HK

# Panasonic®

## Operating Instructions
IH **Electronic Warm Jar**
Household Use

## 使用說明書
IH 微型電腦飯煲 家庭用

Model No. 型號 **SR-JHS10**
Model No. 型號 **SR-JHS18**

# Contents
# 目錄

● Thank you for purchasing the Panasonic product.
● This product is intended for household use only.
● Please read these instructions carefully and follow safety precautions when using this product.
● Before using this product **please give your special attention to "Important Safety Instructions" (Page 2~3)**.
● Please make sure the date and name of store of purchase are stamped and keep it with this Operating Instructions.

● 承蒙購買 Panasonic 產品，深表感謝。
● 本商品適合家庭用途。
● 請仔細閱讀本使用說明書，以做到正確使用。
● **特別是「重要安全說明」（第 4 ～ 5 頁），在使用之前請務必閱讀，以確保使用安全。**
● 請確認保用證上紀錄的「購買日期、販售商店名稱」等資料，並將保用證與使用說明書放在一起妥善保管。

The warranty is attached separately | 另附保用證

# Important Safety Instructions

Please be 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 chart indicates the degree of damage caused by wrong operation.**

| ⚠ **Warning** : Indicates serious injury or death | ⚠ **Caution** : Indicates risk of injury or property damage if the appliance was mishandled |
|---|---|

■ **The symbols are classified and explained as follows.**

| 🚫✋🚫 These symbols indicate 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, short circuit or fire.)

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

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

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

🚫 (It may cause burn or injury.)

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

🚫 Following actions are strictly prohibited.
(Modifying, placing near heating elements, bending, twisting, pulling, putting heavy objects on top, and bundling the cord) (It may cause an electric shock, short circuit or fire.)

• If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

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

🚫 (It may cause a short circuit or electric shock.)

• Please enquire with an authorised dealer if water gets inside the appliance.

■ **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 minimum.

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

🚫 (It may cause an electric shock.)

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

✋ Steam Vent

(It may cause a burn.)

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

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

• Please make enquiries at the store or the repair department of an authorised dealer.

■ **Insert the power plug firmly.**

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

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

2

# ⚠ Warning

## ■ Clean the power plug regularly.

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

• Unplug the power plug, and wipe with the dry cloth.

## ■ Discontinue using appliance immediately when abnormal or breaking down.

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

(e.g. for abnormal or breaking down)
• The power plug and the power cord become abnormally hot.
• The power cord is damaged or power failure when is touched.
• The main body is deformed or abnormally hot.
• There are cracks, looseness or wobbles of the appliance.
• The fan of the bottom doesn't turn while cooking.

→Please unplug the appliance and make enquiries at the store for the check or the repair.

# ⚠ Caution

## ■ Do not use the appliance on following places.

🚫
• The place where it may be splashed with water or near a heat source.
• The place which is uneven surface or on non-heat-resistant carpet.
• Near a wall or furniture. (It may cause a discoloration or deformation.)
• On **Aluminum sheet** or electronic carpet. (Aluminum sheets may generate heat.)

## ■ Do not expose the power plug with steam.

🚫
• Do not expose the power plug with steam when it is plugged in. (It may cause a short circuit or fire.)
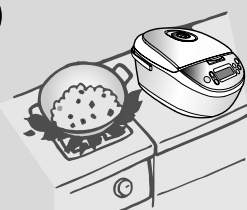
When using a cabinet with sliding table, use the appliance where the power plug cannot be exposed with steam.
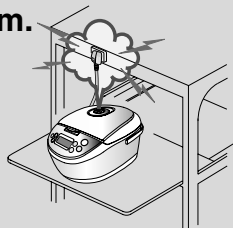
## ■ Be sure to hold the power plug when unplugging the power plug.

⚠ (Otherwise it may cause an electric shock, short circuit, resulting in fire.)

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

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

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

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

## ■ Please allow the appliance to cool down before cleaning it.

⚠ (Touching hot elements may cause a burn.)

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

🚫 Especially the Inner Lid (It may cause a burn.)

## ■ Do not touch the Hook Button while moving the appliance.

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

## ■ Do not open the Outer Lid while cooking.

🚫 (It may cause a burn.)

## ■ Do not use other inner pan than the one specified.

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

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

⚠ The operation of this appliance may affect your pacemaker.

3

# 重要安全說明

請務必遵守這些說明。

為了使可能發生的對使用者或他人的傷害及對財產的損害防止於未然，請務必遵守下述說明。

■使用下述各標記以區分、說明由於無視所示的內容而導致使用錯誤所產生的危害和損害程度。

| ⚠ 警告 | 此標記表示「可能會導致人身死亡或嚴重傷害事故」方面的內容。 | ⚠ 注意 | 代表如果不當使用電飯煲，可能產生的傷害或財產損失。 |
|---|---|---|---|

■以下列圖示符號區分、說明應予遵守的各項內容。

| 🚫🖐🚫 此標誌代表禁止。 | ❗ 此標誌代表必須遵守的規定。 |
|---|---|

## ⚠警告

■**如果電源線或電源插頭已損壞，或插頭與電源插座沒有緊密連結，請勿使用電飯煲。**

🚫（可能會引起觸電、短路或火災事故。）

■**請勿將任何物體插入排氣孔或缺口中。**

🚫 特別是針和其他金屬物品等。
（可能會引起觸電或異常動作。）

■**本電飯煲不提供下列人員（包括兒童）使用，如：體力、知覺或心智能力不足的人，或是缺乏經驗及知識的人，但若有負責其安全之人員給予監督與指導的情形下除外。此外，請監督兒童，避免他們隨意玩弄本電飯煲。**

🚫（可能會引起燙傷或傷害事故。）

■**不要損傷電源線或電源插頭。**

🚫 絕對不要做以下各種事。
（改裝、靠近高溫處、彎曲、扭曲、拉伸、將重物放在上面和捆成一束。）

（可能會引起觸電、短路或火災事故。）
●若電線或電源插頭損壞，請諮詢附近零售商或服務中心並進行維修。

■**請勿將電飯煲浸入水中或用水噴淋。**

🚫（可能會引起短路或觸電事故。）

●如果水進入機體裡，請與經銷店商談。

■**一定要單獨使用額定電流為10A，交流電壓為220V的電源插座。**

❗（如果與其他電器合用，則可能會因過熱而引起火災事故。）

●延長線也要單獨使用定額電流為 10A 以上的電源線。

■**不要用濕手插、拔電源插頭。**

🚫（可能會引起觸電事故。）

■**不要將您的臉或雙手靠近蒸氣孔處，特別是不要讓嬰幼兒靠近。**

🖐

蒸氣孔

（可能會引起燙傷事故。）

■**絕對不要試圖自行改裝、分解或修理。**

🚫（可能會引起火災、觸電或傷害事故。）

●有關修理事宜請與出售本產品的經銷店或維修服務中心商談。

■**一定要將電源插頭切實插到底。**

❗（請將插頭完全插入插座，否則可能會因為插頭周圍所產生的熱度而引起火災和觸電。）

●請勿使用有損傷的電源插頭及鬆動的電源插座。

4

# ⚠警告

**■定期除去電源插頭上的 灰塵等。**

⚠ （腐蝕的電源插頭可能會因 為濕氣而導致絕緣不佳， 並且也可能會引起火災事 故。）

●拔下電源插頭，並以乾布擦拭。

**■在發生異常或故障時立即停止使用。**

⚠ （可能會引起冒煙、 火災或觸電事故。）

異常或故障的事例
●電源插頭和電源線異常變熱。
●電源線損壞或觸摸後時而通電、時而不通電。
●本體發生變形或異常高溫。
●本體冒煙或發出焦臭味。
●本體的一部分有破損、鬆動或不穩的情況。
●在煮飯過程中，底部的風扇不轉動。

→請立即拔下電源插頭，委託銷售商店檢查和修理。

# ⚠注意

**■請勿在下列地點使用電飯煲。**

🚫
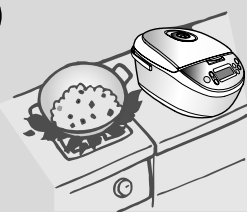
●電飯煲可能被水噴淋或接近熱源的地方。
●不平坦的表面或不耐熱的地毯上。
●靠近牆壁或家具的地方。
（可能會引起褪色或變形。）
●**鋁製基座**或電毯上。
（鋁製基座可能會產生熱源。）

**■請勿讓電源插頭接觸到蒸氣。**

🚫 ●插入電源插頭時，請勿讓它接觸到蒸 氣。（可能會引起短路或火災事故。） 若要在具有滑動桌的櫥櫃上使用電飯 煲，請將它放在電源插頭不會接觸到 蒸氣的地方。
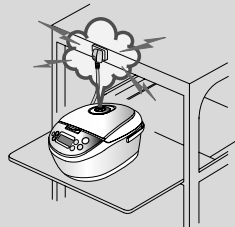
**■在拔下電源插頭時，一定 要握住電源插頭將它拔下。**

⚠ （否則可能會引起觸電、 短路或火災事故。）

**■除了附屬的電源線套件 （本體插頭、電源插頭） 外，請勿使用其他電源線。 並且也不要使用轉接線。**

🚫 （可能會引起觸電、漏電 或火災事故。）

**■當不使用電飯煲時，請從電 源插座拔下電源插頭。**

⚠ （否則可能會因絕緣 變差而引起觸電、漏 電火災事故。）

**■請等到電飯煲充分冷卻以 後，再進行清洗。**

⚠ （如果觸碰到高溫部位則 可能會引起燙傷事故。）

**■在使用電飯煲的過程中或剛 煮完東西時，請勿觸碰加熱 元件。**

🚫 特別是蓋加熱板等 （可能會引起燙傷事故。）

**■在搬動電飯煲時不要觸碰開 蓋鈕。**

🚫 （可能會引起外蓋打開 而引起燙傷事故。）

**■不要在煮飯中途掀開外蓋。**

🚫 （可能會引起燙傷事故。）

**■不要使用規定以外的內鍋。**

🚫 （可能會因過熱或異常 動作而引起燙傷、傷害 事故。）

**■裝有植入型心臟起搏器等 的人要使用時，請與醫生 商談。**

⚠ 本產品在工作時可能會 對心臟起搏器有影響。

5

# Important Information／使用注意事項

## To Prevent Breakdown and Malfunction
## 為了防止故障和誤動作⋯

■ Check the weight intensity when you put the appliance on the sliding table.
It may fall.

| Model No. | Weight (Include rice and water) |
|-----------|--------------------------------|
| SR-JHS10 | Approx. 8 kg |
| SR-JHS18 | Approx. 11 kg |
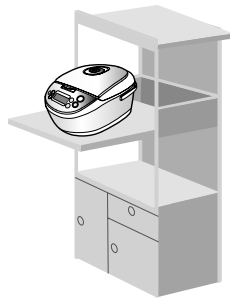
■將電飯煲放在滑動桌上時，請檢查重量強度。

否則，它可能會掉下來。

| 型號 | 放入米和水時的重量 |
|------|------------------|
| SR-JHS10 | 約 8 kg |
| SR-JHS18 | 約11 kg |

■ Do not use the appliance on the IH cooking heater.
It may cause a breakdown.

■請勿在電磁烹調爐上使用電飯煲。
可能會引起故障。

■ Do not use the appliance in the direct sunlight.
It may cause a discoloration.

■請勿直接在陽光下使用電飯煲。
可能會引起褪色。

■ Do not place objects containing magnetic materials or weak for magnetism close to the appliance.
Doing so may erase the memory or cause a disturbing noise.
• Magnetic card (Cash card, monthly pass, etc.)
• Magnetic tape (Cassette tape, etc.)
• Wireless appliances (TV, radio, etc.)

■請勿將任何具有磁性的物體置於電飯煲附近。
可能會使記憶內容消失或產生雜訊干擾。
●磁卡（現金卡、定期票等）
●磁帶（卡夾式磁帶等）
●無線設備（電視機、收音機等）

■ Do not place magnets close to the appliance.
It may cause malfunction.

■請勿將磁鐵放在電飯煲附近。
可能會引起誤動作。

■ Do not place dishcloth or hot objects on the appliance.
It traps heat from the steam inside and may result in deformation of the Outer Lid and malfunction of the switch.

■請勿將抹布或熱的物體放在電飯煲上。
蒸氣積聚可能會引致外蓋變形或開關故障。
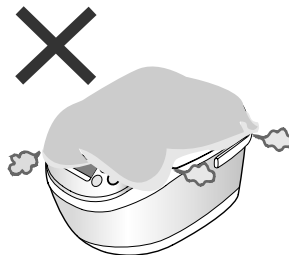
■ Do not use the appliance if it has foreign objects.
It may cause showing an error sign on the display or over cooked. Cooking result may not be satisfactory.

■如有異物，請勿使用電飯煲。
會顯示錯誤並產生鍋巴，而無法煮好飯。

Outside of the collar element or bottom
鍋沿或鍋底

Pan Sensor
內鍋感應器

Inner Lid
蓋加熱板

6
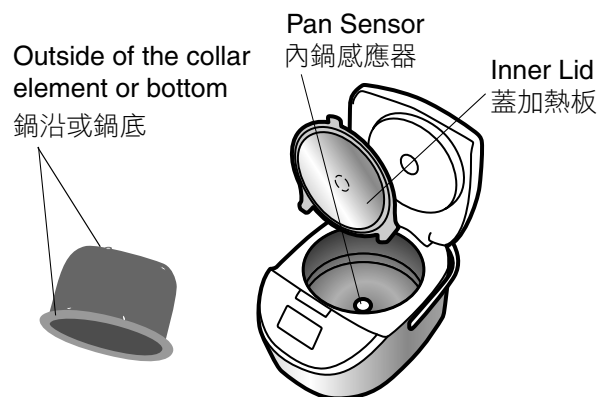
# To protect Inner Pan from scratches／為了不使內鍋受到損傷⋯

■ Do not use the Inner Pan for other applications except the original Warm Jar.
(Do not put it on heat directly)

■內鍋只能與最初搭配的電飯煲一起使用，不可使用於其他裝置。(不要直接放在熱源上)

## Fluorocarbon resin coating (For inner surface)

■ Do not put kitchen utensils inside (spoons/forks).
■ Do not mix vinegar in the Inner Pan when making Sushi rice.
■ Wash it immediately after cooking if seasoning was used.
■ Do not use the whisk to wash rice.
■ Do not use the metal ladle.

## 氟樹脂（內面）

■請勿放入廚房用具 (湯匙/叉子)。
■在煮壽司飯時，不要將醋倒在內鍋裡攪拌。
■使用調味品後要立即洗乾淨。
■不要用打泡器等洗米。
■不要使用金屬製的湯瓢。

**Wash the Inner Pan with a soft sponge.**
請以柔軟的海綿清洗內鍋。

Do not hit or rub it.
不要敲打或磨擦。

Do not wash dishes inside the Inner Pan.
不要在內鍋裡清洗食具。

## For both inner and outer surfaces

■ Do not hit or rub it.
■ Do not wash with cleanser, scrubbing brush, and nylon brush.
■ Do not bump it to hard things.

## 內外面通用

■不要敲打或磨擦。
■請勿以清潔劑、硬毛刷和尼龍刷 來進行清洗。
■不要碰觸堅硬物品。
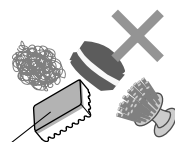
Do not use scouring pad
請勿使用清潔用鋼絲絨進行擦洗。

* Fluorocarbon resin coating can wear out. Please treat it with caution.
※在使用中氟樹脂薄膜將會磨損，所以請小心地使用內鍋。

**Note**
Following situations are harmless to quality or human body.
• Discoloration or deformation from rust and heat.
• Shallow scratches or worn out fluorocarbon resin coating. (It occurs with frequency of usage.)
• Coming off the fluorocarbon resin coating from inside or copper micro particles coating from outside.

Please make enquiries at the store if you care of coming off coatings or deformations of the Inner Pan.

**注意**
下列情形對性能或人體沒有影響。
●因生鏽和高熱而引起變色、變形。
●淺傷或氟樹脂薄膜的磨損。
（使用頻率高時發生。）
●內面氟樹脂薄膜層或外面含有銅微粒子膜層 的剝落。

若有不放心的地方或內鍋變形時，請洽詢經銷商。

7

# Parts Identification/Accessories／零件說明/附件

**Please wash the Inner Pan, Rice Scoop, Ladle, Steaming Basket, Inner Lid and Taste Catcher before use the appliance first time. (P.20)**

第一次使用電飯煲之前，請先清洗內鍋、飯勺、粥勺、蒸籠、蓋加熱板和美味感應裝置。（第20頁）

## Taste Catcher／美味感應裝置
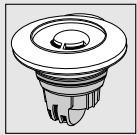
• Attaching the Taste Catcher. (P.20)
●美味感應裝置的安裝方法（第20頁）

Inner Lid (P.21)
蓋加熱板
（第21頁）

Outer Lid
外蓋

Inner Pan
內鍋

Handle
手柄

Hook Button
• Press the Hook Button to open the Outer Lid.
開蓋鈕
●按下外蓋則打開。

Pan Sensor
內鍋感應器

Power Plug
電源插頭
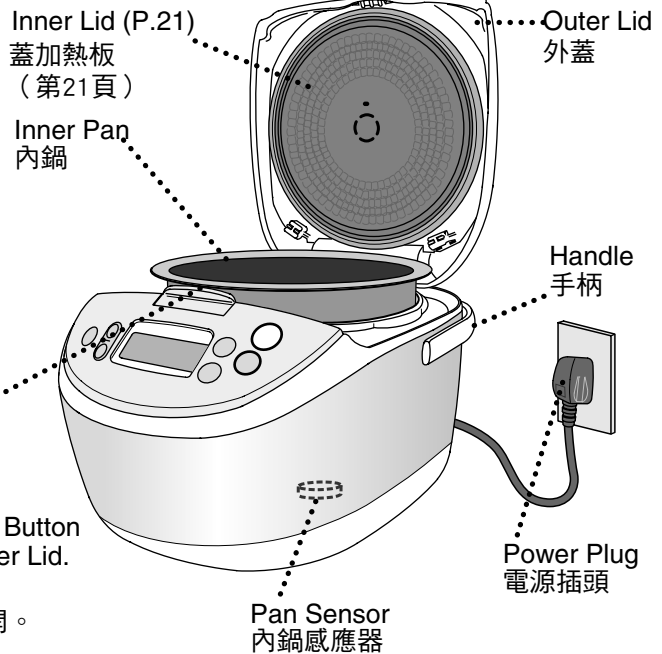
## Accessories／附件
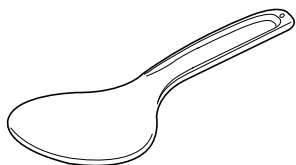
Rice Scoop (1)
飯勺（1個）
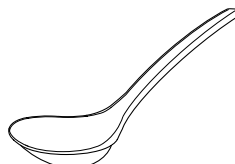
Ladle (1)
粥勺（1個）

Measuring Cup (1) (Approx. 180ml)
量杯（1個）（約180ml）
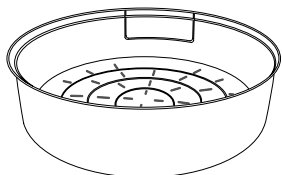
Steaming Basket (1)
蒸籠（1個）

Power Cord (1)
電源線（1條）

When using the Warm Jar, insert the Instrument Plug firmliy into the loading slot at the back of the main body.

在使用時，請將本體插頭對準本體後部的插入口一直插到底。
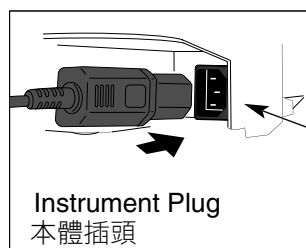
Instrument Plug
本體插頭

8
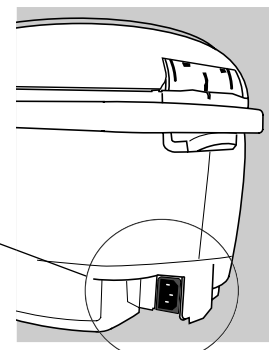
## Display Panel／顯示面板

**hour/min Key 時／分按鈕**
• Press it to set the current time and timer memory.
• Keeping the key pressed will make setting faster.
●用於調整現在時間，設置預約時間。
●按著不放則能快速前進。

**Keep Warm Key 保溫按鈕**
• Press it to keep rice warm.
●用於保溫時。

**Start/Reheat Key 開／冷飯加熱按鈕**
• Press it when starting cooking or
  when completing the timer setting.
• Press it to reheat the cold rice.
●用於開始煮飯或預約時間設置結束時。
●用於加熱微溫的飯。

Reheat Press twice

Timer

hour
Cooking
Timer
min

White Quick Sushi Casserole 1-2 person

**18:00**

Congee Steam Brown Rice Cake

Keep Warm

Menu Select

Start
Reheat

Cancel Off

**Menu Select Key 功能選擇按鈕**
• Use it to select menu.
• Keeping the key pressed will make setting faster.
●用於選擇功能。
●按著不放則能快速前進。

**Timer Key 預約按鈕**
• Press it for the timer setting.
●用於定時煮飯。

**Cancel/Off Key 取消／關按鈕**
• Use it to cancel each setting.
●要取消各種設置時使用此按鈕。

**Note** • There is a convex portion (●, ▬) on [Start/Reheat], [Cancel/Off] key for visually impaired individuals.
**注意** ●[Start/Reheat], [Cancel/Off] 按鈕上有個凸起點（●, ▬），以便視覺障礙者使用。

# Setting the Clock／調整現在的時間

**Example: When adjusting from 7:00AM to 8:30 AM.**
**例：要將上午7:00調到上午8:30時**

①Insert the Power Plug.
　插好電源插頭。

**7:00**
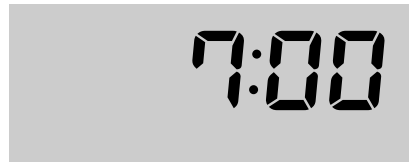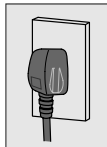
②Press [hour] or [min] for more than one second.
　(Release your finger from the key when you hear a beep.)
　The values for hour and minute in the display will start flashing.
　按著[hour]或[min]保持1秒鐘以上。
　（蜂鳴器鳴響後，放開按鈕。）時、分閃爍。

**7:00**
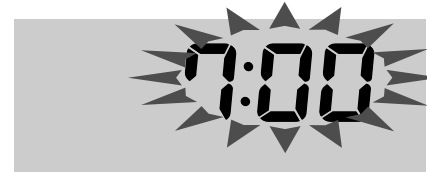
③Press [hour] to display 8, and [min] to display 30.
(Setting is complete when the display stops flashing
after setting the time.)
　按[hour]以調到8，按[min]以調到30。
　（當顯示面板停止閃爍，即表示時間的設定已經完成。）

**8:30**
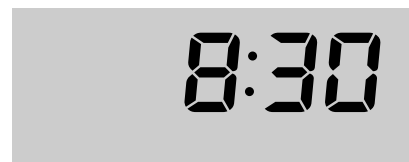
* The clock cannot be set while the Warm Jar is operating cooking, setting timer or warming.
* Keeping the [hour] and [min] key pressed will make setting faster.
* This clock displays time in a 24-hour format.
  12 o'clock midnight is set as 0:00, and 12 o'clock noon is set as 12:00.
※當你利用電飯煲進行烹調、設定定時器或保溫時，將無法設定時間。
※持續按住 [hour] 和 [min] 按鈕可快速前進。
※時鐘為24小時制。 請將深夜12時調到0:00，中午12時調到12:00。

9

# Tips for cooking rice／煮飯秘訣

### ① Choose good quality rice

• Choose rice that is shiny and transparent.
• Choose rice with less broken grains.
• Keep it in the cool place.
• Use it as soon as possible after milling. (Use it up within half a month in summer time.)

### ② Measure rice accurately

• Be sure to use the measuring cup provided as an accessory (Approx. 180ml).
• Measuring rice with other appliances may not be accurate.

### ③ Wash quickly

• The first wash should be done quickly with plenty of water and dispose the water immediately afterwards.
• Wash gently to remove bran on the surface of the rice.

### ④ Do not leave the rice in the strainer

• It breaks the rice, causing in a mushy rice texture.
• The rice can be cooked without leaving it in the strainer and soaking it in water.

### ⑤ Measure water precisely

• Measure water precisely on a flat surface.
• Do not use warm water or Alkaline water with pH higher than 9. (It may cause a mushy rice texture or discoloration.)

### ⑥ Stir and loosen the rice as soon as cooking is done

• There is no need to let it stand.
• Stirring releases excess water in the rice, causing in a fluffier rice texture.

### ① 選擇優質米

●米粒光亮而清透。
●碎米應少。
●保藏在陰暗低溫處。
●碾米後應儘早食用。
（夏季應在半月之內食用。）

### ② 正確地量米

●務必使用附屬的量杯（大約180ml）。
●使用量米櫃自動量米可能會產生誤差。

### ③ 儘快「洗米」

●第1次應注入足夠量的水，但不要攪洗而應立即將水倒掉。
●輕輕地洗米，將米表面的米糠洗掉。

### ④ 請勿將米留在濾網中

●濾網會使米斷裂，而造成米飯的口感糊爛。
●不需將米留在濾網中或浸泡在水裡，便能將米煮熟。

### ⑤ 正確地加水

●在平坦的台面上正確地加水。
●不要使用熱水及 pH9 以上的鹼性水。（可能會導致米粒黏糊或變黃。）
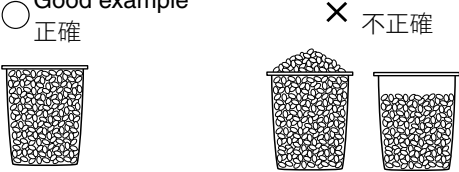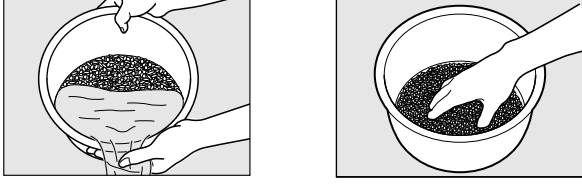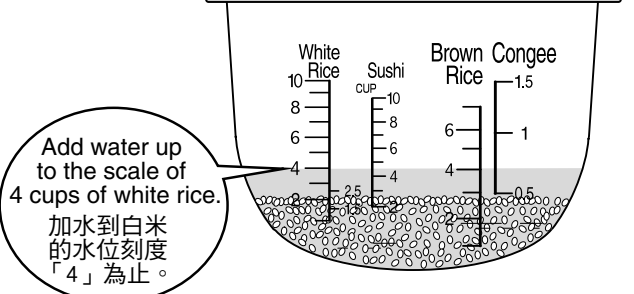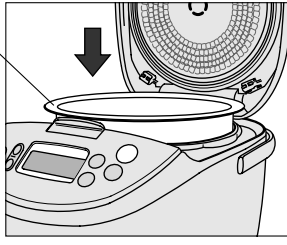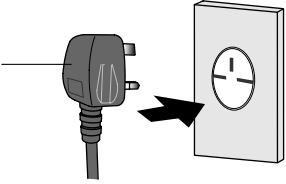
### ⑥ 煮好飯後立即攪鬆

●不必進行燜飯。
●攪拌會使米的多餘水份流出，而造成米飯的口感鬆軟。

## Using "Menu" and "Water Level Scale" for cooking in the Inner Pan
## 使用 "功能" 和內鍋的 "水位線"

| Cooking Menu 使用的 "功能" | Menus for ▲ to point 調到 "▲" 的功能 | Water Level Scale in the Inner Pan 內鍋水位線 |
|---|---|---|
| White  白米 | White | White Rice |
| Quick (White) 快速炊煮（白米） | Quick | White Rice |
| Sushi  壽司飯 | Sushi | Sushi |
| Casserole  煲仔飯 | Casserole | White Rice |
| 1-2 person (White)  少量（白米） | 1-2 person | White Rice (SR-JHS10) Up to 1.5 cups / 1.5杯為止 (SR-JHS18) Up to 2.5 cups / 2.5杯為止 |
| Congee  粥 | Congee | Congee |
| Steam  蒸飪 | Steam | Water (SR-JHS10) 500 ml 蒸飪水 (SR-JHS18) 600 ml |
| Brown Rice  糙米飯 | Brown Rice | Brown Rice |
| Cake  蛋糕 | Cake | Max. amount of dough (SR-JHS10) 600 g 最大的生麵糰量　　　(SR-JHS18) 900 g |
| Mixed Rice  什錦飯 | White | White Rice |
| Glutinous Rice  糯米飯 | White | Fixed amount of water (P.14)　所需的水量（第14頁） |

# Washing Rice and Adjusting the Water Level／
# 洗米、加水

## 1

**Measure rice with the Measuring Cup provided as an accessory.**
**使用附帶的量杯來量米。**

• Please see the specifications in P.27 for the amount of rice that can be cooked at one time.
●1次可以炊煮的米量，請參閱第27頁上的規格。

○ Good example
正確

× Bad example
不正確

Approx. 180 ml
(Approx. 1 cup)
約180ml（約1杯）

## 2

**Wash rice in the Inner Pan.**
**直接用內鍋洗米。**

• Wash it thoroughly (Otherwise the rice may burn or smell like rice bran.)
●將米充分洗乾淨。
（否則會造成燒焦鍋巴或有臭米糠味。）

①Wash the rice quickly with plenty of water and dispose the water immediately afterwards. (The rice absorbs water easily at first.)
加入足夠的水後迅速攪拌，並儘將水倒掉。
（因為第一次加水後米容易吸水。）

②Stirring the rice rightly to wash it while changing water 2 ~ 5 times.
(Water can be still white.)
將米粒稍微攪拌清洗，大約更換二至五次的水。
（水稍微變白色為佳。）

## 3

**Adjust the water level for the menu of your choice.**
(See "Water Level Scale in the Inner Pan" on P.10)
**斟酌想炊煮的功能之水位線，加入適量的水。**
請參考 第10頁「內鍋水位線」

• Adjust water level on a flat surface. (Check the left and the right sides of the scale mark and adjust it to the level.)
• Adjust the amount of water by the level scales according to the softness you prefer. (The water may boil out while cooking if you put excess amount of it.)

●放在平坦的台面上加水。
（觀看左右的刻度，加水至相同的高度。）
●要炊煮自己喜歡的軟硬程度的米飯時，請適當地增加或減少一些水。
（水加得太多時，水可能會沸騰溢出。）

Example: When cooking 4 cups of white rice
例）炊煮4杯白米時

White Rice   Sushi   Brown Rice   Congee
CUP

Add water up to the scale of 4 cups of white rice.
加水到白米的水位刻度「4」為止。

Level the rice.
用手弄平生米的表面

This illustration of the Inner Pan is SR-JHS18.
此內鍋的圖為 SR-JHS18。

## 4

**Set the Inner Pan and close the Outer Lid.**
**將內鍋放入本體內，關閉外蓋。**

Collar Element
鍋沿

Wipe off the water on the outside of the Inner Pan, the residue on the collar element and the bottom of the Inner Pan.
擦拭內鍋四周、鍋沿、鍋底，除去水份和異物。

## 5

**Insert the Power Plug.**
**插上電源插頭。**

Power Plug
電源插頭

11

# How to use "Menu" functions／如何使用 [Menu] 功能

## Cooking White Rice／炊煮白米

Reheat Press twice

White Quick Sushi Casserole 1-2 person

**18:00**

Congee Steam Brown Rice Cake

Start
Reheat

Keep
Warm

Cancel
Off

Menu
Select

**2**

**1**
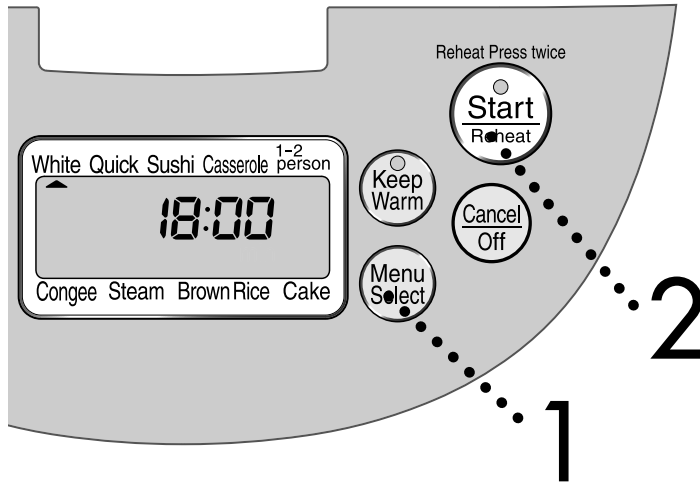
### Cooking Simultaneously／同時調理
- Select [White] or [1-2 person] when cooking rice and steaming ingredients same time. Set the Steaming Basket in the Warm Jar before cooking is started.
- Do not open the Outer Lid while cooking. (Cooking result may not be satisfactory.)

●同時調理煮飯與蒸煮時，請搭配 [White] 或 [1-2person] 功能。請在煮飯開始之前放入蒸籠。
●請不要在煮飯中途掀開外蓋。（無法順利炊煮。）

| Model No.<br>型號 | Max. amount of rice (Cup*)<br>最大米的量（杯*） |
|---|---|
| SR-JHS10 | 3 |
| SR-JHS18 | 5 |

*Measuring Cup provided as an accessory.
 附件的量杯

---

**1**

**Press [Menu Select] to point ▲ to the menu of your choice.**

" ▲ " is set at "White" in the beginning.

Other menu can be selected by pressing [Menu Select].
Keeping the key pressed will make setting faster.

按 [Menu Select]，將 "▲" 調到想使用的 "功能" 位置。

在開始使用時將 "▲" 調到 "White" 位置

其它功能也通過按 [Menu Select] 進行選擇。
按著不放則能快速前進。

**When using "White" menu.**
使用 [White] 選項。

White Quick Sushi Casserole 1-2 person

**18:00**
min

Congee Steam Brown Rice Cake

Start
Reheat

---

**2**

**Press [Start Reheat].   ➡  Start cooking.**

按 [Start Reheat]。  ➡  開始炊煮。

Light turns on.
點亮

Start
Reheat

White Quick Sushi Casserole 1-2 person

**48**
min

Congee Steam Brown Rice Cake

---
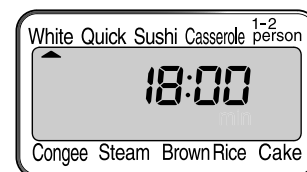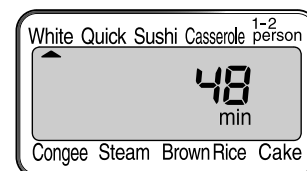
**3**

**The rice is ready when the buzzer sounds. Stir and loosen the rice immediately.**
The mode will switch automatically to Keep Warm. There is no need to let the rice stand.

蜂鳴器鳴響則表示炊煮結束，請儘快攪鬆米飯。
自動成為保溫狀態。 不需要進行燜飯。

Light turns on.
點亮

Keep
Warm

White Quick Sushi Casserole 1-2 person

**0**
h      min

Congee Steam Brown Rice Cake
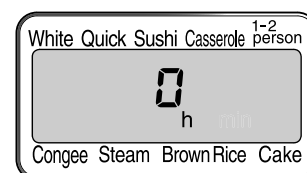
## [Quick] When cooking white rice quickly／[Quick] 要快速炊煮白米時

1 **Press (Menu Select) to point [▲] at [Quick].**

2 **Press (Start Reheat).**

| Standard cooking times: | Approx. 21~32 minutes |
|---|---|

◆ The remaining time till completion is displayed starting from 10 minutes.

**Note**

- [Quick] menu can be used only for white rice.
- With [Quick] menu, the rice may be slightly harder than normal.
  The rice will be softer if it's soaked in water prior to cooking.

1 按 (Menu Select)，將 "▲" 調到 "Quick" 位置。

2 按 (Start Reheat)。

| 標準炊煮時間： | 約21～32分鐘 |
|---|---|

◆從煮飯完成前10分鐘開始將顯示剩餘時間。

**須知**

- "Quick" 功能只能用於炊煮白米。
- 用 "Quick" 功能炊煮時，米飯將會較硬。
  如果預先用水浸泡白米，則能變得軟一些。

---

## [1-2 person] When cooking a small amount of white rice／[1-2 person] 要炊煮少量白米時

1 **Press (Menu Select) to point [▲] at [1-2 person].**

2 **Press (Start Reheat).**

| Standard cooking times: | Approx. 48 minutes |
|---|---|

1 按 (Menu Select)，將 "▲"調到"1-2person"位置。

2 按 (Start Reheat)。

| 標準炊煮時間： | 約48分鐘 |
|---|---|

| Model No. 型號 | Amount of rice (Cup*) 米的量（杯*） |
|---|---|
| SR-JHS10 | 0.5 ～ 1.5 |
| SR-JHS18 | 1 ～ 2.5 |

*Measuring Cup provided as an accessory.
附件的量杯

---

## [Congee] When cooking congee／[Congee] 要炊煮粥時

1 **Press (Menu Select) to point [▼] at [Congee].**

2 **Press (hour) (min) to set the cooking time.**
**(Keeping the key pressed will make setting faster.)**

3 **Press (Start Reheat).**

1 按 (Menu Select)，將 "▼" 調到 "Congee" 位置。

2 按 (hour) (min)，設置炊煮時間。
（按著不放則能快速前進。）

3 按 (Start Reheat)。

**Note / Important Information**

- The cooking time can be set from 1 hour up to 4 hours in increments of 30 minutes.
- Set the time as your preference of the rice condition.
- Please make sure to wash the Taste Catcher after cooking. (P.20)
  Foreign objects that may remain in the Taste Catcher could cause malfunctions.

**須知/敬請注意**

- 炊煮時間可以在1～4小時的範圍內，以30分鐘為單位進行設置。
- 請根據你喜愛的米飯狀態來設定時間。
- 煮飯後請一定要清洗美味感應裝置。（第20頁）
  如果美味感應裝置內污穢或有異物，則可能會引起誤動作。

White Quick Sushi Casserole 1-2 person
CookingTimer **1 30** h min
Congee Steam Brown Rice Cake
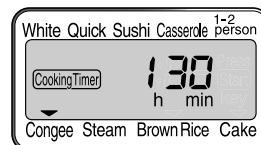
The time is set at
1 hour and 30 minutes
設置在1小時30分鐘的情況

# How to use "Menu" functions／如何使用 [Menu] 功能

## [Steam] When steaming／[Steam] 要蒸飪時

**1** Press (Menu Select) to point [▼] at [Steam].

**2** Press (min) to set the steaming time.
(Keeping the key pressed will make setting faster)

**3** Press (Start Reheat) .

**1** 按 (Menu Select)，將 "▼" 調到 "Steam" 位置。

**2** 按 (min)，設置蒸飪時間。
（按著不放則能快速前進。）

**3** 按 (Start Reheat)。

White Quick Sushi Casserole 1-2 person
Cooking Timer **10** min
Congee Steam Brown Rice Cake
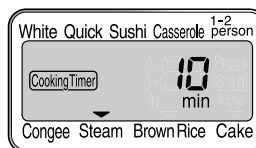
The time is set at 10 minutes
設置在10分鐘的情況

### Note
■ Steaming time can be set from 1 minute up to 60 minutes in increments of one minute. Put water in the Inner Pan, place the ingredients into the Steaming Basket provided as an accessory, and then place the Steaming Basket into the Inner Pan.
■ In addition to the set steaming time, please expect some extra time required for the water to start boiling. The time shown in the display window will decrease once the water starts boiling.

### 須知
■蒸飪時間可以在1～60分鐘的範圍內，以1分鐘為單位進行設置。請在內鍋中倒入蒸飪水，將要蒸的東西放在附屬的蒸籠，然後再將它放在內鍋上就可使用。
■除了所設置的蒸飪時間外，將水煲滾也需要一定的時間。所以，顯示的時間是在水煲滾後才開始遞減計時的。

| Model No.<br>型號 | Amount of Water<br>蒸水的量 |
|---|---|
| SR-JHS10 | 500 ml |
| SR-JHS18 | 600 ml |

## [Cake] When baking a cake／[Cake] 要做蛋糕時

**1** Press (Menu Select) to point [▼] at [Cake].

**2** Press (min) to set the cooking time.
(Keeping the key pressed will make setting faster)

**3** Press (Start Reheat) .

**1** 按 (Menu Select)，將 "▼" 調到 "Cake" 位置。

**2** 按 (min)，設置時間。
（按著不放則能快速前進。）

**3** 按 (Start Reheat)。

White Quick Sushi Casserole 1-2 person
Cooking Timer **40** min
Congee Steam Brown Rice Cake
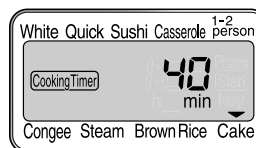
The time is set at 40 minutes
設置在40分鐘的情況

### Note
■ Cooking time can be set from 40 minutes up to 60 minutes in increments of one minute.

### 須知
■所用時間可以在40～60分鐘的範圍內，以1分鐘為單位進行設置。

| Model No.<br>型號 | Max. amount of dough (Including all ingredients)<br>最大的生麵糰量（包括餡的量） |
|---|---|
| SR-JHS10 | 600 g |
| SR-JHS18 | 900 g |

## Cooking mixed rice and glutinous rice／要炊煮什錦飯或糯米飯時

**1** Confirm that [▲] is pointed at [white].

**2** Press (Start Reheat) .

**1** 確認將 "▲" 調到 "White" 位置。

**2** 按 (Start Reheat)。

| Standard cooking times: |
|---|
| **Approx. 48 minutes** |

| 標準炊煮時間： |
|---|
| 約48分鐘 |

**Mixed Rice:**
■ Use the water level scale of "White Rice".

什錦飯
■請使用 "White Rice" 的水位線。

**Glutinous Rice**
■ The amount of water is not adjusted with the water level scale. Use the Measuring Cup provided as an accessory to put an appropriate amount of water for the rice you are about to cook.

糯米飯
■不要按照水位線來加水。使用附帶的量杯加入適量的水量。

The amount of water for the glutinous rice
糯米飯的水量

| Amount of rice<br>(Cup)<br>米量（杯） | Amount of water (Cup)<br>水量（杯） | |
|---|---|---|
| | SR-JHS10 | SR-JHS18 |
| 1 | 1 | — |
| 2 | 1 $\frac{3}{4}$ | 1 $\frac{3}{4}$ |
| 3 | 2 $\frac{1}{4}$ | 2 $\frac{1}{4}$ |
| 4 | — | 3 $\frac{1}{4}$ |
| 5 | — | 4 |
| 6 | — | 4 $\frac{3}{4}$ |

14

# Keeping warm/Reheating／保溫/冷飯加熱

## Keeping Warm 保溫

**The mode automatically switches to "Keep Warm" once the rice is cooked.**
**飯煮好後將自動進入「保溫」**

Light turns on
點亮

Reheat Press twice

Start
Reheat

White Quick Sushi Casserole 1-2 person

0 h

Congee Steam Brown Rice Cake

Keep Warm

Cancel Off

Menu Select

• Up to 23 hours of elapsed time in Keep Warm mode is displayed. ("0h" is displayed when the elapsed time is less than one hour.)
• The display will switch to the current time after 24 hours.
• The display panel will indicate "U14" after 96 hours, and Keep Warm mode will be turned off automatically. (P.26)

●以 1 小時為單位顯示保溫的經過時間，最多為 23 小時。（在沒有經過 1 小時時將顯示「0h」）
●如果超過 24 小時，就變成當前時間顯示
●如果超過 96 小時，則將顯示「U14」而自動關斷保溫。（第 26 頁）

**Important Information**

• Please do not use Keep Warm mode for longer than 12 hours.
• Please use Keep Warm mode only for White, Quick, 1-2 person and Sushi.

To keep rice warm in a good condition 為了保溫後能使米飯美味可口

• Loosen rice immediately after it is cooked.
• Do not keep the Rice Scoop inside while in the Keep Warm mode.

●飯煮好後，請立即攪鬆。
●不要將飯勺放在內鍋內進行保溫。

**Turning off Keep Warm mode.**     Press (Cancel Off).   → unplug

要取消保溫時     按 (Cancel Off)。   →拔下電源插頭

• Leaving the power plug on would consume approximately 1.2 W of power.
• Press "Cancel/Off" key before unplugging the Warm Jar. Otherwise it will start in the Keep Warm mode again when it is plugged in the next time, and rice cannot be cooked.

●在插著電源插頭的情況下，將會消耗1.2 W的電力。
●如果不按「Cancel/off」按鈕，則在下一次插上電源插頭時，將會成為保溫狀態而不能煮飯。

**Using the Keep Warm mode again**     Press (Keep Warm).

要再次保溫時     按 (Keep Warm)。

敬請注意

●請勿保溫12小時以上。
●除了 White、Quick、1-2 person 和 Sushi 外，請不要保溫模式。

## Reheating 冷飯加熱

**The cold rice (Room Temperature) can be reheated to the appropriate temperature.**
**可將微溫的飯加熱至適當的溫度。**

**1** **Loosen the rice and smoothen its surface. (Check the height of the rice.)**

將內鍋中的冷飯攪鬆，鋪平。
（確認冷飯的高度。）

**2** **Add the required amount of water evenly in the Inner Pan and close the Lid.**

將所需的水均勻地倒入內鍋，並蓋上外蓋。

**3** **Press (Start Reheat) twice.**

按兩次 (Start Reheat)。
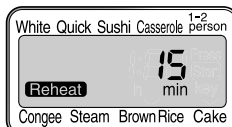
**4** **Open the Outer Lid and loosen the rice after reheating.**

加熱結束後打開外蓋，將飯攪鬆。

| Model No. 型號 | Height of Rice (Water Level Scale in the Inner Pan) 冷飯高度(內鍋水位線) | Amount of Water (Cup*) 水量(杯*) |
|---|---|---|
| SR-JHS10 | 1 | 1/4 |
| | 2~3 | 1/2 |
| SR-JHS18 | 2~4 | 1/2 |
| | 5 | 1 |

*Measuring Cup provided as an accessory. 附件的量杯

White Quick Sushi Casserole 1-2 person

15 min

Reheat

Congee Steam Brown Rice Cake

It displays 15 minutes.
將顯示15分鐘

• Depending on the amount of rice, it may take longer or shorter than the display time. The approximate standard time to reheat rice is about 12~20 minutes.

●根據冷飯量的不同，加熱時間可能會比所顯示的時間稍短或稍長，大致的加熱時間為12～20分鐘。

# Setting the Timer to Cook Rice

**Complete cooking rice automatically for the mealtime.**

**First:** • Confirm the current time in the display is correct.
If the current time is not correct, set the right time. (P. 9)

**This Warm Jar has two different time settings: "Timer 1" and "Timer 2".**

**Pressing the Timer key alters the display of the time setting between 1 and 2.**

• The time is automatically set as "Timer 1" at 5:00 and "Timer 2" at 18:00 as the factory settings.
• Setting the time once will keep it the same until it is changed. [It would be convenient if you preset the time you use most.]

## Set the Timer 1 to finish cooking at 7:30 AM.

**1** **Press (Timer) to choose Timer 1.**

Each pressing of (Timer) key makes the light flash.

Timer 1 2 → Timer 1 2 → Timer 1 2

Flashing

**2** **Press (hour) (min) to set the time to finish cooking.**

(Time is displayed in a 24-hour format)

• Each pressing of the "(hour)" key moves the value of the hour unit up one hour and each pressing of the "(min)" key moves the value of the minute unit up 10 minutes.
• Keeping the key pressed will make setting faster.

Flashing

**3** **Press (Start/Reheat).**

➡ **Complete setting.**

Light turns on

---

**Setting the Timer to use [Congee] menu**
**After setting the cooking time (between 1 and 4 hours) on P.13, press (Timer) to set the timer.**

---

**To cancel the Timer function.**
**To cancel this function while it's operating** ➡ **Press (Cancel Off).**

**To set the different time** ➡ Press (Timer) to choose Timer 2.
Repeat the setting procedure 2 and 3 as indicated above.

**Note**

• Rice may be slightly soft or overcooked when cooking with preset timer.
• When cooking with preset timer, the display does not show the time left until the cooking is over.

**Convenient**

• To display the current time, press "Timer" key in the Timer function.

---

**The required cooking time for the Timer setting in each menu**

• Allow more time than is indicated in the table below when cooking in the Timer function. [If a shorter cooking time was selected when cooking in the Timer function, cooking will start as soon as the Start key is pressed.]

| Menu | Required cooking time when cooking in the Timer mode |
|---|---|
| White | 60 minutes~ |
| Sushi | 50 minutes~ |
| 1-2person | 60 minutes~ |
| Congee | Cooking time + 1 minute~ |
| Brown Rice | 130 minutes~ |

**Important Information**

• Do not set timer 13 hours prior to cooking (8 hours in summer time when the water temperature is higher). The rice will ferment, causing an odour due to too much of soaking in the water.

16

# 預約煮飯的定時方法 想在就餐的時間煮好飯

**首先** ●確認當前時間是否正確。
如果不正確則請調整到正確時間。（第9頁）

本電飯煲能夠記憶「Timer 1」、「Timer 2」2個定時時間。

每按一次「Timer」按鈕，可以在「Timer 1」和「Timer 2」之間轉換。

●在開始使用時，「Timer 1」所記憶的定時時間為5:00，而「Timer 2」為18:00。
●一旦設置好預約時間在沒有變更它之前將一直被記憶。【讓電飯煲記憶您經常使用的時間，將會給您帶來方便】

## 要將煮好飯的時間定為上午7:30並設置在「預約1」時

**1** 按 (Timer)，選擇「Timer 1」。

(Timer) 每按一次。

Timer**12** → Timer**12** → Timer**12** 將交替閃爍。

閃爍
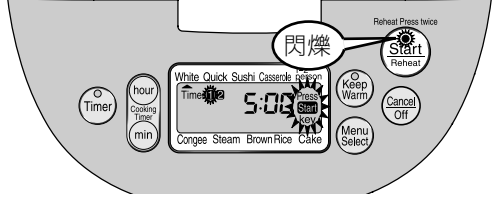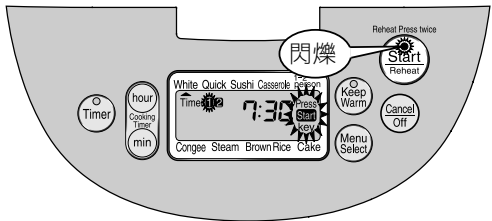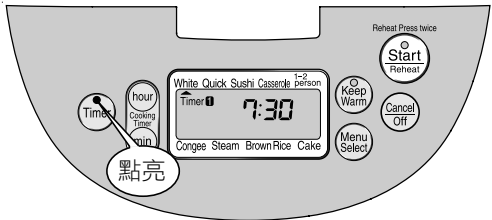
**2** 按 (hour) (min)，
調到要煮好飯的時間。
（時間顯示為24小時制）

●「(hour)」按鈕以1小時為單位遞進，「(min)」按鈕以10分鐘為單位遞進。
●按著不放則能快速前進。

閃爍

**3** 按 (Start Reheat)。

➡ 預約完成

點亮

使用 "Congee" 功能預約時
設置了第13頁的烹調時間（1～4小時）之後，請按 (Timer) 來設置預約時間。

---

### 要取消預約時要在操作中途停止時

➡ 按 (Cancel Off)。

### 要設置另外的預約時間時

➡ 按 (Timer)，選擇「Timer 2」。
接著，與上述步驟2、3的操作相同。

**須 知**

●使用預約煮飯，米飯可能會變爛或容易燒焦成鍋巴。
●在進行預約煮飯時，將不顯示煮飯的剩餘時間。

**便 利**

●在預約中，如果按「Timer」按鈕則顯示當前時間。

---

### 每個炊煮選項所需設定的時間

●使用預約功能炊煮時，請將時間設置為超過下表所列的可預約時間。
【如果設置的時間少於可預約時間，則一按下Start按鈕就會立即開始煮飯。】

| 選項 | 可預約的時間 |
|---|---|
| White(白米) | 60分鐘～ |
| Sushi(壽司飯) | 50分鐘～ |
| 1-2 person(少量) | 60分鐘～ |
| Congee(粥) | 烹調設置時間＋1分鐘～ |
| Brown Rice(糙米飯) | 130分鐘～ |

**敬請注意**

●作為大致的時間，如果預約時間在13小時以上（夏天等水溫高時為8小時以上），則大米將會發酵而可能產生氣味，所以不要超過上述時間。

**17**

# Cooking Recipes

## Chicken and Taro Casserole Rice

**Ingredients:**

| | |
|---|---|
| Rice | 3 cups |
| Chicken meat (diced) | 200 g |
| Dried mushrooms (soaked & diced) | 5 pcs |
| Taro root (diced) | 100 g |
| Dried shrimps (soaked) | 40 g |
| Chinese black fungus (soaked & chopped) | Few pcs |

**Marinade:**

Ⓐ
| | |
|---|---|
| Light soy | 1 tsp |
| Dark soy | 1/2 tsp |
| Sugar | 1 tsp |
| Salt | 1/2 tsp |
| Starch | 1-1/2 tsp |

**Sauce:**

Ⓑ
| | |
|---|---|
| Light soy | 1 tbs |
| Dark soy | 1 tbs |
| Sugar | 1/2 tbs |
| Sesame oil | 1/2 tbs |

**Method:**
1. Season diced chicken meat with Ⓐ.
2. Deep fry diced taro root until golden brown, drain and set aside.
3. Wash rice and place it in the Inner Pan with water filled to level mark "3" cups level. Then place 1, 2 and other ingredients on the rice, and close the Outer Lid. (Do not mix.)
4. Select "Casserole" and press [Start] key to cook.
5. After the buzzer sounds add Ⓑ and stir the rice immediately to loosen it.

| Model No. | Amount of rice (Cup*) |
|---|---|
| SR-JHS10 | 1 ～ 3 |
| SR-JHS18 | 2 ～ 6 |

*Measuring Cup provided as an accessory.

**Important Information:**
- When placing ingredients they cannot go above the maximum water level line.
- Do not open the Outer Lid while cooking. (Cooking result may not be satisfactory.)

**Note:**
- Cook straight away without using the timer.

## Dim Sum

**Ingredients:**

(A) Small dim sum
- Shrimp dumpling
- Shiumy

(B) 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 3 cups full of water in the Inner Pan.
3. Set the attached Steaming Basket, put Dim Sum on it, and close the Outer Lid.
4. Select "Steam". Set cooking time between 5~10 minutes.
5. Press the [Start] key.

## Pound Cake

**Ingredients:**

| | Cooking Time (SR-JHS10) | | Cooking Time (SR-JHS18) | |
|---|---|---|---|---|
| | 40 min. | 60 min. | 40 min. | 60 min. |
| Pound cake mix | 200 g | 335 g | 335 g | 454 g |
| Water | 80 ml | 135 ml | 135 ml | 150 ml |
| Chicken egg | 1 | 2 | 2 | 3 |

**Method:**
1. Grease inside of the Inner Pan with butter or vegetable oil.
2. Beat cake mix, egg and water with electric mixer on medium speed for about 4 minutes.
3. Put the dough into the Inner Pan which was prepared on 1 and set it in the Warm Jar. Select "Cake" and set cooking time, then press [Start] key.
4. After the buzzer sounds, take the Inner Pan out and let it cool down for about 2 minutes. Then take cake out from the Inner Pan and put it on a wire rack or plate.

| Model No. | Max. amount of dough (Including all ingredients) |
|---|---|
| SR-JHS10 | 600 g |
| SR-JHS18 | 900 g |

**Important Information:**
- Prevent from burn when taking the Inner Pan out from the Warm Jar.

18

# 烹飪食譜

## 香芋雞煲仔飯

材料：

| | |
|---|---|
| 白米 | 3杯 |
| 雞肉（切粒） | 200克 |
| 冬菇（浸軟切粒） | 5隻 |
| 芋頭（切幼粒） | 100克 |
| 蝦米（浸軟） | 40克 |
| 雲耳（浸軟切小塊） | 數塊 |

醃料：

A
| | |
|---|---|
| 生抽 | 1茶匙 |
| 老抽 | 1/2茶匙 |
| 糖 | 1茶匙 |
| 鹽 | 1/2茶匙 |
| 生粉 | 1-1/2茶匙 |

調味汁料：

B
| | |
|---|---|
| 生抽 | 1湯匙 |
| 老抽 | 1湯匙 |
| 糖 | 1/2湯匙 |
| 麻油 | 1/2湯匙 |

做法：

1 以 Ⓐ 來醃雞丁。
2 將芋頭丁炸到金黃後，撈起瀝乾備用。
3 將米洗淨並放入內鍋，再將水注入至「3」杯的刻度。 然後將雞丁、芋頭丁和其他材料平鋪在米上，並蓋上外蓋。
4 選擇 [Casserole] 選項，再按 [Start] 按鈕。
5 蜂鳴器鳴響後，加入 Ⓑ，並立即將米飯攪鬆。

敬請注意：

● 材料不可超過最高水位線。
● 請不要在煮飯中途掀開外蓋。（無法順利炊煮。）

注意：

● 馬上炊煮，不要使用定時器。

| 型號 | 白米的量（杯*） |
|---|---|
| SR-JHS10 | 1 〜 3 |
| SR-JHS18 | 2 〜 6 |

*附件的量杯

## 點心（速凍）

材料：

（A）小點類
蝦餃
燒賣

（B）大點類
叉燒包
小籠包
糯米雞

做法：

1 噴一些水，使點心的表面濕潤。（不需要將它們解凍。）
2 將 3 杯水倒入內鍋。
3 放入蒸籠，將點心放在上面，並蓋上外蓋。
4 選擇 [Steam]。 將蒸煮時間設定為 5〜10 分鐘。
5 按 [Start] 按鈕。

## 蛋糕

材料：

| | 烹調時間 (SR-JHS10) | | 烹調時間 (SR-JHS18) | |
|---|---|---|---|---|
| | 40分鐘 | 60分鐘 | 40分鐘 | 60分鐘 |
| 蛋糕粉 | 200克 | 335克 | 335克 | 454克 |
| 水 | 80毫升 | 135毫升 | 135毫升 | 150毫升 |
| 雞蛋 | 1隻 | 2隻 | 2隻 | 3隻 |

做法：

1 於內鍋塗上一層薄薄的牛油或沙拉油。
2 蛋糕粉、蛋、水混合後，用中速攪拌約 4 分鐘。
3 將麵糰放入第 1 步中的內鍋，設定機器，選擇 [Cake] 並設定所需的時間，按下 [Start] 按鈕。
4 蜂鳴器鳴響後，將內鍋取出，冷卻 2 分鐘，再將鐵架或托盤等取出。

| 型號 | 最大的生麵糰量（包括餡的量） |
|---|---|
| SR-JHS10 | 600 克 |
| SR-JHS18 | 900 克 |

敬請注意：

● 將內鍋拿出來時，應避免燙傷。

19

# Cleaning／清洗

**Cleaning 清洗**

**Wash with diluted dish soap (neutral) and a soft sponge, and then wipe the moisture off.** ●Wash before using for the first time also.

以稀釋後的洗碗精（中性）和海棉來清洗，然後再擦乾水份。

●初次使用時也請先洗一下。

---

**Important Information／敬請注意**

●The Warm Jar may be still hot soon after cooking. Unplug it and wait for it to cool down before beginning to clean it.
●Do not clean with benzine, thinner, alcohol, cleanser, metal scrubber, or nylon pads (brush).
●Please do not use dishwasher.
●在剛煮好飯後，本體溫度變高。 要進行清潔保養時，請務必拔下電源插頭待本體冷卻後再進行。
●請勿使用苯、稀釋劑、酒精、清潔劑、金屬刷或尼龍墊（刷）來進行清洗。
●請勿使用洗碗烘乾機或食具烘乾機進行烘乾。

---

## Taste Catcher／美味感應裝置

**Removing the Taste Catcher / 美味感應裝置拆卸方法**

**1 Lift it up.**
往上抬起。
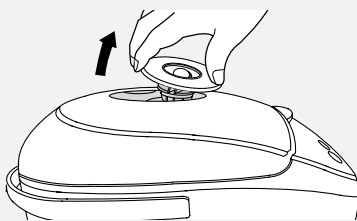
**2 Turn it in the direction of the arrow and pull it.**
朝箭頭方向轉動並往前拉出。

Seal (Do not remove)
密封墊（不要取下）
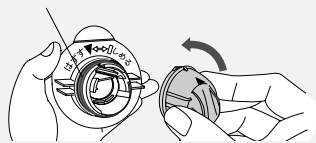
**Attaching the Taste Catcher / 美味感應裝置安裝方法**

**1 Match the positions of ▼ and ▲.**
使▼和▲記號的位置對準。
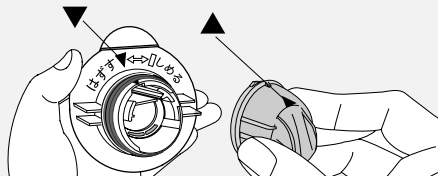
**2 Turn it in the direction of the arrow until you hear a clicking sound.**
朝箭頭方向旋轉直至聽到「喀嗒」一聲。

**3 Set the Taste Catcher on the Outer Lid as seen as on the picture and push it in the Outer Lid.**
(Make sure that there is no gap between the Taste Catcher and the Outer Lid.)
依圖片所示將美味感應裝置放在外蓋上的指定位置，然後再將它推進外蓋中。（不得浮起或傾斜）

**Important Information／敬請注意**

●Foreign objects that may remain in the Taste Catcher could cause malfunctions. Please keep the area clean.
●如果美味感應裝置內污穢或有異物，則可能會引起誤動作。 請把它在水中清洗乾淨。

---

## Main Body and Outer Lid ／本體、外蓋

Wipe with a well-wrung damp cloth.
請用擰乾的抹布擦拭乾淨。

Convex point of the Taste Catcher
美味感應裝置的凸起點
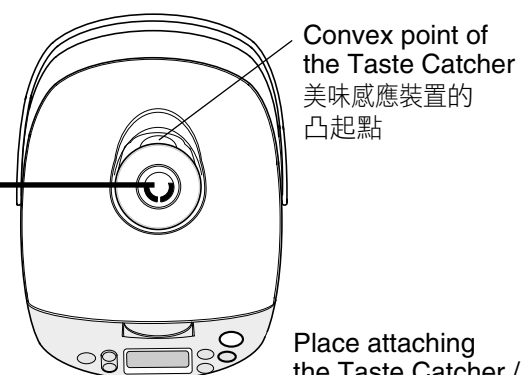
Place attaching the Taste Catcher / Inside of outer Lid
將附帶的美味感應裝置放入 /外蓋的內部

Inner Pan (➡P.7)
內鍋（第 7 頁）

---

## Place attaching the Taste Catcher • Inside of Outer Lid
將附帶的美味感應裝置放入·外蓋的內部

After removing the Taste Catcher, wipe with a well-wrung damp cloth.
Also wipe seal with a well-wrung damp cloth.
將美味感應裝置卸下後，請用擰乾的抹布擦拭乾淨。 同時也請以擰乾的濕布擦拭密封墊。

20

# Inner Lid／蓋加熱板

## ■Removing the Inner Lid

Pull the Inner Lid knobs located on the bottom part of the Inner Lid towards you.

## ■拆卸方法

將位於內蓋底部的凸耳朝你的方向拉。

## ■Attaching the Inner Lid
## ■安裝方法

**1** Insert the fixture located on the top part of the Inner Lid into the holes at the top of the Outer Lid.

將位於內蓋上方的突起部插入外蓋上方的洞中。

**2** Push the Inner Lid knobs (located on both sides) in until you hear a clicking sound.

將凸耳（位於內蓋的左右兩邊）往內推，直到你聽到喀嚓聲。
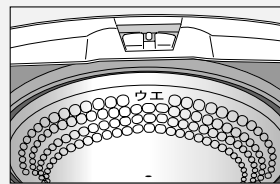
Fixture
突起部

Top part of the Inner Lid
「ウエ」（上）標記

Seal
密封墊

Inner Lid knobs
凸耳

### Important Information / 敬請注意

●Please wash the Inner Lid immediately after cooking if seasoning was used (after cooking mixed rice or congee, etc).  Otherwise foul odour, corruption, or rust may develop.
●Remove all the excess water from the Inner Lid and Seal before attaching.

●若有使用調味料進行炊煮（如什錦飯或粥等），請於炊煮完畢後，立即清洗內蓋。
　否則，可能會產生氣味，甚至可能會發生分解腐爛和生霉情況。
●將蓋加熱板和密封墊充分擦乾後再裝到本體上。

### Cleaning the stainless steel part (metal part of the Inner Lid)

If it is not possible to clean the stainless steel part of the Inner Lid with detergents mentioned above, use a non abrasive cleanser that does not scratch stainless steel, and wipe it off with a cloth or a sponge.

### 不鏽鋼部分（蓋加熱板的金屬部分）的保養方法

若上述的清潔劑無法去除內蓋不鏽鋼部分的污垢，請使用不會刮傷不鏽鋼的非磨蝕性清潔劑，以抹布或海棉來進行擦拭。

# Pan Sensor／內鍋感應器

To clean the Pan Sensor, use diluted dish soap (neutral) and scrub with nylon pads (brush) lightly.

### Note

• If the Pan Sensor is not clean, the quality of cooking may not be satisfactory. It may cause over cooked rice or display error.

若要清潔內鍋感應器，請使用稀釋後的洗碗精（中性），並以尼龍墊（刷）輕輕擦洗。

### 須 知

●如果沒有將內鍋感應器擦洗乾淨，可能會導致炊煮的品質不佳。 也可能會造成米飯煮得太爛或顯示錯誤訊息。

# Upper Frame／上　緣

Wipe with a well-wrung cloth.

### Important Information

• Do not pour water inside to clean.

請用擰乾的抹布擦拭乾淨。

### 敬請注意

●請勿將水倒在裡面。

How to use
使用方法

SR-JHS10(HK).indd  21

08.11.28  11:46:25 AM

# Troubleshooting／是否真的發生了故障？

**Please check the following points before arranging for service. /** 在聯絡經銷商之前，請先檢查下列事項。

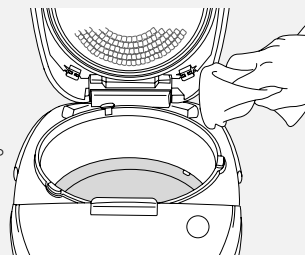| Problems / 症　狀 | Points to check / 請檢查 | Reference Page 參照頁碼 |
|---|---|---|
| **It starts cooking as soon as the Timer is set.**<br><br>一開始預約就<br>開始煮飯 | ● Is the current time correct? (24-hour format)<br>● Is your set time shorter than the time required in the menu?<br><br><br>● 顯示正確時間嗎？(24 小時制)<br>● 是否將各功能的預約時間設置在預約可能時間未滿的時間上了？ | 9<br>16<br><br><br>9<br>17 |
| **The rice is not cooked at the preset time.**<br><br>在預約時間中<br>不能煮飯 | ● Is the current time correct? (24-hour format)<br>● Did you press "Start" key?<br><br><br>● 顯示正確時間嗎？(24 小時制)<br>● 你有按 [Start] 按鈕嗎？ | 9<br>16<br><br><br>9<br>17 |
| **Cooking takes longer than usual**<br><br>煮飯時間長 | ● Cooking takes longer as you repeat cooking. (It gets about 30 minutes longer than usual.)<br>● Sometimes the time shown in the display stops to adjust cooking time according to the amount of rice and water etc.<br>● Does your Warm Jar show "U12" or "U15" in the display?<br>● 如果連續煮飯，則煮飯時間將會變長。（最多可能會延長30分鐘左右。）<br>● 根據米和水的量，在煮飯中途，可能您停止過剩餘時間的遞減顯示，並進行了調整。<br>● 電飯煲的面板是否有顯示「U12」或「U15」？ | —<br>—<br>26<br><br>—<br>—<br>26 |
| **Cooking takes shorter than usual**<br>煮飯時間短 | ● Sometimes the time shown in the display gets adjusted cooking time according to the amount of rice and water etc.<br><br>● 根據米和水的量，在煮飯中途，可能您調整過剩餘時間的顯示。 | —<br><br>— |
| **The unit makes noise during cooking or Keep Warm mode.**<br><br>在煮飯或保溫時<br>發出聲音 | ● Whiz sound → Heat adjustment fan causes this sound.<br>● Gee sound → The sound of the power distribution of IH<br>● Hiss sounds → The sound of the steam coming out.<br><br>● 「哺一」音→是風扇驅散熱量的轉動聲音。<br>● 「嘰一聲」→創新磁應導熱的電源傳導聲音。<br>● 「咻一」→是蒸氣的聲音。 | —<br>—<br>—<br><br>—<br>—<br>— |
| **Steam is coming out other place than Steam Vent.**<br><br>蒸氣從蒸氣孔以外<br>的其他地方噴出 | ● Is there remaining rice left on the Seal of the Inner Lid or on the surface of the Inner Pan, or the Inner Pan is deformed?<br>● Has the Inner Lid been washed every use and pushed in firmly?<br><br>● 是否有米飯留在內蓋的密封墊或內鍋的表面上，或者內鍋已經變形？<br>● 是否每次使用時都有將內蓋牢固地推入外蓋中，以及是否每次使用後均有清洗內蓋？ | —<br><br>21<br><br>—<br>21 |
| **The key (cooking) does not work**<br><br>不能進行按鈕<br>操作（煮飯） | ● Is the lamp lit on keys?<br>　→The key does not work while cooking, preset timer and keep warm function.<br>　　Press "Cancel/Off" key to turn off the lamp before operation.<br><br>● 按鈕上的燈是否有亮？<br>　→當你正在進行烹調、使用預約定時器或保溫功能時，則無法使用此按鈕。<br>　　請按〔Cancel／off〕按鈕，待指示燈熄滅後再進行操作。 | —<br><br><br>— |
| **There was a power failure.**<br><br>在煮飯中發生停電時 | ● Cooking might take a longer time.<br>● Cooking results may not be satisfactory depending on the length of the power failure.<br><br>● 煮好飯的時間可能會延後。<br>● 根據停電時間長短的不同，有時可能會煮不出美味可口的米飯。 | —<br>—<br><br>—<br>— |

| Problems / 症　狀 | Points to check / 請檢查 | |
|---|---|---|
| **The sparks came out from the plug.**<br>插頭冒出火花 | ● When plug or unplug, sometimes the small sparks come out.<br>This is typical for an IH (induction heating system). It is not breakdown.<br><br>● 將插頭插入或拔下時，有時會冒出些微的火花。<br>對於創新磁應導熱而言，這是正常的。 這並不代表裝置已故障。 | ―<br><br>― |
| **When the display is off.**<br><br><br><br><br>當顯示面板關閉時 | ● Is display showing [8:30] when plugged in?<br>[Show]　　Lithium battery is wearing out.<br>　　　　　If the plug is in, cooking and keep warm function can be used.<br>　　　　　When using timer, it is required to set time every time using it.<br>　　　　　The Battery cannot be changed by a customer because it is fixed in the main body.<br>[Unshown] Display is breakdown.<br>　　　　　If you would like to replace it, please make enquiries at the store that you<br>　　　　　purchased the product from or the repair service.<br><br>● 插入插頭時，面板上是否顯示「8:30」？<br>［顯示］　　鋰電池即將耗盡。<br>　　　　　如果已插入插頭，則可使用炊煮和保溫功能。<br>　　　　　每次使用定時器時，均要設定時間。<br>　　　　　由於電池是固定在本體中，因此，顧客無法自行更換。<br>［不顯示］ 顯示面板故障。<br>　　　　　如果要更換電飯煲，請與出售本產品的經銷店或維修服務視窗商談。 | ―<br><br><br><br><br><br><br>― |

<span style="background:black;color:white">Important Information</span> ● If you put rice or water in the main body of the Warm Jar without putting the Inner Pan
▷ Please make enquiries at the authorized dealer.

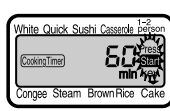<span style="background:black;color:white">敬請注意</span> ● 如果直接將米或水放入電飯煲的本體，而非放入內鍋中 ▷ 請與經銷店商談。
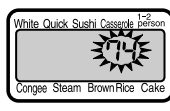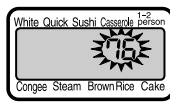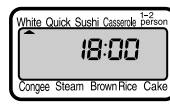
# When changing the keeping warm temperature
**(Set at 74 in the beginning.)**

# 更改保溫溫度時（開始使用時設定為74）

● Change to [76] when the rice has odour and change to [72] when changing the color or drying.
● 散發出香味時請設定為「76」使其變色、欲乾燥時請變更為「72」。

| | | |
|---|---|---|
| **1** | **Press (Menu Select) to point [▼] to [cake].**<br>按 (Menu Select)，將 "▼" 調到 "Cake" 位置。 | (display image) |
| **2** | **Press (Timer) three times.**<br>(You hear a beep on third time.)<br>按三次 (Timer)。<br>(第三次會發出「嗶」聲。) | Current setting temperature is shown. (Display for 4 seconds.)<br>顯示現在設定中的溫度。<br>（顯示 4 秒鐘） |
| **3** | **Each time pressing (hour), display is changed to 74・76・72.**<br>(Press the key while displaying for 4 seconds.)<br>Setting is complete when the display shows current time.<br>按 (hour)。<br>按壓時會依序變換成74、76、72。<br>(請於顯示的 4 秒內按下。)<br>若顯示「現在時間」，表示已完成變更。 | (display image) ➡ (display showing 18:00)<br>(Current time)<br>（現在時間） |

# When cooking results are not satisfactory／
# 若對炊煮結果不滿意

- This is not malfunction. Please check the following points before arranging for service.
- 這並非故障。 在聯絡經銷商之前，請先檢查下列事項。

| Problems / 症　狀 | Cause / 原　因 |
|---|---|
| **The rice is too soft**<br><br><br><br>米飯太軟 | - Did you measure rice and water precisely?<br>- Are there large number of slit grain?<br>- Did you leave the rice in the water for a long time? (Set Timer for long hour.)<br>　→The water need to be less for preset timer.<br>- Did you wash rice with warm water?<br>- Did you cook rice more than specified on [1-2 person] function?<br>- Did you stir and loosen the rice immediately after rice is cooked?<br>- Did you cook new crops with less water?<br><br>- 是否有準確地測量米和水？<br>- 是否有大量的斷裂米粒？<br>- 白米是否在水裡長時間浸泡？（如需長時間浸泡請設定計時器。）<br>　→使用預約定時器時，水量必須放少一點。<br>- 是否使用溫水洗米？<br>- 是否因為沒有指定 [1-2 person] 功能，而讓米飯煮太久？<br>- 米飯煮好後，是否有立即將它攪鬆？<br>- 是否用較少的水炊煮新的食物？ |
| **The rice is too hard**<br>米飯太硬 | - Did you measure rice and water precisely?<br>- Did you cook the rice on [Quick] function?<br><br>- 是否有準確地測量米和水？<br>- 是否使用 [Quick] 功能炊煮米飯？ |
| **The congee has a glue-like texture.**<br>稀飯成漿糊狀 | - It could be caused by soaking the rice in water for too long before cooking with the timer started.<br>- It could have happened if the congee was on keep warm function.<br><br>- 當用預約定時功能煮飯時，米浸在水中的時間太長了。<br>- 如果粥是在保溫狀態下就可能會發生。 |
| **The rice at the bottom of the Inner Pan has turned brown.**<br><br>飯燒焦<br>（鍋底上結有淡黃色<br>或顏色更深的鍋巴） | - The rice may not have been washed or refined thoroughly enough.<br>- Are there foreign objects at the bottom of the Inner Pan or on the Pan Sensor?<br>- Did you cook rice with Timer function?<br>- There may be a large number of slit grains in the rice.<br>- Did you cook with seasoning? (Mixed rice etc.)<br>- A thin brown layer of rice on the base is not the sign of malfunction.<br><br>- 因為米沒有充分洗乾淨。<br>- 內鍋底部或內鍋感應器上是否有異物？<br>- 是否有使用定時器功能煮飯？<br>- 是否有大量的斷裂米粒？<br>- 是否加入調味料進行烹煮？(付錦飯等)<br>- 鍋底有一層薄薄的褐色鍋巴，並非表示故障。 |

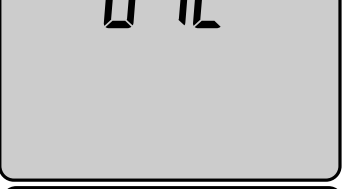| Problems / 症　狀 | Cause / 原　因 |
|---|---|
| **The rice**<br>● **has color**<br>● **has odour**<br>● **is too moist**<br><br><br>米飯<br>● 變色<br>● 有氣味<br>● 結露 | ● Did you stir and loosen the rice immediately after the rice is cooked?<br>● Did you unplug with the rice left inside while it is on keep warm function?<br>● Did you keep rice warm for longer than 12 hours?<br>● Did you add some cold rice to the freshly cooked rice?<br>● Did you wash the rice thoroughly?<br>● Did you leave the Rice Scoop in the Inner Pan?<br>● Depending on the type of rice or water, it may sometimes look yellowish.<br>● Cooking mixed rice and casserole rice could leave an odour, so please clean the Warm Jar thoroughly after cooking.<br>　→Wash well the Inner Pan, Inner Lid and Taste Catcher.<br>● 米飯煮好後，是否有立即將它攪鬆？<br>● 當米飯處於保溫狀態時，是否拔下插頭？<br>● 米飯的保溫時間是否超過 12 個小時？<br>● 是否有將一些冷飯加入剛煮好的米飯中？<br>● 米是否有充分清洗？<br>● 飯勺是否留在內鍋中？<br>● 根據米的種類或所用水質的不同，煮熟的飯可能會帶黃色。<br>● 在炊煮好煲仔飯和什錦飯後可能有氣味，因此，請盡可能將電飯煲洗乾淨。<br>　→徹底清洗內鍋、內蓋和美味感應裝置。 |
| **Rice is dry**<br><br>米飯較乾 | ● Did you keep rice warm for longer than 12 hours?<br>● Did you repeat Reheat many time?<br>● Did you set the Taste Catcher firmly?<br>● 米飯的保溫時間是否超過 12 個小時？<br>● 是否多次重複冷飯加熱？<br>● 美味感應裝置是否安裝牢固？ |
| **The rice gets stuck to the Inner Pan.**<br>米飯黏在內鍋上 | ● It depends on the type of the rice you cook, but normally the softer and stickier the rice is, the easier it gets stuck to the surface.<br><br>● 隨著米的種類而異，柔軟的米飯黏性好，可能會容易黏鍋。 |
| **A layer of thin film**<br><br>出現一層薄膜 | ● Is there remaining of rice bran?<br>　(A thin layer of scorched rice is not the sign of a problem. It may happen when rice is not washed thoroughly.)<br>● 是否有留下米糠？<br>　(如果米沒有充分清洗，便可能發生這個問題。) |

When you<br>have problems<br>遇到困難時

25

# When error signs are displayed/當面板顯示錯誤符號時

● **Please check the following points before arranging for service.** ●在聯絡經銷商之前，請先檢查下列事項。

| If you see this display / 當出現這樣的顯示時 | Please check the following points. / 請檢查 | Reference Page 參照頁碼 |
|---|---|---|
| U 10 | ● Did you put the Inner Pan in?<br>→Please place the Inner Pan and close the Outer Lid. Then restart it.<br>*Still display does not turned off, press "Cancel/Off" key to turn it off. Then restart. | — |
| | ● 是否已將內鍋放入？<br>→請放入專用的內鍋，關閉外蓋。然後重新啟動電飯煲。<br>※如果尚未關閉顯示面板，請按 [Cancel/Off] 按鈕將它關閉。 然後再重新啟動。 | — |
| U 12 | ● Is there any residue at the bottom of the Inner Pan or on the Pan Sensor?<br>→Remove it and press "Cancel/Off" key. | 6 |
| | ● Did you put an excess amount of water?<br>→Press "Cancel/Off" key. (Please adjust the amount of water next time.)<br>  *When this error message is displayed, the Warm Jar does not automatically switch to the Keep Warm mode.<br>   Please press the "Keep Warm" key after doing solution above. | — |
| | ● 內鍋底部或內鍋感應器上是否有殘渣？<br>→請清除異物，然後按〔Cancel/Off〕按鈕。 | 6 |
| | ● 是否加入過多的水？<br>→請按〔Cancel/Off〕按鈕。（接著要煮飯時，可稍微減少一些水。）<br>※如果出現此錯誤顯示，就不能進行自動保溫；執行上述解決方案後，請按 [Keep Warm] 按鈕。 | — |
| U 14 | ● Did you keep the rice warm for longer than 96 hours?<br>→Press "Cancel/Off" key. | 15 |
| | ● 保溫時間是否超過 96 個小時？<br>→請按〔Cancel/Off〕按鈕。 | 15 |
| U 15 | ● Is the Outer Lid closed? | — |
| | ● Is the Taste Catcher properly attached?<br>→Please make enquiries at the store dealing in Panasonic products when you lost it. You could still cook rice, but<br>  ①the quality of cooking may not be satisfactory. (Rice may get dry on the Keep Warm function.)<br>  ②the cooking water might overflow in this case.<br>  ③after cooking the rice, it may display "U15" again. | 20 |
| | ● Are there any residue inside the Taste Catcher?<br>→Remove the residue and wash the Taste Catcher clean. | 20 |
| | ● Did you set top and bottom parts of Taste Catcher firmly?<br>→Turn it until you hear the click sound.<br>  *When this error message is displayed, the Warm Jar does not automatically switch to the Keep Warm mode.<br>   Please press the "Keep Warm" key after doing solution above. | 20 |
| | ● 檢查外蓋是否已蓋好？ | — |
| | ● 是否已裝好美味感應裝置（是否處於正確安裝狀態）？<br>→當此美味感應裝置遺失時，請到 Panasonic 產品經銷店購買。您仍可以炊煮米飯，但是<br>  ①炊煮的品質可能不佳。（使用保溫功能時，飯可能會變乾。）<br>  ②在此情況時，炊煮的水可能會蒸發。<br>  ③飯煮好後，可能會再次顯示「U15」。 | 20 |
| | ● 美味感應裝置中是否有任何殘渣？<br>→請去除殘渣，並清洗美味感應裝置。 | 20 |
| | ● 美味感應裝置的上下部份是否已安裝穩固？<br>→請將其轉動直到聽到喀嚓聲。<br>※如果出現此錯誤顯示，就不能進行自動保溫；執行上述解決方案後，請按 [Keep Warm] 按鈕。 | |
| U 17 | ● There is some noise coming from the power source.<br>→Press "Cancel/Off" key and use another power outlet. | — |
| | ● 受到了來自電源雜訊的影響。<br>→請按 [Cancel/Off] 按鈕，並使用另一條電源插座。 | — |

If the above solutions do not help to rectify the problem, please make enquiries at the authorized repair service center.
如果上述解決方案均無法解決問題，請委託經銷店修理。

| | | |
|---|---|---|
| H 01·H 02 | ● Please make enquiries at the authorized repair service center. | — |
| | ● 請委託經銷店修理。 | — |

26

# Specifications／規格

| Model No. / 型　號 | | SR-JHS10 | SR-JHS18 |
|---|---|---|---|
| Power source / 電　源 | | 220 V ∼ 50 Hz | |
| Power consumption (Approx.) 耗電量（約） | When cooking / 煮飯時 | 1100 W | 1300 W |
| | When warming / 保溫時 | 758 W (30 W[*1]) | 867 W (37 W[*1]) |
| Cooking capacity （　）is the amount of rice that can be cooked at one time. (Cup) 煮飯容量 （　　）內為1次 能夠炊煮的米量 （杯） | White / 白米 | 0.09~1.0 L (0.5~5.5) | 0.18~1.8 L (1~10) |
| | Quick (White) / 快速煮飯（白米） | 0.09~1.0 L (0.5~5.5) | 0.18~1.8 L (1~10) |
| | 1-2 person (White) / 少量（白米） | 0.09~0.27 L (0.5~1.5) | 0.18~0.45 L (1~2.5) |
| | Sushi / 壽司飯 | 0.18~1.0 L (1~5.5) | 0.36~1.8 L (2~10) |
| | Casserole / 煲仔飯 | 0.18~0.54 L (1~3) | 0.36~1.08 L (2~6) |
| | Congee / 粥 | 0.09~0.14 L (0.5~0.75) | 0.09~0.27 L (0.5~1.5) |
| | Brown Rice / 糙米飯 | 0.18~0.54 L (1~3) | 0.18~1.26 L (1~7) |
| | Mixed Rice / 什錦飯 | 0.18~0.72 L (1~4) | 0.36~1.44 L (2~8) |
| | Glutinous Rice / 糯米飯 | 0.18~0.54 L (1~3) | 0.36~1.08 L (2~6) |
| | Cake / 蛋糕 | (Max. amount of the dough) 600 g （最大的生麵糰量）600 g | (Max. amount of the dough) 900 g （最大的生麵糰量）900 g |
| Length of the cord / 電源線長度 | | 1.0 m | |
| Weight (Approx.) / 重量（約） | | 5.1 kg | 6.0 kg |
| Size (Approx.) 外形尺寸（約） | Width / 寬 | 26.1 cm | 29.0 cm |
| | Depth / 深 | 35.6 cm | 39.0 cm |
| | Height / 高 | 23.5 cm (43.4 cm[*2]) | 25.4 cm (47.6 cm[*2]) |

● The power consumption indicated in cooking function and Keep Warm function is the value of the maximum electric capacity.
● (*1) is the value of the average power consumption during the Keep Warm mode at 20ºC of room temperature.
● (*2) is the value of the height when the Outer Lid is open.
● The power consumption when the power is off is approx. 1.2 W. (When the power plug is connected.)

● 在煮飯和保溫時的耗電量為瞬間消耗的最大電力。
● （※1）為穩定時的平均保溫消耗電力。（室溫20℃時）
● （※2）為打開外蓋時的高度。
● 在電源「關」的狀態下，消耗電力約為1.2 W。（電源插頭插著的狀態。）

| | Approximate time of cooking the rice 煮飯完成為止的時間基準 | Usage of the Keep Warm mode 保溫功能的應用 | Usage of the Timer 預約煮飯的應用 | | Approximate time of cooking the rice 煮飯完成為止的時間基準 | Usage of the Keep Warm mode 保溫功能的應用 | Usage of the Timer 預約煮飯的應用 |
|---|---|---|---|---|---|---|---|
| White 白米 | Approx. 48 min. 約48分鐘 | ○ | ○ | Congee 粥 | Approx. 60~240 min. 約60～240分鐘 | × | ○ |
| Quick (White) 快速煮飯（白米） | Approx. 21~32 min. 約21～32分鐘 | ○ | ― | Brown Rice 糙米飯 | Approx. 120 min. 約120分鐘 | × | ○ |
| 1-2 person (White) 少量（白米） | Approx. 48 min. 約48分鐘 | ○ | ○ | Steam 蒸飪 | | × | ― |
| Sushi 壽司飯 | Approx. 46 min. 約46分鐘 | ○ | ○ | Mixed Rice 什錦飯 | Approx. 48 min. 約48分鐘 | × | × |
| Casserole 煲仔飯 | Approx. 42min. 約42分鐘 | × | ― | Glutinous Rice 糯米飯 | Approx. 48 min. 約48分鐘 | × | × |

● Cooking time may vary. It may take 2~3 minutes longer to cook a larger amount of rice.
● "x" indicates the functions that are not recommended.

● 為大致的煮飯所需的時間。 煮飯量多時，可能會延長2～3分鐘。
● 表內的「×」記號，包括不能推薦的功能。

27

**Panasonic Corporation**

**Web Site : http://panasonic.net**