

HK



Operating Instruction

IH Electronic Warm Jar Household Use

Panasonic®

使用說明書

IH 微型電腦飯煲 家庭用

Model No. SR-JHF18
型號 SR-JHG18

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- Thank you for choosing the Panasonic product.
- Please read all instructions carefully and always follow safety precautions when using electric appliances. **Before using this product please give your special attention to "Important Safety Instructions" (pages 2-3).** Please keep these operating instructions handy together with the warranty. When receiving the warranty, please make sure the date and the name of the store of purchase are stamped.

- 承蒙購買Panasonic產品，深表感謝。
 - 請仔細閱讀本使用說明書，以做到正確使用。特別是「安全注意事項」（第4～5頁），在使用之前請務必閱讀，以確保使用安全。
- 閱畢後，請把本說明書與保養咭放在一起妥善保管好，以備今後需要時查閱。

The warranty is attached separately

另附保養咭

Important Safety Instructions

Please be sure to follow these instructions.

In order to prevent accidents or injury 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 product was mishandled

■ The symbols are classified and explained as follows.



These symbols indicate prohibition.



These symbols indicate requirement that must be followed.

Warning

■ **Insert the plug as far as it can go**



(inserting it otherwise may result in an electric shock and fire caused by the heat that may generate around the plug.)

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

■ **Use only a power outlet rated at 10 amperes and alternating electric current at 220V volts.**



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

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

■ **Clean the power plug regularly.**



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

- Unplug the power plug, and wipe with the clean cloth.

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



(Electric shocks may result.)

No Wet Hands

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



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

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

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



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

Prohibited

■ **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.**



Do Not Touch

The Taste Catcher



(It may result in a burn.)

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



Especially metals objects such as pins or wires.

Prohibited

(It may cause an electric shock or malfunction.)

Warning

- 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.



Prohibited

(It may cause burn or injury.)

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



No soaking

(It may cause short circuit or electric shock.)

- Please enquire with an authorised dealer if water gets inside the product.

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



Do not disassemble

(It may cause fire or injury.)

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

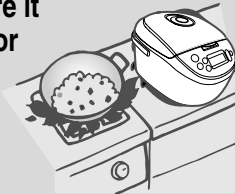
Caution

- Do not use this product where it may be splashed with water or near a heat source.



Prohibited

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



- Do not touch heating elements while the Rice Cooker is in use or after cooking.



Do not touch



Especially the Inner Pan

(It may cause burns.)

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



The operation of this product may affect your pacemaker.

- Be sure to hold the plug when unplugging the power cord.



(It may otherwise cause an electric shock, short circuit, resulting in fire.)

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



Prohibited

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

- Do not use the Rice Cooker on an uneven surface or on a non-heat-resistant carpet.



Prohibited

(It may cause the product to fall and result in an injury and fire.)

- Do not use other inner pan than the one specified.



Prohibited

(It may cause the inner pan to overheat and may result in burn and injury due to malfunction.)

- Unplug the power plug from the power outlet when the Rice Cooker is not in use.



Unplug

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

- Do not touch the hook button while moving the product.



Do not touch

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

- Please allow the Rice Cooker to cool down before cleaning it.



(Touching hot elements may cause burns.)

- Do not use the Rice Cooker near a wall or furniture.



Prohibited

(The steam and heat from the Rice Cooker may damage, discolour, and deform the wall and furniture.)

- If you have storage cabinets, prevent the steam from getting inside them.

Before use
／
使用前

安全注意事項

請務必遵守

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

此標記表示「可能會發生人身傷害或財產損害事故」方面的內容。

■以下列圖示符號區分、說明應予遵守的各項內容。



此圖示符號表示不可以做的「禁止」內容。



此圖示符號表示必需執行的「強制」內容。



警告

■一定要將電源插頭切實插到底



（如果沒有完全插入，則可能會因觸電或過熱而引起火災事故）

●請勿使用有損傷的電源插頭及鬆動的電源插座。

■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額定電流為10A以上的電線。

■定期除去電源插頭上的灰塵等



（如果過多地聚積灰塵，則會因受潮等使絕緣不良而可能導致火災事故）

●拔下電源插頭並用乾布擦掉插頭上的灰塵。

■不要用濕手插、拔電源插頭



（可能會引起觸電事故）

禁止用濕手

■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）

禁止

（如果使用已損壞的電源線或插頭，則可能會引起觸電、短路或火災事故）

●如果需要修理，請與出售本產品的經銷店或維修服務中心商談。

■如果電源線或插頭已損壞，或者插在電源插座內的插頭出現鬆動，則不要使用。



（可能會引起觸電、短路或火災事故）

禁止

■不要將任何異物插入進排氣口或空隙處特別是針和其他金屬物品等



禁止接觸

蒸氣口



（可能會引起燙傷）

■不要將任何異物插入進排氣口或空隙處



禁止

特別是針和其他金屬物品等

（可能會引起觸電或異常動作）

警告

■本裝置不打算供這些人員(包括兒童)使用，如：體力、感覺或心智能力下降的人，或者經驗及知識缺乏的人。應監督兒童，勿讓他們擺弄本商品。



禁止

(可能會引起燙傷或傷害事故)

■不要將本電子鍋浸在水中或讓水噴淋



禁止淋水

(可能會導致短路或觸電事故)

●如果水進入機體裡，請與經銷店商談。

■絕對不要試圖自行改裝、分解或修理



禁止分解

(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。

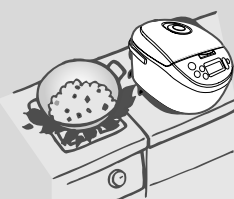
注意

■請不要在有水的場所或靠近火的場所使用。



禁止

(可能會引起觸電、漏電或火災事故)

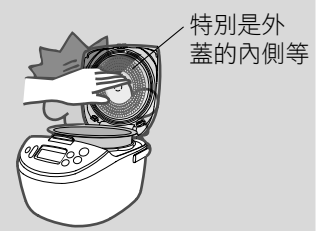


■在使用中或剛使用後，不要觸碰高溫部分



禁止觸碰

(可能會引起燙傷事故)



Before use
／
使用前

■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。

■在拔下電源插頭時，一定要握住插頭將它拔下。



(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(鍋上插頭、電源插頭)外，請勿使用其他電源線。並且也不要使用轉接線。



禁止

(否則可能會引起觸電、漏電或火災事故)

■不要在不穩定的臺面上或不能受熱的墊子上使用



禁止

(可能會因為保溫電子鍋的傾倒而引起傷害或火災事故)

■不要使用規定以外的內鍋



禁止

(否則可能會因過熱或異常動作而引起燙傷、傷害事故)

■當不使用電子鍋時，請從電源插座拔下電源插頭



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)

■在搬動電子鍋時不要觸碰開蓋鈕



禁止觸碰

(否則外蓋可能會打開而引起燙傷事故)

■請等到電子鍋充分冷卻以後，再進行清洗



(如果觸碰到高溫部位則可能會引起燙傷事故)

■不要靠近牆壁或家具使用電子鍋



禁止

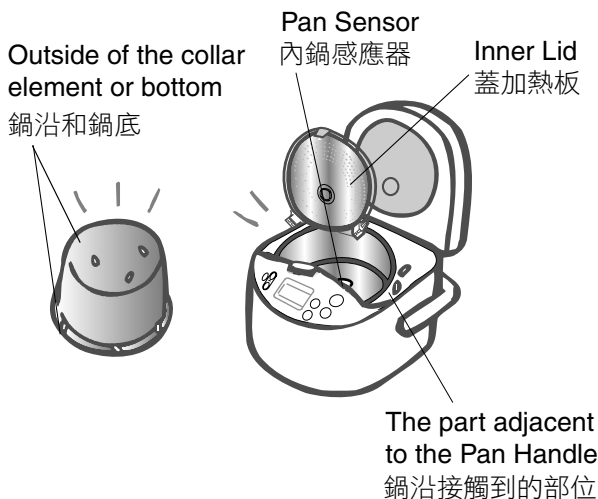
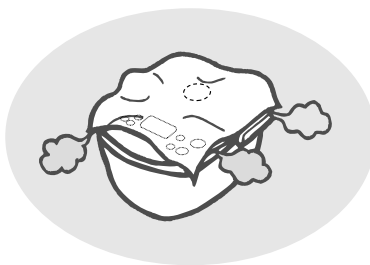
(蒸汽和熱量可能會引起牆壁或家具損傷、褪色或變形)

●將保溫電子鍋收納在收納櫃內使用時，應注意不要讓蒸汽積聚在櫃內。

Important Information/使用注意事項

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

- Do not use the Rice Cooker directly on the materials that are not heat-resistant, such as carpets, mats, and table cloth (plastic).
(The materials may become hot and problems may result.)
- 不要在地毯、電熱地毯、桌巾（塑膠製）等怕熱的東西上使用電子鍋。
否則可能會造成故障。
- Do not use the Warm Jar on the IH cooking heater.
It may result in breakdown.
- 不要放在電磁感應式烹調加熱器上使用
可能會引起故障。
- Do not use the Warm Jar in the direct sunlight.
- 不要在陽光直射的場所使用電子鍋。
- Do not place magnets on the Rice Cooker.
It may cause malfunction.
- 不要將磁鐵放在電子鍋上。
可能會引起誤動作。
- Do not place the Warm Jar close to objects containing magnetic materials.
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.)
- 不要將電子鍋靠近怕磁的物體。
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 use the Inner Pan for other applications except the original Warm Jar.
- 內鍋除了在電子鍋內使用外，不得作其他用途。
- Do not place dishcloth or hot objects on the Warm Jar.
It traps heat from the steam inside and may result in deformation of the Inner Lid and of the switch malfunction.
- 在使用中，不要在外蓋上放置抹布或熱的東西。
蒸氣積聚可能會引致外蓋變形或開關故障。
- Do not cook rice if the surface of the Inner Pan of the cooker is not clean.
It may result in breakdown.
- 不要在黏附著飯粒等異物的情況下使用電飯煲。
可能會引起故障。



To protect Inner Pan from scratches 為了不使內鍋受到損傷...

Fluorocarbon resin coating (For inner surface)

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

氟樹脂（內面）

- 不要將食具（匙、叉）放入內鍋。
- 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。

For both inner and outer surfaces

- Do not hit and rub
- Do not wash with polishing powder, scrubbing brush, and nylon brush.

內外面通用

- 不要敲打或磨擦。
- 不要用去污粉、金屬刷子、尼龍刷子進行清洗。

Wash the Inner Pan with a sponge.
用海綿清洗內鍋！



Do not hit or rub.
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。

* 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。

Before use
／ 使用前

Tips for cooking rice to perfect softness/炊煮出鬆軟米飯的竅門

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.)

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）

4 Do not leave the rice uncovered

- It breaks the rice, resulting in a mushy rice texture.
- The rice can be cooked without leaving it uncovered and soaking it in water.

4 不要放置在竹筴箕裡

- 米粒可能會碎裂或變得黏糊。
- 不必放置，不必浸水就可以炊煮。

2 Measure rice accurately

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

2 正確地量米

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

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 discolouration.)

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）

3 Wash quickly

- The first wash should be done quickly with plenty of water, disposing of the water immediately afterwards.
- Wash gently to remove polishing on the surface of the rice.

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。

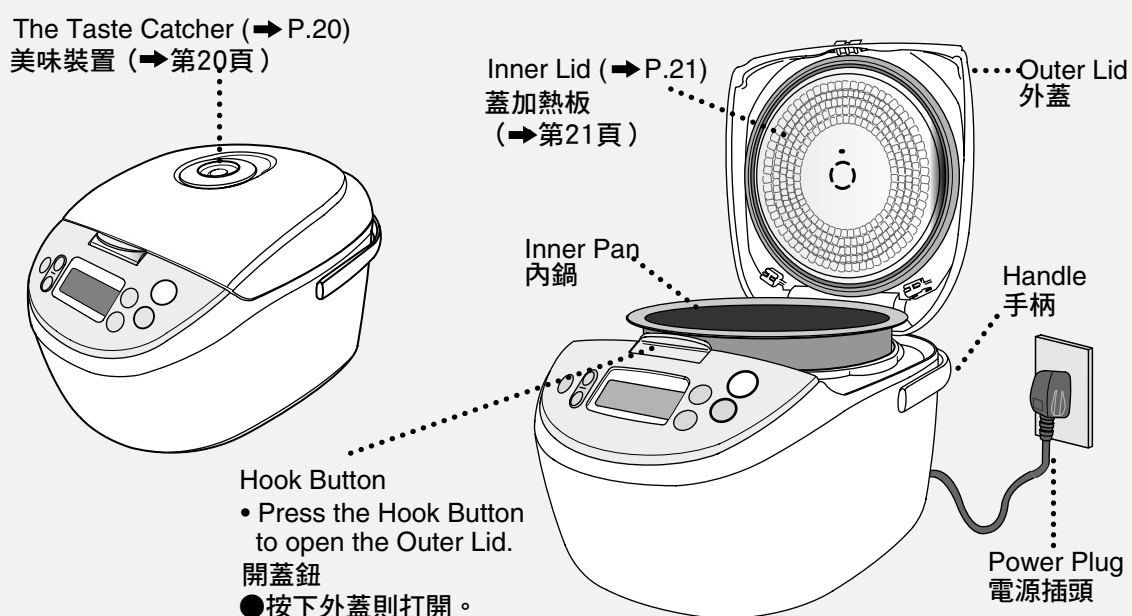
6 Stir and loosen the rice as soon as cooking is done

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

6 煮好飯後立即攪鬆

- 不必進行燜飯。
- 多餘的水份會消失，米飯變得鬆軟可口。

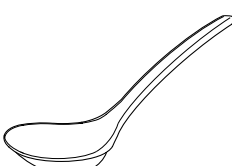
Parts Names and Functions/ 各部位名稱及操作方法



Accessories/附件



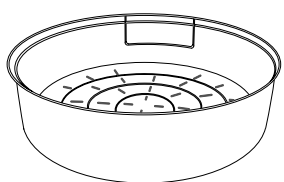
Rice Scoop (1)
飯勺 (1個)



Ladle (1)
粥勺 (1個)



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



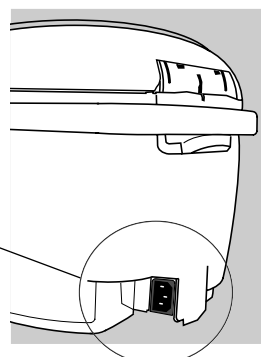
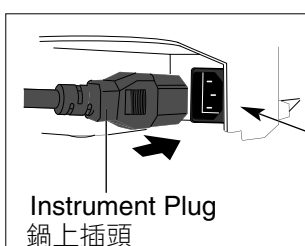
Steaming Basket (1)
蒸籠 (1個)



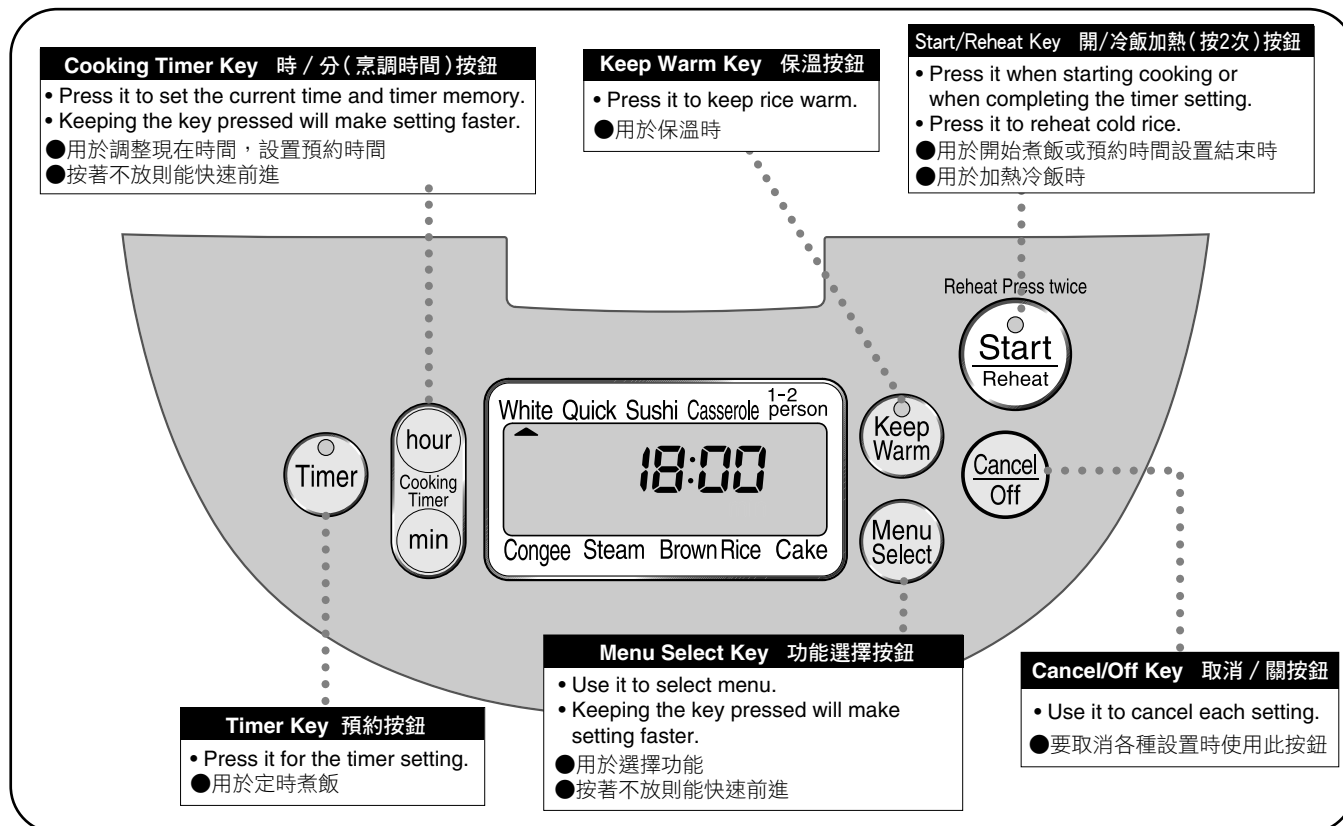
Power Cord (1)
電源線 (1個)

When using the Rice Cooker, insert the Instrument Plug as far as it can go into the loading slot at the back of the main body.

在使用時，請將鍋上插頭對準鍋體後部的插入口一直插到底。



Display Panel / 顯示面板



Before use
／
使用前

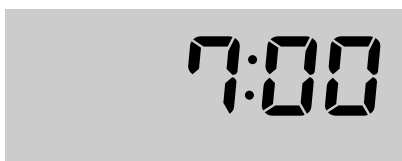
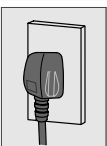
Setting the Clock/調整現在的時間

Example: When adjusting from 7:00AM to 8:30 AM.

例：要將上午7:00調到上午8:30時

① Insert the Power Plug.

插好電源插頭。



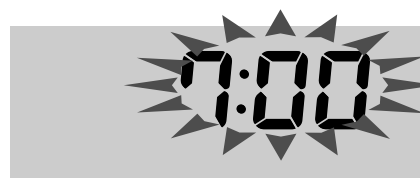
② Press or for more than one second.

(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 或 保持1秒鐘以上。

(蜂鳴器鳴響後，放開按鈕) 時、分閃爍

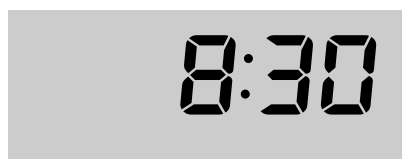


③ Press to display 8, and to display 30.

(Setting is complete if the display stops flashing after setting the time.)

按 以調到8，按 以調到30。

(在調整時間後，停止閃爍則時間調整完成)



* Time cannot be set while the Warm Jar is Operating cooking or warming function.

* Keeping the 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.

※在煮飯中、保溫中及預約時中，不能進行時間調整。

※按著時、分按鈕不放則能使時間快速前進。

※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。

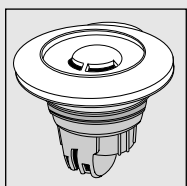
準備

確認各部件的設置情況 / 洗米、加水

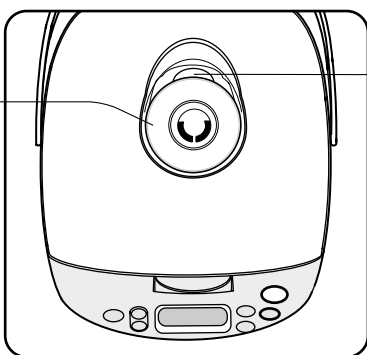
Attaching or removing each part / Washing Rice and Adjusting the Water Level

Attaching or removing each part/ 確認各部件的設置情況

The Taste Catcher / 美味裝置



- Attaching the Taste Catcher (→ P.20)
- 美味裝置的安裝方法 (→ 第20頁)



Semi-circle part of the Taste Catcher
美味裝置的半圓形突起部

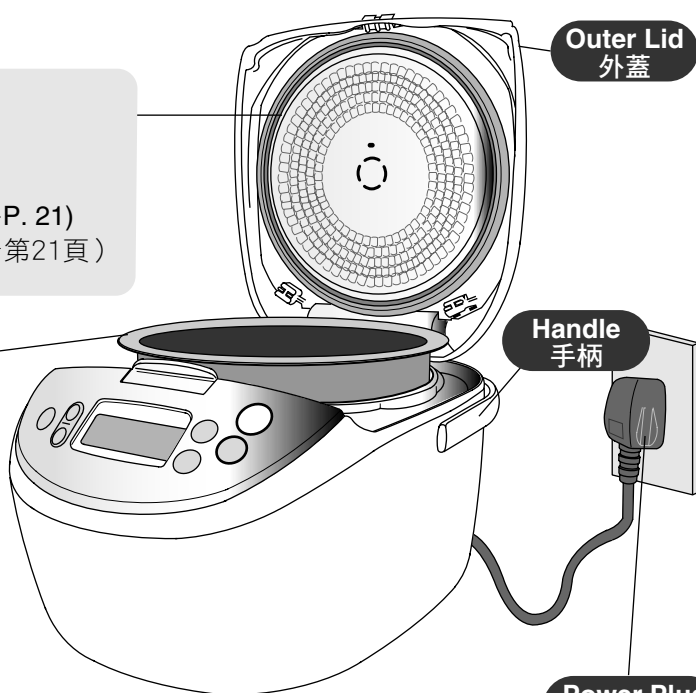
Place the semi-circle part of the Taste Catcher so that it faces the rear of the cooker, and insert it into the Rice Cooker.

美味裝置的半圓形突起部朝著後方將其推入本機體安裝好。

Inner Lid 蓋加熱板

- Attaching the Inner Lid. (→ P. 21)
- 蓋加熱板的安裝方法 (→ 第21頁)

Inner Pan
內鍋



Outer Lid
外蓋

Handle
手柄

Power Plug
電源插頭

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 對準“▲”的功能	Water Level Scale in the Inner Pan 內鍋水位線
White 白米	White	White Rice
(White) Quick (白米) 快煮	Quick	White Rice
Sushi 壽司飯	Sushi	Sushi
Casserole 煲仔飯	Casserole	White Rice
(White rice) 1-2 person (白米) 少量	1-2 person	White Rice (Up to 2.5 cups) (2.5杯為止)
Congee 粥	Congee	Congee
Steam 蒸飪	Steam	Water:600ml 蒸飪水600ml
Brown Rice 糙米飯	Brown Rice	Brown Rice
Cake 蛋糕	Cake	Amount of dough: less than 900g 材料900g 以下
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)

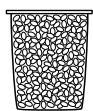
Washing Rice and Adjusting the Water Level/ 洗米、加水

1

Measure rice with the Measuring Cup in the attachment. 用附屬的量杯量米

- Please see the specifications in P.26 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。

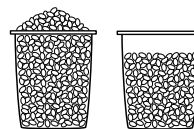
○ Good example
正確



Approximately 180 ml
(approximately one cup/1 scale)

約180ml (約1杯)

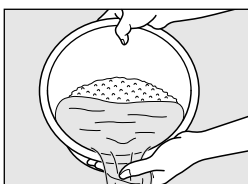
✕ Bad example
不正確



2

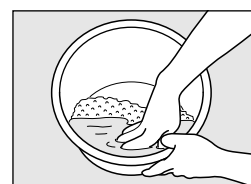
Wash rice in the Inner Pan 直接用內鍋洗米

- 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)



① Wash the rice quickly with plenty of water, 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)



② Repeat step① to clean out the bran until the water is clear.

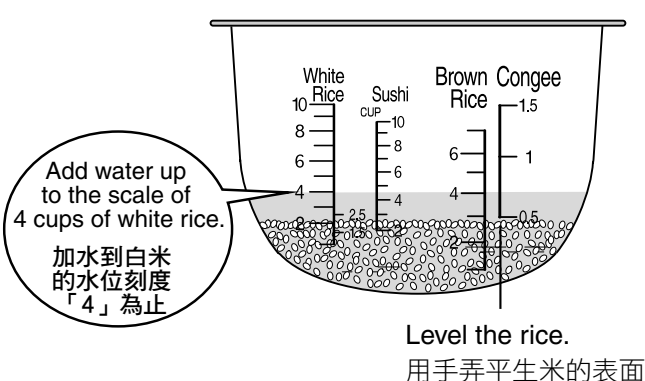
反復地進行「洗米→換水」，迅速地洗米直到洗米水變成清透為止。

3

Adjust the water level for the menu of your choice 斟酌想炊煮的功能之水位線，加入適量的水

- 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)
- 炊煮麥米混合飯時，加水至比白米的水位刻度稍微高一些。
- 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

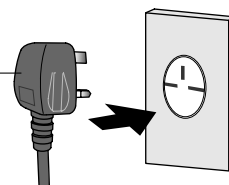


4

Insert the Power Plug and open the Lid. 將電源插頭插入插座，打開外蓋

將電源插頭插入插座，打開外蓋

Power Plug
電源插頭



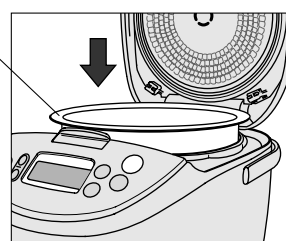
5

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

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。



Cooking White Rice/炊煮白米



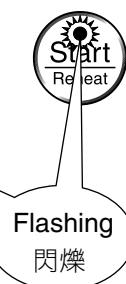
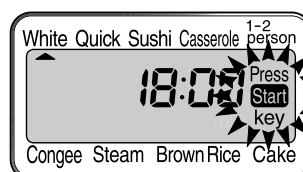
- 1** Press to set ▲ to the menu of your choice.
按 ，將“▲”調到想使用的“功能”位置。

“▲” is set at “White” in the beginning.
在開始使用時將“▲”調到“White”位置

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

其它功能也通過按 進行選擇按著不放則能快速前進。

Cooking “White” rice.
“White” 白米功能的情況

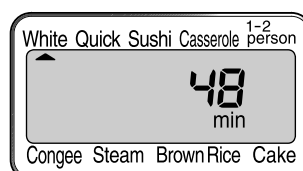


The display window will look like this when pressing and setting it to “white”.

按 ，調到“White”位置時的顯示狀態

- 2** Press . ► Start cooking.
按 ，► 開始炊煮。

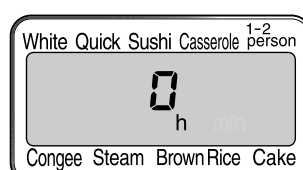
Light turns on.
點亮



- 3** The rice is ready when the buzzer sounds.
Stir and loosen the rice immediately.
蜂鳴器鳴響則表示炊煮結束，請儘快攪鬆米飯

The mode will switch automatically to Keep Warm.
There is no need to let the rice stand.
自動成為保溫狀態。不需要進行燜飯。

Light turns on.
點亮



When cooking white rice in [Quick] mode. / 要快速炊煮白米時，請使用“Quick”功能

1 Press  to point [▲] to [Quick].

2 Press .

Standard rice cooking times:

炊煮完成所需的大致時間

**Approximately
25~35minutes.**

約25~35分鐘

1 按 ，將“▲”調到“Quick”位置

2 按 .

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

◆ 從煮飯完成前10分鐘開始將顯示剩餘時間。

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.

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。

Cooking a small amount of white rice in [1-2 person] mode / 要炊煮少量白米時，請使用“1-2person”功能

It can be used for cooking up to 2.5 cups of white rice.

能夠用於炊煮2.5杯以下的白米。

1 Press  to point [▲] to [1-2 person].


2 Press .

Standard rice cooking times:

炊煮完成所需的大致時間

**Approximately
48 minutes.**

約48分鐘

1 按 ，將“▲”調到“1-2person”位置

2 按 .

Note




- “1-2 person” mode can be only used with white rice.
- Cooking more than 2.5 cups does not result in the best quality.

須知

- “1-2person”功能只能用於炊煮白米。
- 如果炊煮量超過了2.5杯，就不能煮出美味的飯。




When cooking congee with [Congee] menu / 要炊煮粥時，請使用“Congee”功能

1 Press  to point [▼] to [Congee].

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

3 Press .

1 按 ，將“▼”調到“Congee”位置

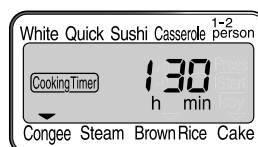
2 按  ，設置炊煮時間
(如果按著  不放，則能快速前進。)

3 按 .

The cooking time can be set from 1 hour up to 4 hours in increments of 30 minutes.







Set the time as you check the condition.

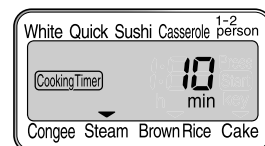
炊煮時間可以在1~4小時的範圍內，以30分鐘為單位進行設置。
請根據所煮粥的狀況，設置自己喜歡的時間。



When time is set at
1 hour and 30 minutes
設置在1小時30分鐘的情況

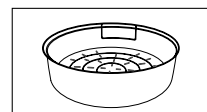
Steaming with [Steam] menu / 要蒸餚時，請使用“Steam”功能

- 1 Press  to point [▼] at [Steam]. 1 按 ，將“▼”調到“Steam”位置
- 2 Press  to set the steaming time. (Keeping the key pressed will make setting faster) 2 按 ，設置蒸餚時間
(如果按著不放，則能快速前進。)
- 3 Press  3 按 









The time is set at 10 minutes
設置在10分鐘的情況

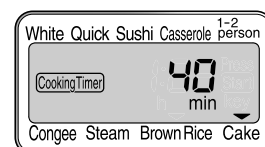
- Steaming time can be set from 1 minute up to 60 minutes in increments of one minute. Put 600 ml of water in the inner pan, place the ingredients into the steam basket, and then place the steam basket into the inner pan.
- In addition to the set steam time, please expect some extra time required for the water to start boiling. The time shown in the display window will decrease once the water starts boiling.
- 蒸餚時間可以在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600ml的蒸餚水，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。
- 除了所設置的蒸餚時間外，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。



Steaming Basket
(accessory)
蒸籠（附件）

Baking a cake with [Cake] menu / 要做蛋糕時，請使用“Cake”功能


- 1 Press  to point [▼] at [Cake]. 1 按 ，將“▼”調到“Cake”位置
- 2 Press  to set the cooking time. (Keeping the key pressed will make setting faster) 2 按 ，設置時間
(如果按著不放，則能快速前進。)
- 3 Press  3 按 



The time is set at 40 minutes
設置在40分鐘的情況

- Cooking time can be set from 40 minutes up to 60 minutes in increments of one minute.
- The amount of dough (including other ingredients inside the dough) should not exceed 900g. (It won't be baked properly if the amount exceeds 900g.)
- 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。
- 1次的烘烤量（包括餡的量）請不要超過900g。（如果超過900g就不能烘烤。）

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

- 1 Press  to point [▲] at [White]. 1 按 ，將“▲”調到“White”位置
- 2 Press  2 按 

Standard rice cooking times:

炊煮完成所需的時間

Approximately
48 minutes.

約48分鐘

Mixed rice:

- Use the water level 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 a measuring cup to put an appropriate amount of water for the rice you are about to cook.

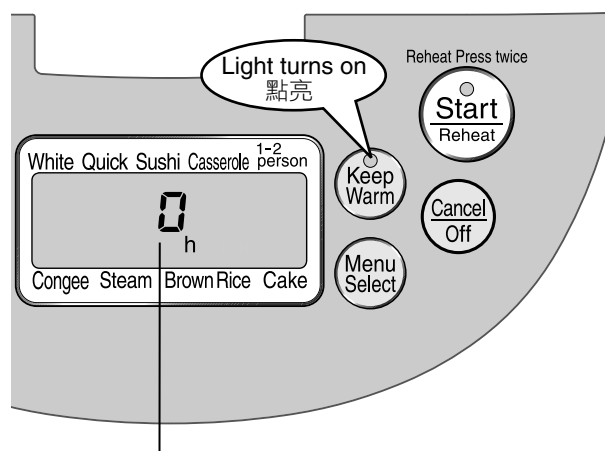
糯米飯

- 不要按照水位線來加水。請根據要炊煮的米量，用量杯加水。

The amount of water for
the rice with red beans
糯米飯的水量

Amount of rice (cup) 米量 (杯)	Amount of water (cup) 水量 (杯)
2	1 ³ / ₄
3	2 ¹ / ₂
4	3 ¹ / ₄
5	4
6	4 ³ / ₄

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



- Up to 23 hours of elapsed time in Keep Warm mode is displayed. (0 h 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.25)

- 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0時)
- 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25頁)

Important Information

- Please do not use Keep Warm mode for longer than 12 hours.
- Please use Keep Warm mode only for white rice and Sushi rice.

Stir and loosen rice as soon as it is cooked.
飯煮好後請立即將飯攪松

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

- Wash rice thoroughly to remove rice bran.
- Loosen rice immediately after it's cooked.
- Do not keep the spatula inside while in the Keep Warm mode.
- 充分地洗米以除去稻糠
- 飯煮好後應立即攪鬆
- 不要將飯勺放在鍋內進行保溫

Turning off Keep Warm mode.

Press → unplug the power plug

要取消保溫時

按 → 拔下電源插頭

- Leaving the power plug on would consume approximately 1.4W of power.
- Press “Cancel/Off” key before unplugging the cooker. 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1.4W的電力。
- 如果不按「取消 / 關」按鈕，則在下次插上電源插頭時，將會成為保溫狀態而不能煮飯。

Using the Keep Warm mode again

Press

要再次保溫時

按

敬請注意

- 請勿保溫12小時以上。
- 除了白米飯和壽司飯外，請不要保溫。

Reheat cold rice / 冷飯加熱 Reheat

Cold rice can be reheated to the appropriate temperature.

Rice to the height for up to 2~5 cups (White rice water level) in the Inner Pan can be reheated.

可以將冷飯加熱到適合的溫度。

可以加熱的冷飯量為內鍋中的冷飯高度在2~5杯（白米的水位線）的範圍內。

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

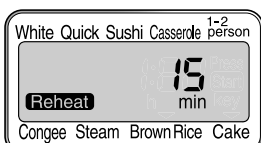
將內鍋中的冷飯攪鬆，鋪平。
(確認冷飯的高度)

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

將規定量量的水倒入內鍋中並蓋上外蓋。

3 Press twice.

按2次 .



It displays 15 minutes.
將顯示15分鐘

4 Open the Lid and loosen the rice after reheating.

加熱結束後打開外蓋，將飯攪鬆。

- 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。

Complete cooking rice automatically for the mealtime.

Setting the Timer to Cook Rice

First:

- Confirm the current time in the display is correct.
If the current time is not correct, set the right time. (➡ P. 9)

This Rice Cooker has two different time settings: “Time1” and “Time 2”.

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

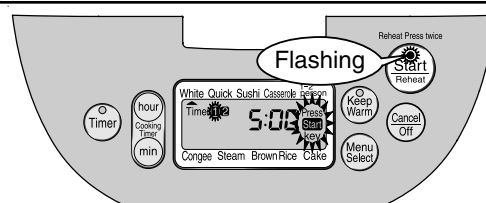
- The time is automatically set as “Time 1” at 5:00 and “Time 2” at 18:00 as the factory settings.
- Setting the time once will keep it the same until it is changed. [It would be convenient if you preset the time you use most often.]

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

1 Press  to choose Time 1.



Each pressing of  key makes the light flash.

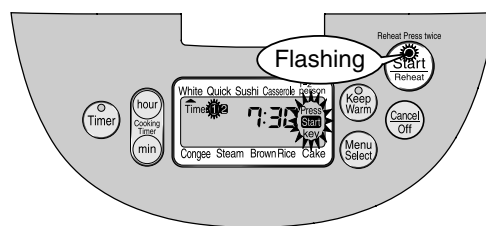
Timer  → Timer  → Timer 




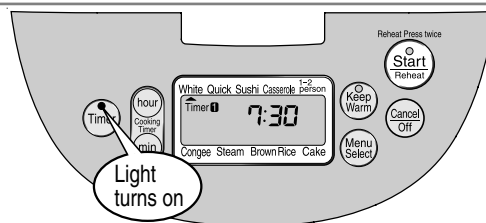
2 Press  or  to set the time to finish cooking.

(Time is displayed in a 24-hour format)


- Each pressing of the “” key moves the value of the hour unit up one hour and each pressing of the “” key moves the value of the minute unit up 10 minutes.
- Keeping the keys pressed will make setting faster.




3 Press  ➡ Complete setting.




Setting the Timer to use [Congee] menu

After setting the cooking time (between 1 and 4 hours), press  to set the time to complete cooking.

Cancelling the Timer function

To cancel this function while it's operating ➡ Press 

To re-set the Timer

- ➡ Press  to choose Timer 2.
- Repeat the setting procedure 2 and 3 as indicated above.

Important Information

- Rice may be slightly soft or overcooked when cooking with preset timer.
- When cooking with preset timer, the display doesn't show the time left until the cooking is over.

Convenient

- To display the current time, press “Timer” key in the Timer mode.

The required cooking time for the Timer setting in each course [menu]

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

Course [Menu]	Required cooking time when cooking in the Timer mode
White	60minutes~
Sushi	50minutes~
1-2person	60minutes~

Course [Menu]	Required cooking time when cooking in the Timer mode
Congee	Cooking time + 1 minute~
Brown Rice	130 minutes~

- 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.

想在就餐的
時間煮好飯

預約煮飯的定時方法

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「預約1」、「預約2」2個定時時間。


每按一次預約按鈕，可以在預約1和預約2之間轉換。




●在開始使用時，「預約1」所記憶的定時時間為5:00，而「預約2」為18:00。

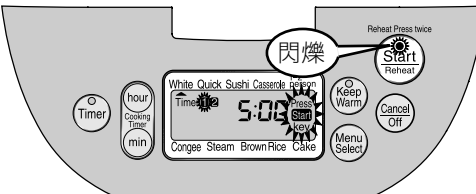
●一旦設置好預約時間在沒有變更它之前將一直被記憶。【讓電子鍋記憶您經常使用的時間，將會給您帶來方便】



要將煮好飯的時間定為上午7:30並設置在「預約1」時



1 按 ，選擇「預約1」

 每按一次

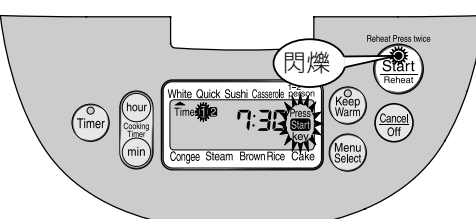
Timer  → Timer  → Timer  將交替閃爍。




2 按  和 ，
調到要煮好飯的時間
(時間顯示為24小時制)

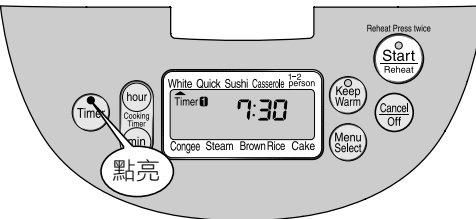
●「」按鈕以1小時為單位遞進，「」按鈕以10分鐘為單位遞進。

●按著按鈕不放則迅速遞進。




3 按 

➡ 預約完成




使用“Congee”功能預約時

在設置了烹調時間（1～4小時）後，請按  來設置預約時間。

要取消預約時要在
操作中途停止時

➡ 按 

要設置另外的
預約時間時

➡ 按 ，選擇「預約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「預約」按鈕則顯示當前時間。

不同功能所需進行預約的時間

●請設置在下表中預約可能時間以上的預約時間。

【如果設置在不到預約可能時間，則一開始預約將會立即開始煮飯】

功能（功能表）	可預約的時間
白米	60分鐘～
壽司飯	50分鐘～
1～2人	60分鐘

功能（功能表）	可預約的時間
粥	烹調設置時間+1分鐘～
玄米	130分鐘～

- 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。

Cooking Recipes

Chicken and Taro Casserole Rice

Ingredients:

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

Marinade:

Light soy	1 tsp
Dark soy	1/2 tsp
Sugar	1 tsp
Corn flour	1/2 tsp
Starch	1-1/2 tsp

Sauce:

Light soy	1 tbs
Dark soy	1 tbs
Sugar	1/2 tbs
Cooking oil	1/2 tbs

Method:

1. Season diced chicken meat with marinade.
2. Deep fry diced taro root until golden brown, drain and set aside.
3. Wash rice and place in pan with water filled to level mark "3" cups level. Then place chicken meat, taro root and other ingredients on rice, and close the lid.
4. Select Casserole Rice function and press [Start] key to cook.
5. Finish cook and sound 'pi-pi', serve the hot with sauce.

Note:

- Add between 0.36--1.08 L (2--6 cups) of rice to be cooked.
- Add the extra ingredients so that they do not go above the maximum water level line.
- Chop the extra ingredients finely and place them on top of the rice.
- Cook straight away without using the timer.

Dim Sum

Ingredients:

(A) Small dim sum	(B) Dim sum
• Shrimp dumpling	• Roasted pork bun
• Shiumy	• Steamed bun
	• Glutinous rice with chicken

Method:

1. Humidify the surface of Dim Sum by spraying water on it and put them on a plate. There is no need of defreezing them.
2. Pour 3 cupfuls or water in the inner pan.
3. Set the attached Steaming Basket, put the plate line with Dim Sum on it, and put on the lid.
4. Select "Steam". Set cooking time at 5-10 minutes.
5. Press the [Start] key

Butter Cake

Ingredients:

	Cooking Time	
Ready-made Butter cake mix	40 min	60 min
Butter	335 g	454 g
Water or Milk	85 g	115 g
Chicken egg	135 ml	150 ml
	2 unit	3 unit

Method:

1. Beat butter until soft, add the whole ready-made butter cake mix and eggs including half of water quantity and then whisk the mixture with medium speed about 4 minutes.
2. Add the rest half of water quantity and whisk the mixture with low speed about 2 minutes.
3. Cream butter in the pan and pour the mixture in according to the specified weight or level gauge in the bracket.
4. Prohibited to pour the mixture more over the weight specified because cake will not be well-done.
5. Press button "Cake" wait about 40 minutes then the reminding sign rung shown that cakes is well-done (the light will be changed to "Keep Warm" press button "Off")
6. Lift the pan out of the cooker, cool it about 2 minutes.
7. Then upside down on the tray or the grill, allow it cool then cut to serve.

烹飪食譜

香芋雞煲仔飯

材料：

白米	3杯	芋頭（切幼粒）	100克（4克）
雞肉（切粒）	200克（8克）	蝦米（浸軟）	40克（8克）
冬菇（浸軟切粒）	5隻	雲耳（浸軟切小塊）	數塊

醃料：

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：

生抽	1湯匙
老抽	1湯匙
糖	1/2湯匙
熟油	1/2湯匙

做法：

1. 雞肉粒以醃料醃約片刻。
2. 芋頭粒以油炸到金黃色，備用。
3. 將米洗淨，放入內鍋，注入清水到白米刻度3。然後將雞肉粒、芋頭粒及其他材料平鋪在米上，蓋上外蓋。
4. 選擇煲仔飯功能，再按下Start按鈕。
5. 完成烹煮，聽到“嗶嗶”聲後，加入調味料，即可享用。

敬請注意：

- 所炊的飯量請保持在0.36~1.08L（2~6杯）之間。
- 包括材料在內不要超過內鍋的最大水位線。
- 將材料切小並鋪在米的上面。
- 不要預約應立即炊飯。

點心（速凍）

材料：

(A) 小點類	(B) 大點類
蝦餃	叉燒包
燒賣	小籠包
	糯米雞

做法：

1. 無須解凍，點心表面灑少許水份，用器皿盛放。
2. 加水入鍋。（3量杯）
3. 放入蒸籠，上置點心，蓋上外蓋。
4. 選擇蒸飪，設置蒸飪時間5-10分鐘。
5. 按下Start按鈕。

牛油蛋糕

材料：

	烹調時間	
牛油蛋糕粉	40分鐘	60分鐘
牛油	335克	454克
水或牛奶	85克	115克
雞蛋	135毫升	150毫升
	2隻	3隻

做法：

1. 先把蛋糕粉篩進盆內備用，把牛油攪拌，加入蛋糕粉，蛋及一半水，用中速攪拌約4分鐘。
2. 加入餘下一半水的材料，用慢速攪拌約2分鐘。
3. 把內膽塗上牛油。
4. 把已攪拌的蛋糕粉放入內膽。
5. 按“焗蛋糕”功能，需時大約40分鐘。
6. 待蛋糕焗完後，便可倒轉把蛋糕倒出。
7. 待蛋糕稍為冷卻後，可以加上一些忌廉。

Parts that need to be cleaned after every use / 每次使用時需要清洗的零件

Rice Scoop
飯 勺

Cleaning
the cooker
清洗方法

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

用稀釋後的廚房洗潔精（中性）和海綿進行清洗，然後將水擦乾。

●初次使用時也請先洗一下。

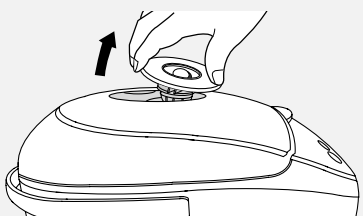
Important Information / 敬請注意

- The Rice Cooker 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 benzene, thinner, polish powder, metal scrubber, or nylon brush.
- Please do not use dishwasher.
- 在剛煮好飯後，本機體溫度變高。要進行清潔保養時，請務必拔下電源插頭待本機體冷卻後再進行。
- 請勿使用汽油、塗料稀釋劑、去污粉、金屬刷子、尼龍刷子等進行清洗。
- 請勿使用洗碗烘乾機或食具烘乾機進行烘乾。

The Taste Catcher / 美味裝置

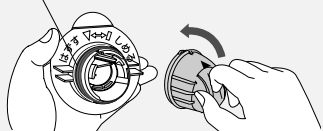
Removing the Taste Catcher /
美味裝置拆卸方法

- 1 Lift it up.
往上抬起。



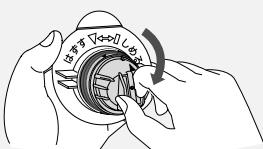
- 2 Turn it in the direction of the arrow and pull it.
朝箭頭方向轉動並往前拉出。

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 Position the semi-circle part of the Taste Catcher so that it faces the rear of the cooker and insert it into the Rice Cooker.

(Make sure that there is no gap between the Taste Catcher and the Rice Cooker.)

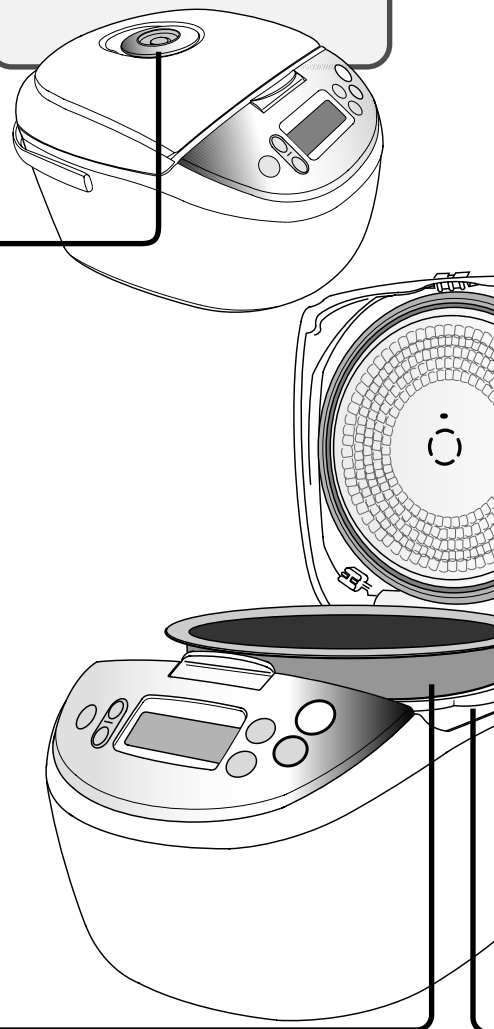
使美味裝置的半圓形突起部朝著後方將其推入本機體安裝好。
（不得浮起或傾斜）

Important Information / 敬請注意

- Residue that may remain in the Taste Catcher could cause malfunctions. Please keep the area clean.
- Attaching the Taste Catcher incorrectly does not prevent the Cooker from cooking rice, but may result in the rice being unevenly cooked, with the display window showing "U15". (➡ P. 25)
- 如果美味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。
- 如果沒有正確地安裝好美味裝置，雖然仍能煮飯，但會煮成半生熟飯，或顯示「U15」。（➡第25頁）

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。



Inner Pan (➡ P. 7) / 內鍋 (➡ 第7頁)

Ladle
粥勺Inner Pan
內 鍋Inner Lid
蓋加熱板The Taste Catcher
美味裝置Steaming Basket
蒸籠

Inner Lid / 蓋加熱板

■Remove the Inner Lid

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

■拆卸方法

握住凸耳（兩側），一邊朝自己的方向拉，一邊將其拆下。

■Attaching the Inner Lid

■安裝方法

- 1 Insert the fixtures located on the top part of the Inner Lid into the holes at the top of the Lid and fix them firmly into place so that the fixtures located on the Inner Lid are positioned in the centre of the groove.

將刻有「上」記號側的突起部從下面傾斜地插入外蓋上部的孔中，使外蓋側的凸肩位於突起部上槽的中心位置。

- 2 Push the fixtures (located on both sides) in until you hear a clicking sound.
將凸耳推入外蓋側直至聽到「喀嗒」一聲。

Important Information / 敬請注意

- Please wash the Inner Lid immediately after cooking if seasoning was used (after cooking casserole rice or glutinous rice, etc). Otherwise foul odour, corruption, or rust may develop.
- Remove all the excess water from the Inner Lid and Seal before attaching.
- 尤其是在用過調味品後（炊煮煲仔飯及糯米飯等），請立即清洗乾淨。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機體上。

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 polishing powder 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

在使用中，用一般的保養方法不能除去不鏽鋼部分的污垢時，請使用不會損傷不鏽鋼的含有研磨劑的洗滌劑，用抹布或海綿擦拭。

Upper Frame / 上 緣

Wipe with well-wrung cloth.

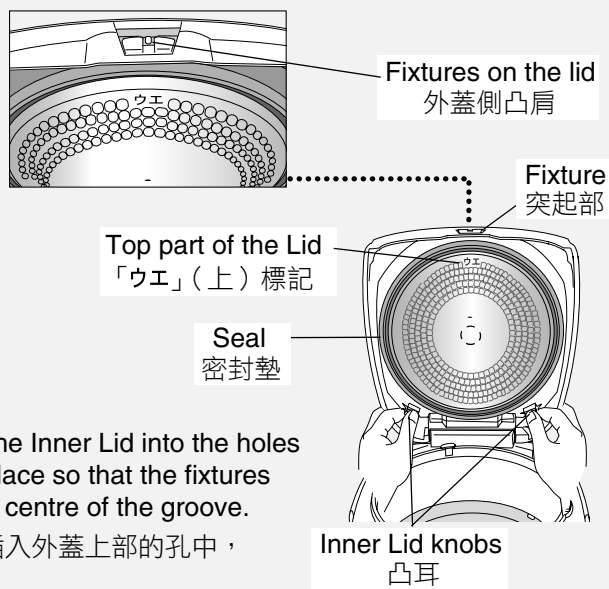
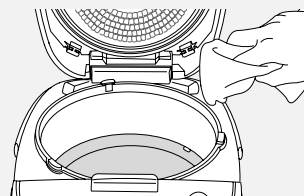
請用擰乾的抹布擦拭乾淨。

Important Information

- Do not fill water to clean.

敬請注意

- 請勿用水等沖洗。



Troubleshooting

是否真的發生了故障？

When cooking results are not satisfactory.

煮好的飯不理想時

Please check the following points before arranging for service. / 在委託維修之前請先進行檢查。

Problems / 症 狀	Points to check / 請檢查	Reference Page 參照頁碼
The key (cooking) does not work 不能進行按鈕操作（煮飯）	<ul style="list-style-type: none"> Does the display panel indicate "U10" or "H01"? Is the lamp lit? →The key does not work while the lamp is lit. Press "Cancel/Off" key to turn off the lamp before operation. 	25 —
It starts cooking as soon as the Timer is set. 一開始預約就開始煮飯	<ul style="list-style-type: none"> 顯示部是否顯示「U10」、「H01」等？ 各指示燈是否點亮著？ →指示燈點亮著時不能操作按鈕。請按〔Cancel / off〕按鈕，待指示燈熄滅後再進行操作。 	25 —
The rice is not cooked at the preset time. 不要在預約時間中煮飯	<ul style="list-style-type: none"> Is the current time correct? →The clock displays the time in a 24-hour format. Please check it again. Is your set time shorter than the time required in the menu? →It starts cooking as soon as the Timer is set. 當前時間顯示是否正確？ →是24小時制的時鐘。請重新確認。 是否將各功能（功能表）的預約時間設置在預約可能時間未滿的時間上了？ →進行預約就開始煮飯。 	9 16 9 17
Cooking takes longer than usual 煮飯時間長	<ul style="list-style-type: none"> Is the current time correct? →The clock displays the time in a 24-hour format. Please check it again. Did you press "Start" key? It depends on the course (menu), but when you set the Timer for "White" or starts cooking approximately 50 minutes prior to the set time, if it's less than 2 hours and approximately 40 minutes prior to the set time, if it's more than 2 hours. 顯示正確時間嗎？ →是24小時制的時鐘，請重新確認。 是否已按了〔Start〕按鈕？ 隨不同功能而異，如果選擇了「白米」、「免洗米」的預約煮飯，則對於不滿2小時的預約設置時間，約在50分鐘前開始煮飯；而對於2小時以上的預約設置時間，約在40分鐘前開始煮飯。 	9 16 — 9 17 —
Steam is coming out 漏出蒸氣	<ul style="list-style-type: none"> Cooking takes longer as you repeat cooking. (It gets about 30 minutes longer than usual.) Sometimes the time shown in the display gets adjusted. Does your Rice Cooker show "U12" in the display? Did you put an excess amount of water? Did you put too many ingredients in the mixed rice? 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。） 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。 是否顯示「U12」？ 水量是否過多？ 炊煮什錦飯の場合，添加的材料量是否過多？ 	— — 25 — — — — 25 — —
There was a power failure. 在煮飯中發生停電時	<ul style="list-style-type: none"> If there is remaining rice left on the Seal of the Inner Lid or on the surface of the Inner Pan, or the Inner Pan is deformed, the steam may escape from the gap and that may dry the rice inside the Rice Cooker. Are the knobs on both sides of the lid heating plate pushed in? 如果蓋加熱板的密封墊部和內鍋的鍋沿上附有米飯，或內鍋已變形，則會滲漏蒸氣，而且米飯會變乾。 蓋加熱板的鎖爪部分是否兩側都已壓入？ Cooking might take a longer time. Cooking results may not be satisfactory depending on the length of the power failure. 煮好飯的時間可能會延後。 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。 	— 21 — 21 — — —

Problems / 症 狀	Points to check / 請檢查	Reference Page 參照頁碼
The unit makes noise during cooking and Keep Warm mode. 在煮飯或保溫時發出聲音	<ul style="list-style-type: none"> ● Whiz sound → Heat adjustment fan causes this sound. ● Gee sound → Sound of the power distribution ● Hiss sounds → The sound of the steam coming out. ● 「嘯—」音→是風扇驅散熱量的轉動聲音。 ● 「噠—」音→是通電聲音。 ● 「咻—」是蒸氣的聲音。 	— — — — — —
The rice at the bottom of the cooker has turned brown. 飯燒焦 (鍋底上結有淡黃色或顏色更深的鍋巴)	<ul style="list-style-type: none"> ● Due to the presence of some residue at the bottom of the Inner Pan or on the pan Sensor. ● If you cooked mixed rice, and casserole rice, it may burn slightly at the bottom. ● The rice may not have been washed or refined thoroughly enough. ● There may be a large number of slit grains in the rice. ● A thin brown layer of scorched rice on the base is normal and is not the sign of a problem. ● 內鍋底或內鍋感應器上附有異物。 ● 由於使用了煲仔飯什錦飯功能煮飯。 ● 因為米沒有充分洗乾淨。 ● 因為碎米較多。 ● 有淡黃色鍋巴並不是出現故障。 	6 — 11 — — 6 — 11 — —
The rice gets stuck to the Inner Pan. 米飯黏在內鍋上	<ul style="list-style-type: none"> ● 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. ● A thin film that could have formed on the walls is from starch and is not harmful. It could have formed if the rice was not washed thoroughly. ● 隨著米的種類而異，柔軟的米飯黏性好，可能會容易黏鍋。 ● 糯米紙狀的薄膜是由於澱粉溶解後乾燥所生成的，對人體無害，米沒有洗乾淨則容易生成這種薄膜。 	— — — —
The congee has a glue-like texture. 稀飯成漿糊狀	<ul style="list-style-type: none"> ● It could be caused by soaking the rice in water for too long before cooking with the timer started. ● It could have happened if the congee was kept warm for too long. ● 當用預約定時功能煮飯時，米浸在水中的時間太長了。 ● 粥被保溫過。 	— 26 — 27

■ About the Lithium Battery (When the display is off)

The lithium battery powers the clock while the power cord is unplugged.

The clock can be used if you reset the time after inserting the plug into the power outlet.

There is no need to replace the lithium battery, but if you would like to replace it, please enquire at the store that you purchased the product from or the repair service.

■ About the Power Plug

Occasionally sparks may occur when plugging or unplugging the appliance, but it is typical for an IH (induction heating) product, and does not represent a sign of malfunction.

■ 關於鋰電池 (當顯示消失了時)

在拔下電源插頭後，由鋰電池驅動時鐘工作。

即使鋰電池耗盡後，只要把電源插頭插入電源插座並重新調整好時間，則仍能使用電飯煲。不需要定期更換鋰電池，但如果要更換鋰電池時，請與出售本產品的經銷店或維修服務視窗商談。

■ 關於電源插頭

在插、拔電源插頭時，在電源插頭的端頭有時可能會產生輕微火花，這是因為IH（感應加熱）方式固有的特點，不是故障。

Information:

- Convex portion (●, ■) on "Start / Reheat" "Cancel/Off" ➡ for visually-impaired individuals.
- If you put rice or water in the main body of the cooker without putting the Inner Pan ➡ Please consult an authorised dealer.

須 知

- 「Start / Reheat」、「Cancel / Off」按鈕上的突起部分 (●、■) ➡ 是為盲人而設計的。
- 不當心誤將大米直接放入了本體內而沒有放入內鍋時 ➡ 請與經銷店商談。

Troubleshooting 是否真的發生了故障？

When cooking results are not satisfactory. / When signs (U12, H01, etc.) are displayed.

煮飯不理想時／當出現這樣的顯示時

Problems / 症 狀

The rice is

- too hard
- too soft

米飯

- 較硬
- 較軟



Rice is dry

米飯較乾

The rice

- has colour
- has odour
- is too moist

米飯

- 變色
- 有氣味
- 結露



Cause / 原 因

Reference Page
參照頁碼

- When you measure the amount of water on an uneven surface, there may turn out to be too much or too little water, which could affect the softness of the rice. 11
- The softness of the rice varies depending on the brand, growing area, storage period (new or old crop), and so on. —
- Timer cooking may cause the rice to be slightly softer. 16
- If there is any residue on the back of the Inner Lid, rice may turn out to be harder. —
- Cooking in "Quick" mode may result in slightly harder rice. 13
- Did you choose "1-2 person" mode for an excess amount of rice? 13

- 如果在不平的臺面上計量加水，則水可能會太多或太少而使煮熟的飯的軟硬程度有所差異。 11
- 所煮米飯的軟硬程度隨大米品種、原產地和保存時間的長短（新米或陳米）等不同而變。 —
- 預約定時煮飯可能會使煮熟的飯變得較軟。 17
- 蓋加熱板的背面附有異物，則會使煮熟的飯變得較硬。 —
- 如果使用“快速炊煮”功能，米飯將會較硬。 13
- 在「1-2 person」的炊煮功能上是否有炊煮了規定量以上的飯呢？ 13

- The rice could have been kept warm for longer than 12 hours. 15
- Is steam leaking from somewhere else other than the Taste Catcher? 22

- 米飯保溫時間超過了12小時。 15
- 是否在蒸氣口以外的部位滲漏蒸氣？ 22

- The rice was not loosened right after it was cooked. (It would leave excess moisture in the rice, resulting in it being moist or having a mushy texture.) 7
- The rice could have been kept warm for longer than 12 hours. 15
- Some cold rice could have been added to the freshly cooked rice. —
- The rice may not have been washed thoroughly. 11
- Depending on the type of rice, it may sometimes look yellowish. —
- Cooking mixed rice and casserole rice could leave an odour, so please clean the cooker thoroughly after cooking. —

- 沒有在煮好飯後立即攪鬆米飯。（過多的水分留在煮好的飯內而引起結露和黏結。） 7
- 米飯保溫時間超過了12小時。 15
- 冷飯被添加到內鍋裡並進行了保溫。 —
- 米沒有充分清洗。 11
- 根據米的種類或所用水質的不同，煮熟的飯可能會帶黃色。 —
- 在炊煮好煲仔飯和什錦飯後可能有氣味，因此，請盡可能將內鍋洗乾淨。 —

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?
→ Please place the inner pan and close the lid.
- 是否已將內鍋放入？
→ 請放入專用的內鍋，關閉外蓋。

U 12

- Is there any residue at the bottom of the Inner Pan or on the pan sensor?
→ Remove it and press "Cancel/Off" key
- Did you put an excess amount of water?
→ Press "Cancel/Off". Please adjust the amount of water next time.
*When this error message is displayed, the Rice Cooker does not automatically switch to the Keep Warm mode.
Please press the "Cancel/Off" key and then press the "Keep Warm" key.

- 內鍋底或內鍋感應器上是否附有異物？
→ 請清除異物，然後按〔Cancel/Off〕按鈕。
- 水量是否太多？
→ 請按〔Cancel/Off〕按鈕。接著要煮飯時，可稍微減少一些水。
※如果出現此錯誤顯示，就不能進行自動保溫；因此，請按〔Cancel/Off〕按鈕，然後再按〔Keep Warm〕按鈕。

U 14

- Did you keep the rice warm for longer than 96 hours?
→ Press "Cancel/Off"

- 保溫時間是否在96小時以上？
→ 請按〔Cancel/Off〕按鈕。

U 15

- Is the lid closed?
→ Please close the lid tightly.
- Is the Taste Catcher properly attached?
→ Please attach the Taste Catcher.
Please contact the store dealing in Panasonic Products. You could still cook rice, but the quality of cooking may not be satisfactory.
* The cooking water might evaporate in this case.
* When you use this cooking method, the Rice Cooker may display "U15". You can continue to cook rice while this message is displayed. Press "Cancel/Off" key after the rice is cooked.
* When this error message is displayed, the Rice Cooker may not automatically switch to the "Keep Warm" mode. Please press the "Cancel/Off" key. Check if the Steam Vent is securely attached. Then press the "Keep Warm" key.

- Are there any foreign articles inside the Taste Catcher?
→ Remove the foreign articles and wash the Taste Catcher clean.

- 外蓋是否開著？
→ 請切實關閉外蓋。
- 是否已裝好美味裝置（是否處於正確安裝狀態）？
→ 請安裝美味裝置。如果已丟失，請到松下產品經銷店購買。
沒有美味裝置雖也能煮飯，但飯的味道會變差。
※如在沒有裝美味裝置的情況下煮飯，可能會水沸騰而溢出。
※如果使用這個煮飯方法，將會出現「U15」顯示。此時，雖能照常進行煮飯，但是在炊煮結束後請按〔Cancel/Off〕按鈕。
※如果出現此錯誤顯示，則可能會不進行自動保溫；因此，請按〔Cancel/Off〕按鈕，在確認美味裝置已裝好後再按〔Keep/Warm〕按鈕。
- 異物是否進入了美味裝置內？
→ 請除去美味裝置內的異物，洗乾淨後再安裝好。

U 17

- There is some noise coming from the power source.
Press "Cancel/Off" key) and use another power outlet.
- 受到了來自電源雜訊的影響。
請按〔Cancel/Off〕按鈕，插入別的電源插座內使用。

If the above mentioned solutions do not help to rectify the problem,
please contact our authorised repair service centre.

當進行了上述處理後仍不能恢復正常時，請委託經銷店修理。

H01:H02

- Please request the repair service at an authorised service centre.
- 請委託出售本產品的經銷店修理。

遇到困難時
When you have problems

Specifications 規格

Specifications

Model No.		SR-JHF18 / SR-JHG18
Power source		Alternating electric current 220V50Hz
Power consumption (Approximate)	When cooking	1300W
	When warming	826W (28W*1)
Cooking capacity () is the amount of rice that can be cooked at one time. (Cup)	White	0.18L–1.8L (1–10)
	Quick (White)	0.18L–1.8L (1–10)
	1-2 person (White rice)	0.18L–0.45L (1–2.5)
	Sushi	0.36L–1.8L (2–10)
	Casserole	0.36L–1.44L (2–6)
	Congee	0.09L–0.27L (0.5~1.5)
	Brown Rice	0.18L–1.26L (1–7)
	Mixed rice	0.36L–1.44L (2–8)
	Glutinous Rice	0.36L–1.08L (2–6)
	Cake	The amount of the dough should not exceed 900g
Length of the cord		1.0m
Weight (Approximate)		5.4kg
Size (Approx.)	Width	29.3cm
	Depth	38.9cm
	Height	25.2cm (47.6cm*2)

- The average power consumption during the Keep Warm mode is the value of the maximum electric capacity during cooking.
- (*1) is the value of the average power consumption during the Keep Warm mode at the stable stage.
- (*2) is the value of the height when the lid is open.
- The power consumption when the power is off is approximately 1.4W. (When power plug is connected.)

	Approximate time of cooking the rice	Usage of the Keep Warm mode	Usage of the Timer
White	Approx. 48 min.	○	○
Quick (White)	Approx. 22–30 min.	○	×
1-2 Persons (White rice)	Approx. 48 min.	○	○
Sushi	Approx. 46 min.	○	○
Casserole	Approx. 42min.	×	×
Congee	Approx. 60–240 min.	×	○
Brown Rice	Approx. 120 min.	×	○
Steam		×	×
Mixed rice	Approx. 48 min.	×	×
Glutinous Rice	Approx. 48 min.	×	×

- Cooking times may vary. It may take 2~3 minutes longer to cook a larger amount of rice.
- “x” indicates the functions that are not recommended.

規格

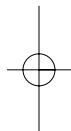
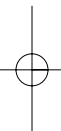
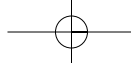
型 號		SR-JHF18 / SR-JHG18
電 源		交流 220V～50HZ
耗電量 (約)	炊飯時	1300W
	保溫時	826W (28W ^{※1})
煮飯容量 () 內為1次 能夠炊煮的米量 (杯數)	白米	0.18L～1.8L (1～10)
	(白米) 快速煮飯	0.18L～1.8L (1～10)
	(白米) 少量	0.18L～0.45L (1～2.5)
	壽司飯	0.36L～1.8L (2～10)
	煲仔飯	0.36L～1.44L (2～6)
	粥	0.09L～0.27L (0.5～1.5)
	玄米	0.18L～1.26L (1～7)
	什錦飯	0.36L～1.44L (2～8)
	糯米飯	0.36L～1.08L (2～6)
	蛋糕	材料不超過900g
電源線長度		1.0m
重量 (約)		5.4kg
外形尺寸 (約)	寬	29.3cm
	深	38.9cm
	高	25.2cm (47.6cm ^{※2})

- 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1.4W。(電源插頭插著的狀態)

	煮飯完成為止 的時間基準	保溫功能的 應用	預約煮飯的 應用
白米	約48分	○	○
(白米) 快速煮飯	約22～30分	○	×
(白米) 少量	約48分	○	○
壽司飯	約46分	○	○
煲仔飯	約42分	×	×
粥	約60～240分	×	○
玄米	約120分	×	○
蒸餃		×	×
什錦飯	約48分	×	×
糯米飯	約48分	×	×

- 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。

遇到困難時
When you have problems



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