

HK

Panasonic®



Operating Instructions Electronic Warm Jar Household Use

使用說明書

微型電腦飯煲 家用型

Model No. / 型號 : SR-TMH10 / SR-TMH18

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Thank you for purchasing this Panasonic product.

- This product is intended for household use only.
- Please read these instructions carefully and follow safety precautions when using this product.
- Before using this product **please give your special attention to “Safety Precautions” (Page 2-3).**

Keep this manual for future use

感謝您購買 Panasonic 產品。

- 本產品僅限家用。
- 使用本產品時請仔細閱讀說明並遵循安全注意事項。
- 使用本產品之前，請特別留意「安全注意事項」（第 17~18 頁）。



請保留此說明書以供日後使用。

Safety Precautions

Must be followed!

In order to prevent accidents or injuries to the users, other people and damage to property, please follow the instructions below.

■ The following charts indicate the degree of damage caused by wrong operation.

	WARNING Indicates serious injury or death.		CAUTION Indicates risk of injury or property damage.
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■ The symbols are classified and explained as follows.

  	These symbols indicate prohibition.		This symbol indicates requirement that must be followed.
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WARNING

■ **Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the power outlet.**

(It may cause an electric shock or fire caused by short circuit.)



■ **Do not insert any objects in the steam cap or gap.**

Especially metal objects such as pins or wires. (It may cause an electric shock or malfunction.)



■ **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.**



(It may cause burn or injury.)

■ **Clean the power plug regularly.**

(A soiled power plug may cause insufficient insulation due to the moisture, and may cause a fire.)

- Unplug the power plug, and wipe with a dry cloth.



■ **Do not damage the power cord or power plug.**



Following actions are strictly prohibited.

Modifying, placing near heating elements, bending, twisting, pulling, putting heavy objects on top, and bundling the cord. (It may cause an electric shock or fire caused by short circuit.)

- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

■ **Do not immerse the appliance in water or splash it with water.**



(It may cause a fire caused by short circuit or electric shock.)

- Please enquire with an authorized dealer if water gets inside the appliance.

■ **Use only a power outlet rated at a minimum of 10 amperes and alternating electric voltage at 220 volts.**



(Plugging other devices into the same outlet may cause electric overheating, which may cause a fire.)

- Use only an extended cord rated at 10 amperes minimum.

■ **Discontinue using the appliance immediately and unplug the power cord in cases of abnormal situations and breaking down.**



(It may cause smoking, a fire or electric shock.)

- The power plug and the power cord become abnormally hot.
- The power cord is damaged or power failure occurs when touched.
- The main body is deformed or abnormally hot.
- The unit gives out smoke or scorching smell.
- There are cracks, looseness or wobbles of the appliance.
- The cast heater is warped or the pan is deformed.

→ Please make enquiries at a Panasonic authorized service center for immediate inspection and repair.

■ **Do not plug or unplug the power plug with wet hands.**



(It may cause an electric shock.)

■ **Do not get your face close to the steam cap or touch it with your hand. Keep the steam vent out of reach of small children.**



Steam cap

(It may cause a burn.)



■ **Do not modify, disassemble, or repair this appliance.**



(It may cause a fire, electric shock or injury.)

- Please make enquiries at the store or the repair department of an authorized dealer.

■ **Insert the instrument plug and the power plug firmly.**



(Otherwise it may cause an electric shock and fire caused by the heat that may generate around the instrument plug or the power plug.)

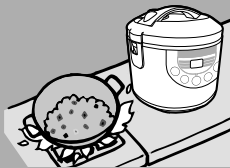
- Do not use a broken power plug or a loose power outlet.

Safety Precautions

Must be followed!

CAUTION

Do not use the appliance in the following places.



- In an area where it may be splashed with water or near a heat source. (It may cause a fire caused by short circuit or electric shock.)
- An unstable surface or carpet, electric carpet, table cloths (ethylene plastic) or other object that cannot resist high temperature. (It may cause an injury, burn or fire.)
- Near a wall or furniture. (It may cause a discoloration or deformation.)

Do not touch heating elements while the appliance is in use or after cooking.



Especially the cast heater. (It may cause a burn.)

Do not expose the power plug to steam and do not let water spill on the connector of the power plug.



- Do not expose the power plug to steam when it is plugged in. (It may cause a fire caused by short circuit.) When using a cabinet with sliding table, use the appliance where the power plug cannot be exposed to steam.

Do not touch the hook button while moving the appliance.



(It may cause the outer lid to open, resulting in a burn.)

Be sure to hold the instrument plug or the power plug when unplugging. Do not pull the power cord.



(Otherwise it may cause an electric shock or fire caused by short circuit.)

Do not use the cord set (for instrument plug and power plug) that is not specified for use with this appliance. Also do not transfer them.



(It may cause an electric shock, leakage, and fire.)

Be careful when opening the outer lid while cooking.



(It may cause a burn.)

Unplug the power plug from the power outlet when the appliance is not in use.



(Otherwise it may cause an electric shock and fire caused by short circuit due to the insulation deterioration.)

Heating element is subjected to residual heat after use. Please allow the appliance to cool down before cleaning it.



(Touching hot elements may cause a burn.)

Do not use other pans than the one specified.



(It may cause a burn and injury due to overheat or malfunction.)

Precaution for Use

Please put in correct amount of rice and water and select functions correctly according to the operating instructions.

(So as to avoid overflow of rice water, half-cooked rice or scorched rice.)

Do not put ingredients to be cooked directly into the appliance in which no pan is placed. Do not cook without pan.

(So as to prevent any impurities from causing failure.)

Avoid using the appliance under direct sunlight.

(So as to avoid color change.)

Before using the appliance, the anti-tarnish paper between the pan and the cast heater should be removed.

(So as to avoid poor cooking or fire.)

Do not cover the outer lid with cloth or other objects when the appliance is in use.

(So as to avoid deformation, color change of the outer lid or failure.)

Do not let water spill on the power plug of the power cord set.

(This may result in electric shock.)

Do not scoop out rice with any metal object.

(So as to avoid scratching the pan coating and causing peeling of the coating.)

Please always clean the foreign matters such as rice on the pan, cast heater and temperature sensor.



Foreign matters
Cast heater
Temperature sensor
Pan

- Do not tilt or overturn the appliance.
- Before cleaning, turn off the power switch and pull out the power plug.

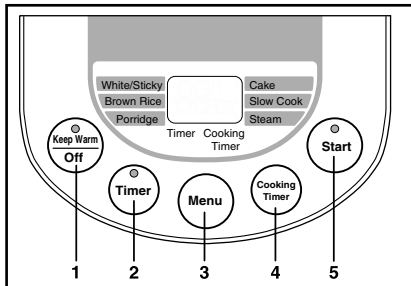
When there is any overflow of rice water from the steam cap, pull out the power plug immediately to disconnect the power supply. Do not resume the use until the rice water on the power plug and the instrument plug is cleaned with a dry cloth.

The appliance is for household use only. Do not use it for any commercial or industrial purposes or any purposes other than cooking.

When power failure occurs during the operation of the appliance, the cooking result may be affected.

Parts Identification

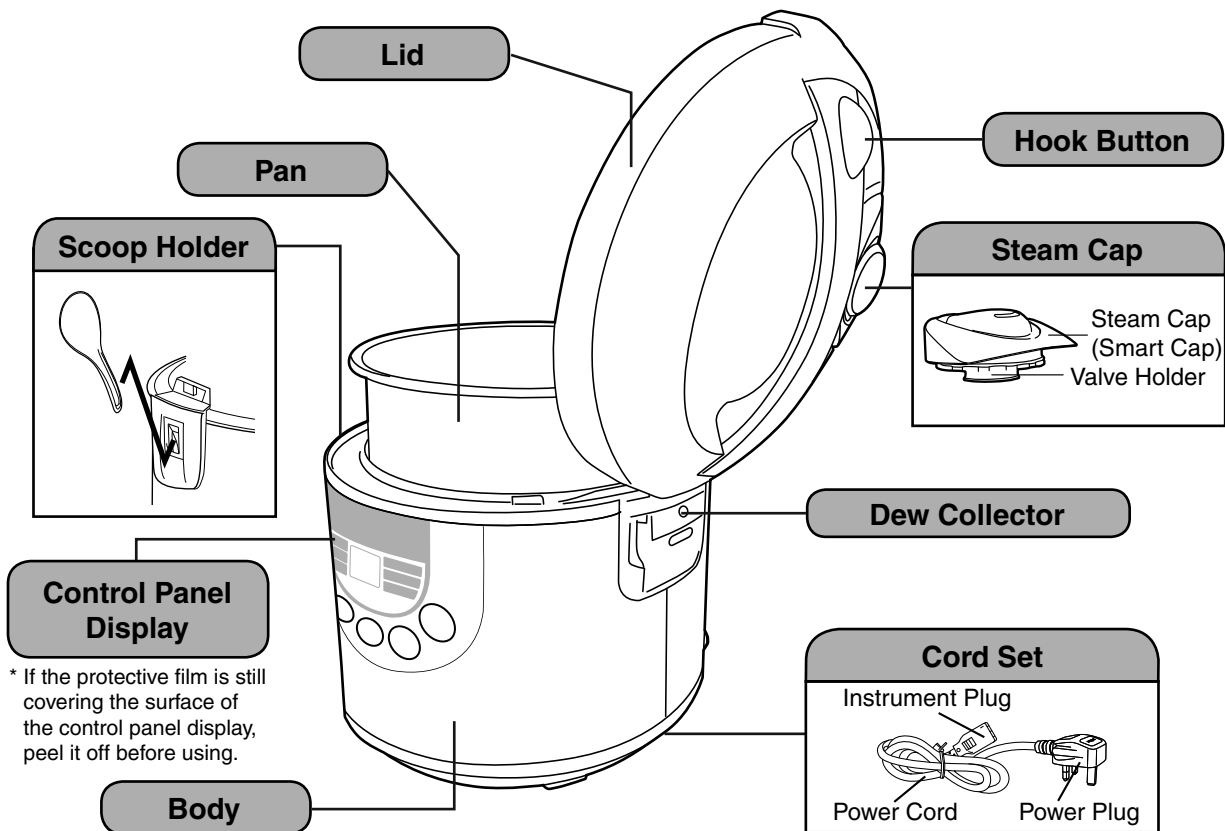
Display



Press this button to:

1. Turn Keep Warm function On / Off, turn timer function Off and abort setting operation.
2. Set timer.
3. Select cooking menu
4. Select cooking timer.
5. Start cooking.

Parts Identification



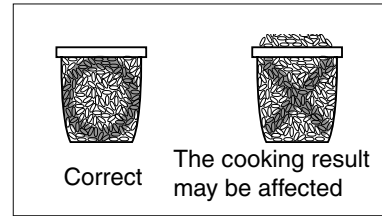
Accessories



Preparations

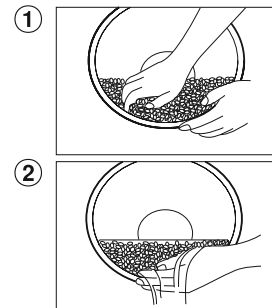
1 Measure rice with the measuring cup provided.

- The volume of the measuring cup is about 180 mL.
- For the maximum quantity of rice to be cooked at once, refer to specifications in Page 16.



2 Wash the rice till the water turns relatively clear.

- ① Wash the rice quickly with plenty of water and stirring the rice lightly to wash it while changing water.
- ② Repeat it for several times (wash the rice → pour out water), till the water turns relatively clear.



ATTENTION

- In order to avoid scratching the non-stick coating on the pan surface, do not wash rice in the pan.
- Wash the rice thoroughly. Otherwise, rice crust may appear and the residual rice bran may affect the taste of the rice.

3 Add the washed rice or other ingredients into the pan.

- Use water line on the pan to measure cooking quantity as follows.

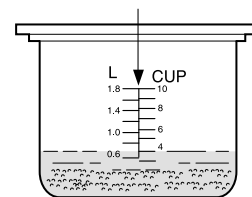
Function Rice (cup)	White Rice		Mixed Rice		Sticky Rice		Brown Rice		Porridge		
	Water level (CUP)* ¹										Water level (L)* ²
	SR-TMH10	SR-TMH18	SR-TMH10	SR-TMH18	SR-TMH10	SR-TMH18	SR-TMH10	SR-TMH18	SR-TMH10	SR-TMH18	
½	-	-	-	-	-	-	-	-	0.5	-	
1	1	-	1+¾	-	1	-	1	-	0.8	0.8	
1+½	-	-	-	-	-	-	-	-	-	1.2	
2	2	-	2+¾	-	2	-	2	-	-	1.4	
3	3	3	3+¾	3+¾	3	3	3	3	-	-	
4	4	4	4+¾	4+¾	-	4	-	4	-	-	
5	5	5	-	5+¾	-	5	-	5	-	-	
6	-	6	-	6+¾	-	6	-	6	-	-	
7	-	7	-	7+¾	-	-	-	7	-	-	
8	-	8	-	8+¾	-	-	-	-	-	-	
9	-	9	-	-	-	-	-	-	-	-	
10	-	10	-	-	-	-	-	-	-	-	

*¹ By following water level mark "CUP" inside the pan.

*² By following water level mark "L" inside the pan.

- Wipe the surface of the pan before use. If it is wet, it may cause noise while cooking. Any foreign matters between the pan and the cast heater may damage the unit.
- The water level data indicated in above table is only approximation. If rice is too hard or too soft, please adjust water amount according to your personal taste.

<LEVEL INDICATOR>
MAXIMUM LEVEL
Do not cook with more than this level

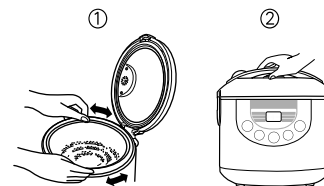


SR-TMH18

Preparations

4 Put the pan into the body.

- ① In order to closely attach the bottom of pan to the cast heater, please rotate the pan along the direction indicated by the arrow 2 or 3 times.
- ② Close the outer lid until it clicks.

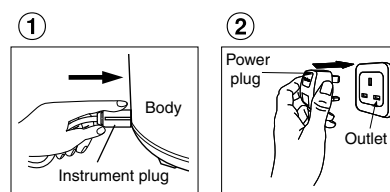


ATTENTION

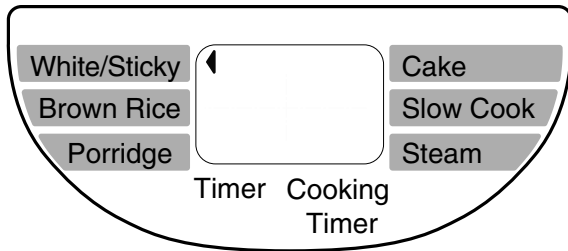
- If the lid is not securely closed, cooking will be affected.
- Do not open the lid when in use.

5 Connect the plugs.

- ① Please insert the instrument plug into the body first.
- ② Connect the power plug. Make sure that both plugs are tightly connected.



Functions White / Sticky Rice





■ Important Information


- The amount of rice is specified in specifications (Page 16).
- Frequent opening of the lid after cooking may result in excess water and cause the dew collector to overflow. User should always empty the dew collector.
- This function is also suitable for Mixed Rice cooking.

Operations (Cooking with the White / Sticky Rice function.)

1 Press button to select White / Sticky Rice function.

- The  indicator light flashes.
- Each pressing of the  button moves ◀ or ▶ from one function to another as follows:
“White / Sticky” → “Brown Rice” → “Porridge” → “Cake” → “Slow Cook” → “Steam” → “White / Sticky”



2 Press button.

- The  indicator lights up and the cooking starts.
- The remaining time counter will appear on the LCD display when the remaining time reaches 9 minutes.


• If you want to preset the timer for White / Sticky Rice, please refer to “Using the Timer” (Page 13).

The cooking is over

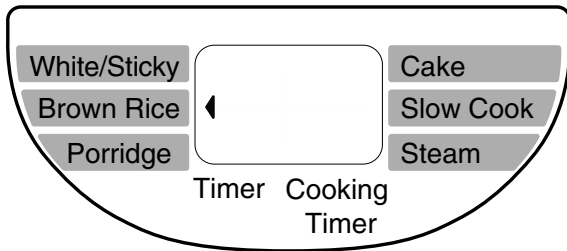
Stir and loosen the rice.

- When cooking is over, the electronic warm jar beeps and automatically switches to the **Keep Warm** function (The  indicator turns off and the  indicator lights up automatically).

Keep Warm

- When the cooking is over, all functions will turn to **Keep Warm** function automatically.
- You can keep the rice warm for up to 12 hours, so as not to affect the taste or cause unpleasant smell.
- If you want to exit the **Keep Warm** function, press  button.

Functions Brown Rice



■ Important Information


- The amount of rice is specified in specifications (Page 16).
- Do not open the lid while cooking. (Cooking result may not be satisfactory.)

Operations (Cooking with the Brown Rice function.)

1 Press  button to select **Brown Rice** function.

- The  indicator light flashes.



2 Press  button.

- The  indicator lights up and the cooking starts.
- The remaining time counter will appear on the LCD display when the remaining time reaches 8 minutes.

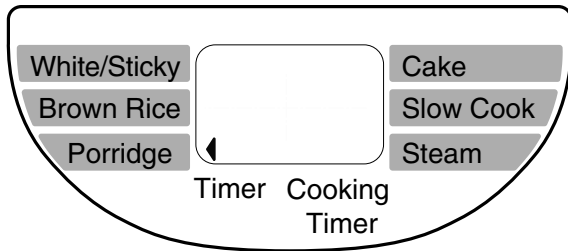
- If you want to preset the timer for Brown Rice, please refer to “Using the Timer” (Page 13).

The cooking is over

Stir and loosen the rice.

- When cooking is over, the electronic warm jar beeps and automatically switches to the **Keep Warm** function (The  indicator turns off and the  indicator lights up automatically).

Functions Porridge



■ Important Information


- The amount of rice is specified in specifications (Page 16).
- In order to have thicker porridge you may reduce the water amount according to your personal taste.

Operations (Cooking with the Porridge function.)

1 Press  button to select Porridge function.




- The  indicator light flashes.

2 Press  button.

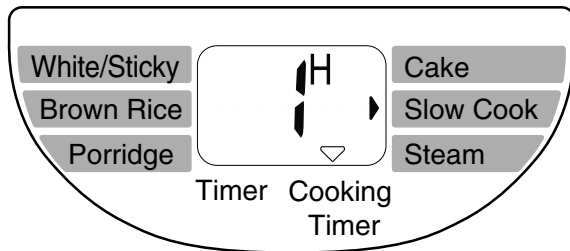
- The  indicator lights up and the cooking starts.
- The remaining time counter will appear on the LCD display when the remaining time reaches 5 minutes.

• If you want to preset the timer for Porridge, please refer to “Using the Timer” (Page 13).

The cooking is over

- When cooking is over, the electronic warm jar beeps and automatically switches to the **Keep Warm** function (The  indicator turns off and the  indicator lights up automatically).
- However, we do not recommend using the **Keep Warm** function as it may become too thick and dry. Press the  button to exit the **Keep Warm** function and unplug the power plug.

Functions Slow Cook



■ Important Information


- Soup can be cooked using Slow Cook function.
- The maximum amount of ingredients and liquid for Slow Cook / Soup cannot exceed the maximum water level otherwise uncooked may occur.

Preparations

- Place all ingredients into the pan.
- Close the lid.

Operations (Cooking with the Slow Cook function.)


1 Press button to select Slow Cook function.

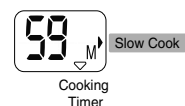
- The  indicator light flashes and 1H (1 hour) will appear on LCD display (as the default cooking time for Slow Cook function).

2 Press button to set the cooking time as your desire.




- You can set the cooking time from 1 to 12 hours (30 minutes increment).
- Keeping the button pressed will make setting faster.

3 Press button.

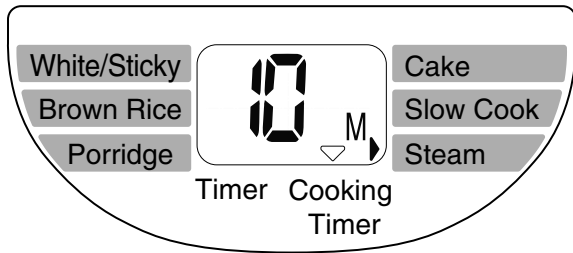
- The  indicator lights up and the cooking starts.
- The LCD display will show remaining time in 30 minutes decrement and reduce to 1 minute decrement when cooking time is less than 1 hour.



The cooking is over

- When cooking is over, the electronic warm jar beeps and automatically switches to the **Keep Warm** function (The  indicator turns off and the  indicator lights up automatically).
- However, we do not recommend using the **Keep Warm** function as it may affect the taste. Press the  button to exit the **Keep Warm** function and unplug the power plug.

Functions Steam



■ Important Information

- If water evaporates completely, the electronic warm jar beeps and automatically switches to the Keep Warm.
- Watch out for hot water left in the pan.
- In case of steaming food while cooking rice at the bottom, maximum cooking capacity should be as follows:

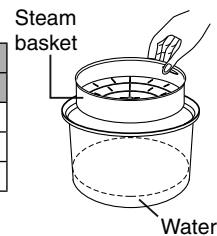
Model No	Cooking capacity
SR-TMH10	3 cups
SR-TMH18	6 cups

Preparations

- Add the required amount of water.
- Place foods to be steamed into the steam basket.
- Close the lid.
- If you want to manually stop steaming during cooking, press button.

- Correspondence between the amount of water and time of steaming

Cooking time	Amount of water	
	SR-TMH18	SR-TMH10
Less than 10 minutes	1 measuring cup	1 measuring cup
10 ~ 30 minutes	2 measuring cups	2 measuring cups
30 ~ 60 minutes	4 measuring cups	3 measuring cups



Operations (Cooking with the Steam function.)

1 Press button to select Steam function.

- The indicator light flashes and **10M** (10 minutes) will appear on LCD display (as the default steaming time for Steam function).

2 Press button to set the cooking time as your desire.

- You can set the cooking time from 1 to 60 minutes (1 minute increment).
- Keeping the button pressed will make setting faster.

3 Press button.

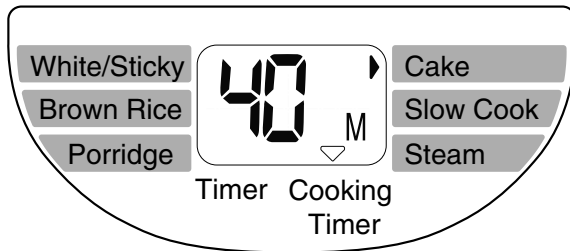
- The indicator lights up and the steaming starts.
- After water is boiled, the LCD display will show remaining time in 1 minute decrement.



The cooking is over

- When cooking is over, the electronic warm jar beeps and automatically switches to the **Keep Warm** function (The indicator turns off and the indicator lights up automatically).
- However, we do not recommend using the **Keep Warm** function as it may affect the taste. Press the button to exit the **Keep Warm** function and unplug the power plug.

Functions Cake



■ Important Information


- Baking time depends on quantity and type of cake.
- Please wear the gloves while taking out the pan.
- Leaving the cake inside the pan will cause the cake to be wet.
- After baking, some oil stains may remain in the pan. This is normal.

Preparations

- Prepare cake mix. (Refer to the instruction from the cake mix you purchased or as instructed in the recipe book.)
- Coat the inner surface area (bottom and sides) of the pan with butter (or cooking oil), pour the complete mixture into the pan and close the lid.

Operations (Cooking with the Cake function.)


1 Press button to select Cake function.

- The  indicator light flashes and 40M (40 minutes) will appear on LCD display (as the default baking time for Cake function).

2 Press button to set the cooking time as your desire.




- You can set the cooking time from 20 to 65 minutes (5 minutes increment).
- Keeping the button pressed will make setting faster.

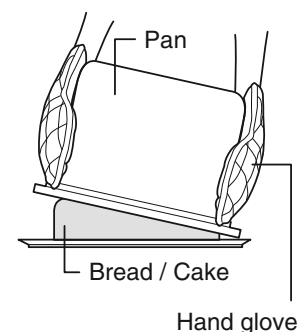
3 Press button.

- The  indicator lights up and the cooking starts.
- The LCD display will show remaining time in 1 minute decrement.

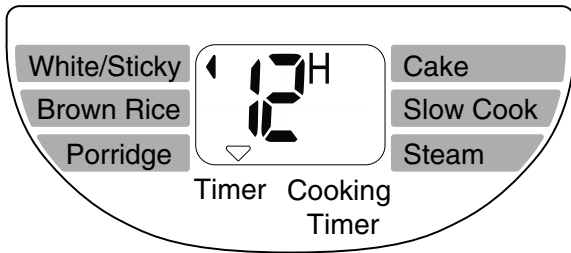


The cooking is over

- When cooking is over, the electronic warm jar beeps and automatically switches to the **Keep Warm** function (The  indicator turns off and the  indicator lights up automatically).
- However, we do not recommend using the **Keep Warm** function as it may affect the taste. Press the  button to exit the **Keep Warm** function and unplug the power plug.
- Bring out the pan and leave it cool for 2-3 minutes. Then put the pan upside down onto a tray or grill.
- Decorate the cake surface as your desire.



Using the Timer



The presetting time is a countdown timer.
 • Time can be preset 13 hours in advance.

Example

If the timer is set for 12H, cooking will be completed in 12 hours after button is pressed.

- When the preset timing is less than the required timing for cooking, the electronic warm jar will start cooking as soon as button is pressed.

Operations

1 Press button to select function.

- The indicator light flashes.
- Applicable function for timer cooking and recommended time setting range as below.

Function	Timer (hrs.)
White Rice	1 - 13
Brown Rice	1.5 - 13
Porridge	1 - 13

2 Press button to set the timer as your desire.

- The first time button is pressed, the previous timer setting will be displayed. The indicator will blink.
- The timer will advance 30 minutes each time.
- Keeping the button pressed will make setting faster.

3 Press button.

- The indicator turns off and the indicator lights up.
- When cooking starts, the indicator turns off and the indicator lights up.
- Timer setting can't be used in the following functions :

Function
Cake
Slow Cook
Steam

Cleaning and maintenance

- Be sure to unplug and carry out these operations when the appliance is cooled down.
- Parts need to be cleaned after every use.
- Do not use cleaning objects such as benzine, thinners, cleansing powder or metal scrubbers.

Body / Lid / Upper Frame

- Wipe with a damp cloth.
- Do not use a dishwashing detergent.

Pan

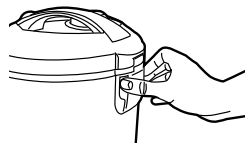
- Wash with a diluted dishwashing detergent and sponge and wipe off the external surface of the pan.

Temperature Sensor / Cast Heater

- If an object has become stuck to the temperature sensor / cast heater, slightly polish it off using fine sandpaper (of about # 600). Then wipe with a damp cloth.

Dew Collector

- Hold the sides and remove / install in the direction of the arrows.
- Remove and empty the dew collector after every use.



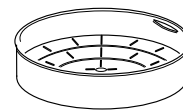
Accessories



Measuring Cup



Rice Scoop



Steaming Basket

- Wash with a diluted dishwashing detergent and sponge.

Steam Cap (Smart Cap)

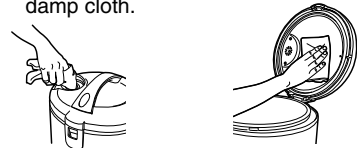
*** Please do not remove Steam Cap when using rice cooker.**

■ Removal

- ① Pull off the steam cap to remove as shown in the figure.
- ② Remove the valve holder from right to left. Wash and wipe with a dry cloth.

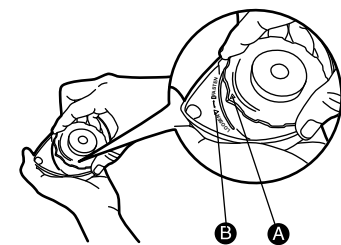


- ③ Wipe the inside of the hole with a damp cloth.



■ Install

- ① Place the valve holder into the steam cap by aligning mark (arrow "△") **A** of the valve holder with mark (arrow "▽") **B** of the steam cap. Then, turn the valve holder clockwise until it settles properly. (You will hear the sound "click".)



- ② Put the steam cap into the hole of the lid.

Troubleshooting

Please check the following items

Rice Cooking

Details	Cooking problems					Keep Warm problems			No power	Strange sound occurs
	Too hard	Undercooked	Too soft	Water overflow	Burnt rice at bottom of pan	Color change	Bad smell	Too dry		
Wrong rice and water proportion.	●	●	●	●	●			●	Pull out plug and check the socket.	Sound occurs because of water that has stuck to pan.
Inadequate washing of rice.				●	●	●	●			
Foreign matters between pan and cast heater.	●	●	●		●					
Cooking with a lot of oil.	●	●			●	●	●			
The rice has been warmed more than 12 hours.						●	●	●		
The outer lid is not securely closed.	●			●		●	●	●		
The pan is not adequately washed.					●		●			
The power cord is not connected to the socket securely.		●					●			

Cake Baking

Details	Baking Cake problems							No power	Strange sound occurs
	Undone Cake	Undercooked Cake	Wet Cake	The Cake sticks to the base of pan	Bottom of the Cake burnt	Not fluffed	Crumbly		
Too much dough.	●	●						Pull out plug and check the socket.	Sound occurs because of water that has stuck to pan.
Not enough mixing before baking.				●	●		●		
Used with incompatible cake mix.	●	●	●			●			
Used with cake mix that contains too much chocolate, sugar or fruit ingredients.	●	●		●	●				
Outer lid not close while cooking.	●	●				●			
Foreign matters between pan and cast heater.	●	●	●		●	●			
Not enough butter or cooking oil applied to the bottom of the pan.				●					
Cake left in the pan too long.			●		●				
Inadequate mixing or mixed too long.						●	●		
Wrong ingredient quantity.		●			●	●	●		

Specifications

Model No.		SR-TMH10	SR-TMH18
Power Source		220 V ~ 50 Hz	
Power Consumption	In the Cooking Function	450 W	630 W
	In the Cake Function	490 W	670 W
	In the Keep Warm Function	97.5 W	108.5 W
Cooking Capacity	White Rice	1 - 5.5 cups	3 - 10 cups
	Sticky Rice	1 - 3 cups	3 - 6 cups
	Mixed Rice	1 - 4 cups	3 - 8 cups
	Brown Rice	1 - 3 cups	3 - 7 cups
	Porridge	0.5 - 1 cup	1 - 2 cups
	Slow Cook / Soup	1.7 L	3.1 L
	Cake	750 g*	980 g*
Dimensions (Width x Length x Height) (approx.)		245 x 248 x 255 mm	276 x 274 x 275 mm
Weight (approx.)		2.5 kg	3.0 kg
Keep Warm		12 hours	

* Butter Cake



- For power cord replacement and product repair, please contact Panasonic authorized service center.
- Power consumption is approximately 0.5 W when the rice cooker is turned off.

安全注意事項

必須遵循！

為了防止使用者或其他人員出現意外或人身傷害或出現財物損害，請遵循以下說明。

■ 錯誤操作可導致的損害級別如下圖所示。

 警告 表示嚴重人身傷亡。	 注意 表示人身傷害或財產損害的風險。
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■ 符號分類及說明如下。

 此符號表示禁止。	 此符號表示必須遵循的要求。
--	---

警告

■ 電源線或電源插頭損壞，或電源插頭沒有緊固連接至插座時，請勿使用電器。

(可能會因為短路而導致觸電或起火。)



■ 請勿損壞電源線或電源插頭。

嚴厲禁止以下行為。



更改、放置在接近加熱元件附近的位置、彎曲、扭轉、拉伸、在上方放置較重物體及捆紮電線。(可能會因為短路而導致觸電或起火。)

- 若電源線損壞，則必須使用從製造商或服務代理處獲取的專用電線或部件予以更換。

■ 請勿用濕手插入或拔出電源插頭。

(可能會導致觸電。)



■ 請勿將臉部靠近蒸氣帽，雙手請勿碰觸蒸氣帽。兒童應遠離蒸氣帽。



蒸氣帽

(也可能會導致燙傷。)

■ 請勿在蒸氣帽或蓋口插入任何物體。

特別是針或電線之類等金屬物體。
(可能會導致觸電或故障。)



■ 請勿將電器浸入水中或在電器上潑水。

(可能會由於短路造成起火或出現觸電事故。)



- 若電器進水，請向授權經銷商諮詢處理事宜。

■ 請勿修改、拆卸或修理此電器。

(可能會導致起火、觸電或人身傷害。)



- 請向店鋪或授權經銷商修理部門諮詢。

■ 此電器不適合身體、感官思維有缺陷者或缺乏經驗與知識者使用(包括兒童)。除非他們的監護人給予他們關於電器的適當使用和監督與指示。必需監督兒童，以確保他們不會將電器當成玩具。

(可能會導致燙傷或人身傷害。)



■ 請僅使用額定電流為 10 安倍及交流電壓為 220 伏特的插座。

(在同一插座插入其他裝置可能會導致電氣過熱，造成火警隱患。)



- 請僅使用最低額定電流為 10 安培的延長電線。

■ 請緊固插入電器插頭及電源插頭。

(否則可能會由於電器插頭或電源插頭周圍過熱而導致觸電或起火。)



- 請勿使用損壞的電源插頭或鬆動的插座。

■ 請定期清潔電源插頭。

(有污漬的電源插頭可能會因為潮濕而導致絕緣失效從而出現火警隱患。)



- 請拔出電源插頭，並用乾布擦拭。

■ 若出現異常情況或發生故障，請立即停止使用電器並拔出電源線。

(可能會導致冒煙、起火或觸電。)

- 電源插頭及電源線過熱。
- 電線源損壞或觸碰後出現電源故障。
- 主機身變形或過熱。
- 電器冒煙或發出燒焦味。
- 電器出現裂痕、鬆動或搖晃現象。
- 鑄封加熱器彎曲或內鍋變形。



(如異常情況或故障)

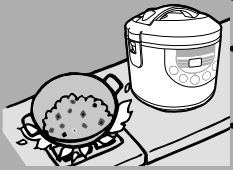
→ 需要檢查或修理時請立刻向 Panasonic 授權服務中心諮詢。

安全注意事項

必須遵循！

⚠ 注意

■ 請勿在以下地方使用電器。



- 可能會被水濺到或接近熱源的位置。(可能會由於短路造成起火或觸電事故。)
- 不穩固的表面或地毯、電熱毛毯、桌布(乙烯)或其他不耐高溫的物體之上。(可能會導致人身傷害、燙傷或起火。)
- 接近牆壁或傢俱。(可能會導致褪色或變形。)

■ 請勿在電器使用時或烹調後觸碰加熱元件。



特別是鑄封加熱器。
(也可能會導致燙傷。)

■ 電源插頭請勿接觸蒸氣，電源轉換插頭避免進水。



- 電源插頭接電時請勿接觸蒸氣。(可能會由於短路導致起火。)
- 使用帶滑動台的櫥櫃時，請將電器放置在電源插頭不會接觸蒸氣的位置。

■ 移動電器時請勿觸碰開蓋鈕。



(可能會導致外蓋開啟，造成燙傷。)

■ 拔出插頭時，請確保握緊電器插頭或電源插頭。



(否則可能會因為短路而導致觸電或起火。)

■ 請勿使用非此電器專用的電源線配件(電器插頭及電源插頭)。請勿轉換插頭。



(可能會導致觸、漏電及起火。)

■ 烹飪中打開外蓋時請小心謹慎。



(也可能會導致燙傷。)

■ 電器不使用時，請從插座拔出電源插頭。



(否則可能會由於絕緣損壞造成短路，從而導致觸電或起火。)

■ 加熱元件使用後仍有餘熱。請待電器冷卻後再清潔。



(觸碰高溫元件可能會導致燙傷。)

■ 請勿使用非指定內鍋。



(可能會由於過熱或故障導致燙傷或人身傷害。)

使用注意事項

請放入適量米及水，並根據操作說明正確選擇功能。

(以避免出現米水溢出、米飯不熟或米飯燒焦等問題。)

請勿在未放入內鍋的情況下，將烹調食材直接放入電器。未放入內鍋時，請勿烹調。

(以避免任何異物導致電器故障。)

避免在直射陽光下使用電器。
(以避免電器褪色。)

請勿將水濺到電源線插頭上。
(可能造成觸電。)

使用電器之前，應先取出內鍋及鑄封加熱器間的防鏽紙。

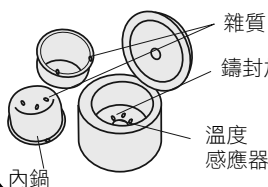
(以避免烹調效果不佳或起火。)

電器使用時，請勿覆蓋清潔布或其他物體在外蓋上。

(以避免外蓋變形、褪色或故障。)

請勿使用任何金屬物體鏟出米飯。
(以避免刮傷內鍋塗層及導致塗層剝落。)

請確保內鍋、鑄封加熱器及溫度感應器沒有殘留米飯等雜質。



- 請勿傾斜或倒置電器。
- 清潔之前，請先關閉電源開關並拔出電源插頭。

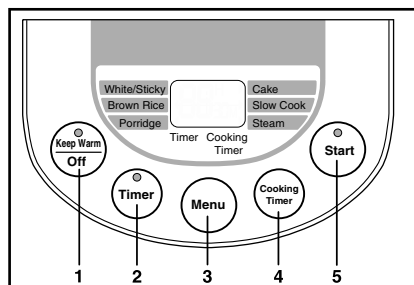
蒸氣套溢出米水時，請立即拔出電源插頭以斷開電源。用乾布清潔電源插頭及電器插頭上的米水後，再重新使用。

此電器僅限家庭使用。請勿將電器用於任何商業或工業目的，也勿用於烹調以外的其他目的。

如果在操作電器過程中出現電源故障，則可能會影響烹調效果。

部件名稱

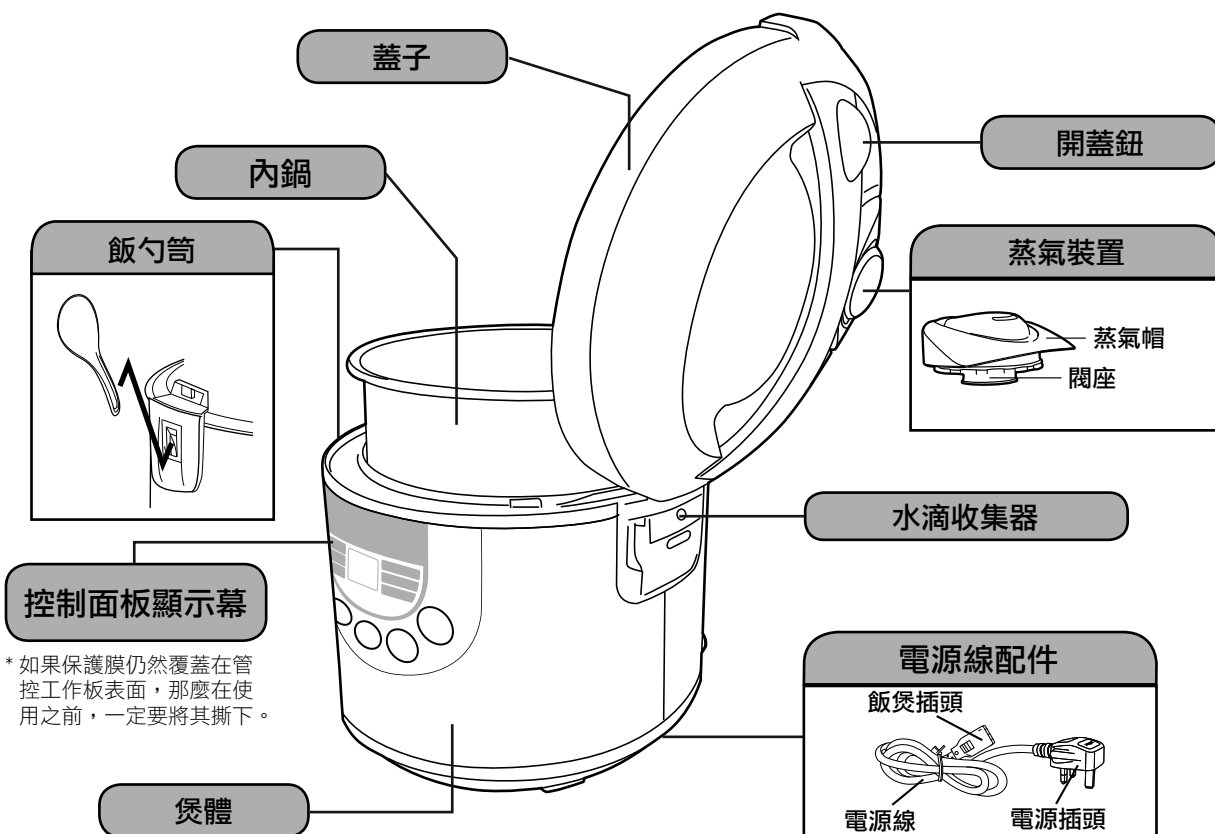
顯示幕



按下此按鈕：

1. 打開 / 關閉保溫功能，關閉計時器功能，退出功能設定。
2. 預設預約
3. 選擇烹飪功能
4. 設定烹調時間
5. 開始烹調。

部件名稱



* 如果保護膜仍然覆蓋在管控工作板表面，那麼在使用之前，一定要將其撕下。

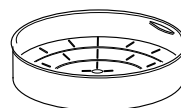
配件



量杯
(約 180 mL)



飯勺子

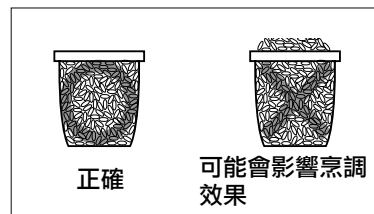


蒸籠

準備事項

1 使用隨附量杯量米。

- 量杯容量約為 180 mL。
- 如欲了解一次性可烹調的最大飯量，請參閱第 31 頁的技術規格章節。

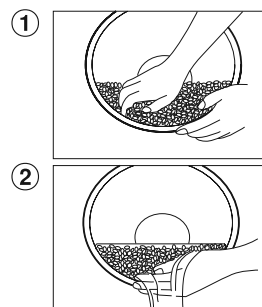


2 洗米，直至洗米水變得較為清澈。

- 用大量清水快速洗米，換水時輕輕攪動米以進行清洗。
- 重複數次(洗米→倒水)，直至洗米水變得較為清澈。

注意

- 為了避免刮傷內鍋表面的不粘塗層，請勿使用內鍋洗米。
- 徹底清洗米。否則可能會出現鍋巴，殘留米糠可能會影響米飯口感。



3 往內鍋內加入洗過的米或其他食材。

- 按照以下方法利用內鍋上的水位線測量水量。

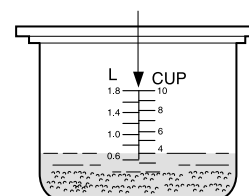
功能 大米 (杯)	白米		混合米		糯米		糙米		稀飯	
	水位線 (CUP)* ¹									
	SR-TMH10	SR-TMH18	SR-TMH10	SR-TMH18	SR-TMH10	SR-TMH18	SR-TMH10	SR-TMH18	SR-TMH10	SR-TMH18
1/2	-	-	-	-	-	-	-	-	0.5	-
1	1	-	1+3/4	-	1	-	1	-	0.8	0.8
1+1/2	-	-	-	-	-	-	-	-	-	1.2
2	2	-	2+3/4	-	2	-	2	-	-	1.4
3	3	3	3+3/4	3+3/4	3	3	3	3	-	-
4	4	4	4+3/4	4+3/4	-	4	-	4	-	-
5	5	5	-	5+3/4	-	5	-	5	-	-
6	-	6	-	6+3/4	-	6	-	6	-	-
7	-	7	-	7+3/4	-	-	-	7	-	-
8	-	8	-	8+3/4	-	-	-	-	-	-
9	-	9	-	-	-	-	-	-	-	-
10	-	10	-	-	-	-	-	-	-	-

*¹ 根據內鍋中標上“CUP”字眼的水位。

*² 根據內鍋中標上“L”字眼的水位。

- 擦乾內鍋表面。內鍋表面有水分可能會導致烹調時發出異響。內鍋及鑄封加熱器間若有任何雜質，則可能會損壞飯煲。
- 在上述表中所示的水位數據僅為近似值。如飯太硬或太軟，請根據個人口味調整水量。

<水位指示>
最高水位線
煮飯時請勿超過此水位線

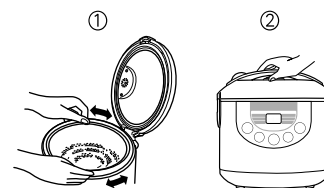


SR-TMH18

準備事項

4 將內鍋放入主機，蓋上外蓋。

- ① 為了讓內鍋底部緊密貼合鑄封加熱器，請將內鍋沿箭頭方向旋轉 2 至 3 次。
- ② 關上蓋子，直至扣緊。

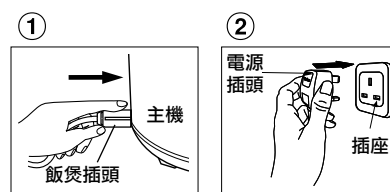


注意

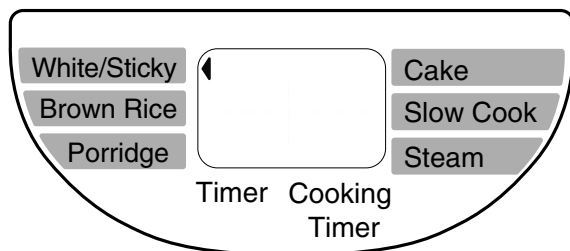
- 若蓋子沒有扣緊，烹煮會受影響。
- 當飯煲使用中，請勿打開蓋子。

5 連接插頭。

- ① 請先將飯煲插頭插入主機。
- ② 然後連接電源插頭。確保兩個插頭連接緊固。



功能 白米 / 糯米



■ 重要資訊

- 米量載於「技術規格」章節（第 31 頁）。
- 飯煮好後頻繁開啟蓋子，可能導致過多蒸氣凝結，並造成水滴收集器溢流。用戶應當注意請空水滴收集器。
- 此功能也適合煮煮混合米。


操作 (使用白米 / 糯米功能烹調。)

1 按下 按鈕以選擇白米 / 糯米功能。

-  指示燈閃爍。
- 如下圖所示，每按一次  鍵將 ◀ 或者 ▶ 從一個功能移向另一個功能：

White / Sticky (白米 / 糯米) → Brown Rice (糙米) → Porridge (稀飯) → Cake (蛋糕) → Slow Cook (燉煮)
→ Steam (蒸煮) → White / Sticky (白米 / 糯米)



2 按下 按鈕。

-  指示燈亮起，開始烹調。
- 當剩餘時間達到 9 分鐘時，剩餘時間的計數器就會顯示在液晶顯示幕。


- 如需預設白米 / 糯米的預約時間，請參閱「使用預約」（第 28 頁）。

烹調結束

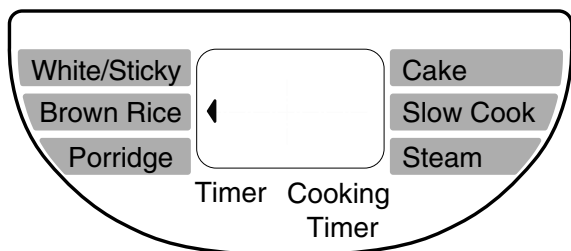
將米飯攪鬆。

- 烹調結束時，飯煲會發出“嗶嗶”聲，且會自動切換至保溫功能。（ 指示燈熄滅， 指示燈自動亮起。）

保溫

- 烹調結束時，所有功能會自動切換至保溫功能。
- 米飯最多可保溫 12 小時，以免影響口感或產現異味。
- 如果你想退出保溫模式，請按  鍵。

功能 糙米




■ 重要資訊


- 米量載於「技術規格」章節（第 31 頁）。
- 烹調時，請勿打開外蓋。（烹調效果可能不理想。）

操作（使用糙米功能烹調。）

1 按下 按鈕以選擇糙米功能。

-  指示燈閃爍。



2 按下 按鈕。

-  指示燈亮起，開始烹調。
- 當剩餘時間達到 8 分鐘時，剩餘時間的計數器就會顯示在液晶顯示幕。

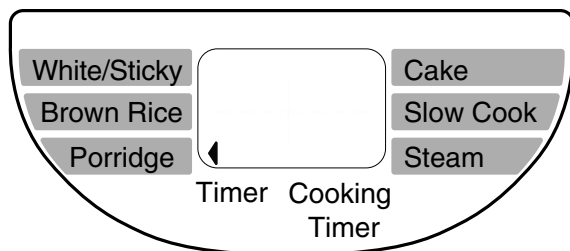
- 如需預設糙米的預約時間，請參閱「使用預約」（第 28 頁）。

烹調結束

將米飯攪鬆。

- 烹調結束時，飯煲會發出“嗶嗶”聲，且會自動切換至保溫功能。（ 指示燈熄滅， 指示燈自動亮起。）

功能 稀飯




■ 重要資訊


- 米量載於「技術規格」章節（第 31 頁）。
- 為了使稀飯變得更濃稠，你可依個人口味減少水的用量。

操作（使用稀飯功能烹調。）

1 按下 按鈕以選擇稀飯功能。




-  指示燈閃爍。

2 按下 按鈕。

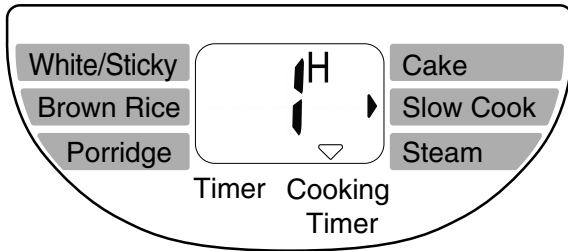
-  指示燈亮起，開始烹調。
- 當剩餘時間達到 5 分鐘時，剩餘時間的計數器就會顯示在液晶顯示幕。

• 如需預設稀飯的預約時間，請參閱「使用預約」（第 28 頁）。

烹調結束

- 烹調結束時，飯煲會發出“嗶嗶”聲，且會自動切換至保溫功能。（ 指示燈熄滅， 指示燈自動亮起。）
- 但是我們並不建議使用保溫功能，因為此功能可能會使稀飯過稠。按下  按鈕以結束保溫功能及拔出電源插頭。

功能 燉煮



■ 重要資訊


- 可用燉煮功能烹煮燉湯。
- 燉煮的材料及液體的最大份量不可超過「White Rice」（白米）的最高水位線。

準備事項

- 請將所有食材放入內鍋。
- 蓋上外蓋。

操作（使用燉煮功能烹調。）


1 按下 按鈕以選擇燉煮功能。

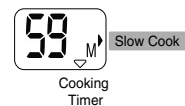
-  指示燈閃爍和 1H（1 小時）顯示在液晶顯示幕（燉煮功能的預設時間）。

2 按下 按鈕以設定所需烹調時間。




- 可設烹調時間為 1 至 12 小時（每按一次增加 30 分鐘）。
- 按住按鈕可快速設定時間。

3 按下 按鈕。

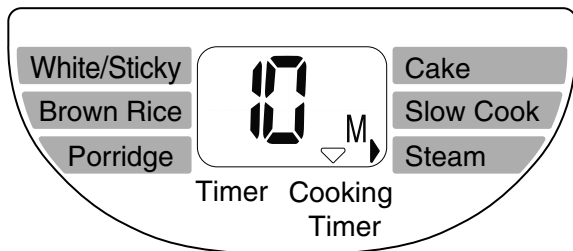
-  指示燈亮起，開始烹調。
- 液晶顯示幕會按每次遞減 30 分鐘顯示剩餘的時間。
當烹調時間少於 1 小時時，液晶顯示幕會按每次遞減 1 分鐘顯示剩餘的時間。



烹調結束

- 烹調結束時，飯煲會發出“嗶嗶”聲，且會自動切換至保溫功能。（ 指示燈熄滅， 指示燈自動亮起。）
- 但是我們並不建議使用保溫功能，因為此功能可能會影響口感。按下  按鈕以結束保溫功能及拔出電源插頭。

功能 蒸煮



■ 重要資訊

- 如內鍋中之水完全蒸發時，飯煲會自動切換至**保溫**。
- 提防內鍋中剩餘的熱水。
- 如果在煮飯的同時進行蒸煮，最大米飯烹調量請參考下表：

型號	烹調容量
SR-TMH10	3 量杯
SR-TMH18	6 量杯

準備事項

- 加入所需水的量。
- 將要蒸煮的食物放入蒸籠中。
- 蓋上蓋子。
- 如需在烹調過程中停止蒸煮功能，請按下 按鈕。

■ 水量與蒸煮時間的對應表

烹調時間	水量	
	SR-TMH18	SR-TMH10
少於 10 分鐘	1 量杯	1 量杯
10 ~ 30 分鐘	2 量杯	2 量杯
30 ~ 60 分鐘	4 量杯	3 量杯



操作 (使用蒸煮功能烹調。)

1 按下 按鈕以選擇蒸煮功能。

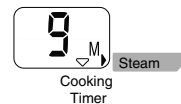
- 指示燈閃爍和 10M (10 分鐘) 顯示在液晶顯示幕 (蒸煮功能的預設時間)。

2 按下 按鈕以設定所需烹調時間。

- 可設烹調時間為 1 至 60 分鐘 (每按一次增加 1 分鐘)。
- 按住按鈕可快速設定時間。

3 按下 按鈕。

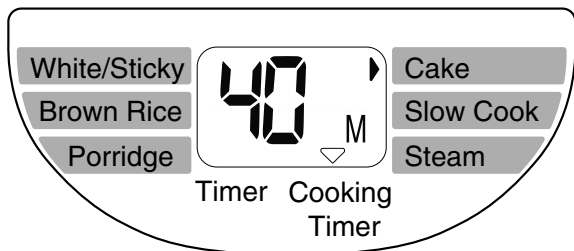
- 指示燈亮起，開始烹調。
- 水煮沸後，液晶顯示幕會按每次遞減 1 分鐘顯示剩餘的時間。



烹調結束

- 烹調結束時，飯煲會發出“嗶嗶”聲，且會自動切換至**保溫**功能。(指示燈熄滅， 指示燈自動亮起。)
- 但是我們並不建議使用**保溫**功能，因為此功能會影響口感。按下 按鈕以結束**保溫**功能及拔出電源插頭。

功能 蛋糕



■ 重要資訊

- 烘焙的時間取決於蛋糕的份量和種類。
- 取出內鍋的時候，請戴上隔熱手套。
- 讓蛋糕保留在內鍋中，會導致蛋糕濕潤。
- 烘焙之後，內鍋上可能留有油漬。這屬正常現象。

準備事項

- 準備蛋糕的混合物。(請參照您購買的蛋糕材料的指示或食譜的指示。)
- 在內鍋的內表面(底部及邊側)塗上牛油(或食用油)。將準備好的食材放入內鍋，然後蓋上蓋子。

操作 (使用蛋糕功能烹調。)


1 按下 按鈕以選擇蛋糕功能。

-  指示燈閃爍和 40M (40 分鐘) 顯示在液晶顯示幕(蛋糕功能的預設時間)。

2 按下 按鈕以設定所需烹調時間。




- 可設烹調時間為 20 至 65 分鐘(每按一次增加 5 分鐘)。
- 按住按鈕可快速設定時間。

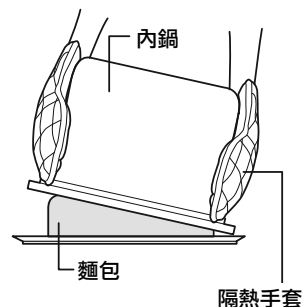
3 按下 按鈕。

-  指示燈亮起，開始烹調。
- 液晶顯示幕會按每次遞減 1 分鐘顯示剩餘的時間。

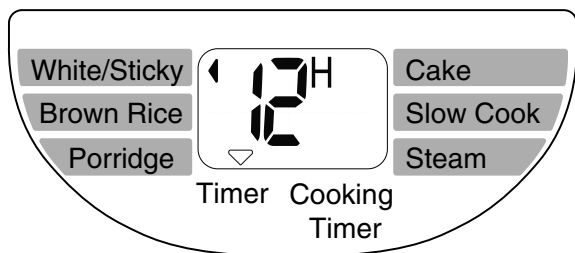


烹調結束

- 烹調結束時，飯煲會發出“嗶嗶”聲，且會自動切換至保溫功能。( 指示燈熄滅，  指示燈自動亮起。)
- 但是我們並不建議使用保溫功能，因為此功能會影響口感。按下  按鈕以結束保溫功能及拔出電源插頭。
- 取出內鍋(請使用隔熱手套，以避免燙傷)，冷卻 2 至 3 分鐘。然後將內鍋倒置在托盤或烤架上。
- 按你的喜好裝飾蛋糕。




使用預約




預設時間為倒計時。

- 預設時間可提前 13 小時。


示例

若預設時間設定為 12H，則烹調將於按下  按鈕後 12 小時內完。

- 預設時間少於烹調所需時間時，電飯煲會在按下  按鈕時開始烹調。



操作

1 按下 按鈕以選擇功能。





-  指示燈閃爍。
- 預約的可用功能和推薦的時間設定範圍。

功能	計時器 (小時)
白米 (White Rice)	1 - 13
糙米 (Brown Rice)	1.5 - 13
稀飯 (Porridge)	1 - 13

2 按下 按鈕以選擇預約設定。

- 首次按下  按鈕時，之前的預約設定會顯示出來。 指示燈會閃爍。
- 每按預約，時間會增加 30 分鐘。
- 按住按鈕可快速設定時間。

3 按下 按鈕

-  指示燈會熄滅， 指示燈亮起。
- 開始烹調時， 指示燈會熄滅， 指示燈會亮起。
- 以下功能無法使用預約設定：

功能
蛋糕 (Cake)
燉煮 (Slow Cook)
蒸食 (Steam)

清潔及維護

- 請務必在飯煲冷卻後，先拔出電源插頭，再進行清潔和保養。
- 每次使用後都需清洗部件。
- 請勿使用汽油、天拿水、去污粉或金屬洗滌器等用品。

煲體 / 蓋子 / 頂架

- 使用擰乾的濕布擦拭。
- 請勿使用餐具洗滌劑。

內鍋

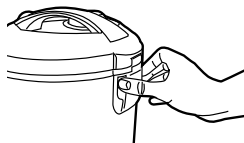
- 使用稀釋的餐具洗滌劑和海綿清洗，拭擦內鍋的外表面。

溫度感應器 / 鑄封加熱器

- 若有物體卡在溫度感應器 / 鑄封加熱器上，請使用砂紙輕輕磨掉（約 # 600）。然後使用擰乾的濕布擦拭。

水滴收集器

- 抓住兩側，並按照箭頭所示方向拆卸 / 安裝。
- 每次使用完畢後，都要拆下水滴收集器，清空積水。



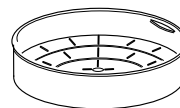
配件



量杯



飯勺子



蒸籠

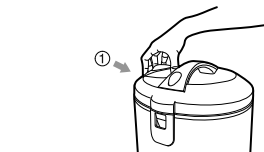
- 使用稀釋的餐具洗滌劑和海綿清洗。

蒸氣裝置

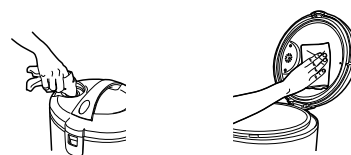
- * 使用飯煲時，請不要取蒸氣裝置。

■ 拆除

- ① 找下蒸氣裝置，按如圖所示進行清潔。
- ② 從右往左取下閥座，清洗，並用軟布擦拭。

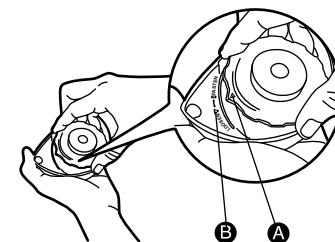


- ③ 用濕布擦拭孔的內側。



■ 安裝

- ① 將印有箭頭標誌部位 A (“△”) 的閥座與蒸氣帽 B (“▽”) 對齊。然後把閥座插入蒸氣帽，順時針轉動使其穩固安置。(你將會聽到扣緊的聲音。)



- ② 將蒸氣裝置放入蓋孔中。

故障排除

請檢查以下項目

烹調米飯

詳情	烹調問題					保溫問題			沒有電源	發出異響
	米飯過硬	米飯煮不熟	米飯過軟	溢水	內鍋底部米飯燒焦	變色	臭味	過乾		
米與水的比例有誤。	●	●	●	●	●			●	拔出插頭並檢查插座。	內鍋沾水導致發出聲音。
洗米方式不當。				●	●	●	●			
內鍋及鑄封加熱器間有雜質。	●	●	●		●					
使用大量油進行烹調。	●	●			●	●	●			
米飯保溫時間已經超過 12 小時。						●	●	●		
蓋子沒有緊固關閉。	●			●		●	●	●		
內鍋沒有充分清洗。					●		●			
電源線沒有緊固連接插座。		●					●			

蛋糕烘培

詳情	蛋糕烘培問題							沒有電源	發出異響
	蛋糕不成形	蛋糕不熟	蛋糕水分過多	蛋糕黏住內鍋底部	蛋糕底部燒焦	蛋糕不膨脹	蛋糕易碎		
麵團量過多。	●	●						拔出插頭並檢查插座。	內鍋沾水導致發出聲音。
烘培前沒有充分攪拌混合物。				●	●		●		
使用不合適的蛋糕材料。	●	●	●			●			
使用含有過多巧克力、糖或水果食材的蛋糕材料。	●	●		●	●				
烘培時沒有關緊蓋子。	●	●				●			
內鍋及鑄封加熱器間有雜質。	●	●	●		●	●			
內鍋底部沒有塗上足夠的牛油或食用油。				●					
蛋糕過久放置在內鍋。			●		●				
攪拌不當或攪拌時間過久。						●	●		
食材數量不當。		●			●	●	●		

技術規格

型號		SR-TMH10	SR-TMH18
電源		220 V ~ 50 Hz	
耗電量	使用烹調功能時	450 W	630 W
	使用蛋糕功能時	490 W	670 W
	使用保溫功能時	97.5 W	108.5 W
烹調容量	白米	1 - 5.5 量杯	3 - 10 量杯
	糯米	1 - 3 量杯	3 - 6 量杯
	混合米	1 - 4 量杯	3 - 8 量杯
	糙米	1 - 3 量杯	3 - 7 量杯
	稀飯	0.5 - 1 量杯	1 - 2 量杯
	燉煮	1.7 升	3.1 升
	蛋糕	750 克*	980 克*
尺寸 (寬 x 長 x 高) (大約)		245 x 248 x 255 毫米	276 x 274 x 275 毫米
重量 (大約)		2.5 公斤	3.0 公斤
保溫		12 小時	

* 奶油蛋糕

- 若要了解電源線更換及產品修理事宜，請與 Panasonic 授權服務中心聯絡。
- 電飯煲關閉的時候，功率消耗大約為 0.5 W。

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