

Operating Instructions

IH Steam & Variable Pressure Electronic Warm Jar

Household Use

1.0 L model

Model No. **SR-SPX108**

1.8 L model

Model No. **SR-SPX188**


Illustrations of the SR-SPX108 are used throughout this Operating Instructions.

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Thank you for purchasing this Panasonic product.

- This product is intended for household use only.
- Please read the operating instructions carefully to ensure safe and correct operation before use.
- Before use, **be sure to read “Safety Precautions” (Pages 2–7).**
- Keep the operating instructions and the warranty for future use.


Warranty appended

Safety Precautions

Please make sure to follow these instructions


In order to prevent accidents or injuries to the user, 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.

■ These symbols are classified and explained as follows:

 This symbol indicates prohibition.

 This symbol indicates requirement that must be followed.

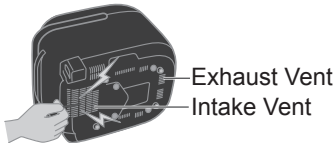
WARNING

 ● **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.)
→ 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 damage the power cord or power plug.**
• The following actions are strictly prohibited.
Damaging, modifying, touching on or placing near heating elements, forcefully bending, twisting, pulling, pulled over sharp edges, putting heavy objects on top, bundling, pinching the power cord and carrying the appliance by the power cord.
(It may cause a fire or electric shock due to damage to the power cord or power plug.)

● **Do not plug or unplug the power plug with wet hands.**
• Always ensure that hands are dry before handling the power plug or switching on the appliance.
(It may cause an electric shock or injury.)


● **Do not insert any object in the Intake Vent, Exhaust Vent or the gaps.**
• Especially metal objects such as pins or wires.
(It may cause an electric shock, or injury caused by malfunction.)



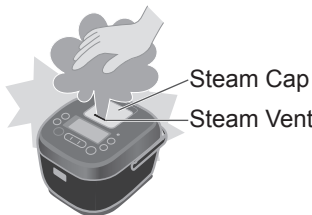
● **Do not wash the main body with water, immerse the appliance in water or splash it with water.**
(It may cause an electric shock, or fire caused by short circuit.)
→ Please contact an authorised dealer if water gets inside the appliance.

● **Do not modify, disassemble, or repair the appliance.**
(It may cause a fire, electric shock or injury.)
→ Please contact an authorised dealer for a repair.

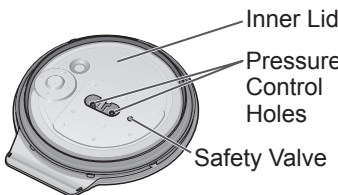
WARNING

 ● **Do not use the appliance for any purpose other than those described in these instructions.**
(It may cause a fire, burn, injury or electric shock.)
• Panasonic will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

● **Do not expose your face close to the Steam Vent or the Steam Cap or touch them with your hand while cooking or immediately after cooking.**
• Pay extra attention to infants.
Steam jets out from the Steam Vent.
(It may cause a burn.)



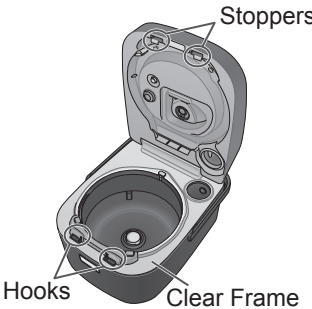
● **Do not put anything in the Inner Pan to block the Filter, Pressure Control Holes, Safety Valve or the hole in the Inner Lid.**
(Steam may leak or cooking contents may jet out, causing a burn or injury.)



<Examples of prohibited ingredients>
• Ingredients that expand upon boiling (such as paste, beans or noodles).
→ Boil beans in a separate pot first before use.
• Ingredients that start to foam suddenly upon heating (such as baking soda).
• Ingredients with thin peels that may float (such as green vegetables or tomatoes).

<Examples of prohibited cooking methods>
• Cooking with the ingredients or seasoning in a plastic bag.
• Cooking by using aluminium foil etc. to cover the ingredients directly.
• Cooking ingredients into thick sauces (such as curry, stew or jam).
• Cooking with a large quantity of oil.

● **Do not use under the following conditions.**
(Steam may leak or cooking contents may jet out, causing a burn or injury.)
• The Safety Valve do not move up/down.
• The Filter, Pressure Control Holes or Hole in the Inner Lid are blocked.
→ The ducts in the pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked.
• The Outer Lid has not been closed firmly until it clicks.
• Foreign objects such as rice grains stuck on the inner surface of the appliance.
In particular the Hooks, Clear Frame, Stoppers, Packing of the Inner Lid, the edge of the Inner Pan or around the Steam Cap.
• The Inner Lid has become bent or deformed.
• No filter has been attached to the Inner Lid.
• The Steam Cap has not been attached.
• The Packing of the Steam Cap has come off.



● **Do not overfill the water volume.**
(Cooking contents may jet out, causing a burn or injury.)
• Add an equivalent volume of water to match the number of cups of rice by using the corresponding Water Level for the desired cooking program.
→ When adding extra water to achieve the desired rice texture, make sure the volume of water is no higher than 3 mm above the Water Level.

Safety Precautions

Please make sure to follow these instructions

WARNING



- **Do not add ingredients, water or seasoning above the “Max” line of the Inner Pan.**
(Cooking contents may jet out, causing a burn or injury.)
- **Do not open the Outer Lid or carry the appliance while cooking.**
(Steam may leak or cooking contents may jet out, causing a burn or injury.)
 - The Outer Lid may not be opened after cooking.
- **Do not force the Outer Lid open while pressure cooking.**
(It may cause a burn or injury due to hot water jetting out.)
 - The container must not be opened until the pressure has decreased sufficiently. Pressure remains while the **Pressure** indicator is on or steam is being discharged, so wait until the **Pressure** indicator goes out and steam is no longer discharged from the Steam Vent.
 - *For further details if the Outer Lid needs to be opened while cooking, see P. 11.
- **Do not spill water or other liquid on the connector such as the instrument plug.**
(It may cause an electric shock, or fire caused by short circuit.)
- **Do not let anyone lick the instrument plug.**
 - Pay an extra attention to infants.
(It may cause an electric shock or injury.)
- **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 a burn, injury or electric shock.)
- **Use the correct program** (see P. 12).
(Steam may leak or cooking contents may jet out, causing a burn or injury.)
- **Use “Congee”, “Mixed” or “Casserole” program when cooking rice with other ingredients.**
(Using the wrong cooking program may cause ingredients to block the Pressure Control Holes or Safety Valve, which can lead to steam leakage, discharge of cooking contents and possible burn or injury.)
- **Use only a power outlet rated at 10 Amperes and alternating electric current 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 at least.
- **Insert the instrument plug and the power plug completely.**
(It may cause smoking, a fire or electric shock.)

WARNING



- **Clean the power plug regularly.**
(A soiled power plug may cause insufficient insulation due to the moisture, and lint build-up, which may cause a fire.)
 - Unplug the power plug, and wipe with the dry cloth.
- **Discontinue using the appliance immediately and unplug when abnormality or breaking down occurs.**
(It may cause smoking, a fire or electric shock.)
e.g. for abnormality or breaking down:
 - The power plug and the power cord become abnormally hot.
 - The power cord is damaged or power failure happens when the power cord is touched.
 - The main body is deformed or is abnormally hot.
 - Smoke emanates from the main body or a burning odour is detected.
 - The main body is cracked, is loose or rattles.
 - The fan in the bottom does not rotate while cooking.
 - Please contact an authorised dealer for inspection or repair immediately.
- **Close the Outer Lid slowly and firmly until it clicks.**
(To prevent a burn or injury by steam leaking or the opening of the Outer Lid.)
 - Cannot be closed if the Inner Lid has not been attached.
 - To ensure that the Outer Lid can be closed, remove foreign objects such as rice grains on the Hooks, Clear Frame, Stoppers, Packing of the Inner Lid, the edge of the Inner Pan or around the Steam Cap.
- **Keep the power cord out of reach of children.**
 - Do not let the power cord hang over the edge of the table or countertop.
(Pulling on the power cord may result in the appliance falling from the table or countertop, causing an injury.)
- **Always keep children away from the appliance.**
(It may cause a burn, injury or electric shock.)
 - Children do not realise dangers that are likely to occur because of improper use of electrical appliances.
- **Be careful not to trip over or become entangled with the power cord while in use.**
(Otherwise it may result in an injury, or the damaged power cord causing a fire or electric shock.)
- **Use a power outlet which you are sure includes an earth.**
 - The power plug of the appliance is designed for a power outlet with an earth.
(Use of a power outlet without an earth may result in a malfunction or electric shock due to electrical leakage.)



Safety Precautions

Please make sure to follow these instructions

⚠ CAUTION



● Do not expose the power plug to steam.

- Do not expose the power plug to steam when it is plugged in. (It may cause an electric shock, or 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 use a deformed Inner Pan or an unspecified pan.

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

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

- The Steam Cap, Water Vessel, Inner Lid, metal parts, such as the Clear Frame, and Inner Pan. The Water Vessel is heated and becomes hot so that the quantity of water in the Water Vessel can be detected immediately after cooking starts. (It may cause a burn.)
- Use a dry cloth or oven mitts when removing the Inner Pan while it is hot.

● Do not touch the Hook Button while moving the appliance.

(It may cause the Outer Lid to open, resulting in a burn.)



● Do not use the appliance on following places.

- Places where it may be splashed with water or near a heat source. (It may cause an electric shock, electrical leakage or fire.)
- On an uneven surface or on non-heat-resistant carpet. (It may cause an injury, burn or fire.)
- Near a wall or furniture. (It may cause discolouration, deformation or damage.)
- Open the Outer Lid in an area away from surrounding objects such as the wall or furniture.
- On aluminium sheet or electronic carpet. (Aluminium materials may generate heat and cause smoking or a fire.)

● Do not turn on the appliance without rice and water inside.

(It may cause a burn.)

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

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

⚠ CAUTION



● Be sure to hold the power plug or the instrument plug when unplugging the power plug or the instrument plug.

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

● Always switch off and unplug the appliance from the power outlet when it is not in use or before removing the Inner Pan.

(Otherwise it may cause a burn, injury, or electric shock or fire caused by short circuit due to the insulation deterioration.)

● Unplug and allow the appliance to cool down fully before cleaning and storing it.

- Do not move the appliance while it is hot. (Touching hot elements may cause a burn.)

● If using the appliance on a kitchen shelf etc., ensure that the steam is not confined within a closed space.

- (It may cause discolouration or deformation.)
- If using a slide-out shelf, pull the shelf out fully to ensure that the shelf above is not exposed to steam.

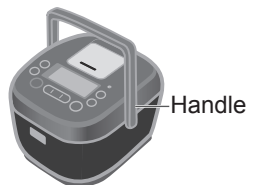
● When placing the appliance on a slide-out table, always check the load strength of the table.

- (It may cause a burn or injury due to the appliance falling.)
- Use a table with a load strength of 13 kg or more for the 1.0 L model, or 16 kg or more for the 1.8 L model.



● Hold the Handle when moving the appliance.

(Otherwise it may cause a burn or injury.)



● Please consult a doctor if you are using an implanted pacemaker.

- The operation of this appliance may affect your pacemaker.

Notes on Use

To keep the Warm Jar in good condition over the long term, please observe the following.

About the Warm Jar

- **Do not use the Warm Jar on an IH hob.**
(Doing so may damage the Warm Jar or hob.)
- **Do not use in a location subject to direct sunlight.**
(Doing so may result in discolouration.)
- **Do not use in a location (on a carpet, plastic bag, aluminium foil, fabric etc.) where the bottom of the Warm Jar (the Intake and Exhaust Vents) is restricted.**
(Doing so may damage the Warm Jar.)
- **Periodically check the Intake and Exhaust Vents at the bottom of the Warm Jar and then remove any dust etc..**
(P. 26)
- **Do not use the Warm Jar outdoors.**
(An unstable power supply may cause the Warm Jar to develop a fault.)
- **Do not cover the top of the Warm Jar when it is in use.**
 - Dishcloths etc.
(Steam may be confined near the Warm Jar, and cause the Outer Lid or buttons to deform) or stop operating.
- **Do not use the Warm Jar with foreign objects such as rice grains or other dirt stuck to it.**
(Doing so may result in an error message being displayed, and the rice being burnt or otherwise cooked in an unsatisfactory way. The Outer Lid may not be opened.)
 - Brim part or bottom
 - Lid Sensor
 - Pan Sensor
 - Water Vessel
 - The area to be contacted with the Sensor
 - The area to be heated
- **Do not place the Warm Jar near devices vulnerable to magnetic fields.**
 - Radios, televisions, hearing aids etc.
(Noise may be heard or volume levels reduced.)
 - IC cards/bank cards etc.
(Records held on the card may be lost or damaged.)
- **Do not bring magnets close to the Warm Jar.**
(Doing so may result in faulty operation.)

About the Inner Pan

- **Do not use the Inner Pan except in the Warm Jar.**
 - Do not use on a gas hob or IH hob, or in a microwave.
- **Do not strike against hard objects.**
(Doing so may scratch or dent) the outer surface.
- **Observe the following to prevent peeling or scratching of the inner coating.**
 - During preparation**
 - Do not use a whisk or other tool when washing the rice.
 - Do not allow a metal strainer etc. to contact the inner coating.
 - When rice is cooked**
 - Do not mix salt or sprinkle, etc. with the rice while it is in the Inner Pan.
 - Do not mix vinegar with the rice while it is in the Inner Pan (for sushi etc.).
 - Do not use a metal ladle (for congee etc.).
 - Do not tap or hit the Inner Pan (when serving etc.).
 - When cleaning (P. 24)**
 - Do not use as a washing-up bowl. Do not put spoons or other cutlery into the Inner Pan.
 - After cooking with seasoning, do not leave the food in the Inner Pan.
→ After cooking mixed rice etc., remove it from the Inner Pan as soon as possible and wash the Inner Pan.
 - Do not use a dish dryer or dishwasher/dryer.
 - After washing, do not leave on other crockery to dry.
 - Do not wash or scrub with an abrasive, a metal scourer, a nylon scourer impregnated with polish etc..
→ Wash using a soft sponge.
Do not wash using the scouring pad.

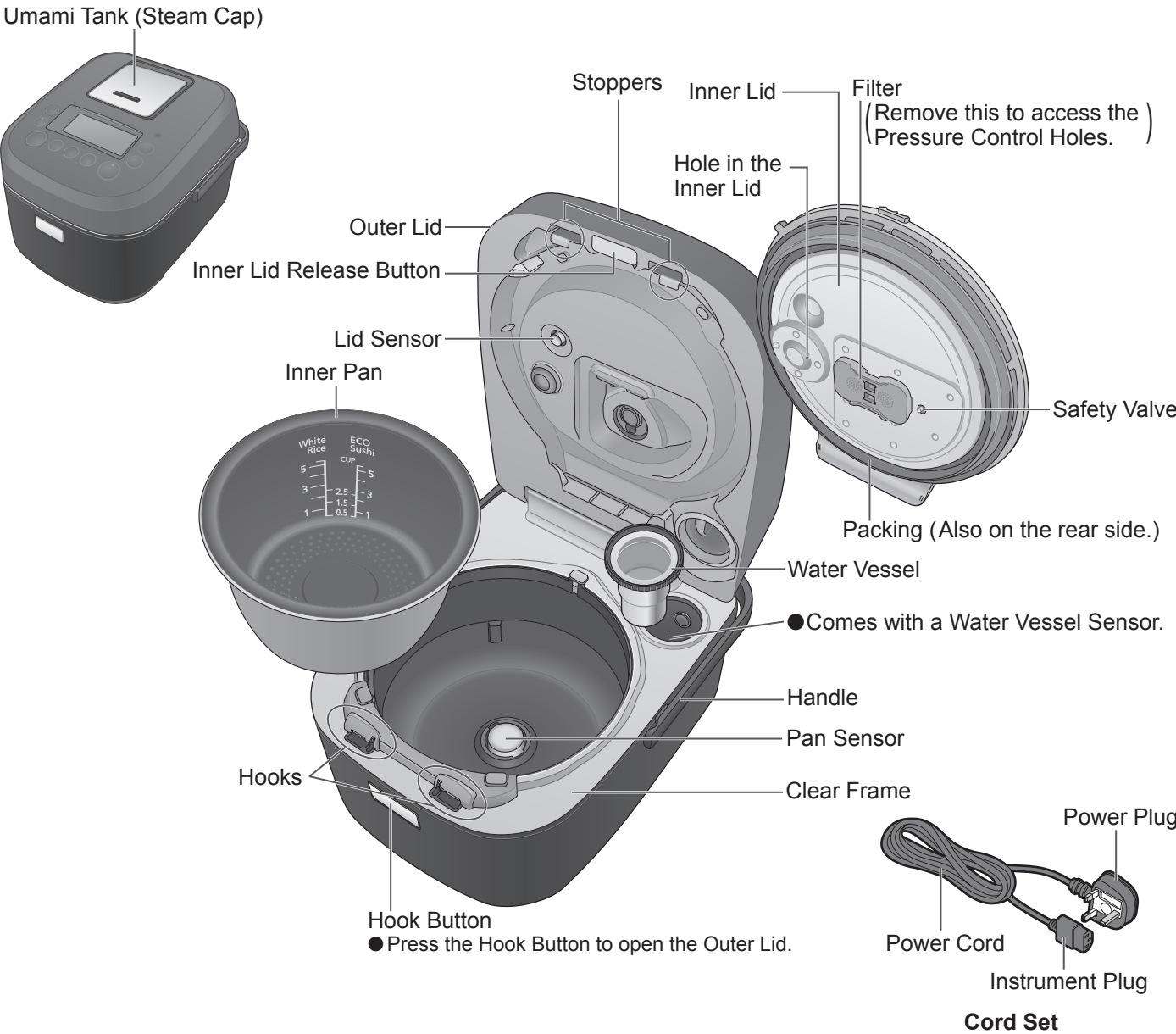
Note ● The following do not affect performance or human health.
[Outer surface] Shallow scratches, small dents or bumps. [Inner surface] Peeling of inner coating.
→ A new Inner Pan can be purchased if the Inner Pan has changed shape or you are concerned about the condition of the Inner Pan.

If the power stops during use

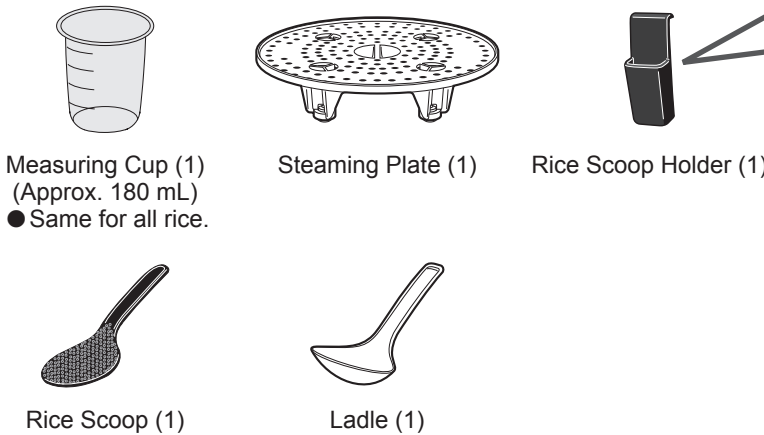
- Includes if the power plug is removed, or the power circuit breaker is tripped during use.
- If power is interrupted, the Warm Jar will return to the state it was in before interruption.
 - If the power stops for a long period of time, the Warm Jar will return to the following state when power resumes.
 - Cooking: Continues cooking.
The rice may be cooked in an unsatisfactory way.
 - Keeping warm: Continues keeping the rice warm.
- *It will start cooking immediately if the set time of the timer has elapsed. The rice may not be cooked by the set time.
For further details on "Timer Setting Restriction", see P. 36.

Part Names/Accessories

■ Before using the Warm Jar for the first time, please remove the accessories, Water Vessel and Cord Set, and then wash the accessories, Inner Pan, Inner Lid, Steam Cap and Water Vessel. (P. 24–25)



Accessories



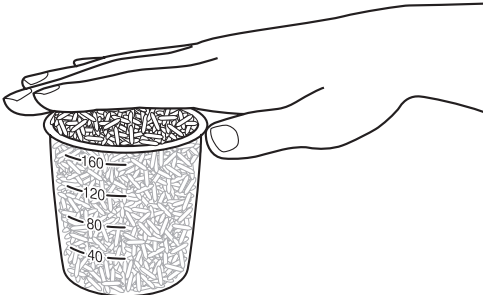
Attaching the Rice Scoop Holder

Attach the Rice Scoop Holder to the indented section of the Handle. Insert the Rice Scoop.



Cooking Rice

Washing the rice and adding water



1 Measure the rice

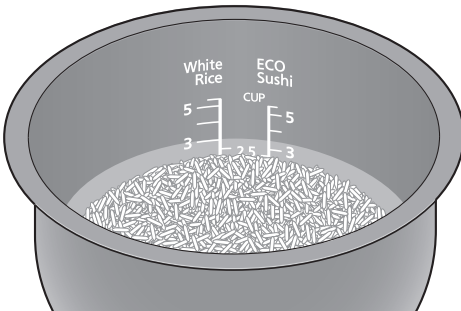
- Measure by levelling off in the supplied measuring cup. (Approx. 180 mL/cup)

2 Wash the rice

- ① First, add plenty of water, stir, and quickly throw away the water.
- ② Repeat this process 2 to 5 times, stirring gently to wash the rice each time.
(It is acceptable if the cooking water is slightly cloudy.)
- ③ Put the washed rice in the Inner Pan.
(The rice can be washed in the Inner Pan.)

Precaution

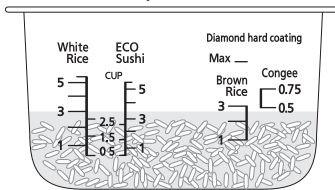
- Do not leave the rice in a strainer for any length of time.
(The rice grains may break, causing the rice to stick or burn when cooked.)



3 Add water

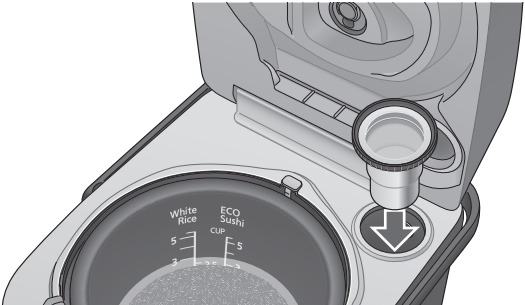
- Add water up to the mark (Water Level) for the desired cooking program. (P. 12)
(Ensure that the Inner Pan is on a level surface) and check the marks on both sides.
- Add the correct amount of water for the number of cups of rice.
When adjusting the amount of water to suit your taste etc., be aware that the Warm Jar allows for a 1–3 mm adjustment for the “Eco” program and a 1–2 mm adjustment for other programs.
(Adding too much water may cause liquid to spill out, increase the cooking time or adversely affect the flavour of the rice.)
- Use a little less water than indicated for new-crop rice.
- Use a little less water than indicated for harder rice and a little more than indicated for softer rice.
- Ensure the rice is level.
- Soaking the rice is not required.
(When the “Start” button is pressed, the water will be absorbed automatically.)

Using the “Delicious” program with 3 cups of rice



The Inner Pan in the illustration is the 1.0 L model.

Setting up



4 Place the Inner Pan in the Warm Jar

- Wipe away any water etc. on the outside of the Inner Pan.

5 Fill the Water Vessel with water and attach to the Warm Jar

(For further details, see P. 27.)



Precautions

- Wipe away any water etc. around the Water Vessel.
- Replace the water each time the Warm Jar is used.
(Failure to do so may cause scale buildup on the Water Vessel or prevent the steaming stage.)
- To continuously cook rice, replace the water in the Water Vessel and start cooking after waiting for 5 minutes or more.

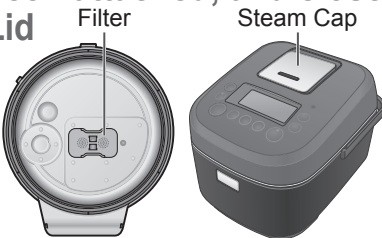
6 Attach the Inner Lid

(Refer to “Attaching” on P. 25.)

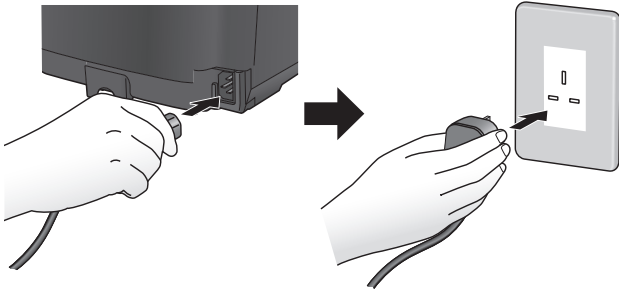
- ① Fit into the grooves.
- ② Press into the Outer Lid until you hear a “click”.

7 Check that the Filter and Steam Cap have been attached, and close the Outer Lid

(Refer to “Attaching” on P. 24–25.)



Cooking



8 Insert the Power Plug

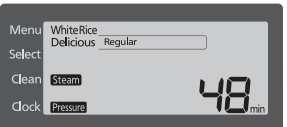
- Please connect the Instrument Plug to the body first and then connect the Power Plug.
Make sure that both plugs are firmly connected.

9 Check the program and press the “Start” button

- Do not open the Outer Lid while cooking.



Cooking starts.



- When the buzzer sounds after cooking, the steaming stage has finished.
Mix the rice immediately.
(This is to allow excess moisture to evaporate.)
- Automatically switches to the keep warm function. (P. 15)

■ If the Outer Lid needs to be opened while cooking

1. Check that there is no one near the Warm Jar.
2. Press the “Cancel/Off” button to stop cooking. The **Pressure** indicator will continue flashing (approx. 4 minutes).
*Take care, as hot steam will jet out quickly from the Steam Vent.
3. Press the Hook Button after checking that the **Pressure** indicator (flashing) has gone out and that steam is no longer jetting out.

Three rules for delicious rice



Measure out the water and rice correctly.



Wash the rice gently.

Heavy-handed washing of the rice can result in the grains splitting, causing the rice to stick or burn.



Use suitable water.

We recommend the use of tap water or filtered tap water.

- Use of alkaline water (with a pH higher than 9) may result in sticky or yellow-coloured rice.
- Use of hard mineral water (with hardness of 100 or above) may result in dry or hard rice.



Things to look out!

- Where possible, choose recently processed rice.
- After opening a bag of rice, use it promptly.
- Keep rice in the fridge.

Cooking Rice (if the Outer Lid needs to be opened while cooking)

Using the Programs Correctly

Program		Water Level of Inner Pan	Cooking time (approx.)	Display
Menu	Select			
White Rice	Delicious Regular Sticky Hard Rice with best flavour	White Rice	Regular 48 min Sticky 51 min Hard 43 min	Steam Pressure
	Quick Rice will be slightly harder. You can soften the rice by soaking it before cooking.	White Rice	22 min–32 min	— Pressure
	Eco Cook with reduced power consumption	ECO	43 min	— Pressure
	Congee 1.0 L model (0.5 to 0.75 cup) 1.8 L model (0.5 to 1.5 cups)	Congee	Setting time 1h–4 h	— —
	1-2 person 1.0 L model (0.5 to 1.5 cups) 1.8 L model (1 to 2.5 cups)	White Rice	48 min	Steam Pressure
	Sushi	Sushi	47 min	— Pressure
	Mixed	White Rice	48 min–58 min	Steam —
Brown Rice	Casserole	White Rice	48 min–58 min	Steam —
	Rice	Brown Rice	1h 25 min–1 h 45 min	Steam Pressure
Grains	Congee	Congee	Setting time*2 2 h–4 h	— —
	Rice	White Rice*1	48 min–53 min	Steam Pressure
Cook	Congee	Congee	Setting time 1 h–4 h	— —
	Cake	—	Setting time 40 min–60 min	— —
	Steam	—	Setting time 1 min–60 min	— —
	Soup	—	Setting time 1 h–4 h	— —

*1 Adjust the amount of water depending on the type of multigrain rice and preferences.
*2 The allowable setting time for congee is 1 h to 4 h, however the recommended setting time has been listed in this table.
● The rice cooking time may vary depending on the type and amount of rice being cooked.

● Do not mix brown and white rice. (Rice will not cook properly.)



■ This is the default setting.
You can take a little more time to make sure the texture suits your taste.
● First we recommend that you try “Regular”. You can then match the texture with your taste or the dish you are cooking.

Texture preferences

I like fluffy rice which is sweet and a little bit sticky!

“Regular”

I like a chewy texture!

“Sticky”

I like a mild flavour with no stickiness (suitable for donburi-type dishes)!

“Hard”

■ Balance cooking time and power consumption.
● If the cooked rice is too hard for you, use the following to make it softer.
① After mixing the cooked rice, leave it in the Warm Jar for a few minutes before serving.
② Upon your next cooking, increase the amount of water (increase the Water Level by 1 to 5 mm).
③ Soak the rice for a certain time before cooking it.

Comparison of power consumption		
	Eco	Delicious (Regular)
1.0 L model (cooking 3 cups)	157 Wh	248 Wh
1.8 L model (cooking 4 cups)	224 Wh	307 Wh

*Measurement conditions:
Room temperature 23 ± 2°C, water temperature 23 ± 1°C.

Using Different Programs



● To cancel an operation

Do I have to select a program every time?

- The “Delicious” and “Eco” programs under “White Rice” are stored.
For other programs, the following operation allows you to call up the most recently used program.

- 1 Press and hold down  (for approximately 2 seconds)
 - You will hear a “beep” as soon as you press the button, but continue to hold it down. You will hear a second “beep” and the most recently used program will appear.

- 2 Press  

Notes

- As an aid for the visually impaired, the “Start” and “Cancel/Off” buttons have raised parts “●” and “■”.
- To make it easier to distinguish between decision points (for instance, the “Menu Select” button being at “Menu”), the beeping sound has been changed to “beep-beep”.
- From the point that the cooking starts, the Warm Jar displays the time until the rice is ready. Note that for the “Quick”, “Mixed”, “Casserole” and “Rice” programs, the Warm Jar will display the current time until approximately 10 minutes before the rice is ready. It will then switch to show the time until the rice is ready.


1 Check the program



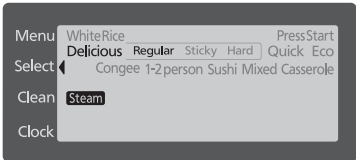
- To change the program.

Press  and set “●” to “Menu”.

Press   and select a program.

Press  again and set “●” to “Select”.

Press   and select a program.



The flashing location indicates the program that is currently selected.

- To cook “Congee”.

Press  and set the time.

Program	Allowable timer setting	Unit
Congee	1 h–4 h	30 min

- To select the “Cook” program. (P. 17)

2 Press the “Start” button

Flashing

Press 

↓

Cooking starts.




- When the buzzer sounds after cooking, the steaming stage has finished. Mix the rice immediately.
(This is to allow excess moisture to evaporate.)
- Automatically switches to the keep warm function. (P. 15)

Keeping Warm

Steam Keep Warm (Automatic)

- Once cooking finishes, programs automatically switch to the keep warm function.
(Please mix the rice immediately after cooking ends.)

	● Delicious ● 1-2 person	● Quick ● Sushi	● Eco
The Warm Jar will switch automatically to the keep warm function, but we do not recommend this.	● Congee If congee is kept warm, it may become very sticky.	● Mixed Use of the keep warm function can also cause the Inner Lid to rust, and adversely affect the flavour of the rice.	● Casserole Use of the keep warm function can also cause the Inner Lid to rust, and adversely affect the flavour of the rice.
	● Rice Flavour can be adversely affected.	● Cake It may cause odour, rot or rusting the Inner Lid.	● Steam It may cause odour, rot or rusting the Inner Lid.
	● Soup		

- Steam will be injected automatically approximately 5 to 6 hours after starting to warm the rice to prevent the rice from becoming dry or to reduce warming odour.
(The time may vary depending on the program or quantity of rice.)

Precautions

- Do not use the keep warm function for more than 12 hours.
(To prevent odour or rice becoming yellow or dry.)
- If you live in a region of high temperature and humidity, increase the keep warm temperature from 60 to 74. (P. 34)
(Odour may occur.)
- Do not cancel the keep warm function or remove the Power Plug while leaving the rice in the Warm Jar.
(To prevent odour and condensation.)
- Do not use the keep warm function with the Rice Scoop still in the Warm Jar.
(To prevent odour.)

Notes

- A keep warm time of up to 23 hours is displayed in 1 hour units (“0” is displayed for times of less than 1 hour). The keep warm function will continue for more than 24 hours, however the display will switch to the current time.
- Removing the Power Plug without pressing the “Cancel/Off” button will return to the keep warm function when the Power Plug is connected next.

ECONAVI

When the keep warm function is in use, the Warm Jar applies an amount of heat corresponding to the amount of rice.

→ For further details, see Q&A (About ECONAVI). (P. 28)

Steam Reheat (manual)

- Rice to be heated to high temperature from the keep warm state.
- Inject steam to prevent the rice from becoming dry and to reduce warming odour.
- Adjust the amount of steam injected and the time required for reheat according to the quantity of the rice in keep warm state.

1

Check the water in the Water Vessel (more than half is required)

- Refill water if the level is low.

2

In the keep warm state Mix the rice

3

Press the “Steam Reheat” button

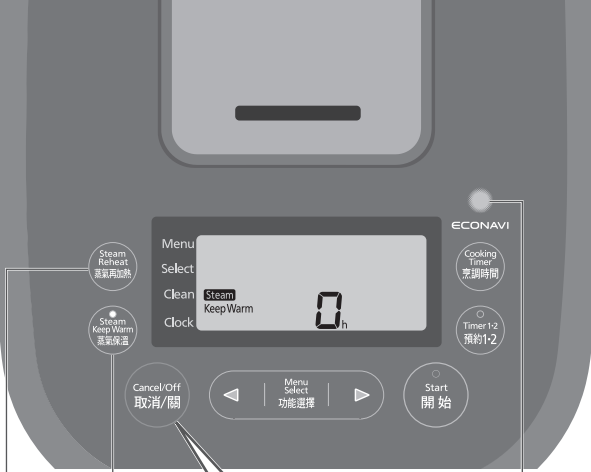
Press 

Flashing (Approx. 5 min–7 min)

Reheat starts.



- When the buzzer sounds, mix the rice immediately.
The rice is now ready to be eaten.



● To return to the keep warm state

● To reheat from the keep warm state

● To turn off the keep warm function

Press  and then remove the Power Plug.

● Lights during ECONAVI operation



Using the Timer

Timer

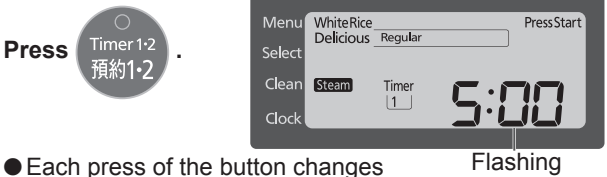
- **Two timers can be set.** (These are stored until changed.) You may find it convenient to store often used times, using, for example, “Timer 1” for breakfast and “Timer 2” for your evening meal.

For example: Setting to 7:30 am

- 1 **Check that the current time is correct**
 - If the time is incorrect, set it by following the procedure on the right.

- 2 **Check the program**
(Set to desired program. Step 1 on P. 14)

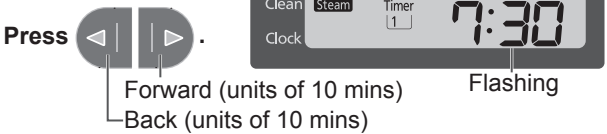
- 3 **Select “Timer 1” or “Timer 2”**



- Each press of the button changes the selection.

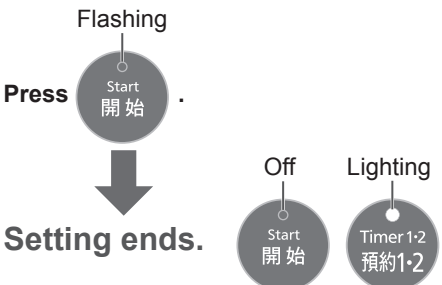


- 4 **Set the time at which the rice is to be ready**



- Hold down to cycle through time faster.

- 5 **Press the “Start” button**



- When the buzzer sounds after cooking, the steaming stage has finished. Mix the rice immediately. (This is to allow excess moisture to evaporate.)
- Automatically switches to the keep warm function. (P. 15)

Notes

- If there is insufficient time for the timer setting, the timer will not allow the setting, and cooking will start immediately. (See “Timer Setting Restriction” on P. 36.)
- The timer cannot be used with the “Quick”, “Mixed”, “Casserole”, “Cake” or “Steam” program.
- If the timer setting is 13 hours or longer (8 hours or longer when the water temperature is high), the rice may ferment, then generate undesirable odour.
- When cooking with the timer, the time until the rice is ready is not displayed.
- When cooking with the timer, the rice may absorb excess water. This can result in the rice becoming soft or burnt.
 - Reduce the amount of water slightly if the rice is soft. (Reduce water by approximately 1 to 2 mm from the Water Level.)



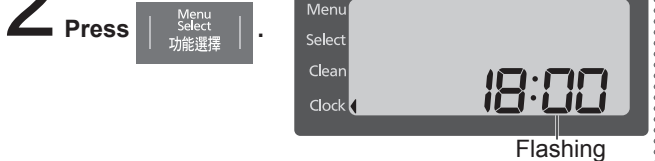
- To redo an operation
- To cancel a setting

When the current time is incorrect

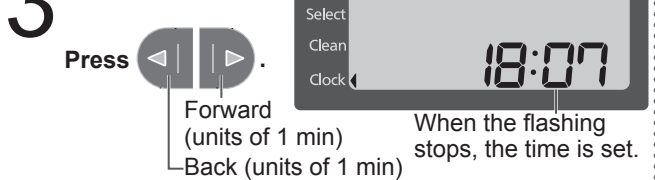
- The time is displayed in 24-hour clock format.

- 1 **Insert the Power Plug**

- 2 **Set “i” to “Clock”**



- 3 **Set the time**



- Hold down to cycle through time faster.
- The time cannot be set in use such as cooking/the keep warm state/the timer and cleaning function settings.
- When the lithium battery runs down, removing the Power Plug will result in the loss of stored data such as the current time and timer settings. (P. 31)
- The lithium battery is fixed inside the main body and cannot be replaced by the user. For a replacement of lithium battery, please consult the dealer where you purchased the Warm Jar or the service counter.

To see the current time after setting the timer.



Cooking

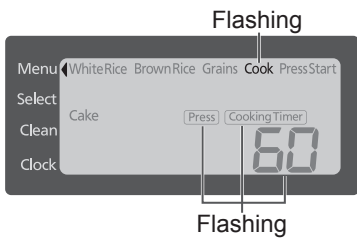
Cook

- The Warm Jar can be used to cook nutritious food such as cakes, or soups with beans or vegetables.

- 1 **Set “i” to “Menu” and select “Cook”**



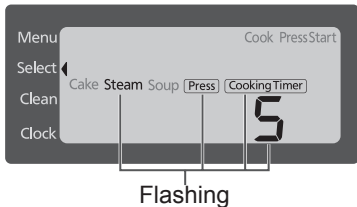
- Press and select “Cook”.



- 2 **Set “i” to “Select” and select a program**



- Press and select a program.



- 3 **Press and set a time**

Program	Allowable timer setting	Unit
Cake	40 min–60 min	1 min
Steam	1 min–60 min	1 min
Soup	1 h–4 h	30 min

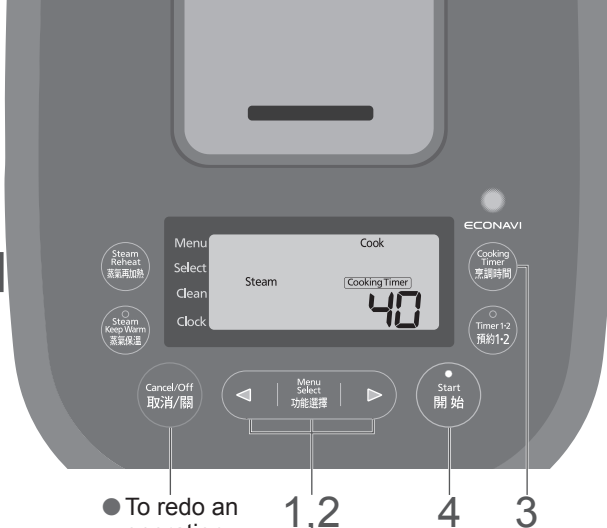
*Countdown of the steam setting time begins when the Warm Jar starts releasing steam.

- 4 **Press the “Start” button**



Cooking starts.

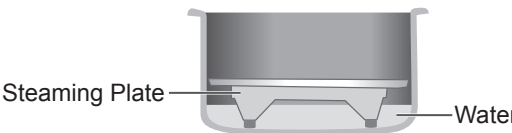
- When cooking finishes, the Warm Jar automatically switches to the keep warm function, so please turn off the Warm Jar.



- To redo an operation

Available capacity

Program	Model	
	1.0 L	1.8 L
Cake	Dough Max 600 g	Dough Max 900 g
Steam	Quantity of water 500 mL	Quantity of water 600 mL
Soup	Up to “White Rice” Water Level 4	Up to “White Rice” Water Level 6



Precautions

Do not use for the following recipes.

- Recipes in which a thickening roux is used, such as curry or stew.
- Recipes in which baking soda is used to produce fast-forming bubbles.
- Recipes in which a lot of oil is used.
- Recipes in which paste or other products that expand when heated is used.

When steaming...

- Please do not block the hole in the Inner Lid with ingredients.

During cooking...

- Do not place aluminium foil etc. to cover the ingredients directly.
- The results are affected by the size, quantity and temperature of the ingredients.
 - (If the sizes of the various ingredients are too large or the quantity is too large, the contents may boil over or be undercooked.)
 - If the resulting food is undercooked, reselect a program and cook it for longer.

After cooking...

- Do not use the keep warm function. (It may cause odour, rot or rusting the Inner Lid.)
- The inside of the Outer Lid and the vicinity of the Inner Pan will be hot after cooking, so please be careful when removing cooked food.
 - Wipe these away with a well-wrung cloth.
- Always wash the Inner Lid and the Steam Cap. Wipe the inner surface of the Outer Lid, the attaching portion of the Steam Cap and the Packing. When cooking recipes with a high meat content, the fats and proteins of the meat can contaminate the Inner Lid and inner surface of the Outer Lid. (It may cause odour, rot or rusting the Inner Lid.)

Congee/Sushi

Pork and Century Egg Congee



Ingredients (Serves 2 to 3):
White rice ½ cup
Meat broth (cooled) 5 cups
Century egg 1 pc
Cooked lean pork 125 g

Seasoning:
Salt 5 g
Pepper To taste
Sesame oil To taste

Method:
① Marinate the cooked lean pork with the salt for 1 hour and then cut into thin strips. Dice the century egg and put aside for later use.
② Wash the white rice and then pour into the Inner Pan together with the meat broth and close the Outer Lid.

③ Select the program “**White Rice/ Congee**” and set cooking time to **1 hour and 30 minutes**.
④ Press the “Start” button.
⑤ When the buzzer sounds, press the “Cancel/Off” button, open the Outer Lid*, add the lean pork and century egg to the Inner Pan and close the Outer Lid.
*When open the Outer Lid, please note that the cooked food gets hot.
⑥ Select the program “**White Rice/ Congee**” and set cooking time to **1 hour**.
⑦ Press the “Start” button.
⑧ When the buzzer sounds, the congee may be served after it has been seasoned.

Mung Beans and Lily Bulb Congee



Ingredients (Serves 4 to 6):
Green bean 70 g
Glutinous rice 70 g
Lily bulb 10 g

Seasoning:
Sugar To taste

Method:
① Wash the green beans, glutinous rice and lily bulb before adding all to the Inner Pan. Add water up to “Water Level: **Congee 0.5**” and close the Outer Lid.
② Select the program “**White Rice/ Congee**” and set cooking time to **1 hour**.
③ Press the “Start” button.
④ When the buzzer sounds, season to taste with sugar, and serve.

Sushi rolls



Ingredients (Serves 4):
White rice 3 cups
Nori sheets As required

Sushi vinegar
A [Vinegar 90 mL
Sugar 2½ tbs
Salt 1½ tsp

Toppings
Tuna, squid, shrimp, salmon, salmon roe, cucumber, eggs, leafy vegetables, avocado, and any other desired foods. . . As required

Method:
① Wash the white rice and add water up to “Water Level: **Sushi 3**” and close the Outer Lid.
② Select the program “**White Rice/ Sushi**”.
③ Press the “Start” button.
④ Put A in a pan and warm gently to make the sushi vinegar. Moisten the inside of the sushi rice bowl with water. When the buzzer sounds, transfer the cooked rice to the sushi rice bowl. Pour the sushi vinegar evenly over the rice, then mix with a chopping motion. Next, cool with a fan. To ensure that the sushi rice does not dry out, cover it with a well-wrung cloth.
⑤ Spread sushi rice over a nori sheet. Put desired toppings and then roll.

To cook sushi rice...
● To ensure that the flavour is fully absorbed, transfer the rice to the sushi rice bowl while it is still warm and mix in the sushi vinegar. (Do not mix in the sushi vinegar with the rice still in the Inner Pan.)
● To preserve the sheen of the rice, cool quickly using fan.
● To prevent stickiness, set the rice scoop at a shallow angle and mix quickly with a chopping motion.

Mixed/Casserole

Chicken Rice



Ingredients (Serves 4 to 6):
White rice 3 cups
Water 4 cups
Chicken meat 80 g
Burdock root 35 g
Mushroom 2 pcs
Fried tofu 2 pcs
Carrot 40 g

Seasoning:
Cooking wine, Soy sauce 20 mL each
Salt 3 g

Model	Amount of rice (Cup*)
1.0 L	1-3
1.8 L	2-6

*Measuring Cup provided as an accessory.

Preparation:
● Chop the chicken into bite-sized pieces and slice the burdock root thinly. Scald both items briefly in hot water and drain.
● Soak the mushroom in water, drain and remove the stem before cutting into thin strips. Pour hot water over the fried tofu to remove excess oil before cutting into thin strips.
● Cut the carrot into thin strips.

Method:
① Wash the white rice and place in the Inner Pan along with 4 cups of water and seasonings, then mix them.
② Place the chicken meat, burdock root, mushroom, fried tofu and carrot evenly on the rice and close the Outer Lid. (Do not mix.)
③ Select the program “**White Rice/ Mixed**”.
④ Press the “Start” button.
⑤ When the buzzer sounds, turn it over and mix to fluff.

Important Information:
● When placing ingredients they cannot go above the “Max” line.
● Do not open the Outer Lid while cooking. (Cooking result may not be satisfactory.)

Chicken and Taro Casserole Rice



Ingredients (Serves 4 to 6):
White rice 3 cups
Chicken meat (diced) 200 g
Dried mushrooms (soaked & sliced) . . 5 pcs
Taro root (diced) 100 g
Dried shrimps (soaked) 40 g
Chinese black fungus (soaked & chopped) Few pcs

Marinade:
A [Light soy 1 tsp
Dark soy ½ tsp
Sugar 1 tsp
Salt ½ tsp
Starch 1½ tsp

Sauce:
B [Light soy 1 tbs
Dark soy 1 tbs
Sugar ½ tbs
Sesame oil ½ tbs

Model	Amount of rice (Cup*)
1.0 L	1-3
1.8 L	2-6

*Measuring Cup provided as an accessory.

Method:
① Season diced chicken meat with A.
② Deep fry diced taro root until golden brown, drain and set aside.
③ Wash the white rice and place it in the Inner Pan with water up to “Water Level: **White Rice 3**”. Then place ①, ② and other ingredients evenly on the rice and close the Outer Lid. (Do not mix.)
④ Select the program “**White Rice/ Casserole**”.
⑤ Press the “Start” button.
⑥ When the buzzer sounds, add B and stir the rice immediately to loosen it.

Important Information:
● When placing ingredients they cannot go above the “Max” line.
● Do not open the Outer Lid while cooking. (Cooking result may not be satisfactory.)

Brown Rice/Grains

Brown Rice



Ingredients (Serves 4 to 6):
Brown rice..... 3 cups
White sesame.....Small amount
Black sesameSmall amount

- Method:**
- ① Gently wash the brown rice and remove debris and loose husk.
 - ② Add water up to “Water Level: **Brown Rice 3**” and close the Outer Lid.
 - ③ Select the program “**Brown Rice/ Rice**”.
 - ④ Press the “Start” button.
 - ⑤ When the buzzer sounds, turn it over and mix to fluff.
 - ⑥ Put on a plate and sprinkle on some white and black sesame.

Multigrain Rice



Ingredients (Serves 4 to 6):
White rice..... 3 cups
Multigrain 30 g

- Method:**
- ① Wash the white rice and add water up to “Water Level: **White Rice 3**”.
 - ② Gently wash the multigrain and place on ①.
 - ③ Add another 30 mL of water* and close the Outer Lid.
*Adjust the amount of water depending on the type of multigrain and preferences.
 - ④ Select the program “**Grains/Rice**”.
 - ⑤ Press the “Start” button.
 - ⑥ When the buzzer sounds, turn it over and mix to fluff.
 - ⑦ Arrange in a dish.

Cake

Soy Milk Cake



Ingredients (Serves 4 to 6):
Butter or salad oilSmall amount
Pancake mixture..... 200 g
Eggs..... 2 pcs
Soy milk100 mL
Salad oil3 tbs
Raisins 70 g
(May be substituted for other dry fruit.)

- Method:**
- ① Lightly smear the inside of the Inner Pan with butter or salad oil.
 - ② Mix the ingredients until texture is smooth. (Do not mix in the Inner Pan.)
 - ③ Pour ② into the Inner Pan and close the Outer Lid.
 - ④ Select the program “**Cook/Cake**” and set the cooking time to **40 minutes**.
 - ⑤ Press the “Start” button.
 - ⑥ When the buzzer sounds, remove the Inner Pan from the Warm Jar and turn it upside down to remove the cake. Then allow to cool on plate or mesh.

*When using the 1.8 L model, increasing the quantity of ingredients 1.5-fold and setting the cooking timer to 60 minutes is recommended for a nice, fluffy cake.

Steam

Precaution

● Please do not block the hole in the Inner Lid with ingredients.

Dim Sum



- Ingredients:**
- Small Dim Sum:**
Shrimp dumpling
Shiumy
- Dim Sum:**
Roasted pork bun
Steamed bun
Glutinous rice with chicken

- Method:**
- 1 Humidify the surface of Dim Sum by spraying water on it. (There is no need to defrost them.)
 - 2 Pour 2.5 cups of water in the Inner Pan.
 - 3 Set the attached Steaming Plate, put Dim Sum on it and close the Outer Lid.
 - 4 Select the program **“Cook/Steam”** and set the cooking time between **5–10 minutes**.
 - 5 Press the “Start” button.

Salted Meat Steamed with Chinese Cabbage



- Ingredients** (Serves 4 to 6):
Chinese cabbage 100 g
Salted meat (Chinese ham) 35 g

- Method:**
- 1 Break the chinese cabbage into individual pieces and wash these pieces. Slice the salted meat and place aside.
 - 2 Arrange the individual pieces of cabbage in layers on the plate and layer the sliced salted meat at the very top (try to use the fatty parts of the meat).
 - 3 Pour 2.5 cups of water in the Inner Pan.

- 4 Set the attached Steaming Plate, put “2” on it and close the Outer Lid.
- 5 Select the program **“Cook/Steam”** and set the cooking time to **13 minutes**.
- 6 Press the “Start” button.

Note:
When chinese cabbage is unavailable, the heart of the bok choy may be used instead.

Preserved Vegetables (Mui Choy) Steamed with Pork



- Ingredients** (Serves 4 to 6):
Pork belly 160 g
Preserved vegetables (mui choy) 100 g
- Seasoning:**
Cooking oil 25 mL
Sugar 30 g
Dark soy 12 mL

- Method:**
- 1 Cut the pork into pieces sized 1 cm by 3 cm each and place aside for later use.
 - 2 Wash the preserved vegetables under running water and squeeze dry. This will help remove any sand grains lodged in the vegetable.
 - 3 Place a layer of pork in a bowl and then continue with a layer of the preserved vegetable. Sprinkle a layer of sugar on top. Continue in this sequence until the ingredients have run out.
 - 4 Add cooking oil and dark soy to “3”.

- 5 Pour 2.5 cups of water in the Inner Pan.
- 6 Set the attached Steaming Plate, put “4” on it and close the Outer Lid.
- 7 Select the program **“Cook/Steam”** and set the cooking time to **60 minutes**.
- 8 Press the “Start” button.
- 9 Mix the pork and preserved vegetables before serving.

*Amounts of the sugar and cooking oil to be added may be adjusted according to taste.

Soup

Salted Meat, Winter Melon and Old Duck Soup



- Ingredients** (Serves 4 to 6):
Old duck ½ (approx. 400 g)
Winter melon 200 g
Salted meat (Chinese ham) 30 g
Ginger Few slices
Water 4.5 cups
- Seasoning:**
Cooking wine 30 mL
Salt 8 g

- Method:**
- 1 Wash the duck and cut into large pieces. Clean the winter melon and cut into cubes, and slice the Chinese ham.
 - 2 Scald the duck in boiling water to remove blood, then drain and place aside for later use.
 - 3 Place the duck, winter melon, ham, ginger slices, salt and cooking wine into the Inner Pan together with 4.5 cups of water and close the Outer Lid.
 - 4 Select the program **“Cook/Soup”** and set the cooking time to **2 hours**.
 - 5 Press the “Start” button.

Corn and Short Ribs Soup



- Ingredients** (Serves 4 to 6):
Short ribs (cut into 5 cm sections) . . . 500 g
Corn (cut into 5 cm sections) 2 stalks of approx. 450 g
Water 5 cups
- Seasoning:**
Salt 6.5 g

- Method:**
- 1 Scald the short ribs in boiling water to remove any blood, then drain and place aside for later use.
 - 2 Place all ingredients into the Inner Pan together with the salt and close the Outer Lid.
 - 3 Select the program **“Cook/Soup”** and set the cooking time to **1 hour and 30 minutes**.
 - 4 Press the “Start” button.

(Other flavourings such as chicken)
powder may be added to taste.)

Ginseng Chicken Soup



- Ingredients** (Serves 4 to 6):
Chicken ½ (approx. 375 g)
Ginseng 7.5 g
Red date (or prune) 5 pcs
Water 5 cups
Ginger Few slices
Pine nuts 7 g
- Seasoning:**
Salt 5 g
Cooking wine To taste

- Method:**
- 1 Clean the chicken and scald the inside cavity of the chicken twice to remove any excess blood, then drain and place aside for later use.
 - 2 Place the chicken, ginseng, red dates, water and ginger slices into the Inner Pan together with salt and cooking wine and close the Outer Lid.
 - 3 Select the program **“Cook/Soup”** and set the cooking time to **2 hours**.
 - 4 Press the “Start” button.
 - 5 When the buzzer sounds, place chicken in a large bowl before pouring out the soup. Sprinkle with deep fried pine nuts before serving.

Cleaning

- For cleaning, remove the Power Plug and ensure that the main body has cooled down.
- The Packing attached to both the main body and the Inner Lid cannot be removed. Do not pull by using excessive force or puncture with sharp-pointed objects. (This may cause defects, delamination and damage.)
- After washing, wipe with a dry cloth.

When using for the first time & on every use

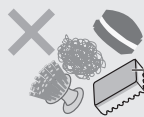
- After removing, wash with a soft sponge.
*When using a washing-up liquid, check the precautions of it.



- After using seasoning, such as mixed rice or casserole, wash promptly. (Since these can cause odour, rot, or rust.)

<Do not use any of the following>

Metal scourers, nylon scourers impregnated with an abrasive etc.



Do not wash using the scouring pad.

Benzine, thinner, polish, bleach, antibacterial alcohol etc.



Dishwasher/dryer or dish dryer

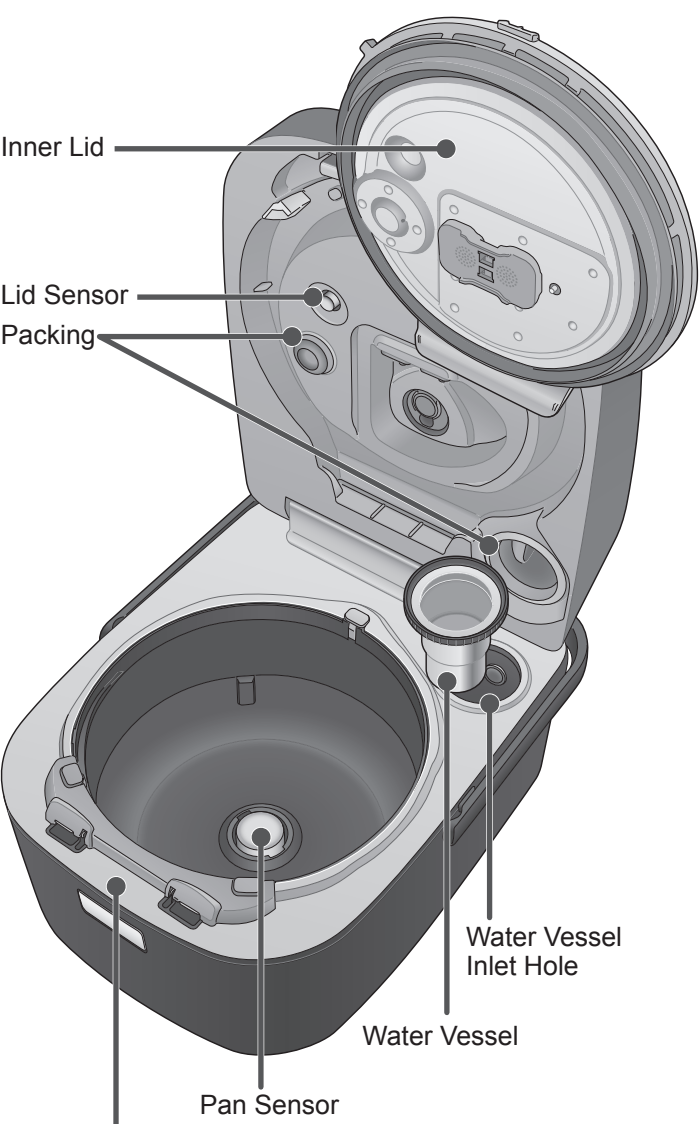


Inner Pan (P.8) / Rice Scoop / Ladle / Steaming Plate / Rice Scoop Holder

Wash with a mild washing-up liquid.

Precaution

- Do not use the Inner Pan as a washing-up bowl. (Since this may result in peeling of the inner coating.)



Clear Frame

Wipe with a well-wrung cloth.

- Do not wash by pouring in water etc.

Water Vessel

Wash with water and wipe clean any water drops.

- If there is scale (such as minerals within the water) on the Water Vessel, use a nylon scourer and wipe gently.

Lid Sensor / Pan Sensor / Water Vessel Sensor

Wipe with a well-wrung cloth.

- If the dirt is hard to remove, dab a mild washing-up liquid on a nylon scourer and wipe gently.

Notes

- Using the Lid Sensor or Pan Sensor while they are dirty may result in the rice being burnt or cooked in an unsatisfactory way.
- Using the Water Vessel Sensor while it is dirty may result in the steam quantity changing and the rice being cooked in an unsatisfactory way.

Water Vessel Sensor

Dirt on Pan Sensor

Inner Lid / Filter

Remove and wash with a mild washing-up liquid. (Also remove and wash the Filter.)

- Remove and wash both side of the Inner Lid. In particular, wash the inside of the packing carefully, as dirt can collect easily there. (This may spoil the aroma and flavour of your meals.)
- If the parts of the following illustrations are blocked with objects such as grains of rice or dirt, remove them with bamboo skewers, toothpicks or similar utensils. (It may cause steam to leak, or cooking contents to jet out.)

Pressure Control Holes

Holes in the rear side of the Inner Lid

Net of Filter

- Quickly push the Safety Valve 2 to 3 times with your finger and wash with running water.
- If the area around the Safety Valve is blocked with objects such as grains of rice or dirt, remove them with bamboo skewers, toothpicks or similar utensils. (It may cause steam to leak, or cooking contents to jet out.)

Safety Valve

Precautions

- After cooking with seasoning (for mixed rice etc.), please wash promptly. (Since these can cause odour, rot, or rust.)

Removing

- 1 Press the button. (The Inner Lid tilts forward.)
- 2 Pull out.
- 3 Slide the Filter up and remove.

Grooves

Attaching

- 1 Slide the Filter from top to bottom to attach it.
- 2 Insert the Inner Lid into the grooves.
- 3 Press into the Outer Lid until you hear a "click".

Grooves

*The Filter may loosen or hardly fix in accordance with use. In that case please replace it.

Water Vessel Inlet Hole

Wipe with a well-wrung cloth.

- Wipe water from the inside, and remove objects such as grains of rice. (It may cause the Water Vessel being burnt or steam not jetting out.)

Stoppers / Inner Surface of Outer Lid / Packing / Hooks

Wipe with a well-wrung cloth.

[Stoppers / Hooks]

- If they are blocked with objects such as grains of rice, remove them with bamboo skewers or similar utensils. (Failure to do so may cause steam to jet out, ingredients to eject out, or prevent the Outer Lid from opening properly.)

[Inner Surface of Outer Lid / Packing]

- Remove the Steam Cap and wipe the inner surface of the Outer Lid, the attaching portion of the Steam Cap and the Packing.

Stoppers

Packing

Hooks

Steam Cap

Remove and rinse with water.

Precautions

- Do not remove the Packing. (It may cause steam to leak, or cooking contents to jet out.)
- If the Packing came off, please reattach.

Packing

Fit into the groove

Press into the hole

Removing

- 1 Pull up to remove.
- 2 Open while pressing the button.

Shaking makes a noise because of the ball inside.

Button

Shaft

Attaching

(In the reverse order to removing.)

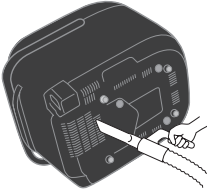
- 1 Insert the shaft and close firmly until it clicks.
- 2 Attach on the Outer Lid. (Ensure that it has been attached firmly.)

Cleaning

- For cleaning, remove the Power Plug and ensure that the main body has cooled down.
- The Packing attached to both the main body and the Inner Lid cannot be removed. Do not pull by using excessive force or puncture with sharp-pointed objects. (This may cause defects, delamination and damage.)
- After washing, wipe with a dry cloth.

Regular checks

- Check around once a month and clean if dirty!



Bottom of main body (Intake/Exhaust Vents)

Remove dust and foreign objects using a vacuum cleaner etc..



When the cleanliness of the Warm Jar is a concern

To remove discolouration (rainbow-colour), scale or rust

If discolouration (rainbow-colour), scale or rust stains (caused by iron in the water) are not removed, clean with citric acid (vinegar can also be used).



With citric acid for cleaning

- ① Fill with hot water of 50°C or more.
- ② Add and stir citric acid for cleaning. (approximately 2 g, ½ tsp.)
- ③ Leave to stand for approximately 1 hour, drain the water and wash with a mild washing-up liquid.

With vinegar

- ① Fill with hot water of 50°C or more.
- ② Add and stir vinegar. (approximately 5 mL, 1 tsp.)
- ③ Leave to stand for approximately 2 hours, drain the water and wash with a mild washing-up liquid.

Notes

- Repeat these steps if tough discolouration (rainbow-colour) or scale cannot be removed after washing once.
- Use commercially available citric acid for cleaning (non-hazardous for food sanitation).

Cleaning function

If odour is hard to remove or the dirt does not come off the Inner Lid or Steam Vent....



- Preparation
- ① Pour water into the Inner Pan. (1.0 L model, "White Rice" Water Level: 3-4) (1.8 L model, "White Rice" Water Level: 6-8)
 - ② Put the Water Vessel in the main body and close the Outer Lid.

1 Select "Clean"

Press and move "↓"

- to "Clean".
- "↓" moves each time the button is pressed.



2 Press the "Start" button

Flashing
Press

Cleaning function starts.

3 When the buzzer sounds after approximately 45 minutes, press the "Cancel/Off" button

Press

- After the water in the Inner Pan has cooled, wash the Inner Pan, Inner Lid, Steam Cap and Water Vessel.




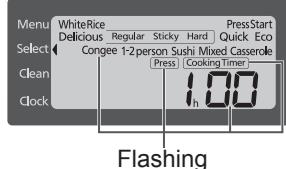




Note

- It may not be possible to completely remove odour or dirt.

Q&A About the Water Vessel

Question	Answer
I forgot to fill it with water.	<ul style="list-style-type: none">● This will not cause a malfunction. The rice can still be cooked, however the cooking time may become longer. You can continue cooking, so do not add any water while cooking. (Steam will not jet out even if water is filled during cooking.)● "Steam Less" will be displayed after cooking has finished to notify you that steam was not injected. → Fill the Water Vessel with water. (More than half of the Water Vessel.) When the Water Vessel is filled with water, steam will be used while keeping rice warm or reheating rice.
What is the water in the Water Vessel used for?	<ul style="list-style-type: none">● The water in the Water Vessel is boiled to inject steam. [When cooking] The rice becomes harder and sweeter. [When keeping warm or reheating rice] Prevents the rice from becoming dry and reduces warming odour.
Can hot water be used?	<ul style="list-style-type: none">● Do not fill with water that is 40°C or more (hot water). Cooking rice with steam may not be possible.
Why has the water not decreased?	<p>[When cooking has finished]</p> <ul style="list-style-type: none">● Is "Steam Less" displayed? (P. 30)● Have you cooked rice with a cooking method which does not inject steam ("Quick", "Eco", "Congee", "Sushi", "Cake", "Steam" or "Soup")? <p>[When keeping rice warm]</p> <ul style="list-style-type: none">● Steam may not be injected depending on the quantity of rice to keep warm or the room temperature.● Steam will not be injected for cooking methods which keeping warm is not recommended. (for "Rice", "Congee", "Mixed", "Casserole", "Cake", "Steam" or "Soup")● Steam will not be injected if the water level is less than half when the keep warm function starts. → Refill the Water Vessel with water. (More than half of the Water Vessel.)● Have you set "If the boiling sound is a concern when keeping rice warm"? (P. 34) Setting this will not inject steam while keeping warm, so the water level will not decrease. <p>[When reheating rice has finished]</p> <ul style="list-style-type: none">● Is "Steam Less" displayed? (P. 30)
After cooking has finished Why is there water remaining?	<ul style="list-style-type: none">● The water in the Water Vessel is not only used to inject steam when cooking. Water remains so that steam can be used to keep the rice warm or to reheat rice.
Why does the quantity of water remained in the Water Vessel vary?	<ul style="list-style-type: none">● Was the same quantity of water used to fill the Water Vessel each time before cooking? For example, the remaining water will be less if water remained in the Water Vessel is from previous use. (Precautions: Please replace the water each time after using the Warm Jar.)● Even if the same quantity of water was filled before cooking, the quantity of water remaining in the Water Vessel will change as the quantity of steam is adjusted to suit the quantity of rice or program. The quantity may also change slightly due to surrounding conditions such as room temperature.● Steam is injected automatically approximately 5 to 6 hours after the keep warm function starts, so the quantity of remaining water may change depending on how long the rice has been kept warm.








Q&A About ECONAVI

Question	Answer
What is ECONAVI?	<ul style="list-style-type: none">When the keep warm function is in use, the Warm Jar applies an amount of heat corresponding to the amount of rice.
Is ECONAVI available for all programs?	<ul style="list-style-type: none">ECONAVI will work after cooking using the "Delicious", "Quick", "Eco", "1-2 person" or "Sushi" programs. ECONAVI will not work with the following programs which are not recommended to use the keep warm function. ("Rice", "Congee", "Mixed", "Casserole", "Cake", "Steam", "Soup".)
Why doesn't the ECONAVI lamp light up during the keep warm state?	<ul style="list-style-type: none">Are you using the "To increase the keep warm temperature." (P. 34) or "If the keep warm state is a concern." (P. 35) setting? ECONAVI is not available except the keep warm temperature is set as 60.ECONAVI may not work if the Warm Jar is cooking a large quantity (7 cups or more in the 1.8 L model, or 5 cups or more in the 1.0 L model) when the room temperature at the start of cooking is 10°C or less.Have you switched off the keep warm function after cooking? When the keep warm function is switched off, ECONAVI is also switched off. ECONAVI will not operate, even if keep warm is restarted.Is the ECONAVI lamp set to off? The ECONAVI lamp can be switched off. (See below)
Why does the ECONAVI lamp switch off during operation?	<ul style="list-style-type: none">Has the keep warm function been in operation for 12 hours or more? After 12 hours, the keep warm function continues to operate but ECONAVI ends.
Can I switch the ECONAVI lamp off?	<ul style="list-style-type: none">Setting this will cause the ECONAVI lamp to turn off, however ECONAVI will continue operating. <div><div><div>1 Press  twice</div><div>Press   and select "Congee"</div><div>● Select "Congee" under "White Rice".</div></div><div> Flashing</div><div><div>2 Press and hold down </div><div>(for approximately 5 seconds)</div></div><div> Complete OFF</div><div>Note</div><div>● To restore the setting (allow the ECONAVI lamp to switch on again), perform the same operation again.</div><div>[When restoring the setting...]</div><div>Goes on for 10 seconds</div><div> Complete ON</div><div></div></div>

[Energy-saving effect of ECONAVI]
Comparison of when ECONAVI is used/not used during the keep warm state. (Researched by Panasonic)
Savings of 0.3 to 14.7% are made with the SR-SPX108 and 2.4 to 18.6% are made with the SR-SPX188.
The precise saving depends on how long the keep warm function is used.
Note also that these figures are approximate and may differ in actual usage.
<Measurement method> At room temperature of 23°C

- 1.0 L model: 300 g rice was removed immediately after the Warm Jar completed the cooking of 3 cups of rice.
Further 300 g rice was removed after the keep warm function has been worked for 5 hours.
- 1.8 L model: 300 g rice was removed immediately after the Warm Jar completed the cooking of 5 cups of rice.
Further 600 g rice was removed after the keep warm function has been worked for 5 hours.

What does this mean?


Error message	Check here!
	<ul style="list-style-type: none">Is the Inner Pan set properly? → After you turn off the error message by pressing the "Cancel/Off" button, set the provided Inner Pan to operate it again.
	<ul style="list-style-type: none">Is the foreign object or dirt attached to the bottom part of the Inner Pan, the Inner Lid, the Lid Sensor, the Pan Sensor or the Water Vessel Sensor? (P. 8) → Remove the foreign object or dirt and press the "Cancel/Off" button.Is there too much water in the Inner Pan? → Press the "Cancel/Off" button. (Upon next cooking, reduce the amount of water slightly.)
	<ul style="list-style-type: none">Has the keep warm function been in use for more than 96 hours? → Press the "Cancel/Off" button.
	<ul style="list-style-type: none">Is the Outer Lid open?Is the Steam Cap fitted? (P. 24) → If the Steam Cap has been lost, please purchase another one from your dealer. Rice can be cooked or kept warm without the Steam Cap fitted, however<ul style="list-style-type: none">The rice may not taste good. (The rice will become dry if it is being kept warm.)Congee may not cook properly.Liquid may spill out."U15" may be displayed again after the rice has been cooked.
	<ul style="list-style-type: none">Is the Water Vessel attached? *Rice can be kept warm without the Water Vessel, however the rice may become swollen due to water absorption or dry.
	<ul style="list-style-type: none">Is the Intake or Exhaust Vent on the bottom of the Warm Jar blocked by dust etc.? → Remove the dust using the following procedure. ① Press the "Cancel/Off" button and then remove the Power Plug. ② Once the body has cooled down, remove the Inner Pan and the Water Vessel. ③ Remove the dust from the Intake/Exhaust Vents on the bottom of the main body. (P. 26)Is the Warm Jar being used on a carpet etc.? (P. 8) → Do not use the Warm Jar in a location where the bottom of the Warm Jar is restricted.
	<ul style="list-style-type: none">Try removing the Power Plug and reinserting it. If "H00" appears again, this is a malfunction. → Please consult your dealer and inform them of the error message (the two-digit number after the "H").

If none of the methods described above brings an improvement, please consult your dealer for a repair.

Does my Warm Jar have a fault?

Check the following before asking for a service.

	Symptom	Check here!	Page
Cooking	● The remaining cooking time displayed stops. ● The cooking time is longer than expected.	● If rice is cooked one after the other, the cooking time may lengthen (by up to around 60 minutes). ● Is the quantity of water in the Inner Pan too much? If the quantity of water is increased, the cooking time may lengthen (by up to around 15 minutes).	— —
	Steam is emitted from a section other than the Steam Vent.	● Is there rice stuck to the Packing of the Inner Lid or the edge of the Inner Pan? ● Have you washed the Inner Lid each time and attached it correctly? ● Is the Inner Pan deformed in some way? → A new Inner Pan can be purchased if the Inner Pan has changed shape. ● Do not pull away the Packing of the Inner Lid by using excessive force or puncture it with sharp-pointed objects as this may cause defects, delamination and damage. → If steam leaks out, please contact the dealer where you purchased the Warm Jar. ● Did you close the Outer Lid slowly and firmly until it clicked?	— 25 — —
Cooking/Keep Warm State	The Warm Jar is making a noise.	● Whirring noise ... Sound of fan that allows heat to escape operating. ● High-pitched noise ... Sound of IH (induction heating). You may sometimes hear this when keeping warm. ● Hissing noise ... Sound of steam jetting out. ● Tapping noise ... Sound of electrical circuits operating. ● Roaring noise, bubbling noise ... Sound of water in the Water Vessel boiling. ● Pumping noise, swishing noise ... Sound of steam being injected. ● Rattling noise, clicking noise ... Sound of the Warm Jar preparing to apply pressure, or adjusting the pressure. ● Short wooshing noise ... Sound of pressure being applied. ● Blowing noise, puffing noise ... Sound of pressure escaping. When opening/closing the Outer Lid ● Rolling noise ... Sound of the metal balls within the Inner Lid rolling around. ● Clacking noise ... Sound of the ball in the Steam Cap rolling.	— — — — — — — — — — — —
After Cooking/After Reheating	“Steam Less” is displayed.	[When “Steam Less” is displayed after cooking] ● Did you fill the Water Vessel with water? The water decreases during cooking and steam is not injected depending on the quantity of water. ● Have you fill the Water Vessel with hot water (40°C or more)? If the temperature of the water is too hot at the start, steam may not be injected. ● After cooking, have you tried to cook again without replacing the water remaining in the Water Vessel, or added water to it? → Steam may not be injected if the water temperature is too high, so refill with water each time before cooking. You have filled the Water Vessel with cold water, wait for 5 minutes or more before cooking. ● Have you tried cooking immediately after cancelling the keep warm function, or tried cooking again after cooking has finished? → Steam may not be injected if the water temperature is too high, so refill with water each time before cooking. You have filled the Water Vessel with cold water, wait for 5 minutes or more before cooking. ● Have you opened the Outer Lid while cooking? [When “Steam Less” is displayed after reheating] ● Have you been keeping rice warm for longer than 12 hours? After 12 hours, steam will not be injected even if there is water in the Water Vessel. ● Did you fill the Water Vessel with water when cooking? The water decreases during cooking and steam is not injected depending on the quantity of water. → Refill the Water Vessel with water. (More than half of the Water Vessel.) ● Is there water in the Water Vessel? (More than half of the Water Vessel.) There will be insufficient water if reheating rice more than twice. ● Have you opened the Outer Lid while reheating rice?	11 — — — — — — — — 11 15 —
	Grains of rice stuck to the Inner Lid.	● This is a typical characteristic of the Variable Pressure Technology (a method of cooking that stirs the rice to ensure even cooking). This is not a malfunction. → Remove any grains of rice that are stuck to the Inner Lid.	—

	Symptom	Check here!	Page
Timer	Cooking begins immediately despite use of timer.	● Is the current time correct? (The time is displayed in 24-hour clock format.) ● Has the timer been set to a time outside the “Timer Setting Restriction”?	16 36
	I have set the timer but cooking doesn’t start.	● When using the timer, the rice is soaked before cooking starts, and so the soaking time after cooking starts is shorter. Consequently, cooking starts slightly later than might be expected. (The cooking depending on cooking programs may start around 40 minutes before the rice is due to ready.)	—
	The rice is not ready at the time set on the timer.	● Is the current time correct? (The time is displayed in 24-hour clock format.) ● Have you pressed the “Start” button? ● Has the timer been set to a time outside the “Timer Setting Restriction”?	16 16 36
Other	A button operation is not working.	● Is the button lamp on? Button operations will not work when e.g. cooking/the keep warm state/the timer and cleaning function settings are in use. → Press the “Cancel/Off” button. The Pressure indicator will continue flashing (approx. 4 minutes). Press a button after checking that it has gone out and steam is no longer jetting out.	—
	The “Steam Reheat” button does not respond.	● Is the keep warm function switched off? ● Is the rice cold? (Buzzer will sound 4 times.) Reheating is not possible if the temperature is 50°C or lower.	— —
	The rice cannot be cooked. ● “Demo” is displayed.	● The Warm Jar may be set for stores. Cancel Demo mode with the following steps. ① Select “Clock” with the “Menu Select” button. ② Press the “Steam Keep Warm” button and “Timer” button at the same time. ③ Press the “Steam Keep Warm” button. ④ Press the “Timer” button. After Demo mode has been cancelled, set the current time. (P. 16)	— 
	“8:30” always appears when inserting the Power Plug.	● The lithium battery has run down. The current time or set time cannot be stored, however you can cook rice or use the keep warm function. The current time must be set on each occasion that you use the timer. The lithium battery is fixed inside the main body and cannot be replaced by the user. → For a replacement of lithium battery, consult the dealer where you purchased the Warm Jar or a service centre.	—
	Sparks were visible at the Power Plug.	● Sometimes small sparks can be seen when inserting or removing the Power Plug. This is a phenomenon particular to IH (induction heating) techniques and not indicative of a fault.	—
	The Outer Lid does not open.	● Are there objects such as grains of rice stuck on the Hooks, Clear Frame, Stoppers or the Pressure Control Holes of the Inner Lid? ● The Outer Lid does not open while pressure cooking if the Hook Button is pressed. → “If the Outer Lid needs to be opened while cooking”. (P. 11) ● Did you touch the Hook Button while cooking? → Press the Outer Lid once and then press the Hook Button.	24–25 — —
	The Outer Lid is difficult to close.	● Are there objects such as grains of rice stuck on the Hooks, Clear Frame, Stoppers or the Pressure Control Holes of the Inner Lid? ● Has the Inner Lid been attached correctly? ● Has the Inner Lid become bent or deformed? ● This Warm Jar is a pressurised Warm Jar which requires a high level of sealing, so it may feel difficult to close. → Please close the Outer Lid slowly until it clicks.	24–25 25 — —
	● The Inner Pan and Outer Lid are tightly sealed, and the Inner Pan may lift up when opening the Outer Lid, making a noise.		—

■ If you mistakenly add water or rice to the main body, please unplug and contact your dealer.

What to do when...

- The Warm Jar does not have a fault.
Check the following before asking for a repair.

Rice is too sticky (soft)

- **Have you measured the quantities of rice and water correctly?** (P. 10)
- **Are there many broken grains in the rice?**
- **Have you been soaking the rice for long periods?** (When using the timer, for example.)
→ When using the timer, try reducing the amount of water slightly.
(Reduce water by approximately 1 to 2 mm from the Water Level.)
- Are you using hot water to wash the rice?
- Are you using more than the specified amount of rice with the "1-2 person" program for small amounts? (1.0 L model: 0.5 to 1.5 cups, 1.8 L model: 1 to 2.5 cups)
- Are you using too much force to wash the rice? (It may cause the rice grains to break, and the rice may be sticky when cooked.)
- When the rice is cooked, are you mixing it immediately? (To allow excess moisture to evaporate.)
- When cooking new-crop rice, are you using less water than normal?
(Reduce water by approximately 1 to 2 mm from the Water Level.)
- Are you leaving the rice in the strainer after washing?
(P. 10 This may cause the rice grains to break, and the rice may be sticky when cooked.)
- Do you prefer harder rice?
• Reduce the amount of water slightly.
(Reduce water by approximately 1 to 2 mm from the Water Level.)
- Try using the "Delicious (Hard)" program.



Rice is too hard (dry)

- **Have you measured the quantities of rice and water correctly?** (P. 10)
- **Are you using the "Quick" program?**
- Do you prefer softer rice?
• Increase the amount of water slightly.
(Increase water by approximately 1 to 3 mm from the Water Level for the "Eco" program and 1 to 2 mm for other programs.)
- Try soaking the rice (for 30 minutes to 2 hours) before cooking.
- Try using the "Delicious (Sticky)" program.



Rice is burnt

- **Has the rice been processed and washed properly?**
 - **Is there dirt or foreign object stuck to the Lid Sensor, Pan Sensor, bottom of the Inner Pan or inside the main body?**
 - **Are you using the timer?** (Have you been soaking the rice for long periods?)
 - Are you using too much force to wash the rice? (It may cause the rice grains to break, and the rice may burn when cooked.)
 - Are there many broken grains in the rice?
 - Are you leaving the rice in the strainer after washing?
(P. 10 This may cause the rice grains to break, and the rice may burn when cooked.)
 - Cooking rice with seasoning such as mixed rice may be easily burnt.
 - A golden brown colour on the rice at the bottom of the Inner Pan is not indicative of a fault.
- If there is no improvement after following the above-described steps, see "If burning is a concern". (P. 34)



Symptom

Check here!

Condensation appears.

- When the rice is cooked, are you mixing it immediately? (To allow excess moisture to evaporate.)
 - During the keep warm state, did you turn the keep warm function off with rice still in the Warm Jar or remove the Power Plug and leave the rice in the Warm Jar?
 - A layer of mist may form depending on the cooking method.
- **If the amount of condensation does not decrease**, try "If the keep warm state is a concern." (P. 35).

Rice smells odour.

- During the keep warm state, did you turn the keep warm function off with rice still in the Warm Jar, or remove the Power Plug and leave the rice in the Warm Jar?
 - Has the keep warm function been in operation for 12 hours or more?
 - After cooking rice with seasoning such as mixed rice, an odour may remain.
 - Did you add cold rice during the keep warm state?
 - Has the rice been processed and washed properly?
 - Are you using the keep warm function with the Rice Scoop still in the Warm Jar?
 - Are you cleaning and maintaining your Warm Jar correctly each time you use it?
Failure to correctly clean and maintain your Warm Jar may spoil the aroma and flavour of your meals.
Continuing to use your Warm Jar without cleaning it correctly will spoil your meals.
- **When the smell becomes noticeable**,
- ① Carefully wash the Inner Pan, Inner Lid and Steam Cap. (P. 24-25)
 - ② If this does not remove the odour, use the Cleaning function. (P. 26)
- Increase the keep warm temperature **if trying ① and ② above does not eliminate the odour.**
[P. 34 "To increase the keep warm temperature."]

Rice has a yellow colour.

- Has the keep warm function been in operation for 12 hours or more?
- Has the rice been processed and washed properly?
- With certain types of rice, a yellow colour will be left on the rice after cooking.

Rice is dry.

- Has the keep warm function been in operation for 12 hours or more?
- Have you reheated repeatedly?
- Is the Steam Cap attached correctly?
- Is there rice stuck to the Packing of the Inner Lid or the edge of the Inner Pan?
- Is the Inner Pan deformed in some way?
→ A new Inner Pan can be purchased if the Inner Pan has changed shape.

Congee is sticky.

- Have you been soaking the rice for long periods? (When using the timer, for example.)
- Have you used the keep warm function on the congee?

A thin film is formed.

- Are you washing the rice too much, causing the rice grains to break?
- Has the rice been washed properly?
(Starch in the rice dissolves and reforms as a thin film on the surface. It is not harmful.)

The surface of the cooked rice is uneven.

- Was the rice spread evenly before cooking?
- This may be caused by the strong heating power that is characteristic of IH (Induction Heating). This is not a malfunction.
- An uneven surface may be formed under the following conditions.
 - The rice has not been washed properly.
 - There is a large quantity of broken rice grains.
 - The rice grains have become broken due to heavy-handed washing of the rice.
 - The cooking quantity is too low.

What to do when...

- If the suggestions on P. 32–33 do not bring about any improvement, you can change the settings.
- Buzzers may sound during operating, however operations should be continued.
- Steps 2, 3 and 4 must each be completed within 16 seconds. When no operation is performed for 16 seconds, the display returns to the current time. (Setting cannot be made.)
→ Please restart the procedure.
- After the setting is completed, the display returns to the current time.
- To go back to the previous setting, follow the procedure again.



To increase the keep warm temperature. (60 to 74)

- 1 Press twice
Press and select "Quick"
Flashing
 - Select "Quick" under "White Rice".
 - 2 Press You will not hear a beep.
Press You will not hear a beep.
Press
 - 3 Press
 - 4 Press Set to "74".
- Pressing the button cycles through the temperatures (order of 74, 76, 72, 60, 74).
- After 10 seconds (Setting ends automatically.)

- If an odour is generated after the change to "74", set to "76". If the rice is discoloured or dry, set to "72".
- ECONAVI will not operate after the change. Steam will not be injected when rice is kept warm.
- The default setting is "60".
- If the setting is changed back to "60", the setting of "If the keep warm state is a concern." (P.35) is also changed back to "Ho:02".

If burning is a concern.

- 1 Press twice
Press and select "Quick"
Flashing
 - Select "Quick" under "White Rice".
 - 2 Press You will not hear a beep.
Press You will not hear a beep.
Press
 - 3 Press Select "02".
 - Press
 - 4 Press Set to "So:Lo".
- After 10 seconds (Setting ends automatically.)

If the boiling sound is a concern when keeping rice warm. (Stop steam injection.)

- 1 Press twice
Press and select "Quick"
Flashing
 - Select "Quick" under "White Rice".
 - 2 Press You will not hear a beep.
Press You will not hear a beep.
Press
 - 3 Press Select "04".
 - There is no "03" setting.
 - Press
 - 4 Press Delete "Steam".
- After 10 seconds (Setting ends automatically.)

- After the change, no steam will be used during the keep warm state.

*This setting is not available when increasing the keep warm temperature.

If the keep warm state is a concern. (If there is a large amount of mist on the Inner Lid and Inner Pan. The rice has become discoloured or dry.)

- 1 Press twice
Press and select "Quick"
Flashing
- Select "Quick" under "White Rice".
- 2 Press You will not hear a beep.
Press You will not hear a beep.
Press
- 3 Press Select "06".
- There is no "03" and "05" setting.
- Press
- 4 ■ When there is a large quantity of mist.
Press Set to "Ho:03".
- After 10 seconds (Setting ends automatically.)
- When rice becomes discoloured or dry.
Press Set to "Ho:01".
- After 10 seconds (Setting ends automatically.)

- Change to "Ho:03", the keep warm temperature is also changed from 60 to 74. ECONAVI will not operate after the change. Steam will not be injected when rice is kept warm.
- The default setting is "Ho:02".

To stop the buzzer sounding (end sound) during cooking, reheating and cleaning.

- 1 Press twice
Press and select "Quick"
Flashing
 - Select "Quick" under "White Rice".
 - 2 Press and hold down (for approximately 5 seconds)
- This change does not switch off the button sounds.

Specifications

Program		Approximate cooking time	Keep Warm Function*	Timer Setting Restriction	Cooking Capacity (Cup)	
Menu	Select				SR-SPX108	SR-SPX188
White Rice	Delicious	Regular 48 min	○	From 60 min before done	0.5–5.5	1–10
		Sticky 51 min				
		Hard 43 min				
	Quick	22 min–32 min	○	—	0.5–0.75	0.5–1.5
	Eco	43 min	○	From 60 min before done		
	Congee	Setting time 1 h–4 h	×	Cooking time + 1 min or more before done		
	1-2 person	48 min	○	From 60 min before done	0.5–1.5	1–2.5
	Sushi	47 min	○	From 60 min before done	1–5.5	2–10
	Mixed	48 min–58 min	×	—	1–3	2–6
Brown Rice	Casserole	48 min–58 min	×	—	1–3	2–6
	Rice	1 h 25 min–1 h 45 min	×	From 120 min before done	1–3	1–7
Grains	Congee	Setting time** 2 h–4 h	×	Cooking time + 1 min or more before done	0.5–0.75	0.5–1.5
	Rice	48 min–53 min	×	From 70 min before done	0.5–4	1–8
Cook	Cake	Setting time 40 min–60 min	×	—	Dough Max 600 g	Dough Max 900 g
	Steam	Setting time 1 min–60 min	×	—	Quantity of water 500 mL	Quantity of water 600 mL
	Soup	Setting time 1 h–4 h	×	Cooking time + 1 min or more before done	Up to “White Rice” Water Level 4	Up to “White Rice” Water Level 6

*With “x”, the Warm Jar will switch automatically to the keep warm function, but we do not recommend this. (P.15)

**The allowable setting time for congee is 1 h to 4 h, however the recommended setting time has been listed.

		SR-SPX108	SR-SPX188
Power source		220 V ~ 50 Hz	
Power consumption (Approx.)	Cooking	1210 W	1400 W
	Keeping warm	600 W (30.1 Wh ^{*1})	600 W (40.0 Wh ^{*1})
Length of the Power Cord (Approx.)		1.0 m	
Weight (Approx.)		7.8 kg	9.1 kg
Size (Width × Depth × Height) (Approx.)		26.6 cm × 33.8 cm × 23.3 cm (46.0 cm ^{*2})	29.2 cm × 36.5 cm × 26.7 cm (52.0 cm ^{*2})

^{*1} the power consumed per hour during the keep warm state. (Room temperature 20°C, maximum amount of rice.)


^{*2} the height with the Outer Lid open.

● Power consumption is the maximum instantaneous electric capacity.

● When the power is “Off”, the Warm Jar consumes approximately 1.9 W (plugged in state).

● This product was designed for Hong Kong.

It is not suitable for use in countries or regions of differing mains frequency or voltage. Moreover, after sales service is not available.

Checks	Check your well-used IH Steam & Variable Pressure Electronic Warm Jar!	
	Have you noticed any of the following? <ul style="list-style-type: none"> ● The power plug and the power cord become abnormally hot. ● The power cord is damaged or power failure happens when the power cord is touched. ● The main body is deformed or is abnormally hot. ● Smoke emanates from the main body or a burning odour is detected. ● The main body is cracked, is loose or rattles. ● The fan in the bottom does not rotate while cooking. 	Stop using the Warm Jar <p>To prevent accidents, stop using the Warm Jar, remove the power plug, and ask your dealer to perform inspection.</p>

Panasonic Corporation

Web Site: <http://www.panasonic.com.hk>

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使用說明書

IH 蒸氣及壓力式微型電腦飯煲

家用

1.0 L 型號 SR-SPX108

1.8 L 型號 SR-SPX188



本使用說明書全篇使用 SR-SPX108 的圖解。

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多謝購買 Panasonic 產品。

- 此產品的用途只限家居使用。
- 使用前請仔細閱讀使用說明書以確保安全及正確使用。
- 請確保閱讀「安全注意事項」才使用(第2-7頁)。
- 請將保用證與使用說明書保存在一處安全地方。

附加保用證


安全注意事項

請確保按照以下說明

為防止使用者及他人造成意外或受傷，以及財產受損，請按照以下說明。

■ 以下圖表顯示錯誤操作可導致的損壞程度。

 **警告：**表示嚴重傷亡。


 **注意：**表示受傷風險或財產損壞。

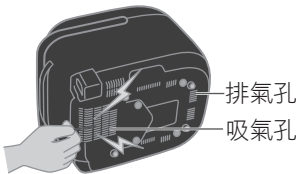
■ 符號已分類並解釋如下。

 此符號表示禁止使用。


 此符號表示必須達到要符合的需求。

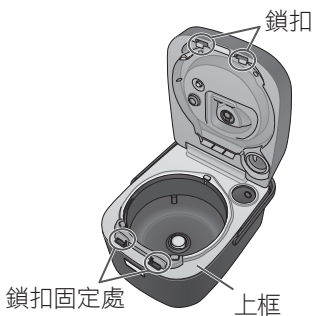
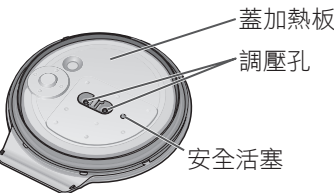
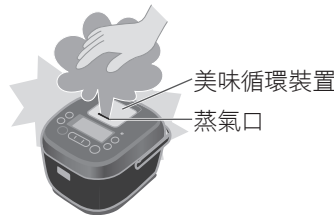
警告

-  ● 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。
(否則可能會導致觸電或因短路導致火警。)
→ 如供應電源線已損壞，必須由製造商或其服務代理商提供的特別電源線或配件更換。
- 請勿損壞電源線或電源插頭。
 - 嚴格禁止進行以下操作。
損毀、更改、觸摸或放置靠近加熱元件、強制彎曲、扭曲、拖拽、在尖銳物件拖拽、將重型物件放置在上、將電源線束成一紮、抓住電源線及拉扯電源線以移動產品。
(否則可能會因電源線和電源插頭破損而導致火警和觸電。)
- 請勿以濕手插入或拔掉電源插頭。
 - 處理電源插頭或開啟產品前請永遠確保手是乾燥的。
(否則可能會導致觸電或受傷。)
- 請勿在吸氣孔、排氣孔或隙縫間插入任何物件。
 - 特別是金屬物件例如引線或電線。
(否則可能會導致觸電或因操作故障導致受傷。)
- 請勿用水清洗煲體，將產品浸入水中或讓水濺濕。
(否則可能會導致觸電或因短路導致火警。)
→ 如水濺入產品內請聯絡授權經銷商。
- 請勿自行更改、拆解或修理產品。
(否則可能會導致火警、觸電或受傷。)
→ 請聯絡授權經銷商查詢維修事宜。



警告

-  ● 請勿使用產品於使用說明書記載以外的任何用途。
(否則可能會導致火警、燒傷、受傷或觸電。)
 - 對於不當使用產品或未能遵守使用說明書，Panasonic 將不承擔任何責任。
- 請勿在使用中或剛使用後將臉靠近蒸氣口或美味循環裝置或用手觸摸。
 - 對小童加強注意。
蒸氣會從蒸氣口冒出來。
(否則可能會導致燒傷。)
- 請勿放置任何東西在內鍋以阻擋過濾器、調壓孔、安全活塞或蓋加熱板的孔。
(否則可能會蒸氣洩漏或食材噴出，導致燒傷或受傷。)
 - <嚴禁材料的例子>
 - 煮熟後會膨脹的材料（例如糊狀、豆類或麵條）。
→ 在使用前將豆類放在獨立容器內煮熟。
 - 加熱時突然產生氣泡的材料（例如梳打粉）。
 - 表皮較薄而可能導致浮起的材料（例如綠色蔬菜或蕃茄）。
 - <嚴禁進行的烹調例子>
 - 烹調盛載於膠袋內的材料或調味料。
 - 使用鋁箔等直接蓋在食材上進行烹調。
 - 使用濃汁烹調材料（例如咖喱、燉煮食物或果醬）。
 - 使用大量油進行烹調。
- 請勿在以下情況使用。
(否則可能會蒸氣洩漏或食材噴出，導致燒傷或受傷。)
 - 安全活塞無法向上／下移動。
 - 過濾器、調壓孔或蓋加熱板的孔被阻塞。
→ 壓力調節器內的管導可讓蒸氣漏出，應定期檢查以確保沒有被阻塞。
 - 直至喀嗒一聲才代表外蓋合上。
 - 外物例如米粒堵塞產品的內部表面。
特別是鎖扣固定處、上框、鎖扣、蓋加熱板的密封墊、內鍋的邊緣或美味循環裝置周邊。
 - 蓋加熱板已彎曲或變形。
 - 過濾器沒有安裝至蓋加熱板。
 - 美味循環裝置未安裝。
 - 美味循環裝置的密封墊脫落。
- 請勿加入過多的水。
(否則可能會食材噴出，導致燒傷或受傷。)
 - 水量可參考欲烹調的程序水位線，並配合米的量杯數。
→ 按口味增加水量時，請勿高於水位線 3 mm。



安全注意事項

請確保按照以下說明



警告

- 請勿加入材料、水或調味料至超過內鍋的「Max (最大)」線。
(否則可能會食材噴出，導致燒傷或受傷。)
 - 請勿在烹調時開啟外蓋或移動產品。
(否則可能會蒸氣洩漏或食材噴出，導致燒傷或受傷。)
 - 烹調後外蓋可能無法打開。
 - 壓力烹調時請勿強制打開外蓋。
(否則可能因熱水噴出而導致燒傷或受傷。)
 - 壓力沒有充分減低前請勿打開外蓋。請注意 **Pressure** (壓力) 指示燈亮起或蒸氣正被排出時仍然存在。所以請等待 **Pressure** (壓力) 指示燈熄掉和蒸氣不再從蒸氣口排出。
 - * 如烹調時需要打開外蓋，請參考第 11 頁的進一步詳情。
 - 請勿將水或其他液體潑灑在連接器 (如本體插頭) 上。
(否則可能會導致觸電或因短路導致火警。)
 - 請勿讓任何人舔本體插頭。
 - 對小童加強注意。
(否則可能會導致觸電或受傷。)
- !
- 本產品不適合供下列人士 (包括小孩) 使用：身體官能或心智能力退化者，或是經驗與使用知識缺乏者，除非有負責他們安全的人員在旁監督，或指示產品的使用方法，方可使用。請監視兒童以免讓他們將產品當成玩具。
(否則可能會導致燒傷、受傷或觸電。)
 - 使用正確程序 (參考第 12 頁)。
(否則可能會蒸氣洩漏或食材噴出，導致燒傷或受傷。)
 - 向米中加入食材進行烹調時，請使用「Congee (粥)」、「Mixed (什錦飯)」或「Casserole (煲仔飯)」的烹調方法。
(使用錯誤程序烹調，會使食材堵塞在調壓孔、安全活塞，導致蒸氣洩漏、食材噴出、燒傷或受傷。)
 - 只限使用規格為 10 安培及 220 伏特交流電的電源插座。
(將其他裝置插入相同的電源插座可能導致電力過熱而引起火警。)
 - 只限使用規格至少為 10 安培的延長電線。
 - 將本體插頭及電源插頭穩固地插入。
(否則可能會導致冒煙、火警或觸電。)



警告

- !
- 定期清潔電源插頭。
(弄髒的電源插頭可能會因濕氣及外物積聚而導致絕緣不足引起火警。)
→ 拔掉電源插頭，然後使用乾布擦拭。
 - 如發生不尋常事件或故障請即時停止使用然後將電源插頭拔掉。
(否則可能會導致冒煙、火警或觸電。)
例如：發生不尋常事件或故障
 - 電源插頭及電源線異常發熱。
 - 電源線損毀或碰到電源線後發生間歇性斷電。
 - 本體變形或異常發熱。
 - 本體冒煙或發出焦味。
 - 本體破裂、鬆動或發出異常聲響。
 - 烹調時底部風扇不旋轉。
→ 請即時聯絡授權經銷商進行檢查或維修。
 - 慢慢地合上外蓋直至「喀噠」一聲。
(為預防由蒸氣洩出或開啟外蓋而導致的燙傷或傷害。)
 - 沒有安裝蓋加熱板時，無法關上。
 - 為確保外蓋合上，請清除附在鎖扣固定處、上框、鎖扣、蓋加熱板的密封墊、內鍋的邊緣或美味循環裝置周邊的外物例如米粒。
 - 請將電源線遠離小童。
 - 請勿讓電源線懸掛在放置產品的餐桌或工作枱邊緣。
(拖拽電源線可能導致產品從餐桌或工作桌上掉下而導致受傷。)
 - 請將產品遠離小童。
(否則可能會導致燒傷、受傷或觸電。)
 - 小童對不正確使用電子產品而引發的危險是沒有意識的。
 - 使用產品時請小心放置電源線以免絆倒。
(否則可能會導致受傷，或損壞電源線而引起火警或觸電。)
 - 確保您使用接地電源插座。
 - 產品的電源插頭是為接地電源插座而設。
(使用無接地的電源插座可能因漏電導致故障或觸電。)



安全注意事項

請確保按照以下說明



注意



- 請勿暴露電源插頭在蒸氣下。
 - 電源插頭接上電源後，請勿將電源插頭暴露在蒸氣下。（否則可能會導致觸電或因短路導致火警。）
 - 使用有拉桌的櫥櫃時，請在不會將電源插頭暴露在蒸氣中的情況使用產品。



- 請勿使用非指定的內鍋及變形的內鍋。
（否則可能會因過熱或故障導致燙傷或受傷。）
- 使用中或使用後請勿觸摸加熱元件。
 - 美味循環裝置、儲水容器、蓋加熱板、內鍋及金屬零件，例如上框。儲水容器加熱變熱後，可在烹調開始時即時偵測裏面的水量。（否則可能會導致燒傷。）
 - 請用乾布或隔熱手套取出熱內鍋。

- 移動產品時請勿觸摸開蓋按鈕。
（否則可能導致外蓋開啟而導致燙傷。）



開蓋按鈕

- 請勿在以下地方使用產品。
 - 可讓水濺濕或靠近熱源的地方。（否則可能會導致觸電、漏電或火警。）
 - 凹凸表面或非耐熱的地毯上。（否則可能會導致受傷、燙傷或火警。）
 - 靠近牆壁或家具。（否則可能會導致變色、變形或損壞。）
 - 外蓋開啟的地方不能碰觸到周圍的物體，如牆壁或家具。
 - 鋁板或電子墊子上。（鋁材料可能會產生熱力及引致冒煙或火警。）

- 內鍋沒有米或水的情況下請勿開啟電源。
（否則可能會導致燒傷。）

- 請勿使用此產品沒有指定可使用的電源線配件（即指本體插頭及電源插頭）。並且切勿將它轉換。
（否則可能會導致觸電、漏電或火警。）



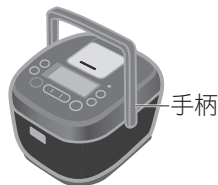
注意



- 拔掉電源插頭或本體插頭時請確保按住電源插頭或本體插頭。
（否則可能會導致觸電或短路引致火警。）
- 取出內鍋前或不使用產品時切記關掉電源，然後將電源插頭從電源插座拔掉。
（否則可能會導致燒傷、受傷、因絕緣退化而導致的觸電或短路引起火警。）
- 拔掉電源插頭然後允許產品完全冷卻才進行清洗及保存。
 - 產品未冷卻前請勿將它移動。（觸摸加熱元件可能會導致燙傷。）
- 如在廚房架上等地方使用產品時，請確保蒸氣在封閉空間內可以向外散發。
（否則可能會導致變色或變形。）
 - 使用有拉桌的櫥櫃時，請確保拉桌全部拉出以防止上層架子暴露在蒸氣下。
- 將產品放置在拉桌上時，需要不時地檢查桌子的承受重量。
（這可能因產品掉下而導致燒傷或受傷。）
 - 使用以下可承受重量的桌子：1.0 L 型號請使用 13 kg 或以上的桌子，1.8 L 型號請使用 16 kg 或以上的桌子。



- 搬運產品時請提握手柄。
（否則可能會導致燒傷或受傷。）



手柄

- 如您使用植入起搏器請向醫生查詢。
 - 此產品的操作可能影響您的起搏器。

使用注意事項

若要長時間保持微型電腦飯煲在良好情況，請留意以下事項。

關於微型電腦飯煲

- 請勿在 IH 電磁爐上使用微型電腦飯煲。
(否則會損壞 IH 電磁爐或微型電腦飯煲。)
- 請勿在直接暴曬陽光的地方下使用產品。
(否則可能會導致變色。)
- 請勿在微型電腦飯煲底部(吸氣孔及排氣孔)受到阻塞的地方(例如地毯、膠袋、鋁箔及布料等)下使用產品。
(否則會損壞微型電腦飯煲。)
- 定期檢查微型電腦飯煲底部的吸氣孔及排氣孔，並且清除任何灰塵。(第 26 頁)
- 請勿在戶外使用微型電腦飯煲。
(不穩定電源供應可能會導致微型電腦飯煲發生故障。)
- 使用微型電腦飯煲時請勿覆蓋其頂部。
 - 洗碗布等。
(蒸汽可能被限制在微型電腦飯煲附近，並導致外蓋或按鈕變形或停止運行。)
- 有外來物如米飯或污物阻塞的情況下，請勿使用微型電腦飯煲。
(否則可能會顯示錯誤訊息，米被煮焦或烹調出現問題。)
(外蓋可能無法打開。)
- 請勿將微型電腦飯煲放置在容易受電磁場影響的裝置附近。
 - 無線電、電視、助聽器等。
(有可能聽到噪音或減低聲量。)
 - IC 卡／銀行卡等。
(儲存在卡上的記錄可能會遺失或損壞。)
- 請勿帶磁石物件靠近微型電腦飯煲。
(否則可能會導致故障。)



關於內鍋

- 請勿在微型電腦飯煲以外使用內鍋。
 - 請勿在煤氣或 IH 電磁爐或微波爐內使用內鍋。
- 請勿將內鍋與硬物件撞擊。
(否則可能導致外層表面刮花或凹痕。)

留意以下情況以避免削去或刮花內鍋塗層。

準備烹調時

- 請勿使用攪拌器或其他工具洗米。
- 請勿允許金屬網漏等物件接觸內鍋塗層。

煮好米飯後

- 請勿將鹽混合或灑入內鍋中的米飯。
- 請勿將醋放入內鍋中的米飯(製作壽司等食物)。
- 請勿使用金屬杓子(烹調粥等食物)。
- 請勿輕觸或擊打內鍋(上菜時)。

清洗時(第 24 頁)

- 請勿將內鍋用作為洗碗工具。
請勿將湯匙或其他餐具放入內鍋中。
- 使用調味烹調後，請勿將食物留在內鍋中。
→ 烹調什錦飯等後，請盡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瓦器上烘乾。
- 請勿使用浸入光劑的砂紙、金屬清潔球、尼龍清潔球等清洗或擦洗內鍋。
→ 使用軟海綿進行清洗。

請勿使用百潔布進行清洗。

附註

- 以下情況不會影響其性能或健康。
[外層表面] 淺的刮痕、細小凹痕或碰撞。 [內層表面] 內鍋層遭削去。
→ 如內鍋變形或您擔心其狀況，可以購買新的內鍋。

使用期間電源中斷

- 包括電源插頭已拔掉，或使用電源斷路器時絆倒。
- 如遇即時電力中斷，產品將返回電源停止前的狀態。
- 如電源中斷了很長時間，電源恢復後產品可能返回以下狀態。

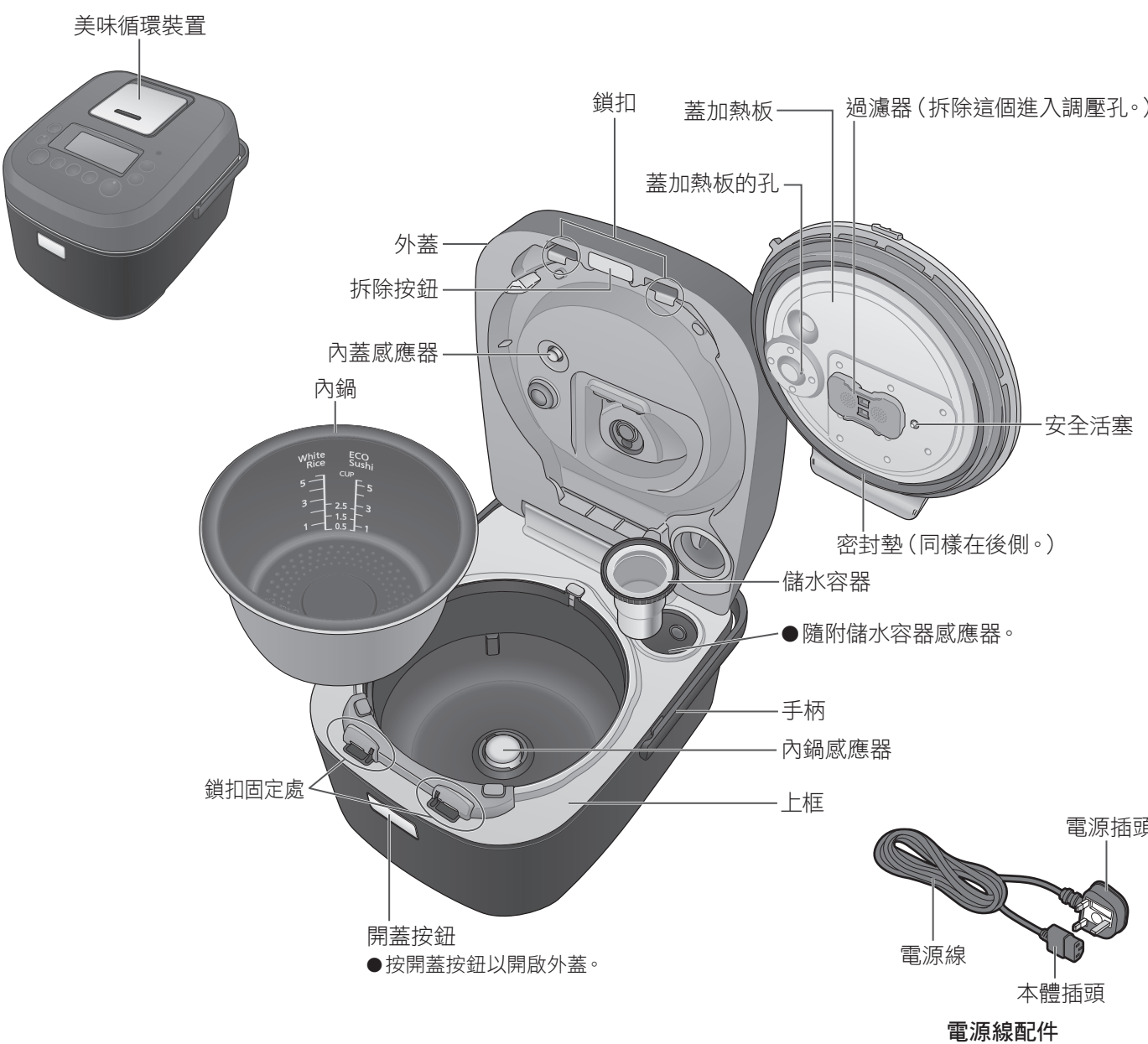
烹調狀態：繼續烹調。
米飯可能以不理想的方式烹調。

保溫狀態：繼續將米飯保溫。

* 如預約設定時間已過，煮飯便會即時開始。米飯可能未在設定時間內完成烹調。
若要瞭解「預約設定限制」的進一步詳情，請參考第 36 頁。

零件名稱／附件

■ 首次使用微型電腦飯煲前，務必取出附件、儲水容器及電源線配件，然後請清洗附件、內鍋、蓋加熱板、美味循環裝置及儲水容器。(第 24-25 頁)



附件



裝上飯勺架

將飯勺架安裝到手柄的齒狀部分。插入飯勺。



- 它可以安裝在左邊或右邊。

煮飯

洗米然後加水

1 量米

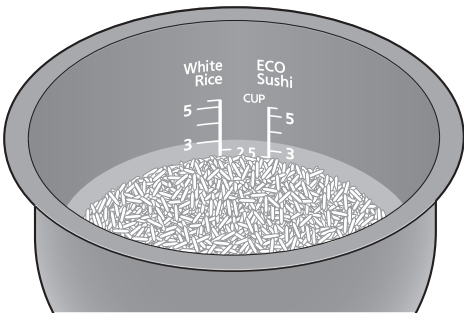
- 用附贈的量杯量米至相應的水位。(大約 180 mL / 量杯)

2 洗米

- ① 首先加大量的水、攪拌、然後迅速將水倒掉。
- ② 重複此步驟 2-5 次，每次洗米時輕輕攪拌。
(烹調的水可以保持小許白色。)
- ③ 洗米後放進內鍋。
(可以在內鍋洗米。)

預防措施

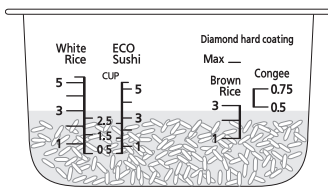
- 請勿讓米留在網漏內。
(米粒可以斷開、導致烹調時
米飯黏住或煮焦。)



3 加水

- 加水至所要烹調程序的位置(水位線)。(第 12 頁)
(請確保內鍋在平面上然後檢查兩側的位置。)
- 根據米量並加水到相應的水位。
按您的口味調整水量時，請留意「Eco」允許微型電腦飯煲有 1-3 mm 的調整，而其他程序則允許 1-2 mm 的調整。
(水量太多可能會食材噴出或無法順利烹調。)
- 新收割的米可因應而減去少量水。
- 要煮出較硬的米，可加入比水位顯示較少一點的水量，
要煮出較軟的米飯，可加入比水位顯示較多一點的水量。
- 請確保米已水平放置。
- 無須將米浸泡。
(按下「開始」按鈕時，水將會自動吸取。)

選擇「Delicious」烹調使用 3 杯米



圖表中的內鍋是 1.0 L 型號。

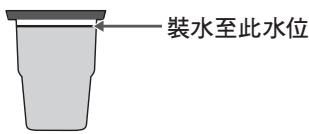
設定程序

4 將內鍋放置在微型電腦飯煲內

- 清除任何在內鍋外的水漬。

5 儲水容器內注入，然後安裝在微型電腦飯煲上

(詳細資料請參考第 27 頁。)



預防措施

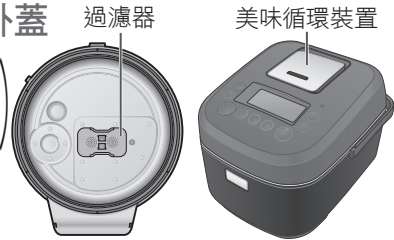
- 清除任何在儲水容器周邊的水漬。
- 每次使用產品後請更換水。
(如果不這樣做，可能會導致儲水容器結垢或妨礙蒸製階段。)
- 若要繼續煮飯，更換儲水容器內的水然後等待 5 分鐘或以上開始烹調。

6 安裝蓋加熱板

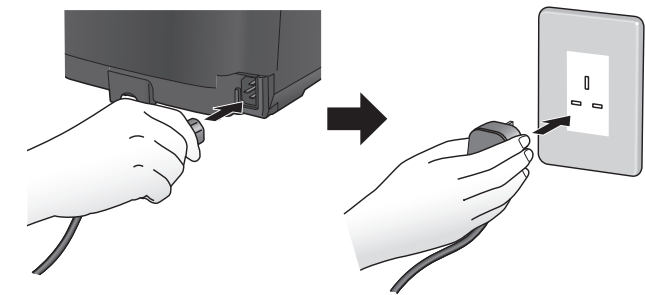
- (請參考第 25 頁的「安裝時」。)
- ① 將它固定在槽位內。
 - ② 向外蓋按下直至聽到「喀噠」一聲。

7 檢查過濾器及美味循環裝置已裝好，然後合上外蓋

(請參考第 24-25 頁的「安裝時」。)



烹調



8 插入電源插頭

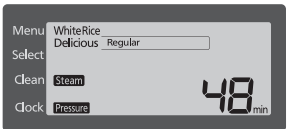
- 請首先將本體插頭連接煲體然後連接至電源插頭。
請確保兩個插頭已確實連接。

9 檢查程序然後按下「開始」按鈕

- 烹調時請勿打開外蓋。



烹調開始。



- 當烹調完成鈴聲提示時，蒸煮步驟已完成。
將飯即時翻鬆。
(可蒸發多餘水份。)
- 自動轉換至保溫功能。(第 15 頁)

■如烹調時需要打開外蓋

1. 檢查無人靠近微型電腦飯煲。
2. 按下「取消/關」按鈕以停止烹調。**Pressure** (壓力) 指示燈可能會持續閃動(約 4 分鐘)。
*請小心，因為熱蒸汽會很快從蒸汽口中噴出。
3. 檢查 **Pressure** (壓力) 指示燈(閃動)已熄掉及蒸汽不再噴出後，
按下開蓋按鈕。

煮飯 (如烹調時需要打開外蓋)

烹調美味米飯的三項原則



正確量水及量米。



輕輕洗米。

過度用力洗米可能導致米粒斷開、導致烹調時米飯黏住或煮焦。



使用適合的水。

我們建議使用自來水或過濾自來水。

- 使用含鹼水 (pH 值高於 9) 可能導致米飯稍軟或變黃。
- 使用硬礦泉水 (有 100 或以上硬度) 可能導致米飯乾燥或硬。



注意事項!

- 如可以，選擇最近製成的米。
- 開啟袋裝米後，請即時使用。
- 將米存放在雪櫃內。

正確使用程序

程序		內鍋的水位線	烹調時間 (大約)	液晶顯示	
Menu (食譜)	Select (烹調方法)			蒸氣	壓力
White Rice (白米)	Delicious (美味模式) Regular (標準) Sticky (稍軟) Hard (稍硬) 米飯達至最佳味道。	White Rice	Regular 48 分鐘 Sticky 51 分鐘 Hard 43 分鐘	Steam	Pressure
	Quick (快速煮飯) 米飯將會稍微變硬。 您可以將米浸泡使它軟化才烹調。	White Rice	22 分鐘–32 分鐘	—	Pressure
	Eco (節能模式) 使用減少電源耗量烹調	ECO	43 分鐘	—	Pressure
	Congee (粥) 1.0 L 型號 (0.5 至 0.75 量杯) 1.8 L 型號 (0.5 至 1.5 量杯)	Congee	設定時間 1 小時–4 小時	—	—
	1-2 person (少量) 1.0 L 型號 (0.5 至 1.5 量杯) 1.8 L 型號 (1 至 2.5 量杯)	White Rice	48 分鐘	Steam	Pressure
	Sushi (壽司飯)	Sushi	47 分鐘	—	Pressure
	Mixed (什錦飯)	White Rice	48 分鐘–58 分鐘	Steam	—
Brown Rice (糙米飯)	Casserole (煲仔飯)	White Rice	48 分鐘–58 分鐘	Steam	—
	Rice (飯)	Brown Rice	1 小時 25 分鐘– 1 小時 45 分鐘	Steam	Pressure
Grains (什穀米)	Congee (粥)	Congee	設定時間 *2 2 小時–4 小時	—	—
	Rice (飯)	White Rice*1	48 分鐘–53 分鐘	Steam	Pressure
Cook (烹調)	Congee (粥)	Congee	設定時間 1 小時–4 小時	—	—
	Cake (蛋糕)	—	設定時間 40 分鐘–60 分鐘	—	—
	Steam (蒸)	—	設定時間 1 分鐘–60 分鐘	—	—
	Soup (湯)	—	設定時間 1 小時–4 小時	—	—

*1 可根據五穀米的種類和個人喜好適當調整水量。
*2 粥的容許設定時間是 1 小時–4 小時，不過建議設定時間已在此列表上列出。
● 依米量與米的種類等條件不同，烹調時間可能略有增減。

● 請勿將糙米與白米一起烹調。(烹調效果可能未如理想。)

Delicious
(美味模式)

■ 這是預設值。
您可以用多一點時間以確保質感適合您口味。
● 首先我們建議您嘗試「Regular」。您可以將質感與您的口味或烹調的餸菜再作調整。

質感喜好

我喜歡鬆軟的米飯，即是味美及少許稍軟！

「Regular (標準)」

我喜歡柔軟而會黏著的質感！

「Sticky (稍軟)」

我喜歡淡味而沒有黏性的米 (適合蓋飯)！

「Hard (稍硬)」

Eco
(節能模式)

■ 平衡烹調時間及電源耗量。
● 如烹調米飯太實，請使用以下方法將它軟化。
① 攪鬆米飯後，將它保留在微型電腦飯煲內幾分鐘才進食。
② 下次烹調時，增加水量 (增加 1 至 5 mm 的水量)。
③ 浸泡米一段時間才進行烹調。

電源耗量比較		
	Eco	Delicious (Regular)
1.0 L 型號 (烹調 3 杯)	157 Wh	248 Wh
1.8 L 型號 (烹調 4 杯)	224 Wh	307 Wh

*量溫狀況：室內溫度 23±2℃，水溫 23±1℃

使用不同程序



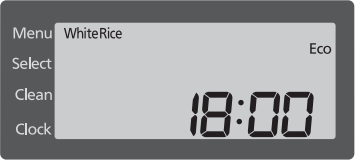
●若要取消操作

我需要每次選擇程序嗎？

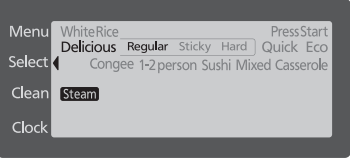
●在「White Rice (白米)」下選擇「Delicious (美味模式)」及「Eco (節能模式)」程序已儲存。
至於其他程序，以下操作允許您選擇最近使用程序。

- 1 長按 **Menu Select** 功能選擇 (大約2秒)
 - 當您按下按鈕您將會聽到「嗶」一聲，不過繼續按住。您將會聽到第二個「嗶」一聲，然後最近使用程序將會顯示。
- 2 按下 **Start** 開始 (閃動)

檢查程序



- 若要變更程序。
 - 按下 **Menu Select** 功能選擇 然後設定「**◀**」到「Menu (食譜)」。
 - 按下 **◀▶** 然後選擇程序。
 - 再次按下 **Menu Select** 功能選擇 然後設定「**◀**」到「Select (烹調方法)」。
 - 按下 **◀▶** 然後選擇程序。



閃光位置表示目前已選程序。

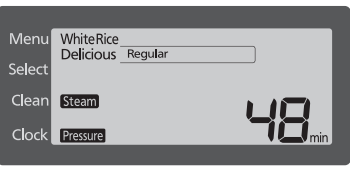
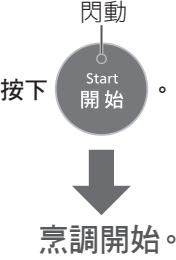
●若要烹調「Congee (粥)」。

按下 **Cooking Timer** 烹調時間 然後設定時間。

程序	可允許烹調時間設定	單位
Congee	1小時–4小時	30分鐘

●若要選擇「Cook (烹調)」程序。(第17頁)

2 按下「開始」按鈕



- 當烹調完成鈴聲提示時，蒸煮步驟已完成。將飯即時翻鬆。(可蒸發多餘水份。)
- 自動轉換至保溫功能。(第15頁)

保溫

蒸氣保溫 (自動)

- 完成烹調後，所有程序隨即自動轉換為保溫功能。(完成烹調後請即時將米飯翻鬆。)

	<ul style="list-style-type: none">●Delicious (美味模式)●Quick (快速煮飯)●Eco (節能模式)●1-2 person (少量)●Sushi (壽司飯)
●Congee (粥) 如對粥進行保溫，有可能變得稍軟。	●Mixed (什錦飯) 使用保溫功能也可能導致蓋加熱板生鏽，嚴重影響米飯味道。
●Rice (飯) 味道可以嚴重受影響。	●Casserole (煲仔飯) 這可能導致引發氣味，變質或蓋加熱板生鏽。
●Cake (蛋糕)	●Steam (蒸)
●Soup (湯)	

- 以防止米飯變得乾燥及減少保溫時產生氣味，蒸氣將在保溫開始後大約5–6小時後自動注入。(時間可能因程序或米飯份量有異。)

預防措施

- 請勿使用保溫功能超過12小時。(若要防止氣味或米飯變黃或變乾。)
- 如您居住在高溫度及潮濕的地方，提升保溫溫度由60到74。(第34頁)(氣味可能是一個問題。)
- 讓米飯留在微型電腦飯煲內的時候，請勿取消保溫功能或拔掉電源插頭。(若要防止氣味及冷凝。)
- 使用保溫功能前請將飯勺從微型電腦飯煲取出。(若要防止氣味。)

附註

- 保溫時間達至23小時是以1小時單位顯示(顯示「0」即代表小於1小時)。保溫功能將持續24小時以上，但顯示屏將切換到當前時間。
- 在下次連接電源插頭時，取下電源插頭而不按下按鈕將返回到保溫功能。

ECONAVI

使用保溫功能時，微型電腦飯煲將因應米量而調整熱量。

→ 如欲索取詳細資料，請參考 Q&A (關於 ECONAVI)。(第28頁)

蒸氣再加熱 (手動)

- 從保溫狀態加熱至高溫度的米飯。
- 注入蒸氣以防止米飯乾燥及減少保溫氣味。
- 根據保溫狀態時的米飯份量，調整要注入的蒸氣量及再加熱的所需時間。

- 1 檢查儲水容器內的水(需要超過一半)
 - 如水位低請再注水。
- 2 在保溫狀態下翻鬆米飯
- 3 按下「蒸氣再加熱」按鈕



- 當鈴聲提示，即時翻鬆米飯。米飯即可享用。

附註

- 再加熱無法在以下情況下使用。
 - 當米飯已冷卻(鈴聲提示嗶4次)。
 - 保溫功能並未啟動。
- 加熱超過2次將會嚴重影響米飯味道。



- 若要回到保溫狀態
- 若要從保溫狀態再加熱
- 若要關掉保溫功能
 - 按下 **Cancel/Off** 取消/關 然後拔掉電源插頭。
- ECONAVI 運行時燈號



使用不同程序

保溫

使用預約功能

預約

- 可以設定2個預約時間。(設定將儲存直至變更。)
- 您可能覺得保存經常使用的時間較方便，例如使用「預約1」供早餐提醒而「預約2」供晚餐提醒。

例如：設定為早上7:30

- 1

檢查目前時間是正確

●如時間不正確，請按以下右邊步驟設定。
- 2

檢查程序

(設定為想要程序。第14頁的步驟1)
- 3

選擇「Timer 1 (預約1)」或「Timer 2 (預約2)」

按下

Timer 1-2 預約1-2

●每個按鈕動作將變更選擇。

Timer 1 ⇄ Timer 2

Menu

WhiteRice

Delicious

Regular

PressStart

Select

Clean

Steam

Timer

1

Clock

5:00

閃動

- 4

設定完成米飯烹調時間
- 按下

向前 (單位為每10分鐘)

向後 (單位為每10分鐘)

●長按按鈕以加快循環時間。
- Menu

WhiteRice

Delicious

Regular

PressStart

Select

Clean

Steam

Timer

1

Clock

7:30

閃動

- 5

按下「開始」按鈕
- 閃動

按下

Start 開始

設定結束。

熄滅

Start 開始

亮起

Timer 1-2 預約1-2

●當烹調完成鈴聲提示時，蒸煮步驟已完成。將飯即時翻鬆。(可蒸發多餘水份。)

●自動轉換至保溫功能。(第15頁)



當目前時間有誤

●顯示時間為24小時時鐘格式。

1 將電源插頭穩固地插入

2 設定「」到「Clock (時間設定)」

3 設定時間

●長按按鈕以加快循環時間。

●時間無法在以下情況設定，例如正在使用烹調／保溫狀態／預約及清洗功能設定。

●鋰電池不足時，拔掉電源插頭將導致遺失資料，例如目前時間及預約時間的設定。(第31頁)

●鋰電池已固定在煲體內所以無法由用戶更換。若要更換鋰電池，請向您購買微型電腦飯煲的經銷商或服務櫃台查詢。

閃動

Menu

Select

Clean

Clock

18:00

閃動

閃動

Menu

Select

Clean

Clock

18:07

閃動

閃動

向前 (單位為每1分鐘)

向後 (單位為每1分鐘)

閃動停止時，代表時間已設定。

■若要在完成預約設定後參考目前時間。

亮起

按下

Timer 1-2 預約1-2

●長按即可顯示。

- 附註
- 如預約設定的時間不足，預約將不允許設定，烹調則即時開始。(參考第36頁的「預約設定限制」。)
 - 預約無法使用「Quick (快速煮飯)」、「Mixed (什錦飯)」、「Casserole (煲仔飯)」、「Cake (蛋糕)」或「Steam (蒸)」。
 - 如預約設定是13小時或更長(如水温高則為8小時或更長)，米飯可能變質，產生不預期的氣味。
 - 如使用預約烹調，則不會顯示剩餘完成時間。
 - 如使用預約烹調，米可能吸收過量水份。這可能導致米飯變軟或煮焦。→米飯太軟的話，請稍微減少水量。(減少至水位線下方大約1至2 mm處。)

烹調

烹調

- 微型電腦飯煲可以用來烹調營養食物，例如蛋糕或含有豆或菜的湯。

- 1

設定「」到「Menu (食譜)」然後選擇「Cook (烹調)」程序
- 按下

Menu Select 功能選擇

●
- 按下

然後選擇「Cook (烹調)」。

閃動

Menu

WhiteRice

BrownRice

Grains

Cook

PressStart

Select

Cake

Press

Cooking Timer

Clean

Clock

60

閃動

- 2

設定「」到「Select (烹調方法)」然後選擇程序
- 按下

Menu Select 功能選擇

●
- 按下

然後選擇程序。

Menu

Select

Cake

Steam

Soup

Press

Cooking Timer

Clean

Clock

5

閃動

- 3

按下「Cooking Timer 烹調時間」然後設定時間
- | 程序 | 可允許烹調時間設定 | 單位 |
|-----------|-----------|------|
| Cake (蛋糕) | 40分鐘-60分鐘 | 1分鐘 |
| Steam (蒸) | 1分鐘-60分鐘 | 1分鐘 |
| Soup (湯) | 1小時-4小時 | 30分鐘 |

*當微型電腦飯煲開始釋放蒸氣，蒸氣倒數設定時間便開始。

- 4

按下「開始」按鈕
- 閃動

按下

Start 開始

烹調開始。

●當烹調完成後，微型電腦飯煲則自動轉換至保溫功能，所以請關閉微型電腦飯煲。

按下

Cancel/Off 取消/關

●
- Menu

Select

Steam

Cook

Clock

40

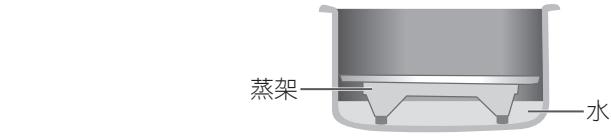
閃動



- 若要重設操作

可用容量

程序	型號	
	1.0 L	1.8 L
Cake (蛋糕)	麵糰	麵糰
	上限 600 g	上限 900 g
Steam (蒸)	水量 500 mL	水量 600 mL
Soup (湯)	達至「White Rice (白米)」水位線4	達至「White Rice (白米)」水位線6



- 預防措施
- 請勿使用以下食譜。
- 使用增稠劑的食譜，例如咖喱或燉煮食物。
 - 使用重碳酸鹽的蘇打來製造氣泡的食譜。
 - 使用大量含油的食譜。
 - 使用加熱時可膨脹的糊狀或其他產品的食譜。

- 蒸饅時...
- 請勿讓食材阻塞蓋加熱板的孔。

- 烹調期間...
- 請勿將蓋放置或覆蓋食物上。
 - 食材的大小，份量及溫度均影響烹調結果。(如食材的份量太多或體積太大，可導致滾出或不能煮熟。)
 - 如導致食物不能煮熟，請再選擇程序然後以更長時間烹調。

- 烹調後...
- 請勿使用保溫功能。(這可能導致引發氣味，變質或蓋加熱板生鏽。)
 - 烹調後，外蓋內部和內鍋周圍都很燙，取出煮熟的食物時請小心。
 - 烹調後打開外蓋時，水滴可能從蓋加熱板滴到上框。→用擰乾水分的濕毛巾擦拭。
 - 經常清洗蓋加熱板及美味循環裝置。擦拭外蓋的內部表面、美味循環裝置的配件部分及密封墊。當烹調多肉材料時，脂肪及蛋白質可弄髒蓋加熱板及外蓋的內部表面。(這可能導致引發氣味，變質或蓋加熱板生鏽。)

粥／壽司飯

皮蛋瘦肉粥



材料（2-3人份量）：

白米 ½量杯
上湯（冷卻了的） 5量杯
皮蛋 1個
熟瘦肉 125 g

調味：

鹽 5 g
胡椒粉 少許
麻油 少許

方法：

❶將熟瘦肉醃好，浸在鹽中1小時然後切成細片。將皮蛋切成小方塊，然後備用。

❷洗米後倒進內鍋，再加入肉羹然後合上外蓋。

❸選擇「**White Rice/Congee**（白米／粥）」程序然後設定烹調時間為**1小時30分鐘**。

❹按下「開始」按鈕。

❺當鈴聲提示後，按下「取消／關」按鈕，打開外蓋*，將皮蛋及瘦肉加入內鍋後合上外蓋。

*打開外蓋時，請注意食材正處於高溫。

❻選擇「**White Rice/Congee**（白米／粥）」程序然後設定烹調時間為**1小時**。

❼按下「開始」按鈕。

❽當鈴聲提示後，於粥內加入調味料後即可享用。

綠豆及百合瘦肉粥



材料（4-6人份量）：

青豆 70 g
糯米 70 g
百合 10 g

調味：

糖 少許

方法：

❶將青豆、糯米及百合洗好才加入內鍋。加水至「水位線：**Congee（粥）0.5**」然後合上外蓋。

❷選擇「**White Rice/Congee**（白米／粥）」程序然後設定烹調時間為**1小時**。

❸按下「開始」按鈕。

❹當鈴聲提示後，加入糖然後享用。

手捲壽司



材料（4人份量）：

白米 3量杯
烤海苔 適量

壽司飯醋

A { 醋 90 mL
糖 2½湯匙
鹽 1½茶匙

配料

吞拿魚、魷魚、蝦、三文魚、三文魚籽、青瓜、雞蛋、有葉蔬菜、牛油果及其他喜愛的配菜 適量

方法：

❶清洗白米然後加水至「水位線：**Sushi（壽司飯）3**」，然後合上外蓋。

❷選擇「**White Rice/Sushi**（白米／壽司飯）」程序。

❸按下「開始」按鈕。

❹將A放置鍋中然後輕輕保溫以製作壽司飯醋。用水弄濕壽司飯碗內側。當鈴聲提示後，將煮米飯轉送壽司飯碗。將壽司飯醋平鋪倒在米飯上，然後使用切碎動作攪動。下一步，使用風扇冷卻。若要確保壽司飯不會乾透，將擰乾水分的濕毛巾蓋上。

❺將壽司飯壓平在烤海苔上，放喜愛的配料，然後捲動。

烹調壽司米飯...

- 若要確保完全吸入味道，請在飯未冷卻前轉送到壽司飯碗然後在壽司飯醋中攪動。（請勿將壽司飯醋與米飯在內鍋中混合。）
- 若要保存米飯光澤，盡快使用風扇冷卻。
- 若要保存黏性，微斜地拿著然後以切碎動作快速攪動。

什錦飯／煲仔飯

雞肉飯



材料（4-6人份量）：

白米 3量杯
水 4量杯
雞肉 80 g
牛蒡 35 g
冬菇 2件
炸豆腐卜 2件
紅蘿蔔 40 g

調味：

料酒、醬油 各20 mL
鹽 3 g

型號	米量(杯*)
1.0 L	1-3
1.8 L	2-6

*附件中之量杯。

準備：

- 將雞肉切粒、牛蒡根丸切片。用滾水氽水然後洗淨。
- 將冬菇浸泡、洗淨、拔掉香菇梗然後將它切成細片。用熱水倒在炸豆腐卜上清除過量油份，然後切成細片。
- 將紅蘿蔔切成細片。

方法：

❶洗白米然後放入內鍋，加4量杯水及調味料並攪拌。

❷將雞肉、牛蒡、香菇、炸豆腐卜及紅蘿蔔平鋪在白米上，然後合上外蓋。（不要攪動。）

❸選擇「**White Rice/Mixed**（白米／什錦飯）」程序。

❹按下「開始」按鈕。

❺當鈴聲提示後，翻轉然後攪鬆米飯。

重要資訊：

- 加入材料不能超過「Max（最大）」線。
- 烹調時請勿打開外蓋。（可影響烹調效果。）

雞肉及芋頭煲仔飯



材料（4-6人份量）：

白米 3量杯
雞肉（已切粒） 200 g
乾冬菇（已浸泡及切片） 5件
芋頭（已切粒） 100 g
蝦米乾（已浸泡） 40 g
黑木耳（已浸泡及剝碎） 少件

滷汁：

A { 淡醬油 1茶匙
老抽醬油 ½茶匙
糖 1茶匙
鹽 ½茶匙
澱粉 1½茶匙

醬料：

B { 淡醬油 1湯匙
老抽醬油 1湯匙
糖 ½湯匙
麻油 ½湯匙

型號	米量(杯*)
1.0 L	1-3
1.8 L	2-6

*附件中之量杯。

方法：

❶用A將雞肉調味。

❷將切粒芋頭炸至金黃色、洗淨然後備用。

❸洗白米後放入內鍋，加水至「水位線：**White Rice（白米）3**」。然後將❶，❷及其他材料平鋪在白米上，合上外蓋。（不要攪動。）

❹選擇「**White Rice/Casserole**（白米／煲仔飯）」程序。

❺按下「開始」按鈕。

❻當鈴聲提示後，加入B然後即時攪拌翻鬆米飯。

重要資訊：

- 加入材料不能超過「Max（最大）」線。
- 烹調時請勿打開外蓋。（可影響烹調效果。）

糙米飯／什穀米

糙米飯



材料 (4–6人份量)：

糙米3量杯
白芝麻少量
黑芝麻少量

- 方法：
- ①輕輕洗糙米然後清除碎粒及外殼。
 - ②加水至「水位線：**Brown Rice (糙米飯)**」**3**」然後合上外蓋。
 - ③選擇「**Brown Rice/Rice (糙米飯／飯)**」程序。
 - ④按下「開始」按鈕。
 - ⑤當鈴聲提示後，翻鬆米飯。
 - ⑥放在碟上然後灑少許黑白芝麻。

五穀米



材料 (4–6人份量)：

白米3量杯
五穀米30 g

- 方法：
- ①洗白米然後加水至「水位線：**White Rice (白米)**」**3**」。
 - ②輕輕洗五穀米然後放上**①**。
 - ③再多加30 mL的水*，然後合上外蓋。
*可根據五穀米的種類和個人喜好適當調整水量。
 - ④選擇「**Grains/Rice (什穀米／飯)**」程序。
 - ⑤按下「開始」按鈕。
 - ⑥當鈴聲提示後，翻鬆米飯。
 - ⑦上碟後即可享用。

蛋糕

蛋糕



材料 (4–6人份量)：

牛油或沙律油少量
薄煎餅混料200 g
雞蛋2個
豆奶100 mL
沙律油3湯匙
葡萄乾70 g

(或者您可用其他乾果代替。)

- 方法：
- ①輕輕用牛油或沙律油塗抹內鍋。
 - ②將材料混合直至質感順滑。(請勿在內鍋中混合。)
 - ③將**②**倒入內鍋中然後合上外蓋。
 - ④選擇「**Cook/Cake (烹調／蛋糕)**」程序然後設定烹調時間為**40分鐘**。
 - ⑤按下「開始」按鈕。
 - ⑥當鈴聲提示後，將內鍋從微型電腦飯煲移走然後倒轉取出蛋糕。接著讓它在碟上或鐵絲網上冷卻。

*如您的型號為1.8 L，建議您用1.5倍的材料，並設定烹調時間為60分鐘，讓蛋糕膨脹效果更佳。

蒸

預防措施

- 請勿讓食材阻塞蓋加熱板的孔。

點心



材料：

小點：

蝦餃

燒賣

點心：

叉燒包

饅頭

糯米雞飯

方法：

- ❶ 灑水以濕潤點心。（無需將它解凍。）
- ❷ 將2.5量杯水倒入內鍋。
- ❸ 裝好蒸架，將點心放在上面然後合上外蓋。
- ❹ 選擇「Cook/Steam（烹調／蒸）」程序然後設定烹調時間為**5–10 分鐘**。
- ❺ 按下「開始」按鈕。

金華火腿小棠菜



材料（4–6人份量）：

小棠菜..... 100 g

醃肉（金華火腿）..... 35 g

方法：

- ❶ 將小棠菜切斷成塊然後洗淨。將醃肉切片然後備用。
- ❷ 將切好的小棠菜放在碟上排層，再將醃肉切片置頂（嘗試用含脂肪的肥肉）。
- ❸ 將2.5量杯水到入內鍋。

- ❹ 裝好蒸架，將 ❷ 放在上面然後合上外蓋。
- ❺ 選擇「Cook/Steam（烹調／蒸）」程序然後設定烹調時間為**13 分鐘**。
- ❻ 按下「開始」按鈕。

附註：

如沒有小棠菜，可用白菜心代替。

梅菜蒸肉餅



材料（4–6人份量）：

扣肉..... 160 g

梅菜..... 100 g

調味：

煮食油..... 25 mL

糖..... 30 g

老抽醬油..... 12 mL

方法：

- ❶ 將肉切成每塊 1 cm×3 cm，然後備用。
- ❷ 將梅菜洗乾淨然後弄乾。這樣可以將沙石洗走。
- ❸ 將一片肉放在碗內然後下一層放一片梅菜。頂層灑糖。如此類推直至所有材料用完。
- ❹ 將煮食油及老抽醬油加入❸。

- ❺ 將2.5量杯水到入內鍋。
- ❻ 裝好蒸架，將❹放在上面然後合上外蓋。
- ❼ 選擇「Cook/Steam（烹調／蒸）」程序然後設定烹調時間為**60 分鐘**。
- ❽ 按下「開始」按鈕。
- ❾ 將梅菜及扣肉混合才享用。

*要加入的糖量及煮食油可按口味調整。

湯

醃肉、冬瓜及老鴨湯



材料（4–6人份量）：

老鴨..... ½隻（大約400 g）

冬瓜..... 200 g

醃肉（金華火腿）..... 30 g

生薑..... 數片

水..... 4.5量杯

調味：

料酒..... 30 mL

鹽..... 8 g

方法：

- ❶ 將鴨洗淨然後切成大塊。洗淨冬瓜然後切成方塊，然後將金華火腿切片。
- ❷ 將鴨用滾水汆水然後去除血，再洗乾淨然後備用。
- ❸ 將鴨、冬瓜、火腿、生薑片、鹽及料酒放入內鍋中，加入4.5杯水然後合上外蓋。
- ❹ 選擇「Cook/Soup（烹調／湯）」程序然後設定烹調時間為**2 小時**。
- ❺ 按下「開始」按鈕。

粟米及排骨湯



材料（4–6人份量）：

小排骨（切成5份）..... 500 g

粟米（切成5份）..... 2葉柄大約450 g

水..... 5量杯

調味：

鹽..... 6.5 g

方法：

- ❶ 將小排骨用滾水汆水，然後除去血，再洗乾淨然後備用。
- ❷ 將所有材料放入內鍋，加入鹽然後合上外蓋。
- ❸ 選擇「Cook/Soup（烹調／湯）」程序然後設定烹調時間為**1 小時 30 分鐘**。
- ❹ 按下「開始」按鈕。

（其他味道例如雞粉可以加入試口味。）

人參雞湯



材料（4–6人份量）：

雞..... ½隻（大約375 g）

人參..... 7.5 g

紅棗（或梅乾）..... 5片

水..... 5量杯

生薑..... 少片

松子..... 7 g

調味：

鹽..... 5 g

料酒..... 少許

方法：

- ❶ 清洗雞隻然後用滾水將雞腔汆水2次以清除血腥，再洗乾淨然後備用。
- ❷ 將雞，人參，紅棗，水，生薑片，鹽，及料酒放入內鍋然後合上外蓋。
- ❸ 選擇「Cook/Soup（烹調／湯）」程序然後設定烹調時間為**2 小時**。
- ❹ 按下「開始」按鈕。
- ❺ 當鈴聲提示後，即時將雞放入大碗中才倒出湯底。灑上炸松子才享用。

蒸湯

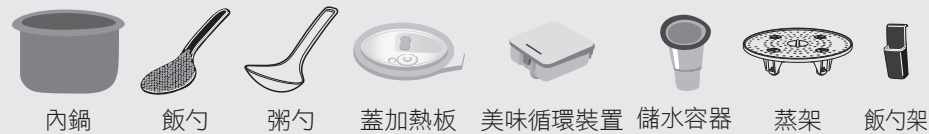
清洗

- 清洗時，拔掉電源插頭然後確保煲體已冷卻。
- 煲體和蓋加熱板上的密封墊不能拆下。請勿勉強拉扯或使用尖銳物件穿刺。（可能導致變形、剝落或損壞。）
- 清洗後，用乾布擦拭。

首次使用時及每次使用後

●拆除配件後，用軟海棉清洗。

*使用清潔劑時，請檢查清潔劑的注意事項。



●什錦飯或煲仔飯等加入調味料後，即時清洗。 (因為會引發異味、變質或生銹。)

< 請勿使用以下東西 >

金屬擦及滲入磨沙料的尼龍擦等。



揮發油、稀釋劑、擦亮劑、漂白劑、
抗菌劑酒精等。



乾碗機或洗碗機／烘乾機

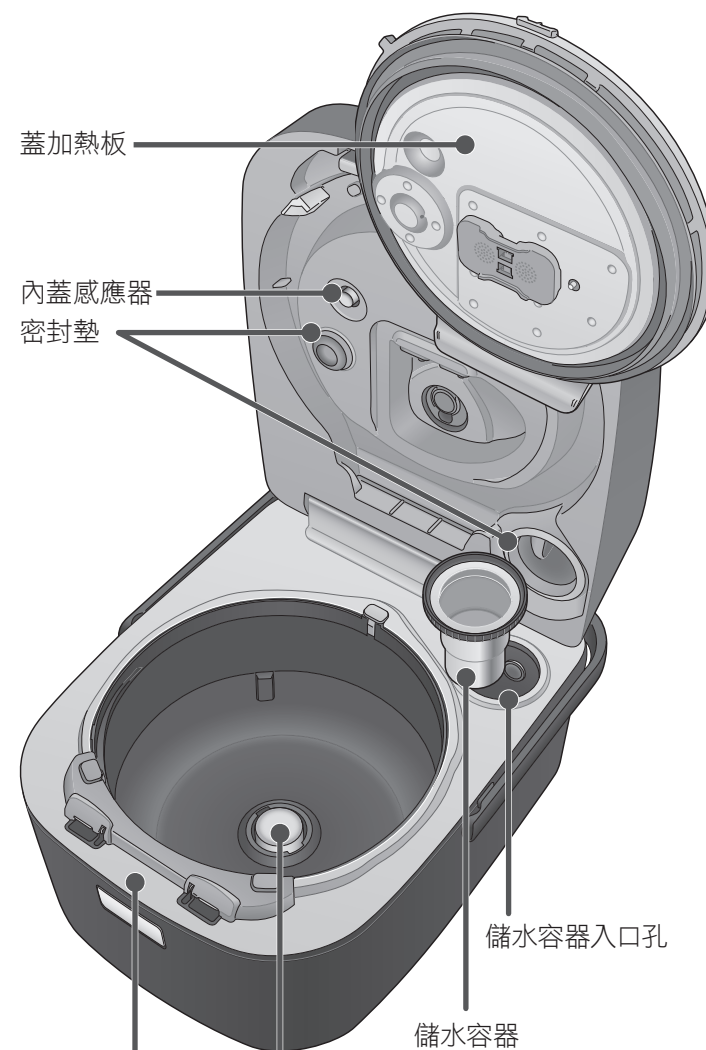


內鍋(第8頁)／飯勺／ 粥勺／蒸架／飯勺架

使用溫和清潔劑清洗。

預防措施

- 請勿將內鍋用作為洗碗工具。
(這樣可能削去內鍋塗層。)



上框

用擰乾水分的濕毛巾擦拭。

- 請勿將水倒入進行清洗。

儲水容器

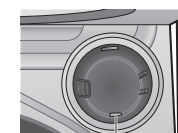
用水清洗後拭乾水分。

- 如水漬(水中含有的礦物質等)附在儲水容器邊緣，先用尼龍擦輕輕拭擦，然後抹乾。

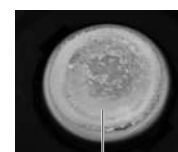
內蓋感應器／內鍋感應器／儲水容器感應器

用擰乾水分的濕毛巾擦拭。

- 如污垢很難清除，用一點溫和清潔劑在尼龍擦然後輕輕拭擦。



儲水容器感應器



內鍋感應器的污垢

附註

- 如有污垢時使用內蓋感應器或內鍋感應器可能導致米飯燒焦或以不理想方式烹調。
- 如有污垢時使用儲水容器感應器可能導致蒸氣份量變更和米飯以不理想方式烹調。

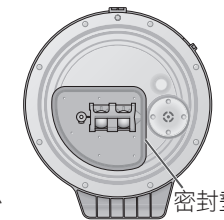
蓋加熱板／過濾器

拆下後使用溫和清潔劑清洗。
(同樣拆除及清洗過濾器。)

- 請拆下，清洗蓋加熱板的兩面。
密封墊內側尤其容易殘留污垢，
請特別留意清洗。

(米飯氣味及品質變差的原因。)

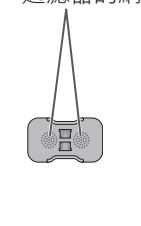
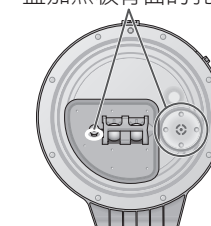
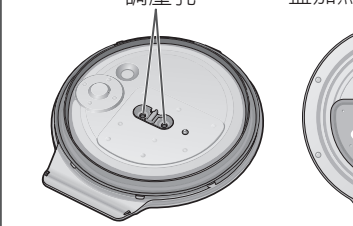
- 如有物件例如米粒或污垢阻下列圖中的部分，請使用竹籤、牙籤或類似餐具清除。
(這可能引致蒸氣洩漏，或食材噴出。)



調壓孔

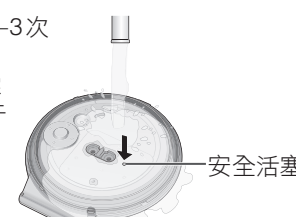
蓋加熱板背面的孔

過濾器的網



- 使用手指快速按下安全活塞2-3次
然後用清水洗乾淨。

- 如有物件例如米粒或污垢阻塞安全活塞周圍，請使用竹籤、牙籤或類似餐具清除。
(這可能引致蒸氣洩漏，或
食材噴出。)

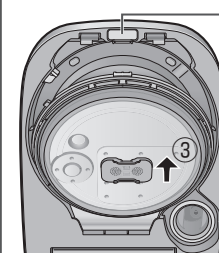


安全活塞

預防措施

- 使用調味料後(什錦飯等)，請即時清洗。
(因為會引發異味、變質或生銹。)

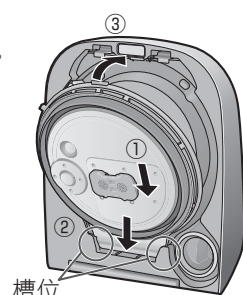
■ 拆除時



- 1 按下按鈕。
(蓋加熱板向前傾斜。)
- 2 拉出。
- 3 將過濾器向上滑動然後拆除。

■ 安裝時

- 1 將過濾器從上至下滑動以安裝。
- 2 將蓋加熱板插入槽位。
- 3 向外蓋按下直至聽到「喀噠」一聲。



槽位

*隨著使用次數的增加，過濾器可能會鬆動且難以固定，此時請更換。

儲水容器入口孔

用擰乾水分的濕毛巾擦拭。

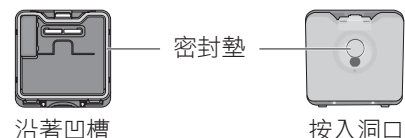
- 清除任何在儲水容器入口孔內的水漬，然後清除米粒等物件。
(這可能導致儲水容器燒毀或蒸氣無法噴出。)

美味循環裝置

拆除然後用水清洗。

預防措施

- 請勿拆除密封墊。(這可能引致蒸氣洩漏，或食材噴出。)
- 如密封墊脫落，確保安裝。



沿著凹槽

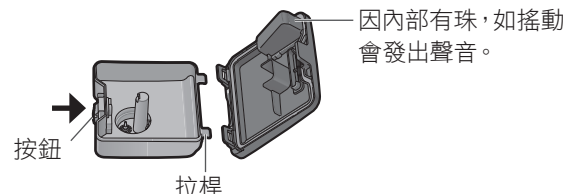
按入洞口

■ 拆除時

- 1 向上拉以拆除。



- 2 長按按鈕可打開。



因內部有珠，如搖動會發出聲音。

按鈕

拉桿

■ 安裝時(拆除時的相反方向。)

- 1 插入拉桿然後合上直至喀噠一聲。
- 2 插進外蓋。(確保已穩固放回原位。)

鎖扣／外蓋的內部表面／密封墊／鎖扣固定處

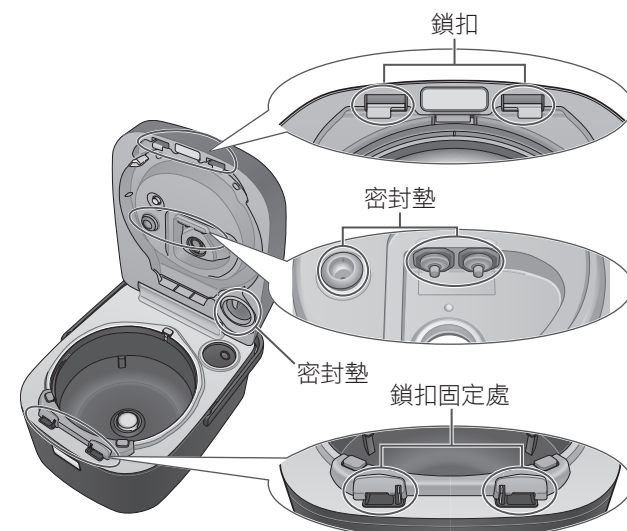
用擰乾水分的濕毛巾擦拭。

【鎖扣／鎖扣固定處】

- 如有物件例如米粒阻塞，使用竹籤或類似餐具清除。
(蒸氣洩漏或食材噴出，令外蓋無法打開的原因。)

【外蓋的內部表面／密封墊】

- 拆卸美味循環裝置，然後擦拭外蓋的內部表面、美味循環裝置的配件部分及密封墊。



鎖扣

密封墊

密封墊

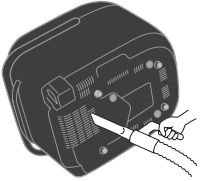
鎖扣固定處

清洗

- 清洗時，拔掉電源插頭然後確保煲體已冷卻。
- 煲體和蓋加熱板上的密封墊不能拆下。請勿勉強拉扯或使用尖銳物件穿刺。（可能導致變形、剝落或損壞。）
- 清洗後，用乾布擦拭。

定期檢查

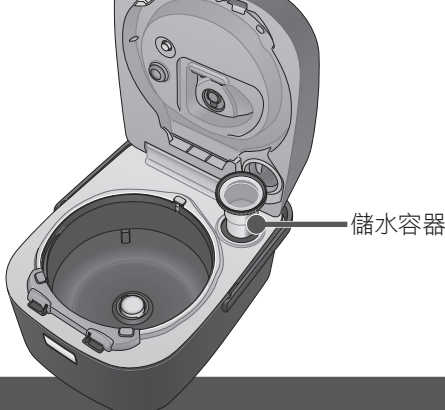
- 大約每月檢查一次，如有灰塵請擦拭！




煲體底部（吸氣孔／排氣孔）
用吸塵器吸除垃圾及異物等。

當微型電腦飯煲的潔淨有問題時

若要清除變色（彩虹色）、積垢或銹



如不能清除變色（彩虹色），積垢或銹斑（由鐵在水中引致），使用檸檬酸清洗（醋也可以使用）。



使用檸檬酸進行清洗

- ① 裝入50°C或以上溫度的熱水。
- ② 將水放入然後與檸檬酸攪拌進行清洗。（大約2 g，½茶匙）
- ③ 讓它沉積大約1小時，將熱水倒出然後使用溫和清潔劑清洗。

使用醋

- ① 裝入50°C或以上溫度的熱水。
- ② 將醋放入然後與醋攪拌。（大約5 mL，1茶匙）
- ③ 讓它沉積大約2小時，將熱水倒出然後使用溫和清潔劑清洗。

附註

- 如變色嚴重（彩虹色）或積垢清洗一次後無法清除，請重複這些步驟。
- 使用商用檸檬酸進行清洗（對於食物衛生不存在危險）。

清洗功能

如很難清除氣味或污垢無法從蓋加熱板或蒸氣口中清除…






準備工作


- ① 將水倒進內鍋。
（1.0 L型號，「White Rice（白米）」水位線：3-4）
（1.8 L型號，「White Rice（白米）」水位線：6-8）
- ② 將儲水容器放入煲體然後合上外蓋。

1

選擇「Clean（清洗）」


按下  及移動「」以「Clean（清洗）」。


●每次按下按鈕時「」便會移動。



2

按下「開始」按鈕


閃動  。

按下  。

清洗功能開始。

3

大約45分鐘後鈴聲提示時，按下「取消／關」按鈕

按下  。

●內鍋中的水冷卻後，清洗內鍋、蓋加熱板、美味循環裝置及儲水容器。

附註





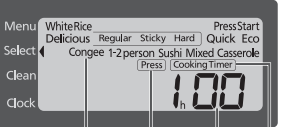



- 可能無法完全去除氣味或污垢。

Q&A

關於儲水容器

Q（問題）	A（答案）
我忘記注水。	<ul style="list-style-type: none">●這樣不會導致產品故障。米飯仍然可以烹調，不過烹調時間可能延長。在此狀態下仍可烹調，請勿在烹調途中注水。（即是烹調時才注水，蒸氣仍然不會噴出。）●烹調完成後「Steam Less（無蒸氣）」將會顯示通知您蒸氣未注入。 → 將儲水容器注水。（超出儲水容器一半以上。） 當儲水容器注水後，保溫米飯或再加熱米飯時會使用蒸氣。
儲水容器中的水有什麼用途？	<ul style="list-style-type: none">●儲水容器內煮沸的水是用來注入蒸氣的。 [烹調時] 米飯呈顆粒狀，更味美。 [保溫米飯或再加熱米飯時] 防止米飯變乾燥及減少保溫氣味。
可以使用熱水嗎？	<ul style="list-style-type: none">●請勿裝水超過40°C或以上（熱水）。可能無法進行蒸氣烹調。
為什麼水沒有減少？	<div>[烹調完成後]</div> <ul style="list-style-type: none">●「Steam Less（無蒸氣）」是否有顯示？（第30頁）●您是否有使用不會注入蒸氣的烹調方式（「Quick（快速煮飯）」、「Eco（節能模式）」、「Congee（粥）」、「Sushi（壽司飯）」、「Cake（蛋糕）」、「Steam（蒸）」或「Soup（湯）」）？ <div>[保溫米飯時]</div> <ul style="list-style-type: none">●蒸氣可能根據保溫的米飯份量或房間溫度而無法注入。●使用不建議保溫的烹調方式時蒸氣不會注入。 （烹調「Rice（飯）」、「Congee（粥）」、「Mixed（什錦飯）」、「Casserole（煲仔飯）」、「Cake（蛋糕）」、「Steam（蒸）」或「Soup（湯）」）●如保溫開始時水位不足一半，蒸氣不會注入。 → 儲水容器再注水。（超出儲水容器一半以上。）●是否處於「如保溫米飯時煮滾聲有問題。」的設定？（第34頁） 使用此設定後，保溫期間不會注入蒸氣，所以水量不會減少。 <div>[米飯再加熱完成後]</div> <ul style="list-style-type: none">●「Steam Less（無蒸氣）」是否有顯示？（第30頁）
烹調完成後為什麼有多餘的水？	<ul style="list-style-type: none">●儲水容器內的水不只是在烹調時用來注入蒸氣。剩餘的水可讓蒸氣在保溫米飯或再加熱米飯時注入。
為什麼儲水容器內用剩的水量每次也不同？	<ul style="list-style-type: none">●每次烹調前，儲水容器是否注入相同份量的水？ 例：如沿用上一次使用後剩餘於儲水容器內的水，則當次剩餘的水量亦相應較少。（注意：每次使用產品後請更換儲水容器的水）●即是烹調前裝入相同份量的水，留在儲水容器內的水份量將會因為蒸氣份量的調校以適應米飯份量或程序而變更。 份量也可能會因周圍狀況例如房間溫度而有少許變更。●蒸氣在保溫開始後大約5-6小時後自動注入，剩餘的水份量因應米飯保溫的時間而定。

Q&A 關於 ECONAVI

Q (問題)	A (答案)
什麼是 ECONAVI ?	● 保溫功能正在使用時，微型電腦飯煲會因應米量而調節熱量。
所有程序都設有 ECONAVI 嗎？	● 使用「Delicious (美味模式)」、「Quick (快速煮飯)」、「Eco (節能模式)」、「1-2 person (少量)」或「Sushi (壽司飯)」ECONAVI 才能運作。 ECONAVI 無法使用以下程序運作，因為該程序不建議使用保溫功能。 (「Rice (飯)」、「Congee (粥)」、「Mixed (什錦飯)」、「Casserole (煲仔飯)」、「 「Cake (蛋糕)」、「Steam (蒸)」、「Soup (湯)」)
在保溫狀態時 ECONAVI 燈光為什麼沒有亮起？	● 您是否使用「若要增加保溫溫度」(第 34 頁)及「如保溫米飯狀態有問題」(第 35 頁)的設定？ 保溫溫度在 60 以外時，ECONAVI 則無法使用。 ● 如微型電腦飯煲烹調大量 (7 量杯或更多的 1.8 L 型號，5 量杯或更多的 1.0 L 型號) 食物時的房間溫度在開始烹調時是 10°C 或更低，ECONAVI 可能無法運作。 ● 烹調完成後您有沒有關掉保溫功能？ 保溫功能關掉後，ECONAVI 隨即關掉。ECONAVI 不會操作，即使保溫功能重新開始。 ● ECONAVI 燈光是否設定為關掉？ECONAVI 燈光可以關掉。(參考以下事項)
運作時 ECONAVI 燈光為什麼會關掉？	● 保溫功能是否操作 12 小時或更多？ 12 小時後，保溫功能繼續運作但 ECONAVI 結束。
我可以關掉 ECONAVI 燈光嗎？	● 設定後 ECONAVI 顯示燈將熄滅，但 ECONAVI 繼續運作。 <div><div>1 按下  2 次</div><div>按下   然後選擇「Congee (粥)」</div><div>● 在「White Rice (白米)」下選擇「Congee (粥)」。</div><div><div>2 長按  (大約 5 秒)</div><div> 閃動</div><div></div></div><div>附註</div><div>● 若要還原設定 (允許 ECONAVI 燈光重新開啟)，重新進行相同操作。 [還原設定步驟...] <div> 持續 10 秒 </div></div></div>

[ECONAVI 的節能效果]

在保溫狀態時 ECONAVI 使用／不使用的比較。(由 Panasonic 搜集研究)

SR-SPX108 可節省 0.3 到 14.7%，SR-SPX188 可節省 2.4 到 18.6%。準確節省能源視乎保溫功能使用時間。請注意這些數據只是大約，與實際數據可能有異。

< 量度方法 > 房間溫度為 23°C

- 1.0 L 型號：微型電腦飯煲完成烹調 3 量杯米後即時拿走 300 g 米飯。
保溫功能運作 5 小時後再拿走 300 g 米飯。
- 1.8 L 型號：微型電腦飯煲完成烹調 5 量杯米後即時拿走 300 g 米飯。
保溫功能運作 5 小時後再拿走 600 g 米飯。

這是什麼意思？

錯誤訊息	在此檢查！
U 10	● 內鍋放置正確？ → 當您按下「取消／關」按鈕關閉錯誤訊息後，放好所提供的內鍋以便再次操作。
U 12	● 是否有外來物件或污垢留在內鍋底部、蓋加熱板、內蓋感應器、內鍋感應器或儲水容器感應器？(第 8 頁) → 清除外來物件或污垢然後按下「取消／關」按鈕。 ● 內鍋中是否有太多水？ → 按下「取消／關」按鈕。 (下次烹調時，稍微減少水量。)
U 14	● 保溫功能是否使用 96 小時或更多？ → 按下「取消／關」按鈕。
U 15	● 外蓋打開了嗎？ ● 美味循環裝置固定了嗎？(第 24 頁) → 如美味循環裝置已遺失，請從經銷商購買。 美味循環裝置未固定也可煮飯或保溫，不過 ● 米飯味道可能很差。(如果進行保溫，米飯會變乾燥。) ● 或無法正常煲粥。 ● 液體可能會溢出。 ● 米飯烹調後「U15」可能會再顯示。
U 20	● 儲水容器裝好了嗎？ * 米飯可以不用儲水容器進行保溫，不過米飯可能會泡脹或乾燥。
U 25	● 微型電腦飯煲底部的吸氣孔及排氣孔是否有灰塵等物質阻塞？ → 使用以下步驟清除灰塵。 ① 按下「取消／關」按鈕然後拔掉電源插頭。 ② 微型電腦飯煲冷卻後，請取出內鍋及儲水容器。 ③ 從煲體底部吸氣孔／排氣孔清除灰塵。(第 26 頁) ● 微型電腦飯煲是否有在地毯等物質上使用？(第 8 頁) → 請勿在微型電腦飯煲底部受到阻塞的地方下使用微型電腦飯煲。
H 00	● 試著拔下電源插頭再重新插入。如果「H00」再次出現，即為故障訊息。 → 請詢問經銷商，並告訴他們該錯誤訊息 (即在「H」後的兩位數字)。

如上述方法沒有任何改善，請向經銷商查詢維修事宜。

Q&A (關於 ECONAVI) / 這是什麼意思？

我的微型電腦飯煲有故障嗎？

檢查以下事項才要求維修。

症狀		在此檢查！		頁
烹調狀態	● 殘餘時間的顯示停止不變。 ● 烹調時間比預期更長。	● 如不斷烹調米飯，烹調時間可能會較長（可能達至 60 分鐘）。 ● 內鍋的水量多了嗎？ 如增加水量，烹調時間可能會變長（最長可達 15 分）。	— —	
	蒸氣從其他部分散發， 不是從蒸氣口散發。	● 是否有米飯堵塞蓋加熱板的密封墊或內鍋邊？ ● 您是否有每次清洗蓋加熱板然後正確裝好？ ● 內鍋變了形嗎？ → 如內鍋變形，是可以購買新的內鍋。 ● 拉扯或使用尖銳物件穿刺蓋加熱板的密封墊，可能導致變形、剝落或損壞。 → 如出現蒸氣洩漏的情況，請聯絡您購買微型電腦飯煲的經銷商。 ● 有慢慢地合上外蓋直至「喀噠」一聲嗎？	— 25 — — —	
烹調／保溫狀態	微型電腦飯煲產生聲響。	● 呼呼聲… 散熱用的風扇操作聲。 ● 高調聲… IH 聲（感應加熱）。 保溫時，有時您可能會聽到這個聲音。 ● 嘶嘶聲… 蒸氣噴出聲。 ● 嗒嗒聲… 電路系統操作聲。 ● 轟響聲，沸騰聲… 儲水容器中的水滾聲。 ● 疑似摩打或風扇轉動的聲音… 加入蒸氣時的聲音。 ● 嘎嘎聲，卡嗒聲… 微型電腦飯煲鈴聲提示準備套用壓力，或調校壓力。 ● 短暫呼呼聲… 加壓聲。 ● 喘吁聲，噴氣聲… 釋放壓力聲。 打開／合上外蓋時 ● 滾動聲… 蓋加熱板內金屬珠不停滾動的聲音。 ● 卡嗒聲… 美味循環裝置內部的金屬珠碰到美味循環裝置時產生的聲音。	— — — — — — — — — — — —	
	「Steam Less（無蒸氣）」顯示。	[烹調後顯示「Steam Less（無蒸氣）」] ● 您是否有將儲水容器注水？ 根據水的份量烹調期間水份減少及蒸氣未能注入。 ● 儲水容器注（40°C 或以上）的熱水了嗎？ 如開始時水溫太熱，蒸氣可能無法注入。 ● 完成烹調後，您是否有嘗試在未更換儲水容器內的水，或未加水就再烹調？ → 蒸氣可能無法注入如水溫太高，所以每次烹調前請再加水。如儲水容器已注涼水，等待 5 分鐘或以上才能烹調。 ● 您是否有嘗試取消保溫後即時烹調，或嘗試烹調完成後再烹調？ → 蒸氣可能無法注入如水溫太高，所以每次烹調前請再加水。如儲水容器已注涼水，等待 5 分鐘或以上才能烹調。 ● 烹調時您是否打開外蓋？ [再加熱後顯示「Steam Less（無蒸氣）」] ● 您是否將米飯保溫超過 12 小時？ 12 小時後，即使儲水容器內有水，蒸氣可能仍然無法注入。 ● 烹調時您是否將儲水容器載水？ 根據水的份量烹調期間水份減少及蒸氣未能注入。 → 儲水容器再注水。（超出儲水容器一半以上。） ● 儲水容器有水嗎？（超出儲水容器一半以上。） 如再加熱米飯超過兩次，水將會不足。 ● 再加熱米飯時您是否有打開外蓋？	11 — — — — — — — — 11 15 —	
烹調後	飯粒附在蓋加熱板。	● 可變壓力（讓米粒跳動減低不平均情況的烹調方法）的自然現象，並非故障。 → 請除去附上的飯粒。	—	

30

症狀

在此檢查！

頁

預約	即使使用了預約烹調仍然立即開始。	<ul style="list-style-type: none"> ●目前時間準確嗎？（顯示時間為24小時時鐘格式。） ●預約是否設定在「預約設定限制」以外？ 	16 36
	我已設定預約但烹調無法開始。	<ul style="list-style-type: none"> ●使用預約時，烹調開始前米飯已浸泡，所以烹調開始後浸泡時間會較短。因此，烹調可能會稍微在預期後才會開始。（根據使用的程序，烹調可能在米飯準備完成前40分鐘才開始。） 	—
	米飯在預約設定的時間未煮好。	<ul style="list-style-type: none"> ●目前時間準確嗎？（顯示時間為24小時時鐘格式。） ●您是否有按下「開始」按鈕？ ●預約是否設定在「預約設定限制」以外？ 	16 16 36
	按鈕操作無法運作。	<ul style="list-style-type: none"> ●按鈕燈有開啟嗎？ 按鈕操作無法在以下情況運作，例如正在使用烹調／保溫狀態／預約及清洗功能設定。 → 按下「取消／關」按鈕。 Pressure（壓力）指示燈可能會持續閃動（約4分鐘）。確認顯示消失且無蒸氣噴出後，再進行操作。 	—
其他問題	「蒸氣再加熱」按鈕沒有回應。	<ul style="list-style-type: none"> ●是否關掉了保溫功能？ ●米飯冷卻了嗎？（鈴聲將會提示4次） 如溫度是50°C或更低則無法加熱。 	— —
	米飯無法烹調。 ●「Demo（示範模式）」已顯示。	<ul style="list-style-type: none"> ●產品可能會在商店陳設。 請按照以下步驟取消示範模式。 ① 按「功能選擇」按鈕後選擇「Clock（時間設定）」。 	—
	插入電源插頭時總是顯示「8:30」。	<ul style="list-style-type: none"> ●鋰電池不足。 雖然無法記憶目前時間和預約時間，但不影響炊飯和保溫的功能。要預約炊飯時，請每次調整目前時間。 鋰電池已固定在煲體內所以無法由用戶更換。 → 若要更換鋰電池，請向您購買微型電腦飯煲的經銷商或服務櫃台查詢。 	—
	電源插頭出現火花。	<ul style="list-style-type: none"> ●插入或拔掉電源插頭時，有時小火花可能會出現。這是一種正常現象，尤其是IH（感應加熱）技術，不屬於故障。 	—
	外蓋無法打開。	<ul style="list-style-type: none"> ●鎖扣固定處、上框、鎖扣或蓋加熱板的調壓孔是否有米粒等阻塞？ ●進行壓力煮飯時，即使按下開蓋按鈕也無法打開外蓋。 → 「如烹調時需要打開外蓋」（第11頁） ●您是否在烹調時觸到開蓋按鈕？ → 先按下外蓋，然後按下開蓋按鈕。 	24-25 — —
	外蓋很難合上。	<ul style="list-style-type: none"> ●鎖扣固定處、上框、鎖扣內、或蓋加熱板的調壓孔是否有米粒等阻塞？ ●蓋加熱板是否正確裝好？ ●蓋加熱板是否彎曲或變形？ ●本產品是一部需要高程度密封的壓力式微型電腦飯煲，所以它可能會很難合上。 → 慢慢關閉，直到聽見「喀噠」聲為止。 	24-25 25 — —
	●因為內鍋及外蓋的附著力很高，打開外蓋時有時機會連同內鍋一併提起，發出聲音。		—

■ 如您不小心將水或米加入煲體內，請拔掉電源插頭然後聯絡經銷商。

我的微型電腦飯煲有故障嗎？

下一步應該怎樣...

● 微型電腦飯煲沒有故障。
檢查以下事項才要求維修。

米飯太軟(黏)

- 您是否正確量米和量水？(第10頁)
- 米內有斷開的米粒嗎？
- 您是否將米長時間浸泡？(例如使用預約時。)
 - 使用預約時，嘗試稍微減少水量。
(減少水量至水位線下方大約1至2 mm處。)

- 您是否用熱水洗米？
- 您是否使用超過「1-2 person (少量)」程序少量的指定米量？
(1.0 L型號：0.5至1.5量杯，1.8 L型號：1至2.5量杯)
- 洗米時是否太用力？(可能造成米粒斷裂而濕黏。)
- 煮好飯後，您是否即時翻鬆？(可蒸發多餘水份。)
- 烹調新收割米時，您是否使用低於標準水量？(減少水量至水位線下方大約1至2 mm處。)
- 清洗完後您是否將米留在網漏內？(第10頁 這可能會導致米粒斷裂，且煮熟後米飯可能會比較黏。)
- 如希望口感較硬：
 - 稍微減少水量。(減少水量至水位線下方大約1至2 mm處。)
 - 嘗試使用「Delicious (美味模式)的Hard (稍硬)」。



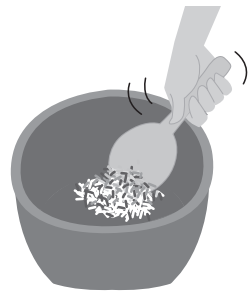
米飯太硬(乾)

- 您是否正確量米和量水？(第10頁)
- 您是否使用「Quick (快速煮飯)」模式？
- 如希望口感較軟：
 - 稍微增加水量。
(按「Eco (節能模式)」的水量增加至水位線上方大約1到3 mm，其他模式則增加1到2 mm。)
 - 嘗試將米浸泡(30分鐘至2小時)才烹調。
 - 嘗試使用「Delicious (美味模式)的Sticky (稍軟)」。



米飯已煮焦

- 是否有正確處理及洗米？
- 是否有灰塵或外來物件堵塞內蓋感應器、內鍋感應器、內鍋底部或煲體內部？
- 您是否使用預約？(您是否將米長時間浸泡？)
- 洗米時是否太用力？(可能造成米粒斷裂而煮焦。)
- 米內有斷開的米粒嗎？
- 洗完米後您是否將米留在網漏內？(第10頁 這可能會導致米粒斷裂，且煮熟後米飯可能會燒焦。)
- 煮飯加調味料例如什錦飯可能很容易煮焦。
- 金黃色米產生在內鍋底不代表故障。
- 如按照上述步驟沒有改善，請參考「如飯焦是問題」。(第34頁)



症狀

冷凝產生。

米飯有氣味。

米飯是黃色。

米是乾的。

粥是稍軟。

薄膜形成。

烹調米飯的表面
不均勻。

在此檢查！

- 煮好飯後，您是否即時翻鬆？(可蒸發多餘水份。)
- 您是否在保溫狀態期間米飯仍然在微型電腦飯煲內時關閉了保溫按鈕或拔掉了電源插頭？
- 霧層可根據烹調方式形成。
- 露水量不變的話，請嘗試「如保溫米飯狀態有問題」。(第35頁)。

- 您是否在保溫狀態期間米飯仍然在微型電腦飯煲內時關閉了保溫按鈕或拔掉了電源插頭？
- 保溫功能是否操作12小時或更多？
- 煮什錦飯加調味料完成後，氣味可能仍然存在。
- 您是否有在保溫狀態時加入冷飯？
- 是否有正確處理及洗米？
- 使用保溫功能前您是否有將飯勺從微型電腦飯煲取出？
- 每次使用時都有進行維護保養嗎？
維護保養不足會使米飯的口感變差或產生異味。
污垢殘留的狀態下持續使用時，會使米飯腐壞。
- 當明顯聞到米飯有氣味時，
 - ① 小心清洗內鍋、蓋加熱板及美味循環裝置。(第24-25頁)
 - ② 如無法清除氣味，請使用清洗功能。(第26頁)
 - 如嘗試上述①②的方法仍無法清除氣味，請提高保溫溫度。
[第34頁「若要增加保溫溫度。」]

- 保溫功能是否操作12小時或更多？
- 是否有正確處理及洗米？
- 某些米類，煮完飯後米飯可能帶有黃色。

- 保溫功能是否操作12小時或更多？
- 您是否有重複再加熱？
- 美味循環裝置是否正確裝好？
- 是否有米飯堵塞蓋加熱板的密封墊或內鍋邊？
- 內鍋變了形嗎？
 - 如內鍋變形，是可以購買新的內鍋。

- 您是否將米長時間浸泡？(例如使用預約時。)
- 烹調粥時您是否有使用保溫功能？

- 您是否過度洗米，導致米粒斷開？
- 是否有正確洗米？
(米內的澱粉溶解，然後在表面變成為薄膜。這是無害的。)

- 烹調前米飯是否均勻散佈？
- 這可能因強力加熱，即是感應加熱 (IH) 的特性。這不是故障。
- 以下情況可能形成凹凸表面。
 - 米未完全清洗。
 - 有大量斷開的米粒。
 - 因為用力清洗米粒導致米粒破碎。
 - 烹調份量不足。

下一步應該怎樣...

- 如第 32–33 頁的建議沒有改善，您可以變更設定。
- 有時中途鈴聲提示，不過操作應該繼續。
- 步驟 2–4 必須每個在 16 秒內完成。
如 16 秒內沒有任何操作，顯示屏幕則回復目前時間。
(無法設定。)
→ 請重新開始程序。
- 完成設定後，顯示屏幕回復目前時間。
- 若要返回先前設定，再次按照程序進行。



若要增加保溫溫度。 (60 → 74)

- 1 按下 2 次
按下 然後選擇「Quick」。
閃動

●在「White Rice」下選擇「Quick」。
- 2 按下 您將不會聽到嗶一聲。
按下 您將不會聽到嗶一聲。
按下
3 按下
4 按下 設定至「74」。

按下按鈕循環溫度 (次序為 74、76、72、60、74)。
10 秒後 (設定自動結束。)

- 如氣味在變更為「74」後產生，設定為「76」。如飯已變色或乾，設定為「72」。
- 變更後 ECONAVI 將不會啟動。米飯保溫期間蒸氣不會注入。
- 預設值為「60」。
- 設定再回到「60」時，「如保溫米飯狀態有問題」(第 35 頁) 的設定也將回到「Ho:02」。

如飯焦是問題。

- 1 按下 2 次
按下 然後選擇「Quick」。
閃動

●在「White Rice」下選擇「Quick」。
- 2 按下 您將不會聽到嗶一聲。
按下 您將不會聽到嗶一聲。
按下
3 按下 選擇「02」。

按下
4 按下 設定至「So:Lo」。

10 秒後 (設定自動結束。)

如保溫米飯時煮滾聲有問題。 (停止注入蒸氣。)

- 1 按下 2 次
按下 然後選擇「Quick」。
閃動

●在「White Rice」下選擇「Quick」。
- 2 按下 您將不會聽到嗶一聲。
按下 您將不會聽到嗶一聲。
按下
3 按下 選擇「04」。

●沒有「03」設定。
按下
4 按下 刪除「Steam」。

10 秒後 (設定自動結束。)

●變更後，保溫狀態時將不會使用蒸氣。

*增加了米飯的保溫溫度時，不能使用。

如保溫米飯狀態有問題。 (如有大量霧氣在蓋加熱板及內鍋上。) 米飯已變色或乾燥。

- 1 按下 2 次
按下 然後選擇「Quick」。
閃動

●在「White Rice」下選擇「Quick」。
- 2 按下 您將不會聽到嗶一聲。
按下 您將不會聽到嗶一聲。
按下
3 按下 選擇「06」。
●沒有「03」及「05」設定。
按下
4 當有大量霧氣時。
按下 設定至「Ho:03」。

10 秒後 (設定自動結束。)

■當米飯已變色或變乾燥時。
按下 設定至「Ho:01」。

10 秒後 (設定自動結束。)

●變更為「Ho:03」時，保溫溫度將由 60 至 74，此時，ECONAVI 將不會啟動。米飯保溫期間蒸氣不會注入。
●預設值為「Ho:02」。

若要在烹調、再加熱及清洗時 停止鈴聲提示 (結束聲音)。

- 1 按下 2 次
按下 然後選擇「Quick」。
閃動

●在「White Rice」下選擇「Quick」。
- 2 長按 (大約 5 秒)

●這個變更不會關掉按鈕聲音。

規格

程序		大約烹調時間	保溫功能*	預約設定限制	烹調容量 (量杯)	
Menu (食譜)	Select (烹調方法)				SR-SPX108	SR-SPX188
White Rice (白米)	Delicious (美味模式)	Regular (標準) 48 分鐘	○	完成前 60 分鐘	0.5–5.5	1–10
		Sticky (稍軟) 51 分鐘				
		Hard (稍硬) 43 分鐘				
	Quick (快速煮飯)	22 分鐘–32 分鐘	○	—	0.5–0.75	0.5–1.5
	Eco (節能模式)	43 分鐘	○	完成前 60 分鐘		
	Congee (粥)	設定時間 1 小時–4 小時	×	完成前烹調時間 +1 分鐘或更長		
	1-2 person (少量)	48 分鐘	○	完成前 60 分鐘	0.5–1.5	1–2.5
	Sushi (壽司飯)	47 分鐘	○	完成前 60 分鐘	1–5.5	2–10
	Mixed (什錦飯)	48 分鐘–58 分鐘	×	—	1–3	2–6
Brown Rice (糙米飯)	Rice (飯)	1 小時 25 分鐘–1 小時 45 分鐘	×	完成前 120 分鐘	1–3	1–7
	Congee (粥)	設定時間** 2 小時–4 小時	×	完成前烹調時間 +1 分鐘或更長	0.5–0.75	0.5–1.5
Grains (什穀米)	Rice (飯)	48 分鐘–53 分鐘	×	完成前 70 分鐘	0.5–4	1–8
	Congee (粥)	設定時間 1 小時–4 小時	×	完成前烹調時間 +1 分鐘或更長	0.5–0.75	0.5–1.5
Cook (烹調)	Cake (蛋糕)	設定時間 40 分鐘–60 分鐘	×	—	麵糰上限 600 g	麵糰上限 900 g
	Steam (蒸)	設定時間 1 分鐘–60 分鐘	×	—	水量 500 mL	水量 600 mL
	Soup (湯)	設定時間 1 小時–4 小時	×	完成前烹調時間 +1 分鐘或更長	達至「White Rice (白米)」水位線 4	達至「White Rice (白米)」水位線 6

*「×」符號代表微型電腦飯煲將自動轉換成保溫功能，但不建議使用。(第 15 頁)


**粥的容許設定時間是 1 小時–4 小時，不過建議設定時間已列出。

		SR-SPX108	SR-SPX188
電源		220 V ~ 50 Hz	
耗電量 (大約)	烹調時	1210 W	1400 W
	保溫時	600 W (30.1 Wh ^{*1})	600 W (40.0 Wh ^{*1})
電源線長度 (大約)		1.0 m	
重量 (大約)		7.8 kg	9.1 kg
外形尺寸 (寬×深×高) (大約)		26.6 cm × 33.8 cm × 23.3 cm (46.0 cm ^{*2})	29.2 cm × 36.5 cm × 26.7 cm (52.0 cm ^{*2})

*1 保溫狀態每小時的耗電量。(房間溫度 20°C，最大米量。)

*2 外蓋打開時的高度。

- 耗電量是即時電力容量的上限。
 - 當開關是「關」，微型電腦飯煲耗損大約 1.9 W (電源插入狀態)。
 - 這個微型電腦飯煲是就香港而設定。
- 微型電腦飯煲是不適合在不同電源頻率或電壓的國家或地區使用。而且不設更換服務。

檢查	檢查您的 [IH] 蒸氣及壓力式微型電腦飯煲！	
	您是否察覺到以下情況？ <ul style="list-style-type: none"> ● 電源插頭及電源線異常發熱。 ● 電源線損毀或碰到電源線後發生間歇性斷電。 ● 本體變形或異常發熱。 ● 本體冒煙或發出焦味。 ● 本體破裂、鬆動或發出異常聲響。 ● 烹調時底部風扇不旋轉。 	停止使用微型電腦飯煲 <p>若要避免意外，停止使用微型電腦飯煲，拔掉電源插頭，向您的經銷商進行檢查。</p>

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