇性斷電。
- 本體發生變形或異常發熱。
- 本體冒煙或發出焦味。
- 本體的一部分破裂、鬆動或晃動。
- 外蓋內側金屬面翹曲或內鍋變形。

→請立即拔掉電源插頭，前往就近的Panasonic授權服務中心進行檢查及維修。

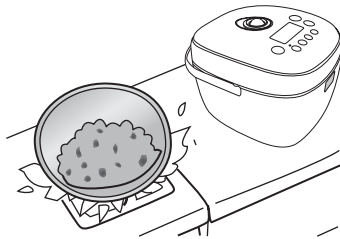
■Please stop cooking immediately in case the unit has the following abnormalities or faults (to avoid smoke, fire or electrical shock).

- The power cord or plug is getting extremely hot.
- The power cord is damaged or has the fault of intermittent power-off.
- The unit is deformed or heated abnormally.
- The unit fumes or has burning smell.
- A portion of the unit becomes broken, loosened or rocked.
- The internal metal surface of the outer lid warps or the pan is deformed.

→ Please unplug the warm jar immediately and consult your nearest Panasonic authorized service centers for detection and repairs.

●請將電飯煲放在穩定的平面上。切勿放在不耐熱的墊子上，或放置於高溫、潮濕、陽光下及接近其它熱源之處。更不要將內鍋直接放於明火上。

Place the unit on a stable plane. Do not put it on a pad with poor heat resistance, or expose to high temperature, humidity, sunlight and heat sources. Do not use the pan directly on open flame.



●使用中請勿移動電飯煲或打開外蓋。
(以免碰到按鈕，導致電飯煲停止工作或打開外蓋而造成燙傷。)

Do not move the warm jar or open the outer lid during cooking.
(To avoid touching the button, further leading to shutdown of the cooker or being scalded due to the opening the outer lid.)

●請使用本產品附屬的電源線，並禁止把本電源線轉用到其它地方。

Please use the power cord accompanied with the product and never attempt to use it on other product.

●請勿在靠近牆壁及家具處使用。

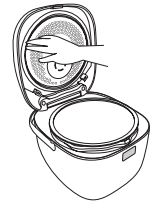
Do not use the warm jar at a location near a wall or furniture.

●在電飯煲冷卻後再進行清洗。

Clean the warm jar after being cooled.

●使用中或剛使用後，請勿接觸高溫部分。特別是外蓋內側、內蓋、內鍋及其附近的金屬部分。

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 or near them.



●取出內鍋前或不使用時應從電源插座上拔下插頭。

Remove the plug from the electrical outlet before taking out of the pan or when not in use.

●禁止使用非專用內鍋。

(以免發生過熱等異常現象。)

Never try to use any pans other than the specific pan.
(for fear of overheating and other abnormal phenomena).

●切勿把需要炊煮的食物直接倒入沒放內鍋的電飯煲內。

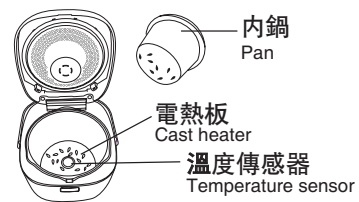
Do not pour the food requiring cooking into the warm jar without the pan inside.

●使用中請勿將布或其它物品蓋在外蓋上。

Do not cover the outer lid with a piece of cloth or other objects during cooking.

●請及時清潔內鍋、電熱板和溫度傳感器上的異物。
(清潔時，切勿將電飯煲傾斜、翻倒，以免損壞操作部件。並務必關閉工作狀態，拔掉電源插頭。)

Eliminate foreign matter from the pan, the cast heater and the temperature sensor. (Do not clean the cooker with an inclining or overturning placement to avoid damaging the operating part. Keep the warm jar in stop state and unplug it during cleaning.)



●使用之前務必去掉內鍋與電熱板之間的防鏽紙。

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

●若液體狀澱粉從蒸氣口溢出，請先拔掉電源插頭，切斷電源，用乾布擦去電源插頭、本體插座等部位的液體狀澱粉後，方可繼續使用。

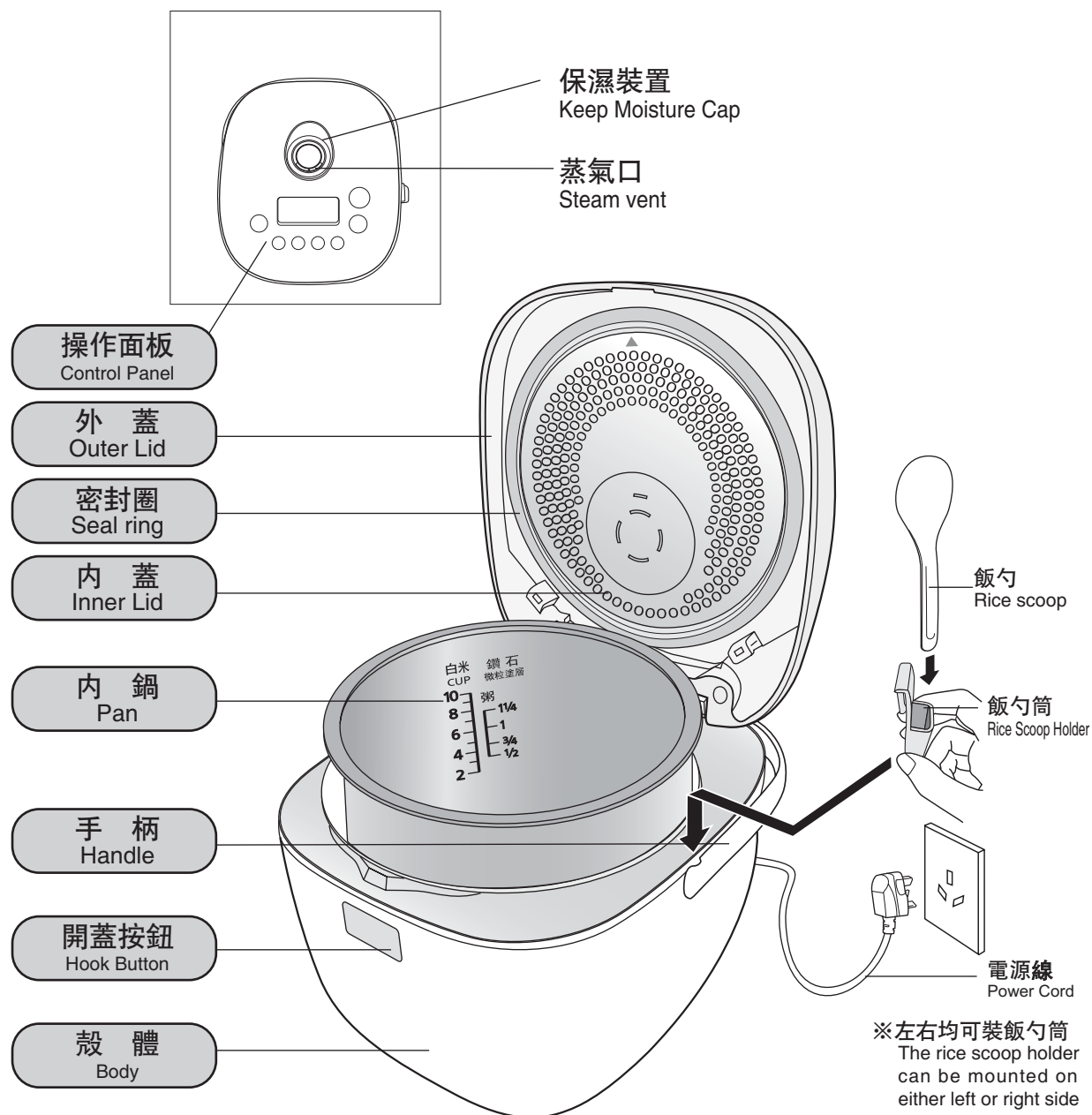
In case liquid starch overflows from the steam vent, please pull out the power plug, disconnect the power, wipe off the liquid starch on the power plug, the outlet of the entire unit and other affected areas with dry cloth before proceeding.

零件名稱

Parts Identification

本體

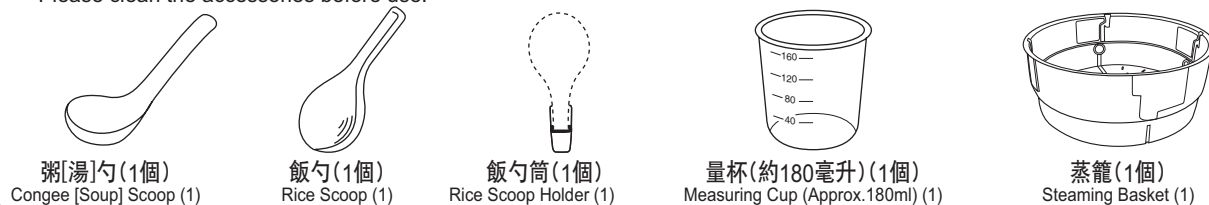
Entire unit



附屬品

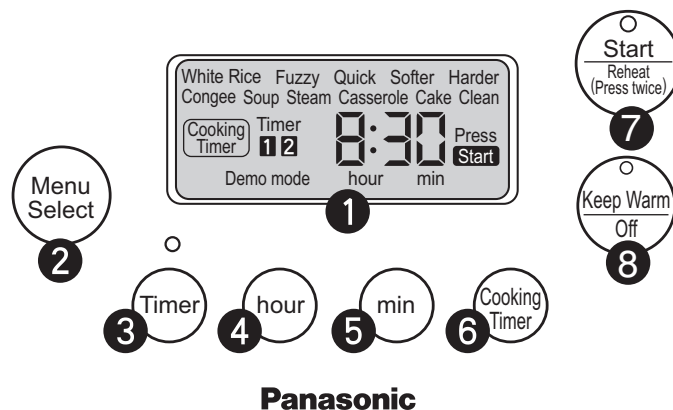
※附屬品在使用前請進行清洗。
Please clean the accessories before use.

Accessories



■ 零件名稱

操作面板



展示模式 Demo mode

「展示模式」為宣傳商品所用，在「展示模式」下，無法進行其它功能的操作。因此，在使用前如顯示的是「展示模式」（顯示屏左下方“Demo mode”閃爍），請先取消。取消方法如下：

①同時按 **Cooking Timer** 按鈕和 **Off/Keep Warm** 按鈕；

②按 **Menu Select** 按鈕；

③按 **Timer** 按鈕，則「展示模式」取消。

※①→②，②→③的操作務必在8秒以內進行，超過8秒將回到「展示模式」。

「Demo mode」is used for product publicity. Under 「Demo mode」, other functional operations are unavailable. Therefore, please cancel the state firstly before use if 「Demo mode」 is displayed (the “Demo mode” on the down left of the display). The method is as below:

①Press **Cooking Timer** key and **Off/Keep Warm** key simultaneously;

②Press **Menu Select** key.

③Press **Timer** key to cancel 「Demo mode」.

※The operation of ①→②and ②→③ must be completed within 8 seconds. More than 8 seconds will lead to the return to 「Demo mode」.

1 顯示屏 Display

- 功能選擇時，所選功能閃爍並顯示操作提示。啟動後顯示完成所需要的大致時間（快速煮飯除外）。
- 煮粥及炖湯、蒸饅、烘烤蛋糕時，會顯示設定的烹調時間，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。
- When the Menu Select is pressed, the function selected will flash and the operation prompt will appear. Required completion time will be displayed after the operation starts. (Except “Quick” status)
- During the congee cooking, soup stewing, steaming and baking cake, 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.

2 **Menu Select** 按鈕 **Menu Select** key

- 用於選擇白米飯（標準、精煮、快速、稍軟、稍硬）、粥、湯、蒸饅、煲仔飯、蛋糕、保養。
- To select rice (White Rice, Fuzzy, Quick, Softer, Harder), Congee, Soup, Steam, Casserole, Cake, Clean.

Parts Identification

Control Panel

③ **Timer** 按鈕 Timer key

- 炊煮白米飯、粥、煲仔飯時，按此按鈕可進行預約炊煮。
- ※為防止米變質，建議將預約時間設定在13小時內。
- ※快速、湯、蒸饅、蛋糕、保養不能使用此設定。
- When cook the Rice, Congee or Casserole, press this key to preset cooking time first.
- ※Please set the time within 13 hours in preventions of deterioration.
- ※This setting cannot be used under “Quick”, “Soup”, “Steam”, “Cake”, “Clean” function.

④ **hour** 按鈕 ⑤ **min** 按鈕 hour key min key

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

⑥ **Cooking Timer** 按鈕 Cooking Timer key

- 可以設定煮粥、炖湯、蒸饅及烘烤蛋糕的烹調時間。
- 煮粥時，烹調時間設定範圍為1~3小時。炖湯時，烹調時間設定範圍為1~4小時。(以30分鐘為設定單位)
- 蒸饅時，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。
- 烘烤蛋糕時，烹調時間設定範圍為40~60分鐘。(以1分鐘為設定單位)
- To set cooking time for congee cooking, soup stewing, steaming and cake baking.
- For congee cooking, the cooking time can be set between 1 and 3 hours. For soup stewing, the cooking time can be set between 1 and 4 hours. (30 minutes for each adjustment).
- For steaming, the steaming time can be set between 1 and 60 minutes. (1 minute for each adjustment). Cooking time is set at 5 minutes first.
- For cake baking, the baking time can be set between 40 and 60 minutes. (1 minute for each adjustment).

⑦ **Start** 按鈕 Start key

- 按此按鈕一次即開始炊煮。Start 按鈕指示燈亮。
- 連續按此按鈕二次即開始冷飯加熱。Start 按鈕指示燈亮。
- ※關於冷飯加熱，請參照第14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 14 for reheating function.

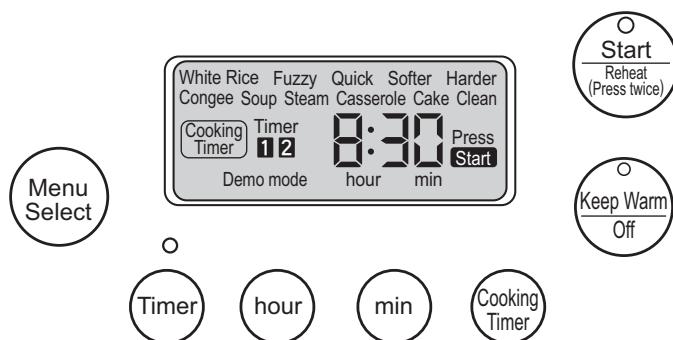
⑧ **Off/Keep Warm** 按鈕 Off / Keep Warm key

- 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.

時間的調整方法/關於鋰電池 Time Adjustment/About Lithium Battery

時間的調整方法

Time Adjustment



Panasonic

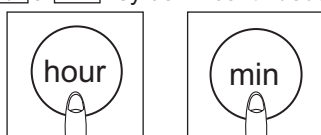
時鐘的調整方法 Time Adjustment

1 插上插頭，按住 **hour** 或 **min** 按鈕，聽到“嗶”聲後，放開手指。

Insert the plug, press **hour** or **min** key, then release the key after a beep.

2 連續按 **hour** 或 **min** 按鈕，可對時鐘進行調整。長按 **hour**、**min** 按鈕時間可快進。

Press **hour** or **min** key to adjust the time. Hold the **hour** or **min** key down continuously to fast forward.



- 在工作狀態下無法調整時間。
The time cannot be adjusted during operating state.
- 1→2的操作務必在8秒以內進行，超過8秒將回到待機模式。
The operation of 1→2 must be completed within 8 seconds. More than 8 seconds will lead to the return to Standby Mode.

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



- 顯示屏內的數字閃爍5秒以上，將自動停止。
When the number in the display flashes over 5 seconds, it will stop automatically.
- 24:00以0:00表示。
24:00 is represented by 0:00.
- 時鐘顯示有誤差的話，則預約煮飯時間和煮飯結束的時間同樣會出現誤差。敬請及時調準時間。
Error may occur in the cooking timer if the current time has not been set properly. Please make adjustment accordingly.

關於鋰電池

About Lithium Battery

時鐘的顯示

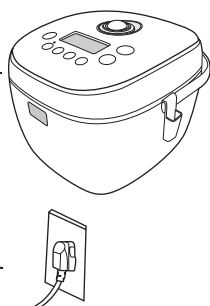
Display of the clock

■ 拔掉插頭時
When unplugged

靠外蓋內藏的電池提供電源
The power is supplied by the battery inside the Outer Lid

■ 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(電池耗盡需更換時，請與Panasonic授權服務中心聯繫)
Battery Replacement (When the battery needs changing after completion, please resort to the Panasonic authorized service centers.)

■ 壽命約5年 Battery life span is around 5 years
(室溫20°C，每天有12小時接通電源的狀態下)
(Room temperature 20°C. Plug into the socket for 12 hours a day.)

■ 拔掉插頭後，若鋰電池電量不足，則會出現以下情況：
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、烹調時間的記憶喪失。
Memory of preset time and cooking time is lost.

■ 插上插頭時，仍然可以照常使用，但待機時間會回到8:30，敬請調準。
When plugged, it can be used again, but the standby time returns to 8:30. Please make adjustment accordingly.

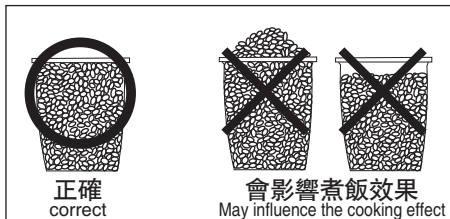
煮飯之前

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.

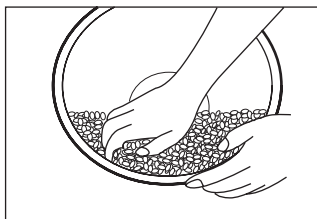


1量杯大約180ml。
1 measuring cup about 180 ml.

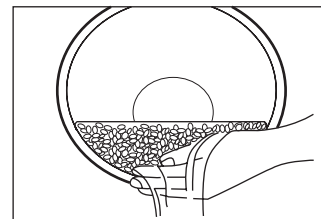
一次可煮的米量 (量杯)

Rice volume for once cooking (measuring cup)

功能	Function	1.0L	1.8L
白米飯	Rice	1~5.5	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
煲仔飯	Casserole	1~3	2~4



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



重複數次[洗米→用水沖洗]，
將米洗至水清為止。
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。
- 請把米充分洗乾淨，否則可能產生鍋巴，而且殘留的米糠會影響米飯的味道。
- 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, otherwise the rice crust may appear and the rice bran left will affect the smell of the rice.
- Do not use tools, such as mixer to rinse the rice.

水量調整方法

Water Volume Adjustment

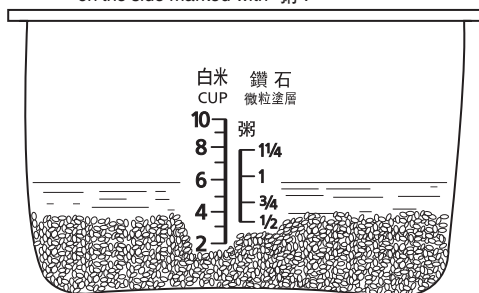
- 炊煮白米飯、粥時，加水要看兩邊的水位線，使其保持在同一高度。
When the rice or congee is cooked: pay attention to water levels indicator on both sides and ensure the water level reaches the same level when the water is added.

〈例1〉煮6量杯的白米飯時，放入米後，加水至標有“CUP”側的水位刻度“6”。

<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 “CUP”.

〈例2〉煮1量杯的粥時，放入米後，加水至“粥”水位刻度“1”。

<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：1.8L型)
(e.g. 1.8L type)

- 煮什錦飯、糯米飯時，用量杯量好米。
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 (measuring cup)	水量(量杯) Water Volume (measuring 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

※以上水量可根據個人喜好適當增減。

Add or reduce suitable water volume according to the user's desire.

注意事項

- * 煮飯的同時使用蒸籠蒸餸食物時，最大煮飯容量如右。

When the rice is cooked with food steaming in the steaming basket, the maximum rice volume is as follows.

Cautions

最大煮飯容量(量杯)

Maximum rice volume (measuring cup)

	蒸籠高度 Height of the steaming basket	
	較淺 Shallow	較深 Deep
1.0L	3	1
1.8L	5	3

準備／保溫

Preparation / Keep Warm

準備

Preparation

1 確認

保濕裝置是否安裝妥當。

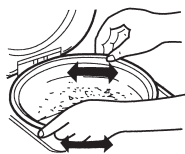
按下開蓋按鈕

2 打開外蓋

將淘洗好的米放入內鍋後，加入適量的水，然後將內鍋外表面擦乾。

3 裝入本體內

為使鍋底和電熱板能緊密貼附，請將內鍋左右轉動2~3次。



4 蓋上外蓋

並確認“咔嗒”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 rinsed rice into the pan, add proper volume of water, and then wipe dry the outer surface of the pan.

3 Into the entire unit.

Move around the pan 2 to 3 times 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.

保溫

Keep Warm

- 米飯的保溫以在12小時以內為佳，否則將影響口感。
- 糯米飯或什錦飯最好不要保溫，以免產生異味或變質。
- 保溫時間顯示從0到23共24小時，超過24小時後又顯示當前時間，但仍然繼續保溫。

顯示保溫時間
Display the warming time



(1小時以內的顯示樣例)
(Display sample within 1 hour)

- 保溫時，內鍋的邊緣部有時會出現少量水珠。
- 保溫時內鍋中如有飯勺等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.
- Mixed or glutinous rice is preferably not held for heat insulation to avoid foreign odor or deterioration.
- 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, rice scoops and any other tools inside the pan will affect the taste of rice.

■ 煮飯時間（參考）Cooking time (reference)

標準 White Rice	約37分鐘 About 37 minutes
精煮 Fuzzy	約50分鐘 About 50 minutes
快速 Quick	約30分鐘 About 30 minutes
稍軟 Softer	約41分鐘 About 41 minutes
稍硬 Harder	約35分鐘 About 35 minutes
煲仔飯 Casserole	約56分鐘 About 56 minutes

- 左表時間為電壓220V、室溫20°C、水溫18°C、米量為中間量時，炊飯所需的參考時間。（1.0L型：3杯，1.8L型：5杯）
The table on the left refers 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)
- 炊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 ingredients used.

關於各炊煮功能

Menu function

白米飯(標準·精煮·快速·稍軟·稍硬)·什錦飯·糯米飯

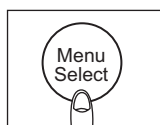
Rice (White Rice, Fuzzy, Quick, Softer, Harder), Mixed Rice, Glutinous Rice

按 **Menu Select** 按鈕

Press **Menu Select** key to

1 選擇功能

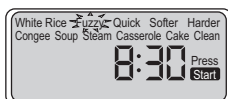
1 Select function



- 閃爍的為所選擇的功能，此時顯示屏顯示當前時間和操作提示。
- ※煮什錦飯、糯米飯時，請選擇煮白米飯的功能。

- The flashing point is the selected function. The display shows the current time and operation prompt.

※When cooking mixed and glutinous rice, please select white rice cooking function.

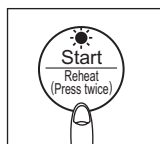


按 **Start** 按鈕一次

Press **Start** key once to

2 開始煮飯

2 Start cooking



- 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，只是在進入燜煮狀態時，根據米量不同，顯示剩余4分鐘或7分鐘。

- 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 1 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.

※進入燜煮階段後，會根據飯量的多少自動調整顯示的剩餘炊飯時間。如：有時可能會從"15min"一下跳到"12min"，而不是逐分鐘遞減。

※After entering into the braising state, the remaining time for cooking will be adjusted and shown according to the rice volume. E.g.: sometimes the time may one-off jump from "15 min" to "12 min", but not go down every one minute.

蜂鳴器鳴響後，煮飯結束

After the beeper rings, the cooking finishes.

3 自動轉為保溫狀態

The cooker will automatically turn to keep warm status

4 翻鬆米飯

Fluff the rice

- 此時燜飯過程已完成，即米飯可以食用。
- 在蜂鳴器鳴響後，為防止米飯粘在一起，請盡快將米飯翻鬆。

At this time, the process is finished and the rice can be eaten. After the beeper rings, please fluff and loosen the rice as soon as possible in order to prevent the rice sticks together.

※快速煮飯

※Quick cooking

- 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。

- 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

※Fuzzy cooking

- 與標準煮相比較，煮出的飯更鬆軟、美味。

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

※稍軟

※Softer

- 如果想要較軟的飯，請比標準水量多加約50ml的水。

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

※稍硬

※Harder

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

- 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.

關於各炊煮功能

粥/湯

Congee / Soup

關於烹調時間的設定 Select the 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
湯 Soup	1小時～4小時 1 hour ~ 4 hours	30分鐘 30 minutes	到4小時後又回到1小時 Back to 1 hour after 4 hours

1 把材料放入內鍋

Put materials into the pan

按 [Menu Select] 按鈕, [Start] 指示燈開始閃爍

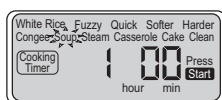
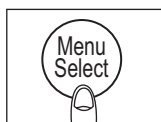
Press [Menu Select] key, then [Start] indicator begins to flash.

2 選擇功能

- 閃爍的為所選擇的功能。

2 Select function

- The flashing point is the selected function.

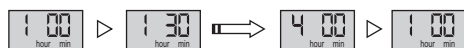


按 [Cooking Timer] 按鈕

3 設定烹調時間

例: 用2個小時炖湯時

- 此時顯示的是烹調時間。
- 按下 [Cooking Timer] 按鈕, 設定時間會以30分鐘為單位進行調整。



3 Set the cooking time

Press [Cooking Timer] key to
E.g.: when stewing the soup for 2 hours.

- The cooking time is displayed.
- Press [Cooking Timer] key to set the time by 30 minutes increments.

4 開始炖湯

按 [Start] 按鈕

- [Start] 指示燈亮起, 炖湯開始
- 剩餘時間以1分鐘為單位遞減。



4 Begin soup cooking

Press [Start] key to

- [Start] indicator is on and soup cooking begins.
- The remaining indicator will go down by every 1 minute.

5 烹調結束

蜂鳴器鳴響後
自動轉為保溫
注意事項

- 烹飪中打開外蓋, 會增加結露量。
- 水量、米量不正確可能會導致液體狀澱粉從保溫裝置中溢出。
- 如保溫時間過長, 粥將會變得過稠。
- 超過炖湯(煮粥)容量時, 可能會造成溢出。(請參照第22頁的規格)
- 每次使用完畢後, 應取下保溫裝置進行清洗, 以免產生異味。

※使用時, 不要把布或者其它物品蓋在外蓋上, 以免引起故障。

5 The cooking is finished.

After the beeper rings,

The mode will automatically turn to keep warm .

Cautions

- When the outer lid is opened during cooking, moisture condensation will increase.
- Improper water or rice volume will lead to liquid starch overflow from the keep moisture cap.
- If the warming is too long, the congee will become too sticky.
- When the volume is exceeded for soup stewing (congee cooking), it may lead to overflow. (Please refer to the specification in Page 22.)
- After every use, the keep moisture cap should be taken out for cleaning to avoid foreign odor.

※ Do not cover the outer lid with a piece of cloth or other objects during cooking to avoid malfunction.

Menu function

蒸饅

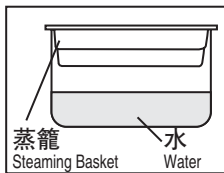
Steam

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

菜單 Menu	烹調時間設定範圍 Cooking Time	時間設定單位 Time Setup	烹調時間設定顯示 Cooking Time Display
蒸饅 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

- Preparation
- 放入適量的水
 - 放入蒸籠
 - 放入需蒸饅的食物
 - 蓋上外蓋



蒸籠
Steaming Basket

水
Water

- Add appropriate volume of water
- Set the steaming basket
- Put the food into the steaming basket
- Close the outer lid

注意事項

煮飯與蒸饅同時進行時，請務必選擇炊煮白米飯的功能。

Cautions

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

提示：如選擇了較長的蒸饅時間(40分鐘以上)，按下表所示的水量加水，可防止水被蒸乾。

Note: in case a longer steaming time is selected (over 40 minutes), add water according to the volume shown in the table below to prevent dry cooking.

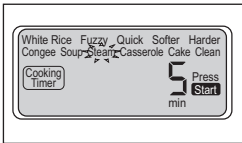
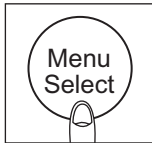
	水量(量杯) Water Volume (measuring cup)
1.0L	3量杯(約540ml) 3 measuring cup (About 540ml)
1.8L	4量杯(約720ml) 4 measuring cup (About 720ml)

按 [Menu Select] 按鈕，[Start] 指示燈開始閃爍

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

2 選擇功能

2 Select function



- 閃爍的為所選擇的功能。

- The flashing point is the selected function.

按 [Cooking Timer] 按鈕

Press [Cooking Timer] key to

3 設定蒸饅的時間

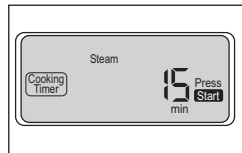
3 Set the cooking time.

例如：需蒸饅15分鐘時

E.g.: when requiring 15 minutes to cook

- 按下 [Cooking Timer] 按鈕，以1分鐘為單位調整蒸饅時間。長按按鈕，時間可快進。

- Press [Cooking Timer] key to adjust the time by unit of 1 minute. Hold the key continuously to fast forward.



5 > 6 => 60 > 1 > 2 ...

按 [Start] 按鈕

Press [Start] key to

4 開始蒸饅

4 Begin steaming



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

- [Start] indicator is on and steaming begins.
- After the water is boiled, the remaining time will go down every 1 minute.

15 > 14 => 0

在蜂鳴器鳴響後

After the beeper rings,

5 蒸饅結束

5 The steaming finishes

- 取出蒸籠

- Take out the steaming basket.

注意事項

Cautions

此時，蒸籠變得非常熱，取出時請務必當心燙手。

The steaming basket is very hot at this time, so be careful when taking out the basket.

- 到時間或鍋內的水蒸發完時，「Steam」功能將停止，自動進入保溫狀態。
- 使用後，請按下 [Off/Keep Warm] 按鈕，拔掉插頭。
- ※ 蒸饅時，不要把布或其它物品蓋在外蓋上，以免引起故障。

- When time is up or the water inside the pan is evaporated, "Steam" stops and turns to keep warm automatically.
- After use, press [Off/Keep Warm] key and unplug it.
- ※ Do not cover the outer lid with a piece of cloth or other objects during steaming to avoid malfunction.

關於各炊煮功能

煲仔飯

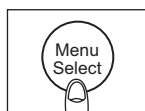
Casserole Rice

1 將米洗乾淨後，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.

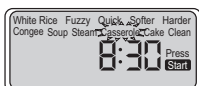
※水量和米量請參照白米飯的水位線(第8頁)
For water and rice volume, refer to the water level line for rice cooking. (P.8)

按 **Menu Select** 按鈕 Press **Menu Select** key to

2 選擇功能 Select function



- 閃爍的為所選擇的功能，此時顯示屏顯示當前時間和操作提示。
The flashing point is the selected function. The display shows the current time and operation prompt.



按 **Start** 按鈕一次 Press **Start** key to

3 開始煮煲仔飯 Start cooking casserole rice



- 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.



蜂鳴器鳴響後，烹調結束
After the beeper rings, the cooking finishes.

4 自動轉為保溫狀態

The warm jar automatically turns to keep warm status.

5 加入調味汁料，攪拌均勻後，即可食用。

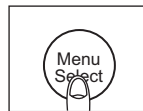
After sauces are added and the rice is evenly mixed, it can be eaten.

蛋糕

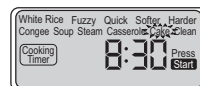
Cake

按 **Menu Select** 按鈕 Press **Menu Select** key to

1 選擇功能 Select function



- 閃爍的為所選擇的功能，此時顯示屏顯示當前時間和操作提示。
The flashing point is the selected function. The display shows the current time and operation prompt.



按 **Cooking Timer** 按鈕 Press **Cooking Timer** key to

2 設定烘烤時間 Set the cooking time



- 時間可在40~60分鐘的範圍內，以1分鐘為單位進行調整。
The time can be set between 40 and 60 minutes, wherein 1 minute is as the unit for each adjustment.

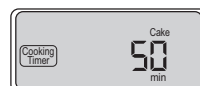
※按着不放則能快速前進。
Hold the key continuously to fast forward.

按 **Start** 按鈕一次 Press **Start** key to

3 開始烘烤蛋糕 Start cooking cake



- Start** 指示燈亮起，開始烘烤蛋糕。
When **Start** indicator is on, cake cooking begins.
- 顯示屏顯示烘烤蛋糕所需要的時間，時間以1分鐘為單位遞減，直到烘烤結束。
The display shows the time of cake cooking. The time goes down every 1 minute until the baking finishes.



烘烤時間設置為50分鐘時
When the cooking time is set to be 50 minutes

蜂鳴器鳴響後，烘烤結束
After the beeper rings, the cooking finishes.

4 自動轉為保溫狀態

The warm jar automatically turns to keep warm status.

5 按 **Off/Keep Warm** 按鈕，從電飯煲中取出內鍋，冷卻5分鐘，然後倒扣內鍋，把蛋糕倒出，等它冷卻後便可享用。

Press **Off/Keep Warm** key, then take out the pan from the cooker, cool the pan for 5 minutes and overturn the pan for outpouring the cake. The cake can be eaten after cooling.

蛋糕糊的最大烘烤量(包括所有材料)如下:
The maximum cooking volume for cake mixture (including all ingredients) is as below:

1.0L	1.8L
600g	800g

※具體配料及做法參照第16頁烹飪法。
See the recipes on Page 16 for the specific ingredients and procedures.

Menu function

冷飯加熱

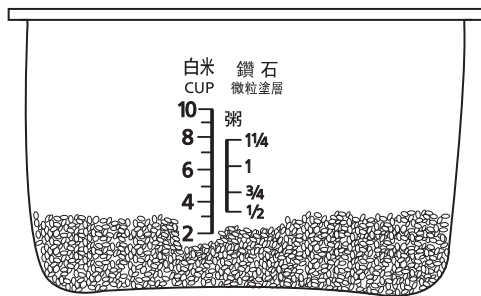
Reheating

■ 烹調時間：不管冷飯量多少，所需時間都約20分鐘。

Cooking time: In any circumstances, cooking time shall be about 20 minutes, 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：1.8L型)
(e.g. 1.8L model)

冷飯量(刻度線) Cold Rice Volume (level mark)	水量(量杯) Water Volume (Measuring cup)	
	1.0L model	1.8L model
1	1/4	---
2	1/2	1/2
3	1/2	1/2
4	---	1/2
5	---	1
	1.0L model	1.8L model
最大冷飯量 Maximum Cold Rice Volume	3刻度線 3 level mark	5刻度線 5 level mark

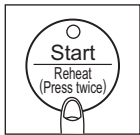
注意事項

加入冷飯時，請不要超出最大冷飯量。

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。
- [Start] 指示燈亮時，冷飯加熱程序啟動。
- 顯示時間以1分鐘為單位逐步遞減。20分鐘後，蜂鳴聲響起，冷飯加熱結束，進入保溫。
- Press the [Start] key twice.
- When [Start] indicator is on, the reheating procedure starts.
- Time on the display goes down every 1 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

- 蜂鳴器鳴響後，為了能吃上美味的米飯，請快速將米飯翻鬆。
- After the beeper rings, please fluff and loosen the rice immediately in order to get delicious rice.

注意事項

- 建議冷飯的加熱次數為一次，以免影響米飯的口感。
- 請不要加熱什錦飯、糯米飯、煲仔飯。

Cautions

- The cooled rice is suggested to be reheated once only to avoid the influence in the taste of the rice.
- Please do not reheat mixed rice, glutinous rice and casserole rice.

關於各炊煮功能

Menu function

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.

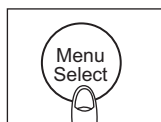
- 可以預約的功能和時間範圍 Functions can be preset and timing ※快速・湯・蒸饅・蛋糕・保養不能使用此設定 Not applicable for "Quick", "Soup", "Steam", "Cake", "Clean".

菜單 Menu	標準・精煮・稍軟・稍硬・粥・煲仔飯 White rice・Fuzzy・Softer・Harder・Congee・Casserole rice
可設定的時間範圍 Timing	1小時10分～23小時50分 1 hour and 10 minutes ~ 23 hours and 50 minutes
	* 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).

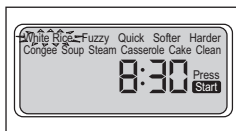
炊煮白米、煲仔飯時 When the rice and casserole rice is cooked

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

1 選擇功能 Select Function



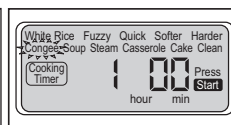
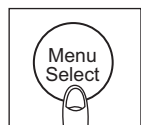
- 閃爍的為所選擇的功能，此時顯示屏顯示當前時間和操作提示。
The flashing point is the selected function. The display shows the current time and operation prompt.



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 選擇功能 Select Function



- 閃爍的為所選擇的功能。
The flashing point is the selected function.

按 [Cooking Timer] 按鈕 Press [Cooking Timer] key to

設定烹調時間 Set the cooking time

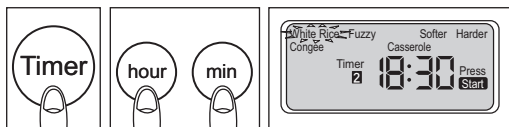
例如：用3個小時煮粥時 E.g. cook the congee for 3 hours



按 [Timer] 按鈕，再按 [hour]、[min] 按鈕
Press [Timer] key and then press [hour] and [min] key to

2 預約烹調結束時間 Preset the finishing time of cooking.

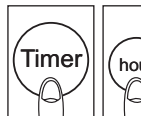
例如：想在18:30分吃飯時
E.g. plan to eat the rice at 18:30



按 [Timer] 按鈕，再按 [hour]、[min] 按鈕
Press [Timer] key and then press [hour] and [min] key to

2 預約烹調結束時間 Preset the finishing time of cooking

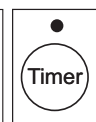
例如：想在7:00吃粥時 e.g. plan to eat the congee at 7:00.



- 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.

本機可以設定兩個不同的預約時間(如早飯和晚飯)，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小時為單位變化，[min] 按鈕以10分為單位變化。長按 [hour] 或 [min] 按鈕，時間可快進。
The warm jar can preset two different time and also have memory function (such as breakfast and supper). Press [Timer] key to switch between two time. Press [hour] or [min] key for adjustment, press [Start] key to begin the preset. Press [hour] key for adjustment by 1 hour and press [min] key for adjustment by 10 minutes. Long by [hour] or [min] key, fast-forward time.

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。此時顯示出烹調結束的時間。
[Timer] indicator is on, [Start] indicator is off, then the preset is finished. Now it shows the finishing time for cooking.

想要確認煮粥時間時，可在預約狀態下按 [Cooking Timer] 按鈕。

To confirm the congee cooking time, press [Cooking Timer] key under preset state.

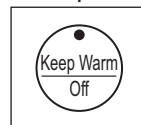
方便功能
Convenience Function

到預約時間後，蜂鳴器響，烹調結束

After the preset time is up, the beeper rings and the cooking finishes.

4 自動轉為保溫狀態

The warm jar automatically turns to keep warm state



烹飪法

Recipes

注意：• 根據加入米飯內的不同材料，飯的底部可能有燒焦的現象。

• 煮紅豆粥時，紅豆的皮可能會堵塞蒸氣口，而使外蓋自動彈開，請格外注意！

※本烹飪法中的烹飪量以1.8L型為例，1.0L型的炊煮量參照第8頁的米量表。

※1杯(量杯)：約180ml

Caution: • Depending on the ingredients mixed with the rice, there are cases where the ingredients is scorched at the bottom of the pan.

• When cooking ormosia congee, the ormosia skin may block the steam vent, further lead to the automatic pop out, so please be careful.

※1.8L type is taken as the example for the cooking volume in this recipe. Refer to rice volume on Page 8 for the cooking volume for 1.0L type.

※1 cup (measuring cup): about 180ml

梅菜蒸肉

材料： 五花肉 320g 梅菜 200g
調味料： 食油 50ml 白糖 60g 醬油 25ml

Ingredients: Streaky pork 320g Vegetable 200g
Seasonings: Edible oil 50ml white sugar 60g soy sauce 25ml

做法：

- 1) 把五花肉切成1cm×3cm的塊備用；
- 2) 將買來的梅菜用水沖洗一下，擠乾水分備用。以免有沙子而影響口感；
- 3) 在碗底先放一層肉，再放一層梅菜，並在上面撒一層白糖。然後再鋪一層肉，放一層梅菜和糖，直至材料全部放完；
- 4) 在碗內加醬油和食油；
- 5) 在鍋內加4杯清水，把放有材料的碗放入蒸籠，蓋上外蓋；
- 6) 選擇“Steam”，設定烹調時間60分鐘，按下[Start]按鈕；
- 7) 烹調結束後，把上下的梅菜和肉拌勻，即可食用。

※糖和食油可根據個人口味及肉的肥瘦程度酌量增減。

Method:

- 1) Cut streaky pork into cubes of 1cm×3cm and set aside;
- 2) Wash the vegetable purchased and squeeze to dry so as to prevent foreign ingredients from affecting the taste;
- 3) Put a layer of pork on the bottom of the bowl, then place a layer of vegetables and sprinkle white sugar on them. Afterwards, place a layer of pork again and then place a layer of the vegetables and sprinkle white sugar again until the ingredients are used up;
- 4) Add soy sauce and edible oil in the bowl;
- 5) Add 4 cups of water in the pan, then put the bowl with ingredients into the steaming basket and close the outer lid;
- 6) Select “Steam”, set the cooking time to 60 minutes and then press [Start] key;
- 7) After cooking finishes, mix the vegetables and pork completely for eating.

※Sugar and edible oil can be properly added or reduced according to the user's desire and meat fineness.

蛋糕

Cake

材料： Ingredients:

蛋糕粉(克) Cake mix(g)

雞蛋(只) Egg(unit)

水(毫升) Water(ml)

牛油(克) Butter(g)

材料份量及烘烤時間 Ingredient volume and roasting time					
1.0L			1.8L		
40(min)	50(min)	60(min)	40(min)	50(min)	60(min)
180	250	300	250	300	450
1	1	2	2	2	3
60	90	110	80	110	160
3			5		

做法：

- 1) 蛋糕粉、蛋、水混合後，用電動打蛋器中速攪拌約5分鐘。
- 2) 在內鍋上塗一些牛油，然後倒入攪拌均勻的蛋糕粉漿，並蓋上外蓋。
- 3) 選擇“Cake”，設定所需的時間，並按下[Start]鍵。
- 4) 蜂鳴器響後，按[Off/Keep Warm]按鈕，從電飯煲中取出內鍋，冷卻5分鐘後，把蛋糕倒出，待冷卻後便可享用。

Method:

- 1) Mix the cake powder, eggs and water, then use an electric mixer to mix for 5 minutes at medium speed.
- 2) Apply some butter on the pan, then pour the dough evenly and close the outer lid.
- 3) Select “Cake”, set the required time and press [Start] key.
- 4) After the beeper rings, press [Off/Keep Warm] key, take out the pan from the cooker and cool it for 5 minutes. Take out the cake, then cool it for eating.

型號 Model No.	蛋糕糊的最大烘烤量(包括所有材料) The maximum cooking volume for cake mixture (including all ingredients)
1.0L	600g
1.8L	800g

點心(速凍)等

Dim Sum (Quick-frozen), etc.

材料:

- (A)小點類 (B)大點類 (C)蒸蛋
蝦餃 叉燒包
燒賣 小籠包
糯米雞

做法:

- 1) 無需解凍, 把點心放在蒸籠上並在點心表面灑少許水;
- 2) 加1杯清水入內鍋;
- 3) 放入蒸籠, 蓋上外蓋; (蒸蛋時, 可直接把蛋放在蒸籠內的圓孔上)
- 4) 選擇“Steam”, 設定烹調時間5分鐘; (蒸蛋時, 設定烹調時間10分鐘)
- 5) 按下 **[Start]** 按鈕。

Ingredients:

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

Method:

- 1) Humidify the surface of Dim Sum by spraying water on it and put them on the steaming basket. There is no need to defreeze them.
- 2) Pour 1 cup of water in the pan.
- 3) Put the steaming basket on it, and close the outer lid; (when steaming eggs, directly put the egg on the round hole inside the steaming basket.)
- 4) Select "Steam" and set the cooking time at 5 minutes; (when steaming eggs, set the steaming time to be 10 minutes.)
- 5) Press the **[Start]** key.

八寶粥

Eight treasures congee

材料:

已配制好的八寶粥材料共 150g 調味料: 糖 按個人口味

做法:

- 1) 把洗好的八寶粥配料放入內鍋, 加水至“粥”的1刻度線並蓋上外蓋, 選擇“Congee”, 設定烹調時間為3個小時;
- 2) 按下 **[start]** 按鈕;
- 3) 烹調結束後按個人口味加入適量的糖, 即可食用。

Ingredients:

prepared eight treasures congee ingredients 150g

Seasonings:

Sugar depend on taste

Method:

- 1) Put the washed and prepared eight treasures congee ingredients into the pan, add water to mark 1 level of “粥” and close the outer lid, select “Congee” and set the cooking time at 3 hours;
- 2) Press **[Start]** key;
- 3) Add appropriate amount of sugar depending on taste after cooking. That is all to be done for the preparation.

咸肉冬瓜老鴨湯

Salted pork & white gourd & duck soup

材料:

老鴨 半只(約400g) 調味料: 調味酒 30ml
冬瓜 200g 鹽 8g
咸肉(火腿肉) 30g
生姜 數片
水 4.5杯

做法:

- 1) 將鴨洗淨後切成大塊, 冬瓜洗淨去皮後切塊, 火腿肉切片;
- 2) 把鴨塊放入熱水中氽去血水, 撈起後晾乾備用;
- 3) 向鍋內放入鴨塊、冬瓜、火腿片、生姜片、鹽及調味酒, 並加入4.5杯水, 蓋上外蓋;
- 4) 選擇“Soup”, 設定烹調時間為2個小時, 按下 **[Start]** 按鈕。

Ingredients:

Duck Half (about 400g)
White gourd 200g
Salted pork (ham) 30g
Ginger Several slices
Water 4.5 cupfuls

Seasonings:

Flavoring liquor 30ml
Salt 8g

Method:

- 1) Wash the duck and cut into chunks, cut the peeled white gourd into cubes and cut the ham into slices;
- 2) Place the duck cutlets into hot water for a while removing the bloody water, then scoop up and dry them and set aside;
- 3) Put duck cutlets, white gourd, ham slices, ginger slices, salt and flavoring liquor into the pan with 4.5 cups of water and close the outer lid;
- 4) Select “Soup”, set the cooking time at 2 hours and press **[Start]** key.

烹飪法

Recipes

香芋雞煲仔飯

Chicken and taro Casserole Rice

材料:	醃料:	調味汁:	Ingredients:	Marinade:	Seasonings:
白米 3杯	生抽 5ml	生抽 15ml	Rice 3cups	Light soy 5ml	Light soy 15ml
芋頭(切成小塊) 200g	老抽 3ml	老抽 15ml	Taro root(diced) 200g	Dark soy 3ml	Dark soy 15ml
雞肉(切成小塊) 200g	糖 5g	糖 7g	Chicken meat(diced) 200g	Sugar 5g	Sugar 7g
蝦米(浸軟) 40g	鹽 3g	熟油 7g	Dried shrimps(soaked) 40g	Salt 3g	Cooking oil 7g
冬菇(浸軟切成小塊) 5個	生粉 7g		Dried mushrooms (soaked & cut to small size) 5pcs	Starch 7g	
木耳(浸軟切成小塊) 1g			Agaric (soaked & cut to small size) 1g		

※注意: 芋頭、雞肉的量以每杯米在70g以內為佳。

※Caution: Taro, chicken of the best 70g per cup within .

做法:

- 1) 雞肉用醃料醃片刻;
- 2) 芋頭用油炸至金黃色備用;
- 3) 將米洗淨, 放進內鍋, 加水至內鍋刻度3處, 將雞肉、芋頭等其它材料平鋪在米上, 蓋上外蓋, 然後選擇"Casserole"功能, 再按 [start] 按鈕烹煮;
- 4) 烹調結束後, 加入調味汁攪拌即可食用。

Method:

- 1) Season diced chicken meat with marinade.
- 2) Deep fry taro root until golden brown, drain and set aside.
- 3) Wash the rice and place it in the pan with water filled to level mark "3" cups level. Then place chicken meat, taro root and other ingredients on the rice, and close the outer lid. Select "Casserole" function and press [Start] key to cook.
- 4) After cooking is finished, serve the hot mixed with seasonings.

清潔保養

Clean

- 請勿將電飯煲浸入水中。
Do not put the warm jar unit 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 unit by amyl acetate, petrol, alcohol, detergent powder, hard brush.

保養功能

Clean function

- 1 請根據內鍋容量, 將水加至內鍋容量一半處。
 - 2 按 [Menu Select] 按鈕至 "Clean", 閃爍的為所選擇的功能。
 - 3 按 [Start] 按鈕, 保養功能開始。
 - 4 大約45分鐘左右後, 保養程序結束, 自動轉為保溫狀態。
 - 5 按 [Off/Keep Warm] 按鈕, 關掉電源, 等鍋冷卻以後, 將水倒掉。
- 使用保養功能可以去除內鍋裏、內蓋上殘留的異味。
 - 剛煮好飯時, 不能立即執行保養功能。此時, 蜂鳴器將“嗶”-“嗶”……響4次, 等完全冷卻約需30分鐘。
- 1 Add the water to half of the pan volume according to the capacity.
 - 2 Press [Menu Select] Key to "Clean", then the flashing point is the selected function.
 - 3 Press [Start] key and the function begins.
 - 4 When the clean procedure ends after around 45 minutes, it will automatically turn to keep warm.
 - 5 Press [Off/Keep Warm] key to turn off the power, then pour out the water after the pan becomes cool.
- The use of clean function can remove strange smells inside the pan and on the inner lid.
 - The "clean" function cannot be operated right after cooking rice. At this time, a beep signal will sound 4 times. Wait for approx. 30 minutes to cool down the unit.

內蓋

Inner Lid

■拆卸方法 Load and Unload

拿住兩側的內蓋裝卸扣, 朝面前拉出。 Get hold of two load-unload tabs of inner lid, then pull it to your direction.

■安裝方法 Loading method

①把▲上面的凸部, 從下方斜向插入外蓋上面的孔中。

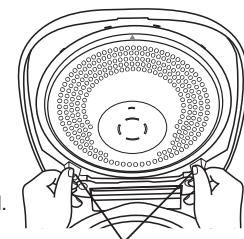
Insert the protruding part marked with ▲ into the hole on the outer lid in a tilted way.

②把內蓋裝卸扣(兩側)壓入外蓋, 直至發出“咔嚓”的聲音。

Press the load-unload tabs of inner lid (both sides) into the outer lid until the "click" sound is heard.

※清洗後, 請把內蓋上的水充分擦乾後, 再裝入外蓋。

After washing, dry the inner lid completely and then fit it into the outer lid.



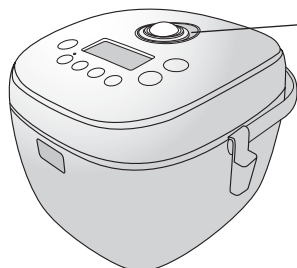
內蓋裝卸扣
load-unload tabs of inner lid

清潔保養

Clean

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，向自己的方向拔出即可分離。

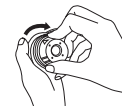
Turn around according to the direction of arrow, pull it out towards yourself, then it can be taken out.



■安裝方法 Load

- ①對好▲和▼的位置
Place ▲ and ▼ in the correct position.

- ②按箭頭方向旋轉擰緊。
Turn around and tighten it according to the direction of arrow.



- ③與拿出時方位一樣，（蒸氣口朝前面）壓入外蓋。
Press it into the outer lid as when it is taken out. (make the steam vent forward).

※注意壓入時不要傾斜，對準保濕裝置和外蓋上的凸點，並一定要壓到位。

Note: Do not tilt it, and press it to the proper position aiming at the protruding part of the keep moisture cap and the outer lid.



注意

- 使用之後，取下保濕裝置。並把它放在溫水中浸泡幾分鐘，然後用水沖洗乾淨。
- 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

- Take down the keep moisture cap after use. Put it in warm water for dipping for several minutes and then clean it by water.
- Do not use the dryer after washing, which will lead to deformation and cracks.

蒸籠

Steaming basket

■高度調節 Height adjustment

把拇指放在旋轉部內壁的圓圈上，稍稍往上提，再向逆時針方向微轉，放掉拇指後，則蒸籠高度調深。要把蒸籠恢復到較淺時，用手掌托住蒸籠底部，向順時針方向微轉，然後往上托，直至發出“叭”的聲音。

Put your thumb on the ring of the inner wall on the rotating part, uplift a little, turn slightly counterclockwise and release your thumb, then height of the steaming basket becomes deep. To restore the shallow state of steaming basket, hold the bottom of steaming basket with your palm, turn slightly clockwise and then up-hold it until a "pa" sound is heard.

■拆卸方法 Load and unload

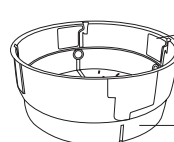
首先要將蒸籠調整到較淺的狀態，然後把蒸籠倒扣在臺面上，用力按旋轉部的底面，直到發出“叭”的聲音，即旋轉部與固定部分離。

First, adjust the steaming basket to the shallow state, then overturn the steaming basket on a table top, forcibly press the bottom of the rotating part until "pa" is heard, namely the rotating part and the fixed part are separated.

■安裝方法 Loading method

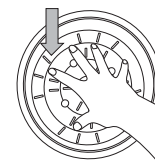
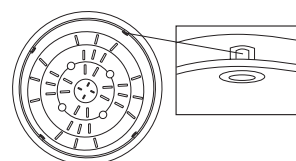
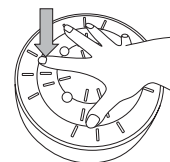
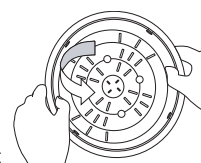
把旋轉部外周上的凸點對准固定部內壁的滑動槽，然後用力按旋轉部的底面，直到發出“叭”的聲音。

Make the protruding part on the periphery of the rotating part aim at the chute of the inner wall of the fixed part, and then forcibly press the bottom of the rotating part until "pa" is heard.



固定部
Fixed part

旋轉部
Rotating part



清潔保養

Clean

附屬品

Accessories

用餐具洗滌劑和海綿沖洗。 Please use the detergent and sponges to wash out.



粥(湯)勺 Congee [Soup] Scoop



飯勺 Rice Scoop



飯勺筒 Rice Scoop Holder



蒸籠 Steaming Basket

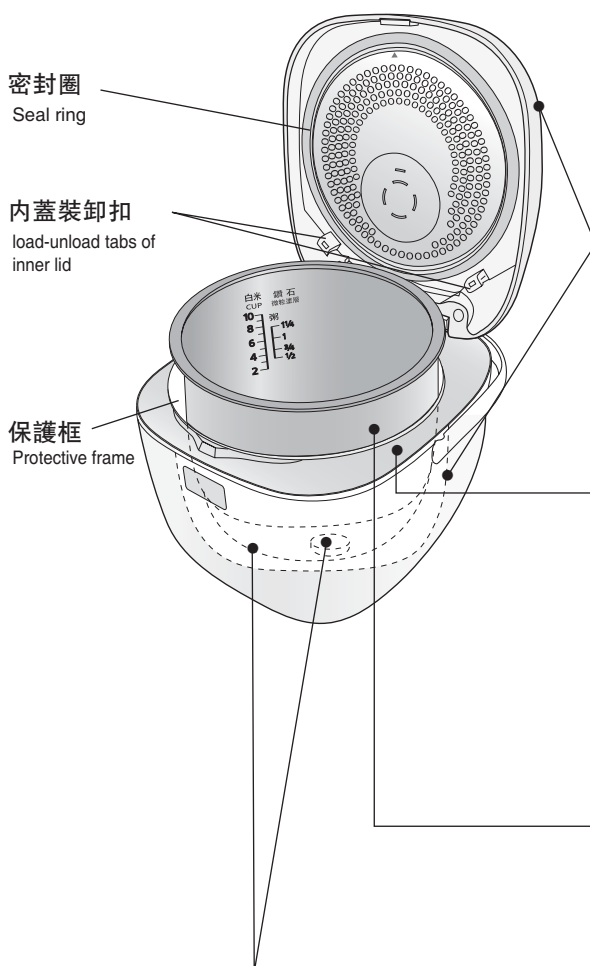


量杯 Measuring Cup

密封圈
Seal ring

內蓋裝卸扣
load-unload tabs of
inner lid

保護框
Protective frame



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

- 有粘附物時，請用纖細砂紙(600號左右)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.

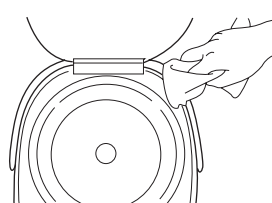
本體・外蓋(密封部) Entire unit and Outer Lid (sealing parts)

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，很難洗掉。每次使用後要及時擦乾淨。外蓋內側金屬面與保護框表面受熱可能會出現變色或斑紋現象，但不影響使用。
If the dirt of the metal surface inside the outer 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. The metal surface inside the outer lid and protective frame surface may have symptoms of color changing and stripe due to being heated, but the application is not affected.
- 保濕裝置和內蓋都可直接取下，每次使用後要及時擦乾淨。
The keep moisture cap and inner lid can be directly taken out and shall be cleaned after every use.
- 請勿拉動密封圈。
Please do not pull the seal ring.

上框

Upper Frame



- 用擰乾的抹布擦拭。
Use dry cloth to clean.

注意
Note

請不要用水直接沖洗。
Do not wash with running water directly.

內鍋

Pan

- 用稀釋後的餐具洗滌劑和海綿及水沖洗。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 Usage。
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，內鍋外層表面可能會出現摩擦後產生的痕迹，但這種情況並不影響使用性能。
Based on the frequency of use, the friction mark on the external surface of the pan may come up, but such change won't influence the performance.

Does it really go wrong?

- 煮飯中發出「咔嚓、咔嚓」的聲音，是調整火力的聲音。
- 煮飯中發出「叭」的聲音，是鍋底外側的水滴受熱膨脹後產生的破裂聲音。

"Pan" sound produced during cooking is a sound of adjustment of power.

"Pan" sound produced during cooking is a sound of bursting of water drops under the action of thermal expansion on the bottom(outside) of the pan.

When the display shows as follows

請與Panasonic授權服務中心聯繫。
Please inquire to the Panasonic authorized service centers.

規格

Specifications

型 號		Model No.	SR-MHS101	SR-MHS181
電壓／額定頻率		Voltage / Rated Frequency	220 V ~ 50 Hz	
額定功率 Rated Power	煮飯時	Cooking	620 W	825 W
	保溫時	Keep warm	70.1 W	84.7 W
煮飯容量(米量) 升[杯] Cooking capacity (rice volume)(L) [Cup]	白米飯(標準、精煮、超快速、稍軟、稍硬) Rice (White rice, Fuzzy, Quick, Softer, Harder)		0.18 ~ 1.0 [1 ~ 5.5]	0.36 ~ 1.8 [2 ~ 10]
	煲仔飯	Casserole rice	0.18 ~ 0.54 [1 ~ 3]	0.36 ~ 0.72 [2 ~ 4]
	什錦飯・糯米飯	Mixed rice・Glutinous rice	0.18 ~ 0.54 [1 ~ 3]	0.36 ~ 1.08 [2 ~ 6]
	粥	Congee	0.09 ~ 0.135 [1/2 ~ 3/4]	0.09 ~ 0.225 [1/2 ~ 1 1/4]
最大炊煮容量 (原料+水量)升 The largest cooking capacity (Raw materials + water) (L)	湯	Soup	1.8※	3.1※
最大烘烤量 (包括所有材料)克 The maximum cooking volume (including all ingredients) (g)	蛋糕	Cake	600	800
電源線長度(約)米		Power Cord length(Approx.m)	1.0	
產品重量(約)公斤		Weight (Approx.kg)	3.8	4.6
產品尺寸(約)厘米 Dimensions of the product (Approx. cm)	寬	Width	26.4	29.1
	長	Length	30.0	32.5
	高	Height	22.1	25.4

- ※ 表示湯的最大炊煮容量為白米的最大水位線。
※ indicates that the maximum soup volume is the maximum water level of rice.
- 在待機狀態下，消耗電力約為1W。
When the warm jar isn't working, the power consumption is around 1W.
- 電源線的更換，故障的修理請與Panasonic授權服務中心聯繫。
For the power cord replacement and fault correction, please resort to the Panasonic authorized service centers.
- 設計和規格若有變更，恕不另行通知。
Note: The design and specification are subject to change without prior notice.

溫馨提示 Kind Reminder

Panasonic授權服務中心的聯繫方式，請諮詢客戶諮詢服務中心。

Please consult the customer authorized service centers for the contact information of the Panasonic authorized maintenance stores.

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

Web Site:<http://panasonic.net>

Printed in China

RZ19HD212
S0911-20112