

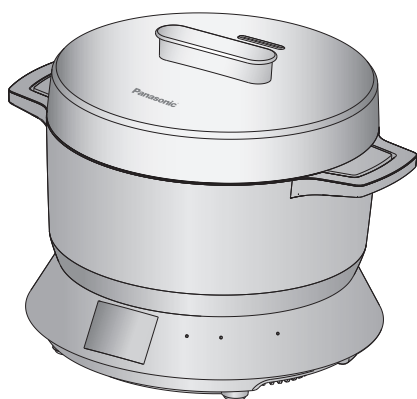
Panasonic®

HK

Operating Instructions

Household Use 2-in-1 IH Electronic Warm Jar

Model No. SR-N101



Chinese please refer to page 25 ~ back cover.
(中文請參考P25 ~ 尾頁)

Thank you very much for purchasing the Panasonic product.

- This product is intended for household use only.
- Please read this Operating Instructions carefully for safe and proper use of this product. Be sure to read the **"Safety Precautions" (page 2 ~ 5)** before use.
- Make sure that the information such as date of purchase and dealer's name is stated on the warranty card.
- Keep warranty card together with the Operating Instructions with care.

Reserve it for later use

The Warranty is attached separately

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In trouble

Safety Precautions

Be sure to observe the following precautions

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

■The following symbols show the damage or harm level caused by incorrect operation.



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



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

■Classification and description of symbols are as follows.



This symbol indicates an action that is prohibited.



This symbol indicates an action that must be followed.



WARNING

■Power supply • Power cord • Power plug



- **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.**
(So as not to cause an electric shock, or a fire due to a short circuit.)
→If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- **Do not connect or disconnect the power plug with wet hands.**
 - Make sure your hands are dry before touching the power plug or the product.
(So as not to cause an electric shock or injury.)



- **Make sure that the power plug are fully inserted in place.**
(So as not to cause smoke, fire or electric shock.)
- **Single-phase bipolar grounded power outlet should be used for this appliance to ensure reliable grounding. If grounding device is not installed, it may cause electrostatic induction of other metal parts such as housing.**
(So as not to cause the risk of electric shock due to failure or electric leakage.)

- **Do not Spill water or other liquids on the power plug**
(So as not to cause an electric shock, or a fire due to a short circuit.)

- **Do not damage the power cord or power plug.**
 - Following actions are strictly prohibited.
Damaging, processing, making it contact with or near high-temperature section, forcibly bending, twisting, pulling, hanging on the corner, placing heavy objects on it, tying into bundles, sandwiching, pulling the power cord to move.
(So as to avoid electric shock due to damaged power cord and plug or avoid fire due to short circuit.)

- **Clean the power plug regularly.**
(So as not to cause a fire due to poor insulation of the power plug arisen from accumulation of moisture and foreign matter.)
→Disconnect the power plug and wipe it with a dry cloth.
- **Please use a alternating current power socket with the voltage of 10 A, 220 V.**
(Using the unit together with other equipment on the same outlet can cause overheating and fire.)
 - Use only a power strip rated at least 10 amperes.

! WARNING

■ Main body



- Do not insert anything into intake port, exhaust port or gap.

- Especially pin or other metal objects.
(So as not to cause an electric shock or abnormal operation.)



Exhaust port
Intake port

- Do not place the item which may clog the inner lid into the pan.

(So as to avoid burns or injuries caused by steam leak or cooked food blowing out.)

<Prohibited cooking method>

- Cooking method in which ingredients and seasonings are placed into a plastic bag to heat.



Hole on the inner lid

- Do not modify, disassemble, or repair this appliance.

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

→For repair, please contact the Panasonic authorized service center.

- Do not use this appliance for any purpose other than those described in the Operating Instructions.

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

- Panasonic shall not assume any responsibility for improper use or failure to follow the operating instructions.

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

(So as not to cause an electric shock, or a fire due to a short circuit.)

→Please make enquiries to the Panasonic authorized service center if water gets inside the appliance.



- Do not place items other than the pan on the microcrystalline panel.

- Especially metal parts, such as knives, forks, spoons.
(So as to avoid fire or injuries caused by improper heating.)

- Do not impact the microcrystalline panel (heavy objects dropping etc.).

(So as to avoid electric shock or malfunction.)

- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

(So as to avoid electric shock.)

Before use

■ Usage



- When in use or after cooking, do not put your face or hands near the steam vent, special attention must be paid to the infant.

(So as not to cause a burn.)



Steam vent



- Do not move the main body during cooking.

(So as to avoid burns or injuries caused by steam leak or cooked food blowing out.)

- Do not halfway when using the induction cooker function.

(So as to avoid fire.)

- Do not use less than 800 g (0.9 L) of oil when cooking fried dishes with the induction cooker function.

(So as to avoid fire caused by excessive oil temperature.)



- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

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

- Keep the appliance out of reach of small children.

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

- When heating liquids with the induction cooker function, reduce the power and stir it from time to time.

- Please pay special attention when heating soup, curry, etc.

(So as to avoid burns caused by sudden boiling, liquid splashing.)

- When cooking fried dishes with the induction cooker function:

- Be sure to use normal temperature (room temperature) oil.

(So as to avoid fire caused by excessive oil temperature.)

Safety Precautions

Be sure to observe the following precautions

WARNING



- **When preheating with the induction cooker function, please reduce the firepower and do not overheat.**

(So as to avoid fire caused by excessive oil temperature.)

- **If an exception or malfunction occurs, stop using the appliance immediately and unplug.**

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

Abnormalities • Malfunction Cases

- The power plug and cord become abnormally hot.
- The power cord is damaged or intermittent power outages when being touched.
- The main body is deformed or abnormally hot.
- The main body emits smoke or burning smell.
- The main body is broken, loose or makes abnormal noise.
- The fan at the bottom does not rotate during cooking.

→Immediately contact the Panasonic authorized service center for inspection or repair.

CAUTION



- **Do not use a non-dedicated or a deformed inner pan when the rice cooker is in function.**

(So as not to cause burns or injury due to overheating or malfunction.)

- **Do not use a pan with a bent or deformed bottom surface when using induction cooker function.**

(So as not to cause burns or injury due to overheating or malfunction.)

- **Do not use the appliance in the following places.**

- Near heat or in the high humidity environments.
(So as not to cause electric shock, electric leakage or fire.)
- On uneven surface or a mat which is not heat-resistant.
(So as not to cause injury, burns or fire.)
- In the places close to the wall or furniture, etc.
(So as to avoid discoloration, deformation, and breakage of furniture, etc.)
- On an aluminum plate or an electronic mat.
(Aluminum material may generate heat and cause smoke or fire.)
- On the land.
(So as not to cause electric shock.)

- **Do not touch the hot surface while the appliance is in use or after cooking.**

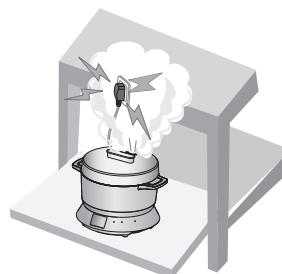
- The main body has a high temperature.
In particular, the metal parts such as the microcrystalline pane, inner lid and the pan.
(So as not to cause a burn.)



- **Do not expose the power plug into the steam.**

(So as not to cause an electric shock, or a fire due to a short circuit.)

→When using a cabinet with sliding table, use the appliance where the power plug cannot be exposed to steam.



- **Do not let the appliance operate in an empty state.**

(So as not to cause burn.)

- **Do not connect the appliance with an external timing device or operate the appliance in the mode of a separate remote control system.**

(So as to avoid fire.)

- **Do not place the main body of the rice cooker on an open flame.**

(So as to avoid fire.)

- **Do not tilt the main body of rice cooker for use.**
(So as to avoid deformation and damage of the main body.)

CAUTION



- **When cooking fried dishes with the induction cooker function:**
 - If there is a lot of smoke, unplug immediately. (So as to avoid fire.)
 - Be careful when the oil is hot and splashes. (So as to avoid scalding.)
- **When unplug, be sure to hold the plug itself.** (So as not to cause an electric shock, or a fire due to a short circuit.)
- **When taking out the pan or when the pan is not in use, remember to turn off the power and unplug.** (So as not to cause burns, injury, or an electric shock, leakage, fire due to insulation aging.)
- **Wait for the main body to cool down sufficiently before cleaning.** (So as not to cause burns.)
- **When used within a cupboard or other enclosed spaces, make sure that the steam can emit outward.** (So as not to cause discoloration or deformation of the cupboard.)
- **If you have an implantable cardiac pacemaker in your body, please consult a physician before using this appliance.** (This appliance may have an impact on a pacemaker when it is operated.)

When a power outage occurs during use

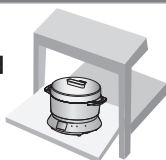
- Including unplug of the power plug, trip, etc.
- **Rice cooker mode**
 - When a momentary power failure occurs, it will return to the state before the power failure.
 - If the power has failed for a long time, the following will occur after powered again.
 - During cooking: Continue cooking. Cooking effect may be affected.
 - While keeping warm: Continue keeping warm.
 - **Induction cooker mode**
 - Less than 16 seconds, it will return to the state before the power failure.
 - Over 16 seconds, return to standby mode.

Before use

Instructions for Use

About the main body

- **If the product is on the cabinet with sliding table, make sure that the load of the table is greater than 11.3 kg.** (So as not to drop the product.)



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

(So as not to cause the steam from being blocked, resulting in deformation, discoloration of the outer lid and malfunction of the product.)



- **Regularly inspect the intake port and exhaust port on the bottom of the induction cooker, and clean dust.**

(Refer to "Cleaning and Maintenance" on P16)

- **Please clean rice and other foreign objects stick on the main body (bottom sensor, bottom of the pan, pan supporting rubber).**

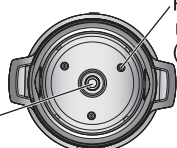
(So as to avoid error display, or scorched rice, half-cooked rice, etc.)

Edge or bottom



(Pan)

Bottom sensor



Pan supporting rubber (3 points)

- **Do not place the product near a device susceptible to electromagnetic interference.**

- Radio, television and hearing aids, etc. (So as to avoid noise or reduce the volume.)
- IC cards, bank cards (So as not to damage the magnetic.)

- **Do not place the magnet near the product.** (So as to avoid abnormal operation.)

- **Do not use the product outdoors.**

(Unstable power supply may result in a product failure.)

- **Avoid using the product under direct sunlight.** (So as to avoid color change.)

- **Do not use the product where the bottom of the product (the intake port and the exhaust port) may be clogged.**

For example: on carpet, plastic bag, aluminum foil or fabric, etc.

(So as not to damage the product.)

- **Do not pour water directly on the main body of the rice cooker or immerse it into water.**

(So as to avoid malfunctions or electric shock, electric leakage or fire.)

- **When opening the outer lid at the end of cooking, be careful with the steam water flowing out.** (So as to avoid scalding.)

Instructions for Use

About the inner pan

■ Do not use the inner pan for purpose other than the rice cooker function.



- Do not use it on the induction cooker (including the induction cooker of this appliance), gas cooker or microwave oven.



■ Do not impact the pan with a hard object.



(So as not to cause scratches or dents of the outer surface.)



■ Pay attention to the following in order to avoid slash or scratch of the coating of the pan.

Before cooking



- Do not let objects like metal sieve contact with the coating of the pan.



After cooking



- Do not put vinegar into the rice in the pan.
(While cooking Sushi and other food)
- Do not use a metal spoon.
(While cooking congee and other food)
- Do not touch or strike the pan.
(While filling a bowl with rice)

During cleaning and maintenance (P15)



- Do not use the pan as a washing container.
- Do not place a spoon or other utensils into the pan.
- After cooking with seasoning, do not leave food inside the pan.
→ After cooking mixed rice, please clear the food in the pan as soon as possible and then clean then clean the pan.
- Do not use bowl dryer or dish washer/dryer for cleaning.
- Do not put the pan in other utensil to dry after washing.
- Do not use abrasive powder or metal brush, nylon brush (with the grind), scouring pad to clean or scrub the pan.
→ To clean the pan, wash it with a soft sponge.



Notes

The following will not affect the product performance or personal health.

[Outer surface] superficial scratches, small dents or collision.

[Inner surface] flaking of the coating of the pan.

→ If the pan is deformed or you are worried about its condition, please purchase a new pan.

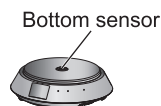
About the induction cooker

■ Please use a pan of appropriate material quality, shape, and size
(☞ P10 Suitable cookware for induction cooker).



- Do not use the inner pan of the rice cooker.

■ Please clean rice and other foreign objects stick on the bottom sensor of the induction cooker.



■ Place the pan in the center for cooking.



■ Wipe dry the outside of the pan and the microcrystalline panel before use.

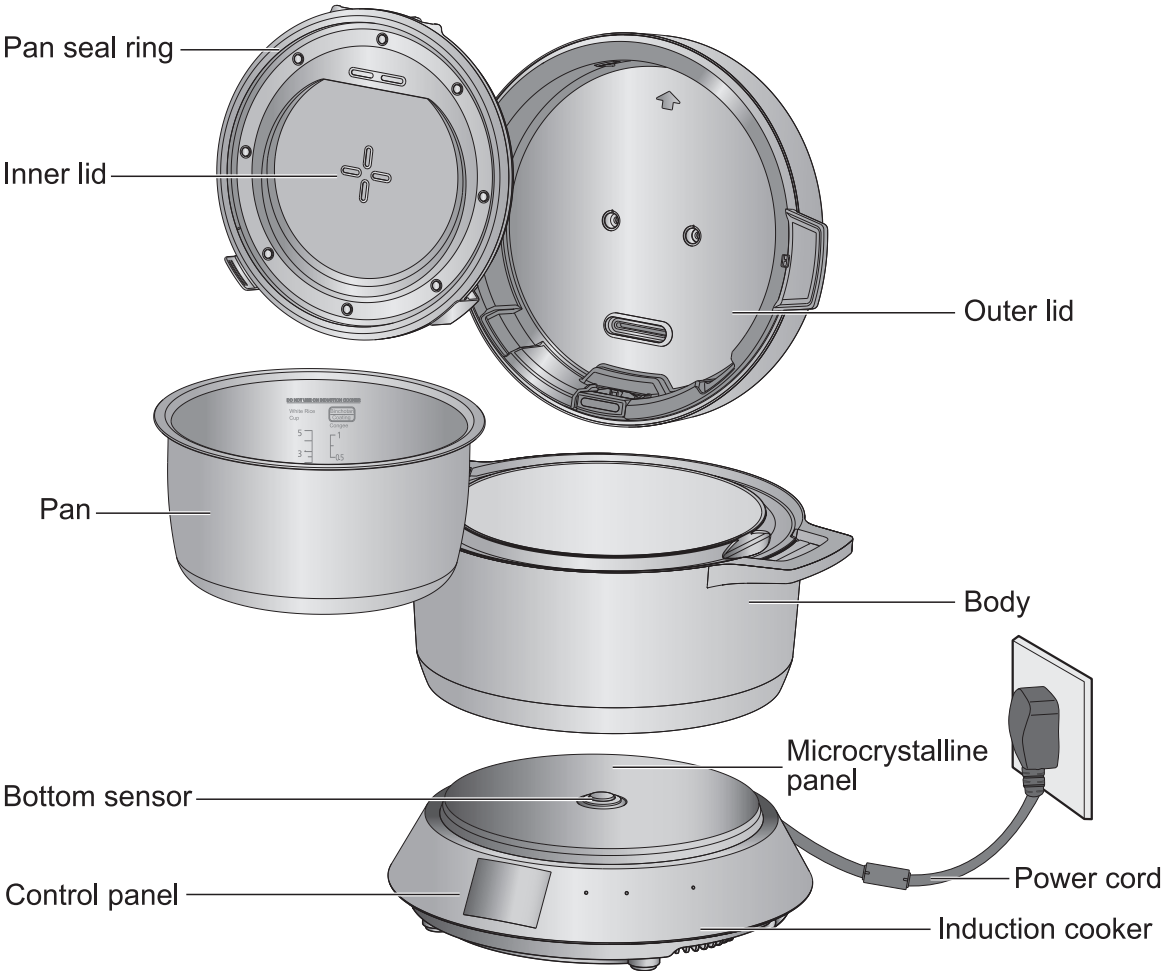


■ The firepower may be adjusted according to the material quality, shape, and thickness of the pan.

Parts Identification

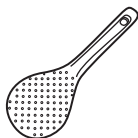
For the first use, clean the pan, inner lid, accessories. (P15-16)

Main body

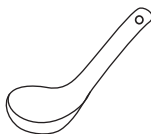


Before use

Accessories



Rice scoop (1)



Congee [Soup] scoop (1)



Measuring cup (1)
(Approx. 180 mL)



Steaming basket (1)

Parts Identification/Adjusting the clock

Control panel

Off/Cancel
安全鍵
Lock
安全鎖
Pause
暫停
Time
時間
Start
開始
Menu
功能
Timer
預約烹飪
Keep Warm
保溫

Off/Cancel key

- Cancel incorrect operation, or turn off keep warm.

Lock key

- Press and hold for 3 seconds to enter or exit Lock mode.

Pause key

- Press this key in the induction cooker state to pause heating and timing. (Press the [Start] key to resume)

Time key

- To set the cooking time, press this key first.
- To adjust the timer, keep this key pressed for 3 seconds.
- Press this key to confirm the cooking time in the timer status.

Start key

- Press this key when cooking starts or when the preset time setting is completed.

Menu key

- Use to select a function.
- Press and hold to fast forward.

Timer key

- Use for timer in the rice cooker state.
- Use for timing in the induction cooker state.

Keep Warm key

- Press this key to keep food warm in rice cooker mode.

+ / - key

- Use to adjust current time and set preset time and timing.
- Use to adjust heating power and cooking temperature.
- Press and hold the key to quickly add or subtract time.

Notes

- The operation of the [Cancel/Off] key requires a longer time when the appliance is working, which is normal.
- In pause state, the [Start] indicator flashes. Press the [Start] key to continue heating.

Adjusting the clock

Example: when adjusting 7:00 am to 8:30 am

①Plug in.

②Press and hold the [Time] key for more than 3 seconds.
(Release the key when you hear the “beep” sound from the buzzer)
The digits of “min” blink on the LCD display. Press [Time] key again, the digits of “h” blink on the LCD display.
※Only the blinking digits can be adjusted.

③Press the [+] or [-] key to adjust the time.
After the time is adjusted, the number will flash a few times and stop automatically, and the time adjustment is completed.

※You can not adjust the time while the product is working.

※Press and hold the [+] or [-] key to quickly add or subtract time.

※The system of 24-hour is adopted, and 24: 00 is represented by 0:00.

※If there is an error in time display, the preset cooking time and the cook end time will have error.
So please timely adjust the time.

Preparation

Wash rice and add water

Before use for the first time

- ① Add water to the waterline 4 of "White Rice", and close the outer lid.
- ② Select "Steam" function, and set the cooking time to 15 minutes.
- ③ When you hear the buzzer, remove the pan, and pour away the water inside it.

1 Measure rice with the measuring cup provided

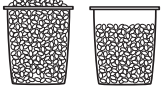
- Amount of rice you can cook, see "Specifications" on P24.

○ Correct



About 180 mL
(about 150 g)

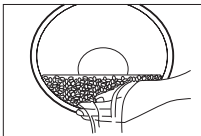
× Incorrect



2 Wash the rice till the water turns relatively clear

- ① Wash the rice quickly with enough water and stirring the rice lightly then pour out the water.
- ② Repeat several times of rice washing—rinse with water, until the water turns relatively clear.
- 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.

①



②



3 Place the washed rice into the pan

Add water up to the corresponding waterline (see P11) and dry the outside of the pan.

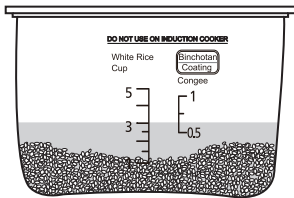
- Add water on a flat surface, and flatten the surface of the rice. (Confirm the waterline and add water to the same level)
- When cooking mixed rice or glutinous rice, please add water according to the following table 1.

Table 1

Rice quantity (measuring cups)	Water quantity	
	Mixed rice	Glutinous rice (measuring cup)
1	"White Rice" waterline	1
2		2
3		3

※ The above water quantities can be increased or decreased according to personal preference.
(When too much water is added, it may overflow when cooking.)

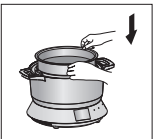
Example: when cooking 3 cups of rice, add water to the "3" waterline of the "White Rice".



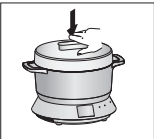
4 Put the pan into the body and close the outer lid

- When closing the outer lid, make sure that the inner lid is properly installed. (see P15 Inner lid)

①

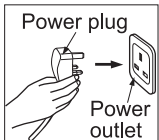


②



5 Connect the plugs


- Plug in the power plug, and make sure the power plug is fully plugged in.




- ※ When the main body is placed on the induction cooker, the appliance automatically switches to the rice cooker state with a "beep" sounds, and rice cooker menu appears on the display screen;
- ※ When the appropriate pan is placed on the induction cooker, the appliance automatically switches to the induction cooker state and the induction cooker menu appears on the display screen.

Preparation




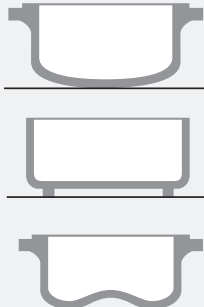


For induction cooker



Usable



Unusable

<div><p>Iron, enamel, stainless steel</p><ul style="list-style-type: none">• Different stainless steel pans (especially compound pans) may lead to weaker power and cannot be heated.• Enameled pans should be avoided from cooking with nothing or burnt. (The microcrystalline panel may be damaged by high temperature melting.)</div>	<div>Material quality</div> <div><p>Aluminum and copper multi-layer pan (Non-magnetic stainless steel with no magnet on the bottom, aluminum or copper in the middle)</p><p>Heat-resistant glass</p><p>Casserole</p><ul style="list-style-type: none">• The casserole on the market cannot be used even if it is labeled "for IH". (So as to avoid malfunction, loss of firepower, or impact on cooking performance.)</div>
<div><p>Flat bottom can fit tightly with the microcrystalline panel</p></div>	<div>Shape of pan bottom</div> <div><p>Round bottom</p><p>With support feet</p><p>Bent bottom</p><p>Pan with bottom bent above 3 mm cannot be used.</p><ul style="list-style-type: none">• Fried dishes: a pan that bends about 1 mm or more cannot be used.• Flavor cooking: a pan that bends about 2 mm or more cannot be used. (So as to prevent the safety function from not working normally, to avoid loss of firepower or impact on cooking performance.)</div>
<div><p>12 ~ 18 cm</p></div>	<div>Bottom diameter</div> <div><p>Less than 12 cm</p><ul style="list-style-type: none">• It will cause the abnormal detection function to startup, causing weaken power and cannot be heated.</div>

※Pan with thin bottom can deform after being burned or heated by high power. Do not use a lighter pan that may be jacked up by the bottom sensor.

Preparation

Function selecting/Setting cooking time/Tips to cook delicious rice

Function selecting

Table 2

Cooking category		Menu select	Waterline	*1Cooking time (Approx. min)	*2 Keep warm (auto)	*3Preset time range
Rice cooker	White Rice	Regular	White Rice	42	○	60 minutes or more
		Delicious		52	○	80 minutes or more
		Quick		35	○	50 minutes or more
	Glutinous Rice	Delicious	Refer to on P9 Table 1	52	×	*3
	Mixed Rice					
	Congee	Congee	Congee	Table 3	×	Cooking time + 1 minute or more
	Grain Congee	Grain Congee	Congee			
	Soup	Soup	To the maximum waterline of “Congee”	Table 3	×	-
	Steam	Steam	Water for a steam of more than 40 minutes: 4 measuring cups	Table 3	×	-
Induction cooker	Hot Pot	Hot Pot	-	Table 3	-	-
	Pan Fry	Pan Fry	-	Table 3	-	-
	Stir Fry	Stir Fry	-	Table 3	-	-
	Manual	Manual	-	Table 3	-	-

*1 • The cook time in the table is the reference time for the intermediate quantity (3 cups). The actual time varies depending on rice texture, ingredients, room temperature, water temperature, etc.

*2 • All functions at the end of the cooking will be automatically converted to keep warm. But items marked with "x" are not recommended to keep warm, and please press the [Off/Cancel] key as soon as possible after the end of the cooking.

*3 • When cooking glutinous rice, mixed rice, do not use timer function as it may affect performance.

• When temperature is high during summer time, the preset time should not be greater than 8 hours to avoid rice deterioration.

Setting cooking time

Table 3

Cooking category		Menu select	Setting cooking time range	Setting increments	Initial value	Time display	Time memory
Rice cooker	Congee	Congee	40 minutes - 2 hours	10 minutes	1 hour	Back to 40 minutes after 2 hours	○
		Grain Congee	1 hour - 4 hours	30 minutes	2 hours	Back to 1 hour after 4 hours	○
	Soup	Soup	40 minutes - 2 hours	10 minutes	1 hour	Back to 40 minutes after 2 hours	○
	Steam	Steam	1 minute - 60 minutes	1 minute	5 minutes	Back to 1 minute after 60 minutes	○
Cooking category		Menu select	Set range of the timing	Setting increments	Initial value	Display of the timing	Memory of the timing
Induction cooker	Hot Pot	Hot Pot	0 minute - 5 hours	1 minute*1	0 minute*2	Back to 0 minute after 5 hours	-
	Pan Fry	Pan Fry					
	Stir Fry	Stir Fry					
	Other cooking methods	Manual					

*1: it can be used without setting the timing when the induction cooker is in function. To set timing, press and hold the [+] or [-] key for 2 seconds to switch to increase or decrease in 10 minutes.

*2: If the timing is not set, the appliance stops automatically after 1 hour and 45 minutes of continuous operation.

Tips to cook delicious rice

- ① • Measure water and rice correctly.



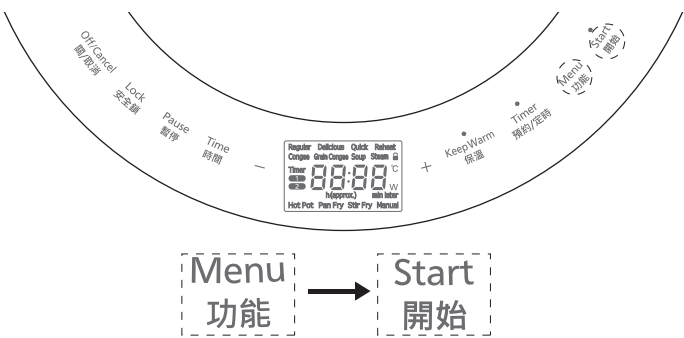
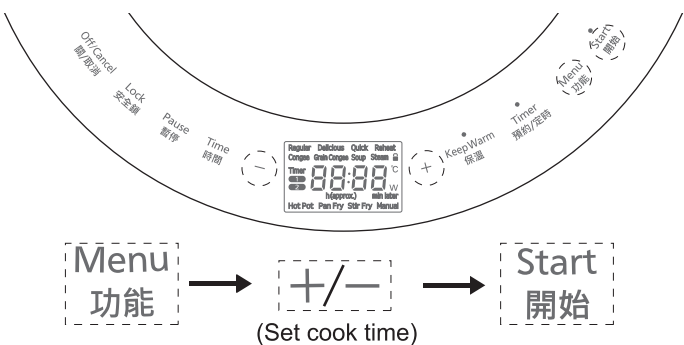
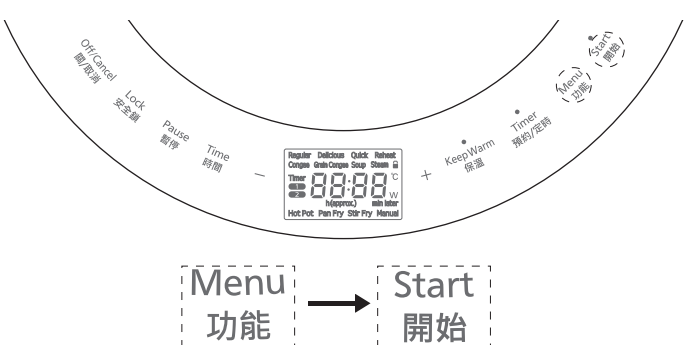
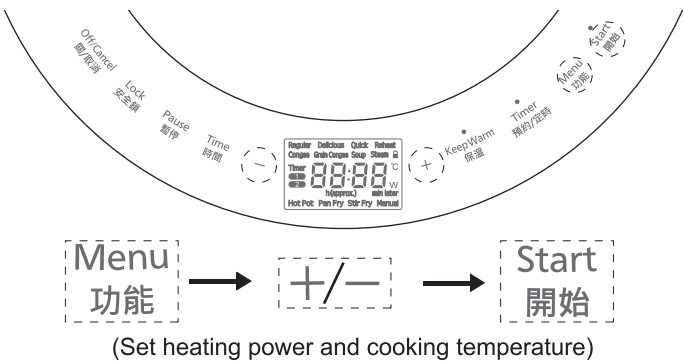
- ② • Wash rice gently and quickly.
• Do not place rice in a sieve.
(To avoid rice fragmentation or rice sticking to the pan.)



- ③ • Add water to the pan on a flat countertop.
• Do not use hot water or alkaline water of more than pH9.
(To avoid rice from sticking on the pan or becoming burnt.)



Easy-to-use guide

Different function	Function	Usage
Rice cooker function	Regular Delicious Quick	
	Congee Grain Congee Soup Steam	
	Rice Reheat	
Induction cooker function	Hot Pot	
	Pan Fry	
	Stir Fry	
	Manual	

Precautions for use of each function


Regular/Delicious/Quick

- Under the "Quick" function, it starts displaying the remaining time approximately 5 minutes before the end of cooking.
- After entering the cooking stage, the remaining cooking time displayed will be automatically adjusted depending on the rice volume. For example, it may sometimes drop from "After 15 minutes" to "After 11 minutes", rather than decreasing in unit of 1 minute.
- After the buzzer rings, cooking finishes. The function will automatically turn to keep warm status. To prevent the rice from sticking together, please stir the rice after cooking.
- For glutinous rice, mixed rice, press the [Off/Cancel] key as soon as to avoid affecting the taste.
- "Quick" can be used for cooking rice. As the cooking time is shortened, the rice may be harder or there may be rice crust.
→ Soak the rice in water in advance, and you can make the cooked rice become soft.
- With "Delicious" function, you can make rice softer and more delicious.
- If a steamer is used to steam food when cooking rice, the maximum cooking capacity is: 2 cup.

Keep Warm

- Keep warm time displays from 0 to 23 of total 24 hours. After 24 hours, It displays the current time but continues to keep warm.
0 hour will be displayed when it is within 1 hour.
- After turn off the power, the maximum amount of rice can be kept warm for approximately 3 hours. To keep warm for a long time, please turn on the power
- Cooked rice should be consumed within 5 hours of keeping warm to avoid discoloration or becoming stale.
- The rice taste may be affected if the rice scoop is left in the pan when the rice is in keep warm function.

Congee/Soup/Grain Congee/Steam

- Open the lid while cooking will increase the amount of dew condensation.
- Incorrect water quantity or rice quantity may lead to overflow of rice water from steam vent.
- When the congee is in keep warm function for an excessively long time, it will get thicker.
- Soup may overflow if exceeding the "Congee" max water level. ( "Specifications" on P24)
- Remove the inner lid and rinse it every time after used to avoid odor.
- For longer steaming time (over 40 minutes), add 4 cups of water to avoid dry heating.
- The time shown in the display is the remaining time after the water inside the pan is boiled.


Rice Reheat

- Stir the cooled rice in the pan to make it even.
- When adding cooled rice, do not exceed the maximum amount of cooled rice (as shown in Table 4).
- It is recommended to reheat cooled rice for only once so as not to affect the taste of rice.
- Do not reheat mixed rice and glutinous rice, so as not to affect the taste.
- No matter how much cooled rice to reheat, the heating time is about 15 minutes.

Table 4

Cooled rice quantity (Waterline*)	Water volume (measuring cup)
1	1/2
2	1/2

Hot Pot/Pan Fry/Stir Fry/Manual

- Please use a pan in appropriate material quality, shape, and size ( P10 Suitable cookware for induction cooker), and place the pan in the center of the induction cooker for cooking.
- Do not leave while cooking.
- When using the induction cooker function, the heating power and cooking temperature can still be adjusted during cooking with the [+] or [-] key.
- When using the "Pan Fry" function, an audible tone sounds when the oil temperature reaches the set temperature.
- Do not use the "Pan Fry" function to cook fried dishes.
- When cooking fried dishes:
 - Use a pan. Do not use less than 800 g (0.9 L) of oil.
 - Do not use when the microcrystalline panel has not been cooled.
- Clean the bottom of the pan and the microcrystalline panel timely after cooking.

Timer/Timing

Timer

※When you want to use the “Timer” function to complete the “Delicious” at 11:30
(For rice cooker function only)

●First make sure the current time is correct. If it is not correct, please adjust it. (P8)

1 Press key to select “Delicious”.

2 Press key to select “Timer”.

- When congee timer is set, you need to set the cooking time according to P12, and then press the [Timer] key.
- The product can preset two different time and also have memory function (such as breakfast and supper). Each time you press the [Timer] key,

→ → will be displayed alternately.

3 Press or key to set the preset time.

- Press and hold the [+] or [-] key to quickly add or subtract time.
 - When the preset time is less than the cooking time, cook will start directly.
- ※For the functions and time range which apply to timer, Table 2 on P11.

4 Press key, Timer cooking starts.

- To confirm congee cooking time under timer mode, please press [Time] key.
- Under the timer status, press the [Timer] key to display the current time.



■Kind reminder

- When cooking glutinous rice or mixed rice, do not use the timer function to avoid food deterioration or performance influence.
- In summer when temperature is high, the preset time should not be greater than 8 hours to avoid rice deterioration.
- The time set in timer is the time when cooking ends.
- The preset time and the cooking time for the last time can be memorized.

Timing

※When using “Timer” under the “Stir Fry” function
(For induction cooker function only)

1 Press key to select “Stir Fry”.

2 Press or key to set the heating power.

- Heating power : 200 W ~ 2000 W.
- Use to adjust the temperature (140 °C~200 °C) when using the “Pan Fry” function.

3 Press key to select “Timer”.

4 Press or key to set the timing.

- Press and hold the [+] or [-] key to quickly add or subtract in 10 minutes.
- ※Timing function and time range. Table 3 on P11

5 Press key to start the timing cooking.

■Kind reminder

- Timing function can set cook time.

Cleaning and Maintenance

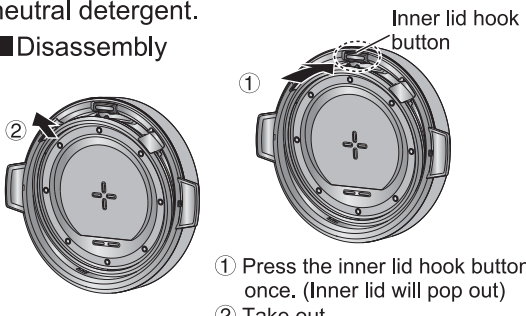
Attentions

- Before cleaning, please unplug. Do not clean the main body until it cools down.
- When cleaning the main body, do not immerse it into water, or clean it with lacquer thinner, gasoline, alcohol, cleaning powder or hard brush, etc.
- Do not use the dish washer or dish dryer.

Inner lid/Pan seal ring

Please clean it with a kitchen dedicated neutral detergent.

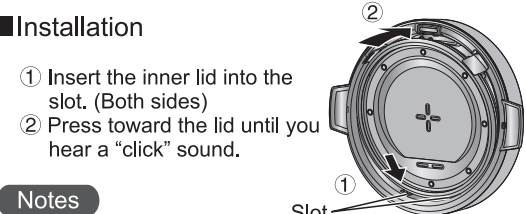
■ Disassembly



① Press the inner lid hook button once. (Inner lid will pop out)
② Take out.

Inner lid hook button

■ Installation



① Insert the inner lid into the slot. (Both sides)
② Press toward the lid until you hear a "click" sound.

Slot

Notes

- Please wash in time after using seasonings (Mixed rice, etc.). (Otherwise odor, deterioration or corrosion may be caused.)
- Do not pull on the seal ring when wiping the inner lid.

The inner surface of the outer lid/ Pan seal ring

Wipe with a wet towel wrung.

- Remove the inner lid and wipe the seal ring on the inner surface of the outer lid.
- Do not pull the pan seal ring.

Pan

- Clean with diluted detergent, soft sponge and water. Wipe off any water on the outside of the pan.
- Please do not use the pan as a container for cleaning.
- Color change or stripes may appear on the fluoridized coating surface, which will not affect human health or normal functions of the main body.

Bottom sensor/ Microcrystalline panel

Wipe with a wrung wet towel.

- If the dirt is difficult to remove, clean with a little kitchen dedicated neutral detergent, and then gently wipe a nylon brush.

Notes

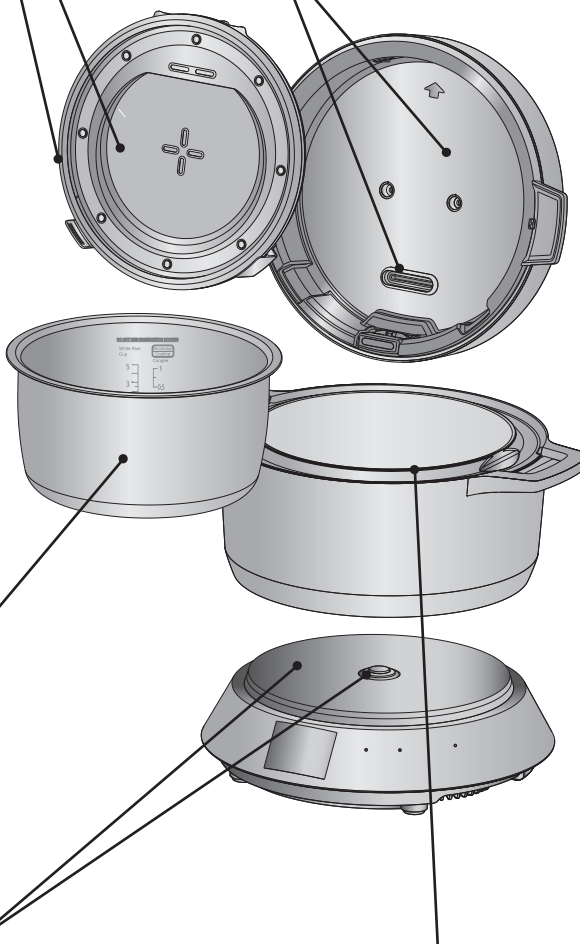
- If the bottom sensor is dirty, the rice may get burnt or cooked badly.

Upper frame

Wipe with a wrung wet towel.

Notes

- Do not pour water in to wash.

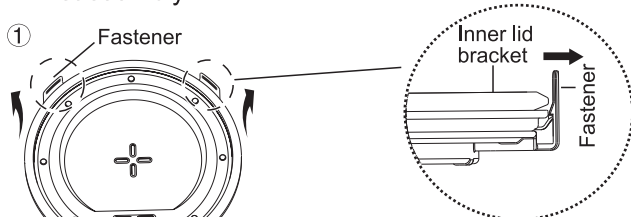


Cleaning and Maintenance

Disassembling and installing the inner lid

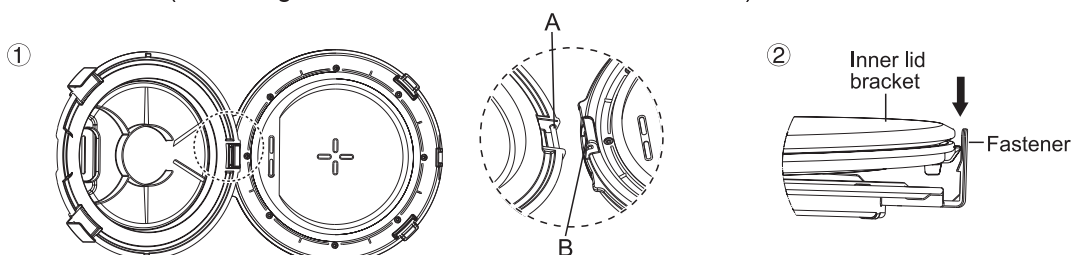
- The inner lid of the appliance is integrated with the keep moisture cap and can easily retain soup or oil, so please disassemble and clean the inner lid timely after each use. (Otherwise odor or deterioration may be caused.)

■ Disassembly



- ① Break off the fastener in the direction of the arrow with both hands, and the inner lid bracket will pop up. Remove and disassemble the inner lid.

■ Installation (according to the order in reverse of the removal.)



- ① Insert A into B.
- ② Press the inner lid bracket into the fastener and shut close. Snap in the left and right fasteners and the installation is completed.

Accessories

Clean with diluted detergent and soft sponge.



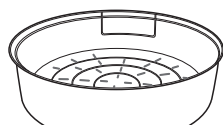
Rice scoop (1)



Congee [Soup] scoop (1)



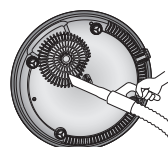
Measuring cup (1)



Steaming basket (1)

Periodic inspection

- Inspect about once a month, and wash immediately if there is dirt.



The bottom of the Induction cooker (Intake port/exhaust port)

Suck garbage and other foreign objects with a vacuum cleaner.

Recipes



Attentions: • Because of the different ingredients added into the rice, there may be scorched rice at the bottom.
 • While cooking white fungus soup which may become thick, please use the "Congee" function, and the maximum cooking volume should not exceed the "Congee" maximum waterline so as not to overflow.
 ※ 1 cup (measuring cup): about 150 g.

Lemon-tender fried chicken breast

Ingredients: Peeled chicken breast 150 g (cut into two slices if too thick)

Seasonings: Lemon juice 5 mL
 Soy sauce 8 mL
 Salt 2 g
 Sugar 3 g

- Steps: 1) Squeeze lemon juice and set aside. Cut a few cuts on the chicken breast, sprinkle with salt, lemon juice, soy sauce, sugar, and marinate for half an hour.
 2) Put the marinated chicken breast in the pan.
 3) Press the [Menu] key to select "Pan Fry", press the [+] or [-] key to adjust to 160 °C (set according to your preference), and then press the [Start] key.
 4) After approximately 3 minutes of frying, wait until the bottom of the chicken breast is golden, then turn it over to fry again for about 3 minutes.
 5) At the end of cooking, press the [Off/Cancel] key, and put the chicken breast on a plate

Color pepper poached eggs

Ingredients: Egg 1
 Color pepper ring 1 piece

Seasonings: Black pepper A little
 Oil 10 mL

- Steps: 1) Pour the oil into the pan, press the [Menu] key to select "Pan Fry", press the [+] or [-] key to adjust to 160°C (set according to your preference), and then press the [Start] key to heat the oil.
 2) When the oil is hot, put the pepper ring in the pan and beat the egg into the pepper ring.
 3) After approximately 3 minutes of frying, wait until the bottom of the egg is golden, then turn it over to fry again for about 2 minutes. At the end of cooking, press the [Off/Cancel] key to open the outer lid, sprinkle with black pepper and put it on a plate.

Pan-fried salmon

Ingredients: Salmon 300 g

Seasonings: Lemon juice 10 mL
 Salt 2 g
 Black pepper A little

- Steps: 1) Cut the salmon into pieces of approximately 4 cm × 4 cm, add lemon juice, salt, black pepper, blend and keep it evenly marinated for 5-10 minutes.
 2) Put the marinated salmon in the pan.
 3) Press the [Menu] key to select "Pan Fry", press the [+] or [-] key to adjust to 160°C (set according to your preference), and then press the [Start] key.
 4) After approximately 3 minutes of frying, wait until the bottom of the salmon is golden, then turn it over to fry again for about 2 minutes.
 5) At the end of cooking, press the [Off/Cancel] key, sprinkle with a little lemon juice and put it on a plate.

Recipes

Bacon asparagus roll

Ingredients: Bacon Several pieces Seasonings: Black pepper The right amount
Asparagus 100 g

- Steps:
- 1) Wash the asparagus and cut to a length slightly longer than the width of the bacon.
 - 2) Put the asparagus in the boiling water with a little cooking oil and salt, and then pull the asparagus out and quickly dip into the cold boiling water with ice.
 - 3) Take a slice of bacon, wrap two asparagus, roll it over, and fix it with a toothpick. Then get all done in order.
 - 4) Put the bacon roll into the pan, press the [Menu] key to select "Pan Fry", press the [+] or [-] key to adjust to 160°C (set according to your preference), and then press the [Start] key.
 - 5) After approximately 2 minutes of frying, turn it over after the bacon is slightly brown to fry again for about 1 minute.
 - 6) At the end of cooking, press the [Off/Cancel] key, put it on a plate and sprinkle with black pepper.

Pan-fried tofu

Ingredients: Chiba tofu 250 g Seasonings: Soy sauce 15 mL
Scallion The right amount Oyster sauce 5 mL
Water 80 mL Sugar 3 g
Oil 15 mL

- Steps:
- 1) Wash the Chiba tofu and cut to the slice with thickness approximately 0.5 cm.
 - 2) Pour 15 ml oil into the pan, press the [Menu] key to select "Pan Fry", press the [+] or [-] key to adjust to 200 °C (set according to your preference), and then press the [Start] key to heat the oil.
 - 3) After the oil is hot, put the Chiba tofu into the pan gently to fry for approximately 3 minutes, turn it over after the bottom of the tofu is golden, to fry again for about 2 minutes.
 - 4) Add soy sauce, oyster sauce, white sugar, and water to the pan to continue to heat up until the sauce thickens.
 - 5) After the sauce gets thickening for 4 minutes, press the [Off/Cancel] key, put it on a plate and sprinkle with chopped green onion.

Health congee

Ingredients: Rice 30 g Black rice 20 g Seasonings: Sugar The right amount
Glutinous 20 g Red beans 30 g
Millet 20 g Green beans 30 g

- Steps:
- 1) Wash all the ingredients and put them into the pan.
 - 2) Add water to the waterline "1" of "Congee", and close the outer lid.
 - 3) Press the [Menu] key and select the "Grain Congee"; set the cooking time to 2 hours, and then press the [Start] key.
 - 4) When you hear the buzzer, the cooking is finished. (Appropriate amount of sugar can be added according to personal taste)
- Note: You may add other ingredients according to your personal preferences (for example, barley, black beans, peanuts, corn, kidney beans, etc.).
For the ingredients difficult to cook porridge such as black beans, peanuts, and corn, please soak 4 hours first, and then set the cooking time to 3 hours.

Recipes

Mixed rice

Ingredients:	Rice	1 cup	Seasonings:	Sesame oil	3 mL
	Fresh shiitake mushrooms	40 g, shredded		Soy sauce	10 mL
	Shredded chicken	20 g		Sugar	3 g
	Minced Celery	15 g		Salt	2 g
				Black pepper	The right amount

- Steps: 1) Wash the rice and pour it into the pan, add water to waterline "1" for "White Rice".
 2) After mixing all the seasonings, add shredded mushrooms, and shredded chicken, then spread evenly on rice of 1) and close the outer lid.
 3) Press the [Menu] key and select "Delicious", then press the [Start] key.
 4) After cooking is complete, press the [Off/Cancel] key.
 5) Open the outer lid, stir in celery, close the outer lid, and stew in residual heat for 5 minutes, then gently mix with the rice scoop.
 ※ The ingredients added for 1 cup of rice (except for water) shall not exceed 75 g, so as not to affect the cooking results.

Braised chicken wings

Ingredients:	Chicken wings	8	Seasonings:	Shaoxing rice wine	20 mL	Pepper oil	10 mL
	Onion	1/2, washed and sliced		Soy sauce	20 mL	Pepper	The right amount
	Shiitake mushrooms	9		Dark soy sauce	20 mL	Sugar	3 g
	Ginger	The right amount		Sesame oil	10 mL		

- Steps: 1) Wash chicken wings, onion, shiitake mushrooms, slice onion, and cut chicken wings twice in the front and back to make them tasty.
 2) After mixing all flavoring materials, put chicken wings in, mix well and preserve for more than 1 hour.
 3) Apply some oil in the bottom of the pan, and cover with a layer of ginger, and a layer of onions, then cover with a layer of shiitake mushrooms.
 4) Put the chicken wings of 2) on the top, and pour the pickled spices evenly on the top, then close the outer lid.
 5) Press the [Menu] key and select the "Steam"; set the cooking time to 25 minutes, and then press the [Start] key.

Mushroom soup

Ingredients:	White beech mushroom	50 g	Seasonings:	Cooking wine	15 mL
	Crab mushroom	50 g		Salt	The right amount
	Shiitake mushroom	50 g		Ginger	Several pieces
	Ribs	200 g		Chopped scallion	The right amount
				White pepper	A little

- Steps: 1) Soak the three kinds of mushrooms in appropriate salted water for 10 minutes. After rinsing the ribs with water, blanch them with boiling water.
 2) Wash the three kinds of mushrooms, cut off the roots. Slice the shiitake mushrooms into strips.
 3) Put the ribs, mushrooms and ginger slices into the pan. Add the right amount of cooking wine, add water to the max. Waterline for "Congee", and close the outer lid.
 4) Press [Menu] key, select "Soup", set the cooking time to 1 hour 30 minutes, and then press the [Start] key.
 5) After cooking, open the outer lid, and then only season it with the right amount of salt, white pepper and chopped scallion.
 Note: You can choose your favorite mushrooms.

Taro pork short ribs congee

Ingredients:	Betel taro	50 g	Seasonings:	Salt	3 g
	Pork short ribs	75 g		White pepper	The right amount
	Chopped scallion	10 g		Chicken powder	The right amount (not necessary)
	Rice	0.5 cup			

- Steps: 1) Chop the pork short ribs into small pieces, cut the taro into small squares, chop the green onion, wash the rice, and set aside.
 2) Put the pork short ribs in boiling water, skim off the scum, pull the pork short ribs out and drip dry.
 3) Put the white rice in the inner pan and fill it with water up to the congee waterline "0.5", add the taro and the pork short ribs and close the outer lid.
 4) Press the [Menu] key to select "Congee", set the cook time to 1 hour 30 minutes, and then press the [Start] key.
 5) At the end of cooking, press the [Off/Cancel] key to open the outer lid, add seasoning, and sprinkle with green onion.

Really failed?

Please check before requesting a repair.

Phenomenon	Please check	Page
Cooking start immediately when timer is set	•Is the clock correct? (24-hour display)	8
	•Is the preset time not within "Time range to preset"?	11
Do not cook during preset time	•Is the current time displayed correctly? (24-hour display)	8
	•Is the [Start] key pressed?	14
Cooking time is long	•The cook time will be longer if cooking continuously in the rice cooker state. (May be extended up to 30 minutes)	—
	•Due to the different amounts of rice and water, the remaining time display may be stopped for adjustment during of cooking.	—
	•Is "U12" displayed?	22
Cooking time is short	•Due to the different amounts of rice and water, the remaining time display may be adjusted during cooking.	—
Make noise	•The "pu" sound is the sound given by fan to dissipate the heat during rotation. The "grumble" sound is the sound given by IH (induction heating) during energizing. Sometimes you may hear these sounds during keep warm.	—
	•"xiu" sound is the sound of the steam ejection.	—
	•In the induction cooker state, different resonant sounds may occur due to the different types of pans used.	—
	•In the induction cooker state, a short metallic tone may sound when the pan is not in the right position, and it is not a fault.	—
	•Check that the main body of the rice cooker is placed correctly on the induction cooker.	—
Steam vapor leaks from a place other than the steam vent	•Is foreign object attached to the pan seal ring of the inner lid and along the pan, or is the pan deformed?	—
	•Is the inner lid cleaned after each use, and correctly installed?	15
Key operation can not be performed	•Are the indicator of the keys on? →Key operation can not be performed during cooking, timer or keep warm. Press the [Off/Cancel] key before operation.	—
When a power outage occurs during cooking	•End of cooking time may be delayed.	—
	•Depending on different outage duration, delicious rice may sometimes not be cooked.	—
There are plastic odor	•There may be plastic smell at the beginning of use and it will be eliminated after used for several times, and it is not abnormal.	—
When the display disappears	•Is "8:30" displayed when the power plug is plugged in? [Display] lithium batteries are exhausted. Just plug in and you can cook and keep warm, but when you want to have a timer for cooking, always check the clock when cooking. In this case, please replace them with new batteries. Batteries are fixed into the main body, and users cannot replace them by themselves. [Do not display] circuit board malfunction. →To replace batteries or for a faulty repair, please go to the Panasonic authorized service center.	—
To be known	•If you are careless to put water and rice into the main body without the pan, please consult the Panasonic authorized service center.	

When a problem arises

Please check before requesting a repair if it is not a failure.

Phenomenon	Causes
Glutinous (soft)	<ul style="list-style-type: none"> •Is the rice quantity and water volume correct? •Is broken rice mixed in? •Is the rice immersed in water for a long time? (Preset time is too long, etc.) →When using the timer function to cook, you need to put less water. •Is hot water used to wash rice? •Is rice loosened immediately after cooked? •Is too much water added into new rice to cook?
Dry (hard)	<ul style="list-style-type: none"> •Is the rice quantity and water volume correct? •Is "Quick" function used?
Congee is mushy	<ul style="list-style-type: none"> •Is rice soaked in water for a long time when timer cooking is set? •Is congee kept warm? •Whether there is too much broken rice?
Rice is scorched	<ul style="list-style-type: none"> •Is rice washed adequately? •Is there any foreign object at the bottom of the pan, on the bottom sensor and inside the main body? •Is timer cooking set? •Is much broken rice mixed in? •Are spices added for cooking? (Mixed rice, etc.) •Yellowish paste formed on the bottom of the pan is not a malfunction. →If it is not improved after the above has been confirmed, refer to "To improve scorched rice". (P23)
Condensation Odor Rice is yellow	<ul style="list-style-type: none"> •Is rice stirred immediately after cooked? •Has rice been keep warm for a time longer than 5 hours? •Is cooled rice added into the pan and keep warm? •Is rice washed adequately? •Is the rice scoop placed during keep warm? •Due to the different types of rice or water quality, cooked rice might be yellowish. •It may have odor after cooking, mixed rice with seasonings. →Carefully clean the pan and inner lid.
Rice is dry	<ul style="list-style-type: none"> •Has rice been keep warm for a time longer than 5 hours? •Is reheating repeated many times? •Is rice attached to the pan seal ring of the inner lid and along the pan, or is the pan deformed?
Rice sticks onto the pan	<ul style="list-style-type: none"> •Due to the different varieties of rice, soft rice and glutinous rice might easily stick onto the pan.
A thin film is formed	<ul style="list-style-type: none"> •Is bran remained? Rice paper-like film is a result of the dry starch dissolution, and it is harmless; the rice which is not washed cleanly is likely to generate such a thin film.
Cooked rice has bumpy surface	<ul style="list-style-type: none"> •Did you make the surface of rice smooth before cooking? •The powerful firepower of IH (induction heating) caused this. This is not an anomaly. Under the following circumstances, rice tends to have uneven surface. <ul style="list-style-type: none"> • When rice has not been sufficiently washed. • When a lot of broken rice is mixed in. • When rice has been broken due to excessive force used to wash it.

When a problem arises







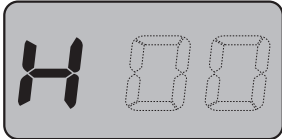
Please check before requesting a repair if it is not a failure.

The induction cooker cannot heat up

- Not suitable pan is placed.
- The pan is not placed, or the position of the pan is not right.
- Overheating prevention for internal circuits or microcrystalline panels starts.
- Unsuitable pan or small metal items are placed on the microcrystalline panel.

When such a display shows

Please check before requesting a repair.

Error display	Please check	Page
	<ul style="list-style-type: none"> •Is the appropriate pan used in the induction cooker state? → Press the [Off/Cancel] key and wait until the error disappears, then place an appropriate pan and operate again. (Without pressing [Off/Cancel], the error disappears automatically after a short period of time and it returns to the operation interface.) 	—
	<ul style="list-style-type: none"> •Is the inner pan put in in the rice cooker state? →Press the [Off/Cancel] key until the error display disappears. Put the dedicated pan in, and perform the operation again. (Without pressing [Off/Cancel], the error disappears automatically after a short period of time and it returns to the operation interface.) 	—
	<ul style="list-style-type: none"> •Is any foreign object attached to the bottom of the pan or the bottom sensor? →Please remove foreign objects and dirt, and then press the [Off/Cancel] key. •Is water too much? →Press the [Off/Cancel] key. (For continuous cooking, you can slightly reduce the amount of water) 	5 9, 11
	<ul style="list-style-type: none"> •Keep warm duration over 96 hours? →Please press [Off/Cancel] key. 	13
	<ul style="list-style-type: none"> •Has any dust or other foreign object clogged the intake port and the exhaust port at the bottom of the product? →Remove dust according to the following steps. ①Press the [Off/Cancel] key, and then unplug. ②Remove the pan until the product cools down. ③Clear the dust in the intake port/exhaust port at the bottom of the product. ( P16) •Is the product used on the carpet? →Do not use the rice cooker where the bottom of the product may be clogged. 	— 5
	<ul style="list-style-type: none"> •Try to unplug and plug it in again. If "H※※" still appears, then there is a fault. →Please consult the Panasonic authorized service center, and inform the error code (two digits after "H"). 	—

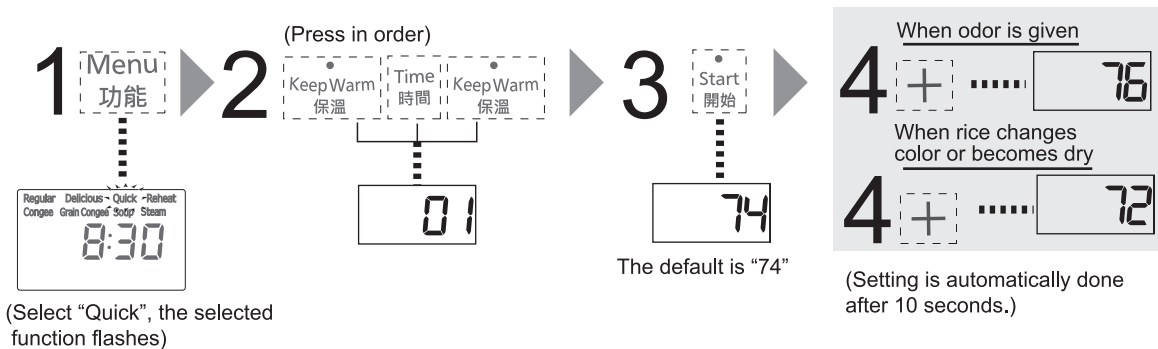
If the product is still not back to normal after the above is confirmed, go to the Panasonic authorized service center for repair.

When you want to improve

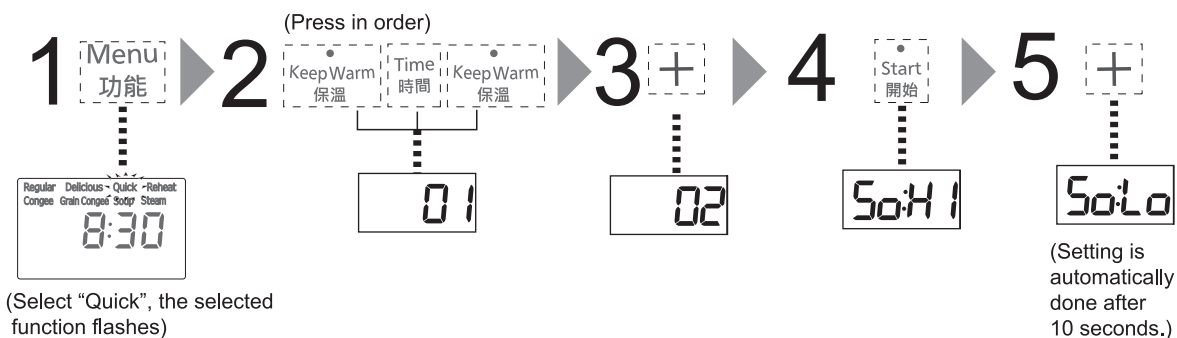
The following operations are performed in the rice cooker mode.

■ To change the temperature of keep warm (default temperature is 74)

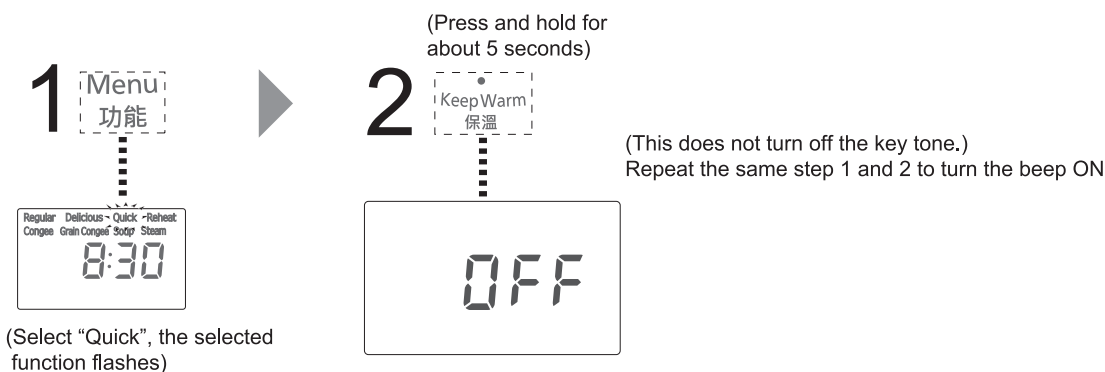
When the rice keeping warm has odor, please change to "76"; when it changes color or is drying, change to "72". (74→76→72)



■ To improve scorched rice



■ To eliminate the beep during cooking, rehear (end the beep)



In trouble

Specifications

Model No.				SR-N101
Rated voltage				220 V ~
Rated frequency				50 Hz
Rated power input				2000 W
Rice cooker mode	Rated power input			1180 W
	Nominal volume of the pan L			2.9
	Cooking quantity (Rice) L	White Rice	Regular	0.18 - 0.9 [1 - 5 cups]
			Delicious	
		Quick		
	Mixed Rice • Glutinous rice		0.18 - 0.54 [1 - 3 cups]	
	Congee cooking volume (rice quantity) L	Congee • Grain Congee		0.09 - 0.18 [0.5 - 1 cups]
Maximum cooking volume (ingredients + water) for soup L			1.7※1	
Induction cooker mode	Rated power input			2000 W
	Firepower adjustment	Hot Pot • Stir Fry • Manual		200 W - 2000 W
		Pan Fry		140 °C - 200 °C
Power cord length (Approx.) m				0.9
Weight (Approx.) kg				4.3
Size (Approx.) cm		Width		32.8
		Depth		27.2
		Height		25.3

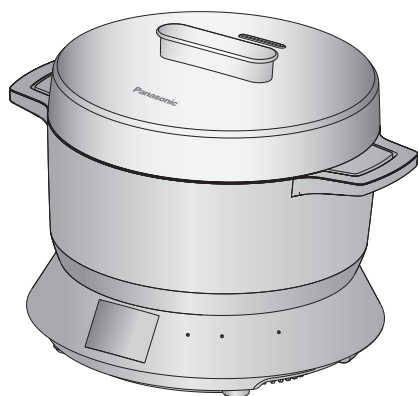
•(※1) Indicates the cooking capacity at the Maximum waterline of “Congee”.

Panasonic®

使用說明書

家庭用 二合一IH電飯煲

型號: SR-N101



非常感謝您購買Panasonic產品。

- 此產品僅供家庭使用。
- 請仔細閱讀本使用說明書，以確保正確安全使用本產品。使用前請務必閱讀【安全注意事項】(第26~29頁)。
- 請確保保修卡上註明有購買日期和經銷商號等信息。
- 將保修卡和使用說明書一同小心收妥。

保留備用

保修卡另附

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安全注意事項

請務必遵守!

為防止造成人身傷害、財產損失，請務必遵守以下安全注意事項。

■ 以下圖表顯示錯誤操作可導致的損壞程度。



警告

表示如不避免，則可能導致死亡或嚴重傷害的某種潛在危害情況。



注意

表示如不避免，則可能導致輕微或中度傷害的某種潛在危害情況。

■ 符號的分類及解釋如下。



此圖標表示不能進行，即“禁止”的內容。



此圖標表示務必執行，即“強制”的內容。

警告

■ 電源・電源線・電源插頭



- 如電源線或電源插頭已損壞或電源插座與電源插頭的接口鬆脫，請勿使用產品。

(以免導致觸電或因短路導致火災。)
→ 如果電源線損壞，必須由製造廠或維修店等的專業技術人士進行更換，以免發生危險。

- 請勿用濕手插入或拔出電源插頭。
 - ・ 接觸電源插頭或產品前請務必確保手是乾燥的。(以免導致觸電或受傷。)



- 務必要將電源插頭切實插到底。
(以免導致冒煙、火災或觸電。)

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

- 請勿將水或其它液體濺到電源插頭上。
(以免導致觸電或因短路導致火災。)

- 請勿損傷電源線或電源插頭。
 - ・ 絕對禁止進行以下操作：
損傷、加工、使其接觸或靠近高溫部、強行彎曲、扭轉、拉拔、掛在角上、在其上放置重物、紮成束、夾入、拉動電源線移動。(以免因電源線和電源插頭破損而觸電，或因短路導致火災。)

- 定期清潔電源插頭。
(以免電源插頭因濕氣及外物積聚而導致絕緣故障，從而引起火災。)
→ 拔下電源插頭然後使用乾布擦拭。

- 務必要單獨使用額定值為220 V/10 A的交流電的電源插座。
(以免因與其他電器並用，因發熱而引起火災。)
 - ・ 務必使用額定值至少為10 A的接線板。

警告

■ 本體



- 請勿在吸氣口、排氣口或縫隙間插入任何物件。

・特別是針及其他金屬物件。

(以免導致觸電或異常動作。)



排氣口
吸氣口

- 請勿將可能堵塞內蓋上的孔的物件放入內鍋。

(以免因蒸氣洩漏或烹調物噴出而導致燙傷或受傷。)

<禁止的烹調方法>

- ・將配料和調味料放入塑膠袋中等進行加熱的烹調方法。

內蓋上的孔



- 請勿自行改裝、拆解或修理產品。

(以免導致火災、觸電或受傷。)

→如需修理，請諮詢Panasonic授權的服務中心。

- 請勿將產品用於使用說明書記載以外的任何用途。

(否則可能會導致火災、燒傷、受傷或觸電。)

・對於使用不當或未能遵守使用說明書而導致的情况，Panasonic將不承擔任何責任。

- 請勿淋水、直接用水清洗或把產品浸在水中。

(以免導致觸電或因短路導致火災。)

→如果本產品進水，請諮詢Panasonic授權的服務中心。



- 請勿將鍋以外的物品放置在微晶面板上。

・特別是金屬物件，如刀、叉、勺等。

(以免因誤加熱而導致起火或受傷。)

- 請勿對微晶面板造成衝擊（重物掉落等）。

(以免導致觸電或導致故障。)

- 如果該表面有裂紋，閼掉器具以避免可能出現的電擊。

(以免導致觸電。)

■ 使用



- 使用中或剛使用後，請勿將臉或手靠近蒸氣口處，對小孩要格外注意。

(以免導致燙傷。)



蒸氣口



- 請勿在烹調時移動本體。

(以免因蒸氣洩漏或烹調物噴出而導致燙傷或受傷。)

- 使用電磁爐功能時請勿中途離開。

(以免導致火災。)

- 使用電磁爐功能烹調油炸料理時，油的使用量請勿低於800 克（0.9 升）。

(以免油溫過高，導致火災。)



- 本產品不適合以下人士（包括孩童）使用：身體感官或心智能力退化者，或是經驗與使用知識缺乏者，除非有負責其安全的人員在旁監督或指導，方可使用。請注意避免讓孩童戲玩本產品。

(以免導致燒傷、受傷或觸電。)

- 請務必將產品放置於孩童觸碰不到的位置。

(以免導致燙傷、受傷或觸電。)

- 用電磁爐功能加熱液體時，請減小火力並不時地加以攪拌。

・加熱湯、咖喱等時請特別注意。

(以免突然沸騰，液體濺出，導致燙傷。)

- 使用電磁爐功能烹調油炸料理時：

・請務必使用常溫（室溫）油。

(以免油溫過高，導致火災。)

安全注意事項

請務必遵守!

警告



- 用電磁爐功能預熱時，請減小火力，切勿過度加熱。
(以免油溫過高，導致火災。)

- 發生異常或故障時，請立即停止使用並拔下電源插頭。
(以免導致冒煙、火災或觸電。)

異常或故障例子

- 電源插頭及電源線異常發熱。
- 本體冒煙或發出焦味。
- 電源線已損壞或碰到電源線後發生間歇性斷電。
- 本體破裂、鬆動或發出異響。
- 本體變形或異常發熱。
- 烹調時底部風扇不旋轉。

→請立即與Panasonic授權的服務中心聯絡，諮詢檢查及修理事宜。

注意



- 飯煲功能時，請勿使用非專用的內鍋或變形後的內鍋。
(以免因過熱或故障導致燙傷或受傷。)

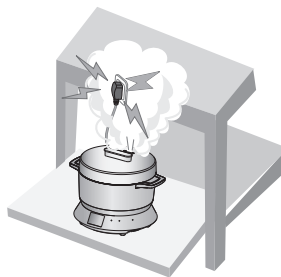
- 電磁爐功能時，請勿使用底面彎曲或變形的鍋。
(以免因過熱或故障導致燙傷或受傷。)

- 請勿在以下地方使用本產品。
 - 靠近熱源或高濕環境中。
(以免導致觸電、漏電或火災。)
 - 不平穩的檯面或不耐熱的墊子上。
(以免導致受傷、燙傷或火災。)
 - 靠近牆壁或傢俱等處。
(以免或導致傢俱等變色、變形及破損。)
 - 鋁板或電子墊子上。
(鋁質材料可能會產生熱量並引致冒煙或火災。)
 - 地面上。
(以免觸電。)

- 使用中或烹調剛結束時，請勿觸摸高溫部。
 - 本體溫度很高。特別是微晶面板及內蓋、內鍋等金屬部。
(以免導致燙傷。)



- 請勿將電源插頭暴露在蒸氣中。
(以免導致觸電或因短路導致火災。)
→使用有滑台的櫥櫃時，請在電源插頭不會接觸到蒸氣的地方使用本產品。



- 請勿空燒。
(以免導致燙傷。)
- 請勿將本產品外接定時器或在獨立的遙控控制系統的方式下運行。
(以免發生火災。)
- 請勿將飯煲本體置於明火上使用。
(以免發生火災。)
- 請勿將飯煲本體傾斜放置使用。
(以免導致本體變形、損壞。)

! 注意



● 使用電磁爐功能烹調油炸料理時：

- 若大量冒煙請立即拔掉電源插頭。
(以免導致火災。)
- 小心油燒熱後飛濺。
(以免導致燙傷。)

● 按下電源插頭時，請確保握住插頭本身。 (以免導致觸電，或因短路引起火災。)

● 取出內鍋或不使用時，切記關閉電源並按下電源插頭。 (以免導致燙傷、受傷或因絕緣老化而引起觸電、漏電、火災。)

● 請等到本體充分冷卻後再進行清洗。 (以免導致燙傷。)

● 在櫥櫃等封閉空間使用時，請確保蒸氣能向外散發。 (以免導致櫥櫃等變色或變形。)

● 如您裝有植入式心臟起搏器，使用本產品前請向醫生諮詢。 (本產品在工作時可能會對心臟起搏器有影響。)

在使用過程中發生停電時

包括在中途拔掉電源插頭，跳閘等情況。

■ 飯煲模式：

- 發生瞬間停電時，會返回停電前的狀態。
- 如果停電時間很長，則重新通電後會出現以下情況。

烹調中：繼續烹調。可能會影響烹調效果。

保溫中：繼續保溫。

■ 電磁爐模式：

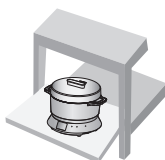
- 小於16秒，返回停電前的狀態。
- 超過16秒，返回待機狀態。

使用前

使用注意事項

關於本體

- 放在滑動式拉桌上時，請務必確認桌子的負荷強度在11.3 公斤以上。
(以免產品掉落。)



- 使用中請勿將布或其他物品蓋在外蓋上。
(以免蒸氣無法釋放，導致外蓋變形、變色或發生故障。)



- 定期檢查電磁爐底部的吸氣口及排氣口，並清除灰塵。
(參照第40頁 清潔保養)

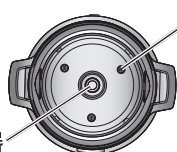
- 請及時清理黏在本體上（底感應器、內鍋底部、內鍋支撐橡膠）的飯粒等異物。
(以免出現錯誤顯示，或有飯焦、飯燒不熟等情況。)

邊緣或底部



(內鍋)

底感應器



內鍋支撐橡膠
(3 處)

- 請勿將產品放在容易受電磁干擾的裝置附近。
 - 無線電、電視、助聽器等。
(以免產生噪音或減低音量。)
 - IC卡、銀行卡
(以免損壞磁性。)

- 請勿將磁鐵放在產品附近。
(以免導致動作異常。)

- 請勿在戶外使用產品。
(不穩定的電源可能會導致產品發生故障。)

- 請勿在陽光直射下使用。
(以免導致變色。)

- 請勿在可能會堵塞產品底部（吸氣口及排氣口）的地方使用本產品。
例如：地毯、塑膠袋、鋁箔及布料等的上面。
(以免損壞產品。)

- 請勿將飯煲本體直接淋水或浸入水中。
(以免導致觸電或因短路導致火災。)

- 烹調結束打開外蓋時，小心蒸氣水流出。
(以免導致燙傷。)

使用注意事項

關於內鍋

■請勿在飯煲功能以外的情況下使用內鍋。



●請勿在電磁爐（包括本產品中的電磁爐）或煤氣灶及微波爐內使用。



■請勿將內鍋與硬物件撞擊。



（以免導致外層表面刮傷）
或產生凹痕。



■留意以下情況以避免削去或刮傷內鍋塗層。

準備烹調時



●請勿讓金屬洗米籬等物件接觸內鍋塗層。



烹調結束後



●請勿將醋放入內鍋中的米飯裏。
（製作壽司等食物）
●請勿使用金屬勺子。（烹調粥等食物）
●請勿輕觸或擊打內鍋。（盛飯時）

清潔保養時（第39頁）



●請勿將內鍋用作洗碗容器。
●請勿將湯匙或其他餐具放入內鍋中。
●使用調味料烹調後，請勿將食物留在內鍋中。
→烹調什錦飯等後，請儘快清除內鍋中的食物然後進行清洗。
●請勿使用乾碗機或洗碗機/烘乾機進行清洗。
●請勿在清洗後將內鍋放在其他餐具上晾乾。
●請勿使用研磨粉或金屬刷、尼龍刷（含有研磨料）、百潔布等清洗或擦洗內鍋。
→使用軟海綿進行清洗。



提示

以下情況不會影響產品性能或人身健康。
[外層表面] 淺的刮痕、細小凹痕或碰撞。
[內層表面] 內鍋塗層剝落。
→如內鍋變形或您擔心其狀況，請購買新的內鍋。

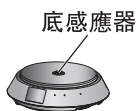
關於電磁爐

■請使用材質・形狀・大小適合的鍋具（☞第34頁 電磁爐適用鍋具）。



●請勿使用飯煲內鍋。

■請及時清理黏在底感應器上的飯粒等異物。



■將鍋放在中央位置進行烹調。



■使用前請先將鍋外側及微晶面板擦乾。

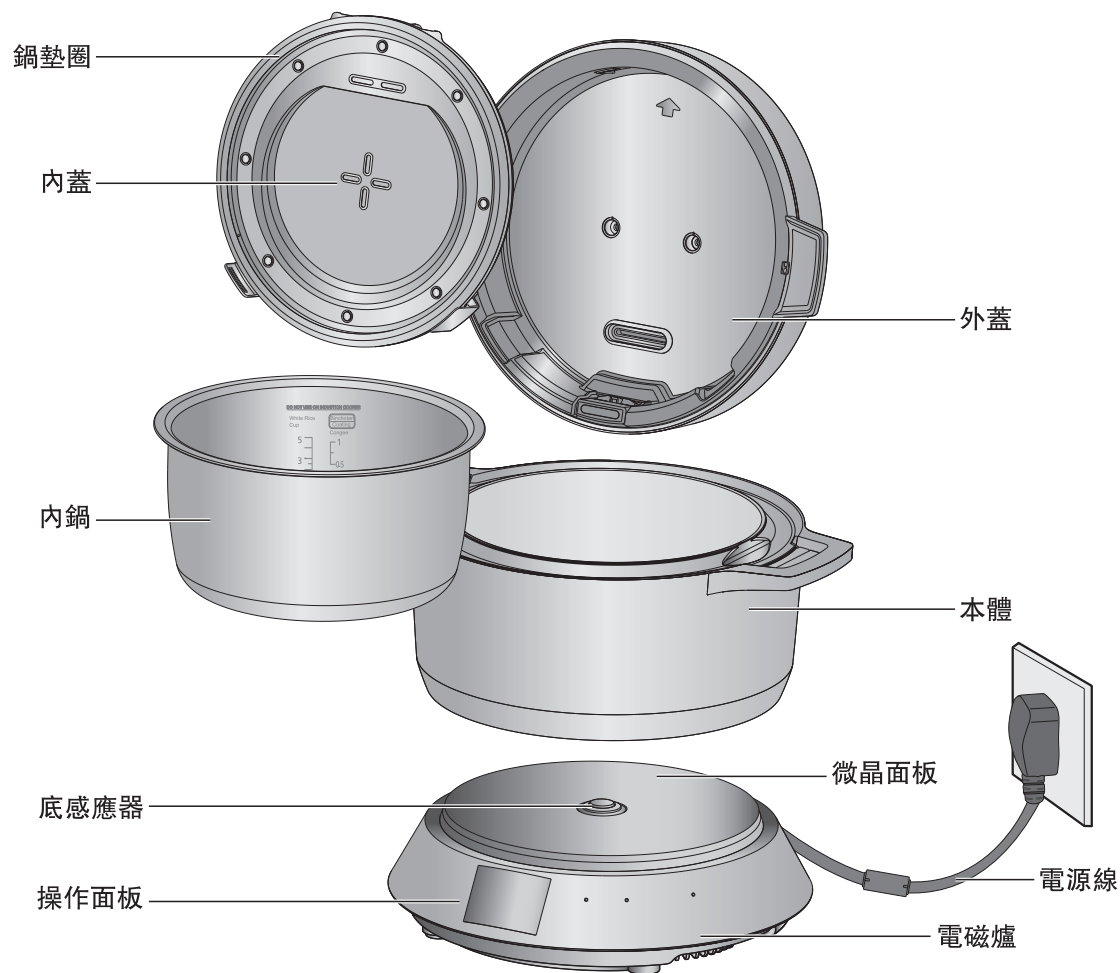


■根據鍋的材質・形狀・厚度不同，火力大小會有調整。

零件名稱

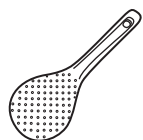
首次使用時，請清洗內鍋、內蓋、附件。(👉 第39~40頁)

本體

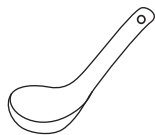


使用前

附 件



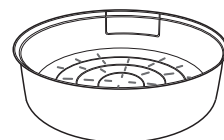
飯勺 (1 個)



粥(湯)勺 (1 個)



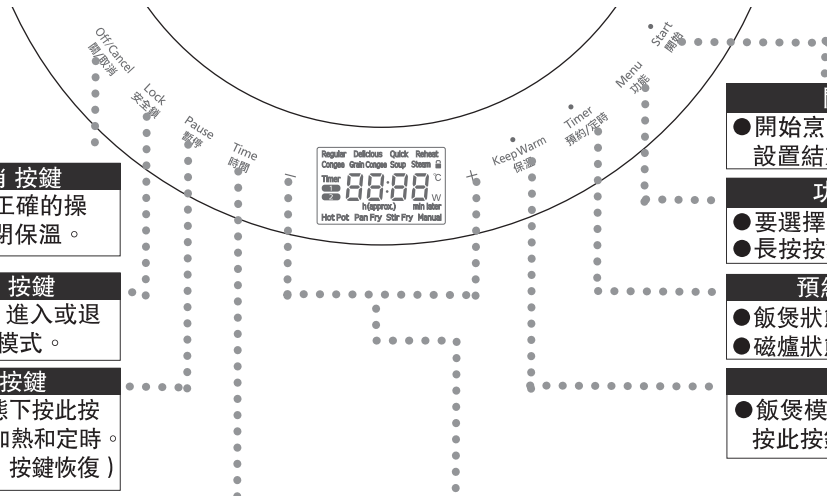
量杯 (1 個)
(約180 毫升)



蒸籠 (1 個)

零件名稱/調整當前時間

操作面板



關/取消 按鍵
 ●可取消不正確的操
作，或關閉保溫。

安全鎖 按鍵
 ●長按3秒，進入或退
出安全鎖模式。

暫停 按鍵
 ●電磁爐狀態下按此按
鍵可暫停加熱和定時。
(按「開始」按鍵恢復)

時間 按鍵
 ●要設置烹調時間時，需先按此按鍵。
 ●要調整時鐘時，需長按此按鍵3秒。
 ●要在預約狀態下查看烹調時間時，按此按鍵。

開始 按鍵
 ●開始烹調或預約時間
設置結束時按此按鍵。

功能 按鍵
 ●要選擇功能時使用。
 ●長按按鍵可快速前進。

預約/定時 按鍵
 ●飯煲狀態下要預約時使用。
 ●磁爐狀態下要定時時使用。

保溫 按鍵
 ●飯煲模式下要保溫時，
按此按鍵。

+/- 按鍵
 ●用於調整當前時間、設置預約時間和定時時間。
 ●用於調整加熱功率、烹調溫度。
 ●長按按鍵則可快速前進或後退。

提示

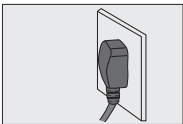
- 產品在工作狀態下，對「關/取消」按鍵的操作需要更長的時間，這屬於正常現象。
- 暫停狀態下，「開始」指示燈閃爍，按「開始」按鍵繼續加熱。


調整當前時間

例：要將上午7:00調到上午8:30時

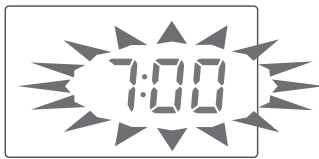
7:00

①插好電源插頭。

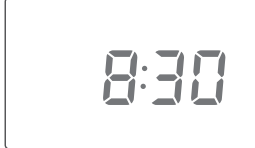




②按住「時間」按鍵，保持3秒鐘以上。
(當聽到蜂鳴器發出“嗶”的聲音時，放開按鍵)
液晶顯示屏上“min”(分)位數字閃爍，再按一下「時間」按鍵，
則“h”(時)位數字閃爍。
※只能調整閃爍的數字。



③按「+」或「-」按鍵調整時間。
時間調整好後，數字閃爍幾下自動停止，則時間調整完成。



※工作狀態下無法調整時間。

※長按「+」或「-」按鍵，則時間可快速前進或後退。

※時鐘為24小時制，24:00以0:00表示。

※時間顯示有誤差時，則預約烹調的時間和烹調結束時間均會出現誤差，敬請及時調準時間。

準備 洗米、加水

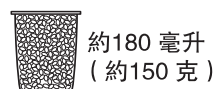
初次使用前

- ①加水至“White Rice”（白米）的4 刻度線，閉合外蓋。
- ②選擇“Steam”（蒸煮）功能，烹調時間設定為15 分鐘。
- ③蜂鳴器響後，取出內鍋，倒掉裏面的水。

1 用附屬的量杯量米

- 一次可煮的米量，請參見尾頁“規格”。

○ 正確



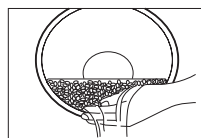
× 不正確



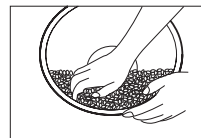
2 將米洗至水清

- ①加入充分的水，快速搓洗後立即倒掉水。
- ②重複數次洗米→用水沖洗，將米洗至水清為止。
- 為避免擦傷內鍋表面的不黏塗層，請勿直接使用內鍋洗米。
- 請把米洗乾淨。否則會有產生飯焦的可能，而且殘留的米糠會影響米飯的味道。

①



②



3 將洗好的米放入內鍋

根據需要加水至相應的刻度線（參見第35頁），並擦乾內鍋外表面。

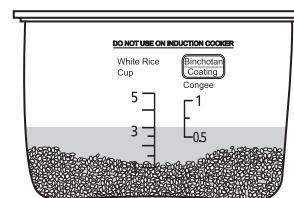
- 放在平坦的檯面上加水，並撫平米的表面。
- （確認刻度線，加水至相同的高度）
- 煮什錦飯和糯米飯時，請按表1加水。

表1

米量 (量杯)	水量	
	什錦飯	糯米飯 (量杯)
1	“White Rice” (白米)	1
2	刻度線	2
3	刻度線	3

※以上水量可根據個人喜好適當增減。
（水加的過多時，烹調時可能會沸騰溢出。）

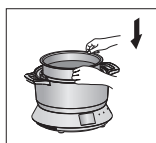
例）烹調3 量杯白米時，加水至“White Rice”（白米）的刻度線“3”處。



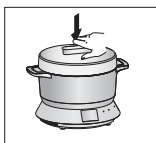
4 將內鍋放入本體內，閉合外蓋

- 關閉外蓋時，請確認正確安裝內蓋。（參見第39頁 內蓋）

①



②



5 插入插頭

- 請插入電源插頭，並確保插頭已插到底。













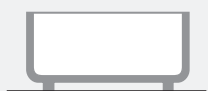





使用方法



- ※將飯煲本體放在電磁爐上時，產品自動切換至飯煲使用狀態，並發出“嗶”的一聲，此時顯示屏上顯示飯煲菜單；
- ※將合適的鍋放在電磁爐上時，產品自動切換至電磁爐使用狀態，此時顯示屏上顯示電磁爐菜單。

準備 電磁爐適用鍋具

  可使用	  不可使用
   <p>鐵・搪瓷・不銹鋼</p> <ul style="list-style-type: none"> ● 不同的不銹鋼鍋（特別是複合鍋），可能會有火力小、不能加熱的情況發生。 ● 搪瓷鍋，要避免空燒、燒焦。（高溫融化後會損傷微晶面板。） 	<p>材質</p>  <p>鋁・銅多層鍋 （底部無磁石的非磁性不銹鋼，中間夾有鋁或銅）</p>  <p>耐熱玻璃</p>  <p>砂鍋</p> <ul style="list-style-type: none"> ● 市場上的砂鍋，即使上面標有“IH用”，也不能使用。（以免導致故障，火力減弱或影響烹調性能。）
 <p>平底， 與微晶面板緊密貼合</p> <p>鍋底形狀</p>	 <p>圓底</p>  <p>帶支撐腳</p>  <p>底部彎曲</p> <p>底部彎曲在3 毫米以上的鍋，不能使用。</p> <ul style="list-style-type: none"> ● 油炸料理：約1 毫米以上彎曲的鍋，不能使用。 ● 燉煮烹調：約2 毫米以上彎曲的鍋，不能使用。（以免安全機能不能正常發揮，火力減弱或影響烹調性能。）
 <p>12 ~ 18 厘米</p> <p>底部直徑</p>	 <p>小於12 厘米</p> <ul style="list-style-type: none"> ● 會引致異常檢知機能啟動，導致火力減弱，不能加熱。

※底部過薄的鍋具，在空燒、大火加熱後，可能會產生變形。重量較輕的鍋具可能會被底感應器頂起，請勿使用。

準備 (功能的選擇/烹調時間的設定/煮出美味米飯的秘訣)

功能的選擇

表2

烹調類別	功能選擇	水位刻度線	*1烹調時間 (約 分鐘)	*2保溫 (自動)	*3預約時的 可設定範圍
飯煲	烹調白米	Regular (標準)	42	○	60 分鐘以上
		Delicious (精煮)	52	○	80 分鐘以上
		Quick (快速)	35	○	50 分鐘以上
	烹調糯米飯	Delicious (精煮)	參照第33頁 表1	×	*3
	烹調什錦飯	Congee (粥)	表3	×	烹調時間 + 1 分鐘以上
	烹調什穀粥	Grain Congee (什穀粥)			
	烹煮湯	Soup (燉湯)	表3	×	—
電磁爐	蒸煮	Steam (蒸煮)	參照第33頁 表1 至“Congee”(粥)最大刻度線	×	—
	火鍋	Hot Pot (火鍋)	表3	—	—
	煎烤	Pan Fry (煎)	表3	—	—
	炒菜	Stir Fry (炒)	表3	—	—
	自定義	Manual (自定義)	表3	—	—

- *1. 表中的烹調時間是中間量(3杯)時的參考時間,實際時間會因米質、食材、室溫、水溫等而有所差異。
 *2. 所有功能在烹調結束後都將自動轉為保溫。打“×”的功能不建議保溫,烹調結束後請儘快按「關/取消」。
 *3. 烹調糯米飯和什錦飯時,請勿使用預約功能,以免食材變質或影響性能。
 • 夏季等高溫天氣下,預約時間請勿超過8小時,以免米粒等變質。

烹調時間的設定

表3

烹調類別		功能選擇	烹調時間 設定範圍	設定單位	初期值	調理時間的顯示	調理時間 的記憶
飯 煲	烹調粥	Congee (粥)	40 分鐘~2 小時	10 分鐘	1 小時	到2 小時後又回到40 分鐘	○
		Grain Congee (什穀粥)	1 小時~4 小時	30 分鐘	2 小時	到4 小時後又回到1 小時	○
	烹煮湯	Soup (燉湯)	40 分鐘~2 小時	10 分鐘	1 小時	到2 小時後又回到40 分鐘	○
	蒸煮	Steam (蒸煮)	1 分鐘~60 分鐘	1 分鐘	5 分鐘	到60 分鐘後又回到1 分鐘	○
烹調類別		功能選擇	定時時間 設定範圍	設定單位	初期值	定時時間的顯示	定時時間 的記憶
電 磁 爐	火鍋	Hot Pot (火鍋)	0 分鐘~5 小時	1 分鐘 ¹	0 分鐘 ²	到5 小時後又回到0 分鐘	—
	煎烤	Pan Fry (煎)					
	炒菜	Stir Fry (炒)					
	其他烹調方式	Manual (自定義)					

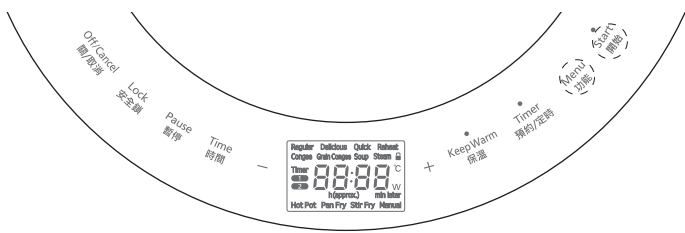
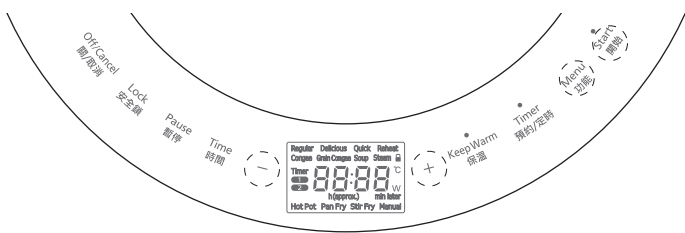
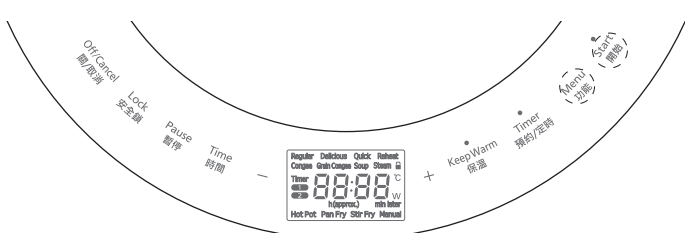
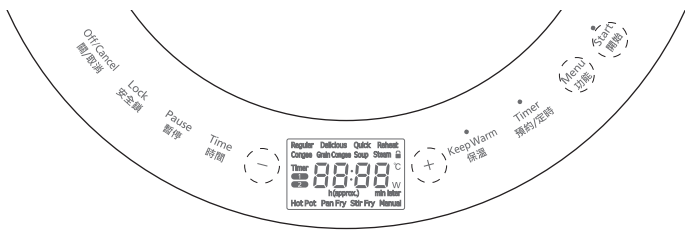
- *1: 電磁爐功能時,不設置定時也可使用。若設置定時,長按「+」或「-」按鍵2秒,可切換至10分為單位增減。
 *2: 也可不設置定時時間,但此種情況下,產品連續工作1小時45分後,會自動停止工作。

煮出美味米飯的秘訣

- 正確量水及量米。
- 輕柔並快速地洗米。
● 勿將米長時間放置在洗米籬內。
(以免米粒碎裂或米飯黏鍋。)
- 在平坦的檯面加水。
● 勿用熱水及pH9以上的鹼性水。
(以免米飯黏鍋或變黃。)



簡易操作指南

功能區分	功能	使用方法
飯煲功能	Regular (標準) Delicious (精煮) Quick (快速)	 <p>Menu 功能 → Start 開始</p>
	Congee (粥) Grain Congee (什穀粥) Soup (燉湯) Steam (蒸煮)	 <p>Menu 功能 → +/— (設置烹調時間) → Start 開始</p>
	Reheat (冷飯加熱)	 <p>Menu 功能 → Start 開始</p>
電磁爐功能	Hot Pot (火鍋)	 <p>Menu 功能 → +/— (設置加熱功率、烹調溫度) → Start 開始</p>
	Pan Fry (煎)	
	Stir Fry (炒)	
	Manual (自定義)	

各功能使用注意


標準/精煮/快速

- “Quick”（快速）功能在烹調結束前約5分鐘開始顯示剩餘時間。
- 進入炊煮階段後，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“15分後”一下跳到“11分後”，而不是逐分遞減。
- 蜂鳴器響後，烹調結束，自動轉入保溫狀態。為防止米飯黏在一起，請儘快翻鬆米飯。
- 糯米飯、什錦飯，請儘快按「關/取消」按鍵，以免影響口感。
- 用“Quick”（快速）煮飯時，因時間縮短，米飯會稍硬或有飯焦產生。
→預先將米浸泡在水中，則可以使煮好的米飯變軟。
- 用“Delicious”（精煮）功能會使米飯更鬆軟可口。
- 煮飯的同時使用蒸籠蒸煮食物時，最大烹調容量為：2杯。

保溫

- 保溫時間顯示從0到23共24小時，超過24小時後，顯示當前時間但仍然繼續保溫。
1小時以內時，顯示0小時。
- 斷電後，最大炊飯量可保溫約3小時。如需長時間保溫，請接通電源。
- 米飯以在保溫5小時以內食用為佳，以免米飯變色或變味。
- 保溫時內鍋中如放有飯勺等盛飯用具，則會影響米飯的味道。

粥/燉湯/什穀粥/蒸煮

- 烹調中打開外蓋，會增加凝結成水珠的量。
- 水量、米量不正確，可能會導致米水從蒸氣口中溢出。
- 如保溫時間過長，粥將會變稠。
- 烹煮湯時，如超過“Congee”（粥）的最大刻度線，可能會造成溢出。（ 尾頁 規格）
- 每次使用完畢後，應取下內蓋沖洗，以免產生異味。
- 如選擇了較長的蒸煮時間（如蒸40分鐘以上），加水4量杯，以免水被蒸乾。
- 顯示屏內顯示的時間為內鍋中的水沸騰後的剩餘時間。


冷飯加熱

- 請將鍋內的冷飯攪拌均勻，使之平整。
- 加入冷飯時，請不要超出最大冷飯量（如表4所示）。
- 建議冷飯加熱的次數為一次，以免影響米飯的口感。
- 請不要加熱什錦飯、糯米飯，以免影響口感。
- 不管冷飯量多少，加熱時間都約15分鐘。

表4

冷飯量 (刻度線*)	水量 (量杯)
1	1/2
2	1/2

火鍋/煎/炒/自定義


- 請使用材質・形狀・大小適合的鍋（ 第34頁 電磁爐適用鍋具），將其放在電磁爐中央進行烹調。
- 烹調過程中請勿離開。
- 使用電磁爐功能時，在烹調過程中仍可以通過「+」或「-」按鍵調整加熱功率和烹調溫度。
- 使用“Pan Fry”（煎）功能時，當油溫到達設定的溫度後，會發出提示聲。
- 請勿用“Pan Fry”（煎）功能烹調油炸料理。
- 烹調油炸料理時：
 - ・請使用平底鍋。油的使用量請勿低於800克（0.9升）。
 - ・請勿在微晶面板未冷卻時使用。
- 烹調結束後，及時清理鍋底及微晶面板。

預約功能/定時功能

預約功能

※用“Timer”（預約）功能在11:30完成“Delicious”（精煮）時（僅限飯煲功能）



●首先確認當前時間是否正確。如果不正確，請調整到正確時間。（☞第32頁）

1 按  選擇“Delicious”（精煮）功能。

2 按 ，選擇“Timer”。


- 預約煮粥時，先按第36頁步驟設定烹調時間，再按「預約/定時」按鍵。
- 本產品可以設定兩個不同的預約時間（如早飯和晚飯），每按一次「預約/定時」按鍵，

Timer 1 → Timer 2 → Timer 1 將交替顯示。

3 按  或 ，設定預約時間。

- 長按「+」或「-」按鍵，時間可快速前進或後退。
- 當設定的預約時間少於烹調時間時，將直接進行烹調。

※可以預約的功能和時間範圍 ☞第35頁 表2。

4 按 ，預約烹調開始。

- 預約狀態下確認煮粥時間時，請按「時間」按鍵。
- 查看當前時間時，請按「預約/定時」按鍵。





■溫馨提示

- 烹調糯米飯和什錦飯時，請勿使用預約功能。以免食材變質或影響性能。
- 夏季等高溫天氣下，預約時間請勿超過8小時，以免米粒等變質。
- 預約功能設定的時間為烹調結束的時間。
- 能記憶上一次的預約時間及烹調時間。

定時功能

※“Stir Fry”（炒）功能使用“Timer”（定時）時（僅限電磁爐功能）

1 按  選擇“Stir Fry”（炒）功能。


2 按  或 ，設定加熱功率。

- 加熱功率：200 W~2000 W。
- 使用“Pan Fry”（煎）功能時，可用來調整溫度（140℃~200℃）。

3 按 ，選擇“Timer”（定時）功能。

4 按  或 ，設定定時時間。

- 長按「+」或「-」按鍵，時間以10分為單位快速前進或後退。
- ※可以定時的功能和時間範圍 ☞第35頁 表3。

5 按 ，定時烹調開始。

■溫馨提示

- 定時功能設定的是烹調時長。

清潔保養

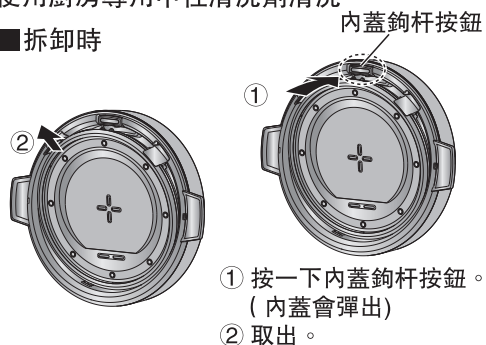
注意

- 清潔前，務必拔掉電源插頭，等本體冷卻後再進行清洗。
- 清潔時，切勿將本體浸入水中，不要使用天拿水、汽油、酒精、去污粉，硬質刷等擦拭。
- 請勿使用洗碗機或烘乾機。

內蓋/鍋墊圈

使用廚房專用中性清洗劑清洗。

■拆卸時



■安裝時

- ① 將內蓋插入槽位內。
(兩側)
- ② 向外蓋按入，直至聽到“喀噠”一聲。

提示

- 使用調味料後（什錦飯等），請及時清洗。
(否則可能產生異味、變質或銹蝕。)
- 擦拭內蓋時請勿拉扯墊圈。

槽位

內鍋

- 用稀釋後的餐具清洗劑和海綿及水清洗。
擦乾內鍋外側表面的水分。
- 請勿將內鍋作為清洗容器。
- 不粘塗層可能會出現變色或斑紋現象，但不影響健康及使用。

底感應器/微晶面板

用擰乾的濕毛巾擦拭。

- 如污垢很難清除，用少量廚房專用中性洗滌劑，再用尼龍刷輕輕擦拭。

提示

- 底感應器髒污，則米飯可能會被燒焦，煮不好。

外蓋內表面/墊圈

用擰乾的濕毛巾擦拭。

- 請拆下內蓋，擦拭外蓋內表面墊圈。
- 請勿拉扯墊圈。



上框

用擰乾的濕毛巾擦拭。

提示

- 請勿將水倒入進行清洗。

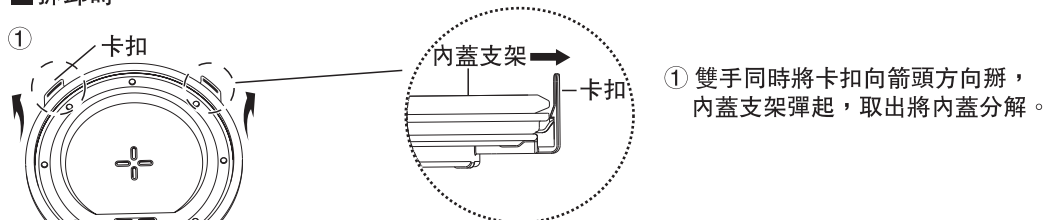
使用方法

清潔保養

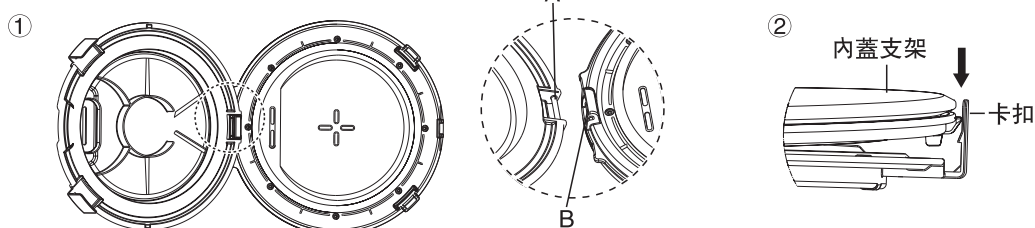
內蓋的拆解和安裝

- 本產品的內蓋與蒸氣筒一體化，容易殘留湯水或油污，因此每次使用後，請及時將內蓋拆解清洗。
(否則可能產生異味或變質。)

■拆卸時



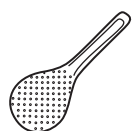
■安裝時 (按與拆除時相反順序。)



- ① 將A插入B中。
- ② 將內蓋支架壓入卡扣中，閉合。左右兩處卡扣均卡入，安裝完成。

附件

用稀釋後的餐具清洗劑和海綿清洗



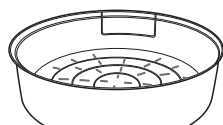
飯勺 (1 個)



粥(湯)勺 (1 個)



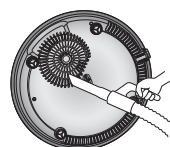
量杯 (1 個)



蒸籠 (1 個)

定期檢查

- 大約每月檢查一次，如有污垢請及時清洗。



電磁爐底部
(吸氣口/排氣口)

用吸塵器吸除垃圾及異物等。

食譜



注意：• 根據加入米飯內的不同食材，飯的底部可能有燒焦的現象。
• 烹煮雪耳湯等會變濃稠的食材時，請使用“Congee”（粥）功能，最大烹調量至“Congee”（粥）最大刻度線，以免溢出。

※1 杯（量杯）：約150 克

檸香嫩煎雞胸

食材：去皮雞胸肉 150 克（太厚橫切成兩片）

調味料：檸檬汁 5 毫升
生抽 8 毫升
鹽 2 克
白糖 3 克

做法：1) 檸檬擠汁備用。雞胸肉劃幾刀，撒上鹽、檸檬汁、生抽、白糖，醃製半小時。
2) 將醃製好的雞胸肉放入平底鍋。
3) 按「功能」按鍵，選擇“Pan Fry”（煎），按「+」或「-」按鍵調整至160℃（可根據喜好自行設定），再按下「開始」按鍵。
4) 煎約3分鐘後，待底面呈金黃色後翻面再煎3分鐘左右。
5) 烹調結束，按「關/取消」按鍵，裝盤。

彩椒荷包蛋

食材：雞蛋 1 個
彩椒圈 1 片

調味料：黑胡椒粉 少許
油 10 毫升

做法：1) 油倒入鍋，按「功能」按鍵，選擇“Pan Fry”（煎），按「+」或「-」按鍵調整至160℃（可根據喜好自行設定），再按下「開始」按鍵，將油加熱。
2) 油熱好後，將彩椒圈放入平底鍋內，將雞蛋打到彩椒圈內。
3) 煎約3分鐘後，待底面呈金黃色後翻面再煎約2分鐘，烹調結束，按「關/取消」按鍵，打開外蓋，灑上黑胡椒粉，裝盤。

香煎三文魚

食材：三文魚 300 克

調味料：檸檬汁 10 毫升
鹽 2 克
黑胡椒粉 少許

做法：1) 將三文魚切成約4厘米×4厘米的塊狀，加入檸檬汁、鹽、黑胡椒粉，攪拌均勻醃製5-10分鐘。
2) 將醃製好的三文魚放入平底鍋。
3) 按「功能」按鍵，選擇選擇“Pan Fry”（煎），按「+」或「-」按鍵調整至160℃（可根據喜好自行設定），再按下「開始」按鍵。
4) 煎約3分鐘後，待底面呈金黃色後，將三文魚翻面再煎2分鐘左右。
5) 烹調結束，按「關/取消」按鍵，灑上少許檸檬汁即可裝盤。

食譜

煙肉蘆筍卷

食材：煙肉 數片
蘆筍 100 克

調味料：黑胡椒粉 適量

- 做法：1) 將蘆筍洗淨，切成比煙肉寬度略長的長度。
2) 將蘆筍放入加了少許食用油和鹽的開水中焯一下，焯好後撈出迅速浸入加了冰塊的涼開水中。
3) 取一片煙肉片，包入兩根蘆筍，卷好，用牙籤固定。然後依次序做好全部。
4) 將卷好的煙肉卷放入平底鍋，按「功能」按鍵，選擇“Pan Fry”（煎），按「+」或「-」按鍵調整至160℃（可根據喜好自行設定），再按「開始」按鍵。
5) 煎約2分鐘後，煙肉微微焦黃，翻面，再煎1分鐘左右。
6) 烹調結束，按「關/取消」按鍵，裝盤，撒上黑胡椒粉即可。

香煎豆腐

食材：豆腐 250 克
蔥 適量
水 80 毫升

調味料：豉油 15 毫升
蠔油 5 毫升
白糖 3 克
油 15 毫升

- 做法：1) 將豆腐洗淨切厚度約0.5厘米的片。
2) 往平底鍋裡倒入15毫升的油，按「功能」按鍵，選擇“Pan Fry”（煎），按「+」或「-」按鍵調整至200℃（可根據喜好自行設定），再按「開始」按鍵，加熱油。
3) 油熱好後，輕輕放入豆腐煎3分鐘左右，底面金黃後翻面，再煎約2分鐘。
4) 往平底鍋內加入醬油、蠔油、白糖、水繼續加熱收汁。
5) 收汁約4分鐘後，按「關/取消」按鍵，裝盤，撒上蔥花即可。

養生粥

食材：白米 30 克 黑米 20 克
糯米 20 克 紅豆 30 克
小米 20 克 綠豆 30 克

調味料：白糖 適量

- 做法：1) 將所有食材洗淨後，放入內鍋。
2) 加水至“Congee”（粥）刻度線“1”處，並閉合外蓋。
3) 按「功能」按鍵，選擇“Grain Congee”（什穀粥），烹調時間設定為2小時，再按下「開始」按鍵。
4) 蜂鳴器響後，烹調結束。（可根據個人口味加入適量白糖）
注：可根據個人喜好添加其他食材（例如：薏米、黑豆、花生、粟米、腰豆等）。
黑豆、花生、粟米等較難煮粥的食材，請先浸泡4小時，然後烹調時間設定為3小時。

食譜

鮮香菇飯

食材：	白米	1 杯	調味料：	麻油	3 毫升
	鮮香菇	40 克（切絲）		豉油	10 毫升
	雞肉絲	20 克		白糖	3 克
	芹菜碎	15 克		鹽	2 克
				黑胡椒粉	適量

- 做法：1) 將米洗淨後倒入內鍋，加水至“White Rice”的“1”刻度線。
 2) 將所有調味料充分混合後，加入鮮香菇絲、雞肉絲拌勻，然後均勻地鋪在1)的米上並閉合外蓋。
 3) 按「功能」按鍵，選擇“Delicious”（精煮），再按下「開始」按鍵。
 4) 煮飯完成後，按「關/取消」按鍵。
 5) 打開外蓋，拌入芹菜碎，閉合外蓋，利用餘溫燉5分鐘後，再用飯勺輕輕拌勻即可。
 ※ 1 杯米所加的食材量（除水以外）請勿超過75克，以免影響烹調效果。

炆雞翼

食材：	雞中翼	8 個	調味料：	紹酒	20 毫升	花椒油	10 毫升
	洋蔥	1/2 個（洗淨後切片）		生抽	20 毫升	胡椒粉	適量
	香菇	9 個		老抽	20 毫升	白糖	3 克
	薑片	適量		麻油	10 毫升		

- 做法：1) 將雞中翼、洋蔥、香菇洗淨，洋蔥切片，雞中翼的正反面各劃兩刀，便於入味。
 2) 將所有調味料混合後，倒入雞中翼，拌勻並醃製1小時以上。
 3) 在內鍋底部抹一些油，鋪上一層薑片，再鋪一層洋蔥，再鋪上一層香菇。
 4) 把2)的雞中翼平鋪在上面，把醃製的調味料也均勻的淋在上面，然後蓋上外蓋。
 5) 按「功能」按鍵，選擇“Steam”（蒸煮），烹調時間設定為25分鐘，再按下「開始」按鍵。

雜菌湯

食材：	白玉菇	50 克	調味料：	紹酒	10 毫升
	鴻喜菇	50 克		鹽	適量
	香菇	50 克		薑	數片
	排骨	200 克		蔥花	適量
				白胡椒粉	少許

- 做法：1) 三種菌菇在加了適量鹽的淡鹽水中浸泡10分鐘。排骨用水沖洗乾淨後，用沸水焯一下。
 2) 把三種菇洗淨，切去根部，香菇切絲。
 3) 將排骨和所有菌菇、薑片放入內鍋，加入適量紹酒，加水至“Congee”（粥）的最高刻度線，並蓋上外蓋。
 4) 按「功能」按鍵，選擇“Soup”（燉湯），烹調時間設定為1小時30分鐘，再按下「開始」按鍵。
 5) 烹飪結束後，打開外蓋，加入適量鹽、白胡椒粉及蔥花調味即可。
 注：菌菇可選用自己喜歡的種類。

香芋排骨粥

食材：	芋頭	50 克	調味料：	鹽	3 克
	排骨	75 克		白胡椒粉	適量
	蔥花	10 克		雞粉	適量（可不放）
	白米	0.5 杯			

- 做法：1) 排骨斬小件，芋頭切成小方塊，蔥花切碎，白米洗淨備用。
 2) 排骨放入沸水焯一下，撇去浮沫，撈出瀝乾。
 3) 將白米放入內鍋，加水至“Congee”（粥）刻度線“0.5”，加入芋頭和排骨再蓋上外蓋。
 4) 按「功能」按鍵，選擇“Congee”（粥），烹調時間設定為1小時30分鐘，然後按下「開始」按鍵。
 5) 烹調結束後，按「關/取消」按鈕，打開外蓋，加入調味料，撒上蔥花即可。

是否真的發生了故障？

在委託維修之前請先進行檢查。

現象	請檢查	頁碼
一開始預約就開始烹調	● 時鐘是否正確？（24 小時制顯示）	32
	● 預約時間是否在“預約時的可設定範圍”之外。	35
不在預約時間烹調	● 當前時間顯示是否正確？（24 小時制顯示）	32
	● 是否已按了「開始」按鍵？	38
烹調時間長	● 飯煲狀態下如果連續烹調，則烹調時間將會變長。 （最多可能會延長30 分鐘左右）	—
	● 因米飯量和水量不同，在烹調中途，可能會停止剩餘時間顯示並進行調整。	—
	● 是否顯示“U12”？	46
烹調時間短	● 可能會因米飯量和水量不同，在烹調途中自動調整剩餘時間顯示。	—
發出聲音	● “卟—”音…是風扇驅散熱量的轉動聲音。	—
	● “噤—”音…是IH（電磁加熱）的通電聲音。	—
	● 保溫中有時會聽到這樣的聲音。	—
	● “咻—”音…是蒸氣噴出的聲音。	—
	● 電磁爐狀態時，由於使用的鍋的種類不同，可能會發出不同的共振聲。	—
	● 電磁爐狀態時，鍋偏位時可能會發出短促的金屬音，不是故障。	—
蒸氣從蒸氣口以外的部位漏出	● 飯煲本體是否有正確放置在電磁爐上。	—
	● 內蓋的鍋墊圈和內鍋的鍋邊上是否附有異物，或內鍋是否已變形？	—
不能進行按鍵操作	● 內蓋是否每次使用後都進行清洗，並正確安裝？	39
	● 按鍵的指示燈是否點亮著？ → 烹調、預約、保溫中途，無法進行按鍵操作。 請按「關/取消」按鍵後再進行操作。	—
在烹調中發生停電時	● 按鍵的指示燈是否點亮著？ → 烹調、預約、保溫中途，無法進行按鍵操作。 請按「關/取消」按鍵後再進行操作。	—
	● 烹調結束的時間可能會延遲。	—
有塑膠異味	● 根據停電時間長短的不同，有時可能會煮不出美味可口的米飯。	—
	● 剛開始使用時可能有塑膠的味道，多使用幾次後便會消除，不是異常。	—
當顯示消失	● 插入電源插頭時，是否顯示“8：30”？	—
	[顯示] 鋰電池已耗盡。 只要插入電源插頭就可以進行烹調及保溫操作，但想要預約烹調時，每次必須進行時鐘的核對。此時請更換新電池。 電池固定於本體內部，客戶自己無法進行更換。	—
	[不顯示] 電路板發生故障。 → 電池的更換或故障的修理，請委託Panasonic授權的服務中心進行。	—

須知

● 不小心誤將水和大米直接倒入未放置內鍋的本體時，請向Panasonic授權的服務中心諮詢。

出現問題時

並非故障，在委託維修之前請先進行檢查。

現象	原因
發黏（較軟）	<ul style="list-style-type: none">●米量和水量是否正確？●是否混入較多碎米？●是否長時間浸泡水中？（預約時間太長等） →使用預約功能烹調時，需少放些水。●是否使用熱水洗米？●煮好後，是否立即將米飯翻鬆？●新米是否放入較多水進行烹調？
發乾（較硬）	<ul style="list-style-type: none">●米量和水量是否正確？●是否用“Quick”（快速）功能進行烹調？
粥變糊狀	<ul style="list-style-type: none">●預約定時烹調時，是否讓米長時間浸泡於水中？●是否對粥進行了保溫？●是否碎米太多？
飯燒焦	<ul style="list-style-type: none">●洗米是否充分？●內鍋底部、底感應器及本體內部是否附有異物？●是否進行了預約定時烹調？●是否混入較多碎米？●是否放入調味料進行烹調？（什錦飯等）●鍋底形成的淡黃色的糊焦，不是故障。 →確認上述內容後仍未改善，請參考“如要改善飯焦”（🔍 第47頁）。
凝結成水珠 有氣味 帶黃色	<ul style="list-style-type: none">●煮好後，是否立即將米飯翻鬆？●是否保溫超過5小時？●是否把冷飯添加到內鍋裏並進行了保溫？●洗米是否充分？●是否在放入飯勺的狀態下進行了保溫？●因米的種類或所用水質的不同，煮熟的飯可能會帶黃色。●在放入調味料烹調什錦飯等後，可能有氣味。 →請仔細清洗內鍋、內蓋。
米飯乾燥	<ul style="list-style-type: none">●是否保溫超過5小時？●是否反復加熱冷飯？●內蓋的鍋墊圈部和內鍋的鍋沿上是否附有米飯，或內鍋是否已變形？
米飯黏在內鍋上	<ul style="list-style-type: none">●因大米品種不同，柔軟的米飯和黏性好的米飯可能會容易黏鍋。
形成一層薄膜	<ul style="list-style-type: none">●是否殘留著糠皮？ 糯米紙狀的薄膜是由於澱粉溶解後乾燥所生成的，對人體無害，米沒有洗乾淨則容易生成這種薄膜。
煮好的米飯表面 凹凸不平	<ul style="list-style-type: none">●是否在煮飯前未將米的表面撫平？●是IH（電磁加熱）特有的強大火力造成的。不是異常現象。 以下情況，容易變得凹凸不平。<ul style="list-style-type: none">・淘米不充分時。・混有許多碎米時。・由於洗米時用力過大，米粒已經破碎。

困惑時

出現問題時

並非故障，在委託維修之前請先進行檢查。

電磁爐不加熱

- 放置了不適合的鍋具。
- 未放鍋具，或鍋具的位置有偏移。
- 內部電路或微晶面板的過熱防止裝置起動。
- 微晶面板上放了不適用的鍋或金屬小物件。

當出現這樣的顯示時

在委託維修之前請先進行檢查。

錯誤顯示	請檢查	頁碼
	<ul style="list-style-type: none">● 電磁爐狀態是否使用合適的鍋具 → 按「關/取消」按鍵，待錯誤顯示消失後，放置合適的內鍋，再次進行操作。 (若不按「關/取消」，稍等片刻後會自動消失，返回至操作界面。)	—
	<ul style="list-style-type: none">● 飯煲狀態是否已將內鍋放入？ → 請按「關/取消」按鍵，待錯誤顯示消失後，放入專用的內鍋，再次進行操作。 (若不按「關/取消」，稍等片刻後會自動消失，返回至操作界面。)	—
	<ul style="list-style-type: none">● 鍋底或底感應器上是否附有異物？ → 請清除異物及污漬，然後按「關/取消」按鍵。● 水量是否太多？ → 請按「關/取消」按鍵。 (連續烹調時，可稍微減少一些水)	29 33、35
	<ul style="list-style-type: none">● 保溫時間是否在96小時以上？ → 請按「關/取消」按鍵。	37
	<ul style="list-style-type: none">● 產品底部的吸氣口及排氣口是否有灰塵等異物阻塞？ → 請按下記步驟清除灰塵。 ① 按「關/取消」按鍵，然後拔掉電源插頭。 ② 待產品冷卻後，取出內鍋。 ③ 清除產品底部的吸氣口/排氣口中的灰塵。(第40頁)● 產品是否有在地毯等物品上使用？ → 請勿在可能會堵塞產品底部的地方使用飯煲。	— 29
	<ul style="list-style-type: none">● 嘗試拔下電源插頭，再重新插入。 如仍出現“H※※”，則表示存在故障。 → 請諮詢Panasonic授權的服務中心，並告知錯誤代碼(“H”後的兩位數字)。	—

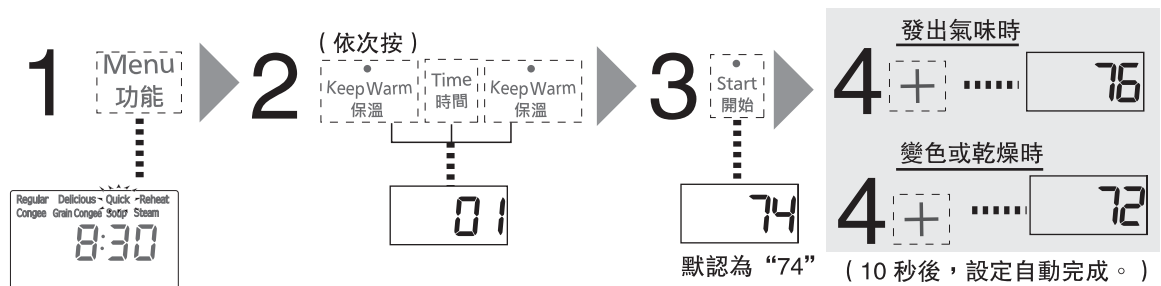
當進行了上述處理後仍不能恢復正常時，請委託Panasonic授權的服務中心修理。

想要改善時

飯煲模式下進行以下操作。

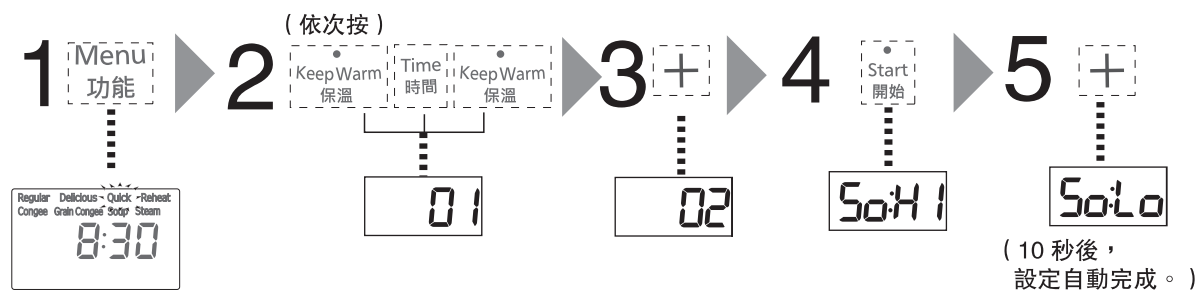
■如要更改保溫溫度（預設的保溫溫度為74）

當保溫的米飯發出氣味時請更改為“76”，變色或乾燥時請更改為“72”。（74 → 76 → 72）



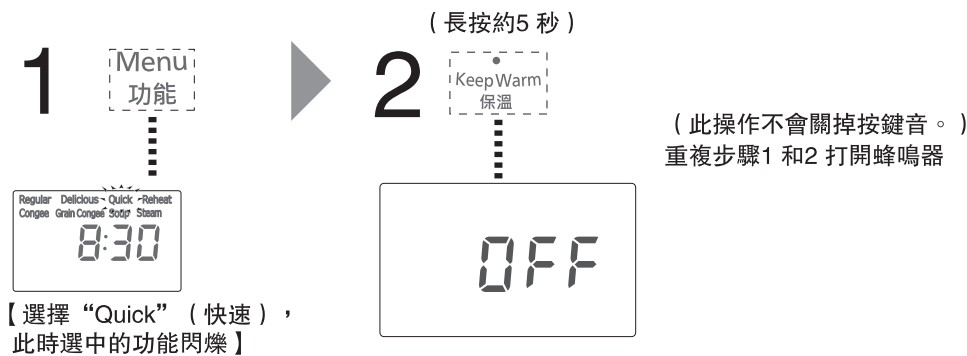
【選擇“Quick”（快速），此時選中的功能閃爍】

■如要改善飯焦



【選擇“Quick”（快速），此時選中的功能閃爍】

■如要在烹調、冷飯加熱時消除蜂鳴聲（結束提示音）



【選擇“Quick”（快速），此時選中的功能閃爍】

困惑時

規格

型號				SR-N101
額定電壓				220 V ～
額定頻率				50 Hz
額定輸入功率				2000 W
飯煲 模式	額定輸入功率			1180 W
	內鍋的額定容積 升			2.9
	煮飯容量 (米量) 升 (杯)	白米	Regular (標準)	0.18 – 0.9 【1 – 5 杯】
			Delicious (精煮)	
			Quick (快速)	
		Mixed Rice (什錦飯) · Glutinous rice (糯米飯)	0.18 – 0.54 【1 – 3 杯】	
	煮粥容量 (米量) 升 (杯)	Congee (粥) · Grain Congee (什穀粥)		0.09 – 0.18 【0.5 – 1 杯】
燉湯的最大烹調容量 (食材+水) 升			1.7※1	
電磁爐 模式	額定輸入功率			2000 W
	火力調節	Hot Pot (火鍋) · Stir Fry (炒) · Manual (自定義)		200 W – 2000 W
		Pan Fry (煎)		140 ℃ – 200 ℃
電源線長度 (約) 米				0.9
產品重量 (約) 公斤				4.3
外形尺寸 (約) 厘米		寬		32.8
		深		27.2
		高		25.3

● (※1) 為 “Congee” (粥) 最大水位線的烹調容量。