

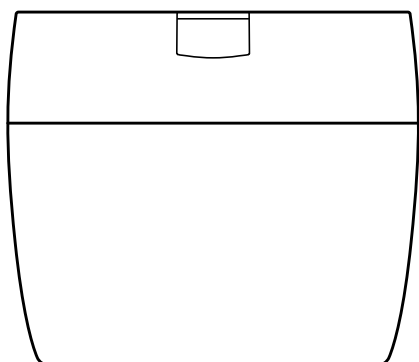
Panasonic®

HK

Operating Instructions

Household Use | IH Pressure Electronic Warm Jar

Model No. SR-CR09B-W
SR-CR09B-K



中文請參考第 41 頁 – 尾頁。

Thank you very much for purchasing Panasonic products.

- This appliance is intended for household use only.
- High pressure will be generated inside the pressure electronic warm jar, and improper operation may cause danger.
Please read this Operating Instructions carefully for safe and proper use of this appliance.
- Pay special attention to **[Safety Precautions] (p.2-5)**.
- Keep warranty card together with the Operating Instructions with care.

Contents

Safety Precautions	2
Instructions for Use	6
Part Identification	8
• When the current time is inaccurate	9
Selection of Rice and Dish Mode	10
Rice Menu	
Rice Cooking Tips	12
Function Selecting (Rice Menu)	14
Dish Menu	
Dish Mode Selection	15
Dish Cooking Tips	16
Function Selecting (Dish Menu)	18
Cooking Time Extension	20
Timer	21
Keep Warm	22
Recipes	
• Temaki sushi • Pork short ribs with rice	23
• Stewed beef ribs in clear soup • Waterless curry	24
• Braised chicken with Chinese chestnuts • Chicken salad	25
• Yogurt • Original flavor cake	26
Cleaning and Maintenance	27
When a problem arises	31
When such a display shows	37
Troubleshooting	38
Specifications	40

Reserve it for later use

The Warranty is attached separately



Safety Precautions Be sure to observe!

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

■ The following icons indicate the degree of injury that can result from an incorrect operation.

! WARNING: It indicates a potentially hazardous situation of death or serious injury which may be resulted in if not avoided.

! CAUTION: It indicates a potentially hazardous situation of minor or moderate injury which may be resulted in if not avoided.

! WARNING

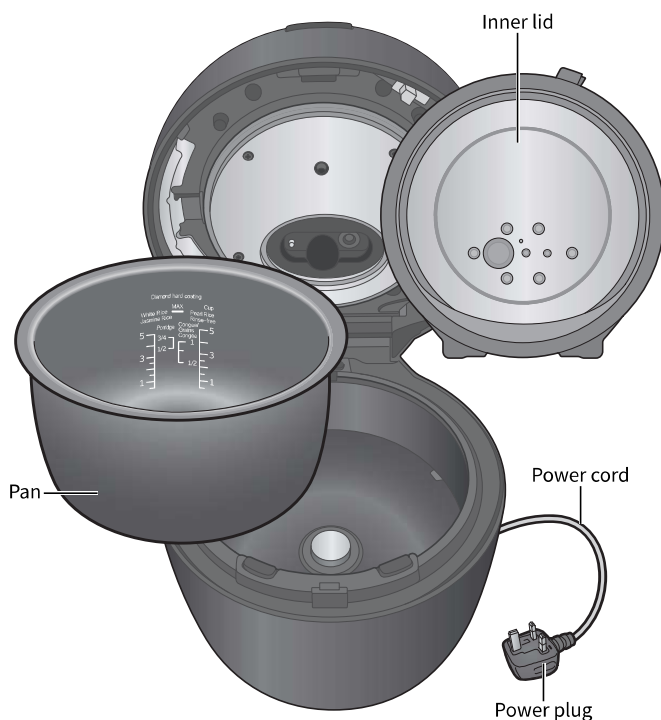


A feature of the pressure electronic warm jar!

High temperature and pressure will be generated inside the appliance

Incorrect operation may result in
Steam leakage or cooking materials spraying out, which may cause burns or injuries.
It may also cause deformation, damage or malfunction of the main body.

Be sure to observe the following precautions.

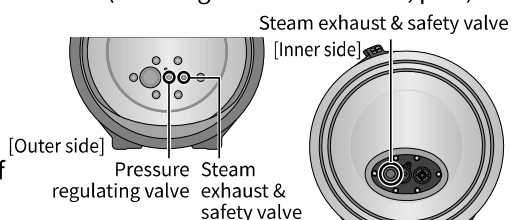


Before use



Please confirm before use:

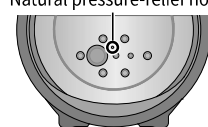
- Valves can move up and down.
(Cleaning and maintenance, p.29)



- The fastener of the inner lid is not bent or deformed.

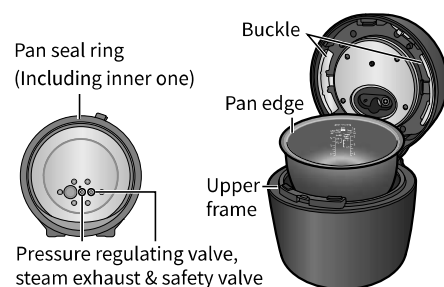
Fastener

- Check the natural pressure-relief holes, pressure regulating valve and steam exhaust & safety valve for steam release regularly to make sure that they are not blocked.
(Cleaning and maintenance, p.29)



Natural pressure-relief holes

- No rice grains or other foreign objects are attached. (Cleaning and maintenance, p.29 - 30)
Make sure that the pan seal ring is not deformed, peeled off or broken and that the edge of the pan is not deformed.



Pan seal ring
(Including inner one)

Buckle

Pan edge

Upper frame

Pressure regulating valve,
steam exhaust & safety valve

■ Classification and description of symbols are as follows.



This symbol indicates the "forbidden" contents which cannot be performed.



This symbol indicates the "mandatory" contents which must be performed.

Before use

Safety Precautions

In use



Close the outer Lid

- The outer lid cannot be closed if the inner lid is not installed.



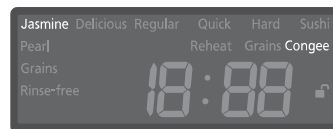
Add appropriate amount of water according to the amount of rice (p.12)

(To prevent burns or injuries from spillage)

- Use the included measuring cup to measure rice.
- Add water to the corresponding waterline according to the selected Rice menu.
- ➔ The amount of water can be increased or decreased based on personal preference.

Select the correct mode (p.10 - 11)

- Select the appropriate mode according to the Rice and Dish.
- When cooking rice or congee with ingredients, use the "Other 1(Casserole)" or "White rice congee" function.



("White rice congee" is shown as an example)



Do not use this appliance for any purpose other than that stated in the Operating Instructions.

(To avoid fire, electric shock.)

- Do not place the materials which may clog the pressure regulating valve and steam exhaust & safety valve into the pan.

<Prohibited Ingredients>

- Ingredients that react quickly when exposed to heat and produce bubbles.(such as baking soda).
- Ingredients such as milk that are not easily absorbed by rice.
- Flaky ingredients (such as laver, cabbage), strip-shaped ingredients (such as kelp), or granular ingredients (such as corn grits, sesame, broken rice grains).
- Ingredients that increase in volume after cooking (such as pastes, beans, noodles).

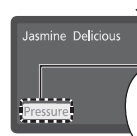
<Prohibited Cooking Methods>

- Cooking methods in which ingredients and seasonings are placed into a plastic bag and heated.
- Cooking methods that will result in thick liquids (thick soups, jams, etc.)
- ➔ Curries or seasoning cubes for stews should be added at the end of cooking.
- Cooking methods that use a lot of oil.
- Do not cook above the max scale in the pan.



Do not attempt to do the followings.

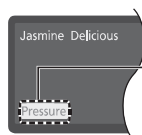
- Do not open the hook button or outer lid during use. (To prevent burns or injuries due to splashing of soup, etc.)



Do not open the lid until the display **Pressure** disappears and no more steam is released.

■ When the outer lid must be opened during rice cooking, dish cooking or clean process

1 Press **Off/Cancel**
開/取消



Flashing may last for up to about 4 minutes.

2 Wait until the flashing **Pressure** disappears and no more steam is released, then open the hook button and the outer lid. (p.8)

Safety Precautions

Be sure to observe the following precautions

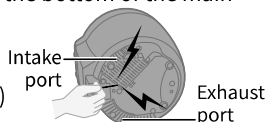
! WARNING

■ Main body



Do not attempt to do the followings.

- Do not connect this appliance with an external timer or operate this appliance in the mode of a separate remote control system.
(To prevent malfunctions.)
- Do not immerse the main body in water or splash water or other liquids on the main body or the power plug.
(To avoid causing electric shock, or fire due to short circuit.)
- Do not attempt to modify, disassemble or repair this appliance.
(To avoid causing fire, electric shock or injury)
➔ For repairs, please contact the Panasonic Customer Service Center.
- 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.
(To prevent burns, injuries or electric shock.)
- Do not insert foreign objects (especially metal objects such as pins or wires) into intake port, exhaust port or gaps at the bottom of the main body.
(To avoid injuries due to electric shock or abnormal movements)

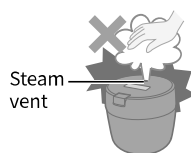


■ During use and at the end of use



Do not put your hands or face near the steam vent
(to avoid burns)

- Pay special attention to prevent infants and young children from touching it.



■ Power plug, power cord



Do not attempt to do the followings.

- Do not carry out any operation which may damage the power cord or the power plug.
(To avoid fire or electrical shock due to damage to the power cord)

Do not damage the power cord or the power plug, or forcibly process, bend, twist, pull, or place them in a hot place, or place heavy objects on top of them or get them bunched.
- ➔ 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 use damaged power cord or power plug, or loose outlet.
(To avoid causing electric shock, or fire due to short circuit)
- Do not connect or disconnect the power plug with wet hands.
(To avoid electric shock or injury)



Observe the following

- Be sure to use a power outlet rated AC 220V/10A separately.
(To avoid fire caused by heat due to sharing the power outlet with other appliances.)
➔ Be sure to use only a power strip rated at least 10 A.
(To avoid electric shock or fire due to heat)
- Be sure to remove dust from the power plug regularly.
(To avoid accumulation of dust on the power plug, which can cause a fire caused by insulation failure due to moisture.)
➔ Disconnect the power plug and wipe it with a dry cloth.



If an abnormality or malfunction occurs, stop using the cooker immediately and unplug the power plug.

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

<Abnormalities • Malfunction Cases>

- The power plug and power cord are abnormally hot.
- The power cord is damaged or intermittent power failure occurs after touching the power cord.
- The main body is deformed or abnormally hot.
- The main body emits smoke or burning smell.
- The main body is broken, loose or makes abnormal noise.
- The fan on the bottom does not turn during Rice or Dish cooking.
- ➔ Please contact the Panasonic Customer Service Center immediately for inspection and repair.

! CAUTION

■ Main body



Do not attempt to do the followings.

- Do not cook with nothing. (To avoid burns.)
- During use or immediately after cooking, do not put your face or hands near the high temperature parts or touch them. (To avoid burns.)
 - Inner lid, pan, etc.
 - ➔ Always use a dry cloth or heat-resistant gloves when removing the hot pan.
 - ➔ Unplug the power plug, and clean it after the main body cools down.
- Do not use a non-special pan. (To avoid burns or injuries due to overheating or abnormal operation)
- Do not put the pan into a dishwasher. (Detergent may corrode the edge of the pan and injury may occur when touching it)



This appliance is intended for household use and similar purposes, such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels and other residential type environments;
- Bed and breakfast type environments.

■ About placement



Do not use this appliance in the following positions.

- Uneven table or a mat which is not heat resistant (To avoid injury, burns or fire)
- Aluminum foil or electric blanket (aluminum may heat up causing smoke or fire)
- Near walls or furniture (to avoid discoloration, deformation or damage)
 - ➔ Use it in a position where the outer lid does not touch surrounding objects such as walls or furniture when the lid is opened
 - ➔ Use it in a position where it will not come into contact with steam, or where steam will not be generated
- Positions that will be splashed by water or that is near a fire source (to avoid electric shock, leakage, fire)



Please note the load limits of the pull-out table

- (To avoid burns or injuries caused by product dropping)
- If this appliance is placed on a sliding pull-out table, be sure to confirm that the load capacity of the table is above 12 kg.

■ When handling



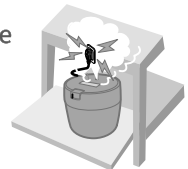
Do not touch the hook button
(To avoid opening the lid or burns)



Hold the left and right grooves at the bottom of the main body
(To avoid burns or injuries)



When using a cabinet with a pull-out table, use this appliance in a position where the power plug will not come into contact with steam.



(To avoid causing electric shock, or fire due to short circuit.)



Observe the following

- When unplugging the power plug, be sure to hold the plug itself. (To avoid an electric shock, injuries or a fire due to a short circuit)
- When the appliance is not in use, unplug the power plug from the power outlet. (To avoid burns, injuries, or an electric shock, leakage, fire due to insulation aging)



If you have an implantable cardiac pacemaker in your body, please consult a physician before using this appliance.

- This appliance may have an impact on a pacemaker when it is in operation.

When a power outage occurs during use.....

including the power plug unplugged, power tripped halfway.

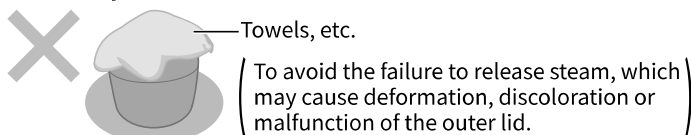
- When the power is reapplied, it returns to the state it was in before the power failure.
- If the outer lid cannot be opened when the power failure occurs, please refer to → p.3 "When the outer lid must be opened during rice cooking, dish cooking or clean process"

Instructions for Use

To extend the service life of this appliance, please observe the following.

Main body

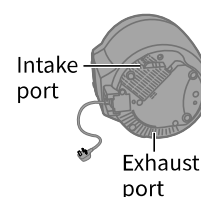
Do not place a cloth or other items on the outer lid in use.



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

(To avoid heat buildup inside the main body, causing malfunctions.)

- Do not use it on carpets, plastic bags, aluminum foil or cloth
- Do not use in a dusty condition
➡ remove dust regularly (p.29)



Make sure that the main body and its surroundings are in a clean condition when used.

(To prevent insects, etc., from entering the intake port and exhaust port at the bottom of the main body, causing malfunctions)

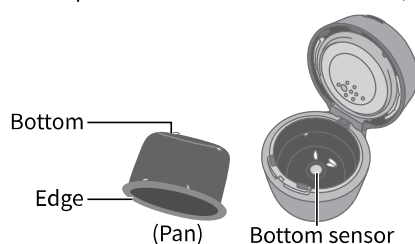
Make sure that the gaps around the hook button are free of foreign objects or dirt.

(To avoid situations where the outer lid cannot be closed, or where the rice or dish cooking cannot be done)



Do not use it with foreign objects such as cooked-rice grains or stains, as in the position shown in the following picture.

(To avoid problems such as error codes, scorched rice, outer lid failing to open, etc.)



Do not place this appliance near a device susceptible to electromagnetic interference.

- Radio, television, and hearing aids, etc. (To avoid noise or reduce the volume.)
- IC cards, bank cards. (To avoid damaging to the magnetic.)
- Magnet, etc. (To avoid abnormal operation.)

Avoid using it in direct sunlight.

(To avoid discoloration.)

Make sure to use this product in areas under 2000 meters above sea level.

(To avoid affecting cooking performance.)

Pan

Do not use the pan in a place other than in this pressure electronic warm jar.



- Gas cooker, induction cooker, microwave oven, etc.



Do not impact the pan with a hard object.



(To avoid causing scratches or dents of the outer surface.)



Be sure to observe the following

(to prevent the inner coating from peeling off or to avoid damage to the inner coating)



■ Before cooking

- Do not use an egg whisk or other tools to wash rice.
- Do not let objects like metal sieve contact with the coating of the pan.



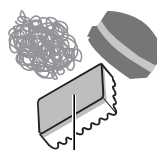
■ After cooking

- Do not touch or strike the pan. (while filling a bowl with rice)
- Do not pour the vinegar into the pan and stir with the rice. (While cooking Sushi and other food)
- Do not use a metal rice scoop.



■ When cleaning (p.27, 29)

- Do not use the pan as a dish-washing container. (Do not place a spoon or other utensils into the pan.)
- Wash in time after using seasonings.
- Do not put the pan in other utensil to dry after washing.
- Do not use bowl dryer or dish washer, dryer for cleaning.
- Do not use abrasive powder or metal brush, nylon brush (with abrasives), scouring pad to clean or scrub the pan.
➔ Wash it with a soft sponge.



■ Prohibited Cooking Utensils

- Egg-whisk or metal rice scoop, etc.

Do not use the side containing abrasives for cleaning

Before use

Instructions for Use

Notes about the pan

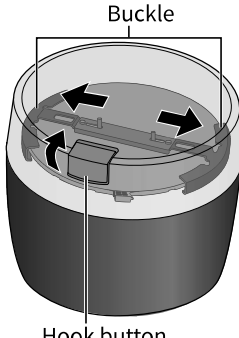
The following will not affect the product performance or personal health.

(Outer surface) superficial scratches, small dents or collision. (Friction marks may occur due to the manner and frequency of use)

(Inner surface) Coating peeling off.

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

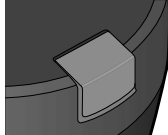
Part Identification



Lid lock structure for Rice and Dish cooking

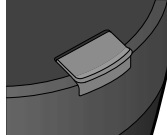
- The buckles open or close when the hook button is flipped. Buckles are used to fasten the inner lid and pan tightly to maintain pressure.
- When cooking rice or dish, flip the hook button to lock the outer lid.

(Lock state)



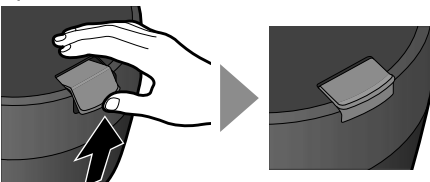

● When cooking rice or dish

(Unlock state)

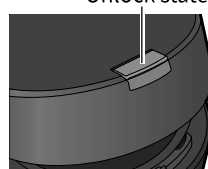
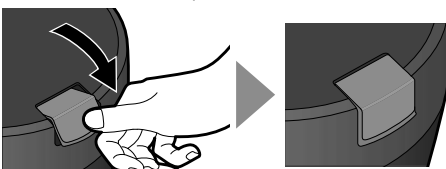


● When opening the outer lid

How to open the outer lid

- 1 Flip the hook button to unlock
 
- 2 Press the front of the hook button
 - The outer lid will be slightly opened. Use your hand to hold the outer lid to open it. When cooking rice or dish, pay attention to steam.

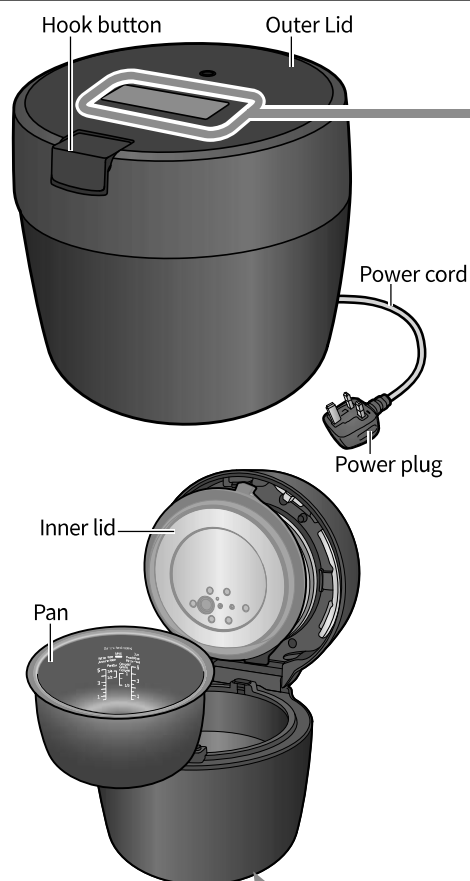
How to lock the outer lid

- 1 Confirm the hook button position and then close the outer lid (collision between the outer lid and the pan may cause damage or malfunction)
 
- 2 Flip the hook button to lock the outer lid (It will make a "beep" sound)
 

Points for Attention

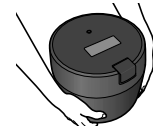
- If the outer lid is not locked, it will be impossible to cook rice or dish. The clean function is also not disabled. (It will make a buzz sound)

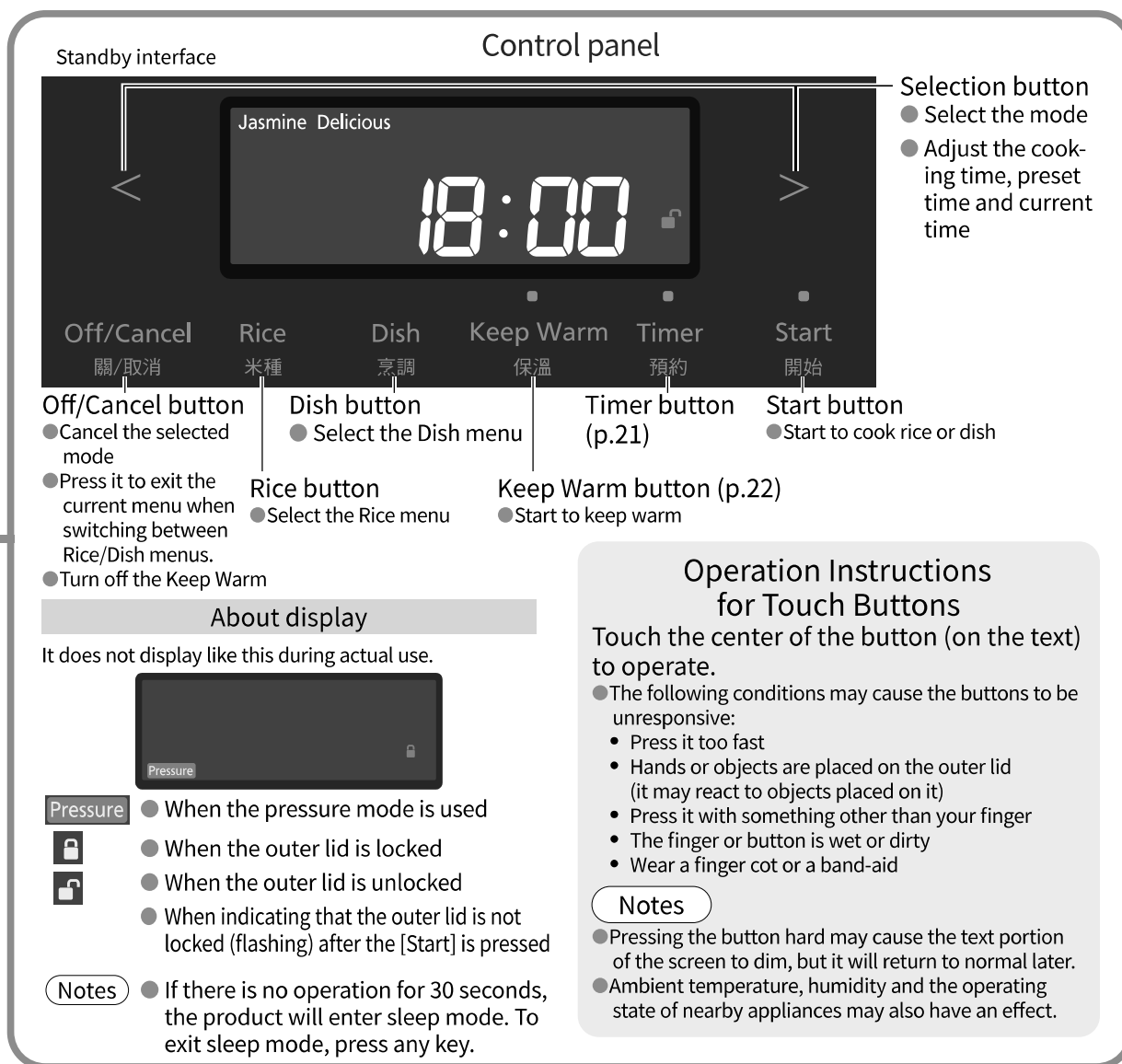
Main body



Handle (in the left and right depressions at the bottom of the main body)

- Hold the handle when handling. (please lock the outer lid)

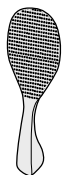




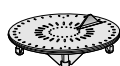
Accessories



Measuring cup (1)
(approx. 180 mL)
● Suitable for all kinds of rice



Rice scoop (1)



steaming basket (1)
● Be aware that it may get hot after use

When the current time is inaccurate

① Press **<** **>** at the same time



- Release the button when you hear the "beep" sound from the buzzer.
- It cannot be set during use or when the "Pressure" indicator flashes.

② Adjust the time by **<** **>**



- When the flashing stops, it indicates that the setup is complete.
- Set in 1-minute increments. (Press and hold to adjust quickly)

Selection of Rice and Dish Mode

- Select the appropriate mode according to the rice and the dish.
(Using other mode may cause steam leakage or cooking materials spraying out)
- Cooking rice with ingredients, use the "Other 1 (Casserole)" or "White rice congee" Mode.

Cooking type		Function	Cooking time (approx.)	Cooking volume	V
Cooking jasmine rice	▶	Jasmine	Delicious Regular Quick ^{※1}	47 minutes 37 minutes 27 minutes	1/2 - 5 cups
Cooking pearl rice	▶	Pearl	Delicious ^{※2} Regular Quick ^{※1} Hard Sushi rice	52 minutes 37 minutes 27 minutes 48 minutes 42 minutes	1/2 - 5 cups 1 - 3 cups
Cooking rinse-free rice	▶	Rinse-free	Delicious Regular Quick Hard	52 minutes 37 minutes 27 minutes 48 minutes	1/2 - 5 cups
Cooking multi-grains/ brown rice	▶	Grains	Grains congee Delicious	2 hours 1 hour and 10 minutes	1/2 - 1 cups 1 - 3 cups
Cooking congee	▶	White rice congee	White rice congee	65 minutes	Porridge: 1/2 - 1 cup Congee: 1/2 - 3/4 cup
Reheat		Reheat	Reheat	15 minutes	p.14
Stewing soup	▶	Soup	Soup	40 minutes - 2 hours	1.45 L
Fast steam	▶	Steam	Steam	1 minute - 60 minutes	-
Baking cake	▶	Cake	Cake	40 minutes - 60 minutes	Cake max. 500 g
Cooking casserole	▶	Others	1 Casserole	42 minutes	1 - 3 cups
Stewing food in soy sauce and spices	▶		2 Meat	1 hour - 4 hours	1.45 L
Cooking by using the ingredients' own moisture	▶		3 Waterless	5 minutes - 1 hour and 30 minutes	
Slow cook of steak and chicken breast	▶		4 Slow cook	5 minutes - 3 hour and 20 minutes	
Dough and yogurt fermentation	▶		5 Ferment	1 hour - 12 hours	

※ 1 The water absorption time is short and the cooked rice will be hard. (p.12)

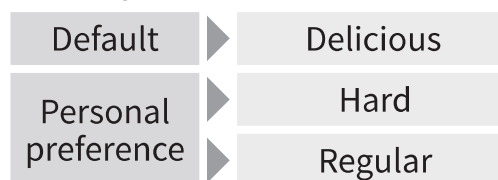
※ 2 For cooking quinoa rice, recommended ratio Quinoa rice : White rice = 1:4

Waterline in the pan	Pressure	Timer	
		Preset or not	Preset time
Jasmine Rice	<input type="radio"/>	<input type="radio"/>	Over 60 minutes
	<input type="radio"/>	<input type="radio"/>	Over 50 minutes
	<input type="radio"/>	<input type="radio"/>	Over 40 minutes
Pearl Rice	<input type="radio"/>	<input type="radio"/>	Over 60 minutes
	<input type="radio"/>	<input type="radio"/>	Over 50 minutes
	<input type="radio"/>	<input type="radio"/>	Over 40 minutes
	<input type="radio"/>	<input type="radio"/>	Over 60 minutes
Sushi Rice	<input type="radio"/>	<input type="radio"/>	Over 60 minutes
Rinse-free	<input type="radio"/>	<input type="radio"/>	Over 60 minutes
	<input type="radio"/>	<input type="radio"/>	Over 50 minutes
	<input type="radio"/>	<input type="radio"/>	Over 40 minutes
	<input type="radio"/>	<input type="radio"/>	Over 60 minutes
Grains congee	-	<input type="radio"/>	Over 140 minutes
Grains Rice	<input type="radio"/>	<input type="radio"/>	Over 100 minutes
Porridge/Congee	-	<input type="radio"/>	Over 80 minutes
-	-	-	-
Max waterline for congee	<input type="radio"/>	-	-
-	<input type="radio"/>	<input type="radio"/>	Set time for dish + 20 minutes
-	<input type="radio"/>	-	-
Sushi Rice	<input type="radio"/>	-	-
Max waterline for congee	<input type="radio"/>	-	-
	<input type="radio"/>	-	-
	-	-	-
	-	-	-

Three different rice flavors





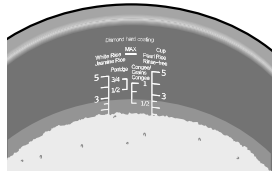
● It is recommended to try the "Delicious" mode first, and then select the appropriate mode according to your preference.



Usage

Selection of Rice and Dish Mode

Rice Cooking Tips

1 Use the included measuring cup to measure rice	2 Pour the rinsed rice into the pan	3 Adjust the water volume
<p>■ Measuring rice</p> <ul style="list-style-type: none"> ● Use the included measuring cup to measure the rice one cup of rice is the amount of rice that is flush with the top of the cup.  <p>Notes</p> <ul style="list-style-type: none"> ● When using a measuring box, there may be more when there is more rice in the box and less when there is less. 	<p>■ Rinsing rice</p> <ul style="list-style-type: none"> ● Gently rinse the rice.  <ol style="list-style-type: none"> ① Add enough water to quickly scrub the rice and pour off the water immediately. ② Stir gently, and change water 2 to 5 times for washing. (rinsing the rice until the water is clear) <ul style="list-style-type: none"> ● For rinse-free rice, simply stir it gently from the bottom. (Make rice fully in contact with water) 	<p>■ Adjusting water volume</p> <ul style="list-style-type: none"> ● Add water as necessary to the appropriate waterline. (p.10 - 11)  <ol style="list-style-type: none"> ① Spread and flatten the rice ② Place the pan on a flat table and add the appropriate amount of water according to the number of cups of rice against the left and right scales

Is it necessary to soak the rice and to let the cooked rice rest for a while?

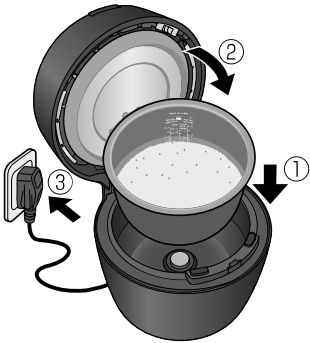





You do not need to soak the rice in water before cooking, and also do not need to let the cooked rice rest for a while after cooking. Leave all these things to the product!

Start to cook rice

Cooking time ↓	Absorb water	Heat with low heat to allow the rice grains to fully absorb moisture.
	Cook rice	Heat evenly and quickly, keeping boiling without spillage.
	Let it rest	Evaporate excess water on the surface of the rice grains to make the water even.

The buzzer sounds... Rice cooking is done

- It will turn to Keep Warm mode.

4 Put the pan into the main body, and close the outer lid	5 Select function and start cooking	6 Fluff the cooked rice immediately after cooking is done
<ul style="list-style-type: none"> ● Wipe off the water on the outer surface of the pan. ● Close the outer lid (p.8) (lock the outer lid) 	<p>① Select the function (p.14)</p>  <p>② Press Start 開始</p> <p>(([Start] button lights up))</p> <p>↓</p> <p>Cooking is done (buzzer sounds)</p>  <ul style="list-style-type: none"> ● How to open the lid (p.8) 	<p>■ How to fluff the cooked rice</p> <p>① Insert the rice scoop in order along the inner circumference of the pan wall</p>  <p>② Turn up the cooked rice from the bottom to the top</p>  <p>③ To avoid crushing the cooked rice, fold in quickly</p>  <ul style="list-style-type: none"> ● It will turn to Keep Warm mode automatically (p.22)

Also pay attention to the following!

- Use the appropriate mode to cook rice (p.10 -11)
- Clean it after each use (p.27-30)



Inadequate cleaning may result in decreased rice taste or unpleasant odors.

- Use suitable water to cook rice
 - It is recommended to use water filtered by a water purifier.
 - Alkaline ionized water with a pH value higher than 9 may cause rice to become sticky or yellowish.

Other rice cooking methods

When cooking with ingredients

- Do not open the outer lid to add ingredients during cooking. (p.3)

When cooking multi-grains

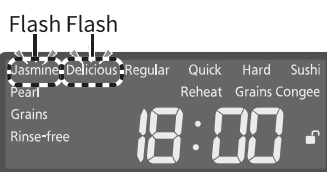
- When cooking multi-grains, soak chickpeas, semen coicis and other hard-to-cook grains in water at least 8 hours in advance. You can adjust the soaking time, increase or decrease the amount of water according to your personal taste preference. (Too much water may cause spillage)
- If there are instructions such as the water volume on the package of commercially available rice, please follow these instructions.

Function Selecting (Rice Menu)



Example: When cooking with "Jasmine/Regular" mode

1 Press **Rice** to select the rice type



■ Confirm the rice type
→ Go to step 2
Sequence: Jasmine → Pearl → Grains → Rinse-free → Jasmine

2 Press **<** **>** to select "Regular"



■ Confirm the cooking function
→ go to step 3

3 Flip the hook button to lock the outer lid, and then press **Start** to start cooking ([Start] indicator lights up)



Notes

- The selected mode is memorized when [Start] button is pressed.

■ About reheat

- Stir the cold rice in the pan to make it even.
- When reheating, please refer to the following water volume table to add the water.
(Max amount to reheat: waterline 2 for white rice)

Cold rice amount (waterline)	Water volume (measuring cup)
1/2 - 2	1/2

- When reheating, do not exceed the max. amount of cold rice, to avoid affecting the heating effect.
- It is recommended to reheat cold rice for only once to avoid affect the taste of the rice.
- Do not reheat rice with toppings such as various types of casseroles and assorted rice to avoid affecting the taste.

Dish Mode Selection

Soup • Steam • Cake • Other (1-5)

Time can be set freely. (The set time plus preheating time is the cooking time)
Select the appropriate mode based on the ingredients and menu.

Dish mode		Selection points	Dish time (approx.)		Dish points	Pressure
			Set time	preheating time		
Soup		Stewing soup	40 minutes - 2 hours	-	The total amount of ingredients and water must not exceed the max waterline.	○
Steam		Fast steam, grains	1 minute - 60 minutes	10 minutes	After steaming for more than 60 minutes, add more than 4 measuring cups of water	○
Cake		Baking cake	40 minutes - 60 minutes	1 - 2 minutes	Cake batter max. 500 g (the weight of non-flour)	○
Others	1 Casserole	Cook mixed rice such as Casserole	42 minutes	-	1-3 cups of rice of cooking volume, please refer to the waterline for sushi for water volume.	○
	2 Meat	Cooking meat	1 hour - 4 hours	-	The total amount of ingredients and water must not exceed the max waterline.	○
	3 Waterless	Cooking by using the ingredients' own moisture (vegetables with high water content are recommended)	5 minutes - 1 hour and 30 minutes	5 - 20 minutes	The ingredients must be placed into the pan in the order from high to low moisture content.	○
	4 Slow cook	Cooking chicken breast and steak by slow cook (Frozen meat needs to be thawed before cooking)	5 minutes - 3 hour and 20 minutes	1 - 5 minutes	The thickness of the meat needs to be about 2-3 cm	-
	5 Ferment	Fermenting dough, making yogurt, etc.	1 hour - 12 hours	-	-	-

Usage

Function Selecting • Dish mode selection

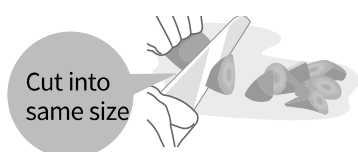
Dish Cooking Tips

1 Prepare ingredients

■ Cut ingredients

- Key points for ingredient processing

① Cut the same ingredients into the same size.



② When cooking different ingredients altogether, cut the easy-to-cook ingredients larger.

➔ Cut carrots into small pieces and cut potatoes into larger pieces.

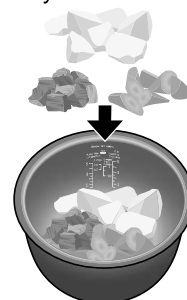


■ Prepare seasoning liquid

- Mix seasonings fully.

2 Put ingredients into the pan

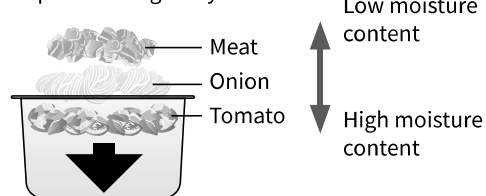
- Follow the dish key points for each mode. (p.15) (otherwise, it may result in cooking failure or spillage)



When cooking in "Other 3 (Waterless)" mode



- Choose ingredients with higher water content, and add a small amount of water if the amount of ingredients is less. (Take a large spoon for reference)
- The ingredients must be placed into the pan in the order from high to low moisture content (to prevent inadequate cooking)

Example: Cooking curry




Do not attempt to do the followings

■ Examples of prohibited ingredients

- Ingredients that react quickly when exposed to heat and produce bubbles (such as baking soda) 
- Ingredients that use a lot of oil 
- Flaky ingredients (such as laver, cabbage), strip-shaped ingredients (such as kelp), or granular ingredients (such as corn grits, sesame, broken rice grains)
- Ingredients that increase in volume after cooking (such as pastes, beans, noodles)

■ Examples of prohibited cooking

- Dishes using curries or seasoning cubes for stews that will result in thick liquids
→ Add the seasoning cubes after cooking 
- Dishes using milk or soy milk (it may spit out of the steam vent)
→ Add heated liquids after cooking

3 Place the Pan into the main body, close the outer lid

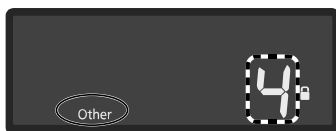
- Wipe off the water around the pan.
- How to close the outer lid (p.8) (lock the outer lid)



4 Select the mode, start cooking

- Example: cook 2 hours in Other 4 (Slow cook) mode

- ① Press **Dish** 烹調
Select "Other 4"
- ② Press **<** **>** to set cooking time to 2 hours



- Select other dish modes (p.18-19)

- ③ Press **Start** 開始
([Start] button lights up)
↓
Cooking is done (buzzer sounds)

- How to open the lid (p.8)

5 Confirm the food immediately



- Cooking Time Extension (p.20)

If the [Off/Cancel] button is pressed by mistake after cooking, the time cannot be extended.

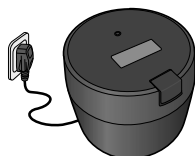
- About Keep Warm (p.22)

When cooking is done, press **Off/Cancel** 關/取消.
(Return to standby interface)

Also pay attention to the following!

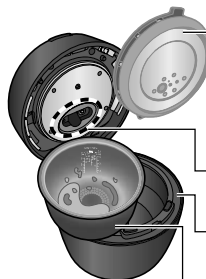
■ After cooking

- Please eat as soon as possible.
(The residual heat will continue to cook the food)



■ Clean it promptly. (p.27 - 30)

- Some ingredients or dishes may discolor the inner or outer lid.



- Clean the inner lid
When a lot of meat are put into the pan, grease and impurities tend to cause soiling. (It may cause unpleasant odors, food deterioration, and rust on the inner lid)
- Wipe the outer lid and inside (especially the central depressions)
- Wipe the upper frame
When the outer lid is opened after cooking, water droplets fall from the inner lid onto the upper frame.
- Wash the pan

Function Selecting (Dish menu)

Soup • Steam • Cake

Set the mode and cooking time according to the ingredients and dishes to cook.



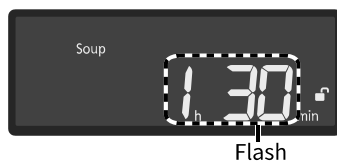
Example: Cook in "Soup" mode for 1 hour and 30 minutes

- 1 Press **Dish** button to select "Soup" mode



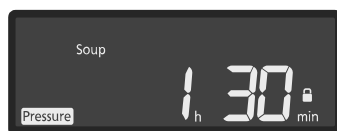
- Each press switches between "Soup" → "Steam" → "Cake" → "Other 1-5" → "Clean".
- Dish mode selection (p.15)

- 2 Press **<** **>** button to set the time



- Setting the cooking time (p.10)
- 5 - 30 minutes: in 1-minute increments, 30 - 90 minutes: in 5-minute increments, over 90 minutes: in 10-minute increments. (Press and hold to adjust quickly)

- 3 Press **Start** button to start cooking ([Start] indicator lights up)



- Timer is only enabled for Steam.



CAUTION



Always use a dry cloth or heat-resistant gloves when removing the hot pan. (To avoid burns.)

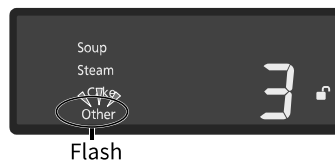
Others

Simply select the menu number to cook.



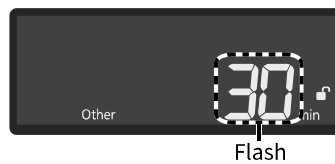
Example: select "Other 3 (Waterless)" to cook 2 hours

1 Press **Dish** button to select "Other3" mode



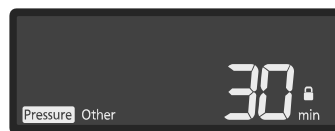
- Each press switches between "Soup" → "Steam" → "Cake" → "Other 1-5" → "Clean".
- Dish mode selection (p.15)

2 Press **< >** button to set the time



- For recipes, see (p.23-26)
- Setting the cooking time (p.10)
- 5 - 30 minutes: in 1-minute increments, 30 - 90 minutes: in 5-minute increments, over 90 minutes: in 10-minute increments. (Press and hold to adjust quickly)

3 Press **Start** button to start cooking ([Start] indicator lights up)



- Press and hold [Dish] button during cooking to view the menu number for the current cooking.
- After some of the menu preheating is complete, the cooking time begins to count down to the display.



CAUTION



Always use a dry cloth or heat-resistant gloves when removing the hot pan. (To avoid burns.)

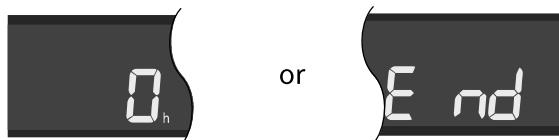
Cooking Time Extension

The buzzer sounds to indicate the end of cooking ➡ Check the cooking effect immediately
If the cooking effect is not satisfactory, press [Dish] button after cooking to extend the cooking time.



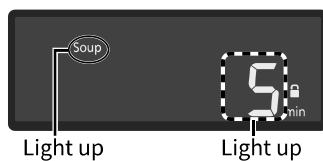
1 Confirm the screen display

(While keeping warm)



2 Press **Dish**
烹調

Example: use "Soup" mode

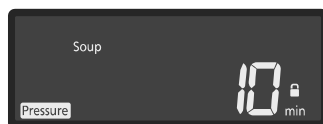


3 Press **<** **>** to set additional time



- Set in 1-minute increments, ranging from 5 to 30 minutes. (5 - 30 minutes) (Press and hold to adjust quickly)

4 Press **Start**
開始
([Start] indicator lights up)



- Extend the cooking time again (repeat steps 1 - 4 above)

Notes

- The heating time cannot be extended in Rice menu, but it can be extended in Dish menu except for "Other 1".
- After cooking, the residual heat in the pan will continue to heat, which may affect the cooking effect.

Timer

Two preset times can be set.

Preparation: Check if the current time is accurate → if not (p.9)



Example: use "Timer 2" function to complete the "Delicious" of "Jasmine" at 18:30

1 Confirm the selected mode



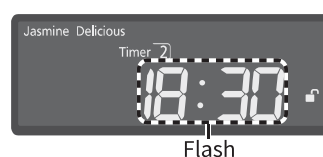
- Mode selection (Step 1 and 2 on p.14 and p.18)
- When setting timer by using "Steam" function, set the cooking time first, and then set the timer.

2 Press **Timer** to select "Timer 2"



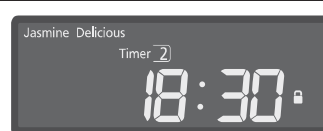
- Each press switches between "Timer 1" and "Timer 2".

3 Press **<** **>** to set the preset time (cooking completion time)



- Set in 10-minute increments. (Press and hold to adjust quickly)

4 Press **Start** to set the Timer



- Press and hold the lit [Timer] button to view the current time.

- In Dish menu, Timer is only enabled for "Steam" function.
- When starting to cook, [Start] button will light up.
- The buzzer sounds to indicate the end of cooking → Fluff the cooked rice immediately (p.13)
- It will turn to Keep Warm mode automatically. (p.22)

Always start cooking at the same time

- ① Press **Timer** to select "Timer 1" or "Timer 2"
- Confirm the mode and time



- ② Press **Start**

Points for Attention

- Do not soak more than 8 hours when the water temperature is high such as in summer, and no more than 13 hours in winter. (Rice may ferment, causing unpleasant odors)

Notes

- When the timer is set, the setting is memorized until the next time it is changed.
- When you make a timer for rice cooking, the rice may become softer because it absorbs more moisture. In addition, fresh ingredients that melt out of rice during soaking may settle on the bottom of the pan, causing scorched rice.
- The remaining cooking time is not displayed when you set a timer for rice cooking.
- If the interval between the preset times is too short, cooking may start immediately after the timer. (Timer range, p.11)

Keep Warm (it can also be used when the outer lid is unlocked)

After cooking, some Menus automatically switch to "Keep Warm".

- After Rice cooking is done, fluff the cooked rice as soon as possible to prevent the rice from sticking together.
- After Dish cooking is done, please eat as soon as possible to maintain the cooking effect.



Turn off the Keep Warm

■ It is not recommended to use the "Keep Warm" function in the following modes.



● "Other 1 (Casserole)"
(to avoid rust on the inner lid and decrease in the taste of the rice)



● "White rice congee"
(to avoid turning into paste)



● "Grains"
(to avoid decrease in the taste)

■ Some Dish menus automatically enter the keep-warm mode after cooking.

Dish mode		Keep Warm
Soup		Yes
Steam		Yes
Cake		No (display "End")
Others	1 Casserole	Yes
	2 Meat	No (display "End")
	3 Waterless	Yes
	4 Slow cook	Yes
	5 Ferment	No (display "End")

Turn off the Keep Warm

- No rice or food is left in the pan

1

Press



2

Unplug the power plug from the outlet

Notes

- If you simply unplug the power plug without pressing [Off/Cancel] button, the next time you plug the power plug in, it will start Keep Warm again.

Points for Attention

Rice menu

- Rice is best served within 12 hours of Keep Warm.
(To prevent the rice from producing unpleasant smell, turning yellow, drying out, etc.)
- In high-temperature and humid areas, press "If you are worried about condensation or unpleasant odors during Keep Warm" (p.35) to set.
(To avoid unpleasant odors due to keeping warm)
- Do not turn off the Keep Warm function or unplug the power plug when there is still rice in the pan.
(To avoid condensation or unpleasant odors)
- Do not leave the rice scoop in the pan while it is in Keep Warm.
(To avoid unpleasant odors.)

Dish menu

- Do not use the Keep Warm for more than 1 hour.
(To avoid abnormal smell or deterioration of food)
- In modes without Keep Warm function, do not press [Keep Warm] button to keep warm.
(To avoid condensation, discoloration or loss of taste)

Notes

Rice menu

- The Keep Warm time is displayed in 1-hour increments, ranging from 0 to 23 hours.
Keep Warm will continue beyond 24 hours, but the display will switch to the current time.

Dish menu

- The Keep Warm time is displayed in 1-hour increments, ranging from 0 to 2 hours.
The buzzer sounds after more than 3 hours and the Keep Warm function switches off automatically.
(display "End")

Recipes



Temaki sushi

Ingredients (for 1 person)

Sushi rice 1 cup
 seaweed some
 Sushi vinegar 20-30 mL
 Other toppings (salmon, arctic shell, avocado, wakame) appropriate amount

Steps

Preparation

- After rinsing the rice, pour it into the pan and add water to the "Sushi 1" scale.

① Press **Rice** Select "Pearl"

② Press Select "Sushi"

③ Press **Start** ([Start] indicator lights up)

④ When the buzzer sounds, scoop the rice into a larger container, add sushi vinegar and stir and mix it immediately.

⑤ Roll the rice and toppings in seaweed to serve.

When making sushi

- For better taste, scoop the rice into a container such as a sushi bucket while it is still warm, and then mix it with sushi vinegar.
 (Do not mix with sushi vinegar in the pan)
- To make the rice glossy, you can use a fan to cool down the rice quickly.



Pork short ribs with rice

Ingredients (for 4 persons)

Pork short ribs 400 g
 Shiitake mushroom 30 g
 American-style mixed vegetables 100 g

A [Crushed crystal sugar 2 pieces
 Chopped green onion appropriate amount
 Ginger slices appropriate amount
 Cinnamon stick 1 piece
 Bay leaf 1 piece

B [Soy sauce 30 mL
 Dark soy sauce 15 mL
 Cooking wine 15 mL
 Oyster sauce 15 mL
 Salt 5 g
 Chicken essence a little

Steps

Preparation

- Add crushed crystal sugar to a hot pot and melt into beer color.
- Add pork short ribs the pot and fry them until lightly browned, and add the group A spices to stir-fry for flavor.
- Pour in group B seasonings, stir-fry for color and turn off the heat, and take out group A spices.
- Prepare 2 cups of pearl, rinse the rice, pour it into the pan and add water to "Sushi 2" scale.
- Top with shiitake mushrooms and mixed vegetables, then pour in ribs and remaining sauce.

① Press **Dish** Select "Other 1"

② Press **Start** ([Start] indicator lights up)

③ After the buzzer sounds, scoop the rice and ingredients out of the pan, and stir evenly.
 (Do not stir in the pan, so as to avoid scratching the coating)

Usage

Keep Warm • Recipes

Recipes (continued)



Stewed beef ribs in clear soup

Ingredients (for 2 persons)

Beef ribs	300 g
Onion (chunks)	100 g
White radish (irregular chunks)	half root
parsley (chopped)	10 g
Green onion	appropriate amount
Ginger slices	appropriate amount
Salt	5 g

Steps

Preparation

- Soak the beef ribs for one hour to remove the blood, and in the meantime, process the parsley, white radish, and onion for use.
- Add all ingredients except parsley to the pan, and add water until the water is just above beef ribs.

- ① Press **Dish** 烹調 ► Select "Soup"
- ② Press **<** **>** ► Set cooking time to "1 hour 30 minutes"
- ③ Press **Start** 開始 ([Start] indicator lights up)
- ④ After the buzzer sounds, add chopped parsley, and add salt to adjust saltiness.
(If you want to extend the cooking time → p.20)



Waterless curry

Ingredients (for 2 persons)

A	Chicken legs (chunks)	150 g
	Onion (chopped)	Medium in size and half
	Tomatoes (chopped)	2 pieces (300 g)
	Carrot (chopped)	Half piece
	Potatoes (chopped)	1 piece
	Curry blocks	100 g

Steps

Preparation

- Put group A ingredients into the pan in the order from high to low moisture content. (p.16)

- ① Press **Dish** 烹調 ► Select "Other3"
- ② Press **<** **>** ► Set 30 minutes
- ③ Press **Start** 開始 ([Start] indicator lights up)
- ④ After the buzzer sounds, check the cooking effect immediately.
(To extend cooking time → p.20)
- ⑤ Add the curry blocks and stir them until they melt completely.
- ⑥ Close the outer lid, let it rest for about 5 minutes, and the dish is done.



CAUTION



Do not continue to heat up after adding curry blocks.
(it may result in steam leakage or cooking materials spraying out, which may cause burns or injuries)
➡ If its thickness is not sufficient or it needs to be reheated, transfer the food to another pan to heat up.



Braised chicken with Chinese chestnuts

Ingredients (for 2 persons)

Chicken with bones (chunks)	500 g
Peeled Chinese chestnut	200 g
Shiitake mushroom (sliced)	150 g
Ginger and garlic (sliced)	some
Bird eye' s chili (diced)	some
A Cooking wine	15 mL
Soy sauce	30 mL
Dark soy sauce	15 mL
Oyster sauce	15 mL
Sugar	15 mL
Bay leaf	1 piece
Cinnamon stick	1 g

Steps

Preparation

- Put the ginger and garlic into a pot with boiling oil to fry them for flavor, put the chicken in it, stir it until slight colored, and pour them into the pan.
- Add Chinese chestnuts, shiitake mushrooms, bird eye' s chili, and group A seasonings into the pan.

① Press **Dish** **烹調** ▶ Select "Other2"

② Press **<** **>** ▶ Set cooking time to "1 hour"

③ Press **Start** **開始** ([Start] indicator lights up)

④ After the buzzer sounds, check the cooking effect immediately.
(If you want to extend the cooking time → p.20)



Chicken salad

Ingredients (for 2 persons)

Chicken breast (about 250 g)	1 piece
A Minced garlic	10 g
Cooking wine	15 mL
Soy sauce	15 mL
Honey	15 mL
Oyster sauce	15 mL
Salt	a little

Optional ingredients:

Tomatoes, coriander ----- appropriate amount

Steps

Preparation

- Remove the skin from the chicken breast.
- Rub the chicken breast with group A seasonings to marinate it for 2 hours.
- Put the marinated chicken breast in the pan.

① Press **Dish** **烹調** ▶ Select "Other4"

② Press **<** **>** ▶ Set cooking time to "1 hour"

③ Press **Start** **開始** ([Start] indicator lights up)

④ After the buzzer sounds, check the cooking effect immediately.
(To extend cooking time → p.20)

⑤ Transfer the chicken breast onto the plate and let it cool down.

⑥ Once cooled down, cut the chicken into appropriate thicknesses for plating and garnish with tomatoes and cilantro according to personal preference.

Recipes (continued)



Yogurt

Ingredients (for 1 person)

Yogurt	25 mL
Milk	125 mL
Sugar	10 g

Steps

Preparation

- Soak a glass cup and a spoon in hot water of 100°C for 5 minutes.
- Put yogurt, milk and sugar into the cooled glass cup and stir well with the spoon.
- Seal the opening of the glass cup with plastic wrap.
- Add 500ml of water into the pan and then put the glass cup into the pan.

- ① Press **Dish** (烹調) ► Select "Other5"
- ② Press **<** **>** ► Set 6 hours
- ③ Press **Start** (開始) ([Start] indicator lights up)
- ④ After the buzzer sounds, it is better to eat it with oats and coconut flakes after freezing.



Original flavor cake

Ingredients (1 cake)

A	Eggs	4
	Sugar	100 g
	Milk	30 mL
	Butter	30 g
	Low-gluten flour	100 g

Steps

Preparation

- Apply a light coat of butter (extra) to the inside of the pan.
- Separate the egg yolk from the egg white and put them respectively in a bowl (without water and oil); add 20g of sugar in the egg yolk, and stir the sugar and egg yolk until they are smooth without particles. (Do not stir in the pan)
- Add 80g sugar into the egg white, and stir with a whisk until chopsticks can be upright in the egg white; add the egg yolk in the egg white, and stir well.
- Gradually add the cake batter in sifted low-gluten flour, stir until it is smooth without particles.
- Add the melted butter into the cake batter and stir until it is smooth without particles.
- Add the milk into the cake batter and stir until it is smooth without particles, and then pour it into the pan.

- ① Press **Dish** (烹調) ► Select "cake"
 - ② Press **<** **>** ► Set cooking time to 60 minutes
 - ③ Press **Start** (開始) ([Start] indicator lights up)
 - ④ After the buzzer sounds, check the cooking effect immediately.
(To extend cooking time → p.20)
 - ⑤ Remove the pan with a dry cloth, etc.
 - ⑥ After cooling slightly, take the cake out of the pan and put it on a plate or on a net rack to cool it down.
- Please follow the above dosage.
(Increasing the amount may affect the baking results)

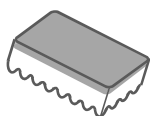
Cleaning and maintenance

Unplug the power plug, and clean it after the main body cools down completely.

Preparation for Items



Cleaning rag



Sponge



Neutral kitchen cleaner
(Please check the instructions for use of the cleaner)

Cleaning is required for first use or after each use

①



Inner lid

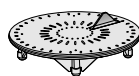
②



Pan



Rice scoop



Steaming basket

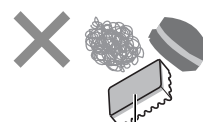
- Remove from the main body in the order of ① - ②, clean them and put them back in reverse order.
- Also clean the measuring cup for first use.

After using seasoning or after cooking

Clean as soon as possible
(Otherwise, it may cause unpleasant odors, corrosion or rust)

Unusable items

Metal brushes/
Nylon brush, etc.
(except lid sensor,
bottom sensor)

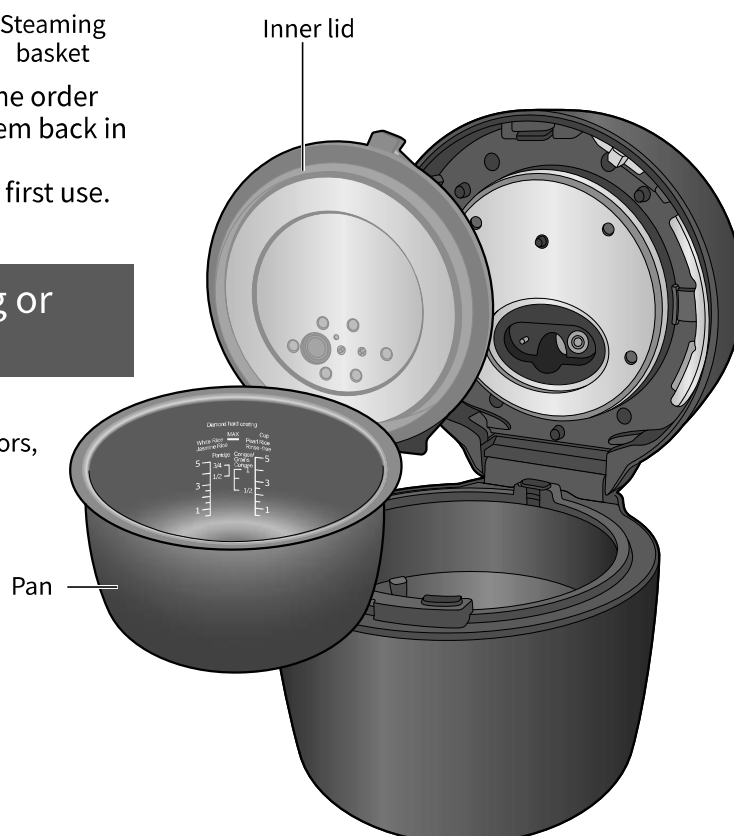


Do not use the side containing abrasives for cleaning

Benzene /thinner /
detergent / bleach/
disinfect alcohol, etc.



Dishwasher /
Dish dryer
(Not for pan or main body)

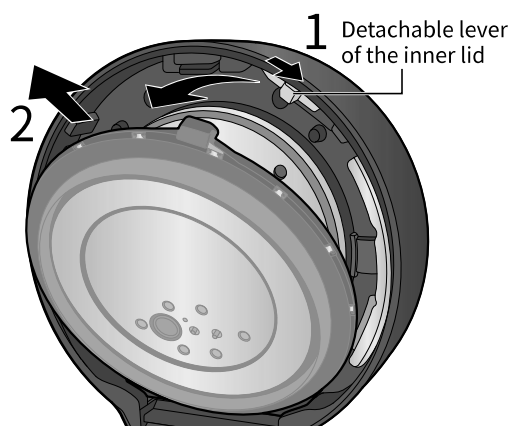


Cleaning and maintenance (continued)

Removal and installation of the inner lid

Removal

- 1 Move the detachable lever of the inner lid to the right.
(Tilt the inner lid forward.)

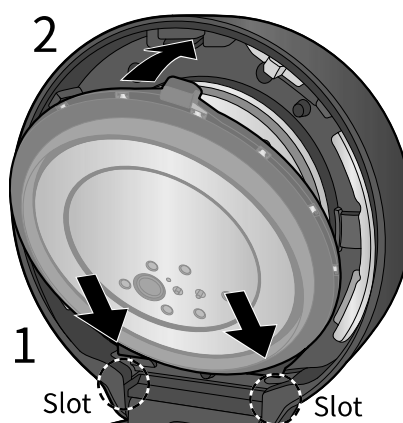
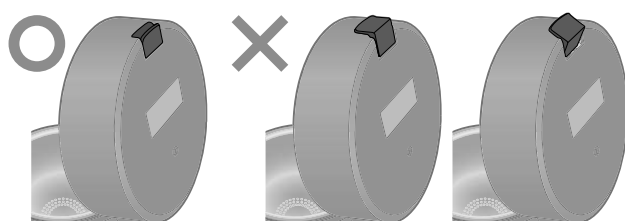


- 2 Take out.

Installation

- 1 Insert the inner lid into the slot.

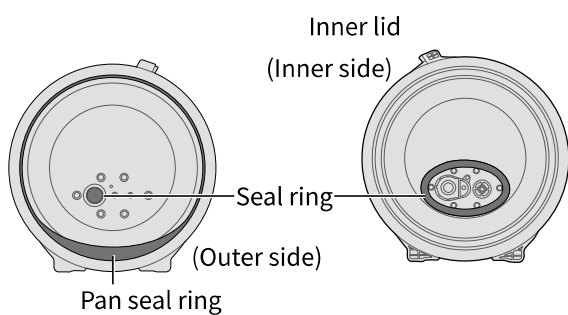
- Make sure that hook button is in unlock state.



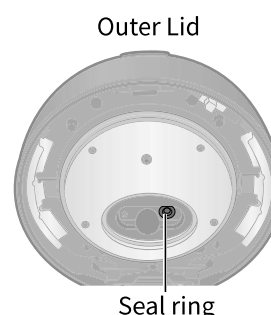
- 2 Press in toward the outer lid until you hear a "click".

Do not remove the pan seal ring or seal ring

- Removal of pan seal ring or seal ring may result in steam leakage or cooking materials spraying out.
- Do not scrub, pull or use sharp objects to punch the pan seal ring or seal ring.
(Otherwise, it may cause deformation, peeling or cracking)



Pan seal ring
(Bottom structure can be used to collect condensation)

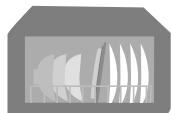


Wash in time after cooking with seasonings.

Wash in dishwasher/with a soft sponge

Inner lid • Rice scoop • Steaming basket

After each use



- Use dishwasher
 - When placing in the dishwasher, do not forcefully hit the rim of the basket or other dishes. (Otherwise, it may cause damage or rust)
 - If dirt remains on the seal ring, pressure regulating valve, steam exhaust & safety valve and natural pressure-relief holes, use a soft sponge to clean. After cleaning, wipe with a dry cloth.



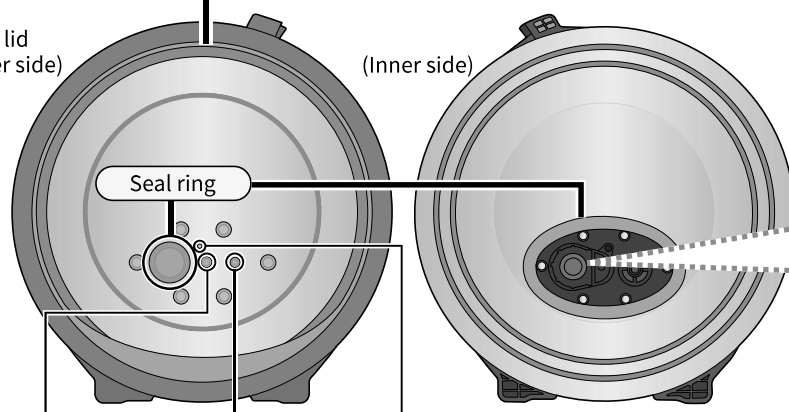
- Wash with a soft sponge (use the neutral kitchen cleaner)

Pan seal ring, seal ring

- Dirt can easily remain inside, please clean carefully. (otherwise it may cause unpleasant odors or spoilage of the rice, or steam leakage.)

Inner lid
(Outer side)

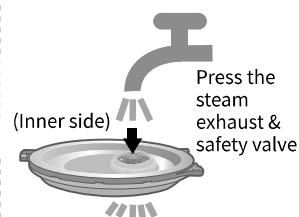
(Inner side)



Pressure regulating valve, steam exhaust & safety valve
Gently press with your finger 2 - 3 times while rinsing with running water.
● If there are foreign objects such as rice grains or dirt around the valves, use a bamboo stick or toothpick to remove them. (Otherwise it may cause steam leakage or cooking materials spraying out)

Natural pressure-relief holes
● If the hole is clogged, use a bamboo stick or toothpick to remove blockages. (Otherwise it may cause cooking materials spraying out or the outer lid unable to open)

Steam exhaust & safety valve
Press it while rinsing with running water.



- If the hole is clogged use a bamboo stick or toothpick to remove blockages. (Otherwise it may cause steam leakage or cooking materials spraying out)

Points for Attention

- After cleaning, wipe dry with a dry cloth.

Wash with a soft sponge
(Use neutral kitchen cleaner)

After each use



Pan • Steaming basket



Points for Attention

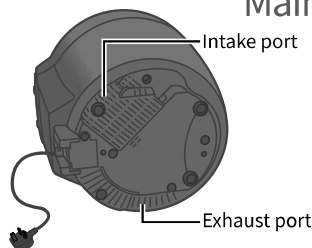
- Do not use the pan as a washing container. (To avoid damaging the pan coating)
- After cleaning, wipe dry with a dry cloth.

Suck dirt and other foreign objects with a vacuum cleaner

Periodic inspection



Bottom of the Main body



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

Cleaning and maintenance (continued)

Wipe with a cloth with water squeezed out

After each use



Main body

Buckle

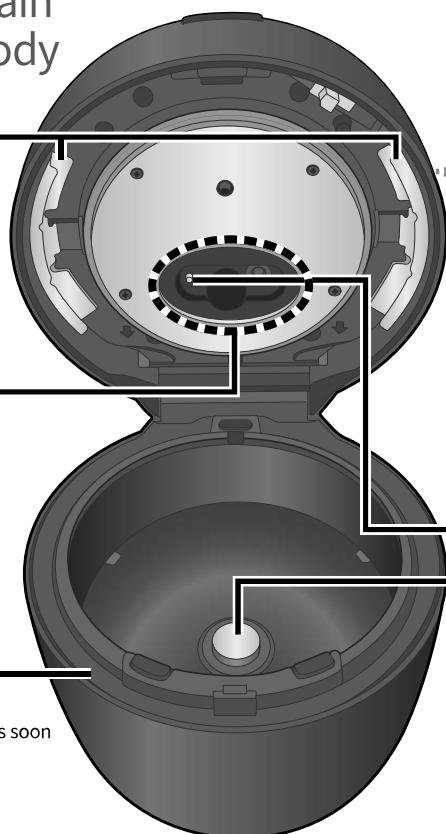
- If there are grains of rice or other foreign objects attached, please remove them. To avoid steam leakage, cooking materials spraying out or the outer lid unable to lock

Inner side of the outer lid • Steam vent

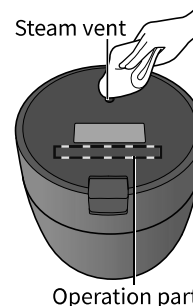
- After removing the inner lid, carefully wipe the inside of the slot and steam vent. (To avoid abnormal smell or spoilage of the rice)

Upper frame

- If seasonings, etc., stick to it, wipe them off as soon as possible.



Steam vent • Operation part
● Please remove water, dirt and foreign objects.



Lid sensor

Bottom sensor

- If the dirt is difficult to remove, gently scrub with a nylon brush moistened with neutral kitchen cleaner and wipe clean.
(Failure to clean it up may result in error codes or cause the rice to be scorched and not be able to cook properly)

Use "Clean" function

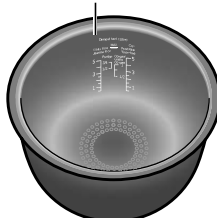
When unpleasant odors cannot be removed, or the inner lid and steam vent are difficult to clean...

■ Preparation

Add water into the pan

- Water volume reference
White rice waterline: 3 - 4
Do not add liquids other than water.
(To avoid steam leakage or cooking materials spraying)

White rice waterline

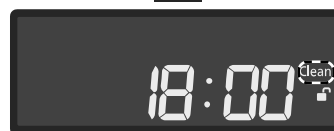


Notes

- Pressure is also generated when "Clean" is running.
- It may not be possible to completely remove unpleasant odors and dirt.

■ Operation ● Lock the outer lid.

1 Press or button, and select "Clean"



Flash

2 Press button → Start cleaning

- It takes about 45 minutes.

3 After the buzzer sounds, Press button

- Wait for the hot water in the pan to cool down completely, then clean the inner lid and pan.

When a problem arises

■ When you feel that the rice is not cooked well or tastes bad...

In this case	Check here!				
<p>Relatively soft</p> <ul style="list-style-type: none"> • Sticky 	<ul style="list-style-type: none"> ● Is the rice quantity and water volume correct? (p.12) ● Is rice fluffed immediately after cooked? (p.13) (to evaporate excess water) ● Is rice soaked in water for a long time? (Preset time is too long, etc.) During soaking, rice may absorb too much water, causing the cooked rice to be soft. → When using the timer function to cook, reduce water volume appropriately. <p>Check the following situations at the same time.</p> <table> <tr> <td>Before cooking rice</td><td> <ul style="list-style-type: none"> ● Is hot water used to wash rice? ● Do you wash rice with excessive force? (It may cause rice grains to break and make rice sticky) ● Is much broken rice mixed in? ● Do you leave the rice in the rice-washing basket for a long time to drain after washing? (It may cause rice grains to break and make rice sticky) ● Try to reduce the water volume by 1-2 mm over the waterline. (For fresh rice, etc.) </td></tr> <tr> <td>Rice cooking methods</td><td> <ul style="list-style-type: none"> ● Adjust the cooking mode according to your personal preference. (p.10 - 11) (such as "Hard" mode, etc.) </td></tr> </table>	Before cooking rice	<ul style="list-style-type: none"> ● Is hot water used to wash rice? ● Do you wash rice with excessive force? (It may cause rice grains to break and make rice sticky) ● Is much broken rice mixed in? ● Do you leave the rice in the rice-washing basket for a long time to drain after washing? (It may cause rice grains to break and make rice sticky) ● Try to reduce the water volume by 1-2 mm over the waterline. (For fresh rice, etc.) 	Rice cooking methods	<ul style="list-style-type: none"> ● Adjust the cooking mode according to your personal preference. (p.10 - 11) (such as "Hard" mode, etc.)
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Rice cooking methods	<ul style="list-style-type: none"> ● Adjust the cooking mode according to your personal preference. (p.10 - 11) (such as "Hard" mode, etc.) 				
<p>Relatively hard</p> <ul style="list-style-type: none"> • Undercooked • Dry and hard • Sticky surface • Hard inside 	<ul style="list-style-type: none"> ● Is the rice quantity and water volume correct? (p.10-11) ● Is "Quick" function used to cook? <p>Check the following situations at the same time.</p> <table> <tr> <td>Before cooking rice</td><td> <ul style="list-style-type: none"> ● Try to increase the water volume by Increase over the waterline. (Rice stored in summer, etc.) </td></tr> <tr> <td>Rice cooking methods</td><td> <ul style="list-style-type: none"> ● Adjust the cooking mode according to your personal preference. (p.10 - 11) (such as "Delicious" mode, etc.) ● Soak rice for about 30 minutes to 2 hours before cooking. </td></tr> </table>	Before cooking rice	<ul style="list-style-type: none"> ● Try to increase the water volume by Increase over the waterline. (Rice stored in summer, etc.) 	Rice cooking methods	<ul style="list-style-type: none"> ● Adjust the cooking mode according to your personal preference. (p.10 - 11) (such as "Delicious" mode, etc.) ● Soak rice for about 30 minutes to 2 hours before cooking.
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Rice cooking methods	<ul style="list-style-type: none"> ● Adjust the cooking mode according to your personal preference. (p.10 - 11) (such as "Delicious" mode, etc.) ● Soak rice for about 30 minutes to 2 hours before cooking. 				

When a problem arises (continued)

■ When you feel that the rice is not cooked well or tastes bad...

In this case	Check here!
Scorched rice	<ul style="list-style-type: none"> ● Is rice washed adequately? ● Is Timer function used for cooking? (Is rice soaked in water for a long time?) <ul style="list-style-type: none"> • Fresh ingredients that melt out of rice during soaking may settle on the bottom of the pan, causing scorched rice. ● Is rinse-free used? (Rinse-free rice is more likely to be scorched) <ul style="list-style-type: none"> ➔ This problem can be alleviated by gently rinsing it before cooking. ➔ Use the "Rinse-free" mode to cook rice. <p>Check the following situations at the same time.</p> <div> <div>Before cooking rice</div> <ul style="list-style-type: none"> ● Do you wash rice with excessive force? (It may cause rice grains to break and rice to be scorched) ● Is much broken rice mixed in? ● Is any foreign object attached? (Lid sensor, bottom sensor, inner pot bottom, inside of main body) (p.30) ● Do you leave the rice for a long time to drain after washing? (It may cause rice grains to break and make rice to be scorched) ● Are seasonings added for cooking? (Other 1 (Casserole) etc.) </div> <div> <div>After cooking rice</div> <ul style="list-style-type: none"> ● Depending on the type of rice and water quality, the bottom of the pan may change color. Light brown scorch mark on the bottom is not a problem. </div> <p>➔ If it is not improved after the above has been confirmed, refer to "If you want to improve scorched rice". (p.36)</p>
	<ul style="list-style-type: none"> ● Is the Keep Warm function switched off or the power plug unplugged when there is still rice in the pan? ● Is it cleaned after each use? Inadequate cleaning may result in decreased rice taste or unpleasant odors. If used without cleaning and maintenance, the rice may deteriorate. (sticky or loose rice) <p>Check the following situations at the same time.</p> <div> <div>Before cooking rice</div> <ul style="list-style-type: none"> ● Is rice washed adequately? </div> <div> <div>After cooking rice</div> <ul style="list-style-type: none"> ● It may have unpleasant odors after cooking with seasonings. ● Is rice kept warm for over 12 hours? ● Is rice kept warm with a rice scoop in it? ● Is cold rice added? ● After cooking, it may have unpleasant odors. </div> <p>If you want to improve</p> <ol style="list-style-type: none"> 1 Clean carefully (especially the pan seal ring and seal ring on the inner lid) (p.28-29) 2 Use "Clean" (p.30) <p>➔ If it is not improved, press "If you are worried about condensation or unpleasant odors during Keep Warm" to set. (p.35)</p>

In this case	Check here!
No sweetness Less delicious	<ul style="list-style-type: none"> ● Is rice rinsed excessively? → Please limit the rinsing times to about 2 to 5 times. (Slightly white water contains dissolved fresh ingredients)
Condensation	<ul style="list-style-type: none"> ● Is rice fluffed immediately after cooked? (to evaporate excess water) ● Is the Keep Warm function switched off or the power plug unplugged when there is still rice in the pan? ● When cooking rice or keeping warm in low temperature environment, it is easy to produce condensation. (e.g. winter, etc.) ● When using "Other 1 (Casserole)", the amount of condensation may increase depending on the type and quantity of ingredients. <p>If it is not improved, press "If you are worried about condensation or unpleasant odors during Keep Warm" to set. (p.35)</p>
Rice is yellowish	<ul style="list-style-type: none"> ● Is rice kept warm for over 12 hours? ● Is cold rice reheated many times? ● Is rice washed adequately? ● Cooked rice may be yellowish due to different varieties of rice or quality of water. <p>If it is not improved, press "If you are worried about discoloration or dryness during Keep Warm" to set. (p.35)</p>
Rice is dry	<ul style="list-style-type: none"> ● Is rice kept warm for over 12 hours? ● Is cold rice reheated many times? ● Are rice grains attached to the main body, pan seal ring or the edge of the pan, or is the pan tilted when placed? ● Is the pan deformed? → If it is deformed, please make inquiries to the Panasonic Customer Service Center. <p>If it is not improved, press "If you are worried about discoloration or dryness during Keep Warm" to set. (p.35)</p>
Porridge is mushy	<ul style="list-style-type: none"> ● Is rice soaked in water for a long time? (Long timer for porridge cooking, etc.) ● Is porridge kept warm?
A thin film is formed	<ul style="list-style-type: none"> ● Are rice grains broken due to over rinsing of rice? ● Is bran remained? (Glutinous rice paper-like film is a result of the dry starch dissolution, and it is harmless; the rice which is not washed cleanly is likely to generate such a thin film.)
Cooked rice has bumpy surface	<ul style="list-style-type: none"> ● Did you fail to flatten the surface of the rice before cooking? ● It is caused by the powerful firepower of IH (induction heating). This is not an anomaly. ● Under the following circumstances, cooked rice tends to be uneven. <ul style="list-style-type: none"> ● When rice has not been sufficiently washed. ● When a lot of broken rice is mixed in. ● When a small amount of rice is cooked. ● When rice from summer storage is used for cooking. ● When rice grains are broken due to excessive force used to wash it.

When a problem arises

In Trouble

When a problem arises (continued)

■ What is the usage? If you don't know what to do...

In this case	Please follow this!										
Should Keep Warm function be turned off?	<ul style="list-style-type: none"> Do not turn off the Keep Warm function when there is still rice in the pan. <ul style="list-style-type: none"> When cooled, there will be condensation, so that the rice will become soft and tender. Cooling is slow in a sealed state, and the rice is easily spoiled. (It may cause unpleasant odors) If you cannot finish it within 24 hours: <ol style="list-style-type: none"> Scoop it out as soon as possible, and let it cool slightly, then wrap with plastic wrap and put it into the refrigerator for freezing. Heat it in microwave when needed. 										
Is the function memorized automatically?	<ul style="list-style-type: none"> The Rice menu is automatically memorized after cooking. (The next time, just press [Start] button to start cooking) The "Clean" and "Dish" menus are not memorized. 										
What is the cooking volume for each mode?	<ul style="list-style-type: none"> The capacity in different modes varies. (p.10, 15) Even if the pan is not full, observe the prescribed rice or dish cooking volume. (Otherwise it may cause steam leakage, cooking materials spraying out or bad cooking effect) 										
Is the remaining time for Rice and Dish displayed in all modes?	<ul style="list-style-type: none"> It varies depending on the mode. In modes such as "Quick" and "Other 1 (Casserole)", it is not displayed until the cooking time is determined. The countdown will start after preheating during cooking. 										
Do you need to soak the rice in advance?	<ul style="list-style-type: none"> Start cooking immediately after rinsing rice. (p.12) (The rice cooking process comes with a water absorption program, and soaking again may cause the rice to become sticky or too soft due to too much water absorption) 										
Which function should be selected? <ul style="list-style-type: none"> When cooking with ingredients When cooking white rice mixed with other cereals When cooking other non-white rice 	<ul style="list-style-type: none"> Cooking rice with ingredients, use the "Other 1 (Casserole)" or "White rice congee" mode. Add appropriate amount of ingredients and put them above the rice, and do not stir. If there are cooking instruction on the package of commercially available seasonings, please follow these instructions. (Using other mode may cause steam leakage or cooking materials spraying out) When cooking white rice (pearl, jasmine, rinse-free) mixed with other cereals <table border="1"> <thead> <tr> <th>Mixed cereals</th><th>Mode</th></tr> </thead> <tbody> <tr> <td>Germinated brown rice</td><td> Cook in the "Grains" mode. <ul style="list-style-type: none"> If there are instructions such as the water volume on the package of commercially available rice, please follow these instructions. </td></tr> <tr> <td>Brown rice</td><td>Do not cook rice with white rice mixed with cereals other than germinated brown rice.</td></tr> </tbody> </table> When cooking rice other than white rice (pearl, jasmine, rinse-free) <table border="1"> <thead> <tr> <th>Rice type</th><th>Mode</th></tr> </thead> <tbody> <tr> <td>Germinated rice</td><td>Cook in the "Grains" mode.</td></tr> </tbody> </table> 	Mixed cereals	Mode	Germinated brown rice	Cook in the "Grains" mode. <ul style="list-style-type: none"> If there are instructions such as the water volume on the package of commercially available rice, please follow these instructions. 	Brown rice	Do not cook rice with white rice mixed with cereals other than germinated brown rice.	Rice type	Mode	Germinated rice	Cook in the "Grains" mode.
Mixed cereals	Mode										
Germinated brown rice	Cook in the "Grains" mode. <ul style="list-style-type: none"> If there are instructions such as the water volume on the package of commercially available rice, please follow these instructions. 										
Brown rice	Do not cook rice with white rice mixed with cereals other than germinated brown rice.										
Rice type	Mode										
Germinated rice	Cook in the "Grains" mode.										
Rice sticks onto the pan	<ul style="list-style-type: none"> Soft or sticky rice with high moisture content more easily stick onto the pan. ➔ It will be easier to clean up the pan after soaking it in warm water for a while. 										

When a problem arises (continued) (it can also be operated with the outer lid unlocked)

- When the measures shown in p.31 -32 have been used and the symptoms have not improved, you can change the settings.
- Complete steps 2, 3, and 4 in 16 seconds.
→ If you take more than 16 seconds, it will return to the standby screen, please start from the beginning again.

If you are worried about condensation or unpleasant odors during Keep Warm

1 Press **Rice** 米種 ▶ ◀ ▶ 2 Press and hold **Keep Warm** 保温 (5 seconds) 3 Start 開始 ▶ 4 Dish 烹調 ▶

Flash Flash

Jasmine Delicious Regular Quick Hard Pearl Reheat Grains Congee Grains Rinse-free 18:00

Ho:00 (Default setting)

Ho:10 End

● It returns to standby interface automatically in 10 seconds

(Select "Quick" for "Pearl", "Jasmine" or "Rinse-free", and the selected function flashes)

If you are worried about discoloration or dryness during Keep Warm

1 Press **Rice** 米種 ▶ ◀ ▶ 2 Press and hold **Keep Warm** 保温 (5 seconds) 3 Start 開始 ▶ 4 Dish 烹調 ▶

Flash Flash

Jasmine Delicious Regular Quick Hard Pearl Reheat Grains Congee Grains Rinse-free 18:00

Ho:00 (Default setting)

Ho:20 End

● It returns to standby interface automatically in 10 seconds

(Select "Quick" for "Pearl", "Jasmine" or "Rinse-free", and the selected function flashes)

When you want to increase the Keep Warm temperature

1 Press **Rice** 米種 ▶ ◀ ▶ 2 Press and hold **Keep Warm** 保温 (5 seconds) 3 Start 開始 ▶ 4 Dish 烹調 ▶

Flash Flash

Jasmine Delicious Regular Quick Hard Pearl Reheat Grains Congee Grains Rinse-free 18:00

Ho:00 (Default setting)

Ho:30 End

● It returns to standby interface automatically in 10 seconds

● To increase the Keep Warm temperature further, set it to "Ho:31".

Notes

- When the settings are complete, it will return to the standby screen later.
- To restore the default settings, please repeat the same operation.
- Do not keep warm for more than 12 hours.

When a problem arises (continued) (it can also be operated with the outer lid unlocked)

- When the measures shown in p.31 -32 have been used and the symptoms have not improved, you can change the settings.
- Complete steps 2, 3, and 4 in 16 seconds.
→ If you take more than 16 seconds, it will return to the standby screen, please start from the beginning again.

If you want to improve scorched rice

1 Press **Rice** 米種 **<** **>**

Flash Flash

Jasmine Delicious Regular Quick Hard
Pearl Reneat Grains Congee
Grains
Rinse-free

18:00

(Select "Quick" for "Pearl", "Jasmine" or "Rinse-free", and the selected function flashes)

2 Press and hold **Keep Warm** 保溫

(5 seconds)

01

3 **Dish** 烹調 **>**

02

Start 開始 **>**

So:41

(Default setting)

4 **Dish** 烹調 **>**

So:L1 /

So:L2

End

- It returns to standby interface automatically in 10 seconds
- The higher the number, the less the rice is scorched. (Cooking by reducing fire-power)

If you want to eliminate the end sound when cooking is done

1 Press **Rice** 米種 **<** **>**

Flash Flash

Jasmine Delicious Regular Quick Hard
Pearl Reneat Grains Congee
Grains
Rinse-free

18:00

(Select "Quick" for "Pearl", "Jasmine" or "Rinse-free", and the selected function flashes)

2 Press and hold **Keep Warm** 保溫

(5 seconds)

01

3 **Dish** 烹調 **>**

07

Start 開始 **>**

07

(Default setting)

4 **Dish** 烹調 **>**

OFF


End

- It returns to standby interface automatically in 10 seconds

Notes

- When the settings are complete, it will return to the standby screen later.
- To restore the default settings, please repeat the same operation.

When such a display shows

Error display	Check here!
U10	<ul style="list-style-type: none"> ● Is the pan put in? <ol style="list-style-type: none"> ① Put in a special pan ② Press [Off/Cancel] button until the error code disappears. (Without pressing [Off/Cancel], the error disappears automatically after a short period of time)
U12	<ul style="list-style-type: none"> ● Is there any foreign object attached to the bottom of the pan or inner lid, lid sensor or bottom sensor? (p.28 - 29) <ul style="list-style-type: none"> ➔ Remove foreign objects and dirt, and then press [Off/Cancel] button. ● Is water too much? <ul style="list-style-type: none"> ➔ Press [Off/Cancel] button. (For continuous cooking, you can slightly reduce the volume of water)
U14	<ul style="list-style-type: none"> ● Is Keep Warm time more than 96 hours? <ul style="list-style-type: none"> ➔ Press [Off/Cancel] button.
U25	<ul style="list-style-type: none"> ● Are the intake port and exhaust port at the bottom of the pressure rice cooker clogged by dust and other foreign objects? <ul style="list-style-type: none"> ➔ Please remove dust as follows. <ol style="list-style-type: none"> ① Press [Off/Cancel] button, and then unplug the power plug. ② Remove the pan after the main body cools down. ③ Clear the dust in the intake port/exhaust port at the bottom of the main body. (p.29) ● Is this appliance used on items such as carpet? (p.6) <ul style="list-style-type: none"> ➔ Do not use the pressure rice cooker where the bottom of the main body may be clogged.
U39	<ul style="list-style-type: none"> ● Is there water, foreign objects, dirt on the control panel, or are items (such as rags, etc.) placed on the control panel? <ul style="list-style-type: none"> ➔ Wipe off water, foreign objects or dirt. ➔ Remove the items placed on it. ● Is the button pressed and held?
H 	<ul style="list-style-type: none"> ● Try to unplug the power plug, wait for more than 3 seconds, and then plug it in again. If "H※※" still exists, it indicates that there is a fault. <ul style="list-style-type: none"> ➔ Please contact the Panasonic Customer Service Center, and inform the error code (two digits after "H").

If it cannot return to normal after the above has been done, please contact the Panasonic Customer Service Center for repair.

When a problem arises • When such a display shows

In Trouble

Troubleshooting

Please confirm the following before applying for after-sales service.

Symptom	Check here!
<p>When the "Start" button is pressed, an error tone (beep, beep...3 times) sounds → Flip the hook button to lock the outer lid. (p.8) If the outer lid is not locked, it will be impossible to cook rice or dish.</p>	
Rice • Dish • Keep Warm	<p>▶</p> <ul style="list-style-type: none"> ● If cooking is made continuously, the cooking time will be longer. (It may be extended up to about 1 hour) ● Did you increase the water volume in the pan? Increasing the water volume will prolong the time. (Up to about 15 minutes)
	<p>▶</p> <ul style="list-style-type: none"> ● Are rice grains attached to the main body, pan seal ring or the edge of the pan, or is the pan tilted when placed in? ● Is the inner lid cleaned after each use, and correctly installed? (p.28 - 29) ● Is the pan deformed? → If it is deformed, please make inquiries to the Panasonic Customer Service Center. ● Is the pan seal ring deformed, detached or broken? → If steam leaks, please contact the Panasonic Customer Service Center. ● Is the outer lid slowly and definitively closed until a "click" sounds?
	<p>▶</p> <ul style="list-style-type: none"> ● "Blah-blah" sound...is the sound of the fan rotating to dissipate the heat. ● "Chirp-chirp" sound...is the sound of IH (Induction Heating) being energized. (This sound is sometimes heard during Keep Warm.) ● "Swoosh-swoosh" sound...is the sound of steam being emitted.
Timer	<p>▶</p> <ul style="list-style-type: none"> ● Is the timer correct? (24-hour display) (p.9) ● Is the Timer set prior to the "Available Preset Time"? (p.11)
	<p>▶</p> <ul style="list-style-type: none"> ● Is the timer correct? (24-hour display) (p.9) ● Is [Start] button pressed? (p.21) ● Is the Timer set prior to the "Available Preset Time"? (p.11)
Others	<p>▶</p> <ul style="list-style-type: none"> ● Button operation cannot be performed during use. → Press [Off/Cancel] button before operation. Pressure flashes and may last for some time. (Up to about 4 minutes) Do not proceed until the pressure display disappears and no steam comes out. ● Is the center of the button gently pressed? → If there is no response, please check the "Operating Instructions for Touch Buttons" (p.9). ● Does the display show "🔒"? → Flip the hook button to unlock.

Troubleshooting

Please confirm the following before applying for after-sales service.

Symptom	Check here!
Others [Keep Warm] button No reaction	<ul style="list-style-type: none"> ● Is it in Keep Warm mode?
Stop working in use	<ul style="list-style-type: none"> ● During use, is there water, foreign objects, dirt on [Off/Cancel] button, or are items (such as rags, etc.) placed on it? The button may react when there is a foreign object on it.
When the Power plug is plugged It always shows "8:30"	<ul style="list-style-type: none"> ● The lithium battery is exhausted. Although the current time, timer for cooking completion or cooking completion time cannot be memorized, it does not affect the rice cooking, dish cooking or clean functions. The current time needs to be set each time a timer is set. The lithium battery is fixed inside the main body, and cannot be replaced by customers. ➔ If it needs to be replaced, please contact the Panasonic Customer Service Center.
Sparks occur from the power plug	<ul style="list-style-type: none"> ● When plugging or unplugging the power plug, small sparks may sometimes emerge. This is the inherent characteristics of IH (induction heating) mode, and is not a malfunction.
The outer lid cannot be opened The outer lid is locked and cannot be unlocked	<ul style="list-style-type: none"> ● Are there rice grains attached to the natural pressure-relief holes and the upper frame, or are the natural pressure-relief holes and upper frame clogged with rice grains? (P.29 - 30) ● When the Steam function is finished, it may not be possible to open the outer lid at this time because there is still pressure inside the pan. ➔ Press [Off/Cancel] button and wait about 4 minutes before opening the outer lid. 【When "Pressure" displays】 ● The outer lid is locked and cannot be unlocked. ➔ When the outer lid must be opened during rice cooking, dish cooking or clean process. (p.3) ● The outer lid cannot be opened during a power outage. ➔ When the power supply is restored, the Rice, Dish or Clean functions continue. Wait until the Rice, Dish or Clean functions have finished, and then unlock the outer lid. (p.8)
The outer lid can only be partially opened (stop opening halfway)	<ul style="list-style-type: none"> ● This is the unique structure of this pressure rice cooker and is not a fault. Press the front of the hook button and slowly open it fully from the half open position of the outer lid with hands. (p.8)
The outer lid is difficult to close	<ul style="list-style-type: none"> ● Is the hook button in the locked position? ➔ Flip the hook button until it is in the locked position. (p.8) ● Are there rice grains attached to the upper frame? (p.30) ● If the inner lid is not installed correctly (p.28), or if the fastener is broken or deformed (p.2), the outer lid cannot be closed. ● Since this is a pressure rice cooker with a high degree of sealing, it may be difficult to close the lid, especially when the rice is fluffed up immediately after cooking, etc. This is not a malfunction. ➔ Close the outer lid slowly until you hear a click.
<ul style="list-style-type: none"> ● Since the pan and outer lid are tightly sealed, the pan may be lifted together when the outer lid is opened, resulting in a sound. 	

■ If you accidentally pour water or rice directly into the main body, unplug the power plug and consult the Panasonic Customer Service Center.

Specifications

Model No.		SR-CR09B-W	SR-CR09B-K
Rated voltage		220 V~	
Rated frequency		50 Hz	
Rated power input		1180 W	
Rated pressure for steam		10 kPa	
Nominal volume of the pan (approx.)		2.9 L	
Cooking volume (approx.)		0.9 L	
power cord length (approx.)		1.0 m	
Weight (approx.)		4.6 kg	
Overall dimension (approx.)	W	255 mm	
	D	284 mm	
	H	233 mm	